

Society Notes.

Mrs. Findley entertained her friends to a charming little card party on Monday last.

Mrs. Dobbin, of Hutchison street, gave two very enjoyable progressive euchre parties on Wednesday and Thursday evenings. The rooms were all prettily decorated, and everything passed off delightfully, as was to be expected with such a host and hostess.

Mr. and Mrs. Holden were at home at their fine residence, 49 Belmont Park, on the 4th inst. The reception, which was largely attended, was in every way a complete success. The rooms were charmingly decorated, and were crowded with smart people. Music of the best type and varied in character was provided in abundance. There were many pretty dresses worn. The genial hostess was attired in black satin and handsome ornaments. Her elder daughter wore a handsome gown of dark green silk, which proved eminently becoming. Miss Ella Holden wore a lovely matinee of blush-pink silk trimmed with lace.



Paderewski to Marry.

In some mysterious manner the news got abroad recently that in addition to Hawaii, America is going to annex Paderewski. One of the parties to the negotiations is a charming young society belle of New York City. She had been one of the most devoted admirers of the great pianist, and as for Paderewski, it is said that he fell in love with her at first sight. The enforced idleness of the artist has not been without its recompenses. Though he is estimated to have lost \$55 a minute through his inability to keep his engagements, he has spent the time most enjoyably with his lady. She is said to be independently wealthy and to be deeply in love with the man with the wonderful head of hair. When the marriage is to take place is not yet known, and the name of the society belle is kept secret.



The Model Hostess.

The born hostess knows that the good dinner woman is a very rare bird. She must not be too old, she must not be too young, she must not be unpleasant to look upon, neither must she be a beautiful automaton. She must be quick, responsive, interesting and vivacious; but she must not monopolize the conversation, and cause others to fight for their rights; she must have in her the spirit of a Bohemienne; yet she must be the epitome of good breeding and refinement; in fine, she must be the most fascinating flower of a complex civilization.



From London Queen.

Dress Chat.

Few fair readers of "The Antidote," it may be said will fail to find matters for entertainment in the following extract from Cousin Madge's gossip in London Truth. Cousin Madge is supposed to be writing to her friend Amy, whom she thus addresses: "I wished for you so much Tuesday last at the marriage of Lord Lurgan with Lady Emily Cadogan. It was an ideal wedding day, with bright sunshine and soft spring airs. The splendid church—Holy Trinity, Sloan street—was filled with a crowd of guests, all very smartly dressed, and many of them very pretty women. It is undeniably interesting to see duchesses, marchionesses, countesses, viscountesses, with their husbands, sons and daughters, for, apart from other considerations, they offer the spectator an excellent opportunity of studying the fashions. On this occasion the most costly of furs and most sumptuous of velvets were displayed in every variety of the remarkable forms in which dress is now made. There were collars so high as almost to engulf the heads of the wearers; sleeves so high as to interfere seriously with the convenience of neighbors in the same pew; hats so large as to impede the view of those who sat behind them; and skirts so obviously heavy that one could but pity the victims to fashion who adopted them. The velvets were in warm and beautiful shades of deep brown, claret,

Burgundy, potunia, heliötrope, deep sea blue and glorious tones of purple and plum color. The prevalence of green was not quite so noticeable on this occasion as it had been before. We noticed that with very few exceptions the dresses were short enough to clear the ground all round by at least two inches. You will be glad to hear this, I know, with your dainty notions about immaculate chausse, and the unimpeachability of even the hem of your garments." Our illustration shows a dainty gown in fawn cloth trimmed with a darker shade of velvet.

Recipes.

Honey Candy.—Take one pint of sugar, two tablespoonfuls of water, half a pint of strained honey. Boil until brittle. Pull when cool.

Hard Sauce for Pudding.—Stir to a cream half a cup of butter and one cup of fine sugar. When well mixed add two tablespoonfuls of lemon juice and some grated nutmeg.

Ham Patties.—One pint of ham which has previously been cooked, mix with two parts of bread crumbs, wet with milk. Put the batter in goun pans, break one egg over each, sprinkle the top thickly with cracker crumbs and bake until browned over. A nice breakfast disk.

Pork chops and Fried Apples.—Season the chops with salt and pepper and a little powdered sage and sweet marjoram; dip them into a well-beaten egg, then in grated bread crumbs. Fry for 20 minutes, then put them on a hot dish. Have some sour apples cut in slices around the apple about three-quarters of an inch thick, lay them in the skillet the chops were taken from and fry a nice brown. Turn them carefully so as not to break them, and serve on the chops or in a separate dish.

A New Dessert and easy to Make.—A delicious pine apple cake, which is really a dessert rather than a cake, is made with a light sponge cake and a pine apple. Beat up three eggs, the whites and yolks together, add a cup and a half of sugar and the juice of half a lemon. Stir these together until they are foamy. Sift together two plates of pastry flour and one teaspoonful of cream of tartar and a half teaspoonful of soda. After having beaten into the eggs and sugar a scant half cup of cold water, add the sifted flour. This sponge-cake batter should be spread out into one or two layers about half an inch thick. Bake it slowly so that it will be moist; it will take about 25 minutes. While it is baking the pineapple can be prepared, although it will be juicier if allowed to stand in sugar for awhile. The pineapple must be peeled and the eyes and core must be removed, and then it must be either shredded into very fine