

About the House.

STOCKINGS.

Stockings form an important part of every woman's wardrobe, and in their fineness and excellence of shape and style depend the comfort of their wearer and her peace of mind. No one can be tranquil in demeanor and at ease in her mind with a foot-covering which blisters the skin, or creases up in folds beneath the shoe, or in any way makes itself felt as a disagreeable fact. A stocking should be as unobtrusive as the skin itself, and should be chosen with as much regard to the daintiest finish as any other article of dress. It should be made with woven seams, which have neither knots or rough places to fret the foot; it should fit well, adapting itself exactly to the shape of instep and ankle, and it should be a trifle longer than the foot—not much longer, but just enough so to keep from any crowding of the toes. In putting on a stocking, either for a child or for yourself, you should pull it a little away from the toe, as the final adjustment, before donning the shoe.

White stockings, once in vogue, are now preferred by few. Black stockings, or stockings in colors to match certain gowns, are in better taste. They may be of silk, or fine wool, of thread, or of cotton. A silk stocking is a luxury, and a pair of silk stockings is always an appropriate and welcome gift highly esteemed by most women. A box of silk stockings is a royal present, and costly enough for a queenly purse.

Fine soft wool is as agreeable in the way of foot-gear as silk. In gray or black, in ribbed or plain style, these stockings may be chosen for children, and will be found satisfactory in keeping the little people warm. For bicycling or for a heavier footing as in selected, common-sense ruling here as in other particulars of the toilette. Dress of every description must suit its especial function, or it is not successful in fulfilling its designated end. Stockings should be frequently changed, a fresh pair every day being not too much to suit a fastidious person if the duties of the day require much going from home, and the business of the day involve dust and dirt. Even if one stay at home, and encounter less of the outside soil than the person going about, it is well to have many pairs of stockings, and to change them frequently. Much bathing of the feet, and great care as to foot-gear, will in most cases prove an effectual defence against corns, bunions, and other painful maladies and excrescences.

Garters may be of two kinds: either in the form of stocking supporters, with a band around the waist and elastic attachments holding the stocking up, so that the pressure comes from the waist and there is no stricture upon the leg, or in the form of elastic bands, clasped either above or below the knee. This latter style of garter admits of much ornament, as the garter may be finished at will either with a bow or rosette, with a jewelled buckle, or a golden or silver clasp on which may be the wearer's initials or monogram.

CORN RECIPES.

Indian Dumplings.—Take a pint of beans within 11-2 hours of being cooked, put in a kettle with 1 teaspoon salt, 1 qt water, a sprinkle of pepper and 1 lb butter. Immediately have the dumplings mixed as follows: Two coffee cups flour to 1 of meal, with 1 teaspoon baking powder and warm water enough to mix a thick batter, then with the spoon dip it out into a kettle of beans, and boil over a slow fire for 3-4 hours. When done take them up, leaving some of the beans in the kettle, and put in a pint more water, a little more salt and pepper, and 2 oz more of butter, and serve for dressing. Try it.

Corn Meal Bread.—Four cups corn meal, boiling water enough to make a batter. When cool, add 1 cup molasses, a level teaspoon salt, 1-2 teaspoon soda, one yeast cake and 2 cups wheat flour. Let the bread rise over night, or till very light, then put into deep pans. Let it rise a little longer or until the pans are full. Bake for six hours in a slow oven. This will make three loaves, the pans being 6x4.

Steamed Corn Bread.—Three cups corn meal, 1 cup flour, 1 teaspoon each of sugar, salt and soda, buttermilk sufficient to not have the batter too stiff. Steam three hours and then keep in a moderate oven 3-4 hours. This is very good bread and may be eaten as a pudding with sauce, omitting the baking.

St. Charles Bread.—Beat 2 eggs very light, mix alternately with 1 pt sour milk or buttermilk and 1 pt fine Indian meal, melt 1 tablespoon butter and add to the mixture, dissolve 1 teaspoon soda in a small portion of the milk and add to mixture the last thing. Beat very hard and bake in a quick oven.

Homemade Hominy.—In order to lend a helping hand to the great corn movement this journal has so lately vigorously and successfully brought to the front, I enclose this recipe, which I think is "grand." Take of shelled white corn as much as is desired and put to soak in a lye composed of clean wood ashes. Soak long enough to remove the husk from the grain. Then pour off lye and soak and rinse through several waters until the grain is bleached. Cook same as other hominy.

Corn Meal Pancakes.—Three cups corn meal, 1-2 cup flour, 1 egg, 1 tea- spoon salt, sugar and soda, buttermilk



RECEPTION GOWN.

