

Fig. 9 is a pretty cap intended for evening wear. The material it is made of is either a fine open lace or chiffon with an embroidered edge. A full edging of lace or chiffon is first attached to the foundation (which is shaped to the size of the head with a high centre point), and then the lace is laid on full round the sides and gathered at the top of the cap. To keep it flat, thirteen pieces of narrow ribbon velvet are brought from the top of the head and caught to the edges of the foundation. These pieces of velvet are finished off with a point, to which a pearl bead is sewn. Small bows of chiffon

or lace fill in the crown of the cap. Yellow, mauve, or pale pink are good colours for making this cap in. The chiffon, when used, should match the velvet as to colour.

In Fig. 10 we give a widow's cap intended for an elderly lady. It is made of tarletan, with three crimped tucks in the front, a bag for the hair at the back, and two ends extending from the top of the head to the end of the bag as a trimming to the back. These ends are four inches wide, ten long, and are edged with a narrow frill of tarletan; they are caught together to keep them in place. The bows of

tarletan that trim the cap are not hemmed, only turned in. The crimped tucks are made by running a tuck in the material and fitting a round piece of cane to the tuck; forcing the tuck on to the cane, and pressing the material up into a small space before taking it off the cane. While pushing the tarletan on to the cane, the fingers should draw it up into small pleats. The strings of this cap are twenty-four inches long, thirteen inches wide, and have a broad hem as an edging of an inch and a half in width.

B. C. SAWARD.

STRAWBERRIES.

By PHYLLIS BROWNE.

THE American philosopher, Emerson, once said, "The plum at its best is the fruit of Paradise." One wonders if, when he made this remark, Emerson remembered that there were such things as strawberries. He must have done, for he was a very enthusiastic gardener, and very much given to cultivating fruits. Indeed, his biographer tells us that he failed completely with pears; so much so that a certain Horticultural Society once sent a deputation to inspect his orchard in order that they might discover "what soil it was which produced such poor specimens of such fine varieties." Maybe the sage was as unsuccessful with his strawberries as with his pears, and this was the reason why he was not as enthusiastic about them as he was about plums.

Whether Emerson appreciated strawberries or not, there are few girls who do not approve of them. When the scarlet berries appear, peeping between the stalks for those who have gardens, or resting in their baskets at the greengrocer's for those who have none, girls find themselves longing to taste the same, and congratulate themselves that good things have their season. This is the time of year when the sight of strawberries may soon be expected to awaken this longing; and whether our prospects with regard to them are good or bad, of one thing we may be quite sure—that they will not be with us long. Very shortly after we have discovered that they are in full season, and reasonable in price, we shall discover also that they have begun to "go off," and then for twelve months they will be seen no more. The period during which we can enjoy them freely will have to be counted by days; therefore we shall show our wisdom by making the most of them while we have them.

A clever housekeeper once said: "I am often told that I must take things as they come; but I find it much more difficult to part with them when they go." If we wish to part with strawberries when they go with equanimity, we must prepare to use them reasonably, enjoy them to the extent of our possibilities, convert them into dainty dishes while we have the opportunity, preserve them carefully, and do our duty by them fully, and so "seize their day," as Horace says. To do this, however, we ought in plenty of time to get to know all about them, and collect together the recipes for dishes into which they will advantageously enter. By way of helping girls to do this, it is proposed to take up here the subject of strawberries, and to give as much information about them as possible. Thus, girls will be in a position to "take strawberries" when they come, and to benefit by them to the full.

The strawberry as we have it is a comparatively modern product. Until the early part of the seventeenth century the only strawberry grown in England was the wild strawberry of the woods, and this, though pretty to look at and sweet to taste, was too small to be

of value. It is true that for some time before this the French had found out how to cultivate strawberries so as to increase their size, and there was a certain wood near Paris which was so noted for the fruit, that people used to come thither from all parts to buy them. The fruit thus purchased was, however, necessarily costly, and not until English gardeners gave attention to strawberries did they come within the reach of all classes. Now they are so well cared for, that every year sees them improved, while the number of varieties is very large.

