

Sir Watkin Wynn's Pudding.—One half pound suet, one half pound bread-crumbs, one half pound powdered lump-sugar, the juice of two lemons and the rind of one finely grated. Beat well the whites and yolks of two eggs; mix all together and boil in a mould for two hours. Serve with wine-sauce. This pudding, when boiled, will keep any length of time.

Hunter's Pudding.—Mix together one pound of flour, one pound of finely-chopped suet, one pound of currants, one pound of chopped raisins, four ounces of sugar, the outer rind of half a lemon grated, six berries of pimento finely powdered, and a quarter of a teaspoonful of salt; when well mingled, add four well-beaten eggs, a glass of brandy, and one or two tablespoonfuls of milk to reduce all to a thick batter; boil in a cloth nine hours, and serve with brandy sauce. This pudding may be kept for six months after boiling, if closely tied up; it will be required to be boiled an hour when it is to be used.

CAKES.

Nourmahal Cake.—Cut four slices of sponge cake, about an inch thick and of an oval shape, but each slice smaller than the others. Spread a thick layer of apricot jam upon the first and largest slice, and then lay the next sized slice upon it; spread the second slice with apple marmalade, and cover with the third size, which is to be spread in like manner with strawberry jam, and covered with the smallest size. Press the top lightly with the hand, and with a sharp knife cut away the central part, so as to leave a wall about two inches and a half thick, which is to be trimmed outside. Mash up the part removed from the center with equal parts of white wine and brandy, sufficient to flavor, and stir in some thick custard, then pour into the center of the cake. Whip the whites of two eggs into a stiff froth, pour over the whole, heaping it well up in the center, and shake sifted sugar thickly on, then place in a quick oven until the frosting is set in. A few pieces of strawberry jam, or any other preserve, placed round the bottom of the dish give a finish to the whole.

Easter Eggs.—Take a clean egg, rub a little annatto on one or two places, drop a little finely-powdered cochineal on one or two other places, and, if desired, rose-pink and cudbear on different places; these all on one egg. Then tie the egg in a piece of rag, and place it in a pan of cold water; when it boils take care not to let it boil too fast, but just to simmer for half an hour. It makes a pretty variety to tie an egg up in onion peel and boil it in cochineal water. To dye plain mauve, put a very little finely-powdered cochineal in water; when dissolved, boil the eggs in it half an hour. To dye plain yellow, use annatto or saffron. Logwood dyes black; rose pink or cudbear are both pretty colors. You can boil as many eggs at once as your pan will hold, taking care they do not boil too fast to knock against and break each other.

Yule-tide Cake.—Place a pound of fresh butter in a pan; keep it near the fire till melted; stir into it a pound of powdered loaf-sugar, a good tablespoonful each of beaten allspice and cinnamon; by degrees put in the yolks of ten eggs and their whites separately whisked to a froth; add one pound of candied citron-peel, sliced thin, two pounds of grocers' currants, cleaned and dried, two ounces of blanched sweet almonds, a pound and a half of flour, and four ounces of brandy; mix all well together, and bake it for three hours.

Sweet Biscuits.—Rub four ounces butter well into eight ounces of flour; add six ounces of loaf-sugar, the yolks of two eggs, the white of one, and a tablespoonful of brandy. Roll the paste thin, and cut it with a wineglass or cutter; egg over the tops of each with the remaining white, and sift on white sugar. Bake in a warm oven.

Bavarian Rusks.—Four ounces of butter, four eggs, two ounces of sugar, one spoonful of good brewer's yeast, one pennyworth of the patent, or two teaspoonfuls of baking-powder, and two pounds of flour. If yeast is used, it must be mixed with the sugar, and a little warm milk poured into the center of the flour in a deep pudding-basin, and left to rise for about an hour, when the sponge is sufficiently light. Mix with it and the rest of the flour the remaining milk, the eggs, and a little salt, beating the whole well with a wooden spoon; then put into a buttered tin, set it to rise for another hour, then bake in a moderate oven, and when cold, cut the cake into thin slices, and dry them in a quick oven, having previously thickly sprinkled them with pounded-sugar.

Easter eggs are very pretty when dyed with cochineal, annatto, or saffron. Nothing is done to the eggs beforehand; they are merely boiled for about twenty minutes. They are dyed all colors—red, purple, yellow, and black. They are called pace eggs, and are much prized by children.

SANITARY.

Chilblains.—To prevent chilblains, the best plan is to take as much exercise as possible, and avoid tight wristbands, garters, and everything that prevents the circulation of the blood. The most frequent cause of chilblains is the warming of numbed hands and feet at the fire; this habit should be carefully avoided. Encourage children to use the skipping-rope during cold weather. This is a capital preventive, together with regular washing and rubbing the feet. We give a few household remedies for the cure of these disagreeable companions: Take half an ounce of white wax, one ounce of ox-marrow, two ounces of lard; melt slowly over a fire in a pipkin, and mix them well together, then strain through a linen cloth. Before going to bed, spread the ointment on the parts affected, feet or hands, taking care to wrap them up well. Lemon-juice rubbed on the inflamed parts is said to stop the itching. A sliced onion, dipped in salt, has the same effect, but is apt to make the feet tender. When the chilblains are broken, a little warm vinegar, or tincture of myrrh, is an excellent thing to bathe the wound and keep it clean. Another useful remedy is a bread-poultice, at bed-time, and in the morning apply a little resin ointment, spread on a piece of lint or old linen.

