

WOMAN and HER WORK.

I don't know whether the majority of my readers are aware that we are on the eve of a revolution beside which the little trouble they had in Paris some where about 1870, will sink into insignificance? I was not aware of it myself until last week, and I take the earliest opportunity of sharing my information with the public. There is not going to be any bloodshed, at least I hope not, because the revolution will be strictly confined to dress, and the manner in which the movement just arose, according to a correspondent in the Galignan Messenger, was thus—It pleased a Parisian grande dame to invite a certain number of her friends to a very unique house party at her chateau in the country. Each guest upon arrival was to assume a costume in imitation of an old portrait the subject of which was to be left to their own choice. Thus one could masquerade as Madame Rolande, another as the Princess Lamballe, Marie Antoinette, or the beautiful Duchess of Gainsborough; and the costume selected must be worn during the entire week which their visit was to last. Ten ladies accepted the invitation and the terms, and at the end of their visit they were so pleased with the effect of the novel setting for their charms, that they were reluctant to return to nineteenth century modes, and ordered their next costumes without any regard to the prevailing fashion.

And from this incident the writer goes on to predict a radical change,—revolution, she calls it—and the total downfall not only of the wide skirt and big sleeves, but also of the large hat which accompanies them. I scarcely see the force of her logic, since the lady who personated her grace of Gainsborough could not have been properly dressed unless she wore a very large hat indeed, and if any of the group had selected a portrait of Queen Bess, as her model, I scarcely think the dress of the maiden queen could be regarded as much of an improvement on the present styles. But I am quite willing to accept the incident of the origin of the Marie Antoinette fashions which promise to be so popular this winter. And I fully agree with the Messenger's correspondent that it is time someone interferred and put a stop to the increase in the width of skirts. A reasonably wide skirt is comfortable to walk in, it does not flap against one's ankles in wet weather, as a narrow one does, and it will wear three times as long without re-binding, or getting shabby round the foot; but when skirts have reached such dimensions that it is impossible to hold them up without using both hands, and rendering the use of either umbrella or parasol utterly impossible, it is time to call a halt somewhere, and try and improve matters. We see numerous advertisements of new autumn jackets, and "Fall stock of coats just imported" and we look longingly at them and wonder— at least I do—who buys them, and if they are really sold, how the purchasers ever manage to get into them. A jacket with the most ample sleeve accommodation is absolutely useless with a fashionably made dress, because unless the armhole measured something like three feet in circumference it would be impossible to force the modern fibre chamois, and haircloth stiff-neck puff, or the equally unwieldy leg of mutton sleeve through without ruining the sleeve forever. A cape is the only practicable wrap, and capes are not warm, on these chilly autumn days, they stand out too far from the figure supported by the monster sleeves, and the wind catches them too, and blows them about our ears, so there is little comfort in them, compared with a good thick jacket.

Unfortunately the well meaning folk who set themselves to improve the fashions are not always gifted with the best taste or the best judgment in the world, and therefore their suggestions do not meet with the favor they might otherwise. They are apt to forget moderation, and run from one extreme to another. I saw a dress lately, which was supposed to be a desirable improvement on the prevailing mode, but to my mind it utterly failed to accomplish the object for which it was intended. The skirt was well enough, except in the effort to revive the fashion of trimming the skirts, the ornamentation was rather overdone. A panel of velvet extended from waist to foot, at the left side quite near the front, at each side of the foot of this panel fan plaitings of lace extended to a depth of twelve inches, finished with double bows, passamerterie bordered it the rest of the way up. The blouse waist had quite tight fitting steeves which were entirely concealed by slashed capes of velvet which fell from shoulder to wrist. The dress was intended for house wear of course, but I failed to see much improvement in the sleeves, which are quite as cumbersome and not nearly so becoming or chic as the great puffs, and if we must have inconvenient fashions, do let us have them as pretty and as stylish looking as possible. If reform means downiness and inconvenience too, I for one will declare letting the fashions remain as they are, as long as I have strength to carry a nine-yards-around-the-bottom skirt, or a sleeve with three widths of material one lining of

selesia, another of fibre chamois and a ten inch facing of hair cloth.

I have just four or five more peach grapes which are too good not to use; and as the peach season, like the ice cream ditto comes but once a year and lasts a much shorter time, I think I will add them to the collection of last week.

A delightful relish for cold meats is spiced peaches. Make a syrup of one pound of sugar and a generous half pint of vinegar, half an ounce of whole cloves, and one ounce of stick cinnamon. Peel the fruit and cook about five minutes in this syrup, place in jars and fill with the hot syrup, cover and seal.

