

the two English athletes, absorbed as they were in their perilous enterprise, felt the influence of the hour, and muttered with involuntary admiration—

“What a royal day!”

One vigorous stroke sent the light boat far out into the swift dark current, down which it shot like an arrow from a bow. Rocks, trees, houses, seemed racing past on either side. No need to strain at the oars now! all that could be done with them was to keep the boat's bow perfectly straight, so as to offer as little space as possible to the rush of a current which seemed well able to carry away an entire city.

Suddenly there came a dizzy plunge—a shock that threw both men from their places—and then all around was one boiling whirl of foam, and the boat was flung to and fro, and dashed up and down, amid an uproar that seemed to rend the very sky. For one feverish moment, life and death seemed to hang by a hair; and then the two daring men found themselves floating on the little border-line of calm water that separated the first fall from the worse peril of the second.

“Hurrah!” shouted Montague gleefully; “who says it can't be done *now*? Keep her head straight, Sed, my boy, and we'll come out all right yet!”

The triumphant cheer was answered by a cry of dismay from the shore, and the two oarsmen, looking up, beheld Marion Wentworth rushing distractedly toward the edge of the high bank that overhung the second fall, followed by Montague's English servant. At the sound of his betrothed's voice, Montague turned his face toward her, and waved his hand cheerily: and seldom has any painter conceived such a picture as the one which that moment branded for ever on the memory of those who saw it. The stern black rocks on either hand, flecked with living green by the shrubs

that clung to their craggy sides; the vast hill of leaping foam, half-way down which the frail boat hovered like a leaf; the rainbow-arch that spanned the black howling gulf beneath; the glory of the sunrise stealing softly into the pure, peaceful sky, in strange contrast with the rock-rending uproar below; the stalwart figures of the two gallant lads, straining every nerve to achieve their perilous task; the handsome, reckless face of the “last of the Montagues,” with a gay smile on its short curved lip, and an ominous glitter in its large dark eyes.

“Good morning, my pet!” cried he gaily; “you're just in time for *the end of the play*.”

These were the last words that Viscount Montague ever spoke.* That momentary negligence had allowed the boat's head to deviate slightly from the direct line, and in an instant the whirl of the current threw its exposed side full against the tremendous rush of the cataract. One frantic struggle to regain the lost ground, and then boat and men vanished for ever into the mists of the roaring abyss below.

From that fatal hour, life was over for the “Flower of Kent.” All that remained of the once bright and beautiful girl was a pale, silent, joyless phantom—a body as it were without soul. Neither the tender care of her heart-broken mother, nor the skill of the most accomplished physicians, nor even the sight of her dead lover's ruined home (the burning of which, on the very day of its master's death, fulfilled, by a sheer coincidence, the dismal prediction) availed aught to break that deadly lethargy which endured for the brief remainder of her life, checkered only by the spasms of convulsive agony invariably produced by the one sound which her ear still had power to recognise—the sound of *rushing water*.

BACHELOR PARTIES.



DAVID COPPERFIELD of pleasant memory once gave a small dinner party to some bachelor friends. He first invited the company, and then informed Mrs. Crupp, his landlady, of his desperate design. She advised that he should engage a handy young man (whose terms would be five shillings) to wait, and also a young girl who was to be stationed in the pantry with a bed-room candle, and was never to desist from washing plates. Mrs. Crupp also advised that they should have for dinner some oysters—from the fishmonger's; a pair of hot roast fowls—from the pastrycook's; a dish of stewed beef with vegetables—from the pastrycook's; two little corner things, as a raised pie and a dish of kidneys—from the pastrycook's; a tart and a shape of jelly—from the pastrycook's. This Mrs. Crupp said would leave her at full liberty to concentrate her mind on the potatoes, and to serve up the cheese and celery as she should wish to see it done.

The preparations also included a slab of mock turtle from the ham and beef shop, a little dessert from Covent Garden, and a rather expensive supply of wine from the wine merchant's in the vicinity.