Cold Cream.—Obtain half a pint of rose-water, half a pint of oil of sweet almonds, one ounce of white wax, and half an ounce of spermaceti. Let these ingredients be all melted together over the fire, and then beat them until they are cold. It will require about an hour to beat it sufficiently, when it should be like cream, not granular. An ounce of honey may be added, and will be liked by some persons, but it prevents its being beautifully creamy.

How to Cure Chapped Hands.—Take three drachms gum camphor, three drachms white beeswax, three drachms spermaceti, and two ounces olive oil. Put them together in a cup on the stove, where they will melt slowly and form a white ointment in a few minutes. If the hands be affected, anoint them going to bed, and put on a pair of gloves. A day or two will suffice to heal them.

Bran Tea.—A very cheap and useful drink in colds, fevers, and restlessness from pain. Put a handful of bran in a pint and a half of cold water; let it boil rather more than half an hour, then strain it, and, if desired, flavor with sugar and lemon-juice; but it is a pleasant drink without any addition.

Inflamed Gums.—A drop or two of camphorated spirits, rubbed on the gums, will allay inflammation.

To Remove a Whurt.—Rub sal-ammoniac on the whurt twice a day until it disappears.

Simple Remedy for Diarrhoea.—A strong tea made of the root of the blackberry.

An Excellent Lip-Salve.—Obtain an ounce of gum Benjamin, one ounce of borax, quarter of an ounce of spermaceti, two pennyworths of Alkanet root (to give color), a large juicy apple, a bunch of black grapes, quarter of a pound of butter, free from salt, and two ounces of beeswax. Chop the apple, bruise the grapes, and put all the ingredients into a tin saucepan. Simmer them gently until the wax, etc., are dissolved, and then strain the mixture through a bit of linen. When it is cold, melt it again, and pour it into small pots or boxes, or form it into cakes in the bottoms of teacups. This is very good for rough skin, or chapped lips.

Beef-Tea.—The best method of making beef-tea for a sick person, or for children, is the following:—Place the chopped, lean beef, free from fat, with more than a pint of water, in a close earthen vessel, (a jar, in which prepared table salt is sent out is best,) in the oven, and after a few hours, serve it with cubes of hot toast, and salt, dropped in just before it is used. A very small portion of Liebig's prepared soup gives a richer flavor; but this is not actually needed for a sick person.

FASHIONS FOR MARCH.

FIG. I.—WALKING-DRESS OF BUFF-COLORED FOULARD.—The skirt is short, and trimmed with four ruffles, put on two together, and above each couple is a heading of white Cluny lace; the tunic is short, and made to look as if it was simply doubled up. The jacket is short, slit up at the back, round at the sides, and trimmed with Cluny lace; short, black velvet sash tied at the back. Bonnet of yellow straw, trimmed with black feathers and velvet.

FIG. II.—TRAVELING-DRESS OF SMALL, GRAY AND BLACK PLAID.—The skirt has a broad band of gray around it. The tunic is short, and turned under like the buff foulard just described. The small basque is open at the sides and back, and with the sash-ends and sleeves, is trimmed with a band of gray, edged with white worsted fringe. A plaid shawl makes a beautiful costume of this kind. Brown straw hat, trimmed with brown ribbon.

FIG. III.—CARRIAGE-DRESS OF FINE GRAY CASHMERE.—The skirt has one scant ruffle, and two bias bands of cashmere embroidered-silk. Large mantle of gray cashmere, richly embroidered, and trimmed with heavy, black, ball-fringe. White bonnet, with gray plume, and blue tulle veil.

FIG. IV.—WALKING-DRESS OF RICH EMERALD-GREEN POPLIN.—The lower-skirt is trimmed with one deep but scant flounce, laid in three plaits together, at long distances apart, and trimmed with a band of black velvet, put over straps of velvet, which are pointed at the top and bottom; the tunic is short and round, opening in front, and trimmed with a scant ruffle, headed by two rows of narrow, black velvet. The basque is cut to fall into the figure, is quite short behind, and round at the sides, and is trimmed with a ruffle with a narrow, plaited heading. The pagoda sleeves and front are trimmed with narrow, velvet ribbon. Black straw hat, trimmed with black tulle, and mulberry-colored ribbon.

FIG. V.—WALKING-DRESS OF POPPY-COLORED AND WHITE DELAINE, STRIPED.—The skirt is quite plain. The basque is of gray cashmere, without trimming, confined at the waist by a broad sash of poppy-colored ribbon. Gray hat, with gray and poppy-colored plumes.

FIG. VI.—HOUSE-DRESS OF BLACK SILK.—The under-skirt is of black velvet and silk striped; the upper-skirt is of silk, quite short, with an apron front, edged with a black feather trimming. The back of the silk skirt is quite long, and is trimmed with a double ruffle. There is a snort skirt above this long one, which is trimmed with two rows of feather trimming. The edge of this skirt is turned back at the side to form revers. The waist is round and high, and with the sleeves, is trimmed with a narrow feather trimming.

