

Girls' hats are of rough and ready straw in alternate rows of color, tall crown and brims trimmed up into a point in the front and back, lined with silk or velvet; the trimming is simple—an aigrette of loops of ribbon or smooth feathers placed directly in front.

The long glove is still as fashionable as ever, generally of unglazed kid.

Parasols continue to be covered or trimmed with lace.

Half-inch velvet ribbon is again tied around the neck above the collar, ending in a tiny bow on one side.

Pretty aprons for school wear are made of black silk worked in silk, or of fine black alpaca decorated with crewels. MINNIE MAY.

Work Basket.

CROCHET LACE.—Fine thread for underwear, wool for flannel. Make a chain of 19 stitches.

1st Row.—Three treble crochet in eleventh chain stitch; 2 chain, 3 treble in next stitch, 3 chain, 1 double crochet, (d. c.) in fourth stitch, 3 ch., miss three stitches, 3 treble in next, 2 ch., 3 treble in last.

2nd Row.—Turn work; 2 ch., 3 treble in first loop, 2 ch., 3 treble in same loop, 3 ch., 1 d. c. in d. c. of last row, 3 ch., 3 treble in loop between the trebles, 2 ch., 3 treble in same loop, 2 ch., miss 2 stitches, 1 treble in next.

3rd Row.—Turn work; 5 ch., 3 treble in first loop between trebles, 2 ch., 3 treble in same loop, 7 ch., 3 treble in second loop between trebles, 2 ch., 3 treble in same loop.

4th Row.—Turn work; 5 ch., 3 treble in first loop, 2 ch., 3 treble in same loop, 3 ch., 1 d. c. in centre of seven chain of last row, 3 ch., 3 treble in second loop between trebles, 2 ch., 3 treble in same loop, 2 ch., miss 2 stitches, 1 treble in next.

5th Row.—Turn work; 5 ch., 3 treble in first loop, 2 ch., 3 treble in same loop, 3 ch., 1 d. c. in the d. c. of last row, 3 ch., 3 treble in second loop between trebles, 2 ch., 3 treble in same loop, 1 ch., 14 treble in the loop formed by the 5 ch. of last row, 1 ch., 1 d. c. in the chain before the 3 trebles of second row, turn and work 3 ch., 1 d. c. into every other treble 6 times, 2 ch.

6th Row.—Three treble into first loop between trebles, 2 ch., 3 treble into same loop, 7 ch., 3 treble in second loop, 2 ch., 3 treble in same loop, 2 ch., miss 2 ch., 1 treble into next stitch, repeat from 4th row.

PICTURE FRAMES.—A good deal of attention has been given to the artistic framing of pictures recently, and very novel effects may be produced which make a handsome subject of the simplest engraving or colored photograph. For a large picture, a cheap and unique frame may be manufactured of an ordinary pine frame, over which is tacked, crossing at the corners, three rows of small rope—the usual clothes-line grass rope being the proper kind. Tack or secure the ends on the back of the frames, so that when the picture is fastened within, heavy brown paper or muslin may be pasted over as soon as finished. After the ropes are on, stain the whole in imitation of ash or oak; then, with gilding, bronze or the blue, rose and copper tints that may be bought, touch the rope lightly over, either at intervals or entirely. A mat of coffee-sacking gilded or some of the rich Japanese papers that may be

bought reasonably, would harmonize well with such a frame. Old frames covered with velvet of any rich shade, with a mat of Madras drawn full over pasteboard, come out quite handsome. Another effect may be made by fastening small leather straps, tinted or gilded across the corners. Bunches of fruit on dark walnut, ash or oak frames—that is, a single bunch at the upper right hand corner, with a bow of ribbon—have taken the place of flowers. An old frame may be made new by covering it with a puffing of tinsel gauze—ordinary taretan would do—and a pretty mat within.

Instead of the plush and leather standing frames for photographs, very artistic ones can be made of two pieces of water-color paper pasted together, and one side cut with openings for the cards. They are to be made like the panels of a screen and shaped with some kind of points at the bottom so as to stand when joined. This joining of, say, a couple or three panels, is done with filosele fastened through eyelets pierced at the top and bottom. A bright gold or dark red ribbon, tied in a double-looped bow, is pretty. When the frame is made it may be tinted a delicate shade with water color and ornamented with stray blossoms or bits of creepers, or a little sentiment worked out in quaint lettering. It would be better to cut the exact pattern of each panel in brown paper, so as to leave the opening for the cards properly, before attempting to make it up in the water-color paper. It works out very nicely and is a dainty conceit for a gift. —[The Home Artist.