A dainty little reception gown for home wear is made with a plain skirt of poplin or glace silk. The waist, in sharp contrast to the skirt, is decidedly elaborate, being made of open-work embroidery put over taffeta silk. It is opened a little at the throat, where there is a trimming of ostrich feathers;

around the middle of the waist is a band of material like the skirt laid in very small tucks. The same trimming is put on the sleeves in bands just at the elbow, and at the top, and there are double caps of the same tucking edged with ostrich feathers. A wide full bow fastens the waist together, and a narrow belt is also finished with a bow.

to make thin batter. Have the pan well greased and quite hot. They are excellent. Make Johnnycake the same as above, only put in long pans and bake in the oven, with moderate heat.

GET READY FOR HOT WEATHER.

Don't leave the cool wrappers and shirt waists you will need, to be made during dog-days. If they are left until then, you will doubtless do without them and be wise in so doing. A neat print shirt waist with a detachable collar could be purchased last summer for fifty cents. If you prefer to make them, have them ready for the first hot days. A couple of Mother Hubbards, too. These last need not necessarily be made of so light material as to require washing after a day's wear. Indigo blue calico and what is called "silver grey" calico launder well and are always suitable. While preparing your summer wardrobe, substitute the gauze underwear for garments made of muslin. They are far cooler, washing easier, and need little, if any, ironing.

Try to get the sewing all out of the way before the fruit season arrives. And no matter what you don't have, do have a little oil stove, one with two burners if possible. It will do away with the necessity of firing up the range so many times.

Try mosquito netting for the bedroom windows if you haven't screens enough to go round. Tack it over the outside from top to bottom. The advantage of this is, the window can be lowered as well as raised, and you are not obliged, as with some screens, to put it halfway up. Attend to this matter before the advent of flies. Your labor will not be in vain; they will surely come.

Some one has said the only way to have a good garden is to go to work at it. If this is true, there is no time to be lost. Surely there can be no better way of preparing for hot weather than to make certain there will be plenty of fresh vegetables for those three meals which must be made ready every day.

TRUTHFUL CHILDREN.

What a delight to the heart of a parent is the truthful child! And do you know one of the best ways of teaching truthfulness to our children is by example? When a child is old enough to ask questions, he is old enough to be answered truthfully and intelligently. There are many things which it is difficult to explain so as to render them comprehensible to a young child, but whatever is said should be absolutely true. Sometimes there is a great temptation to evade a direct answer, but when these troublesome questions come, do not tell the child to run away and not bother you, but answer it honestly so far as you are able. Of course it is not necessary always to tell "the whole truth," but be sure to tell "nothing but the truth." Sometimes a partial explanation of the matter asked about will suffice, with a

promise of learning the truth when it is old enough to understand. A bright child will readily grasp the situation and be satisfied, for a time at least.

DISHES MADE FROM CHEESE.

There is nothing more tempting or appetizing than dishes made from cheese carefully prepared and attractively served. Below are given some receipts, all of which, if followed judiciously, will prove welcome additions to either luncheon, dinner, or supper menus.

Pounded cheese.—This is an excellent method to adopt for utilizing any pieces of cheese which have become too dry or unsightly to serve in their original form. Put the pieces, say half a pound, into a mortar with a teaspoonful of made mustard, an equal quantity of fine white sugar and a good seasoning of either cayenne, curry powder or anchovy essence. Pound the whole to a smooth paste, moisten with butter, slightly melted, and then press the mixture into small jars; cover with a thin layer of clarified butter, tie a thick paper over the top, and store in a cool place until required. When prepared in this way cheese will remain good for several weeks, and will often prove a great help to the housewife when there comes an unexpected demand for a dainty little dish at short notice. Serve it thinly spread upon pieces of crisp, cold toast, or, better still, upon daintily prepared croutons which have been fried until richly browned.

Stewed Cheese.—Put three-quarters of a pound of cheese—no matter how dry, so long as it is good, and cut up small—into a saucepan with three ounces of butter, three tablespoonfuls of finely chopped boiled onions, six tablespoonfuls of good cream, a pinch of salt, cayenne and pounded mace, and a tablespoonful of minced parsley. Simmer and stir over the fire until the cheese is entirely dissolved; then pour the mixture over some tiny, heart-shaped slices of hot buttered toast which have been placed in readiness on a hot dish, and serve immediately.