FIG. VII.—CARRIAGE-DRESS OF BLACK SILK, trimmed with one broad band of black velvet; black velvet polonaise made quite long, turned back from the front, and trimmed with a very heavy *passanterie* trimming of gimp and fringe. The ornamentation at the back corresponds with the trimming on the skirt. Pagoda sleeves. Pink silk bonnet.

FIG. VIII.—RIDING HABIT OF DARK-BLUE CLOTH.—The skirt is one yard and an eighth in length, and is gored so as to fit the figure easily at the top, but to have no fullness in it. The basque is close-fitting to the throat, with plain coat sleeves, and is trimmed with a few small, flat buttons on the seams. Long, white gauntlets. Rather low-crowned beaver, with a blue veil tied at the back.

FIG. IX.—WALKING-DRESS.—This figure is fully described in "Every-Day Dress" department.

FIG. X.—WALKING-DRESS, which is also fully described in "Every-Day Dresses."

GENERAL REMARKS.—It is almost too early in the season to chronicle any very new styles, though everything which has been imported, points to greater simplicity in dress. Our French fashion-plate shows this; less trimming on the skirts of dresses; less of the exaggerated puffiness which has disgraced our pretty women so long, and consequently, a greater economy in quantity of material, though, with many, this is replaced by a costlier quality. Although the graceful draperies are still retained, the line of the figure is not deformed by the immense puffings and bunchings of the past year. All walking-dresses are short, though some are long enough to sweep up all the dirt from the streets. We have often protested against this untidy fashion. For the house ordinary wear, the skirt may be longer, lying on the ground two or three inches, and for more full dress, the train is very elegant, though that is not worn as long as formerly.

The New Colors are of the loveliest and most delicate shades, and such faint tints as our grandmothers wore, which we must acknowledge are more beautiful than becoming, except to fair young girls; for older or plainer persons they want character.

Sacques of all kinds are worn to suit the fancy of the wearer, or the fall of the dress. The double cape is also very popular; many prefer it to the tight-fitting mantles; it is made of cashmere, and lined with silk, and looks exceedingly well with very little trimming.

We give the latest styles of bonnets; and it will be seen that they do not vary much from those worn during the winter.

CHILDREN'S FASHIONS.

FIG. I.—BLACK VELVET SACQUE FOR A LITTLE GIRL.—It is made long and loose, and is trimmed with a narrow band of chinchilla fur. Dress of white pique, with white ruffles on the bottom. Black velvet hat, with white feather.

FIG. II.—GIRL'S DRESS OF BLUE CASHMERE.—The skirt is plain; the body is cut rather low, with a rever, and is worn over a rich, white chemisette.

FIG. III.—DRESS OF NAVY-COLORED POPLIN FOR A GIRL.—The skirt is quite plain, and the waist made with a basque. Long, close sleeves. The upper-skirt is of steel-colored poplin, ruffled, and gathered up on the hips.

FIG. IV.—BOY'S POLISH DRESS.—Close-fitting trousers, which come just below the knee. Jacket of dark-green cloth, trimmed with fur. Cloth cap, trimmed with fur.

FIG. V.—DRESS OF WHITE PIQUE FOR A LITTLE GIRL.—The dress, tunic, waist, and sash, are all trimmed with a plaited ruffle of white muslin.

FIG. VI.—YOUNG GIRL'S DRESS OF BROWN AND WHITE STRIPED CASHMERE.—The waist, sleeves, and skirt, are quite plain. One skirt of black silk, carelessly looped up at the sides with a peasant's waist, and basque of black silk. White straw hat, trimmed with brown feathers.

Mayonnaise, or Salad-Dressing.—Break one or more raw yolks of eggs, according to the quantity required, into a soup-plate, add one hard-boiled yolk by degrees, and incorporate it well with the raw eggs; hold a bottle of oil in your left hand, and drop a few drops at a time, stirring with a silver fork or spoon, one way, till it will nearly stand upright in it; this is very important, or the sauce will be thin. When very stiff, add by degrees tarragon vinegar, still stirring till the sauce becomes like a thick cream. A *bayonnaise* is made of anything—eggs, fish, fowl, and lobster generally; the lettuce, cut in a slanting manner, not straight down, and the sauce poured over each layer of lettuce, etc., especially at the top; the salad must not be stirred, and it must be served in an oval dish.

Italian Bread.—One pound of butter, one pound of powdered loaf-sugar, eighteen ounces of flour, twelve eggs, half a pound of citron and lemon-peel. Mix as for poundcake. If the mixture begins to curdle, which it is most likely to do from the quantity of eggs, add a little of the flour. When the eggs are all used, and it is light, stir in the remainder of the flour lightly. Bake it in long, narrow tins, either papered or buttered. First put in a layer of the mixture, and cover it with the peel, cut in large, thin slices; proceed in this way until it is three parts full, and bake in a moderate oven.

Rice Cream.—This will be found to be a very ornamental as well as a delicious dish for a supper-table. Boil a teaspoonful of the best rice till quite soft, in new milk; sweeten it with powdered loaf-sugar, and pile it up on a dish. Lay on it, in different places, square lumps of either currant-jelly or preserved fruit of any kind; beat up the whites of five eggs to a stiff froth, with a little powdered sugar, and flavor with either orange-flower water or vanilla. Add to this, when beaten very stiff, about a tablespoonful of rich cream, and drop it over the rice, giving it the form of a rock of snow.