How that dinner party passed off—how David's attention was distracted by observing that every time the handy young man went out of the room, his shadow always presented itself on the wall immediately afterwards with a bottle at his mouth, in consequence of which he was speechless by the time the dessert was put upon the table; how the “young gal,” being of an inquisitive disposition, was continually peering in at the company, and then imagining herself detected, retiring upon the plates (with which she had carefully paved the floor), thus doing a great deal of destruction—every one knows, or every one may know who cares to refer to one of the most charming of the works of the great master. But that bachelor's party is specially

* Though the direct line ended with Lord Montague, the title survived in the person of his cousin Anthony; but with the latter's death, a year later, it became extinct.

interesting to us now, because it is a type of what such parties frequently are.

There is no doubt about a bachelor's party being an enjoyable thing. Married men who are comfortably settled in pleasant homes, and whose wives give decorous dinner parties, distinguished for their elegance and refinement, will speak of bachelor parties with the keenest appreciation—parties which they enjoyed years ago in the days when they were free; before they had taken upon themselves the duty of working, and struggling, and carving for half a dozen children. If you were to ask them in what the excessive enjoyment consisted, they would find it a little difficult to say. Each one was perfectly at liberty to do as he liked, that was one thing; then there was brilliant talk, and kindly feeling, and the consciousness of latch-keys. Still perhaps he would have to confess that there were drawbacks. One or two little details were not what they should have been, and there were a few accidents; but the fellows bore up against them very good-naturedly, and they really helped to make fun.

Young men are so differently circumstanced, that it is not equally easy for all to entertain company. Some live at home, or have a sister living with them to look after them, and of course they need have no anxiety. They can ask their friends to visit them, and have everything arranged for them quite comfortably. Some have plenty of money at their disposal, and do not object to a little expense. The best thing such as these can do is to put themselves into the hands of a thoroughly good pastrycook, and let him provide what is necessary at so much a head. Then the only discomfort connected with the business will be that in making room for the invaders the host will have to disperse his belongings into all sorts of out-of-the-way places, and will in all probability not be able to find them again for days.

There are a few men in the world that are so clever, they can dispense altogether with the assistance of the gentler sex. They can sew buttons and tapes on, and wait on themselves and cook for themselves, and are independent. If you were to place them on one of the mountains of the moon, they would be quite equal to the emergency and would sit down to a comfortable meal in the course of half an hour. Fortunately for the appreciation in which ladies are held, men of this kind are very rare. Most gentlemen are dependent upon women for the comforts of life, and the bachelor who cannot look to his mother or his sister for help in arranging to entertain his friends, is obliged to fall back upon his landlady.

Now landladies are uncertain individuals. Our landlady may be very obliging, and good-tempered, and capable, or she may be quite the reverse. If she be wanting in the social and culinary virtues, woe betide the young bachelor who trusts to her in laying his plans for giving a party! The very best thing he can do is to abandon the idea altogether. But if the landlady graciously consents and is willing to do what she can, what orders will it be wise for him to give her? These will be determined by the kind of

party which is to be given, and by the means of the host.

Now the majority of bachelors are young men who have their own way to make; and when gifted with prudence and good sense they desire to be careful of their money, and to save it instead of spending it recklessly. Those who do not need or care to practise these homely virtues, can procure all they want by paying for it. I shall imagine therefore that, in the bachelor's party with which I have to do, things are to be managed comfortably and well, but economically, and that from a dozen to twenty guests are to be invited.

First of all it will be well for the host to inquire what are the resources of the establishment in glass and china, knives, forks, spoons, and table-linen. It will be remembered that when Mr. Bob Sawyer gave a bachelor's party, Mrs. Raddle, his landlady, was only able to supply him with four thin blown-glass tumblers. Additional tumblers therefore, dropsical bloated articles, had to be borrowed from the public-house, and by way of preventing the possibility of any misconception arising in the mind of any gentleman as to the real state of affairs, the young woman of all work forcibly dragged every man's glass away long before he had finished his beer, and conveyed it down-stairs to be washed.

