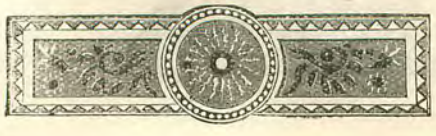
used to confine the bow. Large metal buckles are worn in bonnets, and some very ugly ones of plush and feathers have been brought out, that are senseless and foolish in appearance. Bonnets made of Swedish kid—the same as the gloves we have been wearing—were mentioned, I think, in this article some time since. They are rather pretty, and are trimmed with plush, or else with kid and velvet mixed, and feathers form their chief decoration.

The straw hat given in the illustration shows what is one of the new shapes and the method of trimming it with shells or "coquilles" of silk, a buckle, and a plume at the back. Hats of felt have grown higher in the crown, and the brim curls upwards on the left side. The brim is generally lined with plain velvet, which is not sewn on at the edge of the brim, but some little way inside it, so that it does not show on the outside at all. A new hat, called the "shepherdess," has appeared, which looks like an enlarged sailor shape, with a wide and drooping brim. They are of straw, felt, velvet, or satin, and have a cluster of flowers in front outside, and another under the brim, and narrow strings that tie behind. Hats made of the dress material have the crown in long folds, and the brim braided. What are called "bowler" hats may be found, made of velvet in dark colours, and will probably be much worn in the country for tennis, tricycling, and walking; but they are not quiet enough for the streets of a town. The round "Gainsborough hat" of felt has been the favourite of the season, worn with a woollen and cloth dress, either plaided or plain; and its simple trimming of long ostrich feathers were very stylish as well as ladylike.

We appear to have emerged somewhat from the gloom of "art colours," and this spring shows a rather decided feeling for deep rich hues, which is beginning to be fully developed in the shop windows, where I have lately seen two light-crimson dresses, evidently intended for girls, which I admired very much, and thought what pleasant objects some of our girls would be in such warm Venetian-like hues. These, of course, would not be for morning nor walking dresses; but there are several new shades, under various names, which will be very pretty. "Porphyry" is a purple crimson, the hue of the marble after which it is named; "mulberry" is the yellowish red of the fruit, and "cloves" is the reddish brown of the dried spice. All these are excellent colours for daily wear. In blues, I am glad to say, we have a revival of interest; for they have remained neglected for the last three years, since the fancy for peacock blue expired. "Lapis" and "sapphire" are both beautiful colours, especially the last named, which is perfectly delightful in cashmere. Brown is a very prevailing colour, and in it there are apparently an endless variety of shades, of which the newest is called "Vandyck," viz., a yellowish brown. All kinds of greys seem likely to be worn, and they are called by numerous names, such as "chinchilla, heron, gull, mouse, and monkey," selected from amongst the names of the animal world, and "iron, steel, and lead," from the mineral. Then come "smoke and granite," both useful colours; "cobra" is the new green, and this is a hue which anyone will recall who has seen that dreadful creature. Last of all comes a long list of yellows, "aconite, amber, lemon, cowslip, and daffodil," which will all be used for evenings, and probably for day-wear later on, and also for trimmings.



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TEA-CAKES AND ROLLS FOR BREAKFAST AND TEA.

"TELL me where is fancy bread?"

"At the baker's."

Right. I, however, should like fancy bread to be at home also, and therefore I want us to talk for a little while about how to make one or two very simple and inexpensive sorts thereof for daily use.

Nothing adds more to the appearance or elegance of a breakfast or tea-table than a variety of breads. Yet what a rarity it is to see anything but hot rolls from the baker's and hot buttered toast. Fortunately brown bread is much more common than it used to be, and brown bread, as we all know, is very nourishing and wholesome. Was it not Thackeray who said that an epicure was one who never tired of brown bread and fresh butter? Yet even brown bread would be more thoroughly appreciated if it were alternated occasionally with something else. Very few people now-a-days can eat a good breakfast. If you know of anyone who has a hearty appetite first thing in the morning and can eat a good meal before commencing his daily work, congratulate him; there is not much the matter with his liver. But if you come to think of it, you will discover that such individuals are very scarce. As a rule, people drink a cup of coffee or tea and only pretend to eat at breakfast, and then when the morning is half over they feel faint and sick, and are not half so energetic as they would have been if only they had had a good meal first thing in the morning.

