

The Ladies' Column.

We are glad to find that some people take the trouble to try our cookery receipts occasionally, and it is worth recording that one or two have even gone so far as to express entire satisfaction with the results. This is gratifying, and we feel more like giving another

BREAKFAST MENU.

Scrambled Eggs with Mushrooms.

Lamb's Kidneys with Colbert Sauce.

Fried Potatoes. Stewed Apples.

Oaten Biscuits spread with Honey.

SCRAMBLED EGGS WITH MUSHROOMS.—Place in a saucepan four good-sized, sliced mushrooms with a glassful of Madeira wine. Reduce to about half, which will take two minutes; add a table-spoonful of butter; season with one pinch of salt and half a pinch of pepper. Crack into the saucepan twelve eggs, mix all well together with a spatula for three minutes on a very hot stove without stopping. Turn into a hot tureen and serve.

LAMB'S KIDNEYS.—Split open twelve kidneys, skin them well, and place in a dish with a tablespoonful of sweet oil. Season with a tablespoonful of salt, a teaspoonful of pepper, and half a teaspoonful of nutmeg. Take 6 wooden skewers, run each skewer through the centre of two kidneys (which should never become detached), roll them in fresh bread-crumbs, and put them to broil on a moderate fire for four minutes on each side. Place them on a very hot dish on which has been previously poured a pint of hot Colbert Sauce, and send to the table very hot.

COLBERT SAUCE.—Put in a saucepan half a pint of very thick Madeira sauce; add very gradually one ounce of good, fresh butter, also two tablespoonfuls of meat-glaze. Mix well together without boiling; then squeeze in the juice of half a sound lemon, and add one teaspoonful of chopped parsley when serving.

FRIED POTATOES.—Peel and wash 6 large potatoes, cut them up into five slices, a quarter of an inch in thickness; plunge them into very hot, clarified beef suet or fat, and cook slowly. When they are soft, lift them out with a skimmer (it generally takes ten minutes to cook them); heat the fat again to boiling-point and put the potatoes back. Smooth them down with a skimmer, and after two minutes they will swell up considerably; lift them out with the skimmer, drain, sprinkle a pinch of salt over, and serve on a hot dish with a folded napkin.

Fashions.

The continued mode of long sleeves seems to please everybody except the glovers. Although they have been in fashion a whole year, and have undergone several changes in size, shape and material, the length has never altered; we who wear them are quite satisfied, inasmuch as we go on patronising them, and I quite believe that we should take very ungraciously to anything shorter for some time to come. Not so, however, the *gantier*; indeed, he is rebelling against it, and as, after all, we could not do without him, I suppose we had better humour him to some extent. I will tell you how this is to be done without sacrificing our nice long sleeves. There has just been introduced a sort of gauntlet, which widens from the wrist and covers the sleeve itself. The gauntlet of this glove, which is much in view, is heavily embroidered, and in some cases reaches almost to the elbow. Of course, the sleeve of your gown must be perfectly plain, for the glove really forms an embroidered cuff. The latest way of finishing sleeves is to have the upper and the under part forming a point filled in with a *chiffon* frill falling right over the hand. I have seen this done for visiting gowns and even walking dresses, though it is best suited for indoor frocks. Some sleeves I lately remarked, in speckled or striped material, presented exactly the appearance of a snake, and made

me feel quite creepy. As I have mentioned gloves, I must warn you against an innovation which is decidedly bad taste. I refer to evening and even to afternoon gloves, which some ladies wear all embroidered and ornamented with pearls, precious stones, and everything that can attract attention. Such handcoverings are no doubt more brilliant than the unpretentious Suede gloves; but who would dare to say that in their modest simplicity these latter have not infinitely more distinction? The order of the day, moreover, is that for evening, wedding, visiting—in short, for all ceremonial toilettes, gloves must be of a very light shade. But there are some ladies who always wear black gloves with black gowns, even at balls; this gives to one's appearance a certain *cachet*, which does not appeal to every woman, but is appreciated by most. Let me point out to you that in this respect those shiny black kid gloves, which somehow suggest those worn by a *croqu-mort*, are simply abominable in the evening, while silk ones are deadly, and black Suedes alone are absolutely good taste.

It has been frequently remarked that Prussia has very often secured her greatest generals and statesmen from other countries. To go back to somewhat ancient history, I may mention that General Blücher entered the Prussian service involuntarily, that is, as a prisoner of war taken from the Swedish Army. Freiherr von Stein, the regenerator, after the wars of liberty was a free Baron of the Roman Empire of German nationality, who only recognized the Kaiser, than an Austrian, as his sovereign. Moltke, as everybody knows, was a Danish officer before he swore allegiance to the King of Prussia; and now Bismarck comes forward with the statement that he was very nearly elected chief Minister of the Duchy of Anhalt-Bernburg, since extinct. To prevent Bismarck from accepting the post, the King of Prussia offered to raise his salary as Bundestag-delegate or, to be more correct, add to it rations for four horses, or their equivalent. Truly, the world is ruled by accidents. To those four-horse rations Germany owes her duty, and Prussia her supremacy, while the Duchy of Anhalt-Bernburg, which had no four-horse rations to offer, went into what the Irish would call *smithereens*, and is to-day but an historical interrogation mark.

The other day a clergyman in an advertisement, evidently rather hastily written, asks for:

"A young man to take charge of a pair of horses of a religious turn of mind."

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