THE PARLOR AND KITCHEN.

FASHION NOTES.

Plaids and checks are popular; stripes are by no means given up; and, on the other hand, the number of plain tissues is remarkable. Figured stuffs are to be seen both in wool and silk, and chines form a considerable part of nouveautes in dress materials.

A very graceful style of toilet is the detached semi-train, slightly puffed at the top, and which can be raised up with the hand without touching the skirt properly so-called. This skirt should be trimmed all round, as it shows when the train is raised.

Out-of-door jackets, in the chasseur style, are more fashionable than ever, and will be worn this spring by all young ladies, whether married or unmarried; only the former wear it for undress toilet and the latter scarcely adopt any other model, unless it is the long redingote. Dress mantles for married ladies are still of the visite shape, and will be worn for the spring and summer of rich brocaded silk, trimmed with black lace, beading, embroidery, and jetted passementerie.

The walking-dress is generally made of some fancy woollen material and in very simple fashion. The visiting costume alone is elegant, being mostly made of silk plain and figured, or of some light woollen fabric and figured silk. A pretty toilet of this style is of dull blue cashmere, divided at regular distances all the way down by deep tabs of silk of the same color brocaded with old-gold dots; three small ruched flounces round the foot. The bodice is of figured silk, very tight-fitting.

DOMESTIC RECIPES.

Celery Soup.—Cut celery small, and stew until it is very soft. It is then to be rubbed through a sieve or colander, to separate the fibres. This celery pulp is added to a good stock—a plain soup made from meat, with only salt as a seasoning, slightly thickened, and seasoned with pepper, etc. This is the usual celery soup as met with at restaurants. It is better if made with milk. We are not aware of any definite proportion; the celery pulp is thinned with milk; flour stirred up with butter is added to slightly thicken it, and salt and pepper are used as seasoning. A small lump of sugar will greatly improve it. Serve very hot.

Hamburg Steak.—Cut or pound round steak to make it tender, spread it with fried onions, fold, pound again and beat; this is, for those who like onions, a delicious breakfast dish, and is easily prepared In greasing the gridiron for broiling rub with a bit of leaf fat; this is always well to do, it does not mar the flavor, and it does not waste as butter does.

To Broil Beef.—In broiling or frying beef-steak a knife should be used to turn it in preference to a fork.

Milk Bread.—The preparation for milk bread is quite different from that of other bread; it is not kneaded, and is as little in the hands as possible. To make it: Boil and cool one pint of milk, add to this one tablespoonful of butter or drippings, one teaspoonful of salt, one tablespoonful of sugar, one-half a cup of potato yeast, five or six cups of flour; mix with a knife without kneading; rise and shape into loaves, rise again in the pan and bake forty minutes.

Escalloped Apple.—Put alternate layers of soft bread crumbs, sliced apple, sugar, bits of butter and spice in a buttered pudding-dish Have a thick layer of bread crumbs moistened in melted butter on top. Use one-half a cup of sugar, one saltspoonful of cinnamon or nutmeg and a little grated rind or juice of lemon for a three-pint dish. Bake one hour, or until the apples are soft and the crumbs brown. Cover at first to avoid burning.

Sandwiches.—Chop ham, using one-fourth fat to three-fourths lean meat, until very fine. Mix one teaspoonful of dry mustard and one saltspoonful of salt with cold water to a stiff paste, and mix with it one-quarter of a cupful of butter creamed. Cut stale bread in very thin slices, spread with the mustard paste, then with the ham. Put two slices together, and cut in rectangular pieces.

Gold Cake.—Cream together three-quarters of a cup of butter and one and one-half cups of sugar; beat thoroughly and until smooth and light the yolks of eight eggs and one whole egg; add to the butter and sugar, and beat well together; and one-half a cup of milk, one-half a teaspoonful of soda dissolved in milk, one and one-half teaspoonful of cream tartar sifted with two cups of flour, one saltspoonful of mace or one teaspoonful of lemon.

Silver Cake.—Cream together three-quarters of a cup of butter and two cups of sugar; add one-half a cup of milk, one teaspoonful of almond extract, four and one-half cups of flour, one-half a teaspoonful of soda, one and one-half a teaspoonful cream tartar, and the whites of eight eggs beaten to a stiff froth.

Sponge Cake.—1 cupful sugar, 3 eggs, 3 tablespoonfuls melted butter, 5 of milk, 1½ cupful of flour, 1½ teaspoonfuls baking powder, 1 of lemon extract.

Marble Cake.—White sugar, 1½ cupfuls; butter, ½ cupful; sweet milk, ½ cupful; ½ teaspoonful soda; 1 teaspoonful cream tartar; whites of 4 eggs, beaten very light; flour, 2½ cupfuls. Dark part: Brown sugar, 1 cupful; molasses, ½ cupful; butter, ½ cupful; sour milk, ½ cupful; 1 level teaspoonful soda; flour, 2½ cupfuls; yolks of 4 eggs; cloves, cinnamon, allspice and nutmeg to suit the taste.

Frosting.—Beat the white of one egg to a stiff froth, and stir in slowly one cup of powdered sugar and one teaspoonful of lemon juice. Beat all together five minutes, and spread upon the cake; set aside to harden.

To Cook Rice.—Take two cups of rice and one and one-half pints of milk. Place in a covered dish and steam in a kettle of boiling water until it is cooked through; pour into cups, and let it stand until cold. Serve with cream.

Short Cake.—Two tablespoonfuls of butter, two cups of sugar, two eggs, one teaspoonful soda, two of cream tartar, one cup milk and three of flour.

Mississippi Corn Bread.—One pint of boiled rice, mashed fine, one pint of corn meal, one teaspoonful of butter or lard; bake in a pan like a pound cake, in a hot oven.

MISCELLANEOUS RECIPES.

To Remove Freckles.—Bruise and squeeze the juice out of common chickweed, and to this juice add three times its quantity of soft water. Bathe the skin with this for five or ten minutes morning and evening, and wash afterwards with clean water.

For Skin Diseases.—Broacic acid has been used with great success as an external application in the treatment of vegetable parasitic diseases of the skin. A solution of a dram of the acid to an ounce of water, or as much of the acid as the water will take up, is found to meet the requirements of the case satisfactorily. The affected parts should be well bathed in the solution twice a day and well rubbed.

To Darken the Hair.—Take two ounces of olive oil, four ounces of good bay rum, and one dram of the oil of almonds; mix and shake well.

Barber's Shampoo.—To one pint of warm water add half an ounce of salts tartar. Cut up very fine a piece of castile soap, the size of two crackers, and mix it, shaking the mixture well, and it is ready for use.

Hair Wash.—Bay rum six ounces, aromatic spirits of ammonia half an ounce, bergamot oil six drops. Mix.

To Remove Stains From Silk.—Boil five ounces of soft water and six ounces of powdered alum for a short time, and pour it into a vessel to cool. Warm it for use, and wash the stained part with it and leave dry.

To Clean Silver.—For cleaning silver, of any description, there is nothing better than a spoonful of common whiting, carefully compounded so as to be without lumps, reduced to a paste with gin.

To Cure Warts.—Take a piece of raw beef steeped in vinegar for twenty-four hours and tie it on the part affected. Apply every night for two weeks.

Remedy for Chapped Hands.—After washing with soap rinse the hands in fresh water and dry them thoroughly, by applying Indian meal or rice flour.