

that the fan should match the dress in colour unless you use black or white.

Shoes, gloves, and stockings are now mostly black or white, if the gloves are not tan-colour. It is sufficient for the stockings to be embroidered like the dress.

Alas! how rarely nowadays do you get a really good-wearing glove! The truth is, the manufacturers use the kid too new, and do not keep them long enough, or put enough white of egg on the skins in dressing them. Gauntlet gloves of a great length are fashionable, and may be had with hook fasteners, which make them fit the wrist.

Even yet millinery laws for the winter are not very surely laid down. Paris models are drawn velvet, lined with satin, rather small, and much trimmed with feathers. Brown and Mandarin, cerise or vermilion, grass-green, tomato: these are the shades. The bonnets have strings. Birds cluster on hats and bonnets, and I have seen a row of wings all round the crown of a new Paris hat.

Caps are mere airy nothings of lace and ribbon, many having Oriental lace upon them. White velvet shows well with such lace. The newest wreaths for evening wear have ostrich feathers on one side and flowers on the other, and many curious natural flowers are employed. When any head-dress is worn it is a cap or a wreath, but the hair is dressed on the top of the head, and stars and other jewels intermixed for matrons, while young girls are content with tortoiseshell pins.

Evening dresses have distinct bodices of quite another material from the skirt, made low, and pointed back and front. A new tulle has been brought out, studded all over with daisies, leaf and bud, but much nun's veiling and soft silk are used. The skirts of these mostly have a triple box-plait,

with ribbon carried across three times, a bow in the centre. It can hardly be too bouffant at the back.

For wraps, Algerian shawls are coming in again, striped in various colourings, with white; and English folks are struggling to make the Leicester machine-knitted capes and cloaks admired; they are light and serviceable, and the shapes good; but the colouring! A Frenchwoman would not tolerate them.

If you would avoid colds when out at concerts, &c., provide yourself with an opera-hood; and there are so many pretty kinds now. Some of the prettiest are made in nun's veiling, lined with silk, and bordered with daisy fringe.

In the accompanying illustrations will be found several of the novelties I have described. The half-figure wears a grey cloth costume, trimmed with velvet of a darker shade and with silver buttons. The grey felt bonnet has an ostrich feather of the new wall-flower brown—a rich shade of dark orange.

The single figure wears a long redingote in olive-green cloth, set off with lines of darker braid. The shoulder-cape matches it, and the velvet hat has a long vermilion-red feather encircling its crown.

In the group at the piano three different styles of evening dresses are given: the first standing figure wears plain and embroidered veiling, both a pale shade of blue; the elbow-sleeves are bouillonné, and tufted with chenille, and the ribbons that drape the overskirt are satin. The performer is arrayed in pink gauze over pink silk; the flowers are dark red, likewise the ribbons that cross the tablier. On the last dress there is the new arrangement of lace falling fan-shaped below the waist. The sleeves are slashed, and the officer's collar is continued as a narrow plastron down the bodice. The skirt is mounted in the wide plaits that are superseding kiltings.

HOW TO MAKE RAISED PIES.

BY THE AUTHOR OF "HOW WE MANAGED OUR WEDDING BREAKFAST," ETC.



IN a previous paper on "Meat Pies" I made no mention of the mode of making raised pies, as a full description of both exterior and interior is necessary to be of service to the uninitiated; so I will now give a few recipes worth testing, preceded by some general advice, which *must* be followed by those who wish to succeed in their pleasant task.

There are several varieties of raised pies; some of them have a very common crust (not intended to be eaten), ornamented tastefully with leaves and other devices, and, in place of a lid, a glittering heap of aspic jelly, truffles, beet-root, hard-boiled eggs, &c. This kind is usually served at wedding breakfasts, ball-suppers, and other festive occasions, and as the crust is simply a case to hold the interior—usually of game or poultry—it may do duty times innumerable.

Then there are the family pies pure and simple, the crust of which *is* to be eaten; any of which, when an extra appearance is desired, may have the lid removed, and a garnish such as I have described substituted; or if aspic jelly is not handy, an ornamentation of mixed salad and hard eggs looks very nice, and is a relish with the pie.

First, then, the crust, which *must* be stiff, for if soft it will not retain its shape in the oven, and the crispness of "short" crust will be entirely lacking; indeed, the very reason for boiling the "shortening" with water is that by liquefying the fat a minimum quantity of water can be used. For ordinary purposes a very nice crust may be made with ten ounces of lard, or half lard and half butter, to each pound of flour. First rub thoroughly into the flour two or three ounces of which-ever is used, and put the rest into a *large* saucepan with about a sixth of a pint of water or milk (I say

about, because flour varies so much in its absorbing properties) and a tea-spoonful of salt; then, when boiling, stir the flour—off the fire—into it; a spoon must be used at first, but when cool enough, knead it lightly with the hand; turn on to a board, and make it up before it gets cold, or it will be difficult to work easily, and it soon gets hard in cold weather: if a large quantity is made, break it up into small lumps to hasten the cooling. This crust can be made richer, if desired, or *all* butter used, but if the fat is increased the water must be reduced. Beef dripping, if clarified, makes a nice plain crust, if very little water is used; an egg beaten up and stirred in with the flour will improve it. *Very small* raised pies may be made by rubbing six ounces of lard or butter into a pound of flour—sifted and well dried—mixed to a stiff paste with two eggs and a very little milk or water.

