

know what these men are, and what they do for a living. Most of them live by hard and honest labour; the majority are water-side labourers, a few of whom are on strike. The rest are boot-blacks, porters, canvassers, skilled mechanics; then there are two or three who are generally occupied in seeking work, and never find it, and one or two reduced gentlemen. That old man in the corner who is stirring his tea with the head of his walking-cane was, metaphorically, born with a silver spoon in his mouth. He who sits on his right hand, by the same rule which led the collegians to look up to Mr. Dorrit as the Father of the Marshalsea, ought to be recognised as the Father of the "Farm-house." He has lived here twenty-eight years, and every one in the Mint knows old "Fiddler Jack."

In an adjacent building there is a reading-room, which contains a good library, and the daily and weekly papers are taken in; and a few gather together every evening to talk politics, criticise the Government, and set the nation to rights. Two or three meetings of an entertaining character are held every week in the mission-room in connection with "The Mint Temperance and Band of Hope Societies." We heard one of the lodgers say that he had rather go there than to the South London Music Hall, because there was better singing in the mission-room, and the readings and recitations were well given. Every Sunday evening divine service is held in this room. I had the privilege of attending a short time ago, when I saw a number of the lodgers, and heard the principal promoter of this improved lodging-house give a manly and practical address. But men *have* been reclaimed here, who have been outcasts from society, whose evil habits have separated them from their families; and they have come to this house, wretched, miserable, and despairing, and a helping hand has been held out

to them, and they have given up their evil habits, and been restored to all that makes life precious, and are at this moment respectable members of society.

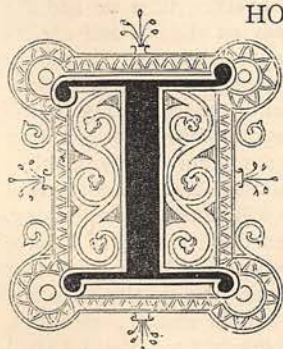
But we must bring our visit to a close. Before we do so, we will enter the largest bed-room in this establishment. It is registered to hold thirty beds, and contains twenty-eight. The counterpanes are not so handsome as those we saw on our first visit, but the sheets present a more snowy appearance, and look as though they had been washed in the country and dried on hedges, instead of in the back yard of a City laundry. We have not time to visit all the bed-rooms, but they are as lofty and as well ventilated as the one in which we now stand, the next largest being registered to hold eleven beds, and the smallest five, and the whole establishment provides sleeping accommodation for seventy-nine persons. This house, from the time of its renovation and improvement, has been placed under efficient superintendence, and is self-supporting, so that all who live here can do so with a feeling of perfect independence.

An old inhabitant of the Mint said to me the other day, pointing to the "Farm-house," "That improved lodging-house has done more good round here than all the preaching." A day or two after, I was standing opposite the handsome "Globe Coffee-tavern" in Drury Lane, when I heard one man say to another, "That coffee-tavern has done more good in old Drury since it was opened than all the temperance societies put together." Both men failed to recognise the fact that these improvements were the natural outcome of preaching and the temperance reform; and if we realise the fact that Gospel preaching and the temperance movement will never lay complete hold of the masses until the "Farm-houses," lodgings, and coffee-taverns are multiplied, then our common lodging-house visitation will not have been in vain.

G. E. M.



HOW TO MAKE JELLIES CLEAR AND BRIGHT.



TWANT you to tell me how to make jelly," said Mrs. Thompson, as we started one morning for a walk together, a few weeks ago. "We are going to have a few friends next week, and I think cook and I, between us, can manage everything but the jellies and creams. Cook says she can make them quite

well, but as a matter of fact she has never yet produced a jelly that was perfectly bright and clear. Her sweets taste very good, but they do not look as they should, and that tells very much against them."

"You need not be astonished at her failure," said I. "There are a great many cooks who are not quite up to the mark in that one particular. Success in making jelly depends upon careful attention to three or four small details, and so many people have a general idea of how jelly is to be made, but are a little uncertain as to these details. If you like I will describe the process of making jelly, from the beginning, as minutely as if I thought you knew nothing at all on the subject.

"The first consideration is the stock. Supposing you wanted a quart of jelly—you would need for that two calves' feet. The stock would have to be made the day before the jelly was, and the jelly would need time to stiffen after it was made, so of course you will understand that jelly cannot be made at half an hour's

notice ; indeed, as it keeps well, it is best to make it a day or two before it is wanted."

"You think it better to make calves'-feet stock rather than to use isinglass or gelatine?"

"The jelly made from calves' feet is so much more nourishing than that made from gelatine that I must give the preference to it. However, I will tell you how to make both, and then you can please yourself."

