

A very novel hat is that which is made in dark violet straw and trimmed with a single ostrich feather, set quite upright and secured to the crown by a small jewelled slide. All round the brim there are small bunches of purple and lilac shaded polyanthus, the same flowers being also placed under the brim at the back.

A pretty hat, which is arranged with tufts of chiffon between each plait of straw, is made in palest turquoise blue and trimmed very smartly in front with a large straw rosette caught in the centre by a diamond tortoise. High at the back there are clusters of black ostrich feathers, and underneath the brim a big bow of blue chiffon, with a second tortoise ornament.

HELOISE.

WORK COLUMN.

Picnic luncheon baskets are rather expensive articles to buy, but there is not the slightest reason why we should therefore carry our al fresco repasts in the usual huggery-muggery fashion. A little time and ingenuity will serve to provide a very pretty little hamper containing the necessities of a dainty meal for two. I am indebted really to Germany for the design of this basket, but there is no reason why it should not be made in England. Quite an ordinary small wicker hamper, costing about three-and-sixpence, can be used. Then bands of canvas covered with linen, embroidered with cross stitch, are firmly inserted in the lid; through these are slipped two napkins each containing a knife, fork, and spoon; the napkins are prettily fringed and embroidered to match the bands. On the inside another band holds erect against the back two plates, which, if the provider be wise, will consist of enamelled iron. Two strong pockets lined with holland, and the outside of embroidered linen, are fastened into two corners. These pockets are divided. The part coming directly against the corner contains two bottles, and the front part two small glasses. A little celluloid box has three divisions, one for butter, one for salt,

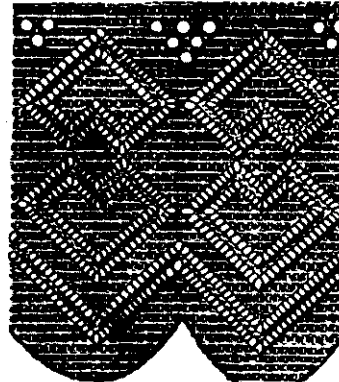


A HOME-MADE LUNCHEON BASKET

and one for pepper. A small folded tablecloth, embroidered to match the napkins, is laid at the bottom of the hamper, the space above being left to contain a tin box of sandwiches, two or three rolls, for which a white linen bag is prepared, and another tin box containing any delicacies that may be selected. The beauty of these straps and pockets is that they all come out and wash, so that on every occasion the contents of this little hamper are perfectly fresh and thoroughly appetizing. The embroidery serves two purposes—the first of ornamentation, the second of making these napkins different from the household linen, so that there is more chance of their being found in their right place.

When all is said and done, there is nothing that wears so well on flannel petticoats as home-knitted silk lace, and as it is a kind of undertaking that is very easily carried out away from home, and people are pretty busy holiday making just now, I give excellent particulars for making a very pretty pattern. Or stands for over, nar for narrow, k for knit, at for stitches, p for purll. First row—k 4, nar, over twice, nar, k 5, nar, over k 1, ov, nar k 9, nar, ov, k 1, ov, nar, k 2, ov, nar, ov, k 2. Second row—k 31, p 1, k 5. Third row—k 2, nar, ov twice,

nar, k 6, nar, ov, k 3, ov, nar, k 7, nar, ov, k 3, ov, nar, k 2, ov, nar, ov, k 3. Fourth row—k 37, p 1, k 3. Fifth row—k 11, nar, ov, nar, ov, k 1, ov, nar, ov, nar, k 5, nar, ov, nar, ov, k 1, ov, nar, ov, nar, k 2, ov, nar, ov, k 3. Knit all the even rows plain up to the thirty-sixth row. Seventh row—k 10, nar, ov, nar, ov, k 3, ov, nar, ov, nar, k 3, nar, ov, nar, ov, k 3, ov, nar, ov, nar, k 2, ov, nar, ov, k 3. Ninth row—k 9, nar, ov, nar, ov, k 5, ov, nar, ov, nar, k 1, nar, ov, nar, ov, k 5, ov, nar, ov, nar, k 2, ov, nar, ov, k 3. Eleventh row—k 8, nar, ov, nar, ov, k 7, ov, nar, ov, k 3 together, ov, nar, ov, k 7, ov, nar, ov, nar, k 2, ov, nar, ov, k 3. Thirteenth row—k 7, nar, ov, nar, ov, k 6, nar, ov, nar, ov, k 3, x, ov, nar, ov, nar, k 6, ov, nar, ov, nar, k 2, ov, nar, ov, k 3. Fifteenth row—k 6, nar, ov, nar, ov, k 6, nar, ov, nar, ov, k 3, k



HOME-KNITTED SILK LACE.

from x in thirteenth row. Repeat up to row thirty-eight. Thirty-eighth row—k 34, p 1, k 5. Thirty-ninth row—k 2, nar, ov twice, nar twice, ov twice, nar, k the rest plain. Fortieth row—k 32, p 1, k 3, p 1, k 3.