Cheese Tartlets.—Cut up four ounces of good cheese into small pieces and put it into a mortar with seasoning, according to taste, of salt, cayenne, dry mustard, and two ounces of fresh butter; pound these ingredients until they form a perfectly smooth paste; then stir in the yolks of three eggs, well beaten, and the white of one egg whisked to a stiff froth. Line some small pastry-tins with good pastry, half fill them with the cheese mixture, and bake for 15 minutes in a brisk oven; then serve either hot or cold, neatly arranged on a folded napkin and tastefully garnished with parsley.

Cheese Omelet.—This is a most delicious dish, but its excellence depends to a very large extent upon its being served immediately after being cooked. Break three eggs into a bowl, beat them briskly, add while beating a seasoning of salt and pepper, two teaspoonfuls of minced parsley and three tablespoonfuls of grated cheese. When these various ingredients have become thoroughly incorporated, pour the mixture into an omelet pan, in which has been melted some butter, and fry in the usual manner. Serve, neatly folded, on a very hot dish—not overdone, or the omelet will be tough and dry.

FROM MERRY ENGLAND.

INTERESTING NEWS ITEMS BROUGHT BY THE MAIL.

Breezy Notes From Many Points in the Tight Little Island—Matters of More Than Passing Interest.

A baby camel has been born in a London menagerie.

The Duchess of Bedford, who had been fishing in Scotland, captured a twenty-six pound salmon.

During an abnormally high tide in the Thames porpoises were seen disporting themselves at Chelsea.

Steps are being taken to stop the wanton destruction of seagulls in the vicinity of Liverpool.

An officer has brought to England from the Malay States a sladang, a kind of wild bison, said to be the only one of the species in captivity.

Sir Walter Gilbey has offered £2,000 to the University of Cambridge to provide a readership in agriculture during the next five years.

A young lady, residing near Arundel, was stooping near a fire when a celluloid comb she was wearing suddenly blazed up, and she was seriously burned.

The bugle on which Trumpet-Major Joy sounded the first order to charge the enemy at Balaclava will be offered for sale by auction this month at an auction room in the West End of London.

The Leicester town council have, by an almost unanimous vote, decided to exercise the right they have obtained under their new local act, by erecting a crematory in the cemetery which they are about to lay out at Gilroes.

The large equestrian picture of the Prince of Wales and the Duke of Connaught, which was recently completed by M. Edouard Detaille, has been placed permanently in a mural panel created for it by the removal of three mirrors from the west wall of the state dining-room in Windsor Castle.

A school-girl, who was run over by an engine at a level crossing at the Tyne Docks, was so severely injured that her left arm, right foot, and three fingers of her right hand had to be amputated. She sued the company, and was awarded £1,000 damages. The defence urged that the public used the crossing at their own risk.

The whole of the members of the band of the Melton Mowbray volunteers have resigned, and returned their music and instruments to the armory. The origin of the strike has been a recent prosecution at the Police Court, in which a member was summoned and ordered to pay 30s owing to the loss of the capitation grant.

A doctor, referring to the heavy mortality from measles in the Burnley district said the fatalistic notions of Lancashire operatives were the despair of sanitary officers. No sooner was it known that a mild type of measles was about than parents actually desired their children to catch the complaint, stating that as they were bound to have it some time or other they had better get it over.

Captain Stubbs, of the steamer Michigan, was, at the Birkenhead Police Court, fined 20s and costs for neglecting to have slaughtered two oxen and four sheep which had been injured on the voyage from Boston to Liverpool in November last. The Royal Society for the Prevention of Cruelty to Animals prosecuted, and asked for an exemplary penalty, as small fines had no effect in putting a stop to cruelty to cattle and pig boats.

At Blyth (Northumberland) recently a lion in a show attacked his tamer, a man named Montano, and tore off part of his ears and lacerated his neck. The sight of blood still further maddened the animal, and it sprang at Montano a second time, tearing the man's clothing from the breast and shoulder. Montano, who never lost his nerve, managed to escape from the cage, and to lock the lion in. The affair caused intense excitement among the audience.

It is generally understood at Maidstone that the waterworks directors are willing to make a conditional offer of compensation to sufferers by the late typhoid epidemic. A deputation recently waited upon them to discuss the matter, and at their request steps are being taken to obtain particulars of claims likely to be put forward. The shareholders of the company have approved a draft agreement for the sale of their undertaking to the corporation.

One point of view of the Queen's drawing-room on Friday, Feb. 25, is perhaps worth mention. A very simple and unornate addition to what Her Majesty wore has escaped record. This was the pair of large gold-rimmed spectacles through which, for the first time on these occasions, she regarded the bevy of debutantes who made the obeisance before her. To old habits of the general circle there was a certain falling in the innovation.

