

willing to give, is esteemed superfluous, and she has no power to move him by a hair's breadth from the courses which are manifestly leading him to ruin.

Perhaps fewer opportunities of doing good would be lost, if people bore in mind that they are all talents entrusted to us, which we are bound to use for our Master's service. Try to grasp this truth and apply it to every little detail of your daily life. Are you beautiful and attractive in person? These charms must soon pass away; use them and

the influence they give you in many quarters while they last for good to others. Are you artistic? See that your pictures, or your music, or your æsthetic taste are not all lavished on yourself and your own advancement. Are you literary? Take care that you do not write for fame and money alone. Are you a clever needlewoman? Do not let the adornment of your own person, the decoration of your own drawing-room, or the reduction of your own bills, be the sum-total of the results of your industry and skill.

Finally, look on time itself as a great opportunity, and do not waste it in folly, frivolity, or indolence, but so use it in preparation for the life to come, that when time itself is merged for you in eternity, you may look back on your life as a richly-cultivated field, well weeded and watered, which has brought forth a bounteous harvest. Then, even if you should have been among those who have gone forth weeping and bearing precious seed, you will care little for it, when you come again with rejoicing, bringing your sheaves with you.

## AFTERNOON-TEA DAINTRIES.

By the Author of "Summer Puddings," "Scotch Scones," etc.



Now when the general exodus from town has begun and country "house-parties" are in full swing, where one of the pleasantest meals of the day, afternoon tea, requires catering for to make it as appetising as possible (to men

tired with a day's shooting or maybe fishing, as well as to women), perhaps some hints and recipes for sandwiches, cakes and scones, may be welcome to the hostess. Afternoon tea can be made substantial enough for men by the addition of nice sandwiches, and a variety of these can be readily made.

**Sardine Sandwiches.**—Take some sardines, carefully extracting the bone and draining off any superfluous oil; pound them in a mortar with a drop or two of vinegar and a dash of pepper. Spread this paste between thinly-cut buttered brown bread. See that the edges of the sandwiches are nicely trimmed. Always use a very sharp knife and see that the bread is not too new. For those who like anchovy, another way is to pound a dozen sardines, one anchovy one ounce of butter, some mustard, cress and capers together, add a dash of cayenne, a drop of vinegar and spread between brown bread and butter.

**Jelly Sandwich.**—A quarter of a pound of butter, half a pound of fine sugar, three-quarters of a pound of flour, three eggs, three-quarters of a teacupful of milk and a heaped teaspoonful of baking powder. Beat the butter and sugar to a cream, put in the eggs, one by one, beating between each, then add the milk, flour and powder. Spread on well-buttered jelly cake tins and bake ten minutes in a good oven. When half cool, spread between either jam or lemon preserve, lay together, press gently, and with a sharp knife cut into neat pieces, and ice on top or not as desired. Plain icing is most suitable, made with icing sugar and water. The lemon preserve is made by stirring in a pan two ounces of butter, half a pound of fine sugar, three eggs, beaten, the juice and grated rind of two small lemons; let it boil slowly a minute or two, turn into a jelly mould and use when cold. This preserve keeps some little time, and delicious lemon cheese-cakes are made, by lining tartlet tins with puff paste or short crust, putting a spoonful of the preserve in the centre and baking till the crust is ready.

**Lincoln Sandwich.**—Chop some sardines very fine, add some grated or chopped ham; mix with a little bit of butter, chopped pickles, mustard and pepper to taste, and place between white bread and butter.

**Salmon Sandwiches** are made of potted salmon (home made for preference) spread between white bread and butter.

Then there are so many "potted meats" to be had in small tins, such as the excellent "Strasbourg," "potted game," "chicken and ham" and "pâté de foie gras," that innumerable changes can be rung. Then if there are any scraps of cold meat, chicken or ham in the larder too small for other use, they can be utilised by being pounded or passed through a mincing machine, seasoned to taste, and made into dainty sandwiches, either white or brown bread ones.