Now as to the raising or moulding of the crust. Probably the old-fashioned system of cutting a round for the bottom, a strip for the sides, and another round for the lid, and cementing all together with the white of an egg, is all very well for those who *do* know how to do it, but for amateurs who cannot learn by watching others I do not recommend it. The plan of raising by means of a wooden block or jam-pot will answer very well, but undoubtedly the best way of all is as follows:—Procure a tin mould, without a bottom; one for a pie of two pounds weight—viz., eighteen ounces of meat and fourteen of crust—should measure four inches in diameter at top, five at bottom, and three and a half in depth. Dip the mould, or rim, into flour, drop the crust—first made into a round and slightly hollowed—into it, and work it round with the thumbs and fingers until the top edge is reached; keep it uniform in thickness; then fill it with meat and remove the rim; finally, wet the edge of the crust and inside the lid with a mixture of an egg and a table-spoonful of milk. Pinch up the edges, make a hole in the middle, brush the pie all over with the egg and milk, also the leaves prior to sticking them on, and it is finished.

With reference to the interior, use whatever is seasonable. Pork or beef in cold weather—the former is only wholesome then, and the latter in hot weather is not tender—mutton and kidney, veal and ham, or chicken, will be enjoyed in summer-time, and venison, rabbit, hare, and game of all kinds in their seasons.

I will first speak of meat pies, and it is very important that the meat be perfectly free from taint, for one little bit not quite sweet may spoil the whole pie; see, too, that it is free from gristle, &c. Then cut it into slices half an inch thick, next into strips, and finally into dice, half an inch or so square. Mix fat and lean well together, and to each pound add a tea-spoonful of salt and half as much pepper, besides certain little etceteras to suit the various kinds: sage, about a salt-spoonful when chopped, will improve *Pork*, and one or two mint-leaves, chopped as fine as possible, with a good pinch of parsley and thyme, will give zest to *Mutton*. The loin or undercut of the shoulder of mutton will furnish the best meat for the purpose, and if you can put in one or two sheep's kidneys, so much

the better. Another excellent pie may be made of equal parts of *Beef-steak*—the undercut of the sirloin, if possible—and kidney, the latter well washed in vinegar and water to remove the strong flavour; arrange in the crust with alternate layers of hard-boiled eggs. Mix with seasoning as before, and add a tea-spoonful of Worcestershire sauce, or something similar, and a pinch of mixed herbs, grated nutmeg, and powdered cloves. Those who are fond of curries may substitute curry-powder for part of the pepper with advantage.

The veal for *Veal and Ham Pies* should be cut from the loin—kidney end, as the kidney improves it—or the fillet will do. The flavour will be nicer if the ham is put in raw, but it must be of good quality; if at all doubtful on that point, or if old and hard, it had better be boiled first, or good bacon is preferable to inferior ham. Force-meat should be added, in layers or cakes; ordinary sausage-meat will do, well seasoned, and thyme and parsley and a little grated lemon-rind added; or better still, make it of veal and ham, seasoning it in the same way. Don't use suet: it is not nice in cold force-meat; hard eggs can be added if desired.

For *Turkey or Chicken Pies* the liver, heart, &c., may be minced finely, then pounded, and used in the force-meat, which is improved by the addition of mushrooms, or they may be used in layers with the meat and hard eggs; oysters, too, are liked by many people: they are very good in beef-steak pies.

Rabbit Pies are often made with a mixture of rabbit and pork, and if force-meat is *not* used, the liver, heart, and kidney should be cut up and mixed with the meat. Any herbs preferred can be used in the seasoning, as well as *fresh* parsley.

Hare Pies will repay the little extra outlay if the force-meat is mixed with a glass of port.

A very good force-meat for hare, pheasant, or any other game, as well as goose or duck pies, may be made with equal parts of veal, bacon, and liver—calf's liver, with that of the game to make up the quantity, and if it is fried before mixing with the other ingredients it will be much improved in flavour. Season with salt—celery salt, if possible—cayenne, nutmeg, and pounded allspice; moisten with port, a spoonful of gravy or beaten egg, and a table-spoonful of Seville orange or lemon-juice. The fourth part of an anchovy to each pound of force-meat may be added, use mixed herbs as before, and arrange in layers or small cakes.

Sweetbread Pie is a delicacy sure to be liked, but as sweetbreads are somewhat insipid in themselves, alternate layers of bacon or ham, with some mushrooms (the latter may be used in all the pies I have enumerated, and many more), should be used with them. Don't spare the seasoning; and when price is an object, the meat of a calf's foot, first par-boiled, may be mixed with the sweetbread. The last-named should be first blanched, and when quite cold, lightly fried before it is put into the pie.

