

speaker on subjects connected with the theory of the art. The whole has been edited for English readers by the Oxford Professor of Music, Sir Frederick Gore Ouseley, whose life-long labours in the cause of music, and especially of Church music, received an inadequate acknowledgment in his recent appointment to a canonry at Hereford.

The plan of the work is simple. First it deals with "the development of music in the classical and pre-classical eras," under the latter denomination dealing with the music of the ancient Oriental nations. Book II. treats of the rise and progress of music in the Middle Ages, closing with an instructive chapter on early English music. The third Book brings down the record to modern times. Not only the occasional annotations, but several chapters on English music and musicians, are due to the experienced and graceful pen of the editor. Sir Frederick Ouseley's closing chapter, which summarises the progress of English art in recent times, is exceedingly interesting and impartial. The reader will feel some regret that the

English editor's space was so limited, as another dozen pages would have enabled him to do greater justice to a subject on which he is so high an authority. Considering the tremendous difficulties with which author, translator, editor, and publishers had to contend in the long and unavoidable delays attending the production of the work, it is surprising that the result is so eminently satisfactory.

The musical examples and other illustrations (some specimens of which we give here, by permission of the publishers) add much to the value and attractiveness of these volumes. Fac-similes of manuscript music by great composers, and other documents of historic interest, evidently reproduced with photographic accuracy, enhance the typographical beauty of a work which should be in extensive request as a suitable prize for musical students, and an acceptable gift-book for all music-loving persons. It is without doubt the finest work on the subject which has been issued in our own generation, and cannot be without its effect in greatly increasing the popularity of an entrancing study.

---

## SEASONABLE SNACKS.

---

**P**ERHAPS the present time of the year is the period when housekeepers are most taxed to furnish their tables with food that shall embody the requirements of variety and economy; and when party-giving and hospitality are the order of the day, a little extra anxiety to produce something new and suitable may well be pardoned, even by those who believe that nothing can ever supplant the time-honoured roast beef, turkey, and plum pudding of Yule-tide renown.

Probably—be the meal what it may—nothing lends itself more readily to culinary treatment than that pearl of the kitchen, the *oyster* (not that we despise it *au naturel*), and the recipes here given can be easily carried out. It is not necessary to use native oysters for any of them, indeed it is waste to serve those dainties except in the raw state.

*Fried Oysters.*—Beard and drain them (they should be a good size), then dip them into beaten egg and bread-crumbs, which have been seasoned with pepper, chopped parsley, and a pinch of grated nutmeg. Fry brown and crisp in hot fat, and garnish with fried parsley.

*Oyster Fritters.*—Make a batter of four ounces of flour, two eggs, a little salt, and a quarter-pint each of milk and *strained* oyster liquor. Cut small a dozen oysters, and mix all together, then drop from a table-spoon into the frying-pan with enough very hot fat to cover the bottom; they should be cooked to a golden-brown, and sent to table instantly—very hot.

*Curried Oysters* are a delicacy if the sauce is first

made, and the oysters put in just to get hot, not allowed to become hard, as they will do if the sauce boils afterwards.

A bowl of *Mulligatawny Soup*, made as undermentioned, will be welcome after a few hours' skating or a brisk walk. Melt an ounce of dripping, let it get quite hot, then add a chopped onion and an apple, both of medium size, a bunch of sweet herbs, and a few outer sticks of celery; let them brown well, then stir in a table-spoonful of good curry paste and the same of flour; cook these, stirring all the time, for ten minutes, and add by degrees one quart of stock made from bones, and simmer until the vegetables are tender; rub through a sieve, add salt to taste, and a little lemon-juice. Serve with boiled rice, every grain of which should be distinct and separate.

A *Vegetable Soup* well made is not to be despised. Few would suspect, on tasting this, that it was minus any meat. Soak all night four ounces of haricot beans; in the morning drain them, and add a quart of cold water; cover, and cook gently for two hours, then put in celery and onions cut small, enough of the two to fill a half-pint measure. Cook until all can be passed through a sieve, then return to the fire with a bit of chopped parsley, thyme, salt, pepper, and a table-spoonful of fine sago that has been soaking for an hour in cold water. In twenty minutes, after frequent stirring, serve in a hot tureen. Serve sippets of fried bread with this. It is well to bear in mind that salt should not be put with haricot beans until they are tender, as it hardens them; neither should an iron spoon be used to stir them, or they will shrivel; a wooden one is the best.

A delicious pudding—especially suitable for cold weather—can be made by putting into a well-greased pie-dish three and a half ounces of the coarsest oatmeal with half a tea-spoonful of salt and a quart of milk. After an hour's soaking, two or three hours' baking in a *very slow oven* (here is the secret) will result in a rich creamy mass, delicious with honey or sugar and cream, while treacle is no bad substitute for either. A hominy pudding made in exactly the same way is a treat.

