

turned startled eyes upon her. "Mr. Cameron is not ill, but still it is of him I wish to speak." Then as gently as she could, the kind woman made the girl understand what had caused her lover's strange behaviour. Laurella's look of incredulous horror went to her heart.

"It is not as if it were the first time, or the second," she went on in broken sentences. "One could hope then—there might be excuses—but we, living so near, have seen and heard—everyone is talking. Such a terrible habit grows so fast, and is so fatal, I felt it was my duty to tell you, my dear; and your father must be told, he will know what it is right to do."

Mrs. Garth was weeping frankly now, but Laurella shed no tear, she sat gazing with unseeing eyes through the window in front of her, every trace of colour having faded from her face.

"You are quite sure of what you have told me, Mrs. Garth?"

"Sure! oh, my dear child, what doubt can there be, such a failing cannot be hidden. Everyone knows, that is, everyone in these parts,

except Sir Cosmo himself, and there's no man in all the country side would dare to tell him."

"Then, dear Mrs. Garth, will you leave me now, I want to be alone."

Clasping the girl in a motherly embrace Mrs. Garth returned to her daughters, and by-and-by a letter was brought to her by a maid, with a request that it might be dispatched to Fellfoot as soon as possible; Miss Lonsdale at the same time begged to say, with her love, that she was now retiring to rest, and did not wish to be disturbed that night. Even Christie, stealing to her friend's door on her way to her own room, and meeting with no response to her timid knock, had to turn sorrowfully away.

Laurella meanwhile was face to face with her bitter sorrow, and like a brave soldier's daughter as she was, fighting and winning the first dread battle between right and wrong which raged in her own heart. "The alarm, the battle, and relief" followed each other so quickly in her case, that weary indeed was the young victor, when, her resolution at length firmly fixed, she sunk into dreamless slumber.

A painful interview ensued between the lovers next morning. Laurella gently and firmly made it clear to Charlie that the engagement between them was at an end. In vain he pleaded, promised, and remonstrated, for he was indeed deeply attached to her, and felt that in losing Laurel he was losing his life's happiness. But the girl was inflexible. "I cannot—must not marry you, Charlie," she repeated mournfully. "How could I stand at God's altar and promise to honour and obey one who—oh, Charlie—Charlie—we must either fight for God or against Him! How could I live my life for Him at your side! I looked to you to help me as a man should when we were together, but now it can never, never be."

Charlie dropped his face in his hands with a groan that was almost a sob, and fearing that her courage and resolution would fail her, at thus witnessing his agony of sorrow and shame, Laurella, lightly laying her trembling hand for a moment on his bowed head, fled from the room.

(To be continued.)

AFTERNOON TEA-CAKES AND SANDWICHES.

By DORA DE BLAQUIÈRE.



TEN years ago one would probably have enumerated muffins and crumpets, and given them the first place amongst tea-cakes, whether for what is called "high teas," or the lighter meal of a late introduction, which has

risen into such world-wide fame, that the French have adopted it as a new word, and call it "five o'clocker." Here it is brought up as a matter of course every day, and is one of the usual afternoon entertainments, cheap, and at times rather dull. In Canada and America, it does not seem to have been so universally adopted, probably because high teas are the rule, and will never, I fancy, be ousted, the late dinner being nearly an impossibility in that region of few servants and surpassing difficulty in getting them. In the large cities and towns it is rather different; but even in these the afternoon tea seems still an entertainment for visitors, not a rule of the house. In New York I was introduced to the afternoon tea-table minus a teapot, and graced only with a handsome tea-kettle and spirit lamp, which was very boiling indeed. Instead of the teapot, a tea-infuser was used. This, as many of my readers may know, is an article in metal, of about the size of a very small egg, perforated with small holes, and having a chain and ring attached for holding it. It is filled with tea, and then dropped into a cup, which is then filled with boiling water, and you keep it in till your tea be as strong as you require it. Then it is passed on to another cup, and so on, till it be thought to be exhausted, and it is then replenished. But if the cups should be small ones, the amount of tea put in at first will usually go round, and be enough for half a dozen cups. Of course there is a great advantage in this modern method of tea-making, for you have what the medical men recommend, *i.e.*, five-minute tea, and, consequently, you are quite safe from all injurious consequences. I prefer, however, the old-fashioned style; but for anyone who wants a cup of tea early or late, in a hurry, the tea-infuser is extremely helpful, and as such I have used it many times. In

illness it is extremely useful; for the kettle is nearly always at hand in the invalid's room, when cold enough to require a fire, and no equipage is required.