Strawberries and Cream.—When strawberries are at their best, of a good sort, freshly gathered, fully ripe and not over ripe, they ought to be eaten as they are. Even cream and sugar are not worthy to be put with them, and the experienced epicure would prefer to eat them without any addition, while to cook them would be simple desecration. When a little short of being perfect, they should be mixed with cream and sugar; indeed, it is probable that under all circumstances the majority of strawberry lovers would say that strawberries and cream was an almost perfect combination of flavours.

There are two or three ways of serving a dish so well known as strawberries and cream. Some content themselves with piling the fruit on a dish covered with leaves, and sending sweet cream and sifted sugar with it to table separately. Then the guests prepare their own food. They pick off the hulls, bruise the berries with a fork, add sugar and cream to suit their individual taste, and proceed to enjoy themselves. The method is homely, but it is not elegant. The discarded hulls make the table look untidy, and those who are not accustomed to work of this kind get out of patience with it. Girls might at least hull the fruit before they place it before their friends, and doing this would give them an opportunity to pick out and lay aside berries that are not quite sound. Attention to this one detail would be a great improvement.

For a really superior dish of strawberries and cream, proceed as follows: Procure ripe, sound, freshly-gathered red strawberries, and do not touch them until a short time before they are wanted. They will spoil with keeping. Hull them and discard all imperfect berries, then bruise them lightly with a silver fork, and sweeten them to taste. The quantity of sugar needed will, of course, depend upon the quality of the fruit. Probably from three to four tablespoonfuls of sugar will be sufficient for a pint of berries. Now pour over them about a quarter of a pint of cream, and toss them lightly with two forks to incorporate them with the cream; then cover the surface with cream that has been whipped until it is firm and frothy. In laying on the cream, the aim should be to coat the fruit entirely, so that the preparation looks quite white. When the spoon is put into it to serve it, the red berries will show themselves, and the preparation will

have a most inviting appearance. It will be the sort of dainty to which the gentleman referred to, when imploring the girl named Curly Locks to be his, told her that she—

"Should not wash dishes, nor yet feed the swine,

But sit on a cushion and sew a fine seam,
And feast upon strawberries, sugar, and cream"—

a very inviting prospect, truly.

It is perhaps scarcely necessary to say that cream which is to be whipped thus must be "double cream," that is, it must have stood twenty-four hours instead of twelve, and it must be whisked in a cool place until it thickens, and no longer. It will not take many minutes to thicken, but if worked too long it will curdle. The objection to preparing strawberries and cream in the way referred to is that so much cream is needed. Altogether (that is, including the cream in which the berries are tossed and the cream used for whipping), about three quarters of a pint would be required for each pound of strawberries. To whip cream, however, increases its bulk, and this increase may therefore be calculated upon.

Next to strawberries and cream the preparation which will most naturally occur to girls who want to make the most of the fruit while it is in season, is strawberry jam. Now, truth before all things; so I may as well confess that, to my mind, this simple jam is one of the most difficult jams to make satisfactorily, and one of the worst to keep. Probably, on reading this remark, individuals accustomed to make strawberry jam will say, "Difficult! not at all! We have made strawberry jam year after year, and it has been enjoyed, and has kept well enough." Doubtless this was the case, and we think we know exactly what this jam was like, and how it was made. The fruit was hulled, and boiled down alone for awhile, after which sugar was added in the proportion of three quarters of a pound of sugar to a pound of fruit, and it was boiled again until it set when a little was put upon a plate. Whilst it was being made the fragrance sent forth by this jam was most inviting; indeed, it was the best part about the business—it conveyed a promise which would never be fulfilled. When this jam was brought out after being kept for awhile, it would be pure, unadulterated, and wholesome. It would be enjoyed by the children, and by individuals who like sweets of any sort, and it would be excellent for puddings and tarts. Most probably, however, the majority of grown-up folks who tasted it once would say, "No, thank you," next time it came round, for it would only have a suggestion of the true flavour of the fruit; and should the season be unfavourable, so that any of the jam went mouldy, the strawberry jam would be the first to go. If, in order to make sure of the jam keeping, a

pound of sugar were put with a pound of fruit, the jam would be so luscious that it would be almost sickly. Jam of this sort can scarcely be called satisfactory.

