

The Ladies' Column.

Sporting Notes.

CURLING.

Here is "Madge's" account of the new ladies' costume for muddy weather, devised by Mrs. Charles Hancock:—

It consists of an unlined skirt made of thick, warm tweed, and mounted in flat pleats on the hips and at the back, these being held in position by bands of elastic. This skirt is sewn on to a small bodice, made of Jaeger lining, which, while it supports the skirt from the shoulders, is also very warm and cosy. Petticoats are wholly dispensed with in this costume, their place being taken by knickerbockers, also made of the tweed. You have no idea how this reduces the weight of clothing, affording equal warmth with the usual number of underskirts.

The bodice for wearing in the house is made of brown cloth, much thinner of texture than the tweed, but provided with a protective little zouave of the latter material. For outdoor wear, there is a double-breasted tweed jacket; and there are also tweed gaiters which come well up to the knees. I have carefully saved up to the last for you the most important feature of the whole. The skirt is five inches shorter than that of the ordinary fashionable gown, and quite seven inches shorter than skirts are worn by those ultra-fashionable ladies, the char-women of the metropolis.

EGGS ON GRATIN:—Knead well together in a bowl 1 table-spoonful breadcrumbs, 2 oz butter, 3 chopped anchovies, a pinch of parsley, a pinch of chervil, 1 chopped shallot, 3 raw egg-yolks, good pinch of salt, half pinch white pepper, and a pinch of grated nutmeg. When ready, put into a baking-dish with 1 oz butter at the bottom: place it on slow fire for 2 minutes, then break over it 6 eggs: cook for 5 minutes in hot oven, and serve immediately.

BREAKFAST.

Eggs au Gratin.

Calf's Liver broiled with bacon,

Potatoes a la Lyonnaise

Milan cake

Preserved apricots and cream.

CALF'S LIVER BROILED WITH HAM.—Take a nice tender fresh calf's liver weighing a pound and a half, pare and trim off the hard portions: cut into 6 equal sized pieces, and put on a dish. Season with a tablespoonful of salt, a tea-spoonful of pepper, and 1 table-spoonful of sweet oil, mixed well together. Broil for 4 minutes on each side. Arrange the slices on a hot dish and decorate with 6 slices of broiled ham, spread a gill of maitre d' hotel butter over, and serve hot.

POTATOES A LA LYONNAISE.—Cut 8 potatoes, boiled into round slices, lay in a fry pan with an ounce and a half of butter, and a little fried onion, and season with a half a pince each of salt and pepper, cook well together for 6 minutes, until well broiled, toss them well, and serve with a pinch of chopped parsley sprinkled over the whole.

MILAN CAKE.—One pound of flour, half a pound of butter, half a pound of powdered sugar, and four whole eggs. Sift the flour on the tabel. Make a hollow in the centre, and fill with the sugar and butter, and the grated rind of a lemon. Knead well the butter and sugar for 3 minutes; add the eggs, 1 at a time and incorporate the flour slowly, so as not to burn the paste. Let it rest in a cool place for half an hour. Then roll out about a quarter of an inch thick. Cut out 6 pieces with a round cake cutter, glaze with beaten egg and milk, and bake for 20 minutes. If not all used this paste will remain fresh for 2 or 3 days.

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GO TO

The rink on Tower Road has been in full blast during the past week. Several close games have been played, notably one between rinks skipped by Messrs. W. B. Reynolds and J. E. Sievert, which ended in a victory for the former by one shot after an extra end had been played.

On Saturday three rinks of Truro curlers came down to play a friendly match. The result being as follows:

TRURO.

J. H. McKay—Skip.....
McKenzie.....
Campbell.....
Creelhan.....11
A. S. Murphy—Skip.....
D. Gunn.....
J. Sutherland.....
A. E. McKenzie.....22
H. C. Blair—Skip.....
G. P. Nelson.....
A. C. McKenzie.....
J. H. Hallett.....9

HALIFAX.

A. T. Smith—Skip.....
L. R. Kaye.....
H. B. Fidler.....
Lt. McGowan.....11
A. C. Edwards—Skip.....
L. D. Wier.....
A. Costley.....
Col. Noyes.....7
C. J. Kerr—Skip.....
S. Howe.....
J. G. Sievert.....
J. H. McLaughlin.....17

Truro winning by 7 points.

The ice was in fine condition.

NOVA SCOTIA RIFLE ASSOCIATION.

A meeting of the newly elected council of the Nova Scotia Rifle Association was held on Monday, and the following officers were elected:—

President—Lieut.-Col. Curren, A. D. C.

1st Vice-Pres't.—Lieut.-Col. Walsh, 63rd rifles.

2nd do.—Major Church, 93rd rifles.

Secretary and Treasurer—Major Weston, 66th P. L. F.

Members of Council—Lieut.-Col. Macdonald, Lieut. Col. Chipman, 68th battalion. Lt. Col. Murray, Major Garrison, H. G. A., Major Barnhill, 78th, Capt. Harris, H. G. A., Capt. Crane, 63rd rifles, Capt. Adams, H. G. A., Capt. Cunningham, 63rd Rifles, Capt. Ryan, K. T. C., Lieut. Dixon, 63rd rifles, Lieut. Stevens, 66th P. L. F., Lieut. Jacques, 72nd, Lieut. Dimock, 78th, Sergt.-major Lockhart, 63rd Rifles, Sergt.-major Gibson, 66th P. L. F., and Sergt.-major Spencer, H. G. A.

Captain Ha., Lieut. Dixon and Sergt.-Major Gibson were appointed the range committee.

Major Barnhill, Captains Adams and Crane, and Lieut. Stevens and Jacques, were appointed the programme committee.

It was decided to affiliate with the National and Dominion Rifle Associations.

Majors Weston, Garrison and Barnhill, were nominated for election as members of the Dominion Rifle Association Council.

The president, secretary, Major Garrison, Capt. Cunningham and Lieut. Stevens were appointed the committee to carry out the inter-Maritime match in June next.

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