

"Well, Cecil, my dear," said Lady Haigh, sitting down in the gilt chair, while the two servants retired into the verandah, "I think you will be very comfortable here. I see that they have forgotten one or two things, but I will send you those from the Residency. I am very glad that you have Basimeh Kalfa to superintend your little household. She was head *kalfa* (which means an upper slave) to Azim Bey's mother, so she will look after you well. You will have to be careful just at first, until you get into the ways of the place. Be sure if you ever come to the Residency in European dress to put on that

sheet over it. It will pass muster in the streets. And do mind never to go outside your own courtyard without the sheet on. This place is your castle, you know, and not even the Pasha dare put his nose in without your consent. If you should hear rather a commotion at the gate, and Masud comes striding along, shouting, *Dustoor! Dustoor!* at the top of his voice, pull your veil over your face at once. *Dustoor* means 'custom,' and is the warning that a man is coming. It will probably be the Pasha, coming to see how the Bey is getting on with his lessons, or some old man who comes to teach him the

Koran, but be sure you remember. And, my dearest child, you must never go anywhere without Um Yusuf. She must be always with you—in lesson-time, recreation, coming to us, everything. You must never be impatient, and think she is spying upon you. It is her duty to keep you always in sight, and she knows it. And now I must be going. Basimeh Kalfa, I leave Mademoiselle Antaza and her nurse in your charge. Take care of them."

"Upon my head be it, O my lady," responded Basimeh Kalfa impassively.

(To be continued.)

HOUSEHOLD LEAKS.



are told that "little leaks sink great ships;" this saying applies equally to domestic as well as naval matters, and it behoves the mistress of every household to see that there are no leaks which may bring

disaster to the vessel she commands.

In many houses a great deal of bread is wasted, and when the ordinary bread-pudding is disliked, it is sometimes difficult to use up the pieces. One fruitful cause of so much bread being left on hand is that servants cut more than is really wanted. The fashion of the mistress or daughter cutting the bread for lunch, dinner, and supper is to be recommended, while numbers of people give orders that the servants shall cut only a small quantity of bread and butter for breakfast and tea; then the loaf and butter are placed on the sideboard and a little more can be easily cut. In cold weather, care should be taken that the butter is softened, so that there will be no difficulty in spreading it on the bread properly.

Bread should always be kept in a proper pan, or it will be rendered dry and tasteless. There is nothing better than the old-fashioned red earthen ones with covers to them. Each pantry should contain two of these, a large one that will hold several loaves, and a small one, just big enough to hold the two loaves, one brown and one white, that are in cut. A second loaf should never be cut until the first one is finished, down even to the crust.

But with all her care, the housekeeper finds occasionally that she has some pieces left on hand. If so they may be toasted and cut up into dice for soups, or they may be finely grated and put in a tightly-corked bottle and will be ready to hand when any bread-crumbs are required for frying purposes. Or they may be grated for *fondus* and puddings. A cheese *fondus* is a very tasty and nourishing dish, the basis of which is bread-crumbs, the other ingredients being dry, grated cheese, well beaten eggs, and a little baking powder.

Again, lemon puddings are delicious. Take equal quantities of bread-crumbs, and finely-chopped suet, say half a pound of each, the grated rind and juice of one lemon, quarter of a pound of brown sugar, a salt-spoonful of salt, a teaspoonful of baking powder, and mix together with three well beaten eggs. Beat all well up together, put into a buttered mould and boil for three hours and a half. Serve with melted butter. While on the subject of puddings, I would say, do not let a

half-eaten pudding come to table, they do not look nice and are usually shunned, especially by gentlemen. Plum and other suet puddings can, while hot, be pressed into a small mould or basin, covered with greased paper and made thoroughly hot in the oven. They can then be turned out a second time looking like a fresh pudding. Or the remains can be cut into neat slices, when cold, and put in the oven to warm between two old plates. When nicely arranged on a hot dish and castor sugar sprinkled over them, the pudding will look quite appetising.

