

those we pressed and have still "in memoriam." Our first experience of Norwegian train travelling was rather dreary work. The journey was short, but stopping at every station prolonged the time, and we did not reach Christiania till a little after five.

Our intention had been to stay at the far-famed Victoria Hotel, but on our route some people advised us to go to the Scandinavie, as they thought the Victoria very expensive. Accordingly we went to the Scandinavie, which was so full that there was only one bedroom to spare, connected with a sitting-room, for which they demanded ten kroner per night. This rejecting, we were advised to try the Grand. And here we are, having, with almost insatiable appetites, enjoyed thoroughly, roast chicken, potatoes, cucumber and salad, and excellent tea. Evidently the fare here is good, and I hope Kate will reap the benefit of it, and feel better before we tempt the ocean wave. We procured our letters from the Victoria, and required no other amusement but the perusal of home news, for which we have been longing.

	Kr.	Ore.
Bill at Lillehammer . . .	4	40
Stolkjørrer to steamer . . .	0	80
Breakfast on board . . .	3	0
Tickets to Christiania . . .	20	75

Apartment 72, The Grand, Christiania,
Tuesday, August 12.

Respectable breakfast of mutton chops. We then called at Herr Heitmann's office, and ascertaining the number of our berths to be 3 and 4, we went to the "Rollo" to inspect the same. We found them in the general cabin for ladies, with several other berths, and on interrogating the stewardess, she informed us that on her last passage to Norway the ladies' cabin was so full that she and her friend were compelled to sleep on the floor. We asked if all the other berths were engaged. She replied "No; but some were always kept vacant for gentlemen. There was a general sleeping-room for ladies, but not for gentlemen, although there was another saloon below provided with cabins for gentlemen." We returned to Herr Heitmann's office, and asked the young man with whom we had previously spoken to allow us to secure berths 34 and 35, as they were in a cabin for two. He replied that he could not do so: supposing gentlemen should come at the last moment for a berth, and there was not one left vacant? We saw from his list that 34 and 35 were disengaged, and explained that

we paid quite as much as gentlemen, first-class fare, and also that Messrs. Wilson, at Hull, had told us that if we wrote in advance we should ensure a cabin to ourselves. We had written a fortnight in advance, and yet we were to be located with eight or twelve other ladies, as the case might be. Still the lad was inexorable. So we gained admission to Herr Heitmann's private office, and plainly stated the facts of the case. He fully sympathised with us, and said that ladies were not sufficiently considered, but added that we should have allotted to us the berths we requested—Nos. 34 and 35. We then went to Mr. Bennett's repository, and bought knives, photos, &c., but found afterwards we could purchase similar articles much cheaper elsewhere. While there, an American lady told us she had written to Hull for a berth on the "Rollo," and had received a reply that one was reserved for her. She did not see the ship previously to the day of departure for Norway, and then she was introduced to her berth in the general sleeping cabin for ladies. Several ladies were very ill, and altogether the voyage was a most unpleasant one. She drew many comparisons between that and her voyage from America. Henceforth I shall recommend people to see the berth they engage, not to depend upon a written application. Our next visitation was to David Andersen, where we negotiated for silver spoons, bowie knives, and carriole brooches. Then we surveyed the fort and barracks, with the badly-equipped soldiers.

Table d'hôte at the Grand was at two, to which we did full justice, and after resting for a short time on the balcony of the cosy drawing-room, we turned out again to parade the streets, and rub our noses against the shop windows, wishing we had plenty of money, so that we might take home presents for our numerous brothers, sisters, nephews, and nieces. About six o'clock we refreshed ourselves with milk and cake at Molmessen's, and at eight entered the Tivoli Gardens. Here we were much edified by an orchestra consisting of eight ladies and one gentleman. The ladies wore white muslin dresses, with pink silk scarves.

First violin, og Direktrice, Fröken Helene Hofman.
First violin, Fröken Mathilde Hütter.
First violin, Fröken Auguste Bonhaus.
Obligate violin, Fröken Elise Heller.
Obligate violin, Fröken Therese Pauhaus.
Flöite, Fröken Hedvig Kosnapfel.
Harmonium, Fröken Mina Leger.

Grand cassa, liden tromme og triangel,
Fru Caroline Richter.

Konsertmester, Herr G. Richter.

