

unless the weather is too warm to hang it at all. Never hang legs or shoulders of mutton by the knuckle, as is so often done, but by the thick end. The gravy does not then run from them. This may be applied to all meat bought for hanging.

Meat that has been frozen or packed in ice should be bought in time to be thoroughly thawed before it is cooked. Should any of my readers buy the mutton that has come from abroad in a frozen condition, they must remember that when thawed it is quite fresh, and should be hung a few days (according to the weather) before it is used.

There is not much difference in the cutting up of a lamb and a sheep, as the illustration will show.

1. The leg, for boiling or roasting.
2. The loin is roasted or cut into chops.
3. The ribs, for roasting, and the neck. Cutlets are cut from the ribs.
4. The breast, for stewing.

1 and 2 together are a hind quarter; 3 and 4 together, a target; 3, 4, and 5 together are a fore quarter. This is the joint of lamb generally liked best. For a small family it is a good plan to cut off the scrag (the top of the neck) and the shoulder, to stew the scrag or make broth of it, and to roast the target the first day and cook the shoulder the second. There is generally a larger demand for legs, shoulders, and loins of lamb than for targets or breasts, so these latter are often much cheaper in proportion; and while the target is excellent roasted, many nice dishes can be made with the ribs or breast separately.

Lambs' heads, feet, or tongues are all good well dressed. Lambs' fry makes a nice dish. It is generally sold at 1s. to 1s. 6d. a plate, but sometimes by the pound. A pound makes a good dish. Sometimes lambs' sweetbreads, which generally are with the fry, are sold separately. They are small, but good. The kidneys are left in the loins of lamb and sold with them. The price of lamb varies so much, according to season and demand, that it would be useless to give a list.

There are two kinds of lamb—"house lamb" and "grass lamb." The former is in season at Christmas, the latter comes in at Easter, and is seasonable until Michaelmas.

Lamb should be small and fat (the lean pale red—the fat white); it should be eaten fresh.

It is rather appropriate that pork should follow lamb, for when one is out of season the other is in; pork is best from Michaelmas to March. The parts of a pig are named differently to the joints of a sheep, as—

1. The spare rib; a favourite dish with many people when roasted.
2. The hand; best salted and boiled.
3. The belly is salted and boiled, or rolled and baked, or roasted fresh.
4. The fore loin; roasted or for chops. The ends of the chops can be used for sausage meat.
5. The hind loin; used in the same way as the fore loin. Two whole loins are a saddle.
6. The leg. It is either roasted or pickled and boiled.

The head is salted for brawn. Pigs' feet, ears, fry, and liver are all eaten, though mostly where the pigs are killed.

A piece of the belly of pork salted is the part usually bought for serving with poultry; a pound to a pound and a half is sufficient to serve for a pair of fowls. A pickled hand of pork and pease pudding I find a favourite dinner in the kitchen, and by no means an extravagant one.

I always choose a small leg of pork; I prefer one weighing less than seven pounds. When loins or legs are required for roasting, the butcher should be asked to score them, that is to say, to make cuts in the skin at regular intervals, otherwise it is impossible to carve the pork nicely—one cannot cut through the crackling.

I do not know whether it is necessary to remind readers of THE GIRL'S OWN PAPER that more care is required in the purchase of pork than of any other meat, for no meat is considered so injurious as pork that is in any degree diseased, or has been unwholesomely fed; therefore it should be bought of a perfectly reliable person.

I think good pork is, with a little observation, easily recognised. The lean should be white and finely grained, the fat very firm, and the skin thin and smooth. If the rind is thick, and cannot be easily impressed by the finger, the pork is old. If the fat is not clear—that is to say, if there are kernels in it—the

animal was diseased. When fresh, pork is smooth and dry; when stale, it is clammy. Thick-necked, short-bodied, and short-legged porkers are the best. A good deal of pork comes to market from which the skin and part of the fat from the outside has been removed; this is often done when the pigs are larger and fatter than the porkers which ordinarily come to market. The meat is in no way inferior, except, perhaps, that it is a little older; but I prefer the smaller, with the skin on, especially for roasting—the crackling makes it look nice when it comes to table. Pork is considered economical, because it goes further than other meats, the grain of the flesh being very close.