Milk puddings, tapioca, rice, sago, can be treated in this way; put the remains in a clean dish and make a cold custard of eggs, milk and sugar sufficient to fill the dish. Add this by degrees, beating the cold pudding lightly, and bake in a slow oven for from thirty to fifty minutes, according to size. Vegetables such as mashed turnips, potatoes, and so forth, pressed in baking-cups with a little butter, and made hot in the oven, turn out moulded without any trouble. Cauliflowers, artichokes, or celery, can be also warmed in the oven, and covered with fresh made melted butter.

Remains of cold beef or mutton, when there is a mincing machine in the house, can be finely minced for *croquettes* and fried, or made into pasties for the children's school lunch. These should be about the size of a sausage roll, the meat being a substitute for the sausage. These two ways are very well in summer-time, but in cold weather a more substantial dish can be made of remains. Alternate layers of cold sliced potatoes, and the minced meat laid in a pie dish, the whole well moistened with well-seasoned gravy, covered with a short crust and baked for thirty minutes in a moderate oven, will make a course at lunch or dinner at a very small cost. Again, suppose there is a bone with a very little meat on it, too poverty-stricken to be sent to table again. Cut and scrape every bit of meat off it, chop up the bone and put it into a saucepan with sufficient cold water to cover it, at least three hours before the meal will be required. Let it boil away as fast as it likes, adding a little more water as required. As soon as the bone is put on, peel and cut into thin slices a Spanish onion weighing about half a pound. Fry it in good beef dripping until a rich brown, put it in the saucepan with the bones, add a good pinch of salt, a little pepper, and a pinch of mixed herbs, also a very little tomato sliced thinly. Half-an-hour before it is required, put into the pan a pound of potatoes peeled and cut into dice. These will cook in about twenty minutes, take out the bones and put in the cold meat finely minced. Season to taste, and if the hash does not taste meaty enough, a little meat extract

will improve it, or if the gravy is not made nice and thick by the potatoes boiling in it, a teaspoonful of cornflour previously wetted will improve the dish in appearance and taste. The meat being already cooked, the hash should not bubble up more than once or twice after it is put in, as more cooking will render it indigestible. Remains of cold fish, when freed from bones and mixed up with an equal quantity of mashed potatoes, can be made into balls, put on an old plate in the oven, and allowed to get thoroughly hot, and served in the folds of a hot napkin. Or the mixture put in a dish with little bits of butter on the top, and baked for twenty minutes, will make a nice fish pie.

Many other economical dishes might be mentioned if space would permit. But I must go to another subject. Some housekeepers are always thinking their gas-bills are too high. There are several items to be borne in mind if the gas-bill is to be reduced. Old burners and old gas-fittings are the best friends the gas companies have, as the gas escapes unconsumed. Again, gas should never be allowed to flare, as it shows a certain amount of gas is escaping that is not utilised. In a sitting-room a gas pillar-lamp could often be substituted for the chandelier, with its four or five lights burning away, and a much better light is obtained when the family are sitting round the table at meals, or reading or sewing.

These lamps, with tubing and screws complete, to enable it to be connected with any burner, cost from 12s. 6d. Having the gas alight in all the bedrooms at nights consumes a certain amount besides vitiating the air in the room, and sometimes careless members of the family when leaving the room forget to lower it. Children and servants are often tempted to read in bed when the light is a brilliant one. Candles are much more economical, and the pretty candle-lamps can now be bought from 1s. 3d. upwards. These are furnished with glasses, which prevent the hot grease from dropping on carpets and furniture. They also have a spring inside, so only a small portion of the candle is visible, and every bit of candle is burnt without the trouble of regulating it.

If ordinary candlesticks are in use it is well to invest in candle-savers, which only cost 2d. each, fit any candlestick, and ensure the candle being burnt right out without the candlestick getting scorched.

Coals are another leak, and the mistress of a house has to perform the duty of looking in the dustbin occasionally, to see for herself that the cinders are always riddled, and not thrown in the bin with the ashes. The small movable zinc dustbins, which will only hold a week or two's refuse, are a great improvement

on the old brick ones, and can easily be inspected.

