

THE PARLOR AND KITCHEN.

FASHION NOTES.

Duckling-green is one of the newest autumn colors.

Hoop ear-rings, set with diamonds and other jewels, are very fashionably worn.

Cloth toques and velvet jockey caps will be worn with costumes of cloth and also of velvet.

For little girls between two and four years there is a variety of simple full dresses with guimps or yokes, or in loose sacque shapes.

To freshen up last season's dresses loose scarfs of Surah draped like a Moliere vest to fall in two puffs are used; they have a velvet or lace collar, and are easily adjusted to a plain waist.

Swiss belts of leather or velvet are worn by young ladies with cloth dresses. They are made with points in front, the upper one small and the lower very long, and the back is a plain, straight band.

For stylish hair-dressing the back hair is brushed from the nape of the neck to the top of the head and twisted there in fantastic coils which are not large. Pins and combs fasten the coils and are made of tortoise-shell, gilt or silver, with Rhine stones. A slight fringe is on the forehead and on the nape of the neck as well.

Basques and sleeves are made of two materials, such as silk and velvet, of the same color oddly arranged or with utility in view; as, for instance, a corsage will have a velvet yoke with silk below it, or the side pieces of the basque and the lower part of the sleeves will be silk and the rest velvet, thus the parts that wear out quickly are made of the less expensive and more lasting fabric.

DOMESTIC RECIPES.

A BREAKFAST DISH—A nice dish for breakfast is made by cutting tenderloins in thin slices; stew them in water till they are nearly done; then put a little butter in a saucepan, and fry them till light brown; serve them on buttered toast, with mashed potatoes and raw tomatoes sliced thin.

GEWS.—Two cups of flour, one cup of milk, one cup water, one teaspoonful of soda, a little salt, mix well and pour into iron-clad pans that have been heated very hot indeed, first putting a piece of butter in each partition. Bake quickly in a very hot oven.

PLAIN RICE CAKE.—Work a quarter of a pound of butter till it is like cream; stir in a quarter of a pound of sifted sugar, the grated rind of a lemon, or any spice or flavoring preferred; and the yolk of one and the whole of another egg, well beaten. Mix together with three ounces of ground rice, four ounces of flour, and two small teaspoonfuls of baking powder. Put a band of buttered paper round a tin, put in the cake as quickly as possible after it is mixed, and bake in a moderate oven for three-quarters of an hour.

RAISIN CAKE.—One-half cup of butter, one-half cup of sugar, two eggs, one-half cup of sweet milk, three cups of flour, one cup of raisins, one-half teaspoonful of soda, one teaspoonful of cream tartar.

CRANBERRIES.—Cranberries make a delicious filling for a roly-poly pudding. Stew them, using as little water as possible, so that the juice will be thick and jelly-like; sweeten and let the sauce boil for a minute or two, but not longer after the sugar is put in.

CURRENT BUNS.—Wash and rub well one-half pound of dried currants, being careful to free them from gravel and sticks, which are sure to be in them; sift one quart of flour, and mix the currants thoroughly into it, then add one teacupful of sugar, and the ingredients as for making biscuit dough, roll out, and bake in a quick oven.

CRANBERRY PUDDING.—Cranberry pudding is made by pouring boiling water on a pint of dried bread crumbs; melt a tablespoonful of butter and stir in. When the bread is softened add two eggs, and beat thoroughly with the bread. Then put in a pint of stewed fruit and sweeten to your taste. Bake in a hot oven for half an hour. Fresh fruit may be used in place of the cranberries. Slices of peaches put in layers make a delicious variation.

CHOCOLATE MANGE.—One box gelatine dissolved in one pint of milk; pour this by degrees, while boiling hot, on five ounces grated chocolate, stirring it all the time; when cool, add four well-beaten eggs, pouring this into a kettle with one quart cream, in which has been dissolved one pound of sugar, let it boil till the chocolate is thoroughly melted and smooth, and the mixture has become much thickened; pour into moulds, and eat with whipped cream.

YEAST.—Take one ounce of dried hops and two quarts of water. Boil them fifteen minutes; add one quart of cold water, and let it boil for a few minutes; strain and add half a pound of flour—putting the latter into a basin, and pouring on the water slowly to prevent its getting lumpy—a quarter of a pound of brown sugar, a handful of fine salt. Let it stand three days, stirring it occasionally. When it ferments well, add six potatoes, which have been boiled, mashed and run through a colander, making them as smooth as possible. This yeast will keep a long while, and has the advantage of not taking any yeast to start it with. It rises so quickly that a less quantity of it must be put in than of ordinary yeast.

MISCELLANEOUS RECIPES.

✓ Salt fish are quickest and best freshened by soaking in sour milk.

✓ To clean woollen cloth, take equal parts of hartshorn and lather, and mix ox-gall with it. Rub well.

✓ A mixture of Indian meal and salt, sprinkled upon a carpet and brushed off with a stiff broom, brightens it and removes the dust.

✓ A good way to clean the teeth is to dip the brush in water, rub it over white castile soap, then dip it in prepared chalk and brush the teeth briskly.

✓ The bed-rooms of the most sensible people are without carpets. The floors are kept nicely polished, and three or four rugs thrown down upon each.

✓ This is said to be a good remedy for hoarseness: Beat the white of an egg to a stiff froth, and add two tablespoonfuls of sugar, the juice of one lemon and a glass of warm water.

✓ Never wash in warm water before going out in the cold air. Such a practice will roughen the skin. Warm water should be used only before retiring.

✓ A very palatable dish can be made of mashed potatoes and a little finely-chopped meat of one or more kinds, mixed together, flavored with salt and pepper, and fried in small flat cakes.