

THE PARLOR AND KITCHEN.

FASHION NOTES.

The velvet season has opened.

Figured sash ribbons are plentiful.

A dress entirely of silk is no longer correct for street wear.

There is such a variety of shapes in woggles that every lady will have an opportunity of suiting her individual taste in the matter of wraps.

As a rule hats are worn smaller, more compact than they have been of late years; and as for bonnets, they are very small, indeed. Fashion has been tending slowly and surely toward small bonnets.

An elegant travelling suit for a bride is of grey cashmere, trimmed with several rows of fine silver braid, sewn on flat and close to each other. This braid borders the skirt, basque, sleeves, and collar, grey straw hat, with a long silvery shaded feather and a grey gauze veil.

Fichus are very large again, and are made of mull doubled and shirred once just back of the neck and twice in front, and are edged with either Oriental or Pompadour lace.

Combinations of two materials are again employed in rich costumes imported for Autumn and Winter; now and then a velvet dress is made entirely of plain velvet, but the rule is the use of brocaded velvet with plain velvet, or else ottoman silk with either plain velvet or with the figured velvet, which is brocaded on ottoman reps. The newest velvet brocades have the ground of velvet with the figures indented or sunken on the pile of the velvet, and of very gay colors on a sombre velvet background.

The great resource this autumn for retrimming and freshening up dresses of a former season, is velvet. Velvet has been used very freely through the summer for trimming dresses of all tissues, even cotton ones, and will be still more so employed for autumn costumes. Woollen dresses that have been cleaned, however good they may be, always require retrimming. This year they are to be trimmed with dark-colored velvet. A deep collar, cuffs and facings go a great way toward making a cleaned or dyed dress look new again. Then there are bands of velvet to be put on round the edge of flounces or draperies.

DOMESTIC RECIPES.

How to Cook a Goose.—Boil it half an hour to take out the strong, oily taste, then stuff and roast it. Stuffing: Four small apples peeled and cored, one large onion or two small ones, two leaves of sage and thyme. Boil them in sufficient water to cover. When done, press through a sieve; add piece of butter; add sufficient mealy potato to make it dry; add pepper and salt to taste.

GINGER SNAPS.—Two cups of butter, two cups of molasses, two teaspoonfuls of ginger, two teaspoonfuls of saleratus dissolved in one cup of boiling water; knead soft, roll thin, and bake in quick oven.

RHUBARB PIES, NEW ENGLAND STYLE.—Peel some garden rhubarb, or pie-plant, and cut it in small pieces; after lining the pie plates with pastry fill them with layers of rhubarb and sugar, and if a lemon is available use the grated yellow rind for flavoring; cover the pie, wetting the edges of the pastry to make them adhere; make several cuts in the top crust, and bake the pie in a moderate oven until both top and bottom crust are nicely browned; if the bottom of the

pie cooks faster than the top, put a second plate under it, when it is quite brown; if the top browns before the bottom is done, cover it with brown paper. Dust the top crust with powdered sugar after the pie is done, and use it, either hot or cold.

QUEEN OF PUDDINGS.—One pint of nice bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs, the grated rind of one lemon, a piece of butter the size of an egg. Bake like a custard. When baked spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs beaten to a stiff froth, with one cup of sugar and lemon. Brown lightly in the oven.

JELLIED GRAPES.—Pick and wash grapes, place a layer in a stone jar, sprinkle in washed rice in the proportion of one part rice to six parts grapes by measure, add a little sugar place them in the oven, and carefully add water until it nearly reaches the surface of the grapes. Cover close and bake slowly two or three hours. Serve cold as stewed fruit for breakfast or tea. Concord or Isabella grapes preferred.

TO CRYSTALLISE POP CORN.—Pop corn, with all its associations of good time and innocent enjoyment, is once more in season, and the children or young people who like to experiment with it can try the following recipe for crystallising it: Put into an iron kettle one tablespoonful of butter, three tablespoonfuls of water, and one cup of white sugar; boil until ready to candy, then throw in three quarts nicely-popped corn; stir vigorously until the sugar is evenly distributed over the corn; take the kettle from the fire and stir until it cools a little, and in this way you may have each kernel separate and all coated with the sugar.

MISCELLANEOUS RECIPES.

Keep potatoes in a cool, dark place. Apples keep best on shelves.

Cleanse brushes in water in which there is a teaspoonful of ammonia.

Remove flower-pot stain from window sills by rubbing with fine wood ashes and rinse with clean water.

Vaseline is good for chapped hands. Borax in the water whitens and softens them.

A tablespoonful of black pepper, put in the first water in which gray and buff linens are washed, will keep them from spotting. It will also keep the colors of colored or black cambrics or muslin from running, and does not harden the water. A little gum arabic imparts gloss to common starch.

To cleanse the hair, take one gill of warmish water, add twenty drops of aqua ammonia, and with a bit of flannel or a sponge wash the hair, divide it into partings, so as to rub out the dandruff thoroughly. Then comb the hair with a fine-tooth comb, and let it dry in the air. This hair wash has been tried for years, and will not only keep the head very clean it used twice a month, but preserve the color and thickness of the hair.

To remove tan and sun-burn, cold cream, mutton tallow and lemon juice may be used; for freckles, apply the latter with a tiny camel's hair brush. The country girl, deprived of many things which her city cousin finds indispensable, discovers that she can remove the tan from her face with a wash made of green cucumbers sliced into skim-milk, or failing in this, she makes a decoction of buttermilk and tansy.