Now, of course, it is not for one moment to be supposed that a mischance of this kind could occur with a party with which we had to do; still, seeing that "there never was a lodging-house yet that was not short of glasses," it is possible that we might fall short of something or other, and so be inconvenienced. By a little forethought this discomfort can easily be prevented. If on investigation it is discovered that the universal rule holds good in our case, and that there is a lack of these necessary articles, they may be hired. The majority of glass and china shop keepers "let out" their wares as well as sell them, and the judicious outlay of a few shillings will yield quite a respectable show in this line. Only let the goods be ordered in good time, and ask the landlady to count them both when they are brought in and when they are returned; otherwise, we may be called upon to pay for breakages we never committed, and "make good" articles we never saw.

In choosing the supper it will be best to fix upon dishes that will not too severely tax the skill of our friend the landlady. In summer time salmon is cheap, and pickled salmon is almost sure to be highly appreciated. This is so well known, too, that the landlady is sure to know how to prepare it. For fear, however, that she should not, a few simple directions can be given for this and for the other dishes. Either the whole or part of a salmon may be procured: four or five pounds taken from the middle of a good-sized fish will answer excellently for our purpose. The salmon should first be boiled in the usual way until the flesh will leave the bones easily. It should then be put into a deep dish, and as much pickle made for it as will cover it entirely. This pickle should consist of equal parts of the liquor in which the fish was cooked and vinegar

boiled together for ten minutes with a dessert-spoonful of peppercorns and a pinch of salt. It should not be poured over the salmon till it is quite cold, and the fish should stand in it for at least twelve hours. When the salmon is to be served, it should be placed

For this, six or eight pounds of the brisket of beef or the thick flank of beef, already boned, should be procured. It may be bought ready salted of the butcher. It would need to be boiled the day before it is to be used. It should be washed in water to remove the



A BACHELORS' PARTY.

on a dish, and may be garnished with fennel, or according to the old-fashioned custom with bunches of red currants, or with lettuce and prawns, or failing these, light-coloured shrimps. A little of the pickle is sometimes put into the dish with the salmon. When this is the case, the garniture must be very simple.

Pressed beef is another very excellent dish, which requires no great amount of skill in its preparation.

superfluous salt, then plunged into a saucepan of fast-boiling water, in which has been put a carrot, an onion stuck with two cloves, and a bay-leaf. After boiling quickly for three minutes, it should be drawn to the side and allowed to simmer as gently as possible till it is done enough. Half an hour may be allowed for each pound of meat. It will be mellowed if left in the liquor till it is cool. When taken up, it should be

pressed between two dishes, with a weight on the top one, and should be glazed before being served. The easiest way of doing this is to buy a quarter of a pound of glaze from the grocer, to melt it in a jar placed in a saucepan of boiling water just as glue would be melted, then with an ordinary gum-brush to cover the surface of the beef with the glaze, laying it on lightly rather than brushing it, so as not to show the marks of the brush. When one coat is dry, a second one should be put on.

Such very delicious tongues can be bought in tins ready dressed for about the same price as would have to be given for them unboiled, that it seems a pity to trouble our landlady with them. A single tongue can be had for 2s. 6d., two for 4s. 6d. The tongue should have a napkin or a frilled paper fastened round it, and should be garnished with parsley.

A couple of chickens boiled allowed to go cold, then covered with good white sauce, and garnished prettily with sliced lemon and parsley, should be opposite the tongue on the table. This dish is inviting in appearance, and will prove much more acceptable than it would be if the chickens were simply boiled and served whole. The difficulty with our landlady will probably be the white sauce, but this may be easily made.

