

Miss de Salaberry, Miss Strathy, Miss Thomas, Miss Utley.
Gentlemen, Messrs. Hugh A. Allan, Andrew A. Allan, D. Forbes Angus, A. Baumgarten, J. Barclay, R. C. Buchanan, E. S. Clouston, P. Carson, E. A. Cattle, P. Crosby, W. S. Clouston, F. Oushing, A. Davis, J. H. Dunlop, J. M. Fortler, G. A. Farmer, Geo. Gillespie, Hugh Graham, W. Hope, Geo. R. Hooper, H. Hall, A. Hamilton, W. Kirby, A. Lodge, Hector Mackenzie, W. H. Meredith, F. E. Meredith, W. L. Maltby, C. Meredith, D. McIntyre, Jr., C. C. McIntyre, P. Rae, John Rose, Colin Sowell, J. H. Stewart, Gordon Strathy, Major Wilson, Dr. H. B. Yates.

RECIPES.

Fried Celery—Trim and thoroughly clean the celery and cut it into pieces about three inches long. Have ready a thin batter, dip the celery into it, and fry in plenty of butter or cottolene till a golden brown, serve very hot, with a garniture of parsley.

Macedoine of Vegetables—This is for left-overs. Put a pint of carrots, cut into cubes, into boiling salted water, and cook forty minutes, then pour off the water, and add one pint of cooked cauliflower—break the flowerets apart—one pint of French peas, rinsed and drained, one gill of white stock, a salt-spoonful of white pepper, a tablespoonful of sugar, and two teaspoonfuls of salt. Cover the stew-pau and set where the contents will cook for ten minutes. Put into a saucepan three tablespoonfuls of butter, and two even tablespoonfuls of flour; stir till smooth. Heat two gills of stock and add to this, place over the fire and stir till it boils; then add one teaspoonful of chopped onion, a bay leaf, one teaspoonful of salt, and one salt-spoonful of pepper. After cooking five minutes add half a cup of milk and boil up once. Strain this sauce over the vegetables and arrange them on a warm dish. This is very nice for an entree, or to serve with chops or cutlets.

Economical Pudding—Fill a pudding dish one-third full with stale cake. Make a custard of three eggs, two tablespoonfuls of sugar, one quart of milk. Flavor with lemon or vanilla. Pour over the cake and bake. Use the yolks only. When cooked, spread with jelly; beat the three whites stiff, add three tablespoonfuls of sugar, spread over the pudding, and let brown.

One of the best insect exterminators known is hot alum-water. Put the alum in hot water and boil until dissolved; then apply with a brush to all cracks or lurking places of the pests, ants, cockroaches, bedbugs and other creeping things are killed.

Zinc bath tubs and all copper and tin kitchen utensils can be kept in pristine brightness by occasionally washing them with a hot solution of salt and vinegar.



—Ladies' Pictorial.

FASHION NOTES.

Delicacy and beauty of color and material were the rule in last spring's straws. This year the effort seems to be to produce something odd and curious. A collection of straws is as diverting as a vaudeville performance is supposed to be, and has about as much unity of conception, and is quite as erratic as to refinement. The woman who can decorate her head with some of the enormities of this year's millinery has the heroism of a "sandwich man."

The basket straws, plain and fancy, are as numerous as the basket weaves that are proving so popular. Smooth velvet crowns have straw brims faced with velvet to match the crown. Green and black are associated frequently and strikingly. There is much purplish pink in the straws. A pure brown is one of the prettiest colors. The details of a woman's costume go a long way toward the general effect. A plain gown may be very materially beautified by the addition of a few pretty trifles.

The Empire yoke is one of the sweetest novelties I have seen this spring, and it is sure to gain a high place in feminine favor, it is so easily made, and so effectual in brightening up a plain form. I saw one which was made of fine black Brussels net plaited into a collar of vel-

vet and finished around the shoulders with a deep ruffle of black lace about five inches in depth, gathered very full and edged with finely cut jet spangles. Above this lace ruffle were two rows of black velvet ribbon. Another was in cream white lace, having then each gathered in by tiny pale green ribbons. A very handsome one was of dull shades of blue, green and rose Persian brocade, and had full epaulettes of guipure lace.

The black satin coat is in high favor, and when it is worn, really the rest of the costume doesn't count, for it is elegance itself. The most popular shape is fitted in the back and half loose in front. It may be trimmed as elaborately as one wishes, with jet, lace and velvet. The sleeves are very full and very stiff.

A SPRINKLE OF SPICE.

A Henry County negro was discovered carrying a very large armful of books, which brought forth the inquiry:

"Going to school?"

"Yas, sar, boss."

"Do you study all those books?"

"No, sar; dey's my brudder's. Is a ignorant kind er nigger sidd him, boss. Yer oughter see dat nigger figgerin'. He done gone an' ciphered clean through addition, partition, subtraction; distraction, abomination, justification, creation, amputation and adoption."

McFingle—I thought you believed in letting the office seek the man?

McFangle—I do, but I'm going down to Washington just to save the office a few steps when it seeks me.

Wee Daughter—Mamma, may I have a party?

Mamma—There isn't room in this house for all the little girl's you know.

Wee Daughter—That's why I think this would be a good time to give it. I'm mad at 'bout half of 'em.

"Guzzler is a very methodical fellow, isn't he?" Intimate friend: "Heavens, yes, he gets drunk at the same time every day."

Little May—Auntie loves you, don't she and wants you for her own?

Colonel Coldlead (who has lost an arm)—Why do you think so, dear?

Little May—Oh, you are all old and broken up like the Venus de Milo, and that's what she loves.

"I think the pilgrim mothers had a harder time than the pilgrim fathers," said Hicks.

"Why?" queried Hicks.

"Why, they not only had to endure the same privations as the pilgrim fathers, but they had to get along with the pilgrim fathers, as well."