May we say a word about *Suet Puddings*? They have just occurred to us in connection with wintry weather, because, when well made and cooked, they are so nutritious; if under-done, or badly made, so very much the reverse.

*Don't* chop your suet into lumps, some large, some small, and mix it carelessly with your flour into a wet sticky mass that won't leave the board, and refuses to be rolled. Try this plan:—Dredge the board, shred the suet into the thinnest of slices, then chop it very little and rub it into the flour until well mixed, just as you would rub in any other fat. Make this into a stiff paste, and if convenient add, to each pound of flour, two ounces of bread-crumbs; they impart great lightness to the pudding, and, to use the words of the medical man who recommended it to the writer, "suet pudding, so made, can be eaten and digested by those who could not eat the ordinary kind without a good deal of suffering." Beef suet makes the richer, and mutton suet the lighter pudding.

*Beef-steak and Oyster Pudding*.—Line a basin with suet crust, then fill it with tender steak and oysters in layers, a score of the latter to two pounds of the former. The meat should be in strips, with a bit of fat rolled up in each strip of lean; the seasoning, salt and pepper with a pinch of grated nutmeg, and for gravy use the oyster liquor thickened with browned flour, half filling the basin with it. Cook three hours or more, according to size, and have ready some extra gravy to serve with the pudding.

It is quite worth while to make in the best possible manner any pudding into which suet enters; it is so beneficial in cold weather, and a great stay.

A very nourishing and delicious *Gingerbread Loaf*, yet simple enough for children, is made as under:—Put a pound of whole wheat meal (finely ground) into a bowl with half a pound of fine oatmeal; add half a pint of treacle and half a pound of brown sugar, an ounce each of ground ginger and caraway seeds, four ounces of candied peel thinly shred, and six ounces of butter rubbed in finely. Mix together half a pint of milk, one egg, and a tea-spoonful of carbonate of soda, thoroughly blend the whole, and bake in a well-buttered tin, in a slow oven, until a skewer comes out of the centre quite clean.

*Raspberry Buns* will please the children, and are easily prepared. Mix six ounces each of ground rice and flour, rub in a quarter of a pound of lard, the same of white sugar, and a tea-spoonful of baking powder. Make into a stiff paste with the yolk of an egg and a little milk. Divide into small balls, hollow each, and insert a little raspberry jam; close up neatly and dip

into white of egg; flatten a little, and bake on a tin in a sharp oven. They will crack during the baking, and show the jam through.

*New Year Cakes* will be more easily digested by many than mince pies, as they contain no suet, and they are excellent for juvenile gatherings. Take equal weights of chopped apples and raisins, brown sugar, minced candied peel, and currants. To a pound of the mixture put the juice and grated rind of a lemon, and half a tea-spoonful of mixed spice. Make into small cakes with flaky pastry, either square or triangular in shape, and previous to baking brush them over with white of egg, then sprinkle castor sugar over them.

Any one who is catering for a children's party cannot do better than make a *Blancmange of Hominy*; it is far more nutritious than the corn-flour shapes usually prepared, and has the merit of cheapness. Put three ounces of hominy to soak in cold water, just enough to cover it, then, in a few hours, add a pint and a half of milk, and cook gently for two hours, when it may be sweetened and flavoured to taste, and poured into moulds. It sets in a very short time.

Another dish equally wholesome is a *Rice Sandwich*. To prepare it, take equal weights of ground rice, flour, sugar, butter, and eggs in their shells; and a tea-spoonful of milk to each egg used. Cream the butter and sugar, add the eggs and beat well, then stir in the milk; lastly, put the flour, rice, and powder in gently. Bake at once on greased plates, spread with jam while warm, put two together, and dredge the tops with sugar, some of which can be coloured pink.

*Apple Snow* is liked by nearly every one. A pint of custard should be made with the yolks of three eggs in the usual way; the whites must be beaten to a stiff froth, and mixed with the pulp of four or five baked apples well sweetened and flavoured with lemon-rind. This, if lightly piled on the custard, has a very pretty effect. It should be kept in a very cool place until wanted for use.

The dishes that may be made from an apple foundation are almost inexhaustible, and there is the satisfaction of knowing that they are, for the most part, thoroughly wholesome.

*Stewed Apples*, if prepared according to the following directions, become quite a high-class dish. Strain the juice of two lemons, add the rind cut into thin strips, and half a pound of castor sugar. Bring as slowly as possible to the boil, let it simmer until thick, then add seven or eight apples peeled and cored, and as uniform in size as possible. Turn them in the syrup a few times during the stewing, which must be gradual, or they will break. Put them in a glass dish, and pour the syrup round them. The exact quantity of sugar must be determined by taste, and the apples should be rather small. Unless the lemons are very juicy, it may be necessary to add a little water.

The appearance will be improved if the tops are decorated with a little blackberry jam, damson cheese, or any kind of candied fruit cut small.

As a really effective and cheap garnish for sweets of many kinds, we may instance grated cocoa-nut, and if a fresh nut is not available the desiccated will do.