

her hand. Then he took the vacant chair beside her, and entered into conversation with the ease of manner which showed him used to good society.

It was very plain to Esther's observant eye that Jessie was fond of playing the part of little coquette with Everard Chester. How deep the attraction he possessed for her might go she could not so much as guess at present; but that she claimed his attention as a right, and wished to be first with him in talk, was evident enough. As for him, his manner was more that of an elder brother than of a mere friend, and he occasionally put her aside to talk to Esther with a smile and gesture that bespoke an intimacy which must have existed from childhood. This intimacy was also indicated by the fact that Lady Eleanora still maintained her reposeful posture in her easy chair, her eyes closed, and her faculties more or less under the sway of sleep, leaving the young people to chatter together at will on the other side of the room.

"Dacre," said Everard, turning to the boy when he had finished his introductory conversation with Esther, "you must look out what you do with your dogs, coming through the plantations. You do not have them half under control, and the keepers are getting savage about it. They declare you are doing more harm to the covers than all the rest of the passers-by put together: and if you don't take care you'll get a bullet put into one of your terriers before long."

Dacre's eyes suddenly flashed fire.

"I should like to see the fellow who would dare to meddle with my dogs. He'd not do it a second time."

Everard's face took a sterner look than was its wont.

"Look here, Dacre, none of that sort of talk with me, if you please. You are glad enough to shoot my pheasants and partridges when the time comes, and to make a short cut through my plantations, and you know I'm not the man to stop you, or to speak to you without good cause. But if you choose to go about with a pack of dogs at your heels, over whom you cannot, or will not, exercise proper control, and if the consequence is that the birds are scared and the eggs broken, some sort of stop must be put to it. I'm not going to have my covers spoilt, and my men's time and labour wasted, simply because you do not choose to train your dogs to go to heel at a word. I give you fair warning that this sort of thing is not to go on. It rests with you whether we are to have a row over it or not."

Dacre stood very still for a moment, and Esther did not know whether he would fly into a passion or not. But it seemed as if Everard knew how to treat him; for after a brief silence he broke into a sudden laugh, and said, "All right, old fellow, I cry *peccavi*, and will try to remember. I suppose you have the right and the might both on your side. But I do like to see the dogs range—they do it so uncommonly well."

"Much too well for my men," answered Everard laughing. "Well, do your best to keep out of mischief, and I'll preach patience to the keepers; but if you tax it too far I'll not answer for consequences to the dogs."

"All right," answered Dacre in his nonchalant way; "and now come and have a game of billiards. It's an awfully

dull house now—nothing but a pack of women in it."

Everard laughed, but he let Dacre lead him away after he had shaken hands. It probably did not occur to him that his presence in the drawing-room was something of a relief. Jessie pouted as he withdrew, but consoled herself by telling Esther all about Everard and his family connections.

"Old Mr. Chester, who died two years ago, was Everard's uncle," she said, "and until a little before his death he had a son of his own, who was of course his heir. But Everard and his mother always lived close to the Hall, and the cousins were almost like brothers, only we always liked Everard much the best, and were sorry he would not have the property afterwards. Everard was brought up for a doctor, and was studying in London, and had qualified and taken some hospital appointments, when his cousin Frank fell ill and died; and then old Mr. Chester begged him to give up his profession and come and live with him. And his mother thought he ought; and they both moved to the Hall; and before six months had passed old Mr. Chester died, and Everard was the master of everything. And he is our nearest neighbour, and we are all very fond of him, and he is almost like a brother, and can keep Dacre in order better than anybody. But how late it is getting, Aunt Essie! I think you must be wanting to go to bed. I am, I know. So suppose we go. I wonder what you think in the back of your head about us, now that you have spent one whole evening at Greyfriars?"

(To be continued.)

## SOME FOREIGN SWEET DISHES, AND HOW TO MAKE THEM.

### ALMOND PUDDING.

Half a pound of almonds blanched and finely pounded, five ounces of sifted sugar, the rind of a lemon finely chopped, and the yolks of eight eggs. Mix these ingredients well together, and then add the whites of the eggs (which should have been previously whipped till quite stiff), then stir in lightly. Pour into a buttered mould, and bake like a custard. Turn out before serving, and pour round it at the last minute the following cream sauce:—

### LEMON CREAM.

Quarter of a pound of sugar rubbed on one lemon, half a cupful of lemon juice, one wine-glassful of water, and three eggs, the latter to be well beaten. Cook in a lined saucepan on the fire, beating it all the time. When it begins to get frothy and thick it is done.

### ALMOND BALLS.

Half a pound of almonds blanched and well pounded, six ounces of sifted sugar, the finely-chopped rind of one lemon. Mix these ingredients well together with three eggs, and add flour until the mixture is stiff enough to form into balls the size of small apples, then fry them a golden brown. When done insert small slips of candied lemon peel to resemble an apple-stalk in each one, and serve with the above lemon cream placed in a sauce-boat, the balls to be arranged in a glass dish.

