

followed her meaning, taking in the bitter truth that I had tortured myself with a causeless jealousy, since Leonard had been at once the friend of Miss Carsdale and of her lover, and his interest in her arose from his desire to smooth their roughened course of love. But with the knowledge the pain in my head increased to torture, my limbs grew stiff and numb, whilst about my brow a furnace-like heat seemed to glow. The confused throbbing changed to a roaring in my ears that drowned every other sound; then all consciousness left me, as I felt myself falling backwards, backwards, in a darkness as of night.

How long my swoon lasted I know not; but the pale, agitated faces I saw about me when consciousness returned told me that my illness was deemed serious. Only Mabel remained calm and capable. She decided that I must be got home at once, and would not hear of Mrs. Gower sending for a doctor.

"Dorothy is well enough now to bear the drive," she said; "and as soon as we reach home I will send for my own medical man."

But when I tried to rise my head swam again, torturing pain in head and spine returned; it was as much as I could do, with all the help that was given to me, to drag myself to the carriage.

But Mabel's strong will prevailed; and it was well for the dwellers at the Vicarage that it did.

I have but a confused remembrance of that drive home—a memory of hopeless confusion and pain—of Mabel's speaking to me, and of my vainly endeavouring to attach some meaning to her words and answering in an incoherent, senseless way.

But I roused a little from my stupor as we neared The Towers. I remember alighting from the carriage, aided by Mabel and the footman, and staggering into the hall. There was a joyous shout, and little Percy came bounding to meet us. Where was the superior nurse, whose sole duty it was to guard this precious life?

"Run away, Percy! run away! Keep him back, some one!" cried Mabel, in a voice sharp with fear.

But the little fellow had clutched my gown as I sank on to a seat in the hall, and when I saw the dear, sweet face held up beseechingly to me, I, not knowing what I did, bent and kissed the rosy mouth. The next moment Mabel dragged him away, and his childish screams tortured my head. But it was too late. Ah, if I had but known!

For, a little later, Mabel's medical man—not old Dr. Perrow, but a younger practitioner, who had lately settled in the neighbourhood, and whom Mabel had "taken up," extolling his skill at every opportunity, pronounced that I was sickening with scarlet fever. Stupefied as I was, I saw the sudden pallor

that came to Mabel's face when the doctor uttered that word of terror, and I knew that it was not for me that she feared, but for little Percy. The fever had been spreading amongst the poorer houses of Burford during the wet spring, and many little children had died of it. Mabel had had her fears, and had carefully screened her child from every possibility of infection.

Poor Mabel! But her presence of mind did not desert her, alarmed as she must have been. She thought of everything that should be done, and gave calm and clear directions to her servants.

I was removed to the rooms within one of the towers. Mr. Steinthorpe had occupied them in his bachelor days; but since he married they had been rarely used. The passage leading to them was shut off from the rest of the house by a heavy baize door; so that practically they constituted a separate dwelling, and secured for me the isolation that the nature of my illness demanded. Salome was summoned to nurse me, and I need not say how willingly my old nurse came to me. All possible care and attention was bestowed on me by doctor and nurse; I lacked no comfort that money could procure; but I soon became too ill to know what was done for me, or who came or went.

(To be continued.)

FRENCH RECIPES.

LA FRITURE.

THOSE who have read the directions previously given for frying potatoes after the French method may remember that we promised to give a few more recipes for utilising the same fat in which the potatoes are cooked. The uses to which it may be put are numerous, and an intelligent cook will readily perceive that by its means the remains of cold meat of any kind can be made into an appetising and presentable dish. As a general rule, when the meat is minced and made up into balls, an egg is necessary to keep the mixture together, nor should rolling in flour or bread-crumbs be forgotten. We give here only two French recipes for using up cold meat in this manner, but variations of these may be made at pleasure.

Take any kind of cooked meat or fowl, mince it very fine along with a little beef-suet or bacon fat, season with salt and pepper, and, if liked, add some cooked potatoes. Mix all with one or two eggs, according to the quantity of mincemeat, make up into little balls, roll them in flour or fine bread-crumbs, and put them into the boiling fat. These balls swell a little, and ought to be bright. They may be served either with or without an accompanying sauce. They are often eaten with tomato sauce. Where pork is liked, they may be mixed with sausage meat.

The other recipe is for what are called *croquettes de veau*, made of cold roast veal. They are so generally liked that they are often made expressly for select dinners or special occasions.

