

The Ladies' Column.

COOKERY.

By way of variety, I am giving this week a very plain and easily prepared Sunday supper, which will not deprive Cook of her "evening out." There is nothing particularly new, except perhaps the potato salad, which is a good business, though depending a good deal on the variety of potato used. You will find this a fairly *complete* little bill-of-fare, anyhow, and that is the great thing about a supper. It's no use trying to do it without the sauces and cream.

SUNDAY SUPPER.

MENU.

Oysters on the Shell.
Cold Sirloin of Beef. Cold Fowl.
Horse-radish Sauce. Egg Sauce.
Lobster Salad. Potato Salad.
Beetroot.
Stewed Pears. Peach Pie.
Whipped Cream a la Vanille
Cheese and Celery.
Coffee.

HORSE-RADISH SAUCE.—Add 2 table-spoonfuls of grated horse-radish to 3 quarters of a pint of milk or cream, half a pinch of powdered sugar, a third of a pinch of cayenne pepper, and half a pinch of salt.

EGG SAUCE.—Use 1 pint of drawn butter, and when ready sprinkle with two chopped hard-boiled eggs and a teaspoon of minced parsley.

LOBSTER SALAD A LA BOARDMAN. Pick all the meat from 3 good-sized lobsters. Place in a salad bowl—and add three hard-boiled eggs chopped finely—also 2 small shallots, 1½ teaspoons of chopped chives and 1½ teaspoons of parsley chopped. Chop also very fine 1 root of celery. Season with salt, pepper, half a teaspoon of Worcester Sauce, a tablespoon and a half olive oil, and two tablespoons of good vinegar. Mix all well, place in the centre a bunch of parsley-greens, and send to table.

POTATO SALAD.—Peel 10 medium sized freshly cooked potatoes, cut them into small slices, lay in a salad bowl, and add a finely chopped onion, and a teaspoon of chopped parsley. Season with salt, pepper, and half a gill of vinegar, and three tablespoons of sweet oil. Mix thoroughly without breaking potatoes; and serve.

STEWED PEARS.—Take 6 fine pears, peel, leaving the stems on and lay in a saucepan with a pint of cold water, adding half a pound of granulated sugar. When they come to the boil, skim, and flavour with the juice of half an orange or lemon, also a little ground cinnamon. When flavoured, let cook for 5 minutes and cool off before serving.

WHIPPED CREAM A LA VANILLE.—Put 1 pint of sweet cream into a basin. Have a tub or large dish pan containing chopped ice and put the basin on the top. Beat the cream until it is a

firm froth. Sweeten with 2 ounces of powdered sugar, and flavor with a teaspoon of vanilla, beating constantly. Let it rest and use when needed.

PEACH PIE.—Wipe and slice 8 fine peaches, put in a vessel with 3 ounces of powdered sugar, cover with puff paste and bake in a moderate oven.

A London Society Journal says:—"The latest thing in garters—and, by the bye, garters are a question of great importance nowadays—has for a clasp a barred gate which fastens just in the centre; enamelled on this is a small dog, and on the other side a motto. The handsomest pair of garters in New York consists of two diamond hearts that fasten together with a veritable hook and eye, and have on the back of one of the hearts this inscription: "Two hearts with but a single soul." Garters with gold and silver clasps, inscribed with a monogram, date, or appropriate motto, or enriched with gems, are favorite Christmas gifts. The idea is generally prevalent that yellow garters are prized above those of any other hue, but an inspection of leading jewellers' stocks of these articles make it appear the new blue elastics are at least dividing favor with gold-tinted ones.

That garters are of great importance we can understand, they have great responsibility to bear, and some appearances to keep up, but why then be so bejewelled—that's what we just can't see.



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