Stuffed Eggs.—Halve ten hard-boiled eggs, lengthwise; take out the yolks, pound them in a mortar; add to them some bread-crumbs soaked in milk, and a quarter of a pound of fresh butter. Pound all together. Add a little chopped onion and parsley, some bruised pepper, and a grated nutmeg. Mix it with the yolks of two raw eggs; fill the halved whites with some of this forcemeat; lay the remainder at the bottom of a dish, and arrange the stuffed eggs upon it. Put it into an oven, and when nicely browned, serve.

Potatoes a la Creme.—Put into a sauce-pan about two ounces of butter, a dessert-spoonful of flour, some parsley and scallions, both chopped small, salt and pepper; stir these up together; add a wineglassful of cream, and set it on the fire, stirring continually until it boils. Cut some boiled potatoes into slices, and put them into the sauce-pan with the mixture; boil all together, and serve them very hot.

Savory Omelette.—Two ounces of butter, four eggs, well beaten, (the whites and yolks separately,) a little salt and pepper, chopped parsley and shallot. Put the butter into the omelette-pan when quite hot, put in the other ingredients, stir well till quite firm and set; turn the omelette over, and serve as quickly as possible for cheese omelette.

Fairy Butter.—Beat the yolks of three hard-boiled eggs, with a little rose-water and three teaspoonfuls of sifted white sugar. Put just the same bulk of freshly-churned butter to it, and mix all up together into a paste, and force it through a colander on a slice of sponge-cake, which has previously been saturated with wine.

TOILET AND WARDROBE.

To Restore Colors Taken Out by Acid, etc.—Hartshorne rubbed on a woollen garment, will restore the color without injuring it. Spirits of turpentine is good to take grease or drops of paint out of cloth; apply it till the paint can be scraped off. Rub French chalk or magnesia on silk or ribbon that has been greased, and hold it near the fire; this will absorb the grease so that it may be brushed off.

How to Wash Hair-Brushes.—Too frequent washing is bad for any kind of brush, as it softens the bristles. Once a fortnight is sufficient for hair-brushes. Dissolve a piece of soda in warm, but not very hot water; dip the bristles only of the brush once in, then rub a little soap on them, and continue dipping the brush in and out, taking care not to let the water get to the back or handle, till it becomes white and clean, then dip it once into cold water in the same manner. Shake and wipe it with a cloth, and stand it, bristles downward, to dry before the fire on a cloth. It is the water soaking into the pores of the ivory that makes it yellow. When dry, rub the back and handle, both of the ivory and tortoise-shell brushes, with wash-leather, to polish them.

Another.—Melt a piece of common soda in hot water, and put it in a large basin, and when nearly cold, dip your brush in, with the back upward; (do not let the water get over the back;) shake it in the water till it becomes clean, then pour cold water over the back; take it out of the water, shake it as dry as you can, and then let it dry in the air without any rubbing with a cloth, which ruins the bristles.

SANITARY.

Styes.—The sty is strictly only a little boil, which projects from the edge of the eyelid. It is of a dark-red color, much inflamed, and occasionally a great deal more painful than might be expected, considering its small size. It usually disappears of itself after a little time, especially if some purgative medicine be taken. If the sty be very painful and inflamed, a small, warm poultice of linseed meal, or bread and milk, must be laid over it, and renewed every five or six hours, and the bowels acted upon by a purgative draught, such as the following:—Take of Epsom salts, half an ounce; best manna, two drachms; infusion of senna, six drachms; spearmint water, one ounce; distilled water, two ounces. Mix, and take three, four, or five tablespoonfuls. When the sty appears ripe, an opening should be made into it with the point of a large needle, and afterward a little of the following ointment may be smeared over it once or twice a day. Ointment:—Take of spermaceti, six drachms; white wax, two drachms; olive oil, three ounces. Melt them together over a slow fire, and stir them constantly until they are cold.

Cure for the Toothache.—At a meeting of the London Medical Society, Dr. Blake, a distinguished practitioner, said that he was able to cure the most desperate case of toothache, unless the disease was connected with rheumatism, by the application of the following remedy:—Alum, reduced to an impalpable powder, two drachms, nitrous spirits of ether, seven drachms. Mix and apply to the tooth.

Hair Washes.—Break the yolks of two eggs into a basin, carefully leaving out the whites, beat them well with a silver fork, and add while beating them about a pint and a half of hot water; beat till it is a fine froth, then wash the hair and head, rubbing it into the roots; then rinse the head and hair in two waters (hot) to prevent stickiness, and it is done. Nothing can be better than this recipe to cleanse and strengthen the hair. This was recommended by a first-rate London hairdresser. There is nothing so good for cleaning the head as yolk of egg. Take one or more and beat them up with a little hot water, and rub the head with a piece of flannel. A great deal of cleansing afterward is necessary, and the best plan is to get some one to pour a jug of warm water over the head. The egg will make the hair beautifully soft and glossy, and the head very white.

White Hands.—The best means to "whiten red hands" is to wear a pair of cosmetic gloves thus prepared: "Fresh eggs, two; oil of sweet almonds, two teaspoonfuls; rose-water, one ounce; tincture of benzine, thirty-six grains. First beat the eggs and oil together, and then add the rose-water and tincture. Well daub a pair of kid gloves with the mixture on the inside, and wear them during the night.