When we have bought the meat we require we have one or two other things to think of at the butcher's. First, it is a good plan to order some bones now and then, to make ordinary stock with; some butchers sell them by the pound; mine does not, so I order three or six pennyworth, according to how many I want. Then suet is always being wanted in a house. The best one can buy is veal suet; but, unfortunately, it is rarely to be had, as it is generally sold in the loin. If rendered it is superior to lard. The suet most used is beef at 8d. a pound; it is the best for puddings; but for many purposes I use mutton suet, which is 6d. a pound, and as it keeps better than beef suet is often convenient. We use a good deal in roasting.

Stock meat, which is a mixture of beef and veal with or without a little bone, is sold by most butchers at from 5d. to 7d. a pound. It is best to order this for making clear soups.

Salt beef is most seasonable in cool weather, but now that and pickled tongues can be had in hot weather, without fear of their being tainted, as in summer many butchers pickle by injecting the brine, so that the meat is prepared very quickly, and can be had at very short notice.

In concluding I must beg my readers to remember that I have given the prices of different things as I have found them at one or two London shops; of course, many things are cheaper and others dearer in the country, so one can but make a rough guide in this respect.

(To be continued.)

## BUSINESS HABITS IN ORDINARY LIFE.

By THE HON. VICTORIA GROSVENOR.



WE are told in the best of all books that "no man liveth unto himself." The truth of these words is brought home to us daily. Very few of our actions can be said to be without influence on others. We walk through the world with companions by our side. We hold communication with acquaintances and friends far and near. We have dealings, more or less of a formal character, as needs arise with those who can minister to our needs. Whether we will or no we make our mark. We cause others to judge us, to see in us something to imitate or something to avoid. And these others will know almost intuitively whether we are to be depended upon in matters requiring care and attention.

Now the possession of business habits is by no means the sole right of persons technically

called business men, such, for instance, as bankers or merchants. The term is often and properly applied to persons, men or women, in any station of society, and following any kind of occupation or mode of life with order and precision. The term when so applied means unqualified approval, and because we may be judged rather severely in the matter of transactions with our fellow men on points about which we have simply not reflected or taken pains to inform ourselves, these few remarks of a practical nature are offered to our readers.

We will begin by recommending punctuality. This is a qualification rather regarded as a matter of chance among those whose lives are, as we fear many are, lived in a sort of chance manner. Such persons perpetually frustrate even their own schemes for pleasure or usefulness, and provoke almost to fury those among whom their lot is cast. Punctual people are not so without trouble or thought, and possibly the same means might enable the unpunctual to cure their failing.

At first let them try to be a little too early (a great deal, if need be) at the meal, the church, or the station. Let them also try to form some accurate notion of the time necessary for walking or driving a given distance, allowing a due margin for mischance. Let them avoid two snares. First, the notion that the clock is still marking the same hour as when last they looked at it. Secondly, that there is plenty of time for doing half a dozen things before they need be ready. This latter idea is full of temptation, lulling its votary so pleasantly! The best use is being made of leisure. Then, alas, comes the sad too late! More has been put into the time than it would hold. Something is done, but not what was intended, and the intention must go to pave a certain place! A word might here be said about early and punctual rising, but this subject is too large. Let us be content with pointing out that a late irregular riser begins the day badly as regards time. Let everyone make a point of punctuality in things trivial as well as essential. When it becomes habitual,

credit will soon be given for that which must conduce to the convenience and comfort of all. And punctuality may well be called the pedestal of all business.

We will now take the subject of letters, than which nothing so affects our fellow creatures. And first—could not everyone cultivate with a little painstaking a clear handwriting easy to read? What an amount of trouble would be saved to others! Who has not seen the heads of a whole family bent together in true sympathy over a small scrap of paper on which the ingenious writer had completely concealed his intended communication? Then his signature: why should he have thought it necessary to make of it a flourishing hieroglyphic the clue to which can be furnished only by himself, or by a few friends initiated in the mystery? Characteristic, perhaps—but of what? Certainly not of order or thought for others. Worse and worse; where does he live? Shall the privileged person who received his letter direct his answer, as was once done, to A—B—Esq.

Illegible Scrawl,  
Shiretown?

(Strange to say, the writer duly received both the rebuke and the letter.) Invitations for a particular day in the week are not unfrequently sent so written that no one is able to decipher the right day; a shot is made at the wrong one, and the matter culminates in the arrival of guests to dinner when none are expected. So much for the dangers of bad or careless handwriting.

