

The devotees of the pointed-toes and high heels will undoubtedly cling to them as long as they can get them, but even they in the end will have to give way to the demands of fashion.

Another badly needed reform has just set in : about skirts. Women need no longer sweep the streets with their nice dresses ; these are consigned to their proper sphere, that is, the house, and to those who drive. Nothing is more graceful looking than a medium train to a house-dress, it gives a certain dignity to a short person and lends a charm to all in the ball room, its legitimate kingdom.

Sensible walking skirts are now made just long enough not to touch the ground, and give the wearer free hands for umbrella or parcels.

If some people could see themselves clutching a handful of skirt on one side to keep it from harm while the other side is doing the scavenger's work, they would be amazed at the figure they cut in the streets, and never wonder at passers by looking at them in wonder. Far less injury would be done in many cases if the dress were left entirely alone.

As long as there are people of means willing to pay for and carry out any new fad that the ingenious mind can invent, there will be those willing to pander to the same. It often happens that the active mind of one person, will hit upon a valuable suggestion, or change, which will bring them in a small fortune, and it is this hope that it is ever working and ready to grasp at anything which will conduce to their own profit, and also prove useful to the public at large. One has only to look round and notice the vast improvements made by the ingenuity of man during the last fifty years some of which are so wonderful that the mind can scarcely grasp them. Then again fall back on many little things, small in themselves, but which add greatly to the help and comfort of the work and workers.

In fact there are inventive minds ever on the alert to help and show the world at large the easiest way to pick up a living.

COOKING.

POTTED HEAD.

Clean half an ox-head and a cow-beel, soak in salt and water, then rinse, cut in pieces, put all

into a stewpan, cover with cold water, and bring very slowly to the boil, carefully removing all scum as it rises. Add two whole onions stuck with twenty cloves, two carrots cut in thick slices a table-spoonful of whole allspice, two blades of mace, two tablespoonfuls of peppercorns, a bunch of herbs, and a little salt. Let all simmer together for about six hours till the meat is very tender, then strain all through a sieve ; let the stock remain till quite cold, then remove the fat from its surface. Cut the meat off the head and foot into small pieces, and do not let any spices, vegetables or bits of bone remain with it ; add to it the stock and let it boil for about fifteen minutes. Season to taste. Have ready some wet basins or plain moulds garnished with slices of hard-boiled eggs. Carefully place some of the meat in them, and fill up with the liquor ; let it remain until quite cold and turn out on a dish nicely garnished.

A ham should be put over the fire in cold water, after being well scrubbed with a vegetable brush, to remove any particle of dust, and perhaps the too strong smoky odor. Then fifteen minutes' moderate boiling should be allowed to every pound. The flesh shrinking away from the bone also indicates that the ham is well cooked. The water should be changed to cold water again two or three times if the ham is very salt, or too strongly flavored. When done, allow to cool in the water in which it has been boiled. This is the secret of juiciness and tenderness.

If, when cooking, a saucepan or fish-kettle springs a leak, drop a small piece of bread into it, and it will at once find its way to the hole and stop the leaking.

EGG SAUCE

Boil three eggs hard. Make half a pint of smooth, well-made melted butter. Remove the shell from the eggs and cut them into thick rounds and then into dice-shaped pieces. Give the eggs one stir in the saucepan, and pour the remainder into a hot tureen. Season with pepper, salt, and nutmeg.

POTATO SOUP.

Boil three pounds of potatoes in two quarts of white stock, with a stick of celery, a turnip, and two onions cut in slices. Season with white pepper and salt, and boil till the potatoes are quite