

THE PARLOR AND KITCHEN.

LATEST FASHIONS.

Slate color has come into fashion again.

Polonaises are revived with or without paniers.

Plain goods are favored at present for new dresses.

Cardinal-red velvet basques are worn with black skirts.

Old green with brown or red forms a fashionable color.

Newly imported costumes show a great deal of dull red.

Next season it is said small bonnets and large round hats will be worn.

Bustles are worn quite large, giving an expanded expression to the entire skirt.

A small pocket in the palm of gloves for holding silver change is an English novelty.

The polka dots and moon spots in goods worn at present will be superseded by eggs within eggs, and rings within rings.

The fashionable way of wearing the hair is to let it fall on the neck in braids or coils, and over the forehead in loose, airy curls or rings.

Sailor hats, trimmed with a wide band of ribbon, with some upright loops at one side, are the latest revival for young ladies' wear.

Half-high bodices are coming rapidly into favor for evening wear. They are cut away about three inches from the neck all around, and are usually worn with lace, or transparent, beaded sleeves, which reach to the gloves that quite cover the elbows.

USEFUL RECIPES.

IRISH STEW.—Take cold meat that has been left from a roast and cut into small squares; put into a stewpan with sliced raw potatoes and onions; season with salt and pepper, and mix a tablespoonful of flour with two of water, and stir in while cooking.

BOILED CAULIFLOWER.—Cook in boiling salted water twenty-five minutes, having tied the cauliflower up in white netting; drain; untie; lay in a deep dish, the blossom upward, and deluge with a white sauce made of drawn butter, with the juice of a lemon squeezed in.

POTATO OMELETTE.—Wash the potatoes thoroughly and mix with four eggs, pepper, butter, and salt, and a small quantity of lemon juice. Fry a light brown.

BUTTERED CABBAGE.—Boil the cabbage with a quantity of onions, and when tender chop them together. Season with pepper and salt, and fry in butter.

FRIED APPLES AND PORK CHOPS.—Season the chops with salt and pepper and a little powdered sage and sweet marjoram; dip them into beaten egg, and then into beaten bread crumbs. Fry about twenty minutes, or until they are done. Put them on a hot dish; pour off part of the gravy into another pan to make a gravy to serve with them, if you choose. Then fry apples which you have sliced about two-thirds of an inch thick, cutting them around the apple so that the core is in the centre of each piece. When they are browned on one side and partly cooked, turn them carefully with a pancake turner, and let them finish cooking; dish around the chops or on a separate dish.

FRIED TOMATOES.—Mix on a platter four tablespoonfuls of flour, half a teaspoonful of salt and a small saltspoonful of white pepper, wash some large, firm tomatoes, wipe them dry on a clean towel, and slice them half an inch thick, laying the slices in the flour as they are cut, and turning them over to cover them with flour; put a large frying-pan over the fire with two heaping tablespoonfuls of butter, and as soon as the butter bubbles, put in slices of tomatoes to cover the bottom of the pan, when one side is brown, turn the slices carefully with a cake-turner or a bread knife, in order to avoid breaking them, and brown the other side; use enough butter to prevent burning, and when the tomatoes are done serve them on toast.

CREAM PANCAKES.—Take the yolks of two eggs, mix them with half a pint of good cream and two ounces of sugar, fry as thin as possible in lard; grate sugar over them, and serve hot.

GRAHAM GEMS.—Mix finely ground graham flour with half milk and half water; add a little salt; beat, making the batter thin enough to pour; have the gem-pan very hot; grease it; fill as quickly as possible, and return immediately to a hot oven; bake about thirty minutes. Practise will teach just the proper consistency of the batter and the best temperature of the oven. It is very important to beat it well.

LADY'S CAKE.—One-half cup of butter, and a half cup of sugar, two of flour, nearly one of sweet milk, half a teaspoonful of soda, one of cream tartar, the whites of four eggs well beaten; flavor with peach or almond.

RICH SNOW CAKE.—Three cups of flour, two of sugar, one-half cup of butter, one cup of sweet milk, the whites of five eggs beaten to a stiff froth, one spoonful of cream of tartar half spoonful of soda.

MOLASSES CAKE.—One cup of molasses, one cup of brown sugar, one cup of cold water. Boil together; then add a cup of butter and set aside to cool; flour as thick as a pound cake; add four well beaten eggs, one pound each of raisins and currants, one-half pound of citron. Bake two hours.

LADY'S YELLOW CAKE.—One and a half cups of flour, one of sugar, half a cup of butter, half a cup of sweet milk, half a teaspoonful of soda, two teaspoonfuls of cream tartar, yolks of four eggs, teaspoonful of vanilla.

LUNCH CAKE.—Two quarts of flour, four eggs, one pound of sugar, one spoonful of lard, one cup of sweet milk, two spoonfuls of cream tartar, one of soda. Cut in X shapes and bake quick. Nice for children.

KISSES.—Whites of four eggs, add white sugar enough to make it stiff, and a little lemon, then drop on paper and bake. It must not be very brown, just colored.

CITRON CAKE.—Stir together three cups of brown sugar, four and one-half cups of flour, seven eggs, two cups of citron cut in small pieces, two and one-half teaspoonful of baking powder, one cup of butter, one and a half cups of sweet milk.

PICKLED GRAPES.—Fill a quart jar with grapes, put about two-thirds of a cup of sugar on the top and cover with cold vinegar; seal.

CANNED TOMATOES.—Tomatoes may be kept like fresh by putting the fruit in a jar, just covering it with rain water; pour boiling tallow over the top. It is better to use small jars for this purpose as the fruit will not keep after opened.

ECONOMICAL PRESERVES.—The white part of a watermelon usually thrown away makes first-class preserves. Cut in rings and preserve the same as citrons. Try it.

PICKLES.—Take half-a-dozen of the largest red-peppers and cut in halves; chop a medium-sized cabbage fine; sprinkle the cabbage with salt, let stand over night and drain off. Put the cabbage in the peppers, then place them in a dish and pour on a pint of vinegar.

CLEANING WOOD-WORK.—To clean stained wood-work which is also varnished, an old house-wife recommends saving tea leaves from the tea-pot for a few days. Drain them, and when you have collected a sufficient quantity put them in clean soft water, let them stand on the stove for half an hour; when nearly cold strain them out, and, dipping a flannel cloth in the water, wipe the paint, drying with another flannel.

HOUSEKEEPERS' NOTES.—Never wash raisins that are to be used in sweet dishes. It will make the pudding heavy.—Spirits of ammonia, diluted with water, if applied with a sponge or flannel to discolored spots on the carpet or garments, will often restore color.—There is a greenness in onions and potatoes that renders them hard to digest. For health's sake put them in warm water for an hour before cooking.—A paste made of whiting and benzine will clean marble, and one made of chloride of soda, spread and left to dry (in the sun if possible) will remove the spots.—Celery vinegar is made by soaking one ounce of celery seed in half a pint of vinegar (white wine or good cider vinegar). This is much used to flavor soups and gravies.