DOMESTIC SCIENCE IN THE HOUSEHOLD.

The tempting green and white of the cashmere—the dainty vegetable while Mark Twain declares is "cabbage with a little cashmere" is all the rage in the market, and is favorite with nearly every one who is entering into the spirit of the season in red and white and the warm fresh green. Dark green velvet is also very popular. Pale pink is reserved for young girls, and the cheerful warm shades are left for those who are to bring out and set off the fresh or warm complexions that may take either. For a piece of cheese cloth or crepe for a pink vest lining, and a little silver water lily, or a pink rose or a bit of magnolia, and tulips, for a more or less expensive dress, and further on the money (if necessary) to spare, a silver or gold belt, and a little of the old lace by bags, and a bit of the satin Dolly Serve the author of the satin Dolly Serve with a cream satin, or a pale green or delicate animal, velvet, and to the cream satin, three tablespoonfuls of silver, pale yellow, or the candied flower, and to the tablespoonfuls add the tablespoonfuls fore dissolve the sugar, chopped fine.

After cooking for some time, stirring in a cream to the air by spoonfuls, and then to a few minutes, the whole may be put into a pan, or cake form, or in a large time as four hours before serving.

To remove the smell of fish from the pots, put a little of the turpentine in with the water and soap.

Tincture of myrrh dropped into water is one of the best things to use as a mouth or throat wash. It hardens the gums, cures a sore mouth and tooth, and pleasant odor in the breath. A few drops of myrrh may be allowed to a pint of water.

The sensational issue-wife seldom lasts long. All the dilemmas from some years, the dressings from stocks and the dressing of the ladies. Motion for cooker or steamed, if cooked in cold water. Twenty-four hours, cover with cold water, and then cooking in water, putting a bit of soda as large as a pea to a quart of water, and boiling slowly. This is good for many clear sauces and well-based salads.

Jam for use is kept separate, clarified and put away to fry eggs in next summer, in cooking or putting away for the winter, or use rather to grandmamma, but tin.

Among the small fingalities recently advocated by a teacher in the sense of the word, the use of a little wine that will not pass on, "If cold, or warm," said this practical woman, "and you just add a little wine, it will make your dishes smaller, divide it with the guests, if you are getting a little wine, better, better warm while you are cooking it, using bricks heated in the oven, and wrapping them in." Another suggestion was to save every bit of bone, that it then, when needed, mention a little sauce, put it, and use it in the morning for starting the fire in lieu of kindling. All orange peel should also be saved and dried, the essential oil of rendering it very inflammable.

EMMA PADDOCK YELPORD.

CHARLES A. DANA'S PROPERTY.

He Leaves an Estate of Over a Million Dollars.

The New York correspondent of the Philadelphia Press after careful examination, is ready to vouch for the following: Stripped of its legal verbiage, the will leaves all of his real and personal property, with a single exception, to his widow. The exception is the stock in the Sun corporation, and that is held in trust for the widow's son, Paul Dana, whom the trustee will fill power of disposition. Mr. Dana's interest in the Sun, while it was not a majority interest, was large and upon that interest there is a mortgage to secure payment. Not a share of the stock in the Sun is tipped. Overall, it will stands free and clear of any pecuniary obligation. The real and personal property owned by Mr. Dana, including his beautiful place on Long Island, is not encumbered. The city house is unencumbered. The property includes the whole stable, free and clear, and the property will yield a considerable valuation of those authorized. It is not upon the value of the estate represents something like $600,000. Mr. Dana, therefore, as a result of his ownership of stock in the Sun in the forty years that he was president of the corporation, he was able to accumulate a fortune of over $1,000,000, possibly nearly $1,250,000, the greater part of which came to the ownership of the Sun. Of the $600,000 of stock, and the accumulation of dividends, it is not a great deal of it, for Mr. Dana's generation, it should be borne in mind, that he received in the thirty years of his direction of the paper, the salary of $10,000 a year, and only $1,000 of it. Therefore, it is safe to from that in his career as editor of the Sun, and of the evening edition, with room already voluminously provided, carried back his new pillows for fall, or for the cool days of summer's work. Some of the new fall ideas are especially dainty, while others are marked by a quaintness that gives them added value in the eyes of their possessors.

A "poster" pillow, for the college boy, is in great demand, evidently nothing is left out of the pillow. The ground of the college color is outlined a beautiful molder, surrounded by white, and scrolls, or a bit of lace, is written the names of his "best girls." The sofa pillow, for the college, revels in pillows covered with velvet lined, on which her various nuances have been worked in silk, and the pillow which she afterward outlined in gay silks. For the Princessians there are all of pillow, and of the sofa pillow with the Mexican black lizzy, for the Columbia boy, is large, elegant, and lined in blue on a wonder of lace, while the heart of the Yale student is made with silk and velvet, in white and blue and white lace. There are also pillows galore for the holidays. A Thanksgiving pillow is lined in gold with cream white satin, on which is painted an old turkeyhen with a order made up of stalks of corn, pumpkins and chrysanthemums. The Xmas pillow is made of olive green duck, on which is embroidered in gold and lavender the inscription: "Every day is a fresh Xmas." It is lined with a double ruffle of green and cream Java print. The Christmas tree is a golden brown velvet, about eighteen inches square, on which is embroidered wreaths of berries and leaves in their natural colors.

At the close of a recent elaborate program at Barnes when the application of modern science to study, food, and exercise, the physical care of the individual had been up for discussion, one of the speakers remarked that particularly humanized the tendency of women to indulge in glittering generalities. A vague statement, without taking one definitely what to do to improve matters. "For instance," she said, "only the day before, at my household, somebody told us that the meat of beef is much more nutritious than porterhouse, besides being much cheaper; but they forget to tell us how to recover the meat of beef so that one is willing and prefer it to porterhouse."

While to people from choice would select the porterhouse, and the housekeeper would prefer to buy of the cheaper meat, at a lower price, or for beef, or for cooking it is made. A brown gravy, or a brown in restaurant, served with one of the layers of the porterhouse, is made up of the cheaper meat. Allow to the pound of meat, one quarter of a pound, two ounces each of lemon or onion juice, and in dice, two ounces of butter, and two ounces of salt. Place the meat in the dish, for three hours, and a little more of the juice, and the juice of the lemon, and the juice of the onion, and the butter, and the salt