A pint and a half of the liquor in which the fowls were boiled should be put into a saucepan with one or two bacon bones, or even a little of the rind of bacon taken from rashers. When this is used it must be scalded and scraped to cleanse it thoroughly. A slice of onion, a small carrot, two peppercorns, a very small piece of mace, and a pinch of salt must be added, and the stock simmered till it is pleasantly flavoured. The scum must be removed as it rises. The quantity of salt thrown in must be regulated by the saltiness of the bacon. A few minutes before the stock is taken from the fire, a small spoonful of gelatine should be dissolved in it. The stock should now be strained. Two ounces of butter should be put into a saucepan, and when it is melted an ounce and a half of butter should be stirred into it with a wooden spoon. The stock must now be added gradually, and the sauce stirred till it boils. The saucepan should be removed to the side of the fire with the lid half on, and allowed to simmer till it has thrown up the butter, which as it rises should be skimmed off with an iron spoon. The sauce should now be poured through a strainer into another saucepan, and stirred till it boils, when half a pint of boiling cream should be added to it, and the sauce stirred frequently till it cools. When cold it is ready for "masking" or covering the chickens. Sauce made like this will cost about 1s. 6d.

In arranging for the supper it will not do to forget the salad. A well-made lobster salad is certain to be liked, but perhaps making it would task our landlady too much, for it needs both time and patience. However, salad to eat with the cold beef is sure to be welcome. The great point to be attended to in this is to have the leaves *dry*, thoroughly dry. Unless they are so, the dressing, instead of adhering to the leaves, will

sink to the bottom of the salad-bowl. It is best to discard altogether the coarse outer leaves of the lettuce. The innermost leaves will probably be entirely free from insects and earthy particles. When this is so they need not be wetted at all, but can be broken and put into the salad-bowl. The leaves about which there is the slightest question (for our salad must be clean, whatever it is or is not) should be washed in two or three waters, then shaken in a clean cloth till quite dry, after which each leaf can be broken, not cut, into three or four pieces.

So many gentlemen nowadays are able to mix a salad properly, and more than this, pride themselves upon the exceeding ability which they display in doing the work, that there is sure to be some one of the party who will undertake the business. For it must be understood that the salad is to be mixed at table. It must not be done in the kitchen.

For the benefit of the uninitiated, however, and with all respect for the talented and amiable gentleman whose method of procedure differs from my own, may I be allowed to describe the way in which, when I was in Paris, I saw a salad mixed by a French lady residing there? I may say that the lettuce-leaves were so dry, that when I put my hand upon them, and pressed them down, it was not made wet in the slightest degree by doing so. My friend took the salad-spoon and put into it a salt-spoonful of salt, two or three dashes of pepper, a spoonful of mixed mustard, and enough vinegar to moisten the whole. She then stirred the ingredients together with the salad-fork, and added vinegar to fill the spoon (a large spoon it was) to the brim. She tossed the salad lightly till the ingredients were thoroughly incorporated, and then poured in oil without measuring it, in the most lavish manner (but I am sure there were not less than three large spoonfuls), and tossed the salad again. Her method reminded me of the old saying, that it takes four people to mix a salad—a sage to put in the salt and pepper, a miser to pour in the vinegar, and a spendthrift the oil, while a madman should mix the whole together. This salad, though made of such simple materials, was most delicious, and it possessed a peculiar pungent taste, which I discovered was imparted to it by having the bowl rubbed round briskly with garlic before the salad-leaves were put in. After tasting it I could almost understand Sydney Smith's rhapsodies about a salad—

"Oh, great and glorious! oh, herbaceous treat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his weary soul,
And dip his finger in the salad-bowl."

It is not often that gentlemen care very much for sweets, and so I do not think we need bring them into our calculations at all. If an exception were made it would be in favour of stewed Normandy pippins, and fruit compôtes to be eaten with cream—Devonshire cream if it could be had. Compôtes are very easily made, look very pretty, and are a great improvement on the ordinary stewed fruit of English tables. To make them it is only necessary to boil loaf-sugar and water together till it is a clear syrup,

then put in the fruit whole, and boil it for a short time till it is tender but unbroken. It should then be lifted into a glass dish, and the syrup when cold poured over it. Almost all kinds of fruit may be used—apples, pears, plums, cherries, strawberries, raspberries, &c. Apples and pears should be pared and cored before being boiled, and if very large they must be cut in quarters.