The very high prices charged for coal during the winter of 1893-1894 compelled many housekeepers to face the problem of how little fuel could be burnt. One lady was even so clever as to mix up the ashes and have them burnt over again. The plan she followed was this. Every day all the kitchen refuse was put into an old pail, vegetable peelings being cut up into small pieces. In the morning all the cinders were riddled over the pail. The fine cinders and ash that went into the pail had a little fine slack mixed with it. After being stirred round with a stick, sufficient water was added to bind the mass, so that it could be moulded into balls. These, after drying for a day, were put on when no special heat was

required, but it was necessary to keep the fire in.

A friend pursues this plan. When the dining-room fire is well alight after breakfast, she has a large lump put on the front of the fire, and a large shovelful of well-wetted slack put on the back. This lasts until after lunch, then the fire is made up again, and, it lasting until after the six o'clock dinner, is allowed to go out. The drawing-room fire is lighted at three o'clock, and, made up in a similar way, lasts until bed-time.

Another friend has a long flat fire-brick always on the top of her fire after it is well alight. When coal is added the brick is lifted and put on again. This brick throws out as much heat as a lump of coal and prevents the coal burning away so quickly. Old-fashioned fire-grates demand the maxi-

imum of fuel and throw out the minimum of heat. An open grate can be easily turned into a slow combustion one; by having the space between the hearth and bottom of the grate filled in with masonry converts a grate into a slow combustion one at a small cost.

Fire-bricks at the back and sides of a grate reduce the size of it, and the bricks throw out a great heat when hot through. Some housekeepers prefer to have cobbles, and no large coal as this prevents any waste in breaking up. Small cobbles and broken coke burn very well together; when a fire is built up of these it will last longer if the top shovelful is well wetted. There are many other matters I might enlarge on, but the principal matters of food, light and heat having been discussed I will conclude.

ANNIE E. D. THORNLEY.

OUR PUZZLE POEM: "LONDON PRIDE."

(From Extra Summer Number.)

SOLUTION.

London Pride

O low-LY SAXIF rage HOWD earth OU dart
HOWMU chil~~l~~ o v E THYGENIAL w-on-D ERSALL
THY root stock SNE West crown THEG race FUL dart
UP bear in-GBL-oom SWITHEBEAUTY magi CAL
Howl IKEMY s-wee T heart WITHHERANGEL face
W hose LIFEIS s-wee TSIMPLICITYANDG race
OL-on-DO NSPRIDEITISTHATHI daw AY
R man Y-high LY treasure D maids LIKE mine
W hose QUIETWAYSANDS YM path IES A LL A Y
THE car ESTHAT GA-in-ST THE (WEAK and POOR-combine?)
HOW cold AND bar EWOULDTHISLIFE O fours
WE RE WE BREFTOFSUCHD light FUL flowers

PRIZE WINNERS.

Half-a-Guinea Each.

Alice H. Chater, Elmdon, Essex.
Jessie Harrison, 31, Talbot Road, South
Tottenham.
Rev. J. P. Hobson, 5, Waltersville Road,
Hornsey Rise, N.
Emma Kennedy, 17, Rue Bayard, Pau, France.
Chas. A. Murton, 37, Wellington Road, Nor-
wich.
H. F. Richards, Woodlands Lodge, Isleworth.
Violet C. Todd, Ford, Cornhill-on-Tweed.
Elizabeth Yarwood, 110, Bramhall Lane,
Stockport.

Seven Shillings Each.

Muriel Angel, 5, Hillsboro Avenue, Exeter.
Annie Harnsworth, West Clandon, Guildford.
Miss E. J. Shepard, 2, Theresa Terrace,
Ravenscourt Road, W.

Most Highly Commended.

