

Ladies' Department.

Potatoes—How to Cook them and what To Do With Those Left Over.

Smoking hot, delicately browned, and delicious. Who doesn't wish the week brought more than seven breakfasts, if only every household fairy could be induced to present them in such a tempting form?

To have them moist, and yet free from an abundance of grease, depends entirely upon two things—the condition of the fire and the lard; for lard it must be, fresh, firm, and sweet, for neither drippings, skimming, nor any of the other little economies the heart of the mistress is so apt to delight in will answer so well, no matter how nicely rendered. Put in at first a generous supply, and see it becomes smoking hot over a fire not too bright at first, but steadily increasing in temperature. (On these two commandments hang all one's skill and success.)

The mashed potatoes left from dinner can be presented at the next morning's breakfast in a very attractive and toothsome form. While yet warm, add a small quantity of milk, or, better still, good cream, until like the very little bear's chair in the charming story, it is neither too hard nor too soft. Put the mass into a vegetable dish sufficiently large to cover the bottom of it about an inch in depth; work in evenly and nicely with a spoon until it is smooth, and set aside to become cold. When ready to use, turn out the dish, and cut into strips that will be an inch in width and thickness, and two inches in length. Fry, or rather boil, in enough lard to cover them, as oysters or doughnuts, and when browned all over, remove, and laying on a napkin, put in the oven a few minutes, where they will drain off all extra fat, and at the same time keep their heat. If of the right consistency, and rapidly cooked, the potatoes will be crisp and brown on the outside, but soft and creamy within. Garnish with parsley sprigs, and send to table in an odd fancy china dish.

The double pans having the inner one pierced with innumerable tiny holes, or made entirely of wire, are the nicest. They are sold at the house furnishers' for frying oysters, but are equally nice in cooking other articles of food. A piece of heavy wire is fastened at one side of the outer pan, comes up to and hangs over the top, having at the end a hook on which the inner vessel is hung, and drains off the superfluous fat. The lifting out and danger of breaking in pieces any delicate article of food are thus also avoided.

Chop very finely boiled potatoes, and cook slowly in sufficient fat about twenty minutes. Do not let them brown the least particle, but only take out the raw taste, and become very hot and well mixed together. To one pint of potatoes allow two tablespoonsful of rich milk or cream and half of a raw egg. Beat them well together; take the potatoes from the putandstirin. Season with pepper and salt; put in the same pan, and replace on the fire, first pressing well down with a spoon, that they may lie compactly over its whole surface. Do not stir them, but let them, become nicely browned on the under side, which will be in about fifteen minutes. Have an oval dish well warmed; place it over the pan, and then, reversing the position of the two quickly, there will be a sort of potato-omelet in good shape, and its nicely browned side on top.

In place of chopping the potatoes for ordinary frying, one can make a pleasant change by forking them. When well boiled, and the skins removed, work with a silver fork until there is a fine flaky mass, even in the texture, and looking very light and inviting. Either cook them plainly in plenty of boiling lard, stirring frequently, or adding cream and egg if preferred.

In a small skillet heat half a pint of rich milk, sliding into it six or eight medium-sized potatoes previously boiled and sliced across. Stir together four tablespoonsful of cream and half the raw

yolk of an egg; pour over the contents of the skillet, shaking to and fro, but not using a spoon to stir them, until they give one good bubble. Take from the fire, add salt, pepper, and a generous amount of butter. If desired, a very little finely chopped parsley may be added.

Fashionable Hair.

"Human hair goods are worn more now than ever they were," said a dealer who does a good business in such articles. "All classes of ladies wear them—young, middle-aged and old—some for use, but more for ornament. Men wear wigs only when they cannot help it. Women wear false hair to add to their charms. Short hairs are in demand now, in the form of Lisbon and sea-foam waves and frizzes, and the favorite color is chestnut brown. The golden shade so much in fashion a few years ago, has fallen 50 per cent in price."

"Where does the supply of artificial hair come from?" "Nearly all from France and Germany, with a little from other parts of the Continent and England. The largest quantity and best quality is from France. It is not the hair of dead persons, as many imagine, but comes from the heads of living peasant girls. It is gathered by peddlers, who buy it for a trifle—a silk handkerchief, or some other trifle which pleases the fancy. There are in France regular 'hair-raisers,' that is, girls who have their hair cut for sale every four years."