I have begun by saying that muffins and crumpets would have formed part of the feast, but, strange to say, both these ancient and excellent articles of luxury seem to have gone out of fashion for the afternoon tea-table. I cannot, in fact, recall having seen them for the last few years. Their place has been taken by a score of things. By sandwiches, for instance, a concession to the many who nowadays do not eat sweets of any kind. An immense amount of small fancy cakes, and biscuits, made of almond paste, cream, chocolate, and sugar; and last, but not least, thin bread and butter, brown or white, which puts in an appearance on all occasions.

Hot buttered toast, in many houses buttered scones, or some form of tea-cake, such as Sally Lunn, is always seen; and it is generally the master of the house who wants such unwholesome things, or the boys at home from school. Sally Lunn, of Bath notoriety, never seems to lose her influence over her votaries; but her rivals, the muffins and crumpets, are no longer seen at fashionable teas. Two things have sent them out of date, I think. No one wants to soil their gloves, nor to take them off; and I don't think either of them are so nice as they once were; I know in the North of England they are twice as good as they are in the south, and much bigger. Many people would probably tell you also that the modern digestion is not the same as that of the last century, nor even when our sailor King was reigning.

In Scotland, or in a Scotch-English domicile, you will find, oh, such cakes; and if you never heard of "the land o' cakes" before, you will be a devout believer in its beauties to the end of your days. The Scotch scone is, of all cakes, when well made, and made at home, the best of all; even cold it preserves its supremacy. Next to them come potato-cakes, and that wonderful thing known in Yorkshire as fat rascals. The following is a Scotch recipe, tested and tried, *i.e.*, One pound of flour, two ounces of butter, one egg, one teaspoonful and a half of baking powder. Mix all together with a cup of cold milk, having first rubbed the baking powder into

the flour, and make into tiny cakes, the size of a penny; bake in a very quick oven and split, then butter and serve very hot. This is a small tea-cake that can be made and served in a few minutes, and there need be no difficulty in having them for afternoon tea at any time.

What is known in our English cookery-books as Benton tea-cake, is as follows. One pound of flour, four ounces of butter, and enough milk to make a paste; roll out very thin, and bake either on a hot hearth-stone or on an oven plate. Now this, which is a very old recipe, is evidently a kind of mother of all quickly-made tea-cakes, and is called granny cake in some parts of Canada and in Ireland; but the invention of baking powder has improved it. The Canadian recipe is very good, and has lost the butter. One teacup of milk, two cups of flour, two teaspoonfuls of baking powder, and a pinch of salt. Mix, roll into one flat round cake, and cook in a clean frying-pan. When done on one side turn the other up, cut into quarters, and serve very hot. This cake requires much butter.

The following has been sent me as the correct recipe for "fat rascals," but I cannot say if quite correct. Take two pounds of flour, mix in four ounces of butter and a pint of milk, three spoonfuls of yeast, and two eggs. Beat all well together and let it rise; then knead it and make into cakes; let them rise on tins before baking, which do in a slow oven. Split while hot and butter. This is done very profusely in Yorkshire.

A simple Scotch scone is taken from a good source, and is as follows. One pound of flour, a quarter of a pound of butter, a quarter of a teaspoonful of soda, and the same of tartaric acid and a little salt. Mix with milk, roll out to the thickness of half an inch, cut into large rounds, and score with a knife into quarters, so that they can be broken easily when done. They require a hot oven, and to be baked for about twenty minutes. Nearly every cookery-book contains a recipe for scones, and when once made, you will quite understand how to manage so as to have good ones in future.

Now I suppose no notice of possible tea-cakes would be complete without a recipe for the famous American shortcake. This is another quickly-made cake, and is quite

possible for afternoon teas. One quart of flour, two tablespoonfuls of butter, two cups of sweet milk, two teaspoonfuls of good baking powder. Mix well, roll out, cut into small round cakes and bake quickly. Split and butter, and serve very hot. Of course, these quantities need not be used, but the above is an American recipe, and I have not changed it in any way. It would be a simple matter to take half only.

