

THE PARLOR AND KITCHEN.

LATEST FASHIONS.

English pokes are in high favor.

Very plain skirts are fashionable.

Laces were never more worn than this summer.

Nile green and lavender are favorite tints for grenadine.

Wider brims than ever are seen on children's straw hats.

Lace mitts are again in favor. Black for ladies, and dark red for children.

A fashionable contrast of colors in imported dresses is blue with brown.

Straw hats and bonnets are adorned with wall flowers and shaded geranium

It is a fancy just now to have the parasol, fan, gloves, and hose to match in color and decoration.

Pale yellowish pink shades are much used in fine millinery and for neck ribbons and bows on white morning dresses.

Parisian-laced shoes, with pointed perforated toes of patent leather on French kid tops, are rapidly taking the place of buttoned boots.

For plaited skirts of fine woollen dresses wide box-plaits alternating with a group of knife-plaits are put the whole length of the skirt.

USEFUL RECIPES.

MOCK DUCK.—Take a round steak; make stuffing as for turkey; spread the stuffing on the steak; roll it up and tie it. Roast from half to three-quarters of an hour.

FRYING BEEF.—In a sketch on "Home-life on the Farm," a lawyer thus speaks of frying beef-steak, and doctors concur in his opinion: There ought to be a law making it a crime, punishable by imprisonment, to fry beefsteak. Broil it; it is just as easy, and when broiled it is delicious. Fried beefsteak is not fit for a wild beast. You can broil even on a stove. Shut the front damper, open the back one, then take off a griddle. "There will be a draught downward through this opening. Put on your steak, using a wire broiler, and not a particle of smoke will touch it, for the reason that the smoke goes down. If you try to broil it with the front damper open, the smoke will rise. For broiling, coal even soft coal, makes a better fire than wood.

BEEFSTEAK PIE.—Take a nice piece of beef, rump or sirloin, cut it in small slices, slice also a little raw ham, put both in a frying-pan with some butter and a small quantity of chopped onions; let them simmer together a short time on the fire or in the oven, add a little flour and enough stock to make sauce, salt, pepper, chopped parsley, and a little Worcestershire sauce as seasoning, add also a few slices of hard-boiled eggs on the top, and cover with a layer of common paste; bake from fifteen to twenty minutes in a well-heated oven. All dark meat pies can be treated precisely the same way; if poultry, leave the potatoes out.

BACON OMELETTE.—Cut a slice of bacon into very small pieces, and stir it into an omelette mixture made thus: Break two eggs into a basin, add a pinch of pepper and a teaspoonful of scalded and finely-chopped parsley; beat the mixture two or three minutes, stir in the bacon, fry in a small omelette-pan, in which an ounce of butter has been melted.

BEAN AND TOMATO SOUP.—Two quarts bean stock reserved from bean soup, one can of tomatoes, one tablespoon of sugar one teaspoon of salt and half of one of pepper. Cut the tomatoes small, add one cup of boiling water and the seasoning, and stew to a pulp. About half an hour will be required. Then put the bean stock on to heat, and when at boiling point add to it a tomato which has been rubbed through a sieve. Cut two large slices of bread into dice, fry brown in a little butter and put in the tureen, pouring the soup upon them and serving at once while they are still crisp.

VANITY CAKE.—One and a half cups of powdered sugar, half a cup of butter, half a cup of sweet milk, one and a half cup-

of flour, half a cup of corn-starch, a teaspoonful of baking-powder, whites of six eggs; bake in two cakes, putting frosting between and on top.

LEMON SPONGE.—One ounce of gelatine, one pint of water two lemons, one halfpound of cut loaf sugar, whites of three eggs. Put the gelatine into a bowl, cover it with cold water, and let it soak for twenty minutes. At the end of this time add to it the rind of the lemons, squeeze over the lemon-juice, throw in the sugar, and pour all into a copper or porcelain lined saucepan, place the saucepan over the fire, and stir its contents until boiling, after which it must be allowed to boil for two minutes. At the end of this time pour the mixture through a sieve into a bowl, and let it remain therein until cold, but not long enough to set. Beat the whites of eggs slightly, pour them into the mixture in the bowl, and stir all together, when all must be whisked until thick and white. Pour the sponge into a mould, stand it in a cool, dry place, and when "set," turn it out upon, and serve in, a crystal dessert dish.

GOLDEN CAKE.—Yolks of eleven eggs beaten, and two cups sugar, one of milk and one of butter; mix four cups of flour with four teaspoonfuls baking powder, and, just before putting into the oven, mix all thoroughly together. Flavor to suit taste.

SILVER CAKE.—The whites of eight eggs, two cups sugar one-half cup of butter, three-fourths cup sweet milk, three cups flour, and two teaspoonfuls baking powder. Flavor with lemon.

CORN CAKE.—Take sufficient ears of corn, slit the hulls through the middle, and scrape off the cob, pressing with the flat of the knife to obtain all the milky substance, add salt, two beaten eggs, flour enough to make the whole adhere together; divide into two tablespoonfuls on a hot buttered iron griddle or frying-pan, and cook a light brown on both sides.

TIN WEDDING CAKE.—Rub one cup of butter and three of sugar to a cream; add one cup of milk, four cups of flour, five eggs, one cup of milk, four cups of flour, five eggs, one teaspoonful of cream tartar, half teaspoonful of soda, one-fourth pound of citron. This makes two loaves.

ICE-CREAM.—Take three pints of sweet cream, a quart of new milk, a pint of powdered sugar, the whites of two eggs beaten light, a tablespoonful of vanilla; put in the freezer till thoroughly chilled through, and then freeze. This is easily made, and is very good.

HOP BEER.—One handful of hops, boil an hour, strain, and add one pint of molasses and enough water to make two gallons. When luke-warm add one cup or cake of yeast let it stand over night skim and pour it off from the yeast carefully, add one tablespoon of wintergreen and bottle for use.

STARCH.—If you want good starch, mix it with cold water; add boiling water until it thickens, then a dessert-spoonful of sugar and a small piece of butter. This makes a stiff and glossy finish equal to that of the laundry.

HOUSE-KEEPERS' NOTES.—Never allow salt meats of any kind to boil hard.—Tough meat may be made quite tender by soaking it in vinegar and water for six or seven hours.—Alum dissolved in water will kill bed-bugs if applied where it is most needed.—In grating nutmegs begin at the flower end; if you commence at the other, there will be a hole all the way through.

"The Chemistry of Cooking and Cleaning" is the title of a book by Ellen H. Richards, Instructor in Chemistry in the Woman's Laboratory of the Massachusetts Institute of Technology, is a manual for the studious housekeeper. It gives no explicit directions for cooking and cleaning, but scientific reasons why they should be thoroughly done. This book is an example of woman's insight into household labor which man would not think of seeing, and shows the need of an acquaintance with science on the part of women teachers.

BAD WATER.—Pulverized alum will purify the most foul water. Take two heaping tablespoonfuls of it and sprinkle it into a hoghead of water, stirring it rapidly, and after the lapse of eight or ten hours all the impurities will have been precipitated to the bottom. The water will be pure and sweet. A teaspoonful will sweeten a pailful of water.