Burns and Scalds.—The following is one of the best applications in case of burns or scalds, more especially where a large surface is denuded of the cuticle. Take one drachm finely-powdered alum, and mix thoroughly with the whites of two eggs, and one teacup of fresh lard; spread on a cloth, and apply it to the parts burnt. It gives almost instant relief from pain, and, by excluding the air, prevents inflammatory action. The application should be changed at least once a day.

FASHIONS FOR MAY.

FIG. I.—WALKING-DRESS OF GRAY CASHMERE.—The skirt is trimmed with three bias bands. The tunic is open and pointed in front, puffed a good deal at the back, and trimmed with a narrow gimp. The sleeves have a deep cuff of green silk, and a collar of the same material covers the shoulders. Hat of black straw, with a gray veil, and trimmed with green ribbon.

FIG. II.—CARRIAGE-DRESS OF DOVE-COLORED FOULARD, WITH LEATHER-COLORED SPOTS.—The lower-skirt is quite plain; the upper-skirt has a square, apron-shaped front, and is very much puffed-up at the back. It is trimmed all around with leather-colored ribbon, which is put on in deep vandykes on the front, with a tassel between each vandyke. Mantilla of black silk, cape-shaped at the back, and close-fitting in front, with rather long, square ends; it is trimmed with black lace. Black lace bonnet, trimmed with a large pink rose.

FIG. III.—EVENING-DRESS OF WHITE SILK.—The lower-skirt has two scant flounces, vandyked, and trimmed with a row of very narrow white ribbon, fringed with pink roses; the flounces are edged with narrow blond lace, and headed by a row of the ribbon. The tunic is cut in points, and trimmed to correspond with the waist and skirt. Pink and white roses in the hair.

FIG. IV.—EVENING-DRESS OF RICH BLUE SILK.—The lower-skirt is trimmed with two flounces, the headings of which are lined with golden satin; bunches of yellow satin bows are placed at intervals on the flounces; the tunic is open in front, and cut out in a gothic pattern, edged with black lace; the back is lined with yellow satin. The trimming on the waist corresponds with the front of the tunic. Head-dress of blue and yellow satin and black lace.

FIG. V.—WALKING-DRESS FOR A YOUNG LADY.—The under-dress is of light-blue summer poplin, and is quite plain. The over-dress of light-gray mohair, is looped up slightly at the sides, and is open in front at the waist. Gray straw hat, with blue ribbons and plumes.

FIG. VI.—WALKING-DRESS OF GRAY CAMEL'S-HAIR.—A new, soft, woolen material, very suitable for the spring and cool summer days. The upper and lower-skirt are edged with a woolen fringe, and headed by two bands of black velvet. The cape-saque is of black cashmere, braided and trimmed with silk fringe.

FIG. VII.—WALKING-DRESS OF MYRTLE-GREEN SILK.—The lower-skirt is trimmed with one deep plaited flounce, the plaits confined to within three inches of the bottom, where they form a ruffle; above the flounce are perpendicular strips of black velvet, edged on either side by a pattern in black braid. The over-skirt opens in front, and is trimmed with a knotted fringe, as well as with a row of black velvet. The basque and sleeves correspond with the skirt.

GENERAL REMARKS.—The graceful but untidy walking-dresses are still the fashion. These are especially uncomfortable to gather up in the hand, as they are made heavy and awkward by the depth and great amount of the trimming which often reaches above the knee. Sometimes the upper-skirt is cut long in front, gathered high up on the hips, rather far back, and is comfortably short behind. Again

the tunic will be rather short in front and very long behind, but always gathered up rather far back. Most of the walking-dresses are made with some kind of postillion basques, though many persons still cling to the comfortable sacque. The polonaise is exceedingly popular, but a good fit is indispensable to elegance.

For EVENING-DRESSES the trains are much less than they were a year or two ago, and they are not cut pointed at the back, as was then the fashion. Low-neck dresses are less worn than formerly, or if worn, are partially covered by pretty capes of various designs. The square-neck dress, filled in with plaits of soft tulle, is very fashionable. Black and white grenadine, gauze de chambley, and other thin materials, are made in polonaise, and worn over black, white, or light-colored skirts. Two shades of the same color are very much used in dresses this season, especially in silks; and three and four shades are sometimes used in French dresses. All the colors are less vivid than formerly; and these blend much more beautifully than two bright, contrasting colors. The old sage and tea-greens, pinkish salmon, sky-blue, apricot, and straw-colors, have taken the place of the emerald and dresser-greens, the deep pinks, and blues, and divided yellow tints, so recently worn. Then the grays and browns, so familiar to our grandmothers' days, are now fashionable.