What we wish to do, of course, is to make jam that will keep and will yet retain the refreshing flavour of the fruit. Here are two or three special recipes for strawberry jam, and it is hoped that girls who feel inclined to experiment in this direction, will choose the one which looks most inviting, try it, and see if they do not like the jam thus produced better than that made in former years.

Strawberry Jam No. 1.—Hull the fruit, and with a silver knife cut each berry into two. (When the berries are divided, the sugar penetrates more readily to the heart of the fruit, and this helps the jam to keep.) Allow equal weights of sugar and fruit. Boil the fruit gently for about half an hour, add the sugar, and boil again until the jam will set. Now add some red currant jelly—a pound pot of jelly for each three pounds of strawberries will be about right. Boil again until the jelly is melted and incorporated; it will lessen the lusciousness of the jam.

No. 2.—Choose red, ripe, fine strawberries. Allow equal weights of sugar and fruit, and crush the sugar to powder. Put fruit and sugar in layers, and leave it for twenty-four or even forty-eight hours to draw out the juice. Drain off the syrup, and boil it separately till it thickens; then put in the berries, and boil well for about twenty minutes. (Jam made according to this recipe is excellent, but too luscious. One feels that the red currant jelly would be an improvement. It looks pretty, however. The berries remain whole, and are suitable for garnishing, and the syrup is valuable for making creams and puddings.)

No. 3 (Francatelli's way).—Allow equal weights of fruit and sugar, and add a quart of red currant juice for each six lbs. of strawberries. Hull the strawberries and draw off the juice before beginning to boil. Put the sugar into the pan with a cupful of water for each pound, stir until dissolved but not after, and boil until large globules cover the surface of the syrup. Now put in the fruit and the juice and boil sharply, stirring gently for about twenty minutes. Take up a spoonful of the jam and pour it back quickly. If as it slides down into the pan the last portion hangs in drapes or wide drops on the edge of the spoon, the jam is ready. If it does not present this appearance, it must be boiled a little longer.

No. 4 (Miss Parloa's way).—There is at the present time in America a very clever lady named Miss Parloa, who, within the last few months, made public the fact that for years she had been experimenting trying to find out a way of making strawberry jam which satisfied her. At length she tasted some strawberry jam which she considered delicious. The summer before last she tried a good many ways, but jam made as this was she liked best of all. This is the method of procedure.

Sun-cooked Strawberry Jam.—Do not commence operations unless the weather is very fine and settled. Pick over the strawberries, and put them in the preserving kettle with their weight in granulated sugar. Stir them gently to keep from burning until the mixture begins to boil, and counting from this time boil ten minutes. Pour the jam into wide shallow platters so that it shall be two inches deep, and set these in the sun on a table before a sunny window or on a sunny lawn for ten hours. (The original recipe said twenty-four hours, but it was found that ten hours was enough.) Put into jars and tie down in the usual way. Jam thus made will be very rich, but it will retain the flavour of the fruit. It will have plenty of syrup, and if carefully stirred the berries will be whole.

So much for the strawberry jam.

We now come to the various ways of cooking strawberries. One of the simplest is—

Strawberry Tapioca Pudding.—Soak a cupful of crushed tapioca or of large sago in a pint of cold water for two or three hours, or, better still, set it to soak overnight. Put it into a porridge pan or double saucepan, and set it by the side of the stove until quite clear. Stir it occasionally to keep it from forming in lumps. When done stir into it a good pinch of salt, a squeeze of lemon juice, and a cupful of white sugar. Then add off the fire a pint of ripe strawberries which have been hulled. If too thick, a little strawberry or red currant juice, or even more water, will be needed. Serve quite cold with whipped cream or milk. A mixture of strawberries and raspberries, or strawberries and red currants, makes a very good pudding of this sort, and, indeed, of every sort. Sometimes cream alone is stirred last thing into the tapioca, and the pudding is garnished with strawberries.