Whigs are a kind of bun, but the modern dictionary gives the name as applied to them as obsolete. For all that there are people in country places in the north who still call them "whigs." They are made as follows: Take half a pint of warm milk to three quarters of a pound of fine flour, and mix into it two or three spoonfuls of yeast. Cover it up and set before the fire to rise for an hour; then work into the paste four ounces of butter and the same of sugar, knead it into flat whigs, *i.e.*, cakes, with as little flour as possible, and bake in a quick oven. Split and butter while quite hot. They are also good cold, and instead of the yeast two teaspoonfuls of baking powder may be used.

I do not advise anyone to attempt hot tea-cakes for a large party; they are only suitable for a home party, or when a few very favoured visitors are expected who are likely to be coming out of the winter's cold to feel the hot cakes a treat. Sunday is a favourite day to have them; especially in houses where a late supper is the order of the day, in order to arrange for the evening church-going; then, indeed, the hot tea-cake is a treat and a special luxury.

Now, so far as the fashionable afternoon tea is concerned, it must be considered a very light and airy meal. The usual cakes are those purchased at some confectioner's, who, for the moment, manufactures the fashionable cake. Some three or four years ago there was a perfect rage for the angel cake, a frothy and slight concoction of extreme sweetness. Just now the cakes most in vogue are those made from almond paste, as I have said, the general price of these is from 2s. 6d. to 3s. per pound at a first-class confectioner's. Then there are bon-bons of all kinds served at dessert in tiny silver dishes: good chocolates seeming the most popular. Other cakes, such as cherry cake with almond icing; Dundee and pound cakes are liked, the latter being rather a revival from ancient days, and too often, alas, a failure because the maker has not been sufficiently generous to purchase the very best of butter. But when good, nothing in the way of a cake can surpass it. I am always so sorry for myself when some one has been married, and I am obliged to eat wedding-cake at an afternoon tea. If there is a horrid and disgusting mixture, it is a modern wedding-cake.

The question of sandwiches is an all-engrossing one, I notice, at some afternoon teas, where they are made much of in the *menu* of the feast. But for all that, the first craze for them has worn off in a great degree, and they require to be very nice indeed, or especially appetising to make anyone take them, and the differences of opinion about sandwiches is remarkable. One person will consider those made of cucumber delicious, while a second will be equally determined to think them disgusting. They are often spoiled by being made of undressed cucumbers, which is a great mistake, as they should be always dressed with pepper, salt, vinegar and oil, or else with a salad dressing, before being introduced to the bread and butter they are intended to re-organise. Lately I have tasted some cucumber sandwiches with hard-boiled egg in them, which I think is a great mistake; but the greatest blunder of all is to chop the cucumber up finely and then use it for sandwiches. Of all our fruits and vegetables this is the one

most intolerant of the touch of a knife, and nothing can exceed its quickness in "taking a taste." I am certain that chopped-up messes are never successful in sandwiches. Anything, however, that can be pounded and made into paste is both suitable and palatable.

Curry, chutnee, and Parmesan, or any other rather delicate cheese sandwiches, including those delicious American ones made of toasted cheese, are all, or any of them suitable for winter; but even while I am writing of them, I must beg of you to be dainty and delicate in the use of all these ingredients, which are a little overpowering. There are several forms of curry sandwiches, curried-egg-paste, curried fish, or a fine paste made of chicken and curry, even curry powder rubbed into a little butter is said to make a good sandwich. The eggs are hard-boiled, and then rubbed smooth with curry and butter, just as you would proceed to make Indian eggs; and they would be regularly curried and then placed on the bread and butter in the nicest flakes you could make.

Chutnee is also used with hard-boiled eggs and cold meat; or the Lahore chutnee may be used alone, but must be minced, as the pieces are large of which it is composed. For those who do not mind hot things, a hotter chutnee may be liked, and a good Madras would be enjoyed. I have tasted pickle sandwiches made both of Indian pickle, and piccalilly; and though I did not care for them myself, many people would.

Anchovies were, and are a very favourite thing for sandwiches, and so are sardines and lobsters. The former are generally used with watercress, and are well boned, and soaked in milk and water before using them; they are also pounded with hard-boiled egg, and sometimes I have used a good anchovy paste, which I have thought better flavoured than the anchovies, either whole or pounded. Lobster must be pounded in a marble mortar, with a little butter, red pepper, and salt; and I have had some very good fresh shrimp sandwiches, though I should think they would be quite as good made from some shrimp paste. The same may be said of those made of game, for delicious fresh potted game can be had, and so can potted meat, chicken and tongue, as well as cheese; and these, if made at home by a good cook, would be sure to be appetising.