Returning to the Grand, about half-past nine, we saw our bill for the day on the table in our bedroom. To avoid mistakes, a list of charges is handed to the guests every day, which we think a very good plan.

Christiania, the capital of Norway, having a population of about 112,000, is situated in a picturesque valley at the northern extremity of the Christiania Fjord, a magnificent sheet of water running up a distance of about seventy English miles from the sea. It owes its foundation to King Harold (contemporary with Sweno, King of Denmark, surnamed Estritius, because he was the son of Margaret, named Estrita, daughter to Sweno II., and sister to Canute the Great), who called it Obselo. Harold kept his court here in the middle of the eleventh century. When the Swedes were besieging the fort of Aggerhuus, in the year 1567, the Danes, in order to take from them all pretences for staying in the country, burnt the town of Obselo. A peace was concluded between them three years after; and Frederick II. of Denmark, under whose reign this town was burnt, dying in 1588, his successor, Christian IV., rebuilt it in 1614, and called it Christiania, by which name it has been generally known ever since. It is built principally of white stone, and possesses, besides numerous public buildings, three first-rate hotels—the Victoria, the Grand, the Scandinavie, and other smaller ones, besides many private pensions. The old town of Christiania, now called "Oslo," was a bishopric in the mediæval age, and there are still a few remains of the Bishop's Palace ("Ladegaarden") and the main street. In this palace King James the Sixth of Scotland was espoused to the Princess Anna, sister to Christian IV. In the graveyard of the ancient church of "Oslo," W. Bradshaw, the compiler of the "Railway Guide," was buried, and a gravestone was erected to his memory. The shortest day at Christiania is five hours long, the longest of nineteen hours duration.

We have obtained "Bennett's Guide Book to Christiania," and the "Telegrafren," which is published daily, and gives much information.

	Kr.	Ore.
Admission to Tivoli . . .	1	0
Cakes and milk . . .	1	0
Bill at the Grand, August 11th . . .	10	80
Bill at the Grand, August 12th . . .	15	50

(To be concluded.)

HOME-MADE WEDDING AND BIRTHDAY CAKES: HOW TO MAKE AND ICE THEM.

By PHILIS BROWNE Author of "The Girls' Own Cookery Book."



ALL girl cooks have an idea that their *chef d'œuvre* shall be a wedding cake. I have again and again heard girls say, "I should like above all things to know how to ice a wedding cake, and to make some of that delicious almond paste which lies underneath the white sugar." I sympathise with girls

who consider this almond paste delicious, and as it is exceedingly easy to prepare it when once you know how, I propose that to-day we learn what we can about this very interesting subject.

The wedding cake is a very ancient institution; indeed, it is said to have come down to us from the time of the Romans, when it was a rule that the marriages of exalted personages should be performed before no fewer than ten witnesses, and that the contracting parties should mutually partake of a cake made of salt, water, and flour. Our modern wedding cakes are made of something more than this. They are usually so rich that prudent folks avoid them; and they are very expensive also. Even a very small wedding cake, such as would be considered by the majority of brides quite a makeshift, would cost from thirty shillings to two pounds; while at very grand weddings, when expense is no object, the cake is sometimes very large, and is most elaborately ornamented. I heard of one the other day which was several feet

high, and which was said to have cost eighty pounds. It is said, too, that the cake which is to be used at the marriage of the Princess Beatrice is to weigh 4 cwt., and is to consist of three cakes placed one on the top of the other. Cakes of this description would, of course, be baked in separate pieces, in tin moulds which had been carefully measured and calculated to turn out portions which when fitted together would make a circle.

With cakes of this sort I have nothing to do. I propose, however, to speak of a cake which would be quite sufficiently large for a reasonable bride, and which could be satisfactorily baked in an ordinary oven. And it must be remembered that if we were to examine what would be called a handsome good-sized cake, we should find that the actual cake—that is, the butter, almond, and

plain coating of sugar-icing—did not occupy the chief portion of the arrangement, but that a good deal of this gorgeous whole was made up of stand, floral decorations, sugar ornaments, drum, etc. These extras may be hired for a moderate sum, and they may be varied to any extent. Even a small cake looks almost imposing when it is thus made the most of. I have made very careful calculation, and I believe that by making a wedding cake, a Twelfth Night cake, or a birthday cake at home, we might get it for just one-third of the price we should have to pay if we bought it at the confectioner's. Not only would this saving be effected, but to my mind the home-made cake would taste the better of the two. It might not have that finished, spick-and-span look which a bought cake would present, but it might be made to look exceedingly pretty; and there is no question but that all friends and relatives of the manufacturer would infinitely prefer it to the most magnificent cake ever produced by an expert. Professional cooks and confectioners too often seem to me to sacrifice everything to appearance; they make things look most inviting, but they do not sufficiently consider either wholesomeness or taste. Girl cooks have no occasion to fall into this error, and their productions may be made to look everything one could desire, and yet may taste deliciously at the same time.

