

THE PARLOR AND KITCHEN.

FASHION NOTES.

Ostrich plumes are the least fashionable of all feathers.

Letters from abroad say that white stockings are coming into fashion again.

Sleeves are still worn very high, and the most stylish of them are puffed on the shoulder.

Hairpins made of pure steel are coming into fashion. When the hair is coiled on the crown of the head, an amber prong is the proper ornament for it.

Sealskin jackets in the jersey style, but quite short and untrimmed, are more popular with young ladies than the long sealskin sacque of former years.

The fronts of elegant dress skirts are covered with tassels, tabs, loops or pointed ends of ribbon, or of beaded hanging bars, that shake and glisten with every motion of the wearer.

The English fashion of cropping the hair short all over the head, and forming it into little loose rings, has again reached America, and many ladies are sacrificing their luxuriant tresses to the Moloch of the present age.

The broad brimmed brown felt hats are very becoming and stylish for little girls; these may be faced with soft surah of any desirable shade, with a twist of the same around the crown, and a bunch of marabout feathers at the side.

Blouse waists are causing the revival of belts. Belts are seen with all kinds of dresses. They are made of either broad ribbon or velvet, and are fastened at the side with a rosette or bow. Cloth or leather belts are useful, and are usually black or brown.

Plain jersey waists of wool have become too common to be worn by exclusive ladies, but waists of silk stockinette are shown, beaded with borders of cut jet beads or seeded with beads to form an armor-like cuirass of solid jet. These waists range in price from \$50 to \$75 each.

A style of coiffure which is almost universally becoming has the appearance of being carelessly arranged. The back hair is drawn up rather high and loosely plaited. There is an almost indistinct parting noticeable in the front, while the locks at the side being shingled, a high and full effect is given. The frizzes are half rings worn high or low, according to fancy.

The rough, knotty surface of cloth resembling Astrakhan fur has been revived and will be very fashionable during the winter for cloaks. These are particularly nice for Misses and will answer for the street, for school cloaks and general wear. It also comes in different width strips for trimming redingotes, polonaises and jackets. It is just as effective and handsome and has as fine silky look as the real Astrakhan and is much lower priced.

DOMESTIC RECIPES.

CORN BREAD, OR JOHNNY CAKE.—Two teacupfuls of sour milk, one and a-half cups each of Indian meal and coarse flour, two large spoonfuls of molasses, one teaspoonful of soda, a pinch of salt, steam one and a-half hours. It makes a splendid loaf.

GRAHAM GEMS.—Mix finely ground graham flour with half milk and half water; add a little salt; beat, making the batter thin enough to pour; have the gem-pan very hot; grease it; fill as quickly as possible, and return immediately to a hot oven; bake about thirty minutes. Practice will teach just the proper consistency of the batter and the best temperature of the oven. It is very important to beat it well.

GOOD BREAD.—Six potatoes, boiled and mashed while hot, two tablespoonfuls white sugar, two of butter, one quart of warm water; into this stir three cups of flour, beaten to a smooth batter; add six tablespoonfuls of yeast, set over night and in the morning knead in sufficient flour to make a stiff, spongy dough; knead for fifteen minutes. Set away to rise and when light, knead ten minutes. Mould into small loaves, let rise and bake in a hot oven.

RAISIN COOKIES.—Two eggs, one cupful of sugar, one-half cupful of butter, one cupful chopped raisins, one-half cupful of milk, one teaspoonful cream of tartar, one-half teaspoonful of soda, spice.

CREAM SPONGE CAKE.—Beat two eggs in a cup, fill with sweet cream, and add one teacupful of sugar, one and one-half of flour, one heaping teaspoonful of baking powder and a pinch of salt.

CHOCOLATE CAKES.—One cupful of sugar, one-half cupful butter, one-half cupful of sweet milk, two eggs, two tablespoonfuls of baking powder. Bake in three layers. **Filling.**—One cupful chocolate grated, one-half cupful pulverized sugar, one-fourth cupful of milk. Heat or melt on the stove, stirring all the time to prevent burning. Spread between the layers also on the top; use baker's chocolate. This receipt for cake will make nice jelly, cream, orange, lemon, and coconut cake.

MISCELLANEOUS RECIPES.

Bedbug poison—oil of sassafras.

Do all your mending once a week.

Set brooms away handles downwards.

Saltpetre and olive oil will cure corns.

Eat slowly and you will not over-eat.

Brooms scalded once a week wear long.

Wash whitewashed walls with vinegar to make paper stick.

Where the corner of a carpet gets loose, nail it down at once.

Tobacco tea will kill worms in flower pots and is also good for the plant.

Camphor will prevent moths; the gum near your silver will keep it bright.

Do not always keep your piano or organ closed if you want the keys to remain white.

Scrub floors with an old broom and strong lye, little at a time, then mop with warm water.

Sandpaper will whiten ivory knife handles that may have become yellow with use or age.

A little milk in the water in which you are washing your dishes, is much nicer than soap.

Mix turpentine with stove polish, put on cold stove a little at a time; will shine when rubbed.

A door panel may be improved by carelessly arranging a number of bright Christmas cards upon it.

Silver becoming black may be avoided by keeping that which is not often used, in cotton-flannel bags, with small bags about the size of a thimble filled with bits of gum camphor packed in around the articles.

Steel knives which are not in general use may be kept from rusting if they are dipped in a strong solution of soda—one part water to four of soda; then wipe dry, roll in flannel and keep in a dry place.