

would seek a draught of water, and what a solace and pleasure to beguile time of its tedium is an interesting book—a friend always at hand from whose pages we may catch a spark from the minds of the great thinkers of all time. How pitiful to see old people unable to occupy their time in any way, and without a taste for reading, sit hopelessly brooding with no fresh food for thought. What wonder that they become more querulous and despondent, until the intellect drifts mercifully into the cloudland of a second childhood. Cultivate your minds as you have opportunity; lay up stores of knowledge, food for thought, and above all read God's Holy Word, study its precepts and gracious promises. Without this firm basis mere culture is superficial and fruitless.

MINNIE MAY.

Fashion Notes.

October's changes in the styles of feminine attire are always welcome, for they harmonize with the season in tints and texture. With the chilly days of autumn we think first of our top garment, be it jacket or cape. The military cape will be a favorite for autumn, walking, driving or travelling, the pretty lining tempting its wearer to throw the right front backwards over her shoulder whenever its warmth is not required. On pleasant days, when the mildness of the air renders it unnecessary, the tasteful young woman will fold its lining outward and carry it over her arm in true military style. For travelling this cape can be made of the costume material, with a lining of gay-colored flannel. Women with finely proportioned figures will look particularly well in a lately designed, closely curved long cloak, called the "Grand Duchesse." It has a deep shoulder cape, so arranged with hooks and loops beneath the stylish turn-over collar that it may be omitted at pleasure.

The latest costume patterns are particularly appropriate for the making up of bordered dress fabrics, which are handsomer than ever, although they are cheaper than last year. The majority of the new costumes have dress-coat or habit backs, and this style is certainly improving to the many skirts that have full unlooped breadths, and no tournure to relieve the severity.

Styles for misses and children follow those for women much more closely than they have done of late, and they are wonderfully pretty and appropriate to the little figures.

Pepper-pod red is the name of a new shade that is much used to illuminate hats, bonnets and gowns.

A much admired method of arranging the hair is in low coils or braids. Few persons now wear the high coil with under-frizzes upon the nape of the neck. The most distinguished women now brush their tresses smoothly back and fasten low upon the neck.

Woman sashes are again popular with all sorts of house textures and also with many street fabrics, and they have a very good effect on the most sombre attire. These sashes are not the expensive luxuries they once were, for they are within the reach of most young women.

Hussar-blue will be a favorite color for heavy walking jackets, top coats and reefers, and numerous gilt buttons will be used on them with fine effect. Women with white throats wear strings of large plain beads of Etruscan gold with fashionable collarless gowns. Silver beads are worn by young women in complimentary mourning.

A pretty table decoration is two fern leaves crossed, of perfect shape, laid here and there upon the table cloth, and upon each crossed leaf is laid a bird's nest filled with bon bons, the nest being made of half an egg-shell, covered with fine moss. When the shell is quite dry inside fill it with pretty candies, not too large, of several colors.

The divided skirt is gaining favor, but the advantages of it yet have never been sufficiently proved. It must feel very uncomfortable, and cause the skirt of the dress to fall in ungracefully more especially. Women of good taste will not adopt them.

All traces of darts have disappeared from the fashionable bodice, and loose fronts are the rule for stout as well as for slender women.

Sleeves are all worn high on the shoulder, some are elaborately puffed for some distance down the arm, but they give a gigantic effect to the arm, which is not becoming to many.

Jet garniture is still fashionable. Jet edgings are shown in fine, open patterns, and are used for outdoor decoration on the richest as well as the simplest of fabrics.

An attempt to introduce plaid skirts with a bodice the darkest shade of the plaid, has been a failure. A glimpse of plaid may be seen sometimes in a panel or fold, maybe in a small vest, but their universal unbecomingness will never admit them to general favor.

Bonnets will be worn the color of the gown, or some color in it, as flashy contrasts are no longer good style. An over-trimmed bonnet is in bad style, whether worn by a young woman or elderly matron.

Veils will be worn with bonnets on chilly days, but all wise women will avoid a red veil for, irrespective of its unbecomingness, red is vulgar.

French Sofa Pillow.