Mince the veal very fine and season to taste, make a white sauce with flour and melted butter, add the mince to it, let it cook for a

minute or so, and then allow it to get cold. If the mixture is made the day before being used, it is all the better. An egg may be added if wished. Make up into little balls or rolls; if into the latter flatten the ends, dip each roll into an egg, beat up white and yolk together, and roll in very fine bread-crumbs. The crumbs used by French cooks are those of rusks or bread browned in the oven. When all the rolls are made up, plunge them into the boiling fat. Serve very hot. They ought to be quite soft and rather liquid inside, although browned on the outside.

As we have already stated, some cooks put fish into the same fat which is used for cooking potatoes, but it is more advisable to have a separate pot for fish. Cooked in this way small fish look and taste very well, as do also the remains of cold fish simply dipped in egg and bread-crumbs, or made up into balls with some crumbs or potatoes.

But coming back to the identical pot of fat used for potatoes, let us see how a French cook uses it for getting up sweet dishes. These are all made either of a mixture used alone and thrown into the fat, or with fruit dipped into it, thus corresponding to our English fritters. Of all these preparations, we think the best are apple-fritters, *beignets aux pommes*, as the French call them; but, of course, the larger fruits of any kind may be used. We have even seen a recipe *beignets aux fleurs d'acacia*, the white flowers of the acacia tree. A lady who has tasted them assured us that they were very good, having a flavour of orange-flower, and, besides, making an exceedingly pretty dish. We suppose the bunches of flowers would

retain their elegant shape, although dipped in the paste. Another curious recipe is for fritters made with sorrel leaves, *beignets d'oseille*; each leaf, with the stalk attached, being dipped into the paste, and then cooked.

It is astonishing, by the way, what a large place the sorrel plant has in French cookery; as no green soup, or *potage*, as it is called, is ever made without it, and spinach is seldom served without a large proportion of sorrel being mixed with it. We need not wonder, therefore, that the plant is used for fritters, and when we find so many sweetmeats made of violet and rose leaves, we need not hesitate to eat those made from the acacia flower. French cooks, we find, are of our opinion, that no fruit equals the apple for fritters, and that even the delicate peach appears rather to lose its flavour in such a preparation.

Supposing that our readers know that the apples must be cut into round slices and cored, we give the French recipe for the mixture into which they must be dipped. Put two or three tablespoonfuls of flour into a basin, into this mix two yolks of eggs, a little salt, a little beer, and as much water as will leave the paste rather thick. It must be thick enough to remain on the slices of apple when they are dipped into it. The beer is intended to raise the mixture a little instead of yeast. When all the ingredients are well mixed, add the two whites of egg. The fritters are improved by soaking the slices in rum and powdered sugar some time before being used. The fat must be very hot. Dip each slice in the paste and plunge into the boiling fat until the pot is conveniently filled. When well browned

take them out, sprinkle with sugar, and serve piled up on a dish.

Another favourite sweet dish is called *beignets soufflés*, which may be translated "hollow" or "blown up" fritters. Put some water into a saucepan, about a pint, with an ounce of butter, the same of sugar, a little salt and some lemon peel rubbed off with sugar. When the water boils, throw in with one hand, by degrees, enough of flour to make a thick paste, and keep stirring with the other hand so as to prevent it sticking to the saucepan. This paste must be well cooked in order to be light; it takes about half-an-hour. Take it off the fire, keep stirring for a little while, and allow it to cool a little. Break an egg into it, and stir well, so as to mix thoroughly, then another, and so on until four eggs are put in, taking care to stir well after adding each egg. Leave the mixture to get cold, if possible, for

an hour or two. When the fat boils, take a piece of dough about the size of a nut, throw it in, and continue this until the surface of the fat is half covered. These balls swell very much, while the interior is empty. They must be turned so as to be browned all over, as they swim on the surface. Drain before serving, and sprinkle with sugar. They may be eaten with preserves of any kind. If liked, custard or jam may be put inside after they are cold.

We are tempted to give another useful recipe here. It is not a French one, but is of American origin, if our memory does not deceive us, and is for a kind of biscuit called

"DOUGH NUTS."

They are something like the cracknels made by biscuit manufacturers, and ought to be quite dry. The materials are 1 lb flour, $\frac{1}{4}$ lb sugar, 2 eggs, half teaspoonful carbonate of

soda. Have ready in a pot boiling $1\frac{1}{2}$ lb lard. We give this recipe as we received it, but it will be understood that, for those already provided with a pot of fat for the uses we have described, a separate one is most necessary. Mix the carbonate of soda in the flour, add the other ingredients, and mix all with buttermilk to a not too stiff paste. Pinch off pieces, throw them into the lard, when after a little they will rise to the top. Allow them to get brown. Sour milk may be used instead of buttermilk, but does not make the biscuits so light.