Now, if you please, we will turn our attention to the baking. First, I would advise novices to commence with small pies—say of a pound each; in any case a

pie of two to four pounds in weight is quite large enough to bake with certainty as to the contents being thoroughly cooked, and the crust free from cracks; but don't be discouraged, for if the last catastrophe should happen it will probably be a sign that you have been over-liberal with the fat, and the gap can be concealed very easily with a few sprigs of parsley.

Now as to the time the pies should remain in the oven: the thing is to hit the happy medium between "cinders and rawness"—easier said than done, so far as some people are concerned. However, see that your oven is hot when the pie is put into it—ten minutes in a cold oven, and it is doomed to fall; the heat may then, in a quarter of an hour or so, be reduced a little; still, the oven must be "sound," and kept as nearly as possible at a uniform temperature. If your pie gets gradually brown as the baking goes on, and retains its shape, rest contented; if, on the other hand, the crust falls—that is, the pie spreads out, decreased in height—your oven is too cold, and if it becomes brown very quickly it is too hot.

Now for the finishing touch in the shape of gravy, which in all cases must be strong enough to "jelly." First, the meat pies: any bones uncooked can be stewed very slowly, until the stock is strong and reduced considerably; remember, you will only need about a tea-cupful for a two-pound pie. Season with salt and pepper, an onion, celery, or anything handy, as well as herbs and spices; a few drops of colouring can be put in, if preferred. If no bones are obtainable, simmer the flavouring ingredients in water, and when

oysters have been used add their liquor, and dissolve in it sufficient gelatine to set firm. In hot weather it will be well to add gelatine to the gravy made from bones.

For poultry and game pies the bones simmered with seasonings will suffice in cold weather; all the trimmings, such as heads of rabbits, necks of fowls, &c., to be put in. In hot weather use gelatine as well, or a calf's foot or cow's heel.

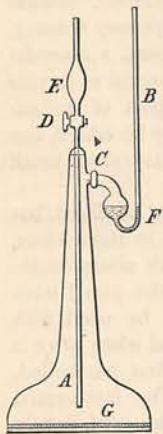
For sweetbread pie make the gravy particularly nice in flavour, and plenty of it, as the sweetbread will yield none of its own in the baking. A few drops of lemon-juice, or any vinegar—tarragon, cucumber, and the like—may be used to give piquancy; and a bit of "glaze" is a certain improvement at all times, as it not only stiffens, but gives colour and flavour as well. Let the pie stand some time before you gravy it, as the meat will gradually sink and it will consequently "take the gravy" better, which must be poured, while *quite hot*, through a funnel very gradually. The meat at intervals should be moved with a thick skewer.

Lastly, bear in mind that this kind of gravy will suffice only for pies that are to be served with the lids on; for those without lids it must be clarified with whites and shells of eggs in the usual way; as a rule, those who require it will know how to make it. It will perhaps be noticed that I have not introduced truffles into any of the forcemeats. I may say that I have omitted them solely because those people who can afford them and appreciate their peculiar flavour are independent of instruction as to their preparation.

THE GATHERER.

A Gas Escape Tell-tale.

A very simple and ingenious instrument for detecting leakage of coal-gas in a house, or on a larger scale the presence of fire-damp in mines, has been designed by Herr von Thau. It consists, as shown in the figure, of an inverted glass funnel, having a porous diaphragm, G, across its mouth, and a glass tube, A, running up the stem. This tube communicates with the outer air by a stopcock, D, and mouthpiece, E. A lateral tube, C, springs from the funnel-neck and has a U bend, F, on it, and a vertical leg, B, which forms a capillary gauge, and is graduated in divisions. The bend of the gauge is filled with water as shown. To use the detector, open the stopcock, D, to allow the air inside and outside the funnel to come to one pressure, then close the cock and hold the wide mouth of the funnel with its porous diaphragm over the gas-pipe. If there is a leakage, the light coal-gas or fire-damp will rapidly diffuse into the



funnel, and the increase of pressure therein will be shown on the gauge by a rise of the water-level in the graduated stem. The rise in a given time indicates the percentage of gas in the air. Mr. Libins, an English inventor, has also devised a very similar apparatus, with this difference, that the pressure within the vessel swells out an elastic diaphragm, thereby closing an electric circuit and ringing an alarm bell. This device therefore serves to announce to a household, or to miners in a pit, that gas is escaping in dangerous quantities.

Storm-Sounds in the Telephone.

A Belgian has lately studied the phenomena in a telephone during a thunderstorm which occurred at Brussels on June 30. The line was provided with a proper lightning protector, and there was therefore no personal danger. During the height of the storm he heard a continuous noise in the instrument, which he compared to the sound of frying. From time to time it grew louder; sometimes there would be a little popping sound, like a bubble bursting, and sometimes the series of crackling noises which attend the fall of a drop of grease on a red-hot plate. This latter noise