

## THE PARLOR AND KITCHEN.

## FASHION NOTES.

Rosettes of velvet ribbon trim autumn bonnets, hats and dresses.

French dressmakers pad the hips of new dresses for women of slight figure.

All soft and shining woollen or goat's hair fabrics, such as good alpacas, mohair, pacha, and so on, will be extremely fashionable this autumn.

Among the richest dress patterns exhibited are those of plain satin with several yards richly embossed with velvet of gay colors in branches of flowers.

Light cloth coats for autumn are fastened on the breast by a single button, and fall open to show the dress beneath from its collar at the neck down to its puffed paniers and Vandyked flounces.

Skirts are short, just touching the ground, and slightly raised at the back by the tournure; they are scant, but trimmed with ample tunics, paniers or other draperies. In some of the latest models the skirt is slightly gathered at the waist in front and at the sides.

## DOMESTIC RECIPES.

**CHICKEN SOUP.**—A delicious chicken soup is made by cutting up one chicken and putting it in your kettle with nearly two quarts of water, a teaspoonful of salt, and a little pepper. When about half done add two tablespoonfuls of barley or rice. When this is done remove the chicken from the soup, tear or cut part of the breast into small pieces, and add to the soup with a cup of cream. The rest of the chicken may be reserved for salad, or for chicken croquettes.

**BROILED SARDINES.**—Take two or three sardines from the box, drain all the oil from them; then lay them on slices of watered toast. This is a dish which may tempt a failing appetite or be relished by a convalescent.

**FITTERS.**—One pint of flour, four eggs, one teaspoonful of salt, one pint of boiling water. Stir the flour into the water by degrees, and stir until it has boiled three minutes. Let it get almost cold, then beat in the yolks, then the whites of the eggs, which must be previously whipped stiff.

**POTATO PANCAKES.**—Potato pancakes will be found to be an excellent dish for supper. Serve with the same embellishments, in the way of pickles and sauces, as you would do were the dish you were offering fried oysters. Grate a dozen medium-sized potatoes, after peeling them and washing thoroughly. Add the yolks of three eggs, a heaping teaspoonful of flour, and if they seem too dry, a little milk will do to thin them, with a large teaspoonful of salt, and lastly the whites of three eggs, beaten stiff, and thoroughly beaten in with the potatoes. Heat your griddle and put butter and lard in equal proportions on it and fry the cakes in it until they are brown. Make them a third larger than the ordinary size of the pancake.

**AN APPETIZING ENTREE.**—An appetizing entree is made by taking cold boiled cabbage; chop it fine; for a medium-sized pudding-dishful add two well-beaten eggs, a tablespoonful of butter, three tablespoonfuls of cream, with pepper and salt *ad libitum*. Butter the pudding-dish, put the cabbage in and bake until brown. This may be eaten cold, but it is much better hot. It is especially good with roast pork, or pork chops.

**BOILED INDIAN PUDDING.**—One pint of meal, one teaspoonful of salt, one quart of milk; mix and sweeten. Put it in a strong cloth, leave room for the pudding to swell; place in a kettle of boiling water, and allow it to remain three hours. Serve with sweetened cream or sweet sauce.

**RAISIN PIE.**—One cup of crackers rolled very fine, one cup of cold water, the juice and rind of one lemon, one cup of raisins stoned and chopped very fine, and one heaping teaspoonful of sugar. Beat these thoroughly together, and add one egg, the last thing; bake with a thin upper and under crust, rubbing the top crust with the white of an egg or with a little milk with sugar dissolved in it, and bake in a moderate oven, but brown the pie by setting it on the shelf of the oven.

## MISCELLANEOUS RECIPES.

Milk will usually remove ink-stains.

To remove rust from stovepipes, rub with linseed oil.

To make whites of eggs beat quickly, put in a little pinch of salt.

To freshen velvet, hold the wrong side over boiling water.

Hold your hand in very cold water to remove a tight finger-ring.

Lemon-juice will usually remove mildew; place the fabric in the sun.

To take inkspots from linen, dip the spotted part of the linen in clean, pure melted tallow, before washing it.

Bathing the feet in salt water is said to be an excellent thing for people that are troubled with cold feet.

Glassware should be washed in cold water, as it gives a brighter and cleaner look than when washed in warm.

If you heat the gridiron before putting meat on it to broil, you will find it an improvement over the usual way of putting it on cold.

To remove discoloration by bruising, apply to the bruise a cloth wrung out of very hot water, and renew frequently until the pain ceases.

Clear boiling water will remove fruit and other stains; pour the water through the stain, and thus prevent it's spreading over the fabric.

Sage tea should be made in an earthen vessel, and never in tin, as it will turn black unless immediately emptied out, and it may do so even then.

To take out stains from silk, make a solution of two ounces of essence of lemon, and one ounce oil of turpentine. Rub the silk gently with a linen cloth, dipped in the solution.

To cleanse the teeth and gums, take an ounce of myrrh in fine powder, two tablespoonfuls of honey, and a little green sage in very fine powder; mix them well together, and wet the teeth and gums with a little, twice a day.

One of the simplest and best ways by which light-colored kid gloves can be cleaned is this: Put the gloves on your hands, take an old and very soft linen handkerchief, wet it in sweet milk, and rub it on a piece of white soap—castile or any toilet soap will answer the purpose—then apply to the soiled parts of the glove; do this until the spots disappear; then wet the entire glove, and pull it and stretch and rub until it is dry. If you are faithful it will not dry in wrinkles. One word of caution should be added to the above: Lavender-colored kid gloves cannot be cleaned in this way as they will fade and look spotted.