

The Ladies' Column.

COOKERY.

CZARINA CREAM, which is now served in preference to ices at really nice and refined dinners, is very easy to make and looks extremely pretty and ornamental. Whisk a pint and a half of cream to a strong froth, add fourteen ounces of fine powdered sugar, a wineglass of maraschino, half a glass of kummel, sixteen drops of concentrated essence of vanilla and one and a half ounces of isinglass dissolved in a gill of boiling rosewater. Have ready a glass of spinach juice, colour the cream therewith, beat the mixture thoroughly and drop it into some shredded fresh pistachios and almonds. Pour into a mould and place in a pail of crushed ice and salt to freeze. Serve with iced champagne sauce and vanilla wafers.

MACARONI CHEESE.—Quarter pound macaroni, four ounces grated cheese, half pint milk, two quarts hot water, one and a quarter ounces dripping or butter, one ounce flour, one teaspoonful of salt, one teaspoonful of mustard, and half teaspoonful of pepper. Break the macaroni into small pieces, put them into a saucepan of boiling water, and boil fast for half an hour, leaving the pan uncovered; Strain off the water. Melt one ounce dripping in a small pan; remove it from the fire, add the flour; mix well with a wooden spoon. Pour in the milk very slowly, stirring constantly; add the salt, pepper, and mustard mixed together, and two ounces grated cheese; stir over a slow fire until the sauce boils, then pour it into a basin, and mix well with the macaroni. Grease a flat tin dish, put the macaroni and sauce into it, sprinkle the remaining cheese, and bake in rather a quick oven, or in front of the fire, till brown. Serve very hot.

TO CLEAN LACE.—Cover an ordinary wine bottle with fine flannel, stitching it firmly round the bottle. Tack one end of the lace to the flannel, then roll it very smoothly round the bottle, and tack down the other end, then cover with a piece of fine flannel or muslin. Now rub it gently with a strong soap liquor, and, if the lace is very much discoloured or dirty, fill the bottle with hot water, and place it in a kettle or saucepan of suds and boil it for a few minutes, then place the bottle under a tap of running water to rinse out the soap. Make some strong starch and melt in it a piece of white wax and a little loaf sugar. Plunge the bottle two or three times into this, and squeeze out the superfluous starch with the hands; then dip the bottle in cold water, remove the outer covering from the lace, fill the bottle with hot water, and stand it in the sun to dry the lace. When nearly dry take it very carefully off the bottle, and pick it out with the fingers. Then lay it in a cool place to dry thoroughly.

Mrs. De Society: "What a lovely great big baby that is we just passed."

Mrs. De Fashion: "Yes; it is mine."

"Indeed!"

"Oh, I'm sure of it. I recognised the nurse."

"We have decided that the baby looks like Uncle Joseph," said the happy mamma.

"Why, Joseph Harris is as ugly as a mud wall."

"Yes, but he's worth £20,000."

"Might I tempt you to venture upon this orange?" "I should be happy to oblige you, madam," said Leigh Hunt, who was thus being addressed by a lady, "but I'm afraid I should fall off."

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