Strawberry Cream.—Set an ounce of gelatine to soak in a gill of cold water. Hull a pound of strawberries, sprinkle over them three tablespoonfuls of castor sugar (it will help to draw out the juice), bruise them, and let them stand awhile; then rub them through a fine sieve. Put with the *purée* thus produced the juice of a lemon. Whip half a pint of cream till stiff, and mix it with the *purée*. Melt the gelatine in a saucepan. When cool add it to the other ingredients and turn into a damp mould when it is beginning to form. Of course the appearance of this cream would be improved if it were either garnished with berries or if a little clear jelly were employed to decorate the mould.

Strawberry Jelly.—Soak an ounce of gelatine in a quarter of a pint of cold water. Hull a pound of strawberries, sprinkle six ounces of white sugar over them, and bruise them well. Put them with the gelatine, the juice of a lemon, half a pint of water, and the crushed shells and whites of two eggs. Whisk the ingredients over the fire till they rise in the pan; draw the latter back, and let it stand for awhile; pour through a jelly bag or cloth, and mould. This jelly should not be put into a metal mould, or it may become discoloured. If an earthenware mould is not at hand, a cup or pudding basin will answer the purpose.

When time and trouble are to be considered, there is an easier way of making strawberry jelly. Hull and sugar the fruit, and steam it to draw out the juice. Strain it, put it with gelatine and water into a saucepan, and boil for about ten minutes. Mould when nearly firm.

In summer time an ounce of gelatine may be trusted to set a pint and a quarter of liquid.

Jellied Strawberries.—Hull some ripe, fresh, sound, dry strawberries. Make a little clear lemon jelly in the ordinary way, but rather stiff than otherwise. Pour a little when beginning to firm into a damp mould or moulds (a soup plate or even half a dozen cups will answer the purpose if there is nothing else at hand). Place the strawberries upon the jelly so that they do not touch each other, then carefully cover with more jelly, and repeat till the mould is full. Turn out when set, and garnish with whipped cream.

Strawberry Charlotte.—Take a cupful of any ordinary sweet jelly (a small quantity left from another dish would answer excellently for the purpose provided it is fairly firm when set). When it begins to thicken, dip into it one by one some fine ripe strawberries cut in halves, and arrange these, the cut side downwards, round the inside of a mould with straight sides which has been soaked in cold water, and left damp. If the mould is quite cold, the jelly will quickly set and the fruit will adhere. Make some strawberry cream according to the recipe already given, and when it is so far set that it retains the form of a

spoon when a little is taken up and put back, place it gently in the lined mould. This sweet when turned out will look very pretty if the lining is tastefully arranged; and if the cream is well made it will taste delicious.

Strawberry Trifle.—This is a very delicious sweet, but it is to be avoided by teetotalers. Hull fresh strawberries (and if a few raspberries can be added all the better), bruise them slightly, sweeten them, and pour over brandy and sherry to moisten them well, in the proportion of four tablespoonfuls of sherry to one of brandy. Soak for an hour, then pile sponge fingers which have been dipped in a little hot syrup for a moment on the top, and cover with whipped cream, half of which may be made pink with a little cochineal and half left white. Authorities say that a trifle made with strawberries, oranges, and bananas, is specially delicious.

Strawberry Shortcake is an American preparation. If we were to visit the States during the hot weather, and were to be entertained by friends clever in cookery, or to go into a good restaurant, we should have an opportunity of partaking of a dish which looked like sublimated strawberries and cream—pink, white, and yellow. This would be shortcake; and when we became more intimately acquainted with it, we should discover that it consisted of layers of "biscuit dough" (which we should call Genoese pastry or the pastry used in making Swiss roll), with crushed and sweetened strawberries between the layers, and either whipped cream or creamy sauce poured over all. The shortcake is eaten both hot and cold, although most people prefer it cold. When served hot, the cake must be torn open with two forks, or cut while warm, not hot, with a very sharp knife which has been warmed and is held perpendicularly, to avoid making the cake heavy. It should also be buttered while hot. A peculiarity of this shortcake is, that almost every housekeeper who has been brought up to value it has a special recipe for it, and despises every other; just as English housekeepers think their own recipes for mince pies are superior to all others. Strawberry shortcake is particularly good for high tea.