Answers to Inquirers.

KATE M.—If you want your plants to thrive, wash the dust off the leaves every week or two with a soft cloth or small sponge, and add a little ammonia occasionally to the water you pour about the roots.

ANNA THOMPSON and others are thankful for information concerning A. L. O. E.

E. ROACHE.—It depends upon the time the ceremony is to take place; if at a morning wedding the bridegroom and ushers wear full morning dress, that is, black frock coat, what is known as "Prince Albert," or a cut-away, light necktie, and light trousers. The bridegroom wears white gloves. The ushers wear gloves of some delicate color. But at an evening wedding the bridegroom and ushers wear full evening dress, black trousers, vest and coat, familiarly known as "swallow-tail-coat."

A SUBSCRIBER.—We advise you, the same as we did "A Subscriber" in our last month's issue, to try a weak solution of carbolic acid to destroy the green bug on your house roses. A tablespoonful to a pail of soft water.

L. S.—1. "Mirage," or the delusive appearance of water, so frequent in deserts, is owing to the reflection of light between two strata of air of different densities, occasioned by the radiation of heat from the arid soil. It is very common on the extensive plains in Asia and Africa, and especially in upper Egypt; villages on small eminences above the plain appear as if they were built on islands in the middle of a lake, when the dry sandy ground is heated by the mid-day sun. Sometimes objects appear double, and occasionally several images appear above one another, some direct, and some inverted; this is particularly the case in high latitudes, where the icy sea cools the stratum of

air resting on it. 2. Try to remove the smoke from your porcelain lampshade with wood ashes, sifted fine so as not to scratch the surface; dampen the ashes. Salt or soda applied with a damp cloth will often remove stains from china and porcelain.

LOREY AND NELL.—Your questions about A. L. O. E. have been kindly answered by some of our readers, as follows. The initials stand for "A Lady of England," whose real name is Miss Tucker; she is now working in India as a Zenana Missionary.

MRS. WM. F. BETTS.—We are always glad of any contributions which will be new and of interest to our readers.

Recipes.

DELICIOUS LEMON JELLY CAKE.—One good cup of sugar, half cup butter, one cup milk, three eggs, three cups flour, about tablespoon of baking powder.

FOR THE JELLY.—Grate the rind of three small or two large lemons, and add the juice of the same with one cup sugar, one egg, half cup water, and one teaspoon of flour or corn starch; mix with a little water and boil till it thickens; then place between the layers of the cake.

HOMINY CROQUETTES.—To one cup of cold boiled hominy add a tablespoonful of melted butter, and stir hard, moistening by degrees with a cupful of milk and beating to a soft light paste. Put in a teaspoonful of white sugar, and last a well beaten egg. Roll into oval balls with floured hands, dip in beaten egg, then in cracker crumbs and fry in hot lard.

TO FRY APPLES.—Take good cooking apples, cut in halves, put them in a hot spider in which a good-sized lump of butter has been placed, put considerable sugar over them, and pour over a very little hot water—it will not take much as they cook quickly; cover the spider, and when done and browned nicely, arrange on a plate and you have a dish "to set before the king."—E. W.

ECONOMY CAKES.—Rusked bread, or that which is old and sour, can be made into very nice fritters. The bread should be cut in small pieces, and soaked in cold water till very soft. Drain off the water and mash the bread fine. To three pints of bread thus prepared, add two eggs, 4 tablespoons of flour, a little salt, 1 teaspoon of soda in a cup of milk, which must be stirred into the bread, and a little more milk added, until thin enough to fry.

FARMERS' COOKIES.—One coffee cup butter, one of thick sour cream, two of white sugar, three eggs, one small teaspoonful of soda, one nutmeg or one tablespoonful of lemon extract; do not roll too thin; bake in a quick oven; for extra occasions, when you get them rolled out, cover lightly with granulated sugar, roll it in, and when baked, cool separately, and you have cookies you need not fear to have criticised.

STEAMED LEG OF MUTTON.—Steam a leg of mutton until tender, then place in a roasting-pan, salt and dredge well with flour and set in a hot oven until nicely browned; the water that remains in the bottom of the steamer may be used for soup, as follows: Take the water that remains in the steamer after the mutton is cooked; there should be about three quarts; add half cup English split peas, nicely washed, one small onion, and cook gently three hours, adding a little more water if it cooks away much; before taking from the fire add salt and pepper to taste. Half a teaspoonful of Worcester-shire sauce gives a very nice flavor.