

for with light hair and blue eyes they can wear pink, pale blue, heliotrope, mauve, myrtle, green, and white. The same thing applies to the red-haired woman, who can wear, with the clear skins which go with that coloured hair, any colour but pink and red, and to no woman is white so becoming as to the red-haired woman. A safe rule in dress is to repeat the colour of the eyes. For this reason pale blue and dark blue are always so becoming to the blue-eyed woman. Gray is becoming to blondes as a rule, but a grey costume should always be relieved with a touch of colour about it. Fur is becoming to all complexions; its effect is very softening; so all kinds of fur can be worn with advantage.

NEW SHIRTS AND BLOUSES.

The affection we have for the useful shirt and waist shows no abatement; unlike any other article of dress, we never tire of the blouse in its infinite variety of shape and material. In the winter the favourite blouse is of flannel or velvet or velveteen, but as the spring comes on we begin to look out for our favourite washing materials as eagerly as if we had never seen it before. The new models showing for the spring are endless in variety, and are more artistic and becoming than ever before. For spring wear the elaborate skirt seems to be the favourite. Yokes have gone out of fashion, and in place of the stiff linen collar many are made with little soft turn-over collars cut in points or tabs, and the sleeves are much smaller than last year. The favourite back has one box-pleat about two inches wide down the middle. The plain French back is also used, and many of them show the back a mass of tiny tucks. The shirt and blouses of mercerized cotton are a feature of the spring display. They rival the silk ones in beauty. They have an exquisite silky finish, and yet launder to perfection. In old-rose, Wedgwood blue, silver grey, and daffodil yellow, they are decidedly things of beauty. They come in two styles, either severely plain or very elaborate, in make and finish.

Silk scarves of different pretty shades are a feature this spring. Some have printed or embroidered patterns on the ends, and all are finished with a soft silk fringe. Straw hats will be trimmed with these scarves, one tied round the crown, with quills or feathers at the side, with

another to match for the neck, which is tied under the chin in a large bow.

In this era of lace-trimmed wearing apparel a deal of anxiety is caused by the necessary cleansing. The professional prices are ruinous to the small income, and to clean them at home requires skill and time. Here is the simplest and safest methods, according to an American paper: Spread the lace out on paper, cover with calcined magnesia, put another paper over this, and lay it away between the leaves of a book for two or three days. Then all that is needed is a shake or two to scatter the powder, and the lace is as clean and fresh as ever. For valuable laces this is the only safe method of cleansing, as many of the delicate threads will not stand rubbing.

HARICOT MUTTON.

Some employ for this dish the breast, or what cooks call the scrag-end of the neck of mutton, but perhaps it is better to have the middle or best end of the neck, say 4 lbs. The other ingredients for that amount of meat should be three onions, three carrots, and three turnips, pepper and salt to taste and one tablespoonful of either ketchup or Harvey's, or other such sauce. Trim some of the fat away, and cut the mutton into thin chops, and put them along with the fat you have cut away into the frying-pan, and fry them to a pale brown, but do not quite cook them. Now cut up the carrots and turnips into dice, and slice the onions, and having removed the half-cooked chops, slightly fry the vegetables in the fat from which you have removed the mutton. This being done, place the mutton in a stewpan, and over that put the partially-cooked vegetables, and over them pour just enough water to merely cover all. The water should be boiling. Give the whole one boil, skimming off any dross, and then move the pan to the side of the fire to simmer gently until the meat is tender. Skim off every atom of fat, add the pepper and salt and the ketchup, or other sauce you may prefer. Careful cooks prepare the haricot the day before, because when the stew becomes cold you can get rid of the fat more effectually, and remove the complaint sometimes made of the dish being "greasy" in taste.