To acquire the art of making oneself absolutely comfortable requires as much study as any of those accomplishments generally regarded as difficult. There are those who, no matter how richly endowed with the world's goods they may be, are always so fidgety and unsatisfied as to become social nuisances, while the other extreme, the fussy old maid who cannot move a step without every wrap, ribbon and frill being 'just so,' becomes quite as much to be dreaded as our first character, but the happy medium between these extremes is worthy of emulation—the woman with a happy, contented mind, who makes the best of every difficulty and points to the silver lining of every cloud. Recently I came across such a well-ordered being. She had made up her mind to go to the north to her daughter who was ill. I remarked, 'A fearfully long journey, my dear.' 'Oh, but I shan't mind it,' she replied. 'I shall take a good rug and this air cushion I am making, and I shall be happy enough.' The thought struck me—a pity more are not like you. I induced her to give me particulars of this air cushion for my readers, and here it is:—Sew two pieces of canvas, eighteen inches long by twelve inches wide, round the three sides, turning it inside out; apply between the seams the following solution—to three parts of isinglass add one of resin, boil together until of the consistency of glue. In one corner fix a screw vent hole, which can be secured for a few pence at any ironmongers or cycle outfitter. Having fixed this securely, sew up the fourth side and coat the seam as before. This will form a perfectly airtight cushion, proof against damp cold hard seats, and when not required to sit upon is invaluable as a foot rest in the train, raising one's extremities out of all draught. Of course it would require covering nicely, but that I leave to individual taste, though I would suggest something soft and quiet.

GOOD NEWS FOR LADIES.—SPECIAL TO DRESSMAKERS, YOU'VE LADIES, MOTHERS, ETC.
MAGIC GARMENT CUTTER.
NEW AMERICAN TAILOR SYSTEM.
Cuts every Garment for Ladies, Gentlemen, or Children.
ENSURES PERFECT FIT—ANY STYLE.
Sole Agent for N.Z., Miss M. T. King G.F. Lodge, Wellington, for terms and particulars.

RECIPES.

SUMMER DISHES.

Raspberries served with whipped cream make a delicious dessert. Place a layer of ripe red raspberries in a deep glass dish, sprinkle with pulverised sugar, add another layer of berries and more sugar, cover with a pint of whipped cream, set on ice until chilled, and serve for breakfast. Raspberry pyramid is made by crushing a quart of ripe red or black raspberries with a pint of sugar, and adding the well-beaten whites of eight eggs; mix carefully with the berries and beat all together until stiff; arrange in a pretty dish in the form of a pyramid.

To make a croquette of raspberries cover a tablespoonful of gelatine with a little cold water and let it stand for 20 minutes; pour over half a teacup of warm water and stir until dissolved. Stand a two-quart mould on ice until very cold. Have a pint each of red and black raspberries picked over; dip each one in the gelatine and press them against the sides of the mould. They may be arranged in fancy shape, or the red and black berries placed alternately. When the gelatine hardens and the fruit sticks in place fill the centre of the mould with cream prepared as for Charlotte russe; stand on ice until firm. Raspberry Charlotte, another dainty summer dessert, is made by lining a mould with split lady fingers. Whip a pint of sweet, thick cream; mix with it half a teacup of pulverised sugar and two tablespoonfuls of raspberry juice freshly pressed from the berries; set on ice until very cold, beat until frothy, fill the centre of the mould and set in a cool place; when firm remove from the mould carefully and ornament with ripe raspberries. Raspberry Bavarian cream is made by covering half a box of gelatine with cold water, let soak half an hour, and add a little boiling water to dissolve it; sweeten with half a cup of sugar and pour in a pint of red raspberry juice; stir until the sugar is dissolved and strain the mixture into a tin pan; set on ice until it begins to thicken, add a pint of whipped cream, stir carefully until thoroughly mixed, pour into a mould and stand in a cool place until hard. Any fruit juice may be used in place of the raspberry.

Gooseberry fool is made by preparing carefully a quart of ripe gooseberries and putting them in a saucepan with a pint of water. Set on the fire to stew until tender; take off and press through a colander to remove the skins; add an ounce of butter, a cup of sugar and the beaten yolk of four eggs; beat all together until light and pour into a deep glass dish; set on ice; beat the whites of the eggs until foaming, add half a teacup of powdered sugar and beat until very stiff, heap on top of the gooseberries and serve. Gooseberry whip is made by stewing and sweetening two quarts of ripe gooseberries; when cool add the beaten whites of six eggs; put the mixture in a deep baking dish and set in a hot oven for fifteen minutes; when cold cover with whipped cream and serve.