Perhaps girls would like to try this celebrated dish. I therefore give a choice of recipes. Both come from America. No. 1 is Miss Parloa's recipe. No. 2 is the genuine old-fashioned shortened cake as made by a lady named Mrs. Keeler, who says that shortcake thus made is "dear to many hearts."

No. 1.—There will be required for this cake one quart of flour, three eggs, half a cupful of butter, three gills of milk, one cupful of granulated sugar, three heaping tablespoonfuls of powdered sugar, three heaping tablespoonfuls of baking-powder, half a teaspoonful of salt, and three pints of hulled strawberries. Mix the salt, baking-powder, and one tablespoonful of the granulated sugar, and rub the mixture through a sieve. Now rub the butter into the prepared flour, beat the yolks of the eggs well, and add the milk to them. Stir this mixture into the dry ingredients, and when a smooth dough is formed, divide it into four parts; spread these in four buttered jelly cake-tins (a dripping-tin will answer the purpose, and the dough should be about half an inch thick), and bake in a hot oven for ten minutes. While the cake is baking, crush the hulled strawberries with the rest of the sugar, beat the whites of the eggs to a stiff, dry froth, and beat into them the powdered sugar. When the cakes are done, place two on large plates, and spread one quarter of the crushed strawberries on each. Place the remaining cakes upon the first two, and cover them with the remainder of the fruit. Spread the white of egg and sugar over, and set the cakes in the oven for four or five minutes. Serve at once. If a richer cake is desired, mix half a cupful instead of a spoonful of sugar with the flour,

and butter the cakes before spreading the berries on them.

No. 2.—Make a dough with one quart of flour well sifted (to make it quite free from lumps), and three teaspoonfuls of baking-powder. Rub in three tablespoonfuls of butter or lard till it feels like coarse sand, and add milk, or milk and water, to make a dough as soft as can be rolled out. If lard is used, add a little salt, and in all cases be careful to handle as little as possible after adding the milk. Roll to about half an inch thick, and bake in a dripping-tin in one large cake. Bake in a hot oven for about ten minutes. When done the cake should have risen considerably. While warm cut into three-inch squares with a warmed knife, split each square in half, and butter the inside. Put the crust side down, and cover the top with berries which have been well crushed and sweetened. Cover with the other half, putting the crust side next the berries and the soft inside on the top. Cover this also with a liberal supply of crushed berries, allowing some to run over the sides. When ready to serve, moisten the cake with a little sweetened cream or milk, and heap over each portion either whipped cream, custard, or a sauce made as follows: Beat to a cream a cupful of powdered sugar and one tablespoonful of butter. Add one whole egg, which has been thoroughly whisked, white and yolk first separately, then together. Now add to the mixture, a little at a time, half a cupful of milk, and beat again between every addition.

It is to be noted that two cakes about the size of a pudding-plate could be made of the quantities given. Also that the milk which has gone sour (a mischance very likely to occur at the time of year when strawberries are ripe), is excellent for making shortcake. When it is employed a smaller quantity of baking-powder will be needed. When strawberries are not to be had the same sort of cake may be made of raspberries, red currants, tinned peaches, and other fruits.

Milk Puddings with Strawberries.—When

strawberries are abundant, a pleasant change from the ordinary milk puddings may be made by covering them with a *meringue* of strawberries. Rice pudding, sago pudding, tapioca pudding, corn-flour pudding, etc., may all be treated thus. Make the pudding in the usual way, using the yolks of eggs only, and bake. Have ready a good quantity of strawberries—that is, about a pound for a pudding made with a pint of milk. Hull the fruit, crush it, sweeten it, and spread it on the pudding. Beat the unused whites of eggs to a stiff froth, mix a tablespoonful or so of powdered sugar with them, and spread the *meringue* neatly over the fruit. Set in a cool oven to set the egg.