One of the chief objects aimed at by the model modern housekeeper is to provide little appetising delicacies which shall render breakfast irresistible. Now we believe that the girls of our class aspire to be model housekeepers; some day let them try the effect of a little variety in the bread department. They have almost exhausted their resources in other directions. Take a new departure and see what can be done with a judicious course of old-fashioned Yorkshire tea-cake, milk rolls, scones, Vienna bread, and similar delicacies. I shall be very much astonished if this action on their part does not call forth the enthusiasm of those whom it is intended to please, and I quite expect that my friends will tire of making the appetising little novelties before fathers and brothers tire of eating them.

Hot buttered toast is the usual resource of those who seek variety in the way of bread, but like every article which has been saturated with fatty matter it is most indigestible, so also are hot muffins and pikelets. I never see these without thinking that stewed flannel petticoats would be almost as digestible; I shall not, therefore, say anything in recommendation of them. But simple fancy breads cannot be harmful; they are so delicious, and so easily made, too, that they are in the reach of all who are making little experiments in the cookery department.

For, understand, I am speaking now of home-made fancy bread and rolls; I am not advising you to send round to the baker's and get a specimen of his wares, but to try and make them yourself.

It is astonishing how frightened even clever cooks are to make anything into the composition of which yeast enters. This is not at all to be wondered at, because there have been so many failures made with yeast. Still it is scarcely possible to fail if strict attention be devoted to the directions here given. It will be noticed that I have recommended the use of German yeast. This is because German yeast is generally more easily obtained than brewer's yeast, besides which the latter is apt to be bitter. In large towns German yeast can be procured fresh every day. In country places brewer's yeast is more usually employed, and the brewer's cart is eagerly looked for by those who want the requisite suppy of the article.

Our first experiment shall be made with what is called Vienna bread. Do you all know what Vienna bread is, I wonder? Have you ever, when travelling abroad, or making purchases in a good baker's shop, noticed some small, light, soft bread baked in the shape of horns or horse-shoes. You never see these horns very long, for they are sure to be sold off quickly. I cannot imagine why bakers do not sell Vienna bread more frequently than they do, for it is always appreciated. Yet you cannot buy it without specially ordering it, even in the outskirts of London. However we are going to be independent of the bakers.

Procure an ounce of German yeast fresh and dry. Choose a bowl that will hold about six pounds of flour, and put into it one pound of Vienna flour and one pound of best biscuit flour. (You know what Vienna flour is; it is flour which has been made very fine and white by being passed through silken sieves. It is used for making puff-paste and superior cakes.) Mix the flour and a pinch of salt, then rub in two ounces of fresh butter. Dissolve the German yeast by mixing with it a spoonful of sugar, then add very gradually a pint of lukewarm milk and two well-beaten eggs. Lukewarm milk — that is, milk which is neither cold nor hot—may be produced by mixing one part of boiling liquid with two parts of cold. Mix the liquid with the flour and knead it till it is smooth and lithe. Score it across the top with a knife, cover the bowl with a clean towel, and leave it in a warm place to rise.

This putting the dough to rise is the point where so many cooks fail, and yet people who are accustomed to use yeast seem to know

exactly what is necessary. The bowl must be put in a warm place, but not too warm, and it must not be placed in a draught. If it is made too warm the dough will rise quickly and form a sort of spongy mass which will not answer our purpose at all. If kept too cold it will not rise sufficiently. In summer time it may be put further from the fire than in winter. Let it rise till it feels very light and lithe when touched with the fingers, and is more than twice its original bulk. It is rather unsafe to say how long dough should rise, because a good deal depends upon the quality of the yeast, the place in which it stands, the time of year, and also the method of mixing. When sufficiently risen, turn it upon a baking board and roll it out as you would pastry into pieces about seven inches square and a quarter of an inch thick. Cut the square across from corner to corner; this will give you four triangular pieces for each square. Roll each one of these lightly, beginning at the wide side, put them on a buttered baking tin, with the side uppermost where the point of pastry is, and draw the two ends of the roll towards each other to make a sort of crescent. Let the rolls rise again till they look light, brush them over with beaten egg or milk, and bake in a quick oven. The bread is most excellent when eaten cold.