This will require twenty inches square of wine-colored silk plush. Have a conventional design stamped upon it, and work in three shades of green rope-silk.

Take for bottom of pillow, plush the same as for top, and join together with a puffing of surah silk, three inches wide, to match the lightest shade of rope-silk; underneath this put a piece of firm lining, two inches wide, so as to remove all pressure from the puffing. Another way to finish is to work eyelet-holes an inch and a-half apart in the plush, and lace together over the puffing with wine-colored cord. Either of these make a handsome sofa pillow.

Match-Safe.

A very ornamental match-safe to suspend from bottom of hanging-lamp, can be made in the following way:—

Take a small basket, about four or five inches in diameter and two inches high; gild the outside, and when perfectly dry, line with colored silk, have lining full enough to have the edge slightly shirred.

Now, take about ten or twelve pieces of narrow ribbon each being four inches long, and of a different color, and fasten at equal distances around top of basket, firmly attaching ends between it and the lining.

To the free end of one ribbon, sew a little bell, to another a tiny teakettle, to a third a banjo, etc.

These ornaments are not larger than a ten-cent piece and are inexpensive.

The basket can be fastened to bottom of lamp by sewing two ribbons to top of basket, one on each side, and tying to lamp.

Make one, and see how pretty it is.

Recipes.

OATMEAL GEMS.

Two cups of the finest oatmeal, two cups milk, two eggs, one tablespoonful butter, one tablespoonful sugar, one saltspoonful salt.

JELLY TOAST.

Cut stale bread into neat rounds or squares; fry each slice in boiling deep fat; spread it thickly with some fruit jelly and serve very hot.

TURKEY HASH.

Remove the meat from the bones of a turkey and cut it into neat bits; stir two cups of this into two cups of white sauce; season to taste. Make the stuffing of the turkey into neat cakes, fry them, and arrange them on the dish around the hash.

MUFFINS.

Two cups milk, two cups fine bread-crumbs, one cup flour, saltspoonful salt, one egg, one tablespoonful butter, three teaspoonfuls baking powder. Beat the egg light, stir in the butter, the bread soaked in the milk, and the flour and baking powder. Bake in a steady oven, greasing the muffin tins well, so that the batter may not stick to them.

STUFFED EGGS.

These will be found very good for picnic or travelling lunch. Remove the shells from eggs that have been boiled hard, cut them lengthwise, take out the yolks, rub them fine with a little dry mustard, pepper and salt, and add a few drops of melted butter for each egg. Then put the stuffing back in the white of the eggs and put the halves together. The yolks should be removed very carefully, so that the traces will not be left on the white part.

CHOCOLATE COCOANUT CAKE.

For the cake, one cup of sugar, one tablespoonful of butter, one-half cup of milk, two eggs, 14 cups flour, one teaspoonful of baking powder. Bake in jelly tins. This will make two thick layers. For the filling, melt one-third of a cake of chocolate, add half a cup of sugar, three tablespoonfuls of milk and a half-teaspoonful of vanilla. Mix these ingredients until smooth, then add one-half a grated cocoanut to the chocolate and spread between the layers and on top.

TAPIoca PUDDING.

Soak one-half cupful of tapioca for three or four hours in just enough water to cover it, then stir the tapioca in a pint of boiling milk. Beat the yolks of three eggs with two-thirds of a cupful of sugar and a bit of salt, then add this to the milk and tapioca. Take from the fire, and beat in gradually—a spoonful at a time—the whites of the eggs beaten very light, and set to cool; or the whites may be spread on top, and the pudding set in the oven till of a light, delicate brown.

LITTLE SPONGE CAKES.

Break into separate bowls the whites and yolks of six eggs. Add six ounces of sugar to the yolks of the eggs and the juice of one lemon. Beat the yolks, sugar and lemon juice together till the mass breaks into bubbles; then add the whites of the eggs, which have been beaten to a stiff froth. The whites of the eggs must be stirred in carefully, so as not to break the mass down, and six ounces of flour must be added. The moment the sponge cake is mixed it must be poured into the small forms intended for it, which should be well greased, and just before they are set in the oven dredged with powdered sugar. Bake sponge cake in a steady but moderately heated oven.