



(From the London Queen)

THE FASHIONS.

IN FASHION'S GLASS.

Let us rejoice to hear that the long skirts of the past season are happily on the wane—that is, for street wear. The summer gown of elegance is made with a gracefully good skirt, that, sweeping out in an artistic line at the back, merely touches the ground when walking. Another decree to which we must bow our heads—or rather our backs—is for the stripe, as probably the most popular fabric of the day has narrow stripes of colored silk on a black or dark ground. In many instances the stripes are arranged to go round the figure, or in bayadere fashion. The skirt itself is not as taxing to the designer as its garniture, which is limited to the very hem. There is only to select from, a frill either gathered, kilt, or box-pleated, a niche, a bias puff, or a band of galon or passementerie. Added to this is the pretty fancy for three frills of satin ribbon about an inch in

width. Some charming costumes for the summer are illustrated this week.

No. 1—A home dress of heliotrope crepon, with Empire sash of Ivory Venetian satin, wound several times round the waist and tied in a handsome bow at one side. Deep frill at the throat; slashes and cuffs of the satin en suite.

No. 4—Gown of Ivory-white velvet, trimmed at each side of the vest and round the edge of the skirt with gold embroidery in a double key pattern. The full turned-down collar, vest and large puffed sleeves are of Ivory Venetian satin, the sleeves being caught at intervals with bands of satin ribbon, in bows. The sash is most effectively arranged. It is tied in upright loops and ends in the centre of the skirt.

Receipts for Summer Dishes.

What may be termed the cardinal virtues required in a good cook are, 1st—an intelligent knowledge of the art

and science of cookery, and of the materials required, with correct judgment in adapting means to ends, and vice versa; 2nd—untiring industry; 3rd—wise economy; 4th—scrupulous cleanliness; and 5th—though last not least, sobriety.

The principle object of good cooking is to aid and augment, not to impair and diminish the nutritive action and power of the food to be cooked. Nutrition should always be our chief consideration—superior tastiness of our meals is comparatively of secondary importance. Unhappily insufficiency of means but too often compels more or less serious modifications in applying this great principle. Cookery that combines nutritiveness and tastiness with economy may be held to achieve the highest desideratum in this important branch of practical sociology.

Trout and Parsley Sauce.—Clean the fish, wipe turn and lay in a baking pan with a little water. Bake slowly and