But though very few sweets are admitted, it is possible that a little cheese would be acceptable. Now instead of buying a large piece of Cheshire cheese weighing 7 lbs. or so, and costing about 6s., and which will be almost sure to get dry and uneatable before it is half finished, how would it be to get two or three different kinds of French cheese? Roquefort, Neufchâtel, Gruyère, Camembert, and Gorgonzola are all delicious cheeses. Half a pound of each of these would not cost as much as the mountain of Cheshire, and a pleasant variety would be afforded. If fresh sweet butter, a few water-cresses, and some pulled bread were provided also, the cheese course would be quite

a feature of the entertainment. To make the pulled bread our landlady need only take the crust off a newly baked loaf of bread while it is still warm, pull it lightly and quickly with the fingers of both hands into rough pieces, and bake these in the oven till they are lightly browned and crisp.

One little word must be said about the beverages. Beer will most likely be wanted, for the majority of young Englishmen consider wine a poor substitute for English bitter ale. If this is to be enjoyed, however, it must be in good condition; it must neither be "thick," nor "a little gone," nor "getting to the end of the barrel." If there is any fear about the draught ale, bottled ale must be procured, yet good judges usually much prefer good draught ale to bottled beer. Whether or not wine is to be offered to the guests, must be a matter for consideration. If it is, there will be no need to say to bachelors, let it be good; for ladies would be more likely to provide headachy sherry than gentlemen.

PHILLIS BROWNE.

THE PENNIES OF THE PEOPLE.



HE light in which a poor man regards a penny betokens, as a rule, whether he is frugal and thrifty, or extravagant and reckless; sometimes it indicates whether he is sober or intemperate, and almost invariably it determines the character of his home, the prospects of his family, and the future of himself. Somebody has said that "in-

temperance and improvidence are twin destroyers of the peace of families, the order of society, and the stability of nations," and improvidence and intemperance are too often the result of indifference to the importance of a penny.

Penny banks were introduced into this country in 1857, the first being opened at Greenock, when 5,000 depositors availed themselves of its advantages in the first year. From year to year penny banks have been on the increase, and from recent statistics—which would be tedious to quote—it has been shown that at the present time progress is in every way satisfactory. One of the most pleasing features in connection with the movement is that so many of these banks avail themselves of the advantages offered by the Post Office Savings Bank as regards the gratuitous supply of books and information, and the investment of their funds with the Government, thus obtaining a guarantee for their absolute security. The last report of the Postmaster-General, published in July, 1877, gives the following particulars:—During 1876 authority was given for 172 penny banks in various parts of the United Kingdom to invest their funds in the Post Office Savings Bank, and since that time the progress has been even more remarkable, 117 penny banks having been authorised during the

quarter ending 31st March, 1877, exceeding by 41 the number during the corresponding quarter in 1876. Of these 289 penny banks, 18 were in Board schools, 20 in Sunday schools, and 30 in other schools, one being in a Poor Law Union school, under the management of the master and chaplain of the workhouse. Farthing deposits are received from these pauper children, and as much as £4 18s. was invested on behalf of the penny bank between April and December, 1876.

In various parts of the country energetic measures have been taken by certain societies to bring the subject before the people; thus the Oxfordshire Provident Knowledge Society has been employing agents for the purpose of establishing penny banks in every village, school, factory, and workshop in the county, where they do not already exist, and has been highly successful in its operations; and one good feature is that all the penny banks organised by this society are in connection with the Post Office Savings Banks, and are under the management of local trustees. Another notable instance is that of the Liverpool Penny Savings Bank Association, formed to sustain and extend the system of penny banks in and around Liverpool, and to promote their efficiency and good management. It owes much of its success to the indefatigable labours of Mr. Thomas Banner Newton, who has advocated the cause on the platform and by the press with singular ability and effect. In the last report, for the year ending 20th November, 1877, it was shown that in 74 banks organised by this association there had been 295,800 transactions during the year, £14,931 11s. 10d. had been deposited, £9,401 12s. 5d. withdrawn, and £4,063 13s. transferred to the Liverpool Savings Bank in the depositors'