

Coffee.

The best part of the breakfast is the coffee—that is, when it is the best. Although good coffee is one of the simplest things to make, yet it is one of the rarest to find, either in public or private houses. Like all simple dishes, every attention must be given to the details. Good coffee may be made in two or three different ways, but in the first place you must have good coffee—the older the better—for, like wine, coffee improves with age. Always buy the berry whole, roasting and grinding it at home. It should be roasted at least once a week, and probably it would pay the amateur to do it daily, but the grinding must be done just before using.

Dean Swift always roasted his coffee with his own hands, as Pope tells us, and that he had an "engine for the purpose." If Pope had only described the "engine," this age of coffee drinkers would have cause to thank him, for it is the pressing need of the age—something practical for roasting coffee at home, in small quantities. Now we will imagine that we have the green coffee berry that we selected with great care several years ago—old Java and Mocha—in equal quantity, and we will either bruise it in a mortar until it is reduced to a fine powder, in the oriental custom, or we will grind it very fine, and place in the receiver of a French coffee-pot; about ten minutes before it is wanted; then pour a little boiling water on the coffee—the first boiling of the water is an essential detail—and let it drip through. Repeat this process at least five times during the ten minutes. Our rule for the quantity used is a tablespoonful of ground coffee to each cup of water. Another way, and equally good, is to place the ground coffee in cold water—soft water is always best—and in a tight vessel place it over the fire; close watchfulness is necessary here, for the moment the bubbles form before the boiling begins, it must be taken from the fire and allowed to stand on the back of the stove for a few moments to settle; or a very little cold water poured in from the top will settle the grounds.

Still another, and our present manner of making good coffee, is to place the ground coffee in a tightly-covered coffee-pot—even to the spout is covered—and pour boiling water, slowly, over the coffee. Allow this to stand on the stove, where it will simmer, but not boil, for ten minutes, and it is ready for the table. Always remember never to boil coffee. The aroma passes off with the steam; keep it to be enjoyed from the cup.

A Remarkable Case.

An inquest was held recently at Belfast on the body of a person who for many years has been known as John Coulter, but who, on dying on Sunday from the result of injuries accidentally received, was discovered to be a woman. Evidence was given to the effect that for twenty years she had worked in male attire as a laborer at Belfast quays; that twenty-nine years ago she got married in Dunganon to a woman who was examined at the inquest, and deposed that the deceased was her husband; that they had been separated for the past six years on account of the drinking habits of the deceased, whom she throughout described as her husband. At the time of their marriage the deceased was a farm servant in the employ of the witness' father. The evidence went to show that as far as could be traced the deceased had always worn men's clothing, and had been engaged in men's work. The death was the result of injuries sustained by falling down stairs on Sunday last while she was in a state of intoxication. The woman who had been married to deceased undertook to inter the remains of her so-called husband.—*St James' Gazette.*

The folks who saw his shadow on the window curtain thought he was in a paroxysm of delirium. But he was merely putting on his overcoat.



LADIES' COSTUMES.

FIG. 1.—An exceptionally graceful mantelet, the "Lilea," is combined with the "Valusia" skirt in this stylish costume. The dress is made of slate-gray imperial serge, bands of velvet of a darker shade forming the trimming on the front of the skirt, which is the same as that shown in Fig. 2. The mantelet is made of black Ottoman silk combined with velvet brocaded Ottoman, the latter material forming the sleeves or shoulder-pieces, which are inserted with a slight fullness at the tops, giving a moderately high effect, and the plain Ottoman forming the pointed back pieces and the long pointed tabs which constitute the front. The brocaded portions are trimmed with rich chenille fringe, while on the tabs, and carried up the fronts, is a ruffle of "Kursheedt Standard" black Spanish lace headed by a handsome jet passementerie, the lace also forming a full ruche around the neck. These laces are noted for their fine finish and superior silky lustre, and sample sheets of patterns will be sent on applica-

tion the "Kursheedt Standard Manufacturing Co.," New York City. The garniture is completed by bows of velvet-faced Ottoman ribbon on the tabs, and a large one on the back fastened by a jet ornament. Bonnet with rows of gold cord forming the crown, the brim faced with black velvet, a *rouleau* of velvet around the crown, and a cluster of purple and gold pansies at the left side. The pattern of the mantelet is in two sizes, medium and large. Price, twenty-five cents each. Skirt pattern, thirty cents.

FIG. 2.—Costume made of camel's hair cloth of a golden brown color, the skirt the same as that shown on Fig. 1, the "Valusia," with bands of dark blue velvet across the front, and the basque, the "Christine," completed by a vest of velvet brocaded satin, golden brown and dark blue, the same fabric need to face the plaits in the back. The revers, which impart a military effect and are very becoming, are trimmed with rows of blue velvet ribbon. *Creme lisse*

ruching at the neck and wrists. For price of skirt pattern, see previous description. Basque patterns, twenty-five cents each size.

FIG. 3.—The "Patricia," redingote is here shown as part of a costume of mastic colored bison cloth, combined with dark brown velvet. The skirt is walking length, without drapery, trimmed all around with three gathered ruffles of the material, and on the front with five ruffles surmounted by two sagging puffs. The redingote, which is tight-fitting, has the necessary fullness imparted to the back by box-plaits let in at the side form and back seams, and the broad velvet revers in the front are turned back from a velvet vest. Both collars, one standing and the other deep and turned over, also the cuffs, are of velvet. Hat of brown straw, faced and trimmed with brown velvet, and ornamented at the left side with a large cluster of mastic and brown feathers. Patterns of redingote, thirty cents each size.

Our Engravings.

The designs and illustrations of this department are from the celebrated house of Mme. Demorest, the acknowledged representative of Fashions in Europe and America. This house has always received the first premium at all the Expositions, and is the recipient of the only award over all competitors for patterns of Fashions, at the Centennial and Paris Expositions, Paris London, and New York.

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An Inconstant Moon.

An account of the halting, for pecuniary reasons, of two stage-coaches in Texas says that a passenger named Moon levelled a pistol at one of the three robbers "but desisted from firing upon discovering a Winchester pressed against his own ribs by a highwayman." The passenger's reason for changing his mind seems to have been so ample that any observations as to the inconstant Moon would be out of place.