

## THE PARLOR AND KITCHEN.

## FASHION NOTES.

Flounces pinked out on the edges are again fashionable. Velvet ribbon will be much used for trimming dresses and wrappings.

Ladies' cloth is shown in all the new colors, but are lighter woven than usual.

Dress bonnets will be of velvet with feather brims and ornaments made of feathers.

Bows of pink ribbon or pink velvet are worn around the wrists in the morning instead of bracelets.

The present method of wearing the hair low is going out. By Christmas all the women and girls will be wearing their hair on the top of their heads.

Plain linen collars are worn only on the street and for travelling. Evening and afternoon dresses have soft lace gathered round the neck and sleeves.

The coming season will be a velvet one so far as fashion is concerned. Dresses for drawing-room entertainments and for the street will be worn in all colors, and cloaks will be made of them. For woollen stuff it will be the popular trimming. Velvet basques will be worn with all kinds of skirts. Velvet bonnets will be the most elegant of all styles in millinery. For velvet bonnets feathers will be the principal trimmings.

## DOMESTIC RECIPES.

**BEEFSTEAK PIE.**—Make a crust of one pint of flour, half a cup of lard, a half teaspoonful of salt, one teaspoonful of soda, dissolved in a tablespoonful of hot water, one and a half teaspoonfuls of cream tartar, one and a quarter cups of flour. Cut the steak into small pieces and stew with a dozen small potatoes and six onions. Line the dish with the paste, put in the stew; season and cover with a top crust and bake.

**MUTTON SOUP.**—Boil a piece of mutton weighing five pounds, five hours; then add two cupfuls of rice that has been soaked in water. When the rice and meat have cooked an hour beat an egg and a tablespoonful of flour together, and stir into a half pint of milk. Pour into the soup and stir constantly. Season with salt, pepper or parsley.

**MASHED CUCUMBERS.**—Pare, quarter, seed and boil in hot salted water, drain and mash in a hot colander, season with pepper, salt and butter, and dish hot.

**PICKLED GRAPES.**—Take ripe grapes; remove imperfect and broken ones. Line an earthen jar with grape leaves, then fill with grapes. To two quarts of vinegar allow one pint of white sugar, half an ounce of ground cinnamon, and a quarter of an ounce of cloves. Let the vinegar and spices boil for five minutes; then add the sugar. Let it come to a boil, and when cold pour over the grapes. If poured on while hot it shrivels them, even if it does not break the skin and spoil the appearance of the pickles.

**GINGER CAKE.**—One cup brown sugar, one cup Orleans molasses, one cup sour milk, three-quarters cup lard and butter mixed, three cups flour, heaped full, two eggs, two teaspoonfuls soda dissolved in warm water, two teaspoonfuls cinnamon two teaspoonfuls ginger, salt to taste. Bake in moderate oven, in two deep pans.

**SNOWFLAKE CAKE.**—Three eggs, one and a-half cups of sugar, one-half cup of milk, one-half teaspoonful of soda, one teaspoonful of cream tartar, two cups of flour, one-half cup of sugar, whites of two eggs; bake in layers; frost each layer and sprinkle with grated cocoanut.

**PUDGING SAUCE.**—Dissolve one tablespoonful of corn starch in a little water; cook with one pint of boiling water; add butter the size of an egg, one cup of sugar, one-half teaspoonful of lemon flavoring, two tablespoonfuls of vinegar, and let it boil up.

**FRUIT FOR PIES.**—Grapes and elderberries canned together make a very nice fruit for pies in winter.

**PLUM PUDGING.**—One pound eggs, one pound sugar, one pound raisins, one pound currants, one pound suet, one pound candied lemon, one pound bread crumbs, one pound flour. First beat the eggs, then add suet when chopped fine, and one teaspoonful soda, rub the bread fine then add all the other ingredients and beat well. Put in a pudding bag three quarters larger than itself. Put a piece of writing paper over it to prevent the water soaking in. Turn over occasionally and boil well five hours.

**GRAPE JELLY.**—The best grape jelly is made from the fruit before it is quite ripe. It is light colored and a much nicer flavor than when they are ripe.

**TO KEEP EGGS FRESH.**—Eggs may be kept fresh for months by arranging a set of shelves with five inches between them and three rows of holes bored on each shelf. They should be set in the holes with the small end down, so that the yolk can not settle against the shell. This allows a free circulation of air around them and there is no danger of their being cracked.

## MISCELLANEOUS RECIPES.

**A CURE FOR BRUISES.**—For the cure of sprains or bruises, bathe the parts well in extremely hot water and apply the heated extract of witch hazel on flannel. This is said to relieve the pain as if it possessed magical properties.

**AN ECONOMICAL LAMP WICK.**—An excellent lamp wick can be made by taking an old felt hat and cutting into strips the required size; soak them in vinegar for about two hours, then dry.

**STENCILING.**—Lay the drawing you wish to copy over a sheet of paper, and with a needle prick all the outlines over with holes through both the papers; then take the clean paper you wish to have the drawing transferred to, and dust over with the powder of charcoal from a small muslin bag. The dust will penetrate through the holes, and leave a correct copy of the original on the paper. This prickled paper will do again for any number of copies.

**HOP BITTERS.**—Pour two quarts of boiling water over two handfuls of hops; boil five minutes, strain out the hops, and add to the water two ounces of yellow dockroot, two ounces of dandelion, one ounce of buchu, one-quarter ounce of man-drake, and one handful of wild cherry bark; let the whole boil slowly fifteen minutes; strain, add one pint of gin. Take from one teaspoonful to two before each meal. Some flavor it with wintergreen and add a little sugar.