In concluding these directions, we beg to remind the cook that when the fat is already hot, pieces of cold puddings of any kind, solid enough to keep together, may be made to go farther by being dipped into paste, and put into it.

M.

ANSWERS TO CORRESPONDENTS.

EDUCATIONAL.

BRENHILDA.—Your nicely and gratefully-expressed letter deserves our best thanks. Your hand is not yet a running hand, but promises well, and the sentiments in your verses are excellent, yet they are not sufficiently correct in composition to be introduced into our paper. We regret to disappoint you.

MOTHER GUM.—The origin of the name "butterfly" is identical with that of "buttercup." Both insect and flower owe their name to their colour, the straw-coloured fly giving its special and characteristic name to all its fellows, though differing in colour. In Anglo-Saxon the name is "buterflæg"; in German it is the same; in Dutch it is "botervlieg."

E. K. CARNEGIE.—For all papers of examinations, and other information respecting Girton College, Cambridge, write to the secretary, Miss Kensington, 22, Gloucester-place, Hyde Park, W. For women upwards of eighteen years of age, £105 per annum. Entrance examinations in March and in June. For Newnham College, Cambridge, North and South Hills, write to the principal, Miss A. J. Clough. Fees, 75 guineas per annum. Age, upwards of eighteen.

JUMNA.—The Home Mission Reading Society, of which the hon. secretary is Miss A. Greaves, Barn-cote, Reigate, Surrey, gives its surplus funds to the home missions of the Church of England. The Reading Society, of which Miss Allen, 179, The Mall, Newport, Isle of Wight, is the hon. secretary, gives prizes in money to the most regular readers.

ART.

ROSALIND and CELIA.—The glass used for oil painting is ordinary looking-glass with bevelled edges. It is obtained through any large upholsterers, artists' colourmen, or picture-frame makers.

FOUR YEARS' SUBSCRIBER.—The various mediums sold for mirror painting are patents, and you cannot make them at home. They cost one or two shillings a bottle, and would be sent to you by post from any makers', of whom the names and addresses are continually advertised.

S. W.—See answer to "Four Years' Subscriber." No firing is required for mirror painting if varnished in the ordinary way. Your bird seems to have taken cold from having been hung in a draught, and needs a tonic. Put a rusty nail in his water, or some saffron, and keep him warm.

ALICE ROSE.—The spots on crystoleum-painting arise either from leaving too much fixative between the glass and the photograph or from some defect in the latter which is brought out by the fixative. For the last-named spots there is no cure; for the first, rub the spots down with fine glasspaper and repeat the bath.

LALLA.—To skeletonise leaves, boil them for two minutes, then transfer them to a strong solution of permanganate of potash and gently heat; in two hours remove the tissues gently with a brush, and bleach with sulphurous acid or a solution of chloride of lime. Should your fingers become stained during the process, rub them with diluted sulphuric acid. The Queen has no family name, so it has been decided by Sir Bernard Burke.

MIXED PICKLES.—Pre-Raphaelism is a theory in painting, giving preference to a style that prevailed before the days of Raphael, in which the principal characteristic was a careful and rigid adherence to natural forms and effects in contradistinction to the style of any particular school. The word khedive is pronounced as "ked-deeve."

HOUSEKEEPING.

STARLIGHT.—The only method of restoring the colour to the brown morocco leather would be to use a small bottle of Judson's brown dye on the worn places.

E. F. A.—It is well to cover down all jams while hot, we believe. Watering with cold tea is said to be good for ferns. They must also be carefully preserved from draughts.

SWEET LITTLE MARIE must first scrape all the paint off the jacket that will come off without hurting the cloth, and then wet the spot with turpentine, which will take away the mark. Use a little blotting-paper to lay on the spot to take off the paint. The 3rd May, 1870, was a Tuesday.

GENEVERA should not be ashamed to say she is sorry if she feels so, and have any apology that it is right to make. She certainly ought not to have called anyone "a fool," under any circumstances, however provoked.

E. J. PARKES.—The method of keeping eggs for winter use is to grease each egg with unsalted lard or butter and put them away, the small end downwards, in coarse salt or bran. A barrel is the general thing used to hold them.

FLORA.—Alabaster must not be cleaned with soap and water. It is cleaned with lemon-juice by the Italian sculptors and sellers of it. Perhaps you could also use a thick paste of starch, which you could rub off when dry.