It is well known that cakes of good quality improve with keeping, although very plain cakes soon grow dry and uneatable. A little while ago I tasted at a wedding breakfast a piece of the cake which had been made twenty-two years ago for the wedding of the bride's mother; and I cannot say that the old cake was as much inferior to the new one as might have been expected. If a cake is to cut firm, as it is called, it is necessary that it should be made some time before it is wanted, for if freshly made it would crumble when cut. Confectioners know this so well that they are accustomed to make their cakes months before they are wanted, and then to ice them as required. If, therefore, girls are inclined to experiment in making a cake of this sort for a special occasion, I advise them to set to work in good time, and then to keep the cake covered up in a tin box until two or three days before it is to be used, when they may undertake the pleasant business of icing it.

When making a cake it is best to collect and prepare all the ingredients and all the utensils in the first instance, and not to begin to mix until everything is ready. The oven, too, should be looked after. It must be of a moderate, steady heat; and it must be remembered that this heat must be maintained for a considerable time (about three hours for a cake of this size), until the cake is baked through. If the oven is very fierce, or, if the heat is increased during the baking, the cake will probably be burnt on the outside and will be doughy inside; and this would be a misfortune. If, on the other hand, the oven is too cool to begin with, the cake will be heavy. In order to assist the thorough baking, and to prevent the edges of the cake from being harder than the outside, the tin baking hoop which is to contain the mixture should not only be greased inside, but should be lined with a double fold of buttered paper, three or four folds of buttered paper should be laid on the baking sheet underneath the cake, and paper should be laid over it. The baking hoops should not be more than three parts filled with the batter, so as to give the cake room to rise.

I will now give a list of the ingredients required, all of which should be thoroughly dry, and then describe the process of mixing. The quantities given here will make a cake about the size of a large dinner-plate. If, however, it is considered desirable to increase the size of the cake, this may easily be done

by increasing the quantities all in the same proportion. I think, however, that girls would be wise not to attempt a very large cake before they have tried a small one. "Discretion is the better part of valour," so far as it requires valour, or, its equivalent, courage, to make a wedding or birthday cake. The recipe given is M. Francatelli's:—

Ingredients.—Two-and-a-half pounds of flour, one-and-a-half pound of butter, one-and-a-half pound of sifted sugar, one pound of chopped dried cherries, one pound of cleaned currants, half a pound each of candied lemon, orange, and citron peel, all cut into small thin shreds, one ounce of salt, eight ounces of almonds blanched and well pounded, the zest of four oranges, one ounce of pounded cinnamon, cloves, nutmegs, and coriander seeds, all in equal proportions, twelve eggs, half a pint of brandy, and half a gill of caramel or burnt sugar colouring. (The latter I should feel inclined to omit). If preferred, one-and-a-half pound of flour may be taken and eight eggs may be used.

Process.—Put the butter into a large white pan and beat it with a wooden spoon till it is like a cream, but thicker. Gradually throw in the sugar and keep up the beating; next add the frothed whites of the eggs, and after a time the yolks; now add, slowly and gradually, the spices, the flour, the currants, cherries, peels, and salt, and keep on working the spoon all the time. When all the ingredients are thoroughly mingled, introduce the brandy, put the batter into the baking hoop, and bake as already directed. It is probable that by the time the cake is properly mixed, the maker's arm will ache badly; but she must not mind this at all. It is quite a minor detail, and not worth considering.

In making a cake like this it is very important that the ingredients should be properly mixed, well beaten, and added gradually, and that care should be given to the baking. The cake is rich, but that is no reason why it should not be light also, and it is very annoying, when one has taken a great deal of trouble and gone to a considerable expense, to find that we have given our time and money and trouble and covered with delicious icing a cake that is only a solid, heavy, and indigestible mass. If a cake of this description is not a brilliant success, it is a melancholy failure. Moderate praise bestowed upon it is really blank condemnation.