Constance M. Baker, Elsie Bayley, Mrs.
Bird, Louis Blazé, K. A. Butcher, Mrs. H.
R. Chubb, Mabel Collard, Constance Ida
Collie, M. A. C. Crabb, M. Ethel Crippen,
Annie K. Edwards, Louie F. Eldridge, Frances
E. Ellison, Gracie Greaves, E. M. Hall, Mrs.
Hartnell, Eleanor Hearsey, Mahala Howard,
Mary Hughes, J. Hunt, Amelia M. Leach,
Agnes, Annie, Mabel, and Sydney Lewis,
Miss Lipscomb, S. Mason, Charles Morgan,
Margaret Morrison, Edith M. Odom, Grace
Parkinson, Fanny Shepard, Mildred M. Skrine,
Mary T. Wright.

Very Highly Commended.

Annie Adcock, Edith Ashworth, Elsie Bale,
Mary Balmorie, Florence Barcroft, Edward
Barnes, J. T. Barrowclough, Daisy E. Bragg,
Mrs. E. Bridgman, Mary J. Champneys, Eva
Charlesworth, Marion P. Corbett, Rose D.
Davies, Mrs. A. Dobbs, Florence Dunderdale,

Rhoda Federer, Muriel Gotch, Mrs. W. H.
Gotch, Lizzie Granger, Jonathan Ground,
Edith E. Grundy, Percy Hale, M. E. Hancock,
Alice M. E. Hearn, E. Hillyar, Edith B.
Jowett, Carlina Leggett, Daisy H. Lyall,
Louise M. McCready, Ethel C. McMaster, B.
Maddison, Mrs. R. Mason, Eleanor Nelson,
Gertrude Nicholson, Rev. V. Odom, Nina G.
Patterson, Evelina M. Pratt, Helen Shilstone,
Miss S. J. Sutton, Emily M. Tattam, Lizzie
Tattam, Mrs. Waddington, S. B. K. Warren,
A. J. West, Florence Whitley, Emily Wilkin-
son, Susan M. Withers, Elizabeth W. Wood,
Laura M. Woodward.

EXAMINERS' REPORT.

NEVER has the work of adjudication been more difficult, and we are calmly awaiting a sheaf of letters complaining of our awards, or rather non-awards. Forty-three solutions were verbally correct, but after the closest examination and re-examination, and almost endless re-examinations, eleven were found to be better than their companions. The third line was the testing point, and it may be as well to state that no solution failing to give the author's reading receives a prize. The omission of the apostrophe in stock's renders the line either meaningless or absurd according to the subsequent punctuation. Only three solutions imperfect in form find their way into the prize list, and their authors owe their good fortune to the fact that they give "weak and poor" instead of the almost universal "poor and weak" in line 10. The difference, though slight, is rhythmically in favour of the original, but the alternative could not fairly be adjudged a mistake.

Solvers having only one full mistake need not look for their names in any of the three lists, though had it not been for want of

space, about two hundred would have received well-deserved commendation.

One competitor, sending a perfect solution, "begs leave to remark that either he is unable to solve the difficulties presented by lines 7 and 8, or, in the event of the above being correct, incapable of appreciating the author's subtleties." Let us hope that under the stimulus caused by the possession of half-a-guinea he will be able to wrestle more successfully with the mystery.

Many solvers failed to unravel the 8th line, the garb of a servant or maid not being taken sufficiently into account. One curious rendering—"Are many jewelled heads like mine" appeared in several solutions, and it is strange that the authors thereof did not discover the absolute absurdity of the line taken together with its context. It is even more difficult to understand why so many competitors spoiled their chances of success by substituting "world" for "life" in the 11th line. Accidents of this sort occur now and then in a solitary paper, but in this case several solutions contained the same error. We cannot account for it by any process of transition, and we can only suppose that the ordinary difficulties in the puzzle were too few in number and had to be augmented. Certainly it is a long time since our readers were indulged with so easy a puzzle poem.

"ENVY UNVEXED."

FOREIGN AWARD.

Prize Winner (Seven Shillings).—Edith Hardy, Finch Street, E. Melbourne, Australia.
Special Mention.—Miss Evill, Zurich.
Highly Commended.—Sally M. Brett (S. America), Mrs. N. Browne (India), Mrs. Hardy and Clara Hardy (Australia), Susan P. McLennan (Nova Scotia), Mary Ruttonji (India).