I am always afraid in writing of sardine sandwiches, or indeed of sardines in any way, to go through the ordeal of cooking, lest sufficient care should not be taken in wiping them, and making them quite free from oil. Lately they have not been so good, and this is in consequence of the oil used, which, I feel quite sure, is not olive, but cottonseed oil, which, in consequence of its greater cheapness, is sold everywhere as "salad oil." I am told that in asking for oil in the shops, you should always be very distinct in asking for "olive," not "salad oil." Olive oil can always be purchased at a chemist's; and I remember that some years ago, an old Italian friend of mine would either purchase it at the chemist's by the gallon, or go to a real Italian warehouse, as he was sure to get it fresh, and quite recently made. Sardines must be wiped, boned, and laid in lemon juice, and a very little water, for an hour before using. Then drain and place them in the bread and butter. They may be served with lemon-juice and cayenne, with a mayonnaise sauce, or with a tomato sauce very much seasoned, made hot and poured over them. When cold, make the sandwiches. Parmesan cheese had better be purchased in powder, sold in bottles, as it gives far less trouble. It can then be mixed in any proportion that may be liked, with hard-boiled eggs, and pounded into a paste.

The sandwiches which I have the most enjoyed in the winter myself, have been of *pâté de foie gras*, or *caviar*; but it must be

remembered that these two ingredients are not universally popular, also that *caviar* must never be touched by a steel knife, but spread with a silver one; and a little lemon and cayenne pepper added. The *pâté de foie gras* is bought in tins or jars, and can be used as it is, being excellent at all times with bread and butter.

A new sandwich to me was one made of very thinly-sliced sausages. They were purchased at a real German shop in London where the *Deutscher delicatessen* are sold; and the sausage in question had been boiled, after buying, and had been served hot at table, and much enjoyed. I daresay that every one who has been in Germany has tasted it in this manner. Those who dislike the flavour of onion, garlic, or herbs, must be careful in buying German sausages.

The old proverb, "There is nothing new under the sun," is constantly brought to one's mind in daily life. The other day, looking over a cookery book of the latter part of the last century, I suddenly came upon a page devoted to sandwiches, and in it I found one or two quite novel ones. Beetroot sandwiches, for instance, are made as follows:—Take some slices of boiled beetroot; put vinegar over them and let them stand; drain them carefully free from vinegar, and put them in between bread and butter for sandwiches, adding a little made mustard to each. Slices of beetroot fried in butter are also said to make good sandwiches with mustard. The recipe for egg sandwiches is much as they are made now; but there are instructions how to make sandwiches of fried eggs, which seem likely to be nice. Beat up four eggs, season with pepper and salt, fry them in butter as for a pancake; and when cold cut in small slices and put between bread and butter. This is what is now called scrambled eggs without the usual stirring up they receive. Omelet sandwiches are made with four eggs well beaten, two tablespoons of water, adding a few bread-crumbs; season with pepper and salt, fry in small fritters of the size of a half-crown; and when these are cold, use them for sandwiches between bread and butter with mustard.

The best of these old recipes is, however, that for making them with good Cheshire cheese; but in these days of decadence, we shall probably find it difficult to discover a real Cheshire cheese, and may have to use the nearest substitute. Take two-thirds of grated Cheshire cheese, one-third of butter, a little good cream, and a small proportion of made mustard. Pound all together in a mortar till smooth and without lumps. Add a little cayenne pepper or any relish you may please, then spread over bread and butter—not too thickly—and press very well together to form sandwiches.

The origin of these omelet and egg-sandwiches is probably French; for cold omelet is constantly used in France, and it is very enjoyable indeed for salads, and eaten with meat. Fried with butter, it is also excellent. I hope it is needless to remark that the eggs should be as fresh as possible. I never write anything about eggs, but the story of a friend of mine is recalled to my mind, *i.e.*: Walking down a street in London the labels on the eggs attracted him. They began at New Laird, then Fresh; Cooking eggs; and finally, "Eggs!" only what these were he could not imagine.