If we grant that it is desirable that experiments should be made in mixing small cakes before large cakes are attempted, much more is it advisable that a girl should try three or four times to ice a small cake before she tries a large one. To ice a cake properly, and especially to ornament the icing, one must have practice. It is worth while to think of this, because icing is one of those operations in which we seem to be so very awkward at first, and then by following the well-known advice to "try, try, try again," all at once we get to a point when things feel quite easy, and we advance to skill by leaps and bounds. There is no need to make these preliminary trials on very rich cakes; plain ordinary recently baked cakes will answer our purpose just as well. The cakes must be cold and firm, however; that must not be forgotten; and for the sake of making matters simpler, we should do well to lay our icing not on the rounded top of the cake, but on the bottom part—that is, the part which has been near the baking sheet, turning the cake upside down for the purpose. This part will be smooth and straight, and we can spread our icing evenly, but the top part will be knobby and rough. And if the outside of our cake is greasy, we should dredge flour over it, and then take it off at once with a soft white cloth, in order that this greasiness may be got rid of.

When the cake has been made and kept for

awhile and the time draws near for it to be used, the almond icing has first to be considered. For this there will be required a pound of sweet almonds, a pound of the finest white sifted sugar (icing sugar), the whites of two eggs, and a little orange-flower water, rose water, or any similar preparation. If nothing else is to be had, plain water may be used. Scald the almonds by throwing them into a pan over the fire containing boiling water. Let them remain until on taking an almond between the finger and thumb the skin can be easily pushed off. Drain away the hot water, put the almonds into cold water to cool them, drain them again, then put them into a cloth a few at a time and rub them between the hands, or, if preferred, slip off the skins with the fingers. As the skins are taken off, put the almonds into cold water, and let them lie for an hour. This will to some extent prevent their becoming oily whilst being pounded.

When the almonds are soaked, put them into a mortar and pound them to a smooth paste, adding occasionally a few drops of water as required. Almonds are of a hard nature; therefore, for this part of the business patience and strength of arm are needed. If the almond paste is to be superlatively good, the almonds may, after being pounded to a soft pulp, be rubbed through a sieve, and that which will not go through may be pounded again. I confess, however, that I think this is a rather unnecessary expenditure of energy. Indeed, I will go further, and, as I believe that there are girls in the world who would like to make almond paste who do not possess a pestle and mortar, I will confess that I have known the delicacy to be made without pounding the almonds at all, but simply chopping them as finely as possible before mixing them with the sugar. Mind, I by no means say that finely chopped almonds are equal to well pounded almonds; I would not commit such an indiscretion, for I am aware that it is a chief point that the almonds should be pounded till perfectly smooth. I merely state that if girls have not a pestle and mortar, and choose to dispense with the pounding—well, the house will not come down over their heads in consequence, and the almond paste will not lack appreciative admirers.

When the almonds are well pounded or chopped, they may be mixed with their weight in icing sugar, and then laid over the cake, making it smooth and even, by means of the hand dipped frequently in cold water and also with the flat side of a knife dipped in cold water. This almond paste may be from half-an-inch to an inch-and-a-half in thickness, according to the quantity of the mixture which has been made. It will be put on quite easily by using the wet hand; only it must be remembered that too much moisture must not be used, otherwise the paste will be so long in drying. The almond paste should be dried thoroughly and slowly before the sugar-icing is put on the top. On this account it is well to coat the cake with almond two days before the concluding business is commenced.

The white sugar-icing which is put over almond paste in rich cakes is known as royal icing. To make it properly, girls should have what is called icing sugar, which may be bought of any good grocer, and which costs about fivepence per pound. This icing sugar is not the same thing as ordinary fine sugar: it is specially made for the special purpose, and is passed through silken sieves, and moreover is mixed with a little fine starch, which helps to bind it together. It is a mistake to try and make royal icing of crushed loaf sugar, because the icing sugar is exceedingly smooth, and to use it saves much trouble. It is half the battle in cookery to be able to get proper materials and utensils. Clever cooks can in-

vent substitutes, and make use of whatever happens to lie close to the hand; but the more inexperienced the cook the more she needs to have things made easy for her, and it certainly is easier to work when one has the right tools. I recommend girls, therefore, to take a little pains to procure proper icing sugar before beginning to make royal icing. This will give their work a much better chance of being successful.

