

HOUSEKEEPERS' DEPARTMENT.

(This department is open to all inquirers desiring information on household topics of any description.)

X. Y. Z.—To can corn, fill the cans with the uncooked corn (freshly gathered) cut from the cob and seal them hermetically, surround them with straw to prevent their ticking against each other and place into a boiler over the fire with enough cold water to cover them; heat the water gradually and when they have boiled for an hour and a half puncture the tops of the cans to allow the escape of the gases; then seal immediately while still hot and continue to boil for two hours and a half longer. To can tomatoes, pour hot water over them to remove the skin and then slice; put them into a porcelain kettle and cook for a few minutes; have the cans filled with hot water on the hearth; when the tomatoes are sufficiently cooked empty the cans and fill them with tomatoes and seal immediately. Directions for canning fruits and vegetables in glass jars will be found in "The Perfect Art of Canning and Preserving," which we publish at 6d. or 15 cents per copy. Glass jars are always safer to use than tin cans, which sometimes yield a metallic poison known as stannous hydrate.

LORNA DOONE.—To make almond paste, take of sweet and bitter almonds each two ounces and pound into a paste. Add spermaceti four drachms, oil of almonds half an ounce, and of white Windsor soap scraped fine half an ounce. Perfume with some twelve drops of oil of staphanotis or jasmine. Heat very slightly and gradually and then place in the mortar and work into a stiff paste. To prepare the almonds, place them in a basin and pour over them boiling water. When the water is nearly cold pour it off and place the almonds in a dry cloth; cover with another cloth and rub well, when the husks or skins will peel off. Throw the blanched almonds into a mortar and pound them to a paste. Amateurs who do not possess pestle and mortar may use the paste board and rolling pin, first chopping the almonds slightly and rolling them out to a smooth paste, but much of the valuable oil is lost by this process. Almond paste made really of almonds and without lard is one of the finest mixtures for whitening the skin. This recipe, used in its entirety, is intended for the hands and wrists only and must not be applied if the skin is chapped or sore, as it is likely to cause further irritation.

Mrs. E. J. C.—Potato pudding is seasonable at any time. To make it will require half a pound of mashed potatoes, two ounces of butter, two eggs, a quarter of a pint of milk, three table-spoonfuls of sherry, salt-spoonful of salt, the juice and rind of one small lemon and two ounces of sugar. Boil sufficient potatoes to make half a pound when mashed; add to these the butter, eggs, milk, sherry, lemon juice, salt and sugar. Mince the lemon peel finely and beat all the ingredients well together; put the pudding into a buttered mould and bake for about half an hour. To enrich it, add a few pounded almonds, and increase the quantity of butter and eggs. Time, half an hour or rather longer.

GEORGINE.—Rice and apricot pudding makes a dainty dessert. For it are required three-quarters of a pound of rice, two pints of milk, a little butter, two table-spoonfuls of sugar, two eggs and some fifteen pieces of apricot. Put the rice into a pan with the milk, sugar and butter and let it simmer gently for one hour. Turn out, and when partly cold add the eggs, well beaten. Simmer the apricots in syrup for about five minutes to make them quite tender. Butter a mould place in it a layer of rice about one inch thick, then some pieces of apricot, and fill the mould with alternate layers of rice and fruit. Bake in a moderate oven. When done, turn out and serve with custard. Other fruit can be used instead of apricots, pineapple or apple being especially suitable.

LORNA.—A most agreeable and wholesome dessert to eat with simple cake or toasted wafers is made of sultana raisins. Wash as many as are needed and leave them in water for twenty-four hours. Then heat them slowly in the water in which they have soaked, which should cover them half an inch or more. Allow them to simmer on the back of the range for two or more hours. They are delicious either cold or hot and suit both children and grown persons. They require no sugar for most tastes.

UMMA.—Newspapers crumpled in the hands until they are soft polish picture and window glass and mirrors better and more quickly than chamois or cloth.

PUBLISHERS' DEPARTMENT.

A FEW FACTS ABOUT LA FORMA.

First, what is La Forma, and what is it for?

It is an interlining which is to be placed between the outer goods and the inside lining of a waist from the under-arm seams to the front, and is designed to give a perfect fit to any figure, or where the natural lines are not perfect the deficiency is supplied by introducing La Forma into the waist. It is an entirely new, patented article, originated by a former assistant of M. Worth of Paris, is of hair-cloth and canvas cut and moulded according to exact proportions, is light in weight, but stiff enough to give a firm foundation upon which to lay the outer material; it, therefore, adds little to the thickness of the garment, but much to its fit. No steel, bone, rubber or artificial stiffening enters into its construction. Everyone knows that even the costliest fabrics lose their beauty when fashioned into ill-fitting gowns, and that inexpensive goods made up with a smooth, snug tailor-made effect have all the *chic* and style of the finer grades of material.

It has been popularly believed that only a man tailor can produce certain desirable effects in plain, tight-fitting suits; La Forma will help every woman to obtain equally good results. By this is meant not only the professional dressmaker, but the woman who does her own dressmaking. Its construction is so simple and complete that a glance at it explains its *raison d'être*, and a first trial insures repeated and continuous use of this labor-saving device. As it comes in all sizes from thirty to forty-six inches, any figure may be fitted with one, with only a small outlay of time and skill.

La Forma has come to stay, for it is not dependent upon a fad or fashion. As it constitutes a permanent improvement in waist shaping, it will go into waists as long as they are worn.

In spite of dress reform, loose-fitting garments will never supplant the well made tailor gown, for street wear at least, and La Forma marks a new era in this direction.

To bone La Forma it is important to sew the casing firmly but also very loosely to the seams, reaching about three-quarters of an inch from the top of the darts. Insert the bones and secure them very tightly in the casing. It is essential that the bones should be fastened firmly all the length of the seam to within three-quarters of an inch from the top of *darts*. These instructions must be minutely followed, as even La Forma will be restricted in its usefulness if not properly adjusted. Before using it the first time it may seem rather loose, particularly across the bust, but if the temptation to fit it tighter be restrained, the finished waist will show how well it retains its shape, and the results can only be satisfactory.

It is not only useful in making a plain gown, but any fanciful design or elaborate lace or chiffon drapery looks better if placed upon a well-moulded form.

Every woman who sews, whether she be dressmaker, seamstress or the woman who must make her own gowns, will see at once the advantages La Forma possesses and will be quick to seize upon such a boon to womankind.

INVALUABLE TO MASQUERADERS, ETC.—The large demand for our Pamphlet, "CHARACTER AND UNIQUE FASHIONS," has necessitated the issuing of a second (Autumn) edition in which has been incorporated a variety of new costumes. It contains original articles on The Development of Dress, Ancient and Modern Japanese Costumes, and descriptions of several Parties, and is illustrated with styles unusual in Character, representing Peculiar National Fashions and Notable Individual Apparel. It has been in great demand for Theatrical and Masquerade Purposes, and is a handy book of reference when patterns of the nature described are required. Sent post paid on receipt of 2d. or 5 cents.

TO CORRESPONDENTS.—We wish to state that it is impossible for us to answer questions in the number of the magazine subsequent to that already in the hands of correspondents. The enormous edition of THE DELINEATOR compels an early going to press, and questions to which answers are desired in a certain magazine should reach us not later than the fifth of the second month preceding the month specified. For instance, letters to be answered in THE DELINEATOR for December should reach us before the fifth of October. Letters for the correspondents' column of the magazine, addressed to the firm, will find their way into the proper channel. Correspondents who desire answers by mail must enclose stamp for postage.