"What is the most expensive kind of hair?" "Natural silver-white is worth \$18 or \$20 an ounce; so you see it is worth more than its weight in gold. Bleached white hair is worth only \$3 an ounce. Natural hair of ordinary shades is worth from \$5 to \$20 a pound, except the hair collected by ragpickers, which brings only from \$1 to \$3. The value of different colors of hair depends on the fashion. Yellow hair not golden is almost useless to us."

"I suppose there have been great improvements made in your art in late years?" "Yes, indeed. You could tell an old-fashioned wig a mile off, but now I can make a wig that will defy detection. A great many top-pieces are worn by men like this."

Here the hair dealer, greatly to the surprise of the reporter, lifted up what was to all appearance and natural hair on the top of his head, and disclosed a cranium as bare as a billiard ball.

"I suppose you sell a good many light-colored waves to dark-haired ladies?"

"Ah, you may see many pretty blonde on the street with black eyes which she cannot hide, and black hair which she can. Fashion rules all. Just now the color is medium brown, but there are constant changes in style, enough to keep one 'on the go' all the time."

FAMILY MATTERS.

It is recommended for cleaning paint to wring a flannel cloth out of warm water, dip into whitening, and rub the paint up and down until it is clean. Wash off with cold water, and rub until dry.

Bread, biscuit, rolls, and the crust of pies are greatly improved in flavor and color if they are lightly brushed over with milk just before they are put into the oven. A little sugar dissolved in the milk is an excellent addition also.

Here is a recipe for a cool and pleasant drink for summer, which will be found quite a good variation from lemonade. Take the juice of six oranges and six lemons, adding sugar to suit the taste. Put in a quantity of pounded ice and some sliced pine-apple, pouring over it two quarts of water.

To make real cream soup, boil the remnants of a roast of veal until the meat falls from the bones. Strain and cool. The next day put on to boil, with a slice of onion and one-third of a cupful of raw rice. Let it simmer slowly for an hour. Add salt and pepper to taste. Just be-

fore serving add one cupful of rich milk, or cream if you have it, heated in a separate dish.

To make chicken stew, boil a chicken, cut it up in neat joints, and put them in a frying pan with two ounces of butter, and two large onions, cut in thin slices; season with a little salt, and a tablespoonful of dry curry-powder; stir these in the pan until the onions brown, then add a gill of good brown stock, bring it to the boil, and serve it with plain boiled rice.

YORKSHIRE PUDDING.—To every pound of flour, one tablespoonful of carbonate of soda, well mixed, add buttermilk (no matter how sour) to make it a thick batter, beat well up; put it in a very hot tin in the oven with some fat nearly boiling, or in a large frying pan over the fire; take care it does not burn. Turn it; gravy, syrup or preserve is nice with it. Serve it at once.

Delicious filling for a layer cake is made of bananas sliced thin, with powdered sugar sprinkled over them. The bananas should not be prepared until almost tea time, for they become discolored if they are perfectly ripe and allowed to stand long. Another way to prepare a filling is to chop some pine-apple very fine, and put half pine-apple and half banana together, put a layer of banana on the cake, then cover this with the chopped pine-apple and sugar.

Some Views of Woman.

Woman, owing to her proposed enfranchisement, occupies at the present moment a considerable share of public attention, and all that relates to her, says the *St. James' Gazette*, is of especial interest. Man, although he has had the pleasure of her acquaintance for nearly six thousand years, is, or professes to be, entirely ignorant as to her political temperament, and apparently knows very little about her beyond the fact that she was originally produced from one of Adam's ribs. Some interesting observations on this point were made by Jean Raulin in the beginning of the sixteenth century. "Observe the result," he preached. "Man, composed of clay, is silent and ponderous; but women gives evidence of her osseous origin by the rattle she keeps up. Move a sack of earth and it makes no noise; touch a bag of bones and you are deafened with the clatter-clatter."

Woman, however, was not without an advocate of her rights in those days. The following remarks made on the "Excellency of women," written by Cornelius Henry Agrippa in 1509, are such as might have been uttered by Mr. John Stuart Mill: "Unjust laws," he says, "do their worst to repress women; custom and education combine to make them nonentities. From her childhood a girl is brought up in idleness at home, and confined to needle and thread for sole employment. When she reaches marriageable years she has this alternative—the jealousy of a husband or the custody of a convert. All public duties all legal functions, all active ministrations of religion are closed against her."

