



From London Queen.

THE FASHIONS.

Styles still remain "in statu quo," but there is a rumor that an attempt will be made in the fall to resuscitate the dress in vogue at the time of Napoleon Buonaparte, which will certainly be a complete revolution even if the change be modified. Another authority says that walking dresses are to be short without any train, and this would be a very sensible move. Meanwhile regarding the present there is a very pretty morning gown made of cotton corduroy (soft as velvet) with garlands of violets and shaded pink blooms. Another in fashion is of poplin made with full-tucked gauntlets at the wrist with soft front. A beautiful cape is one of very light drab or yellow cloth, trimmed with passementerie in graceful designs following the shape of the garment. The back and shoulder seams are elongated to form a high collar. A belt is worn underneath to draw in the back form at the waist, the sides and front hanging straight. To add finish, there should be a collarotte of large meshed black net edged with purpling.

Our illustrations represent: No. 1 Handsome ball toilette composed of the

new bordered brocade in shades of gold and olive. It is cut en princesse, and has a Watteau train of rich olive satin duchesse, with ruches of gold and olive silk inside the hem. Short sleeves of olive velvet, and there is a quilting of the same velvet down the front of the dress. The bodice is stylishly ornamented with ostrich tips in shades of olive and gold. No. 3. A simply made gown, intended for a young lady's wear. It is composed of fine crocodile cloth, trimmed with biscuit guipure and fraise ribbon.

LADIES' CORNER.

Pickles.—The sine qua non to good pickling is of course good vinegar; failure in this particular undertaking is most frequently due to the fact that any material is considered good enough. "Subscriber" can use the home-made vinegar with great advantage, but she must bear in mind that it takes a full six or eight weeks to attain maturity, so that, unless she has it ready, it would be unavailable for such things as should be pickled during the present month. Here are two recipes for ordinary home use: Choose a cask according to the needs of the household. Boil three pints

of the best white wine vinegar, pour it into the cask, move it about so that all the interior of the wood may be thoroughly moistened; fill it half full with Swiss or French white vin ordinaire; lightly stop up the bung-hole with a large onion or a small muslin bag of coarse salt and let it stand for eight or ten days in the kitchen preferably, or any other occupied room. After that time fill up with the same kind of wine and fix a wooden tap to the cask (metal is inevitably productive of veridigrls). In four weeks the liquor will be fit to bottle and use. It should not all be drawn from the cask, for by the occasional addition of wine lees and a quart of boiling vinegar, the provision may be made to last an endless time. An excellent vinegar is obtainable from elder. To each quart allow 1 lb. of white sugar; let them ferment for four months; draw off and use. A beer vinegar, made with yeast, is frequently used abroad for pickling purposes; but the bought wine vinegar is quite satisfactory. So-called Indian pickles are generally made with the darker liquor. Barberries are in season; lay them in salt for six hours drain and dry them. Put them into jars, strewing amongst them as you go on about 2oz. of bruised