As even with icing sugar it is quite possible that lumps will have been formed through the preparation having been closely packed at the grocer's, it may save time if before beginning to mix the ingredients the sugar be passed through a wire sieve. The business will not occupy more than a minute, and is worth while. Put the sugar (say two pounds) into a bowl and throw in, one at a time, the whites of the eggs. The whites should not be whisked, but simply beaten for a second just to break them; the speck should be removed, and care should be taken not to leave a particle of yolk with the white. It is impossible to say exactly how many whites should be used, because this depends upon their size. They should, however, be put in very sparingly, and the sugar should be well beaten and worked with a wooden spoon, a few drops of lemon juice being added now and then. When a girl has beaten in one egg white until she feels she cannot get on any longer, she may add another, but I warn her that she is in greater danger of putting in too many whites than too few. What she has to do is to produce a paste which is quite smooth but not at all liquid. The sugar should be entirely worked in, there should not be any dry portions left unmixed with the white of egg, but it should form a compact mass. The sign that it is right is that a little piece put upon dry bread will not run. As a sort of guide, I may say that for two pounds of icing sugar the whites of three large eggs or of four small ones will probably be required. I advise girls, however, not to consider these quantities arbitrary, but to put the sugar into the bowl first, and to add as many egg whites as they find necessary.

When the icing is ready, the first thing to be done is to set aside a large spoonful for purposes of decoration, and then to spread the rest over the almond paste. I believe it is the correct thing to put the almond icing thickly on the top of the cake, only taking care to keep it from going over the edge, and to spread the sugar-icing all over the cake, making it from a quarter to half-an-inch thick. When, however, girls are so fond of the almond paste that they prefer to have it on the sides as well as the top, I know of no law to forbid their doing so. I suppose the reason of the above-mentioned rule is that it is thought almond paste put on the sides is more likely to fall off than when put on the top only. So it is. But if the paste is made stiffly enough, and if the cake is not very large, this mischance need not occur. Whichever plan is preferred, the chief thing is to try and get the coating of sugar as smooth and even as possible, and also to be very careful not to disturb the almond paste. The best way of doing it is to put little knobs of sugar icing here and there upon the cake, and then to spread it with the flat side of the blade of a knife dipped frequently in cold water. The business will take a long time, much longer than might be expected; but pains should be bestowed upon it, because the appearance of the cake depends upon it. If the sugar is left rough and uneven, the cake will stand confessed the work of a bungler. The knife used in smoothing it should be dipped frequently in cold water, but it should not be made very wet, because this would moisten the icing overmuch. It will be found that by making the knife wet, the sugar acquires a shiny look.

When the sugar is evenly spread it should be allowed to harden before the decorations are put on. It may be put in a very cool oven with the door open, or placed in a warm kitchen. It will not take very long. If thinly spread it will probably be ready in half an hour or so. Meantime the forcers should be made ready, and the spoonful of sugar set aside for ornamentation should be beaten up again with a little more white of egg to make it thin enough to be workable. If it is left as stiff as the portion spread over the cake was, it cannot be manipulated properly. For a birthday cake a few drops of cochineal may, if liked, be stirred into the icing to give it colour, but the pink should be of a pale tint; if deep red it will not be pretty. For a wedding cake the ornamentation should be entirely white.

In order to decorate a cake properly, it is necessary, first, to have icing forcers, and secondly, dexterity gained by practice. The forcers are small funnel-like cones about three-quarters of an inch deep, which are fastened firmly by means of a screw into a sort of sugar bag, six inches deep and three inches in diameter at the top, made of strong cotton satteen, jean, or any similar closely-made material strong enough to keep the icing from oozing through. The set of a dozen forcers, with screw and bag complete, costs about six shillings or seven shillings per dozen, although a single forcer with screw can sometimes be bought for one shilling and sixpence, the bag being made at home. The small tin cones are open at the ends, and are cut into different shapes at the point which enables the operator to make different patterns of ornamentation. Thus when we see an elegant waved line round a wedding cake, or are called upon to admire an elaborately moulded piping, we must understand that the maker thereof had a prettily designed forcer to work with.

