

## THE PARLOR AND KITCHEN.

## LATEST FASHIONS.

Woollen dresses should be made very plain.

Esthetic styles seem to be gaining ground.

Bouffant sleeves for full dress are gaining favor.

Shoes and slippers of bronze kid are in favor again.

High plaited collars resembling collarettes are becoming fashionable.

Upon new French dresses the short apron-front over-skirt is seen.

Delicate metallic threads forming dots and stars enrich fabrics for fall wear.

The newest bodices are glove-fitting with large and full paniers around the hip.

Silk flowers, veiled by those of lace, compose very elegant trimmings for dress skirts.

Bare arms and necks are again displayed by the latest fashion in cutting French bodices.

The present style of dress has skirts just clearing the ground all around, paniers of various kinds, full ruffles at the bottom of a plain skirt, and scarf forming a bow or loop behind.

## USEFUL RECIPES.

**ROAST BEEF AND BROWNED POTATOES.**—Have the gristly parts of the beef cut away, and such bones removed as will injure the shape or embarrass the carver; put the beef into a dripping-pan, throw a cupful of boiling water over it, and roast ten minutes per pound, basting very often and copiously; just before taking it up dredge with flour and baste once with butter, after dishing the meat pour the top from the gravy, add a little boiling water, put it into a saucepan, thicken with browned flour, pepper, and serve after a brief boil.

**BROWNED POTATOES.**—Boil and strip off the skins of large, fair potatoes: half an hour before you take up the meat pour oil the fat from the gravy, lay your potatoes in the dripping-pan, and cook brown, basting frequently; lay about the meat when dished.

**SALAD OF CAULIFLOWER.**—Choose a cauliflower of medium size, boil it twenty minutes. Put into a saucepan one ounce of butter half a gill of milk, and one ounce of bread crumbs. Add cayenne and salt to taste, and stir till the bread has absorbed the milk and butter. Beat an egg and add this to the sauce, but be sure that it does not simmer after the egg has been added. Butter a flat tin dish, take off the fine leaves of the cauliflower and place them all round on it; break up the flower carefully and lay it in the centre, making it as high as possible; pour the sauce over this, sprinkle a few bread crumbs on the top, and bake ten minutes.

**A NICE TOMATO DISH.**—One of the nicest and simplest ways of dressing tomatoes is to cut them in halves, lay them in a baking-dish, cover each piece with some bread crumbs, a little pepper and salt, and some finely-chopped parsley, pour a little oil over and bake in a good oven.

**TOMATO CATCHUP.**—Cut tomatoes in pieces, and between every layer sprinkle a thin layer of salt; let them stand a few hours, then add a little horseradish, garlic, pepper, and more. Boil well and strain: then bottle, cork, and seal for use.

**TOMATO BUTTER.**—Nine pounds peeled tomatoes, three pounds of sugar, one pint vinegar, three tablespoons cinnamon, one tablespoon cloves, and a half tablespoon allspice: boil three or four hours until quite thick, and stir often that it may not burn.

**TOMATOES WHOLE FOR WINTER USE.**—Fill a large stone jar with tomatoes, then add a few cloves and a little sugar; cover them well with one-half cold vinegar and half water, place a piece of flannel over the jar well down into the vinegar, then tie down the paper. I have kept tomatoes in this way the year round; should mildew collect on the flannel it will not injure the tomatoes in the least.

**FRENCH PANCAKES.**—Take two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half-pint new milk. Beat the eggs thoroughly and put them into a basin with the butter, which should be beaten to a cream: stir in the sugar and flour, and when these ingredients are well mixed add the milk: keep stirring and beating the mixture for a few minutes; put it on buttered plates, and bake in a quick oven for twenty minutes. Serve with a cut lemon and sifted sugar, or pile the pancakes high on a dish, with layers of preserve or marmalade between them.

**APPLE SAUCE.**—After paring your apples slice them in your stew pan with a little water, let them cook until soft covering well to keep in the steam. Remove them from the stove, add brown sugar and cinnamon, stir them just a little.

**APPLE OMELETTE.**—Stew eight large apples and mash fine; add four eggs, one cup of sugar, small piece of butter: season with cinnamon and nutmeg. Bake until brown, and serve hot.

**PEACH JELLY.**—Wash without removing skins or pits; cover with water: boil until soft; strain; add one-half pound of sugar to a pint of juice; boil twenty minutes.

**CRISP APPLE PRESERVES.**—Select perfect ones; pour boiling water over them, which removes the skin; lay them in water enough to cover them; let them simmer slowly until soft; take them out and drain, make a clear syrup, pound for pound; boil them in it till clear, lay them on dishes to cool, and place them in jars, cook the syrup a little longer, and pour it over the apples when hot: seal.

**PRESERVED ORANGES.**—Take any number of oranges, with rather more than their weight in sugar; slightly grate the oranges, and cut them round and round with a knife, but not very deep; put them in cold water for three days, changing the water three or four times each day; tie them up in a cloth, and boil until soft enough for the head of a pin to penetrate the skin: while there are boiling place the sugar on the fire with rather more than a half-pint of water to each pound, let boil a minute or two, then strain through muslin, cook the oranges in the syrup till it jellies and has a yellow color: try the syrup by putting some to cool; it must not be too stiff: the syrup need not cover the oranges, but they must be turned so that each part gets thoroughly done.

**TEA-MINUTE CAKE.**—One-fourth of a pound of butter, a little less than a pound of flour, the same of sugar, six eggs beaten separately; flavor with mace, or other flavoring to taste, and bake in muffin rings.

**MOONSHINE.**—This dessert combines a pretty appearance with palatable flavor, and is a good substitute for ice-cream. Beat the whites of six eggs in a broad plate to a very stiff froth, then add gradually six tablespoonfuls of powdered sugar, beating for not less than thirty minutes: then beat in about one heaping tablespoonful of preserved peach cut in tiny bits (soft, ripe, fresh fruit is better if you can get it, or some use one cup of jelly). Set on ice until thoroughly cooled. In serving, pour in each saucer some rich cream sweetened and flavored with vanilla, and on the cream place a liberal portion of the moonshine. This quantity is enough for eight persons.

**WASHING FLUID.**—Nine tablespoons unsalted lime, two pounds of sal. soda, four quarts water: let this simmer half an hour, then bottle up. Take a small teacup to a boiler of water.

**HOUSEKEEPER'S NOTES.**—If your coal fire is low, throw on a tablespoonful of salt and it will help it very much.—In icing cakes, dip the knife frequently into cold water.—In boiling meat for soup, use cold water to extract the juices. If the meat is wanted for itself alone, plunge in boiling water at once.—You can take oil off any carpet or woollen stuff by applying dry buckwheat plentifully and faithfully.—Never put water to such a grease spot, or liquid of any kind.

**THE SMELL OF PAINT.**—To get rid of this most objectionable odor in a chamber or a living-room, slice a few onions and put them in a pail of water in the centre of the room: close the doors, leave the window open a little, and in a few hours the disagreeable smell will have almost gone. Another method is to plunge a handful of hay into a pailful of water and let it stand in the newly-painted room over a night; this plan is also effectual.