Laitues au Jus.—Pick half a dozen heads of French or cabbage lettuces and parboil them in salted water. Turn them out into a basin full of cold water for ten minutes, then lay them one by one on a cloth and tie each head with thread into the shape of a croquette. Now line the bottom of a saucepan with one or two slices of bacon, dispose the lettuces on this, add an onion stuck with a couple of cloves, a bunch of sweet herbs, some whole pepper and a sprinkling of fine salt, according to taste. Pour in enough stock to come up to the lettuces without covering them, put a buttered paper over all, and let the whole simmer by the side of the fire for a couple of hours. Meanwhile, cut some slices of bread the size of the lettuces, dip them in stock and fry them in butter to a light colour, take out the lettuces one by one, remove the string, and dish them in a circle with one of the sippets between each; pour over all some well-flavoured gravy, but not too much of it and serve.

Tartelettes des Groselles.—Make a compote with some carefully picked red currants and a few raspberries with a clarified syrup made with loaf sugar, add a few drops of lemon juice. Meanwhile, line a number of patty pans with a paste made as follows:—

Half a pound of flour, two ounces of powdered loaf sugar, and two ounces of fresh butter, worked with the yolks of three eggs and a pinch of salt and a little luke-warm water until a very smooth, firm paste is obtained. Roll out the paste to the thickness of an eighth of an inch, line the pans with it, fill them with raw rice, and bake them till quite done, then turn them out. Let them get quite cold, remove the rice and fill each patty with the above compote cold, putting on the top of each, heaped up, some cream whipped with glucose sugar.

Ginger Pudding.—Five ounces of stale bread, 2oz of preserved ginger, 2 1/2 of sugar, half pint of milk, 3 eggs; grease a mould with cold butter, beat the eggs in a basin till very light, add to them the sugar and beat for five minutes longer; warm the milk in a saucepan till it is almost boiling, then pour over the milk and sugar and beat all together. Cut the bread into small pieces, chop the ginger finely and arrange in a basin, pour the eggs and milk over and soak half an hour; then add more milk if necessary for the bread and flavour with a teaspoonful of ginger syrup. Place a greased paper over the pudding and steam it slowly for 1 1/2 hours. Turn out to serve and pour round a little ginger syrup diluted with warm water and a little lemon juice.

Coffee Ice Pudding.—Pound 2oz fresh roasted coffee beans in a mortar, but do not reduce them to powder. Put them in a pint of milk with 6oz loaf sugar. Boil up, then leave it get cold, strain it on to the yolk of six eggs in a double saucepan, and stir over the fire till the custard thickens. When quite cold work into it one and a half quills of cream whipped to a froth, freeze it, lay it in a plain mould, and set in ice till wanted.

Fresh strawberry ice can be made by crushing a pound of the fruit in a potato masher and then straining the juice into a pint of stiffly whipped cream, which has been sweetened and coloured with carmine. The cream should be stirred well and placed at once to freeze.

For water ices allow equal quantities of the juice of fresh fruit and water, which has been sweetened and coloured to taste, adding a little lemon juice and the beaten white of an egg to every pint of liquid.

Care should be taken not to make any mixture to be frozen excessively sweet, or it will be difficult to obtain a satisfactory result. On the other hand, it should be sufficiently sweet, or the ice will be hard and rough in appearance. The ices should be served in fancy paper cases placed on a small glass plate.

Oxford Dumplings.—Of all my friends who have tasted these only a very few are dissatisfied with the recipe, and those think that the dumplings should be boiled. Mix two ounces of grated bread with four ounces each of shred suet and currants, two large spoonfuls of flour, a little grated lemon rind, a suspicion of pimento powder, and sugar to taste. Stir in two eggs, add a little milk, form the mass into five dumplings, fry in boiling lard until they are a pale golden brown, and serve with sweet sauce.

'Tribly' Pudding.—This 'Tribly' pudding is easily prepared, pretty to look at, and very delicious in flavour. The necessary ingredients are:—A tall sponge cake, such as can be procured from any confectioner, a quarter of a pound of castor sugar, half a pint of whipped cream, a lemon, and some apricot or other favourite jam. Put the cake upside down in a basin, cut off the bottom, scrape out the middle; grate the lemon rind, squeeze out the juice into the sugar. Let the mixture stand a little, adding more sugar if required, and mixing with it the lemon rind and a fourth part of the cream. Put a layer of jam into the cake, then a layer of cake mixture, and do this alternately, until the cake is quite filled up. Put on the bottom of the cake, and turn it again the right way up, decorating the top of the dish with the remainder of the cream.

* Clarke's World-Famed Blood Mixture.—'The most searching Blood Cleanser that science and medical skill have brought to light.' Sufferers from Scrofula, Scurvy, Eczema, Bad Legs, Skin and Blood Diseases, Pimples and Sores of any kind are solicited to give it a trial to test its value. Thousands of wonderful cures have been effected by it. Beware of cheap, cold and substituted.