In the meantime there are numbers of pretty costumes to choose from, none of which make the least pretension towards reform, or the cultivation of the popular taste, or anything else in fact except being becoming to the wearer.

One very fetching example of an early autumn dress is of golden brown English mohair, with a gored and plaited skirt measuring the very modest width of four yards around the feet, full leg of mutton sleeves draped slightly on the outside of the arm, and a round waist slightly pointed in the back. Three simulated box plaits of velvet sloping gradually to a narrow width as they approach the waist, are lined with crinoline, and edged with a very narrow beaded gimp in bronze and gold. Loops of velvet trim the shoulders, and the stock collar, and folded belt are of the same velvet. Large bronze and gold buttons are placed on the upper half of the box plaits, and clasps which matches them fastens the belt. The bodice is fastened invisibly in the back hooking under the centre plait. A small shoulder cape of brown velvet very full at the edge, is lined with gold, and brown shot taffata, and edged with vandyke points of gold and bronze beaded passamerterie. The skirt is untrimmed.

Capes are considered more of a necessity of the fashionable woman's wardrobe than ever. They are seen in every imaginable style, shape and material. For the theatre or visiting, the cape of lace, chiffon or silk is indispensable, and it is in reality nothing more than a deep, and very elaborate collar. For walking, and real practical wear the cape to match the dress is first in favor. The newest of these are of smooth cloth made with strapped seams, which are connected by tabs of cloth buttoned to the seams. They are lined with plaid silk, which also falls in a full jabot down the front. A very stylish cape is of tan cloth lined with plaid silk in which shades of mauve and violet are blended.

Another to be worn with a dark blue cloth dress, is of cloth in the same color, made in circular shape and showing conspicuously the attached strapped seams.

So far as anyone may dare to predict that any one color will be the supremacy golden brown will be the favorite this autumn; but French blue, tan and black and white, will also come in for a share of favor. In material alpaca is the present rage, and for dressy costumes it comes in fancy designs and superior texture; it is sometimes shot, or checked, and is also seen in that peculiar design known as cross graine. A mauve alpaca shot with green waistcoat buttoned with pearl; while another of grey has a large collar of spotted silk, and a soft old-rose alpaca is made up with a collar and belt of velvet in a deeper shade. These finer grades of alpaca, or mohair, as it is more generally called, are usually lined with silk. A pretty vest for a soft grey mohair is of white pique belted with white ribbon.

A pretty silk blouse is of what is called chameleon taffata, which simply means taffata shot in several colors, showing blue, brown or red, just as the light happens to strike it. Its principal feature is a broad red ribbon starting from under each arm, and tied across the bosom in a large square Louis XVI. bow. The belt is of the same ribbon, and has a similar bow at the back. Rhinestone buckles fasten both and the round neck is finished with a silk frill in knife plaits, drawn through a buckle under the chin.

A picturesque fashion of the moment is to wear a wide, and very long oriental of most brilliant coloring swathed about the waist and coming well up over the bust in place of a vest, and showing under the little eton jacket. It is knotted under the bust a little to one side and the ends hang one to the knee and the other slightly longer. At the back the sash is held in place over the skirt band, by an ornamental pin. It is needless to add that one requires a slender waist in order to indulge in this freak of fashion.

Peach jelly is a delicious as well as attractive dessert, and will repay the work of preparing. To make it, soak a half box of gelatine in half a cup of cold water for an hour. Select half a dozen perfectly ripe peaches, peel and cut them in quarters,

and then cook in a weak syrup of sugar and water for five minutes. Take from the fire drain, and set away to cool. To the soaked gelatine add one and one-half pints of boiling water, one and one-half cups of sugar, half a cup of good sherry, and the juice of two lemons. Place a mound that will hold two quarts in a pan of ice water and pour into the bottom of the mound the liquid jelly to the depth of about one inch. Shell, blanch, and split one-quarter of a pound of almonds. When the jelly has set place a row of the almonds around the edge and a layer of peaches over the hardened jelly, and pour over enough liquid jelly to cover them. When this layer is hardened repeat the process until the mound is filled. Serve with whipped cream or boiled custard.

An excellent and simple dessert is peach tapioca pudding. To make it, wash a large cupful of pearl tapioca and soak in three pints of water three or four hours. Then put the tapioca in a double boiler and cook thirty minutes. Add to it one saltspoonful of salt, one cup of sugar, and the juice of half a lemon. Butter a pudding dish and put in it a layer of whole-peeled peaches. Turn over them the cooked tapioca and bake an hour in a moderate oven. It may be eaten just warm or very cold with sweetened cream.