Strawberry Tarts not to be despised may be made by lining patty pans with good pastry, and filling them with ripe strawberries which have been hulled, sweetened, and tossed in beaten egg.

Strawberries and Orange Juice.—We think that strawberries and cream go well together, but it is an interesting fact that the Spaniards approve quite as much of another combination—strawberries and orange juice, maintaining that here art has improved nature. Girls who would like to pronounce an opinion upon the case might easily do so, for oranges remain with us in these days for a month or two after strawberries have appeared. To prepare them we need only to hull the strawberries, and pour over them strained orange juice to moisten them, then let them stand for an hour.

Strawberry Fool.—When strawberries are too much crushed to be fit to send to table, they may be converted into strawberry fool with advantage. Hull them, squeeze over them the juice of a lemon and sprinkle sugar over them. Let them stand for an hour, then rub them through a sieve and mix with the pulp a cupful of milk. Pile whipped cream on the top, and serve with sponge fingers.

Compôte of Strawberries is suited for individuals who desire something especially dainty. Here is a superlative recipe. Hull

the berries and put them into a bowl, pour syrup over them to cover them (made by boiling a pound of loaf sugar with a cupful of water to a clear syrup) and let them stand for an hour. Drain off the syrup, and add a wineglassful of red currant juice to each pint thereof, and boil down to half the quantity. Put the strawberries in a glass dish, strain the syrup over them and serve with sponge fingers. If it is to be had, a small glassful of Maraschino will improve this *compôte*.

So much for the recipes. It is to be hoped now that girls will feel that they will be at no loss when strawberries appear for ways to deal with them. One word, however, yet remains to be said on the medicinal value of strawberries. With regard to most of the good things of this world, which come within our reach, we have to acknowledge, that though they may be pleasant to the sight they are not good for food; good, that is, in the sense of being wholesome; and, indeed, the more delicious they are the more probable is it that they will be indigestible. But with strawberries it is not so. At any rate, we have the authority of Dr. Abercrombie, the celebrated physician, for saying they are of value. Here are the great Scotchman's own words: "Physicians concur in placing strawberries in their small catalogue of pleasant remedies. They dissolve the tartarous incrustations of the teeth. They promote perspiration. Persons afflicted with the gout have found relief from using them; so have patients in cases of the stone; and Hoffmann states that he has known consumptive people cured by them." Dr. Abercrombie lived a hundred years ago. We do not know that modern physicians would endorse what he says here. But if one-half of this statement is correct, we see at once that it is our duty to eat strawberries. Not merely because we like them, but because they will do us good, must we resolve to make the most of them. When duty and inclination go hand in hand, what can we desire more?

ANSWERS TO CORRESPONDENTS.

MISCELLANEOUS.

GERANIUM.—"Let the remembrance of Thy sufferings and death on the Cross give me patience, hope, and faith in the last moments of my life." This would be the meaning of the line, "Hold Thou Thy Cross," in the hymn, "Abide with Me." See St. John xv. 4, 6, 7.

GOPITE.—The name "Melita" was given because the princess was born in Malta. You will find it in Acts xxviii. 1, in the account of St. Paul's shipwreck. It is pronounced "Meleeta." It is often given as a Christian name.

MARY.—The locusts spoken of as the chief food of St. John the Baptist, during his sojourn in the wilderness, are believed to have been the edible pods of the tree so named. Here they are called by some St. John's bread—otherwise, locust beans, sold in our grain shops; and it is said that an effervescent beer has been produced from them and sold in London. Another kind of locust tree is a native of the West Indies; and there is an American false acacia likewise known by this name. In some parts of Australia there is a butterfly which is employed by the aborigines for food when fried in large quantities; but we do not think that locusts (the insects resembling the grasshoppers), are eaten in any part of the world.

