

BLACK ALPACA SUITS.

Silky black alpacas and glossy beaver mohair make the most useful suits for fall and early winter. To have these tasteful as well as serviceable, they should be simply made and plainly though richly trimmed. The model alpaca suit for summer had two skirts and a basque, in order that a white waist might be worn with the double skirts; but as this is not done in winter, fall suits are best made with an over-dress and single skirt. The best pattern for this over-dress is the belted loose polonaise. It should be snugly fitted on the shoulders by short high shoulder seams, should taper gracefully toward the waist, where it is confined by a belt, and should fall plainly over the tournure for four or five inches below the belt before the fulness of the skirt is added. The waist and sleeves are lined with grey twilled cotton, but the skirt of the polonaise should not be lined. A paper-muslin or crinoline lining in the skirt of polonaises makes them thick and clumsy, and destroys the graceful folds of drapery into which the material would naturally fall if left to itself. The object of this lining is to make the garment more bouffant, but this is better done by placing a tournure of crinolines beneath the dress skirt. The close high neck is finished by a narrow bias binding stitched on flatly, or else it is merely corded. For plump, round figures corsages are entirely without trimming; if the figures are too slight, an appearance of breadth is given by adding a Marie Antoinette collar made of three bias folds of alpaca sewed on a muslin foundation. This collar passes around the neck in the back, and is rounded low in front, where it falls half-way down the corsage, and is fastened by a bow of black faille. A Watteau bow of perpendicular loops and long ends may also be placed in the back. The sleeves should be sabot shape—that is, close coat sleeves with three bias folds and a side pleating turned toward the wrist. Border the skirt of the polonaise with three bias overlapping folds of the alpaca. Put buttons and button-holes down the entire front. Wear a Russia leather belt, or else one of ribbed silk with side sash of wide gros grain ribbon. The skirt of this suit should be of convenient walking length, and will wear better if lined throughout with paper-muslin. For trimming, put first around the edge a side pleating four inches deep, made of straight alpaca; above this put three bias overlapping folds lined with crinoline, and two inches wide when completed. Repeat this trimming, alternating the side pleating with clusters of folds, until the skirt is covered to the knee, or higher if the wearer chooses. If a plainer trimming is preferred, use only

one side pleating, placing that at the bottom of the skirt, with many overlapping folds above. A standing English collar of linen, a twilled silk necktie, and wide, flaring linen cuffs should accompany alpaca suits.—*Harper's Bazar*.

SELECTED RECIPES.

BREAD PUDDING.—Soak one pint and a half of bread crumbs in one pint and a half of milk for an hour, and squeeze with the hands; place in a bowl and mix with it three tablespoonfuls of sugar, four ounces of raisins, four ounces of melted butter, four yolks of eggs, one ounce of citron; then beat the four whites of eggs to a stiff froth, and mix with the rest. Grease a mould or dish well with butter, dust with bread crumbs, turn the mixture in and bake. The mould must not be more than two-thirds full. Bake forty minutes. Serve with hot or cold sauce. This is a most delicious pudding.

GINGER PUDDING.—Chop a quarter of a pound of suet very fine, mix it with half a pound of flour, a quarter of a pound of moist sugar, and two teaspoonfuls of grated ginger; butter a basin and put in the mixture quite dry; tie a cloth over and boil for three hours.

APPLE RICE.—Peel eight or ten good-sized apples, halve them and take out the cores; put them in a stew-pan with a little sugar, and stew till tender. Boil half a pound of rice with a quart of milk, a little sugar and grated nutmeg, and when thoroughly done pour it over the apples; serve hot. A nice dinner for several children, at a very small cost.

TO PREPARE AND DRESS COLD FISH.—Cut cold boiled fish into pieces about an inch long. Do not chop. Take the yolks of four eggs, hard boiled, and rub them to a smooth paste with a few spoonfuls of salad oil or melted butter. Add a little salt, pepper and mustard—the exact amount must be decided by your own taste and knowledge of how highly seasoned your family like their food. Add two teaspoonfuls of white sugar; rub all in with the paste, and add the last thing after getting the paste perfectly smooth, six tablespoonfuls of vinegar. Beat the mixture till very light, and just before pouring it over the fish beat the whites of two eggs very light and stir in with it. Stir half the dressing into the picked-up fish. Serve in a glass dish and spread the other half of the dressing over the top. Garnish with delicate leaves of lettuce, to be eaten with it.