Bows of ribbon are stuck all over dresses; on the neck and front of the waist; on the sleeves, looping up the tunic; in rows on the open tunic, as it slopes back; in fact, wherever there is an excuse for putting them. The Russian plaitings, which used to be worn only on the lower half of skirts, are now worn on the upper half, near the waist, and form the tunic. This style of plaited upper-skirts will be a great novelty both for silk and cashmere spring costumes. Very few have been made as yet, but it is a fashion likely to succeed. Imagine, for example, a maroon *faillie* skirt with a vandyked flounce, a double row of large points bound with velvet for heading; pearl-gray cashmere tunic, plaited like a kilt, short in front, and falling at the back as low as the skirt; gray cashmere bodice, fastened at the side like a hunting jacket, with *revers* of maroon *faillie*; a cashmere plaiting, headed with a band of maroon *faillie* at the bottom of the sleeves.

The effect of these plaited tunics and trains in white muslin over pink or blue silk is charming. The edge of the plaited tunic is finished off with narrow Valenciennes lace.

BONNETS have altered some in shape; yet there is such a variety of styles, and they bear so close a resemblance to last summer bonnets, that a nice one left over from last year, if the shape was then new, will do admirably for this season. The trimming is more at the back than last year, perhaps; but even this is not always the case. The same may be said of the round hats.

CHILDREN'S FASHIONS.

FIG. I.—YOUNG GIRL'S DRESS OF RUSSIAN-GRAY DELAINE, with a plaited flounce, with a mauve-plaited frill above it. The upper-skirt is of lighter dove-gray delaine, trimmed with a plaited frill of the darker shade. Plain, high waist, and coat sleeve, with a dark frill.

FIG. II.—LITTLE GIRL'S DRESS OF TARTAN PLAID, trimmed with a band of broad, black velvet. Black velvet jacket; merino hood of the prevailing color of the dress, embroidered with black.

FIG. III.—LITTLE BOY'S DRESS of marine-blue cashmere. The trousers reach to below the knee, and are trimmed with white braid at the sides; the blouse jacket has a large, square sailor collar, is belted at the waist, and trimmed with white braid.

Home-made Water and Cream Ices.—Put the mixture into a round, high tin, not more than four inches across (old corn-flour tins will be found very suitable, provided they do not leak), and place the tin in the center of a large flower-pot, measuring ten inches across. The flower-pot should be put on two pieces of board, placed over a basin, so that the water can run away into the basin beneath from the hole at the bottom of the flower-pot. The freezing mixture, composed of layers of ice and common salt, both broken up very small, in proportions of twelve pounds of ice and six pounds of salt, should be put in between the tin and the flower-pot, leaving a little (about three inches in depth) to go underneath the tin. Stop up the hole in the flower-pot with a lump of salt. The tin must be turned round with velocity; this can be done by placing one finger on the top of the tin firmly, and working it round and round. The top should be taken off in about ten minutes, so that, with a long-handled spoon, the mixture, which has frozen to the sides and bottom, may be scraped off, and stirred in with the rest, until all is evenly frozen. When finished, if the mixture have to wait some time before being eaten, it should be placed in a vessel with the salt and ice, in proportions of twelve pounds of ice, and two pounds of salt. Cover the whole well in a blanket, only removing it so as to add more freezing mixture. There can hardly be a doubt that the mixture would freeze quicker in pewter ice-pots; but they are expensive, and we have found the above answer very well.

Biscuit Cream Ice.—To six yolks of eggs, well beaten, add gradually three-quarters of a pint of boiling milk, with a quarter of a pound of sugar boiled in it; stir well, then add six sponge cakes, and one ounce of ratafias; beat well together, then pour in a quarter of a pint of cream; when cold, freeze.

Vanilla Ice Cream.—Boil three-quarters of a pint of new milk with a quarter of a stick of vanilla in it (having previously soaked in the milk for several hours), also six ounces of sugar; pour this gradually on to the yolks of three eggs, well beaten; add three-quarters of a pint of cream, then stir gently in a jug placed in a sauce-pan of hot water over a slow fire, as for custard; when cold, freeze. *Lemon Water Ice.*—Make a syrup of three-quarters of a pound of sugar, and three-quarters of a pint of water; it should be well boiled in a bainmarie, or, if not handy, a jug placed in a sauce-pan of hot water will do equally well; make three-quarters of a pint of lemon-juice; rub the peel of four on to lumps of sugar, and add to the juice; pour in the syrup, let it stand two hours, then strain and freeze: when the ice begins to set in the tin, stir in the white of an egg previously beaten up with a little castor sugar. These receipts make one and a half pint each.

Cherry-Jelly.—Remove the stones and stalks from two pounds of dark-red, fleshy cherries, and put the cherries into a basin. Pound the kernels, and squeeze the juice of four lemons through a tammy. Mash the cherries with a wooden spoon, adding in first half a pot of currant jelly, then the kernels, and lastly the lemon-juice, and mix all well together. Boil and skim a pint of thick, clarified sugar and isinglass. Put the cherries into a jelly-bag, pour the sugar and isinglass over them, and run through till quite clear. Add more sugar if not sweet enough, or more lemon-juice if acid be required. Wet the mould, place it in ice, and fill it with the jelly, not turning it out until the last moment.

Raspberry-Syrup.—One pint of juice, two pounds of sugar. Choose the fruit, either red or white, mash it in a pan, and put it in a warm place for two or three days, or until the fermentation has commenced. All mucilaginous fruits require this, or the syrup would jelly after it is bottled. Filter the juice through a flannel-bag, add the sugar in powder, place in the bainmarie, and stir it until dissolved; take it off, let it get cold, take off the scum, and bottle it. The addition of a few tablespoonfuls of good fruit syrup to a glass of iced water, or soda-water, produces a refreshing summer beverage.

