

Piekings.

Still water runs deep, but still whiskey is generally clear out of sight.

A thorn in the hand attracts more attention than two in the bush.

A tramp is always willing to receive a cold shoulder, but he prefers a porter-house.

Recipe for a domestic broil: First catch the hair on your husband's coat-collar.

Heiress—If I should marry an English lord would you be anything, papa?

Papa—Yes; bankrupt.

"Can I get out by this gate, my man?"
"I think ye can, for I saw a cart o' hay come in by it this mornin'."

"He told me he was a single man judge," sobbed the bigamist's second wife.
"Well, I ain't two men, am I?" snarled the prisoner.

Doctor (to tow-headed urchin)—How is your mother, my little man?

Tow-headed Urchin—She's getting romantic in her right knee, sir.

A 5-year-old girl, who went to a fashionable church wedding with her mother, was asked at night by her father to describe the bride and said: "Well, she had a mosquito net over her head, and there are no flies on her."

The tall man was telling a story. He said: "I was there in the middle of the great prairie fighting the red devils—"
"Meaning Indians?" inquired the fat man.

"No," replied the tall man, "I will be honest with you. I had the jim-jams."

A lady writes from Germany that she is discouraged about the German language. A German friend who tried to converse with her in English made such a mistake that she fears she may do as badly in German. The German gentleman innocently gave this rendering of a familiar saying: "The ghost is willing, but the meat is feeble."

Wife—What are you writing there, hubby, dear?

"I am working away at my memoirs."

"Ah! but you have not forgotten to mention your little wifey, have you?"

"Oh, dear no! I have represented you as the sun of my life, and am just now giving a description of those days on which you have made it particularly hot for me."



From London Queen

THE FASHIONS.

To be forewarned is to be forearmed, and knowledge with regard to dress, as well as all other subjects, is power. The novelties in spring and summer millinery are to be very startling. The bonnets are to be all Empire, or, at all events, nearly all, except a few which hail from Paris; these will be some what small in size. I wonder if you will be quite prepared for the poke bonnets, like the old coalscuttles of our grandmothers, and the hats which overshadow the face with their wide brims, standing up boldly above the brow. Some of these are modified, others are presented to us without any disguise, and the old spoon bonnet, about which "Punch" was so facetious, is once more to be reckoned among fashionable millinery.

However, fashions are to be very varied. Among several lovely new gowns, was one of green cloth, trimmed with striped green and mauve velvet round the skirt, a narrow band of Astrakan below the velvet, corsage of striped velvet. Figaro jacket of the

cloth, edged with Astrakan, and corsage of plain green velvet.

Another was composed of a violet velvet skirt, and a blouse of pink mousseline de soie, drawn into a violet velvet corselet.

Our illustration shows a pretty gown in steel blue cloth. Sleeves and under revers in castor velvet. Upper revers in castor satin. Chiffon vest puffed through jet bands; jet trimming down the front of the skirt, which is edged with sable tulle.

Recipes.

Royal Croquettes.—Three small or two large sweetbreads, one boiled chicken, one large tablespoonful of flour, one pint of cream, half a cupful of butter, one tablespoonful of onion juice, one tablespoonful of chopped parsley, one teaspoonful of mace, the juice of half a lemon, and salt and pepper to taste. Let the sweetbreads stand in boiling water five minutes. Chop very fine, with the chicken, and add seasoning. Put two tablespoonfuls of the butter in a stewpan with the flour. When it bubbles, add the cream, gradually, then add the chopped mixture, and stir until thoroughly heated. Take from the fire, add the lemon juice, and set away to cool. Roll into shape with cracker crumbs. Dip in six beaten eggs then in cracker crumbs. Let them stand until dry, then dip in egg and finally in bread crumbs. Fry quickly in boiling fat.

Roast Pheasant and Watercress.—Pluck, clean, and truss the pheasant for roasting, fasten a piece of slitted fat bacon over the breast, and roast it for 15 or 20 minutes, basting it well, especially in the early cooking. When cooked place the bird on a square of fried bread, garnish with watercress tossed in a plain oil and vinegar dressing.

The Prince's Toast.—Chop up finely some ham, two or three truffles, a couple of washed and boned anchovies and a French gherkin. Stir all this lightly in mayonnaise aspic, and pile it on square or round croutons of fried bread dusting it lightly with coralline pepper and finely minced parsley.

Fruit Luncheon Cake Without Sugar.—Reserve some yeast bread dough prepared for the baking pan. Work into a quantity sufficient for two large loaves of bread, one cup of chopped fresh raisins, and one cup of currants, carefully washed. Roll thin, cut into strips four inches long and two broad. With a sharp knife slit down the centre of each strip, leaving the edges untouched, twist each strip fancifully, fry in hot lard, drain quickly and dip in melted brown sugar which has been allowed to reach to boiling point; and when cool, flavored with a half-teaspoonful of vanilla.