

are trimmed with black Chantilly lace, but this style will not be generally admired.

Among the useful novelties are Cashmere scarfs in such charming shades as lotos gray, hazy greens, etc., embroidered in persane—a raised, heavy embroidery. These are pretty for the sea-side and mountains. Elegant wraps for the same purpose are shown in camel's-hair of brilliant scarlet, and lovely shades of blue and mauve. For quieter tastes they can be had in silvery green, mignonette, and pale blue, trimmed with lace to match.

Pretty breakfast sacques are made up in sheer nainsook or white lawn, trimmed with puffings, through which rose-colored or blue ribbons are run.

Fancy jackets are made of alternate *serre* Yak inserting and black velvet ribbon, sparkling with jets. Others have black velvet or moire bands, with black gupure inserting.

Etruscan cloth, in vogue for the sea-shore, is like Turkish toweling, with a woof of purple or dull red. This is made in a straight redingote, trimmed with black velvet buttons, and large pockets.

Filagree ornaments of oxydized silver are worn with all light toilettes, and are very effective.

#### HINES' COMBINATION COOKER.

AN ANSWER TO AN INQUIRER.

IN replying to your queries respecting Hines' "Combination Cooker," we will answer those of a score of other persons, whose inquiries tend more or less to the same point.

The great fact in regard to this invention is this, that it is a scientific step in advance of frying-pans, pots, kettles, and the whole paraphernalia of the cook-stove. It is economical in saving the burning of saucepans, etc., but it is much more economical in saving the substance and preserving the flavors of food, and doing away with one of our national curses—dyspepsia.

The enjoyment to be obtained from eating has never been realized by the American people. They have habitually bolted their food as if it was a disagreeable fact to be got through with as quickly as possible, and as a general rule it has been so—for the burned, dried, tasteless, insipid messes placed upon the majority of American tables offer as little temptation as possible to linger long in their consumption.

Even the potato has been cut away, or boiled away, or fried away without a thought as to its real possibilities, until the miserable, soggy, half-done, or over-done abomination passes without comment, and we throw away the principal part of the nutriment and all the flavor with the water without a thought.

The same is true of almost all other vegetables, of fish, especially of eggs, which, properly cooked, are so valuable as food, but used in the ordinary way—hard-boiled, fried, or mixed with butter,

sugar, and flour, and baked—are rendered worse than useless, positively injurious.

Some querists have taken it for granted that eggs are among the articles for which Hines' Combination Cooker could not be made available—but this is a very great mistake. The best method of cooking eggs is known to be what is called the "Water-Cure" method, because it is practiced at water-cure establishments.

The eggs are put into boiling water, and then set back from the fire where they will keep at the boiling point, without boiling. Seven minutes of this *steeping* is required to cook the eggs, and then the white is *set*, not hardened, and the whole is exquisitely delicate in flavor.

The Cooker gives us precisely the same result in perfection, and without the necessity of watching the process.

Rice cannot become a jelly, even if left in a whole day, as would be the case if cooked in the ordinary way a little longer than usual.

Asparagus, cauliflower, spinach, and greens of every description are not only greatly improved, but saved from destructive waste by this method of cooking.

It must not be forgotten that one of its great advantages is a saving of fuel in the summer time. The Cooker goes over a single hole in an ordinary-sized range or cooking-stove, and can be used over an old-fashioned furnace, if necessary. With this amount of accommodation it will cook meat, three vegetables, a pudding, and have water boiling all the time for tea or coffee. Moreover, with a division which is now being made in one of the pans, four vegetables can be cooked, or three vegetables and fruit, or three vegetables, fish, meat, and pudding; no one flavor mixing with another, or impairing in the slightest degree the perfect flavor of all.

We are informed that the patentee is now getting out a size for the use of families at the low price of five dollars. The usual size is eleven dollars, and there are still larger sizes for hotels and boarding-houses, which are, we believe, thirteen and fifteen dollars. The five-dollar size will be for the use of small families, the centre-piece being taken away, and the upper pan having no division, but for practical purposes in a small family it will be all that could be desired, and the endeavor to meet popular views will bring it within the reach of many who otherwise could not at once avail themselves of its advantages. We refer our readers to a letter in the "Ladies' Club" from a correspondent who has used the Cooker for months.



"MISS PERPLEXITY."—The only thing you can do with six yards of grenadine, two and a half yards wide, is to use it for flouncing the skirt upon a plain foulard silk lining, to the waist at the back, to the knee in front, adding a straight piece under a rounded apron, fastened with sashes at the side. Basque waist, trimmed with narrow ruffles or lace.

"LOTUS LEAF."—Clipping the eyebrows in youth will encourage the growth, but no art will make eyebrows if nature has left you destitute of them. Bay rum is good to wash them with oc-

asionally, and also the roots of the hair. The use of sulphur is that it kills animalcule or the infusorial life which sometimes, often indeed develops in the system, and gives rise to various difficulties and diseases. All remedial agents however, are liable to create disease, as well as remove it, and should therefore be used judiciously. Sarsaparilla is very well, but abstinence is better.

"LATE."—We should advise a pale ashes-of-roses silk suit for your wedding, trimmed with the same, and with fringe. The hollow pleated basque, and ruff for the neck, now so fashionable, could be lined with white silk or satin, and lighten it up. This would afterwards make you the best visiting and reception dress, provided the underskirt was demi-trained, and arranged for looping in the street.

