

by a combination of flowers and precious stones.

The style of dressing the hair is much the same as it has been for some time past. The full bandeaux are still very general, and we observe that many ladies are wearing the hair at the back of the head lower than ever, so that the flowers or other ornaments employed in the head-dress, droop so low as to conceal part of the neck. A very pretty style of coiffure was worn by a young lady a few evenings ago. The front hair was arranged in full bandeaux, and across the upper part of her forehead there passed a torsade composed of hair and coral intermixed. The back hair was arranged in twists, also intermingled with coral, and fixed very low at the back of the head. This style is peculiarly well suited to dark hair.

The old fashion of wearing combs at the back of the head, which has been partially revived within the last two years, seems likely to meet with general favor this winter.

The attempts made by some of the Parisian *couturières* to revive the bygone mode of short waists has not been successful. The only novelty we have yet noticed in corsages, consists in the waists being straight instead of pointed. But even when the corsage is so made, the waist is of the usual length, and the difference in the form has probably been suggested only by the dress being composed of some transparent material, as gauze or tulle. With this style of corsage a waist-band, fastened in front, is indispensable.

The burnous is the style which predominates among the new opera cloaks. The small cloaks of colored cashmere, lined and trimmed with a different color are, however, likely to continue in favor as wraps at evening parties and places of amusement.

During the present winter cloaks have almost entirely superseded shawls for out-wraps. In the form of cloaks there are manifest indications of a desire for change. The Talma cloak, which was introduced last season, and adopted with favor at the commencement of the present, is now decidedly acknowledged to have become too common. Several new shapes have appeared, and of these several of them approximate very closely to the paletot form, so much in vogue two or three years ago. These cloaks have sleeves, and are exceedingly wide round the lower part, so as to afford ample space for the free flow of the folds of the dress. The trimmings, whether consisting of fringe, lace, or any other material, is usually limited to the collar and sleeves only, the bottom being left quite plain. These cloaks are not made very long; even when trimmed at the bottom, they should not descend below the knee. This style of cloak has a very pretty effect when made in velvet, and, this season, black has been preferred to colors.

Shawl mantelets of black velvet are trimmed with very broad and rich black lace, and sometimes with fringe and lace combined. Frequently a broad guipure is edged with a fringe made expressly for this style of trimming. Silk embroidery or narrow braid stitched on in a flowered design, or straight rows of braid made either of silk or velvet or both combined, are favorite trimmings for cloaks. The new braids present sufficient variety of design to satisfy every taste.

Within doors, at the present chilly season,

many ladies wear elegant little jackets, very much of the same form as the pelisses worn by the Turkish ladies. They are loose, that is to say not shaped to the figure, but cut straight at the back; the sleeves are slit open at the bend of the arm. These little jackets are thrown over a visiting dress, whether for dinner or evening, and they are worn until the room is rendered warm by the number of visitors. These jackets are made of white cashmere and are trimmed with ribbon woven in gold and silver, interwoven with Algerian colors. The ribbon is edged with a narrow fringe the same as the ribbon in materials and colors. Some of these jackets, of a less showy kind, are made of black cashmere and trimmed with gold embroidery, or a black ribbon figured with gold. This little garment is a charming *fantasie*, and it admits of as much elegance as may be desired. Its wide and easy form enables it to be worn over any dress however light or delicate. It will be found extremely convenient at the opera, when the cold renders it unsafe to sit with a low dress during a whole evening.

#### THE PHILOSOPHY OF COOKERY.\*

To preserve, in dressing, the full nourishment of meats; and their properties of digestiveness, forms a most important part of the art of cooking; for these ends the object to be kept in mind is to retain as much as possible the juices of the meat, whether roast or boiled. This, in the case of boiling meat, is best done by placing it at once in briskly boiling water; the albumen on the surface and to some depth, is immediately coagulated, and thus forms a kind of covering which neither allows the water to get into the meat, nor the meat juice into the water. The water should then be kept just under boiling until the meat be thoroughly done, which it will be when every part has been heated to about 165 degrees, the temperature at which the coloring matter of the blood coagulates or fixes; at 133 degrees the albumen sets, but the blood does not, and therefore the meat is red and raw.

The same rules apply to roasting; the meat should first be brought near enough to a bright fire to brown the outside, and then should be allowed to roast slowly.

Belonging to this question of waste and nourishment, it is to be noted, that the almost everywhere-agreed-upon notion that soup, which sets into strong jelly, must be the most nutritious, is altogether a mistake. The soup sets because it contains the gelatine or glue of the sinews, flesh, and bones; but on this imagined richness alone it has, by recent experiments, been proved that no animal can live. The jelly of bones boiled into soup, can furnish only jelly for our bones; the jelly of sinew or calf's feet can form only sinew; neither flesh nor its juices set into a jelly. It is only by long boiling we obtain a soup that sets, but in a much less time we get all the nourishing properties that meat yields in soups which are no doubt useful in cases of recovery from illness when the portions of the system in which it occurs have been wasted, but in other cases, though easily enough digested; jelly is unwholesome, for it loads the blood with not only

\* Continued from page 576, vol. 1.