Cherry-Brandy.—This cordial is much improved by adding the cherry kernels, which give the liquor that peculiar bouquet so much admired. Take six pounds of black and Morella cherries; stone half the quantity and prick the rest; throw the whole into a deep jar, adding the kernels of the half, slightly bruised, and two pounds of white sugar candy; pour over two quarts of brandy. Cover the jar closely with bladder, and let it stand a month, shaking it frequently; then filter the liquor, and bottle it for use.

To Preserve Strawberries.—To two pounds of fine, large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire, till the sugar is melted; then boil them for half an hour as fast as possible; have ready a number of small jars, and put the fruit in boiling hot. Cover the jars immediately, and keep them through the summer in a cold, dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

Raspberry-Jam.—Pick them over very carefully, as this fruit is very liable to worms; weigh equal quantities of berries and sugar, put the fruit into a kettle, and brake it with a ladle, and stir continually; let it boil quickly. When the watery particles are all evaporated, add the sugar; this is better than adding the sugar at first; let it simmer slowly for twenty minutes, then put in jars and cover.

Morello Cherry-Syrup.—Take the stones out of the cherries, mash them, and press out the juice in an earthen pan; let it stand in a cool place for two days, then filter; add two pounds of sugar to one pint of juice, finish in the bainmarie, or stir it well on the fire, and give it one or two boils.

Raspberry-Vinegar.—To two quarts and a half of ripe raspberries put one pint of the best vinegar. Bruise them well, and let it stand three days. Strain the juice through a bag, and add its weight of sugar. Boil it, skim well, and bottle it closely.

SANTARY.

Bathing.—A daily bath for the whole body is not too much. Health may not absolutely require this, but there are few persons who would not be benefited by a complete washing of the skin from head to foot, at least once every day. The feet need washing as much as the head, as perspiration upon them is very abundant. Feet that are cased in wool and leather are not excepted from this necessity of cleansing. Digestion is freer when water is applied above the organs of digestion; and the washing of the chest helps one to breathe more freely. Bathing makes the limbs supple, and it opens the muscles to breathe from, if such an unscientific statement may be permitted. All will agree that in the second month of summer a daily bath is a luxury not to be omitted, but in winter it is hardly less necessary, and the reaction which follows makes it a luxury even in the most inclement season.

For the Sick-Room.—The following receipt makes a deliciously refreshing wash in the sick-room, and cools the aching head. Take of rosemary, wormwood, lavender, rue, sage, and mint, a large handful of each. Place in a stone jar, and pour over it one gallon of strong cider-vinegar; cover closely, and keep near the fire for four days. Then strain, and add one ounce of pounded camphor gum. Bottle and keep tightly corked. There is a French legend connected with this preparation called *vinaique a quatre voleurs*. During the plague at Marseilles, a band of robbers plundered the dead and the dying without injury to themselves. They were imprisoned, tried, and condemned to die, but were pardoned on condition of disclosing the secret whereby they could ransack houses infected with the terrible scourge. They gave the above receipt. Another mode of using it is to wash the face and hands with it before exposing one's self to any infection. It is very aromatic and refreshing in the sick-room; so, if it can accomplish nothing more, it is of great value to housekeepers.

Danger from Eating Nuts.—Medical men advise that salt should be taken with nuts, when eaten at night. "One time," says a writer, "hickory nuts were served in the evening, when a friend called for salt, stating that he knew of a lady having eaten heartily of nuts in the evening, was taken violently ill. Dr. Abernethy was sent for, but he had become too fond of his cup, and was not in a condition to go, he muttered, "Salt, salt;" of which no notice was taken. Next morning he found the lady a corpse. He said if they had given her salt, it would have relieved her. If they would allow him to make an examination he would convince them. On opening the stomach the nuts were found in a mass. He sprinkled salt on this, and immediately it dissolved."

FASHIONS FOR JUNE.

FIG. I.—WALKING-DRESS OF WHITE HERNANI, OR GRENA-DINE.—The skirt is trimmed with four scant flounces, trimmed with a quilling of black ribbon, for which black lace may be substituted. The upper-skirt-and waist may be cut in one or separate, the waist having a little fullness in it. The sleeves, neck, and skirt, are trimmed like the flounces. Hat of white muslin, fastened down with black velvet ribbon. Pearl-colored gloves and parasol.

FIG. II.—WALKING-DRESS OF GREEN STRIPED POPLIN.—The under-skirt is perfectly plain; the upper-skirt is one of those indefinable tints, with the slightest mauve tinge in it, and is made of plain twilled foulard. It is rather long at the waist, and the belt, band on the ruffles at the sleeves, and trimmings of the collar, are of green; a knot of green ribbon at the throat. Straw hat, trimmed with green ribbon, and a green gauze veil. Large, green parasol.

FIG. III.—CARRIAGE-DRESS OF GRAY STRIPED SILK.—One deep flounce trims the lower-skirt. The upper-skirt is long both front and back, is looped high up on the hip, and is trimmed with a deep fringe. The close-fitting basque, which is pointed both before and at the back, is also trimmed with fringe. Bonnet of gray straw, trimmed with a fall of gray tulle, and two of black velvet.