Hard-boiled eggs, finely chopped, and cress, make together very nice "bites;" also cress alone, well washed and picked and used with brown bread and lettuces, washed in well salted water, rolled in thinly-cut, well-buttered white bread, are very dainty and much relished.

And now having given, I hope, a large enough selection of the more solid part of the tea, let me pass on to the cakes, etc., which are none the less relished by the sterner sex, and many of whom have a "sneaking regard" for the "sweets of life!"

Hot tea-cakes are or should be always a feature of "five o'clock tea," and so I will give a few of the best of them.

**Athole Teacakes.**—Rub into half a pound of flour a quarter of a pound of butter, add one ounce of sugar, a pinch of salt, and a heaped teaspoonful of baking-powder. Beat up one egg, and add it, with as much milk as will make a nice firm paste, to the dry ingredients. Work on the board a very little and roll out half an inch thick, cut into round cakes and bake on a floured tin in a very quick oven for ten minutes; split and butter while hot, and serve at once. These are also good cold with butter.

**Brown Scones.**—Three cups of wheaten flour, one cup of white, three cups of milk, two tablespoonfuls of lard or butter, a little sugar, a pinch of salt, two teaspoonfuls of cream of tartar and one of baking soda. Mix all dry ingredients together, rub in the butter and mix to a paste with the milk; roll out quickly, cut into small round scones, and bake on a flat tin. Eaten either hot or cold, split open and buttered.

**Drop Scones.**—Two cups of flour put into a basin with two tablespoonfuls of fine sugar, one teaspoonful of cream of tartar, half a teaspoonful of soda; mix well with a wooden spoon, then into the centre break one egg and add enough butter-milk to make a moderately thick batter; beat it briskly for a minute, then let it stand till the "girdle" is quite hot, grease it well, then drop the batter in small spoonfuls, as round as you can keep them;

when brown, slip a knife under them and turn quickly. Butter and place them in "twos" and keep in the oven till all are ready; serve hot. Practice will enable you to judge of the right thickness to make the batter, you can easily add a little more milk should the first scone seem too thick; they should just spread a little, when dropped on the girdle, which should be buttered between each lot of scones, to prevent them sticking.

**Soda Scones** are very good and have the advantage of being just as good the "second day" cold and well buttered as freshly made. One pound of flour, a teaspoonful of salt, one heaped teaspoonful of cream of tartar, half the quantity of soda, stir all together, then add, mixing with a knife, enough butter-milk to make a soft lithe dough.

Work on the board a little, then roll out quickly, cut into round or three-cornered scones and bake on a clean girdle, turning when a pale brown. A few minutes in the oven after they are taken from the girdle ensures them being thoroughly well baked. A sweet milk variety of them can be made by adding to the above quantities of flour, soda and tartar, a spoonful of fine sugar, two ounces of butter rubbed in, and enough sweet milk to make rather a firmer dough. These can either be baked on a girdle or else on floured tins in the oven. Now I shall pass on to the sweet cakes and biscuits.

**Genoa Cakes.**—Beat six ounces of sugar, with the same quantity of butter to a cream, add three eggs, beating well between each, then sift in six ounces of flour and one heaped teaspoonful of baking powder; beat a very little, just sufficient to mix well, and put into a well-buttered, shallow, square tin, and at once place in a good oven to bake for about ten or fifteen minutes; take out when ready, lay on sieve to cool, then cut into cakes any size you like. Make chocolate icing by mixing equal quantities (say four ounces) of icing sugar and grated chocolate, add a few drops of vanilla, and about one to one and a half tablespoonfuls of warm water; beat smooth, hold to the fire a minute, then with the blade of a knife wetted in boiling water, spread each cake evenly with the icing and set in a warm place to firm. You can vary the icing by using the icing sugar plain and adding any flavouring, or else colour it pink; a great many changes can be made and gives scope for ingenuity, while icing can be ornamented with chocolate or the pink, and *vice versa*.