Yorkshire tea-cakes are also delicious preparations. A true Yorkshireman would tell you that, compared with the sally-lunn of the London shops, they were as "moonlight unto sunlight or as water unto wine." They may be easily made as follows:—

Yorkshire Tea-cakes.—Rub six ounces of butter into two pounds of flour, adding a pinch of salt. Dissolve rather less than an ounce of fresh German yeast in half a pint of lukewarm water, put the flour into a bowl which will hold three times its quantity, scoop a hole in the centre, leaving flour to cover the bottom of the bowl, and pour the dissolved yeast into the hole. Draw flour down from the sides and mix it with the liquor to make a smooth batter. Sprinkle a little flour over the top, cover the bowl with a cloth, and leave it in a warm place till bubbles begin to rise through the flour. Beat two eggs and mix them with half a teacupful of milk, add lukewarm milk, and knead well till the dough is smooth and elastic. Cover the bowl again, and let the dough rise till it is quite light. Divide this quantity into ten pieces, roll these till they are about the size of an ordinary saucer, put them on a baking tin and let them rise for a few minutes, prick them with a fork, and bake in a quick oven. When wanted, split them in halves, toast them, butter them, and serve them hot; or split them, butter them, and serve them cold.

Much as we may enjoy teacakes, sally-lunns are not to be despised, and they will doubtless find advocates among true-born cockneys.

Sally-lunns.—Put a pound and a half of flour into a bowl and mix a pinch of salt with it. Put three-quarters of a pint of milk into a stew-pan with four ounces of butter, and let it remain till the butter is melted. The milk should not be much more than lukewarm. Dissolve the yeast with a little sugar, add the milk gradually, and stir both into the flour and also two well-beaten eggs. When quite smooth, divide the dough into four parts, place each of these in a well-greased tin, cover them over, and let them rise till they are about three times their original size. Bake in a quick oven. Sally-lunns are, it is well known, split into three portions before being toasted and buttered.

Milk-rolls with Yeast.—Mix a pinch of salt with two pounds of flour in a bowl. Make a hole in the centre and put in an ounce of German yeast which, with half an ounce of baking powder, has been dissolved in half a pint of lukewarm milk. Work in flour from the sides to make the sponge; sprinkle flour over the top and let the sponge prove or rise till bubbles break through the surface. Add gradually another pint of lukewarm milk and work the dough till it is smooth and elastic. With your hand form the paste into small balls or ovals the size of walnuts, put them on a baking sheet, cover them over, and leave them in a warm place to rise. When they feel light and springy brush them over with milk and put them in a quick oven to bake. This dough may be made into twists, rings, fingers, or plaits instead of rolls. These are the only recipes I will give for making rolls with yeast. I must, however, impress one or two points upon my friends. One is that when yeast is used every thing should be warm. The bowl even may be warmed with advantage, the flour should be perfectly dry, and the liquid should be lukewarm, but not hot. If hot milk is used the bread will be heavy. Another point to be noted is that the dough should not be allowed to get chilled. If it is, it will either rise very slowly or refuse to rise altogether.

Milk-rolls made with Baking Powder.—People who are afraid of yeast may make very good rolls with baking powder. Rub two ounces of butter into half a pound of flour, add a little salt and a teaspoonful of baking powder, and, gradually milk to make a stiff dough. Roll the pastry lightly into small oval shapes and bake quickly in a brisk oven. The more quickly rolls are made with baking powder, and the less they are handled, the better they will be. When half baked, the roll may be brushed over with milk. This is a very easy way of making hot rolls for breakfast where hot bread is not objected to. Plain bread also is excellent and wholesome made with baking powder, and of course it is very easily made. You need only to mix a teaspoonful of baking powder and a pinch of salt with a pound of flour, work it into a firm but not over stiff dough, make it up into small loaves, and bake immediately in a brisk oven. It will be baked in about half-an-hour.