FIG. IV.—HOUSE-DRESS OF PINK SILK FOR A YOUNG LADY.—A deep plaiting of fine, white, French muslin is around the bottom of the under-skirt. The apron-front, panniers at the side, sash-ends, sleeves, and waist, are all trimmed with white muslin plaitings. Round hat of white chip, trimmed with quillings of pink ribbon.

FIG. V.—HOUSE-DRESS OF WHITE MUSLIN.—The lower-skirt has a puffing of white muslin over a band of green silk or percale. The upper-skirt, waist, and sleeves, are trimmed in a similar manner. Broad flat of Leghorn, trimmed with black velvet.

FIG. VI.—EVENING-DRESS OF WHITE MUSLIN.—The trained skirt is trimmed with five plain flounces. The upper-skirt of white muslin is perfectly plain, and looped up with black velvet loop and ends. The low bodice, with short sleeves, is made of black velvet, and is worn with plaited fichu or colarette, edged with lace.

FIG. VII.—EVENING-DRESS OF WHITE HERNANI.—The lower-skirt, which is not very long, has one deep flounce, headed by a loose puffing, fastened down at intervals by bows and ends of black velvet ribbon. The upper-skirt opens in front, is rounded at the sides and back, and is edged with broad guipure lace, headed by a narrower puffing than that on the lower-skirt. The high, square-necked basque is edged with lace, and like the sleeves, is trimmed with black velvet.

GENERAL REMARKS.—We give this month the usual varied amount of capes, fichus, etc., and are glad to say that these pretty additions to the toilet are becoming very popular; with their aid, old dresses, or sombre-colored ones can be very much brightened up at comparatively little expense. One of the prettiest fancies in the way of fichus is made of China crepe, trimmed with Valenciennes lace. The prettiest are composed of two scarfs of crepe, which are joined to-

gether at one of the ends with a bow, likewise of China crepe. The fichu is made in such a manner that it can at pleasure be either at the neck or in the center of the back, or at the waist, according as the fichu is arranged, more or less forward in front. For ladies who are unwilling to wear tight-fitting garments in the street without something to conceal the figure, these plaited fichus are most convenient; sometimes they are made of crepe de chine, sometimes of black or white lace, black silk, or the material of the dress, edged with lace. These fichus are trimmed with bows, and are made according to the taste of the wearer.

The most popular style of dress is made with a round tunic, looped up very high at the sides, while a wide scarf or sash-end of similar material to the dress is draped with flat plaits, and thrown across the back of the tunic, eventually falling at the side. This sash or scarf imparts a degree of novelty to the round tunic, which was beginning to be old-fashioned.

The large Louis XV. *casaque*, which opens in front over the skirt, and the Marie Antoinette *polonaise*, will now very generally replace the tunic and the talma, which have been so popular during the winter.

WAISTCOATS are also worn with morning costumes, even more so than with evening toilets. Several tunics are now made round in front, and open at the back, so that the skirt, trimmed with flounces, can be seen. These flounces are neither cut out nor gathered; they are laid in rather wide, flat plaits, and are frequently edged with a cross-band different from the dress.

WHITE DRESSES will be very much worn this summer, whether of muslin, mohair, grenadine, or any other cool, soft material. Black velvet will be used to loop up these dresses, with or without flowers, as the fancy may dictate, though any colored ribbon will look equally well.

BLACK DRESSES of all descriptions are also popular. Black silk skirts are worn with thin-colored, or white over-skirts and polonaise; and black polonaise are worn over skirts of any color. An all black dress of either thin or thick material is very much brightened up by one of the pink, blue, or mauve China crepe fichus which we have described.

THE POLONAISE is so popular that comparatively few sacques and mantles are worn; but when worn, they are short, rather loose, have pagoda sleeves, and are trimmed with lace.

BONNETS are really bonnets now, and are worn larger than they were, though small enough yet; they are all high, though of an infinite variety of shape otherwise, and, if rather low, are trimmed to look high. All have falls of black lace or tulle at the back, and nearly all have some sort of face trimming; jet is very much used on black-lace bonnets especially. Hats are very high also, except the flat Leghorn, called the "Dolly Varden," which is fastened up at the sides in a coquetish manner, and is really more becoming to most faces than the other styles.

THE HAIR is now, as a rule, worn very low in the nape of the neck, either in light waved chignons without any padding, or else in curls confined in an invisible net. For a simple morning toilet the hair is sometimes divided down the center, and plaited in two wide plaits, which are looped up, and an Alsatian bow is worn at the top of the head.

EMBROIDERY is still very much used on all materials, whether of silk, muslin, or woolen.

CHILDREN'S FASHIONS.

FIG. I.—DRESS OF GRAY MOHAIR FOR A LITTLE GIRL.—The under-skirt has a wide flounce, plaited very full, and known as the Russian plaiting; the upper-skirt and jacket are also of gray mohair, and are trimmed with a bias band of blue and white silk; large, white linen collar.

FIG. II.—DRESS OF WHITE PIQUE FOR A LITTLE GIRL.—The under-skirt is trimmed with six rows of white, fancy braid—the upper-skirt and jacket are scalloped out, and bound with the white braid. Chinese hat, trimmed with black velvet.