



From London Queen.

THE FASHIONS.

Black corduroy is predicted as one of the fashionable materials for tailor-made gowns next season. It is a material that fits well and one that will undoubtedly be popular, for although it may be made up very simply it will stand either fur or braid trimming with artistic results.

In these days of self-supporting women what to wear at the office is a matter of deep importance. The smartest and most suitable dress seen is that of a woman who wears a close-fitting gown of black suiting with pockets at each side and, as adjuncts to it, deep linen cuffs and collar. From under the collar comes a soft scarf of mauve silk, tied in front.

For a gown, both easy and elegant, after a tiring day we may note one made of soft white silk patterned with large branches of purple-tipped pink May blossom. The bodice is of a novel shape, formed simply by two long, shaped scarves coming from beneath the arms and shoulders, crossing and re-crossing the figure. It has no bone or lining and ends at one side in a bow of ribbon while round the open throat fall soft lace frills, the sleeves being full to the elbow and edged with a flounce of deep lace. This dress is charming when made of pale coloured

Surah, with a small chemisette added to close at the throat.

In our illustrations we present the following:

Nos. 1 and 2. A travelling cloak made of black alpaca, coarse grained, and cut to completely cover the hem of the dress. The front is double-breasted and semi-fitting with two rows of large dark pearl buttons, and can be worn open or closed at the throat. The sleeves very full to the elbows, and thence tight to the wrists. The back imitates the old fashioned ulster drawn in by a short belt at the waist. This is a comfortable, cool, and graceful garment.

No. 3. A walking costume of mouse grey cloth trimmed with black with six rows of the same colored ribbon round the hem. The bodice is of the coat description, with large sleeves and deep plaited collar lying on the shoulders, made of black moire, and displays in the front a close-fitting vest of grey cloth with a belt of black ribbon round the waist.

RECEIPTS.

Golden Husk, or small, yellow tomatoes make a very rich preserve. They will easily take the place of the Scotch marmalades at the breakfast table, as they may be flavored with either orange or lemon,

while still keeping their own qualities. Make a syrup by dissolving in a half-pint of water, one-half pound of sugar for each pound of fruit. Cook the tomatoes until tender, remove with a draining-spoon, boil the syrup half-an-hour longer, and pour over the fruit. You can either put fresh lemon or orange peel, cut in square dice, among the tomatoes while cooking, or rub the rinds of the fruit with the lumps of sugar until you get all the coloring off down to the white rind. Yellow tomatoes are good dried, as a substitute for raisins, in pies, pudding and ca. c. Boil fruit in syrup, then place on plates to dry. Next day place again in syrup. Repeat this three days, then boil the remaining syrup very thick and pour over the fruit. For drying use three-quarters of a pound of sugar to each pound of fruit.

Iced water-melon A L'orientale.—Peel a large water-melon, cutting away also the hard white inner rind; then slice the melon into horizontal slices, and carefully remove all the seeds. Dust each slice on both sides with candied sugar; then pour on both sides of each slice a little kirsch or rum. Reform the melon entirely, and put into a freezer and freeze. It is most delicious.—Emile Solie. This recipe is available for any kind of melon, but is best with water-melons. Juicy pears may be treated in this way, and bananas also.

Almond Ice Cream (Curmier).—One coffee cupful of sweet almonds (blanched and