Agrippa looked upon women as the practical sex. "What arithmetician," he asks, "could deceive a woman in a bargain?" and anyone who has had experience of a modern British landlady, at a seaside lodging-house will confirm Agrippa's opinion on this point. Whether woman will ever get into parliament remains to be seen; but that Eve would have found some difficulty in entering the house as at present conducted is beyond a doubt, if any reliance is to be placed on a calculation made of her size by the French Orientalist Henrion, member of the academy. In a table given by him of the relative height of several eminent historical personages, he puts that of our great mother at 118 feet 8.65 inches. The dwindling of woman's stature is probably owing to her wrongs. When she obtains her rights she will perhaps regain her former somewhat formidable proportions.

Buying the Baby's Clothes.

For real poetry and pathos, watch that young wife and her mother at the baby linen counter, says the *Albany Express*. The wife of a year, probably; the girlish face looks a little sad, and motherhood is faintly shadowed there. She is purchasing garments for one who is as dear to her as her life. As each tiny article of the numerous trousseau is shown to her a flood of feeling wells up, and leaves a rosy stain upon her cheeks. That snowy mass of muslin and lace, which is called a robe, has a terrible fascination for her. Enveloped in that robe she sees a tiny form, the little nestling head, the wee restless hands, she almost feels the clinging fingers. "Isn't it beautiful?" she sighs and turns to her mother, who looks on not unsympathizingly, but with an eye to the practical and a present appreciation of the exact amount her son-in-law can afford to spend. "I must have this lovely robe, mamma." "We will see, dear," says mamma. "I am afraid it is too expensive." "Oh, dear, yes; \$18. We will look at some others." But the daughter is not satisfied. They begin to count up the cost of all that they need. The items grow apace. The amount is still too much. It is no use, they can not spare \$18 for one dress. Again she goes over the whole catalogue. She leaves out some things altogether, and says: "I can make all the plain things, you know, mamma." Then they count up again. No, it is no use; it can not be done, and the disappointed one has to leave the counter without the wished-for robe. If her husband could only see her, but he can not. Besides, he has given her all the money he thinks she needs; in fact he believes she cannot possibly spend all he gave her on such little things. When his wife shows him her purchases she will doubtless do it almost tremblingly. She knows he expects to see a great deal more for the money. He will certainly think she has been extravagant. She can not ask him for more money. It would not be just. He works so hard for all he has. And so the matter rests. Not a word about the costly robe. Did he but know what passed at the counter, the chances are that he would find some way of gratifying the tender, loving ambition which thinks nothing too good for the little somebody she has not seen.

"I understand your Emily is engaged to young Ferdinand, the son of Mr. Bullstocks, the wealthy banker," said their lady visitor. "Not now. She was, but received an offer of marriage from Mr. Rifle Twist, the celebrated pitcher of the Goose-egg nine, and we persuaded her to break the engagement with Mr. Bullstocks, as we desire to see her comfortably settled above the possible reach of want."

A pint of the finest Ink for families or schools can be made from a 10c. package of Diamond Dyes. Try them. All druggists keep them. Wells, Richardson & Co., Burlington, Vt. Sample Card, 32 colors, and book of directions for 2c. stamp.

Objection is made in New York to drowning stray dogs for fear so many sunken barks may obstruct navigation.

M. A. St. Mars, St. Bonifacio, Manitoba, writes: Dr. Thomas' Electric Oil is a public benefit. It has done wonders here, and I have cured myself of a bad cold in one day. Can be relied upon to remove pain, head sores of various kinds, and benefit any inflamed portion of the body to which it is applied.

Since the war the colored Baptists have grown from nothing to over 600 churches in Texas alone.

THE SORT OF BLIND from which the constituents of vigorous bone, brain and muscle are derived is not manufactured by a stomach which is bilious or weak. Uninterrupted thorough digestion may be insured, the secretory activity of the liver restored, and the system efficiently nourished by aid of Northrop & Lyman's Vegetable Dyeing and Dyspeptic Care. It is the greatest blood purifier ever introduced into Canada.