S. CROSS.—You had better apply to the Editor of *Notes and Queries*. We have no knowledge of the descendants, if any exist, of the individual you name.

WELL-WISHER.—1. Cork mats are the best for a bathroom.—2. Currant fritters are simply ordinary ones sprinkled with currants, and almonds are only dropped on ordinary toffee.

LITTLE PRIMITIVE.—Certainly you should call at the vestry of your church and give in your name as a candidate. There will be a notice respecting the classes to be held, and you will be told what to prepare, and have to attend certain lectures.

M. A. B., MAGGIE, and A MAIDEN OF NINETEEN SUMMERS.—The ages of probationers desiring to be trained for nursing are twenty-one years in a children's hospital and twenty-five in an ordinary one. Apply (if old enough) to one of the great hospitals.

JUDY.—Pearls are strung on horse-hair or on strong waxed thread.

SCHUBERT ROSE.—If performed by a doctor, there would be no danger.

NORA PARKER.—"How they brought the good news from Ghent to Aix" was said by Browning to have no historical foundation whatever.

STANLEY CAMERON.—Pitman's shorthand books can be purchased for a small sum at every stationer's, we believe. You could teach yourself with much perseverance, no doubt. Better to have a few lessons.

EDITH TYNE.—1. The stories of the "G. O. P." begin with the volume in October of each year.—2. Paper patterns are obtained by writing to the address given in each monthly part, and following the directions.

QUEEN MAB.—March 2nd, 1871, was a Thursday. The other question was asked by "Photograph Frame." See our reply.

LITTLE BAB.—The proverbial phrase about the pity it would be to "lose a ship for a hap'orth of tar" is not an allusion to a "ship" at all, though "tar" is much employed upon them. The real origin is to be traced to the peasantry, who pronounce incorrectly, and clip their words. It has reference to the marking of the owner's initials on their sheep with hot tar, the neglect of which plan would probably result in their loss, as they are too much alike in most cases to be recognised with any well-proved certainty, and could not be claimed from a thief.

ANXIOUS ONE.—Were you to meet a friend walking with a gentleman, he would raise his hat first on such an occasion, and you should certainly acknowledge the courtesy on his part by a slight bow. But you need not bow afterwards unless he had been introduced to you.

K. MAUVORNEEN No. 2.—Your quotation is not from Shakespeare; it is from Congreve's *Mourning Bride*, I., i.—
"Music hath charms to sooth the savage breast,
To soften rocks, or bend the knotted oak."
Rather a wild flight of fancy! But no doubt it may charm snakes, and prevent an attack from them. Your writing promises well, but is not yet formed.

GISSY.—A man may not marry his wife's niece; she is his niece by marriage, and is within the prohibited degrees. The Jews have no law against it, but for Christians it is illegal. The man's wife being dead in no way alters the case.

JANIE.—If the hen be of an inferior breed, it would be well to fatten her for the table, as the others may follow her example of eating the eggs; or you might burn the point of her bill with a red-hot poker to blunt it (it will give no pain), and prevent her making a hole in the shells. Of course it must be carefully done, and not so much as to preclude her picking up her food, grain, etc. Your laying-house is probably too light. Scatter scraps of old mortar and lime rubbish in some part of the yard.

MONA enquires for the origin of the universal superstition respecting the misfortunes attending the spilling of salt. Salt was considered, in ancient times, as incorruptible, and was therefore adopted as the symbol of friendship; and the eating of anyone's salt laid an obligation on the guest to act as a friend, and to do otherwise was thus rendered an act of treachery. Thus, if the salt were upset, it was supposed that a rupture of the friendly feeling and alliance was to be apprehended. In the celebrated fresco painting by Leonardo da Vinci, of the Passover, followed by the Last Supper of our Lord and His twelve Apostles, Judas, who sits at the spectator's left, with his face turned away, is represented as having upset the salt.

AN ORPHAN.—We acknowledge your grateful letter with sincere thanks.