### APPLES IN CREAM.

Pare and core as many apples as will make a nice sized dish, stew them with water and sugar until the liquid is nearly all boiled away, and the apples are transparent, but not so soft as to lose their shape, then arrange them in a glass dish. Make a cream of three-quarters of a pint of cream, which cook in a lined pan until it nearly boils, then stir in three well-beaten eggs, three ounces of blanched and pounded almonds, and three ounces of sifted sugar; keep stirring until it begins to boil, then take it off quickly, and when both the apples and cream are nearly cold pour the latter over the apples, strew with sifted sugar, and before serving pass a red-hot salamander over the top until a pretty glaze is formed.

### CREAM AND SPONGE CAKE.

Three-quarters of a pint of cream and four yolks of eggs, well beaten together, with the rind of a lemon rubbed on a piece of sugar. When mixed, put on the fire in a lined pan, and keep stirring until the cream begins to boil. Cut three or four stale sponge cakes in four pieces, and arrange in a glass dish, and pour the cream over them. Then beat up the four whites of the eggs till quite stiff, add a little sifted sugar, and when the cream is cold pile up the beaten whites on the top, sift sugar over it, and colour with a red-hot salamander.

### PISTACHE PUDDING.

Butter a mould and line it with puff paste—a pie-dish will do as well. Then take a teacupful of blanched and pounded pistachio nuts, six whole eggs well beaten, and three-quarters of a pint of cream. Beat all these ingredients well together and pour into the mould. Cover with thin puff paste, press the edges well together, and bake the same time as a custard. Turn out on to a dish before serving; either a cream or rum sauce is best with this pudding.

### FLOAT KUCHLI.

Half a pound of flour, four ounces of butter, two ounces of sifted sugar, two tablespoonfuls of sour cream, and two yolks of eggs. To be all well mixed and kneaded together. Put on one side for two or three hours, then roll out, cut into fingers about five inches long and one and a half inches wide, and fry well in hot fat. Serve piled up in a glass dish, to eat with creams or stewed fruit.

### SUGAR NUTS.

Four ounces of sifted sugar, half a pound of flour, three well-beaten eggs, and a piece of butter the size of a walnut, and any flavouring that is liked. Mix well together, and knead well. Then form into balls about the size of a walnut and fry in very hot fat. Serve piled up on a cloth, with white sugar sifted over them.



Cloth is the great material for hats that are unblocked; and we have the wonderful "plate" of felt, which can be manipulated by clever fingers into either a bonnet or hat. One almost wonders how they stay on the head; and it is evidently only the numberless hat-pins that keep them in place.

In the way of making dresses, the jacket-bodices with deep basques and of the most severe plainness in cut are the most worn and admired. The English bodices are cut with a seam at the waist; but the French prefer to cut them with no seam, and all in one with the bodice, the English mode being the most becoming to the figure. Very deep coat-bodices are sometimes seen that almost look like a second skirt; and these are generally open in front, with a Louis XVI. waistcoat, which is richly trimmed with embroidery and lace. The basque of English gowns is usually opened-up at the back, like a man's morning coat, and this gives room for the gathers of



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the skirt underneath to expand, and gives a little fullness at the back, thus taking away from the long straight lines.

The style of skirts continues the same. They are narrow and flat, and as long as the long coat bodices are in vogue they will continue to be the same as they are, as they sit so much better. Some of the new skirts of thick materials are once more gored, and all dresses of "princess" style are gored in as closely as possible, as far as the knee, below which they are allowed to spring out a little. All skirts have tapes and runners to tie the fulness in closely at the back; but steels and dress-pads are things of the past, and I should advise my readers who are of an economical turn of mind to collect these cast-off mattresses, and make a pillow case of ticking, and turn out their contents into it. They were generally

made of the very best hair, and they form a very good hair pillow. Some years ago it was all the fashion amongst doctors to order hair-pillows to sleepless and headachy patients.

With heavy woollen materials the back breadths are generally mounted in two narrow box pleats of treble thickness, or else in kilt pleats which meet in the centre. A single box pleat is also sometimes seen on the gowns made by fashionable ladies' tailors, but this is too severe a style for most people. All the softer materials—woollens, silks, and even velvets—are gathered; but the gathers are large, and a lining is put in to make them look rounded and full.

A new back for the jacket-bodice has made its appearance, with many side pieces, and very much cutting in it. But I fancy the ordinary home-dressmaker will not feel inclined to try it, as it will be difficult both to cut and to fit. Sleeves continue to be cut high, and many of them are braided, or made in stripes, or wound round in a kind of spiral effect.

The yoke method of trimming bodices remains very popular, and the yoke and sleeves are often made of the same material, the yoke following round the arms and being sewn in with the sleeves. This is, for some people, a very unbecoming style, so it should be adopted with great care; if the figure be too thin it will not look well.

In the large picture we have every kind of cloak and jacket shown which are at all worn this winter, so it will not be difficult to see what is pretty and what is not. For travelling and driving, the long cloaks are excellent, but they lack the smartness and youthful appearance of the jacket, nor are they so good or so healthful for walking wear, and make our exercise too much a matter of form to be good for us. They, as well as fur and fur-lined jackets, produce over-heating in walking, and give a feeling of fatigue. So it is well if, in going into the country, we provide ourselves with a warm close-fitting jacket, to make sure that we get the proper amount of exercise and fresh air during our trip. Too large a hat is not good for the country in the winter either, as it resists the wind and fatigues us too. So we must choose a plain and close-fitting felt, with a plain band, and altogether as simple as we can obtain: I notice this year there are numbers of these for sale everywhere.

