

delicate linen used in the up-to date article. Single letters are preferred, very small. A yard of fine linen, cut in squares, and neatly hemstitched at home, will make quite as many handkerchiefs as the same money would buy in ready-made cotton ones.

The Duchess of Northumberland possesses the most remarkable shawl in the world. It is made entirely from the fur of Persian cats, taken from the skins of thousands of pussies. The shawl is eight yards square, and is so fine and soft that it can be compressed into the space of an ordinary coffee-cup. It was formerly the property of Charles X. of France, and it is said that the weaving of it took several years.

EAR-RINGS.

There is no longer any doubt as to the return of earrings to favour. Their use is almost universal. As one glances about at the theatre or concert room where fashionable people congregate, one sees everywhere the little jewel gleaming in the ears of women. At present the one permissible form for this ornament is that known as the "screw," with a solitaire, sapphirs, or pearl of small size, fastened securely by means of the little back screw. Occasionally earrings with two stones are seen, set one below the other, and fastened just below the lobe of the ear by means of the old fashioned wire-catch ; but these are few, and pendants are not countenanced as yet.

PRUNE SHAPE.

Soak a pound of prunes over night, having first rinsed them in two waters. Stew them with sugar. Soak half an ounce of gelatine in a gill of water. When the prunes are done, rub them through a sieve. Melt the gelatine, mix it thoroughly with the prunes, and pour the mixture into a wetted mould. Turn out when set. Whipped cream is an improvement to this sweet.

FITTERS.

Who does not love a tasty fritter, sweet as well as savory? Yet how often are they sent up to the table barely fit to eat? The charm of fritter cooking in its simplicity. Much depends on the mixing of a good batter, or cooking the fritters in boiling fat, such as oil, or lard, and in draining

them carefully on paper. For light fritters, a deeper pan than an ordinary frying pan is better, thus allowing at least two inches of fat when melted to fry in. This pan should be thoroughly clean and dry. Before attempting to fry your batter, ascertain that your fat is boiling hot by throwing into it a dice of bread. If this frizzles and produces air bubbles, your fritter may go into its bath. (1)

CHEESE PUDDING.

Melt an ounce of butter in half a-pink of milk. Mix together a quarter of a pound of bread-crumbs, two ounces of grated cheese, a saltspoonful of mustard, and a pinch of salt. Pour over this the warm milk, and add the beaten yolk of one egg. Whisk the white to a stiff froth, and stir lightly in. Pour the mixture into a well-greased pie dish, and bake fifteen minutes. This is a capital way of using up odd crusts of cheese.

Powdered charcoal, if laid thick on a burn, causes the immediate abatement of the pain. A superficial burn can thus be healed in about an hour.

Cascara sagrada has often been recommended for chronic constipation, fifteen drops of the best liquid extract three times a day. The reason this remedy has proved curative is because of its mild action, never causing the reaction, which does more harm than good. No account of usual diet has been given in this letter. Hot water between meals, and boiled figs, prunes, and apricots, at meal times, are better than medicine ; so are well cooked vegetables.

HOW TO TREAT A CUT.

Adhesive plaster ought to be the best procurable, and kept cut in strips ready for use. When it is necessary to use it to keep the edges of the wound together, we must be careful, first, to see that the wound is perfectly clean, and that no sand, glass, or grit is in it, which would cause festering and prevent it from healing. Never cover a wound wholly up with a piece of plaster, whatever be its size ; use long, narrow strips. Warm the plaster, and apply it gently but firmly across the wound, leaving a small space between

(1) The filthy flavour of all fried things, in the general run of cooking here, is owing to neglect this. Ed.