

THE PARLOR AND KITCHEN.

LATEST FASHIONS.

Red satin parasols remain in favor.

Baugled jet is the novelty for trimming black dresses.

Red lace mitts and red silk stockings are worn by little girls.

The trim-fitting plaited waist is revived for summer dresses.

Detachable bows of ribbon are now used for trimming night-dresses.

The Jersey silk glove of fine quality promises to be the favorite for summer use.

A dark red parasol for general wear, a white parasol for dress, and a black one for use are the popular choice.

The deep apron overskirt, that never goes entirely out of fashion, now forms part of some of the most admired French dresses.

Little girls wear hats, sashes, stockings and ribbons all matching each other in color, the favorite hue being a deep shade of china red.

White lilacs or clematis are said to trim swell black straw bonnets. Straight roses without foliage are worn on wide-brimmed garden hats.

The old fashioned style is revived in the mode of finishing off the pointed bodice. A thick cord is set at the very edge of the corsage, and the tunic and paniers are set just underneath the cord.

USEFUL RECIPES.

LADY GRAHAM'S PUDDING.—Boil a pint of good cream. Mix with yolks of twelve eggs, a glass of Maraschino or white wine, and some powdered sugar. Pass it through a sieve. Put it into a plain mould, and place the mould into a steaming pan that will hold a pint of water. Cover it close, and let it simmer one-half hour. When you are going to dish it, whip up the white of the eggs, which must be kept in a cool place. Cover the pudding with them, sifting plenty of powdered sugar over.

FRIED BREAD PUDDING.—Cut cold bread pudding in small slices half an inch thick; dip them first in powdered crackers or cracker dust, then in beaten egg, and again in cracker dust, and fry them light brown in sufficient smoking hot fat to float them; when they are fried take them out of the fat with a skimmer; lay them on brown paper for a moment to free them from fat, and serve them hot, dusted with powdered sugar.

ORANGE PUDDING.—Cut up three oranges, put in a pudding dish, sprinkle with sugar; make a custard of a pint of milk and three heaping spoonfuls of sugar. When the milk comes to a boil, slowly add a tablespoonful of corn starch, (previously wet), and then the yolks of two eggs; pour the custard over the oranges, then beat the whites to a stiff froth, adding three tablespoonfuls of powdered sugar, and a teaspoonful of vanilla. Put in a hot oven, and let it remain long enough to become a rich yellow or brown.

PLAIN BISCUITS.—The way in which grease is devoured by Americans, is gradually devouring them. In nothing is it considered more indispensable than in the flaky biscuit with which good housekeepers pride themselves on poisoning their guests. To make biscuits whose flaky snowiness casts theirs away into shadow, make yours in this way: One pint of flour finely sieved, two teaspoonfuls of baking powder and milk or water sufficient for paste; roll and cut rapidly; bake in a quick oven.

CHERRY PIE.—Line a pie-tin with rich crust; nearly fill with the carefully-seeded fruit, sweeten to taste, and sprinkle evenly with a teaspoonful of flour; add a teaspoonful of butter cut into small bits and scattered over the top; wet the edge of the crust, put on upper crust, and press the edges closely together, taking care to provide holes in the centres for the escape of the air. Pies from blackberries, raspberries etc., are all made in the same way, regulating the quantity of sugar by the tartness of the fruit.

LEMON PIE.—Moisten a heaping tablespoonful of cornstarch with a little cold water, then add a cupful of boiling water; stir this over the fire for two or three minutes, allowing it to boil and cook the starch, then add a teaspoonful of butter and a cupful of sugar. Remove the mixture from the fire, and, when slightly cooled, add an egg well beaten and the juice and grated rind of a fresh lemon. This makes a small pie, which should be baked with a bottom crust alone.

RICE CREAM.—To a pint of new milk add a quarter of a pound of ground rice, a lump of butter the size of a walnut, a little lemon peel, and a tablespoonful of powdered sugar. Boil them together for five minutes, then add half an ounce of isinglass which has been dissolved, let the mixture cool. Then add half a pint of sweet cream whisked to a froth, mix all together, and set it for a time in a very cool place, or on ice. When used, turn it into a fruit dish and pour fruit juice around it, or some stewed apples or pears may be served with it.

FRESH FISH.—In buying fish one test applies to all, whether large or small. If fresh the eyes are full and clear, the fins are stiff, and the skin and scales bright. If the eyes are dim and sunken it is not fit for use, and no protestation from the fish-man should induce one to buy.

RASP BERRY VINEGAR.—Cover with vinegar and let stand twenty-four hours; squeeze the juice and put pound for pound and boil.

Open Secrets In Cookery.

Both doctors and epicures agree upon rare meat—the former for digestion the latter for taste, and that all meats and game are the better for slight cooking, with the exception of veal and pork—that they do not recommend at all. It is quite common, now, for the physician to order a sandwich of beef—that is, a slice of uncooked beef, minced fine, seasoned, and spread between two thin slices of bread, as far more nourishing for weak digestion than cooked meats. It is only the idea of rawness, it seems, that is in the way, and not the taste, as when it is out of sight most people can learn to like this, rarest of beef. The same reason that ordains that the juice must run in the leg of mutton when the knife goes in, and the game must only "fly past, the kitchen fire," is behind this, and herein is why broiled meats are so delicate and palatable.

The outside is so quickly cooked that the juices within are not affected by the fire. Just what happens to milk when it is boiled, the thickening of the skin on top, and what is seen also in a hard egg, occurs in meats, the albumen—the nourishing quality—is hardened and toughened when meat is too long exposed to heat. So the careful housewife who puts her meat in the oven early, well salted, and watches it from time to time as all the juice is drawn out of it with the salt and the heat, until a hard brown round or rib is ready to be put upon the table, has really extracted from the meat almost all its nourishment, and gives the family a mass of dried fibres to chew. This also explains why much (and most) frying spoils good meat. The "surprise," as a French cook says, is the main thing. You must have a hot oven for whatever is to be roasted, and a bed of very hot coals for broiling, or fat that is hot enough to send up a blue smoke for whatever is to be fried. Then the outside is immediately hardened over, and the rest of the process must depend on the size of the piece. The trouble with most frying is that the fat is not hot, the meat, or fish, or mush, or oysters are left to sizzle a long time, until they gradually brown, by which time they are dry and tasteless. But the sudden plunge into smoking—not burning—fat, which the quick change of color on the surface shows, keeps all the taste and freshness in the article to be cooked. So with all roasts—a very hot oven at first, and no seasoning until the meat browns, keeps the juices intact. But the joints must not be suffered to burn, and the oven must be cooled off a little as soon as the outside is well coated. After this the old rule of fifteen minutes to a pound can be varied to suit taste, and the household can take its meat rare. But the meat must be elastic to the pressure of the finger, or it is "done to death." Fish also must be rapidly cooked; oysters require to be merely dropped for a minute into the boiling liquor, because the juices of all these must not be suffered to toughen into leather, but kept as nearly as possible uncooked.—[Housekeeper.]