B. E. W. (Cottenham).—The horsehair in the couch must be baked in an oven to kill the moth, or very carefully picked over when the eggs have been hatched and the grubs are out.

PISCES.—The white side of flat fish is sent in to table uppermost, but the under side is the best; so in carving the fish you must put the fish-side underneath the fish in order to help it.

BUGEISEN writes to say that the sticking of the flat-iron to the starched material may be entirely avoided by working the starch when dissolved into a lather with ordinary yellow soap. Many thanks.

MISCELLANEOUS.

PRIMROSE.—We do not always give sequels to our stories and few that we know have any. You write fairly well.

ANXIOUS WAITER.—The dress pattern sent appears to be of a material and colour suitable for wear at lawn-tennis parties.

ADE must ask the advice of, and be guided by, her father and mother in this serious matter.

MAUDE CARTWRIGHT.—The 28th January, 1870, was a Friday.

HARBELL.—The 18th May, 1848, was a Thursday. We think it is prudent to retain all situations as long as possible. At the present time they are so difficult to procure.

SOFTSWAN must take a long breath at each pause in her reading aloud, and do it very slowly when quite alone, for at least an hour a day. We know a young lady who has very nearly cured herself of stammering by perseverance in this method.

CARLOTTA SCHULTZBERG.—We think you have acted with a great want of maidenly delicacy and care, and the young man, as well as your brother, is also much to blame. You had better inform your mother, and let her write to both of them and inquire the young man's intentions.

HERMIA and HELENA (South Africa).—For bleeding at the nose, inject a little alum and water up the nostrils; sit up, and bathe the face and neck with cold water. Probably you are affected by the extreme heat of the climate.

TIZZIE.—Why should you wish to know whether the bill respecting the deceased wife's sister be passed?

It has not. You may marry your brother-in-law in the colonies, but not yet in this country, and any children by such a marriage would be illegitimate, and could not inherit property, excepting as strangers by will only. It has been naively said that "it is a pity the men who wish to do so had not married the sister at first." The bacon of which you speak must have been very badly cured. Cut off all the outside, and cover the slices in a frying-pan with water, and when done pour off the water and brown it.

PRIMROSE.—If not an intentional breach of your pledge, you need not worry yourself about it. Sometimes it is expedient to follow the advice of St. Paul, to "ask no questions for conscience sake."

EMILY SOUTHWELL.—You need complete rest. You have over-fatigued your brain. Drop all study, at least for a fortnight, and get change of air and scene if you possibly can.

IZZIE BIRBECK.—A hat entirely covered with a duck's breast is more suitable for winter than summer wear. The skin should be properly prepared and baked before used. Your parents must decide the question of your singing at a temperance meeting. At sixteen you are not only young for appearing so publicly, but incompetent to undertake it. Your training should only begin at that age.

M. A. G.—To clean black silk, use slightly-diluted gin, and rub in well. It will both cleanse and stiffen it. See all we have already said about the hair, and quite recently, too.

NIL DESPERANDUM.—You should consult the wishes of your parents in reference to your taking a situation, and be guided by them. Why should you compete with those who are obliged to support themselves, and so render it more difficult to obtain situations when you are not under any obligation to go out as a governess? It is cruel and selfish to do so. You will find plenty of work to do for the good of others by joining two or three of the many societies instituted for the aid of the ignorant or needy. The Odd Minutes' Society is an admirable one; secretary, Miss Powel, Luctons, Buckhurst-hill, Essex. Form your letters more correctly; do not make efforts to display originality by making them unsightly and illegible.

SAUCE-BOX.—Inquire for it at any florist's.

IGNORANT SEVENTEEN should at least learn to spell. Natural dullness of intellect may be improved by careful study. If you have your second teeth extracted no others will succeed them. You write a good hand.

CLEANLINESS. You can clean white fur with plaster of Paris or flour.

READER.—Ivan Stefanovitch Mazepa, of whom you have seen pictures as bound upon a wild horse, was a Hetman of the Cossacks, born in 1644. In his youth, while acting as a page to the King of Poland, he was discovered in an intrigue, for which cause he is said to have been driven thus into the Steppes. There he was rescued by the Cossacks, was made a chief, and came into favour with Peter the Great in 1700; but he deserted his master for Charles XII. of Sweden, after eight years' service, and at the fall of the latter sovereign, about a year after, he poisoned himself.

NELLIE J.—Wrinse the Shetland wool article in soapsuds and then in clean water. If you prefer the method of cleaning it with flour or powdered plaster of Paris, it would be found equally effectual. Of course, the latter plan could only be suitable for white wool.