It would not be impossible to make one of these forcers at home of strong cardboard, cut into a quarter of a circle, then folded into the shape of a small cone with the sides overlapping and fastened securely. The point of the cone might be cut off either straight or in some fancy design, and the cone itself might be sewn into a corner with the end protruding about half an inch. I say it would not be impossible to manage with home-made forcers; the feat has been accomplished again and again; for there are clever people who are always astonishing their neighbours and acquaintances with their performances. Nevertheless, where properly made instruments can be procured it is safer to use them, because the screw keeps everything secure. Forcers made at home of cardboard and paper are apt to burst at critical moments and allow the sugar to escape, and when one is in the midst of working out an original and elaborate design, this is annoying.

When about to use the forcers we screw the funnel-shaped cone into the narrow end of the bag, half fill the latter with the thinned icing, fold the top of the bag over to enclose the preparation, and, then holding the bag firmly in both hands, we press upon the top with the thumb in order to squeeze out the sugar from the point upon the cake. It has already been said that only practice will give skill in work of this sort. Nothing but practice teaches us how to regulate the pressure, so as to make the little stream of sugar which comes from the open end of the cone take the shape we desire, and, most difficult of all, stop just when we want it. Of course, the character of the ornamentation must depend upon individual taste and knowledge of drawing. In making birthday cakes it is very usual to write the name of the individual for whose honour the cake is intended upon the top, with a suitable motto below. Adventurers

and experimenters should, however, be advised that it is much more difficult to write clearly and distinctly than it is to make knobs, circles, or pipings. It is only prudent, therefore, to try the last before attempting the first. Sometimes a little pyramid of fluted piping is put in the middle of the cake; smaller knobs of the same description are put round, and festoons of sugar connect these together. Whatever be the design chosen, the work is very interesting, and with care, industry, and perseverance, success is almost certain.

As it is obviously undesirable that a cake of this description should be touched after either the almond paste or the sugar icing is laid upon it, it is wise to put our treasure on a plate turned upside down before commencing operations, in order that it may be carried backward and forward or turned about without injury.

It will be found that the sugar decorations having more white of egg in them, harden much more quickly than did the first coating of sugar icing; indeed, it is probable that by the time the last ornamentation is finished, the first one will be quite set. In any case, a sheet of tissue paper should be laid over the cake as soon as possible, in order to keep the dust from settling upon it. After all our care, we do not want the cake to be dirty. If when the all important hour arrives, and the cake is to be set before our friends, we discover to our dismay that there is a flaw where we least expected to find one, we must not forget that dainty fingers can often hide imperfections by means of a neatly cut paper frill, or a wreath of natural or artificial flowers, so skilfully that even the initiated might be excused for thinking that what was meant to conceal a defect was really an additional ornament.

And now having done my best to describe most particularly the details connected with the making and icing of cakes, and also to anticipate and provide for every difficulty likely to arise, I must leave my friends to make experiments on their own account; and I sincerely hope that the hints given may prove of value.

ANSWERS TO CORRESPONDENTS.

HOUSEKEEPING.

- PEM.—You might try a bottle of the liquid gold paint, but we cannot say whether it would answer. We should say that the spectacles are too strong if the eyes be constantly watering.
- DOROTHY.—Decanters may be cleaned with tea-leaves and the chips of raw potatoes shaken up with a little water, and left to stand over night.
- LITTLE POLL has seen our answer to "Martha" about her troublesome rusty iron boiler, and very kindly writes to say that the difficulty may be got over by white-washing the boiler with lime. Wipe the boiler dry after using it, and then whitewash it well with the lime whitewash. By the time it is next wanted it will be thoroughly dry and set, and will only cause a little hardness to the water. It must be whitewashed occasionally. We thank "Little Poll" for her ready help and kindly letter.

ART.

- M. M. S.—You could have the pieces fired separately, but we recommend your commencing another plaque.
- KATHLEEN F. W.—Ivoryine cards will doubtless command a sale, if really well painted. 2. Use gum or Florentine medium with your colours. Your writing is clear and well formed.
- CORINNA.—The Chinese-white should be put on first as a wash. 2. Fasten the card down securely before attempting to work upon it.
- A. S.—Paintings on canvas should be varnished with copal varnish.
- LEVSFRING.—Poonah painting is not taught at the present time. It is an old-fashioned style, and the art would take too long to describe in our very limited space. 2. You can obtain what you want at any place where American patterns are sold.
- H. E. G.—The oil-paint should be mixed with a small quantity of gold size.