Sometimes in summer housekeepers are annoyed to find that, notwithstanding all their care, the milk will go sour. When people are economically disposed it is a great annoyance to have to waste anything; therefore I give the following recipe, as it shows how milk may be not only utilised but really turned to very good purpose:—

Scones made with Sour Milk.—Mix a pinch of salt, a heaped teaspoonful of carbonate of soda, and the same of cream of tartar, with a pound and a half of flour. Add a pint of sour milk to make a light paste, knead the dough, lightly roll it till it is the third of an inch thick, divide it into rounds about six inches in diameter, cut these across twice to form triangular pieces, put the scones on a floured tin and bake in a quick oven. Scones may also be made with baking powder (a dessertspoonful), a pound of flour, a pinch of salt, and four ounces of butter. Make into a rather stiff paste with milk, and bake as before.

I have so often said that practice only will teach this and that in cookery, that I feel almost ashamed to repeat the remark; nevertheless this is especially true with regard to fancy breads, particularly those which are made with yeast. A little experience will enable a girl to make delicious rolls and cakes almost in the dark, while an inexperienced person with the most exact directions for her guidance will make some ridiculous mistake or other, and so throw away all her trouble. Therefore I wish to say to my friends, do not be discouraged if at first you don't succeed, but try again. Remember good Eliza Cook's words,

"Pay goodly heed, all ye who read,
And beware of saying 'I can't;'
'Tis a cowardly word, and apt to lead
To idleness, folly, and want."

PHILLIS BROWNE.

CHATS ABOUT THE CALENDAR.

THE three preceding months received their appellations from causes totally unconnected with the particular character of that portion of the year to which they were assigned, but the name of April (derived from the Latin word *aperio*, to open,) was doubtless expressive of the season in which it has been placed. For at this time the young buds begin to open, the earth shoots forth fresh vegetation, and Nature generally awakens from her long winter sleep. Our Anglo-Saxon forefathers (I hope you will not get too tired of hearing so often about them) called this month Oster-Monat, or Easter-Monat, from the name of their goddess, Eastre, as some say; while others think it was bestowed on account of the east winds that usually prevail at this season.

The first day of the month is distinguished by the unenviable title of "All Fools' Day." Our present almanacks have discontinued that notice of the day, and the custom which gave rise to it is happily dying out as men grow wiser. There is nothing very amusing in making one's friends go on some foolish errand, or in playing a practical joke upon them. The person so deceived is called an April fool in England, a gowk in Scotland, and *un poisson d'Avril* in France. Some authorities declare that "all" is a corruption of auld, or old, thereby making it "Old Fools' Day," which derivation does not add more dignity to the festival.

But the most remarkable day in April for all Englishmen is undoubtedly the 23rd, which is dedicated to St. George, the national patron saint. The accounts rendered by different authors of the history of St. George have been so various, and some of them blended with such gross absurdities, that the very existence of this great and popular personage has not only been doubted, but even denied, by modern writers. There is a fabulous history of George, the martyr of Cappadocia, rescuing the King of Beyrout's daughter from a desperate dragon, and all that befell him in his sojourn in Palestine. He is represented on all our old sovereigns and five shilling pieces in the act of slaying the dragon. He was beheaded in the year 296, after being drawn through the city of Lydda, for having openly avowed himself the champion of the Christians. St. George was the ancient word of attack of England, as St. Andrew was that of Scotland, and the figure of this saint is attached to the Order of the Garter, which was instituted by Edward III., after the battle of Calais, in the year 1347. *Apropos* of the establishment of this illustrious order, you have all doubtless heard that its origin was derived from King Edward's having taken from the ground the garter accidentally dropped by the Countess of Salisbury, when he is recorded to have made use of the expression, now the motto of the order, "*Honi soit qui mal y pense*"—"Evil be to him who evil thinks." But this whimsical story is probably fabulous, and the establishment of this noble order may be justly ascribed to more serious and dignified motives. The motto is explained as having been adopted by Edward, who laid claim to the throne of France, and thereby meant to retort shame and defiance upon any who should oppose the undertaking he had planned for renewing his right to that crown, in which he was to be upheld by the bravery and influence of these new-formed knights. A more worthy reason than the former. April is aptly depicted as a young man, with a cheerful and youthful face, clad in green, with a garland of myrtle and hawthorn buds, holding in one hand a bunch of primroses and violets, and in the other the sign Taurus, or the bull, which the sun enters on the 19th of this month.