2. Black silk suit, demi-trained skirt, trimmed with black thread or real guipure lace.

3. A *réséda* cashmere, or plum-colored poplin suit would be found most useful, and in addition a redingote of gray serge, made with pockets, and English collar of the material, finished with large smoked pearl buttons.

"BEVERLY."—Gloves are indispensable whether the bride wears white or not, unless indeed, the reason why she should not wear them is superior to a question of custom or etiquette. When the business of congratulating, and presentation, and chatting is beginning to be wearisome, then supper may be announced, by pairing off the guests, and sending them to the dining-room. Sandwiches, cold chicken, oysters, lobster and chicken salad, sardines, jelly, Charlotte Russe, fruit, cakes, confectionery, and ice cream, constitute the ordinary supper. Nothing hot required. Pile the plates, arrange plenty of small spoons, silver forks, and napkins near them. The gentlemen can then help the ladies without any trouble.

"S."—"Draped" apron, means one raised at the sides, rounded in front. A fine gray alpaca would make you a nice traveling dress. Get a braid for your hair; it will cost from ten to twenty dollars. A set of handsome sleeve buttons will cost from five to fifteen dollars. We have not tested a receipt for dyeing ribbons cherry and "blue." Perhaps some of our correspondents can give you some.

"ETHEL."—A half a dozen dresses would be sufficient for a few weeks stay at Saratoga. A white suit, a blue sailor suit, a couple of dinner and evening dresses, silk, with an overdress of white for one of them, a cambric suit, and a batiste suit or polonaise, with black silk skirt.

Your mother should have a black silk, a gray silk, or ashes-of-roses, some handsome laces, a fine cashmere, a grenadine, a morning walking suit of alpaca, and one of unbleached linen or lawn. A polonaise of India pongee, trimmed with Yak lace.

A sash of wide twilled silk trimmed with fringe upon the ends, would be handsome with your black lace polonaise.

All you have to do in making a wedding call is to offer your congratulations. When the time is set for certain hours on certain evenings, the newly-made husband is or should be present; if it extends over weeks, and includes day callers, it is optional with him. Send a card; accompany your visitor to the door and open it yourself.

"COUNTRY LADY."—1. Put the front hair in puffs in a semi-circle over your

forehead. Braid back hair, combing it high, and wind it round your head.

2. Finger puffs are made by rolling a lock of hair over the finger, or a stick the same size in circumference.

3. Coronet braids are worn across the head, and cost from \$3 to \$5.

4. Kilt-pleating is made by laying deep, perpendicular folds close together.

5. An open front is a front open and held back by strings underneath the tournure.

6, 7, 8, 9. Your white piqué would not look well as you describe. Trim the underskirt and polonaise with braiding, embroidery, or needle-work.

10. Brown lawn will look well on buff goods.

11. A Spanish flounce is a single deep one, sewed on to the lower edge of the skirt, and extending below it.

12. Make over your gray poplin by gathering the ruffles, putting them on the underskirt, and make a *redingote* (finished with black silk fold, buttons, cuffs and collar) of the new material.

13. Neck ribbons are worn. Ruffle the underskirt of your muslin, and it will do. Make a gray, blue or white cape, braided or embroidered, for your baby.

"SUE."—1. *Genre* painting, means pictures after a certain style, or manner.

2. *Silhouette* means a black profile. The name is derived from that of M. Etienne de Silhouette, comptroller-general of finances in France in 1757, who, finding the treasury in danger of bankruptcy, recommended rigid economy in private and public affairs. The wits of the time instituted mock reforms, and replaced the customary portraits by profiles à la *Silhouette*, traced by a black pencil on the shadow cast by a candle on white paper.

"Can you tell me who 'Douglas of Finland' was? and if he wrote anything else besides 'Annie Laurie'? If so, where could I procure his life and works?"

"LOUISE."

Will some correspondent favor us with an answer to the above inquiry.

"ELMA."—See answer to "Fannie B." as to your black grenadine. A morning dress of black and white checked silk would be elegant and durable.

Victoria lawn will be more popular than piqué. For thin white, see answer to "Fannie B.," for piqué, see answer to "Country Lady," question 9. A *crêpe* dress would be very appropriate and fashionable. For works of a musical character, send to Pond & Co., for catalogue. There are so many equally valuable of the kind you mention, we could hardly recommend one in particular.

"M. A. C."—Your ideas about your golden poplin are good; put all the velvet on the underskirt, scallop overskirt, bind with black velvet, make black velvet vest, trim with buttons of the same. Your white muslin does not need altering. Coat sleeves are worn on street and house dresses, flowing ones on evening toilettes. Red flannel jackets are no longer worn. You must cut the *pauf* you mention in the underskirt, and hold it in its place by strings. Ruffle the underskirt quite high, make your basque sleeves narrower, and put piping around the garment. You must have enough black alpaca to make it over in this way.

"COUNTRY."—1. The lady certainly did a very unheard of thing, but perhaps wished to surprise the company, and gain the reputation of being dashing. The gentleman could hardly overlook such a breach of decorum in any but a very young girl.