Let us go on to the subject of dating letters. Except for the veriest note, would it not be well and quite easy to put instead of Monday or Wednesday, the day of the month and the year at the top of our letter? Some persons never know what day of the month they have arrived at. They will improve their powers by ascertaining the fact in a definite manner. Much trouble is saved in these days by the

easy process of stamping addresses on note paper. When such help is wanting, let us not act as if we had some reason for hiding our unimportant whereabouts, and give our correspondent needless difficulty in ascertaining it. We sometimes hear that persons possessed of genius are not to be expected to date their letters, or, indeed, to attend to details such as occupy the attention of ordinary mortals. Well, the larger part of mankind are not dowered with genius; therefore let them rejoice that they may have regularity to put into the opposite balance. They will receive many an unspoken blessing from their fellow creatures, while the genius may be with difficulty saved from hasty expressions of a very different opinion! Let us not, however, be understood to undervalue genius, for what does not the world owe to it? We only wish to comfort the many who are without it.

But to return to letters. We will now talk of those written to strangers on matters such as asking any kind of information. The old form of presenting compliments, and writing a long letter in the third person, is nearly obsolete. It involved the writer, not perhaps a great adept at composition, in real difficulties. A perpetual escape from the personality of that supposititious being, the third person, was sought for, till the whole letter presented a jumble very difficult to make out. Now a stranger may be addressed as "Madam" or "Dear Madam;" our question, or desire for information, may be clearly stated without arrangement or circumlocution, and our signature placed after "Yours truly." But here comes a very knotty point. How is Mrs. Smith to know who "Yours truly, C. Jones" is? It may mean the Rev. or C. Jones Esq., Miss C. Jones or Mrs.? Surely "Cecilia Jones," followed by "please address Mrs. Frederick Jones," would have saved a great deal of trouble.

Next, how is Mrs. Smith to be sure that she is really the "Madam" intended in the letter?

It happened when she opened her correspondence that she threw all the envelopes into the waste-paper basket, and merely kept their contents. Did she open some other person's letter by mistake? She will take one more look. No clue, alas! for the sender omitted to write Mrs. Smith's name at the foot of the letter. Had C. Jones done so, all would have been clear. We feel sure this had never occurred to C. Jones, and that we shall be forgiven for showing up the omissions in her imaginary letter. Wishing to deal our favours impartially, we are now going to find fault with Mrs. Smith. She succeeded, we do not quite know how, in finding out who C. Jones was; but she was not in possession of the information desired by her. Mrs. Smith thought she could soon obtain it, however, and took steps to do so, being a very good-natured lady. Alas! she forgot that C. Jones knew nothing of her kind intentions, and C. Jones, receiving no answer to her letter, set about getting information in another quarter. All this fresh trouble would have been saved had Mrs. Smith thought of sending an acknowledgment of the receipt of the original letter on a postcard, with a promise that the necessary information should be sent as soon as it could be obtained.

Mrs. Smith would have thus utilised and intensified her good nature as we are convinced she would have been most willing to do. Postcards fairly stout are to be obtained at 6½d. per dozen in many places. Therefore their expenses need not be a stumbling-block to anyone.

Much more may be said on the subject of correspondence, postcards, and other details of business importance, but we fear to tire our readers, and shall reserve the rest of our remarks for another time. We would earnestly entreat all persons, be their sphere what it may, to be practical and helpful, and not to neglect these apparently small matters.

## ANSWERS TO CORRESPONDENTS.

## EDUCATIONAL.

"THE WHOLE TRUTH."—There is a Home of Rest at Malvern, and we think you would obtain the address of such a home as you need from the secretary of the Girls' Friendly Society. You can find the proper address in the "Institutions for the Benefit of Women and Children," which you have. We should strongly advise your taking Miss Leigh's advice on the subject of going to the Continent; and think you had better write to her. In "Women and Work," published monthly by Messrs. Hatchard, there are often excellent directions as to how to manage an inexpensive holiday.

