

It must be ironed with the greatest care, for after one bad ironing stretched in the wrong place, it will have the appearance of a baggy fall at the back, which no after washing will bring back to its original evenness.

One sees this kind of thing every day in the streets, and very soon the dress will have quite a little train, which looks very ugly on a young girl, and does away with the usefulness of the nice walking skirt for the older ones.

It is in ironing the back part of the skirt that care must be taken to keep the bottom even, and it must on no account be pulled.

If the skirt is pleated at the back, the seam should be well pressed *after ironing* from the band to the bottom, and thus given the same nice hang it had when new.

Those who wish to make the most of their clothes will do well to remember that there are few good materials that will not be all the nicer after careful washing.

Black cashmere, merino, and many others will stand a good washing, and look fresh and well after the process, but on no account should soap be rubbed on the goods.

Make a good warm water lather, put in the stuff to be washed, do not use the wash-board, but draw up and down in the soapy water many times, to work out the dirt. It may be necessary to use two waters, if the dress is dirty, to get it quite clean, after which give a good rinsing in slightly warm water, to get rid of the soap, hang up singly to dry, without wringing, iron, slightly dampen, on the wrong side. To get the best results the whole thing must be done quickly and with care.

Choose a fine drying day, and be sure that the goods are pulled out and stretched evenly in all directions when drying.

A dress that looks shabby and rusty can be brightened up by sponging over in a solution of ammonia, after which iron over quickly with a nice hot iron.

TOMATO EGGS.

Cut three or four tomatoes in halves across, not from top to bottom, remove the pulp, lay the halves on a greased tin, season each, and put a tiny piece of butter in the centre; cover with buttered paper, and bake in a moderate oven for about a quarter of an hour. Beat up two eggs, season with salt and pepper, mix with the tomato

pulp. Melt half an ounce of butter in a saucepan and if the pulp is hard, cook it first in the butter; cook and stir the mixture for a few minutes till set. It may be flavoured with peas, ham, or mushrooms. Fill the halves with it, and garnish with chopped parsley.

STIRRED EGGS AND POTATOES.

Choose four or five rather long potatoes, scrub them well, and bake in the oven till done. Cut out the centre from each, removing the inside to about an inch from each end, prepare some eggs, as for tomatoes and eggs, and fill up the potatoes with them, and serve at once. Choose potatoes that are canoe-like in shape.

GINGERBREAD.

Take one cup of brown sugar, one cup of butter, one cup of treacle, three eggs, one cupful of milk, four teaspoonfuls of ginger, one teaspoonful of ground cinnamon, half-spoonful of ground cloves, three cupfuls of flour. Be sure that the treacle is not syrup, but of the plainer sort. Sift the flour twice, beat the eggs separately and very light, cream the butter and sugar together, and add the spice and soda last, after they are well mixed with the heated treacle. Bake carefully, because gingerbread is the easiest to burn of all cakes. Bake either in a mould or shallow pan, as fancy may direct.

COFFEE ICE CREAM.

Flavour a pint of boiling milk with good essence of coffee (or, if you like it better, it may be flavoured with strong freshly-made coffee), $\frac{1}{2}$ lb. of sugar, and the yolks of 6 eggs; simmer this gently as if you were making a custard, not allowing it to boil; when it thickens, add 1 pint of good cream, stir for just one minute over the fire, then let it get cool, and after that put it in the freezer and freeze in the usual way.

SALAD DRESSING FOR BOTTLING.

Put the yolks of two raw eggs in a basin with a teaspoonful of salt, whisk them well together, then, in small quantities, slowly add one pint of best salad oil. Mix thoroughly, and add a tablespoonful of made mustard, three tablespoonfuls of vinegar, two tablespoonfuls of tarragon vinegar, and, finally, a little cayenne, a little salt, and a