



A Picturesque Costume—The Newest French Coiffures—The Most Fashionable Sofa Blankets—Home-made Ginger-Beer—A Cold Luncheon at Small Cost.



PICTURESQUE costume may be seen in our first illustration, and in copying the styles of past centuries, which you will here see has been done in the sack back to the dress, and the rouleaux round the waist, it must be remembered that such things can only be done with the very greatest taste and consummate judgment. I have seen gowns arranged by people who pose as authorities in these matters, than which nothing could be more dreadful, an *olla podrida* of styles that did not in the



least combine with each other; for instance—a sack back to the dress with puffed sleeves in Henry VIII. fashion, and a bodice draped with a belt or girdle to fasten it. Now I think you will find that in this one there is nothing absurd nor incongruous. The bodice and skirt are of pale blue *crêpe de chine* brocaded with a small satin spot or *petit pois* as it is called in Paris. The skirt is plain and slightly trained, and trimmed round with a flounce of the same, edged with a narrow gold galon. The bodice as you see is draped across, the ends ap-

pearing like basques from underneath the corselet which is entirely composed of gold galon. These basques are each bordered and edged with this dainty trimming, and to finish off the lower edge of the corselet there is a rouleaux of blue wound round the galon. Bretelles pass over the shoulders, of this same gold ribbon and meet the back of the corselet to which the broad full pleat of the brocade is attached. The material of this brocade is a magnificent silk of palest yellow, shot with the light blue of the underdress, and figured with the prevailing design of true lover's knots in gold thread. Such a rich fabric needs no trimming, therefore it is left perfectly plain, its own thick handsome folds being quite sufficiently decorative.

The newest French coiffures that I have seen are very becoming to almost any shape of head, though of course they are supposed to be more or less taken from the ancient Greek statues. I give you two useful styles that may be easily done. The first is for wearing in the day time. To arrange this, the hair must first be waved regularly all over the head, the front being curled in the usual manner. Then tie the hair all together and divide it into twists and rolls which pin firmly to the head, leaving one to roll round the back.



Arrange the front curls to lie back upon the rolls so as to show no division. The second head shows the very newest method of dressing the hair for the evening. In this case it is again waved in natural looking undulations all over the head. Tie it up on the crown, and lay it in rolls one above another, the ends being curled, and laid over the embroidered gauze ribbon tied round the chignon, the bows appearing between these curls. It will be noticed that in tying all the hair to the summit of the head, the back is allowed a certain looseness, so as not to give that scraped-up appearance to the *mique* or nape of the neck, which is so greatly thought of by French connoisseurs of beauty. The front is curled carefully and arranged well back on the head to meet the ribbon.

The most fashionable sofa blankets are those made of brocaded damask, in any pale shade of colour to suit the tints of the furniture and paper of the room. They are bordered with plush, of a deeper tint, from six to eight inches wide. This, I beg to state, is an answer to a correspondent, "Cecilia," who wishes to hear of the newest of these novelties in room draperies. For the benefit of those of my readers who have not yet made the acquaintance of these little elegancies, I may state that they are also made in brocaded silk, worked with sprays of embroidered flowers, as it were, thrown across or sprinkled over the whole surface; or, if preferred, a monogram in gold thread or silks, according to taste. Less expensive

ones can be made with equal effect in surah, cashmeres, or cloth similarly bordered, or even with velveteen of a darker shade to throw up the tint of the centre. Their length varies, according to that of the sofa, from one-and-a-half to two yards long—their width being about a yard and a half. Another way of bordering them is to work an edging of oriental, or Royal School of Art embroidery stitches in coloured silk, velvet *appliqué* edged with pretty stitches in gold thread, or fancy braids of varied silks. In this case it will be understood that the centre must not be left entirely undecorated. If with flowers (which might be worked with coarse wools in crewel stitch), they must be done large, or they look poor and insignificant. The plainer the edges are, the more fashionable; fringes or trills not being considered correct for this style of drapery. The linings deserve much attention, and the method of their disposal. In most cases they are composed of pongee silk, when the outer material is of brocade, velvet, rich cloths, or brocaded damasks, and it is well, as this is a thin stuff, to give firmness and substance by the addition of a layer of dimette or flannelette between the outside fabric and the silk lining. These like many other room draperies are now looked on almost as much necessary adjuncts to the sofa as the cushions themselves. They may also serve the purpose of covering up an otherwise unsightly piece of furniture, as well as acting as a decorative and light covering to lay over the feet of an invalid.

Home-made ginger beer is a most welcome beverage now that hay-making time is at hand. When our boys and girls come in thirsty and hot from the hay-field, or later on from the corn harvest, they rush at anything to drink, and 'just anything' is not always the wisest 'thing.' I can confidently recommend the following recipe for ginger beer which is far more really wholesome than the aerated rubbish made with acids by the soda water manufacturers. Take one large lemon, both rind and juice, three-quarters of a pound of lump sugar, one-and-a-half ounces of ginger. Pound the sugar and ginger fine, pour on them a gallon of boiling water—cover it closely—when cold add a tablespoonful of barm stirred well into it. Let it stand twelve hours, then bottle in brown stone bottles, and tie it down, and in twenty-four hours it is in high order for drinking.

A cold luncheon at small cost.—Forequarter of lamb decorated with parsley at the head of the table; at the other end a couple of boiled fowls covered with white sauce very smoothly, and a cold boiled tongue between them, the dish nicely decorated with quarter slices of lemon. Have a cold boiled salmon neatly divided in pieces, and surrounded with ready-made salad, handed round first before anything else. You cannot have less than four sweet dishes, which should be arranged two on each side of the table. These should be cold gooseberry tart, and a dish of custard or whipped cream, lemon jelly and sweet sandwiches—these are made of sponge cake with jam between. Have a tall glass of flowers in the very centre of the table, and on one side of it down the length of the table a dish of strawberries, and on the other a cake. You must certainly have dinner napkins, with a little roll placed in or on each. There is no change in having dinner knives so far. Fish knives and forks for the salmon or single large silver forks if you have not the others. Large knives and forks for the meat and dessert spoons and small forks for the tart, etc. The dessert plates should be laid with a spoon in addition to the dessert knife and fork. The strawberries should have cream and white powdered sugar, and slices of cake handed round to eat with them. The wine should be sherry or claret if you do not have champagne as well, or champagne cup, which is easily made by adding soda water to it, and putting in a sprig of burrage. Or claret cup is very nice made in the same way. The potatoes and green peas of course are served hot. I think if you follow these directions that it will be a very nice plain luncheon, and I hope a success.