**Toscane Cakes.**—Beat together three ounces of butter and half a pound of desiccated coconut, add three ounces of castor sugar, same of *crème de ris*; beat together for five minutes, then break in three eggs and a few drops of essence of vanilla. Butter some small tartlet tins, dust them inside with sugar, and put small spoonfuls of the mixture in and bake in a moderate oven for fifteen or twenty minutes. These are delicious little morsels.

**Mock Crab.**—A quarter of a pound of cheese, grated, a yolk of one hard-boiled egg, a little cayenne pepper, a little salt, half a mustard-spoonful of mustard, a little vinegar, and a table-spoonful of salad oil; mix to a paste well, then spread between brown biscuits.

**Anchovy Toasts** are simply thin slices of fried toast spread with a thin layer of anchovy paste, sprinkled with grated yolk of hard-boiled egg, and are delicious.

**Cheese Sandwich.**—Chop very finely one hard-boiled egg, add to it in a mortar a quarter of a pound of grated cheese, a good dash of pepper, half a teaspoonful of mustard, a pinch of sugar; melt a bit of butter the size of a pigeon's egg, add it with a spoonful of vinegar, mix to a paste and spread between two buttered water biscuits or bread as preferred.

**Doughnuts.**—Half a cup of butter, one cup of fine sugar, two eggs, half a cup of sour milk or cream, half a teaspoonful of soda dissolved in a little hot water, a little ground nutmeg and cinnamon, and enough flour to roll out to a soft dough. Cut or roll into balls or twists and fry in boiling lard to a golden brown.

**Paris Buns.**—Ten ounces of flour, four ounces of fine sugar, one teaspoonful of cream of tartar, and half a teaspoonful of soda, two ounces of butter, and one egg. Beat butter and sugar to a cream, add egg well beaten and mixed with a cupful of buttermilk. Lightly stir in flour, tartar, etc., and bake in a quick oven. Enough for ten buns.

**Lemon Cakes.**—Rub into three quarters of a pound of flour three ounces each of lard and butter; add six ounces of sifted sugar, the grated rind of one lemon, and a large teaspoonful of baking powder; mix into a moderately stiff paste with two well-beaten eggs; divide into small pieces roughly, lay on a buttered tin and bake for twenty minutes in a brisk oven.

**Ginger Cakes.**—Rub five ounces of butter into one pound of flour, add three quarters of a pound of coarse sugar, and a quarter of an ounce of ground ginger. Beat one egg up in a bowl, add to the flour and put in half a pound of treacle and mix well together. Make into cakes the size of a large marble, and bake in a slow oven.

**Lemon Biscuits.**—Rub three ounces of butter into half a pound of flour; add seven ounces of castor sugar, a very little baking powder, and moisten with two well-beaten eggs and a teaspoonful of lemon essence. Work to a paste, roll out, and cut into round biscuits. Bake to a pale brown in a moderate oven.

**Shrimp Sandwich.**—Mix to a paste as many hard-boiled egg yolks as you require, with their weight in butter, add shrimp essence to taste, a little mustard, pepper and cayenne to taste, and put between slices of fried bread.

**Queensland Cakes.**—Take one pound of desiccated cocoa-nut (or ground almonds) and two pounds of castor sugar. Beat seven eggs till very light, then stir in sugar and almonds. Blanch one pound of almonds, split them, add to the mixture and a dash of flour to make a stiff paste. Take little heaps of the mixture, lay on wafer paper and place on baking tins; bake in a very cool oven to a pale brown.

I daresay I have now given as many recipes as will give the required variety, and all of them are easily made, so that any ordinary cook could follow the directions successfully.

A USEFUL FIG.