"That will be best. When time is a consideration, gelatine is a great convenience."

"Undoubtedly it is, and more than that, it is very extensively used. By far the larger portion of the jellies and creams offered for sale are made of gelatine. But let us have the calves'-feet jelly to begin with. You remember that in the old recipe for making jugged hare, the cook is recommended to 'first catch her hare,' so I think I must say to you, 'first get your calves' feet.' And it is very probable that, unless you are very favourably situated for procuring things of that kind, you will need to order them beforehand."

"I have experienced the truth of that. The butcher with whom I deal has a tolerably large connection, yet it is only by chance that he has calves' feet in stock."

"That is very usually the case, I fancy. The demand for things of that kind is so uncertain, that tradesmen do not care to run the risk of loss with them. However, the feet are easily obtained by ordering them a day or more beforehand, and the butcher should be asked to send them in ready to be dressed."

"Before being stewed each foot must be chopped into four, then thoroughly washed, and afterwards put into a stew-pan with as much cold water as will cover it, and this water after being brought to a boil must be poured away."

"Whatever is that done for?"

"To blanch the foot, and so help to make the jelly clear. With the same object the scum must be skimmed away from the stock as it rises, for if this is not done carefully the jelly will be very difficult to clarify. After the feet have been blanched they must be again washed in cold water, and if the same stew-pan is to be used it must be rinsed out before the pieces are put into it again."

"When the proper time comes, care must be taken that the lemons used to flavour the jelly are clean, and if they are not they must be rubbed with a soft cloth. They must be fresh, too, for the thick juice of stale ones would spoil the jelly; and they must be peeled very thinly, for the thick white pith that lies under the yellow rind would make the jelly bitter."

"Then how much water would you put with the feet?"

"With two feet I should put five pints of cold water, bring it to a boil, and stew it very gently for about five hours, till it was reduced to a pint and a half. After this it must be strained through a hair sieve, which has a napkin laid in it, into a basin, and left in a cool place all night. In the morning it should be a stiff jelly. If it is not quite stiff, half an ounce of gelatine must be dissolved and put with it."

"And that is all that can be done to it for that day, I suppose?"

"Yes, it is. The stock must go cold and stiff, because however carefully it may have been skimmed, there is almost sure to be a little fat left in it which will rise to the top; and there will be sediment also, which will sink to the bottom. The first thing that must be done is to take the fat off with a spoon, and after this wipe away every particle of grease that remains with a cloth that has been dipped in hot water. The sediment must, of course, be left undisturbed at the bottom of the basin."

"Then will not the stock be clear now?"

"No; it will have a milky look. It had better be turned into a fresh basin, and put either over boiling water or in a warm place just to liquefy it. A scrupulously clean stewpan, not over-large for the purpose, must now be taken, and into it must be put the thin rind and strained juice of two lemons, two ounces of loaf-sugar, four cloves, and one inch of stick-cinnamon, together with the lightly beaten whites and crushed shells of two eggs. I must not forget to say that if the egg-shells are not quite clean, they can be rubbed with dry salt and rinsed with cold water to make them so."

"I must say I always grudge those eggs," interrupted my friend; "they add to the expense of the jelly so, and they seem to be thrown away; there is nothing to show for them."

"Yes; but you must remember only the whites need to be used. The yolks can be taken for custards or for puddings. When people are making jelly they can generally do with a little custard as well, and the whites are not at all needed for that. Milk puddings made with eggs will also do very well without the whites of eggs. I must say that if there is one thing I enjoy in cookery, it is to make an egg do double duty. Then, too, after the jelly is finished, a very agreeable drink, sure to be acceptable to the children, may be made by pouring boiling water upon the eggs and the rest of the scum that is left in the strainer. I suppose I scarcely need to say that the eggs must of course be sweet."

"And when we have got all these things in the stewpan, what is the next step?"

"We whisk them well together, then we add the liquid stock, put the stewpan on the fire, and stir its contents till the jelly boils up in the pan. As soon as it does this we put the lid on the stewpan, draw it back, and let it simmer gently without stirring, by the side of the stove, for twenty minutes, after which it may stand undisturbed for ten minutes. By this time the impurities will have collected together, forming a kind of crust, and the jelly will be ready for straining. And if everything has been done exactly as I have said, and the jelly is properly strained, it will be clear and bright—it *must* be, there is nothing else for it."

"Well, all that sounds simple enough," said Mrs. Thompson. "As to straining it, I am afraid I shall have to buy a new jelly-bag before we can do that. We have had several, but they get lost in a most extraordinary manner. We do not possess a proper jelly-stand either, but I suppose we can dispense with that,

by fastening the bag between two chairs. You do not think it necessary for me to buy a jelly-bag ready-made, I hope. I can make one at home at half the cost, of a piece of thick flannel."

