

RECIPES.

Haddock stuffed with oysters.—Remove the head, tail, skin, and bone, keeping each half in shape. Lay the fish on a platter and spread oysters between the layers of fish. Dip each oyster first in buttered cracker-crumbs. Press the edges of the fish together to have it like a whole fish. Spread softened butter all over the top and sprinkle with buttered cracker-crumbs. Set the platter across a pan of hot water and bake about half an hour. When ready to serve garnish the dish with red cabbage mixed with butter-dressing.

Escaloped Onions.—To prepare escaloped onions stir together one tablespoonful of butter and one tablespoonful of flour, add one cupful of sweet milk and cook in a saucepan, stirring constantly until smooth. Boil the onions until soft, adding a little salt to the water; then fill the baking dish with onions and cracker crumbs, having a layer of the crackers on top. Season with bits of butter and a little pepper, pour the sauce over all and bake until nicely browned.

Hazel Pudding.—Beat two eggs very well, add to them one gill of new milk, two ounces of castor sugar, one ounce of finely shred orange peel and enough pounded nut to form a stiff paste. Bake in a buttered dish for an hour.

French Dish.—Take about two cupfuls each of chopped veal and ham, soak two cupfuls of bread crumbs in one of boiling milk, season and mix together with two well-beaten eggs, put into a well-buttered dish or mold, and bake for half an hour, not allowing the crust to become too hard, turn out on a platter, and serve hot.

A pleasing variety in the turkey line can be had by stuffing a ten-pound turkey with bread and oysters and boiling three hours. It should be served with egg sauce or drawn butter. Cranberry sauce is not an accompaniment. This is preferred to the American roast turkey by the English, and is much more delicate in flavor.



THE RETORT COURTEOUS.

Williams (to Jones).—Why, my dear boy, you haven't the manners of a pig.

Jones (suavely).—No, ah! you have.

PUBLIC OPINION.

"I wonder whether hanging is a painful death? Some people say it isn't at all so."

"It must be. Doesn't everybody say that there's nothing so painful as suspense?"



From London Queen.

THE FASHIONS.

There appears to be a struggle going on in France between the dressmakers and dress-wearers, the former endeavouring to force upon the latter the costumes in vogue in the times of the Empress Josephine and Queen Hortense, and it is to be hoped that victory will rest with the wearers and not the makers, for it is awful to contemplate the enormous chapeaux "cloches" and cabriolet hats, which would otherwise have to be adopted as headgear.

Velvet toques are now in order, a turquoise velvet and silver toque, having a narrow border of sealskin, lined towards the face with maize velvet and silver, has a very pretty effect. Some say that the fourreau robe will continue to hold its own, but in a more accentuated form called "la robe a godet," which has the widths of the skirt, much gored, being narrow at the top but widening out, making the skirt like a case to be pulled over the wearer tight.

Our illustrations represent:—

Nos. 1 and 2, front and back view of the "Queen" Jacket which is very suitable for youthful figures. It is of cloth semi-fitting, sides straight, edged either with black ostrich feathers or passementerie. There is an over vest with five large buttons and a square roll collar on the shoulders, extending round the back. A pleated Watteau

falls from under said collar edged with tawn passementerie at each side. Round the neck is a thick ostrich ruche. The Watteau pleat is entirely separate from the Jacket itself.

No. 3. Blue serge costume, the skirt trimmed with bands of light sea green headed by narrow gold galon. Bodice short at the waist with triple revers trimmed to correspond. A curved piece of the same green, is introduced beneath the arms, as though peeping through an incision. There is a row of gold braid bows down the sleeves, which are no longer high in the shoulders but flat and broad.

FILIAL.

Father (angrily, to his son).—Remember, sir, that I'm your father!

Son (coolly).—Yes, but not by my choice!

"THE QUESTION."

He.—Ethel, my darling! will you be my wife?

She.—Oh, Freddy! fancy asking a woman such a question as that in these days of severe competition!—Pick-me-up.

A SON OF THE SOIL.

Gentleman.—Waiter, I notice this serviette is dirty.

Waiter (newly imported).—O yes, sir, you can wipe your mouth with it; it doesn't matter about soiling it!