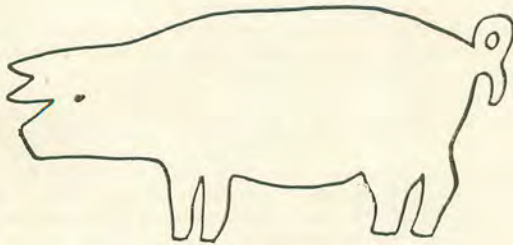


FIG ①

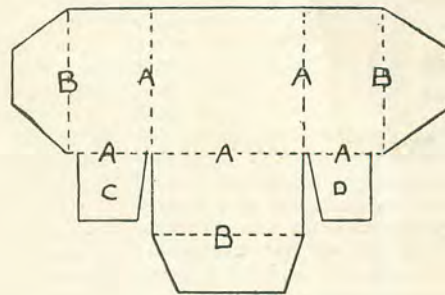


FIG ②

THE very thing for gentlemen to buy at a bazaar! We made some the other day, and they all sold during the first hour at one shilling each. So often one is petitioned, "Do make something for our Sale of Work—something that gentlemen will buy—if you can," and it seems so very difficult to hit on a "taking novelty."

These pigs cost less than twopence and a certain amount of care and patience to produce; with one good evening's work you could make six of them, and of course, two or three friends working together would soon increase the number. Buy good thick cardboard at twopence a sheet, twelve inches by nineteen, which is sufficient for two, not including the boxes for matches; a thinner and cheaper kind will do for them, and one sheet cuts many. Emery cloth—black certainly—you can buy at four sheets for threepence, and as one sheet cuts six pigs, the cost is small; you can buy a capital silk ribbon nearly an inch wide, with an edge, for one penny a yard, which is sufficient for three pigs.

Now to work: having divided your thick cardboard into halves, you must paint the grassy mound on which piggy stands; don't be afraid, no great artistic effort is required; first wash it in a light shade, then put the darker parts, and last come the darkest touches; it is best to do several at once, as each wash dries by the time you have done the others.

I am giving you the pig (Fig. 1), and the box (Fig. 2), full size, as you can trace them and cut exact patterns in cardboard; lay the pig pattern on the emery cloth and draw six of them, cut them out all but the eye, have good, strong glue ready, and fix them in their places on the six pieces of cardboard, and when quite dry carefully pick out the eye with the point of your penknife. The boxes require very neat handling; pencil them out by your pattern, cut them with a penknife on a board,

and score half through the dotted lines, taking care that those marked A are cut on one side, and those marked B are cut on the other side; C and D are tucked inside; they prevent the matches from falling out; place it in position on the stand, take three small paper-fasteners—fivepence a gross—and having pierced holes with a penknife, insert them right through box and stand at each side and the bottom, and open them flat at the back. Fill the boxes with any sort of matches except "safeties!"

For the hanging arrangement you must cut two slits an inch long in the cardboard, A and B, Fig. 3, insert the ribbon from the front and pull about half an inch through the back, glue it down and glue a strip of white paper eight inches by one and a half inch across for neatness and additional security.

For the finishing touch some calligraphy is needed, the more ornamental the better; here are the pathetic lines—

"Whene'er you chance a light to lack  
Take out a Match and scratch my back."

The capital W, T, and M, look well if done in red ink.

"Arrah! it's the pig that pays the rint," says Paddy; let us hope that your pigs will help your Parish Funds by a ready sale at the bazaar.

"COUSIN LIL."

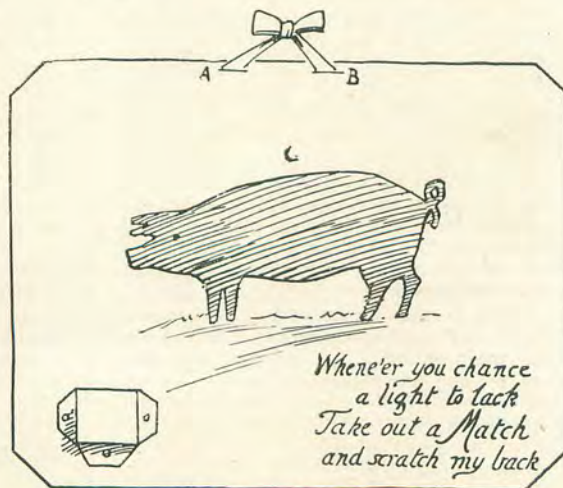


FIG ③