"My dear friend, you do not need a jelly-bag at all," said I. "For my own part I would very much rather not have one. I said just now, if you recollect, that a crust would form on the surface of the jelly. Now in straining the liquid this crust acts as a sort of filter for the clear jelly to run through, leaving all impurities behind it. It is important that this crust should not be disturbed, and if it gets a little hard and firm all the better; it is the more likely to keep back substances that might prevent the liquid from being clear. But do you not see that if you use a jelly-bag, and consequently have to pour the jelly in from a height, you run great risk of disturbing this filter, and so making the jelly look thick and turbid?"

"Yes, I see that; but what is to be done?"

"I will tell you. I suppose your establishment can boast an old chair?"

"I think I can answer for so much, at any rate. We have one that is to be chopped up for firewood."

"Take my advice, give contrary orders and have it preserved. It will make as good a jelly-stand as you could have. Rest this old chair upside down on the corner of the table nearest the fire, with the feet in the air, and put the basin into which the clear jelly is to run, upon the inverted seat. Do you understand?"

"I think I do: with the legs of the chair round it?"

"Yes; take a perfectly clean cloth (an old napkin, or kitchen apron, or glass-cloth, or anything of that kind will do, so long as it is quite clean and not too thin), rinse it in clean boiling water till it is hot, wring it as dry as possible and tie the four corners firmly round the four legs of the chair. There you have jelly-bag, stand, and all complete. And the best of it is, you can pour the liquid gradually and as gently as you please upon the filter-crust."

"What a simple contrivance! How absurd I am that I never thought of it before."

"I am afraid a good many of us are absurd then; I never thought of it till I was shown. If it should happen that after all the jelly is not clear, it must be passed through the filter till it is so. It is, however, a pity to pass it through oftener than is necessary, as it wastes the jelly."

"I think that I quite comprehend all that," said Mrs. Thompson. "And now for gelatine jelly."

"Yes, now for gelatine or isinglass jelly, for after all isinglass is only the best and purest gelatine. There are so many descriptions of isinglass and gelatine, of varying strength, that it is a little difficult to give directions as to quantity of liquor to be used unless one knew which kind of gelatine was to be employed."

"Do you not soak the gelatine in cold water before dissolving it?"

"Certainly; that makes it dissolve more quickly. It should be soaked in as much water as will barely cover it, and if it is allowed to remain untouched for an hour, all that will be necessary in order to dissolve it will be to stir boiling water to it. If it should happen that this does not quite do the business, the liquid may be put into a saucepan and stirred over the fire for a minute. After this it should be allowed to go cold, and afterwards cleared with white of egg just like calves'-feet stock, excepting only that it will be safer to use the whites and crushed shells of three eggs, instead of two as in the former instance. It is important, however, that the ingredients should not be mixed when the liquid is hot; it must be allowed to cool."

"I see. And what are the proportions of liquid and gelatine?"

"It is a safe general rule to allow one pint of *liquid* for one ounce of gelatine, independently of that in which it is soaked. In cold weather one might venture to use rather more liquid than this, but in summer time certainly not. You know that a large mould needs to be stiffer than a small one?"

"And what kind of mould do you recommend?"

"Tin or tinned copper ones are better than those made of earthenware, because it is easier to turn the jelly out of the former. With tin moulds all that is required to turn out the jelly is to loosen the edges of the jelly carefully with the tips of the fingers, then dip the mould quickly in and out of tepid water (not more than 80°); place the dish on which the jelly is to be served upon the mould, and in such a position that the jelly will be exactly in the centre, and then quickly turn the two over together. It is very likely that the jelly will slip out without any more trouble, but if it does not, mould and dish should be raised together high in the air, the mould being kept upwards, then brought down with a sudden jerk."

"And what is to be done with the earthenware moulds?"

"They must not be put into tepid water, for they are so thick that the heat could not penetrate to the jelly, and if it did it would be difficult to tell when the jelly was ready to leave the mould. All that can be done with them is to loosen the edges with the fingers and then bring the mould down with a jerk in the way I told you of before. Whatever kind of mould is used, it should be rinsed out in hot and afterwards in cold water and left wet. But here we are at home again. I am afraid our talk must cease for the present."

"Oh! I am sorry. I wanted you to tell me about ornamenting the jellies and about making creams."

"Well, perhaps we shall have another opportunity," said I. "We can go out together again, and then we can talk over anything you like."

"I shall certainly take you at your word," said my friend.

PHILLIS BROWNE.