To make peach ice cream, place in a double boiler one pint of milk and a generous pint of sugar. Put over the fire and let it boil twenty minutes. Peel and slice enough sound, ripe peaches to make a quart; rub them through a sieve and add to the boiling milk with the yolks of three eggs well beaten. Cook for five minutes, stirring all the time. Take from the fire and stir a few moments. When cold add a half teaspoonful of almond extract and one quart of cream and freeze.

For frozen peaches make a syrup of one pint of water, one of sugar, and a table-spoonful of dissolved gelatine. Boil fifteen minutes. Pare and slice two quarts of ripe peaches and rub through a sieve. Then turn the hot syrup over them, mix thoroughly, and when cold freeze like ice cream.

Catsups and pickles, both sweet and sour, are near relatives to preserves and jellies, and have to receive the attention of housekeepers during the summer months. To make a good Chili sauce use twenty-four large ripe tomatoes, three green peppers, and three onions. Chop them together and add to them one quart of vinegar, one-half a cup of brown sugar, two table-spoons of salt, one teaspoonful each of cinnamon, allspice cloves, and ginger. Place in a porcelain-lined kettle and boil an hour and a half. Bottle warm.

An excellent pickle that does not require cooking is thus made; Peel and chop fine six quarts of ripe tomatoes, measured after they are chopped, add one half pint of grated horse radish, one quart of celery finely chopped, one cup of chopped onion, four table-spoons of chopped red peppers, one cup of white mustard seed, a cup and a half of brown sugar, a generous cup of salt, two table-spoons of ground cinnamon, one table-spoon each of cloves and mace, two quarts of vinegar; mix together and put in a jar. Keep in a cool place.

An excellent substitute for capers are nasturtium seeds. Soak the seeds in a strong brine thirty-six hours, drain and throw into fresh water and let them remain over night. Drain again and place in bottles. Take a few pieces of mace, some whole peppercorns, and a little sugar, and put in the vinegar and let it come to a boil. Pour on the seeds and cork immediately.

A mustard chowchow, which is all the better not to be used before Thanksgiving, is made of three quarts of cucumbers, two quarts of green tomatoes, two quarts of cauliflower, two of small unions, one dozen of small green peppers, and half a dozen red peppers. Cut them up and let all stand in a weak brine over night, and in the morning drain in a colander. Then scald them in vinegar and drain again, and put in a stone jar. Make a paste with one cup of flour, a pound of mustard, a pound of sugar, and a generous gallon of vinegar. Put in a kettle and boil, stirring often. Remove from the fire, and add one ounce of turmeric, one ounce of white mustard seed, and one ounce of black mustard seed. Pour over the vegetables at once and cover.

A delicious green tomato pickle is made of one peck of green tomatoes and half a dozen onions. Slice both and pack in a jar, sprinkling a cup of salt between them. Let them remain twenty four hours, then turn in a colander and drain; put in clear water and boil fifteen minutes. When cold pack again in the jar, with alternate layers of dressing made of one half ounce each of cloves and mace, one teaspoonful each of ginger and black pepper, half a cup of white mustard seed, two papers of celery seed, two pounds of brown sugar, and a quarter pound box of mustard, all mixed together. Scald enough vinegar to fill the jar, and pour over when boiling.

A fine catsup can be made of cucumbers.

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ONE GIVES RELIEF.

Chop fine four good sized onions, peel and take out the seeds of three dozen ripe cucumbers and put in the bowl with the onions and chop; drain off the water and put in preserve jars. Heat a quart of vinegar, adding a scant teaspoon of cayenne pepper, a teaspoonful of salt, and one of ground cloves; when just warm turn over the chopped cucumber so the jars are full, seal, and put in a cool place. Try it on fish.

Tomato catsup is a favorite relish. Put one peck of ripe tomatoes and one quart of onions in a porcelain kettle and boil until a soft mass. Then press through a coarse sieve, add to it one quart of vinegar, one ounce of salt, one ounce of mace, one table-spoonful each of black pepper, cayenne pepper, and ground cloves, and five pints of sugar. Return to the fire and boil several hours, stirring frequently. Bottle and seal.


A catsup generally used in the South is made with a peck of green tomatoes and a half a peck of onions. Chop and put in a porcelain kettle with three ounces of mustard seed, one ounce of salt, one ounce of cloves, one ounce of allspice, half a pint of mixed mustard, one ounce of black pepper, one ounce of celery seed, and one pound of brown sugar. Cover with vinegar and place on the fire and boil slowly two hours; strain through a sieve, bottle and seal.

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