Following up the presentation of a handsome winter garden to Liverpool which he made about two years ago, Mr. Yates Thompson has intimated his willingness to make a similar gift to the corporation, the winter garden to be placed in another part of the city. The first was erected in Sefton Park at a cost of about £12,000 by Messrs. Mackenzie & Moncur (Limited), Edinburgh. The same firm has been entrusted with the erection of the new winter garden, the site of which is to be Stanley Park.

A serious outbreak of a mutinous character occurred aboard the Marl-

borough at Portsmouth on the night of Feb. 27. A number of army reserve men, recently joined as stokers, were discovered gambling. Subsequently they assembled on the upper deck and occasioned a row, smashing windows, using knives, and throwing spittoons about. The naval police, who interfered, were overpowered and a strong force of marines and dock-yard police had to quell the disturbance. Three ringleaders have since been sentenced to ninety days' imprisonment and dismissal from the service.

There is a plague of rats in Blackburn, and wholesale ravages are said to be committed by them in warehouses, basements and shops. Neither the cats nor the local rat-catchers can tackle these animals, and as the dogs are muzzled by order it has been decided to import mongooses from India. It is suggested that the remedy may be worse than the disease, for the mongoose is by nature fierce and blood-thirsty, and will make havoc in the poultry-yard. This plan was tried in Jamaica twenty-five years ago when the rats there overran the sugar plantations. The mongooses that were imported soon killed the rats, but themselves increased to such an extent as to become a plague.

NEWS OF THE NAVIES.

The Russian squadron in Asiatic waters consists now of twelve vessels, exclusive of torpedo boats, and four battle ships were due during last month.

There are two cruisers and a torpedo gunboat under construction at Yokosuka, and a battle ship and a first-class cruiser are soon to be laid down at the same yard.

The German squadron on the China station will next summer be composed of the Kaiser and Deutschland, and three second, two third and one fourth class cruiser, carrying a total of 3,184 men.

A signalman on the British cruiser Taurango, on the Australian station, has been court-martialed for striking an officer and sentenced to three years' penal servitude and dismissed from the service.

The Japanese navy in commission numbers six armored ships, fourteen cruisers and coast defence ships, eight gun vessels and torpedo cruisers and fourteen torpedo boats. This fleet of forty-two vessels constitutes four-fifths of the available naval force, and includes nearly all ships built and acquired since 1882.

Four torpedo boat destroyers are building for Japan at the yard of Thornycroft, the first to be delivered next June and the others at intervals later on. The boats are to have a speed of thirty-one knots, with 6,000 horse power and a displacement of 360 tons. The conning towers will be armored and the coal capacity ninety tons.

Lord Beresford has a direct and practical way about him which evidently troubles the admiralty. In parliament on March 11 Lord Beresford asked the first lord of the admiralty whether he would settle all doubts as to the performance of Belleville boilers by ordering the cruiser Diadem to steam across the Atlantic under full power, to which proposition Mr. Goschen declined to order the experiment on the plea that it was inadvisable to run a ship at full speed for such an extended voyage before the engine shaft had become fully accustomed to the machinery.

The pride of the British navy, the Powerful, is in a bad state. She made 21.8 knots at her trial last July and great things were expected from her on her voyage from England to the China station. The orders were to push her up to twenty knots on the trip from Singapore to Shanghai, but she accomplished only about thirteen knots. The cause of this remarkable reduction in speed is alleged by the Hong-Kong press to be due to the fact that the port engines have settled slightly. This settling, however, trivial, throws the shafting out of line with the engine and prevents smooth running of the journals. She was overhauled upon her arrival at Hong-Kong and made a brief trial, developing twenty-one knots, but it is nevertheless asserted that the ship must return to England to have defects made good.

HOW MUCH BEEF.

What an English Jury Thinks is Enough for One Meal.

"The Roast Beef of Old England" is as famous as the appetite for it, which Old England's sons exhibit.

There is evidence, however, in the decision in a recent London damage suit that Britons are in this respect degenerating.

It was a bricklayer who brought the action in the Clerkenwell County Court. A brick had fallen upon his head, and he sued for damages to the tune of \$1,560.

In support of his claim the man stated that he was able before the accident to eat two pounds of beefsteak for breakfast.

His head on collision with the brick, however, had so affected his appetite that he was now able to eat, enjoy and digest only one pound at a time. Hence his desire for consolatory luccre.

But, alas! he didn't get it. His health seemed fairly robust, and there were one or two poor, degenerate wretches on the jury who held that one pound of steak was quite enough for one meal, and that the man who could get so much was fortunate in these hard times. Hence the plaintiff was non-suited.