SANS SOUCI can hardly expect us to advise her respecting the "quickest and cheapest way to become an actress." Even if good actresses were made in a "quick and cheap" manner, "without paying a premium," as our correspondent says, we could not advise any girl to take up a career so full of temptations, struggles, and anxieties. There is no doubt that we are often called by God to positions where we have great temptations; but if so He will find us grace, and make a way to escape, that we may be able to glorify Him in our lives. Be content to choose some less dangerous career. We have no right to place ourselves in questionable positions and in difficulties, to which we are not called by a Divine Providence.

INQUIRER.—We know of no books treating on the subject, and the best plan would be to attend a few lectures, such as those given on teaching, at the Home and Colonial Society, Gray's Inn Road.

LEGAL.—Your query had to be laid aside for further inquiries. We find that an English solicitor cannot practise in the colonies with his English certificate, but must pass an examination, and pay some extra fees. At the Cape of Good Hope the law is quite different, being "Roman Dutch," and this would, at any rate, have specially to be studied. Have you no friends from whom you could take an opinion as to the benefits to be derived from emigrating? There are plenty of Canadian lawyers in

Canada, we know; and we imagine the competition would be as keen everywhere, as the colonists themselves have sons who must find professions and spheres in their own home.

A SOLDIER'S DAUGHTER.—We have read your letter with interest and sympathy. The origin of the firing of the three volleys over the grave of a soldier is to honour the Holy Trinity. They are fired after the words, "Earth to earth, ashes to ashes, dust to dust."

HORTENSE.—There have been five invasions or great landings in England, which constitute the chief landmarks in her history; *i.e.*, (1) those of Julius Cæsar, at Deal, in Kent, B.C. 55. (2) Hengist and Horsa, A.D. 449, generally called the "Saxon Invasion." (3) The Danes or Northmen, who began to land in England in 787. (4) William the Conqueror, 1066, at Pevensey, in Sussex. (5) William of Orange, 1688 (November 5th), at Torbay, in Devonshire. Each of these is generally considered to mark a fresh introduction of new blood into our race, and of changes in every way.

## MUSIC.

POLYHYMNIA.—1. Do not be discouraged. We have known girls who have learnt harmony by themselves, and there is no end to the power of perseverance. 2. Inquire for some exercises, with a key to them. 3. Very well written indeed.

SHORT.—The oldest music still extant is that used in the Spanish and Portuguese synagogues. It is called the "Blessing of the Priests," and it was sung in the Temple of Jerusalem. The *Te Deum Laudamus* of St. Gregory the Great (which is generally attributed to St. Ambrose) is also very old, dating from the end of the sixth century, and has been in constant use ever since.

RUTH.—Mr. Cowen's new oratorio, *Ruth*, was written expressly for the Worcester Festival. It was produced in the Cathedral. The *libretto* is arranged by Mr. Joseph Bennett, from Scripture texts, including extracts from the Book of Ruth, and

portions of the Psalms. The work is entitled a "Dramatic Oratorio," and we shall no doubt hear it in London. Everyone considers it a great work, and quite worthy of its composer.

ANXIETY.—It is not well to try or over-exert the voice; and you appear to forget that it is affected by the state of the general health. So, the better your health, the more satisfactory your voice will be. If you have any doubt about your digestion being in fault, you should consult a doctor. Get instructions from him as to the best diet to follow. We think that there lies the secret of your trouble.

## HOUSEKEEPING.

BO-PEEP.—Moths seem to be a pest greatly on the increase, probably because we are not such careful house-cleaners as our mothers. They infest the pampas grass, palms, and all the various decorations of a vegetable order that fashion at present prescribes. The only way of keeping them under, when once they have got into the house, is by constantly looking after them, and destroying the small white grubs before they have time to develop into moths. So far as we can understand, the best furriers use no other method than constant turning over and brushing of their stock, and exposing it to the fresh air and light. Shut-up cupboards in a house should always be cleaned out every two months or so; and one of the first lessons that the modern housekeeper in a "flat" has to learn, is to dismiss her fondly hoarded rubbish, and only keep about her such things as are in daily use.

SAN MARCO.—The newest way of making straw hats of the colour you want is not by dyeing them, but by painting them yourself with oil paint. Half a small-sized tube of oil colour should be enough. Squeeze it out, and add sufficient drying oil to make a thick liquid, like cream or treacle. Then take a good-sized brush, and paint over the hat with even strokes, working quickly, and not leaving the work when once begun. Hang it up in the open air when finished.