The paper pattern selected for the month is one of a new cape with a high collar and a pointed yoke. This shape, if lengthened, will form one of the new mantles which are now often seen made of the material of the dress. The yoke and collar may be made of plush or imitation astrachan, and the flounce or lower part of cloth. About a yard of double width,

and one yard of plush or astrachan, would be enough to make this comfortable garment. The yoke must be lined with silk and the flounce also, or it will lack sufficient warmth. This pattern may be had, price 1s., from the address below.

All paper patterns are of medium size, viz., thirty-six inches round the chest, with no turnings allowed, and only one size is prepared for sale. They may be had of "The Lady Dressmaker," care of Mr. H. G. Davis, 73, Ludgate Hill, E.C., price 1s. each; if tacked in place, 6d. extra. The addresses should be fully given. Postal notes should be crossed, but not filled up with any name. Patterns already issued may always be obtained.

As the object aimed at is use, not fashion, "The Lady Dressmaker" selects such patterns as are likely to be of constant use in making and remaking at home, and is careful to give new hygienic patterns for children as well as adults, so that the readers of THE GIRL'S OWN PAPER may be aware of the best methods of dressing themselves. The following in hygienic under-clothing have already been given—Combination (drawers and chemise), princess petticoat (under-bodice and petticoat), divided skirt, under-bodice instead of stays, pyjama (night-dress combination). Also housemaid's or plain skirt, polonaise with waterfall back, Bernhardt mantle, dressing jacket, Princess of Wales jacket and waistcoat (for tailor-made gown), mantelette with stole ends, Norfolk blouse with pleats, ditto with yoke; blouse polonaise, princess dress (or dressing-gown), Louis XI. bodice with long fronts, Bernhardt mantle with pleated front, plain dress-bodice suitable for cotton or woollen materials; Garibaldi blouse with loose front, new skirt pattern with rounded back, bathing dress, new polonaise, winter bodice with full sleeves, Irish wrap or shawl cloak, blanket dressing-gown, emancipation suit, dress drawers, corselet bodice with full front, spring mantle, polonaise with pointed fronts, Directoire jacket-bodice, striped tight-fitting tennis or walking-jacket, honeycombed Garibaldi skirt, new American bodice instead of stays, new Corday skirt with pleats, new jacket-bodice with waistcoat, princess dress, jacket and waistcoat, "Little Lord Fauntleroy" suit, braided bodice and revers, Directoire jacket with folded front, Empire bodice, men's pyjama, a mantle without sleeves, a plain gored princess chemise, Breton jacket and waistcoat, four-in-hand cape, jacket for out or in-door wear, skirt with two breadths, Senorita jacket, walking gaiter, tailor-made bodice, new cape, seamless bodice or polonaise, bodice gathered in front and fastened under the arm, lace and silk mantle, sailor blouse, long basqued jacket, and new jacket with revers.

## SOME FOREIGN SWEET DISHES, AND HOW TO MAKE THEM.

### FRIED RICE.

Prepare rice and milk with a little salt, as for a rice pudding, and cook till firm. Then sprinkle a wooden board with flour, spread on it the rice about the thickness of a finger, sit over it flour, and then lightly roll with a rolling-pin so that the rice is quite even. When it is cold cut it into squares, and fry a golden colour. As soon as they are done sprinkle with sugar, and serve hot or cold, with a spoonful of apricot jam on each, or with a cream sauce handed in a sauce-boat.

### CLARET SHAPE.

Stew five ounces of sage in three-quarters of a pint of claret until the sage becomes quite transparent, add to this, when done,

as much wine, sugar, and rum as is liked for flavouring, and cook these together until the mixture begins to get thick; then pour into a mould and let it stand all night in a cool place. Turn out on a dish and serve with whipped cream round it.

### "AUFLAUF" OF JELLY.

Take a quarter of a pound of good jelly—the remains of a shape will do—and two ounces of sifted sugar; beat them well together for half an hour. Take the whites of nine eggs, beat them till stiff, stir into the jelly lightly, and immediately put into a silver or china dish and bake in the oven (which must not be too hot) for nearly half an hour, until it becomes a nice golden colour. One can tell best that the "Auflauf" is done if, when

the dish is held a little on one side, it does not run out, but remains firm.

### ITALIAN CREAM CHEESE.

One and a half pints of thick sweet cream, three lemons, of which the rind must be rubbed on sugar, as much sugar as is liked, and the juice of the lemons pressed through a cloth, and four tablespoonfuls of rum. Whisk altogether in a basin until it is firm, then spread a piece of muslin in the colander, and pour the mixture in, spread it quite even with a spoon, and stand for a night in a cool place. The colander must be stood on a plate to catch the liquid that will drop from the cheese, and before serving the cheese it must be carefully turned out of the colander on to a flat plate.