Tomato has been used lately for sandwiches with or without the addition of Parmesan cheese dressing, mayonnaise or anchovy sauce; or the true American breakfast dressing of vinegar and sugar. I prefer that they should be left quite plain myself, with a little pepper and salt, and cut in the thinnest of slices; they are quite good enough to my taste.

All kinds of fruit sandwiches are very good, though but little used on this side of the water. Bananas, pineapple, and peaches are all excellent in sandwiches; so are strawberries cut into slices with sugar and liqueur. Almond icing and lemon cheesecake are also very good for sandwiches; the latter especially, which can be made at home without much difficulty and kept in the house for use whenever wanted. The following is an old recipe for making it: To half-a-pound of butter put one pound and three quarters of castor sugar, the yolks of eight eggs and the whites of six; the grated rind of four lemons and the juice

of six. Simmer all together in a clean enamelled saucepan over a slow fire, stirring till it becomes as thick as cream; then store away in well-covered pots till wanted.

With these instructions for sweet sandwiches I shall leave this part of my subject, only delaying to implore my readers to be very careful to select the best of bread, and the better than best of butter. The latter is an ingredient not to be trifled with where sandwiches are concerned; and the former should also be thought of in time in order to secure a second day's tin loaf of the proper shape for sandwiches.

Brown bread should also be of the same age, and should not be of the crumbly sort. Mustard-and-cress, water-cress, and sardines, will all make nice brown-bread sandwiches; but cucumber will not answer, though most sweet things will be good. One of the most attractive of the brown-bread sandwiches is made with good fresh Devonshire cream. Of course, only the thickest part is used, and they must be made and served at once. I have often wondered whether that sour cream, which is served in France with fruit, would not be nice. Of course it would have to be slightly sugared before using it.

ANSWERS TO CORRESPONDENTS.

MEDICAL.

NANCY.—The treatment of obesity is mainly a question of diet. Farinaceous foods should be taken in great moderation by those who are inclined to stoutness. Alcohol in all forms should be avoided. Exercise is of great importance, but it should not be carried too far. For stout persons it is very advantageous to get accustomed to take both their meals and their exercise regularly. If walking produces great perspiration, as it usually does in very stout people, it should not be abandoned altogether, but reduced, and then steadily and gradually increased. Walking is by far the best form of exercise.

E. C. W.—1. White precipitate ointment, though exceedingly valuable in certain diseases of the scalp, is by no means suitable for all abnormal conditions of the hair. The dry and brittle condition of your hair is in all probability due to "seborrhoea." Perhaps washing your head every week with a weak solution of borax would help you. The condition of your eyebrows is the same as that of your head. Cutting the hair of the eyebrows or even pulling them out by the roots does not prevent their return. The heat of a fire may possibly make the hair thin. The ordinary muslin or lace cap does not injure the hair.—2. The question you ask, "How can I teach myself to remember what I have heard and read," by no means lends itself to direct answer. Memory is in part a gift, but it is probably infinitely more dependent upon education than is usually supposed. At your age it is a difficult thing to learn to remember, but by far the best way to set about it is to learn by heart one verse of poetry every day and to read one page (or chapter if you have time) of some standard author, and then to write an account of the chief features in the matter you have read, and then compare it with the original.

DICK.—You ask us the best method for "thinning your blood." Drinking water is decidedly the best way, as every drop of water you drink gets into the blood and so dilutes it. But why do you want to thin your blood if you are not thirsty? You think that "thickness of the blood" is the cause of all your evil—of what evil you do not tell us, if you did we might help you. We will, however, tell you this, that whatever the evils are from which you suffer they are not due to "thickness of the blood." There is no such disease as this.

L. A. B.—You suffer from a "red nose." How much tea do you drink? We will not say that tea is the only cause of red noses, but from what you tell us it appears most probable in your case. Avoid tea altogether and attend to your digestion. Do not take any drugs.

LILY.—Tender feet are almost always due to ill-fitting boots. Your boots are probably either too large, too small, or too new. If your feet are sore at present bathing them in cold water, to which a little boracic acid has been added, and then rubbing them gently with a bath towel will help to cure them.

BETA.—1. Carbolic tooth powder is one of the best of all preparations for the teeth. It is absolutely harmless. We have heard that chalk injures the enamel of the teeth, but considering that the enamel is one of the hardest substances known it is difficult to believe that rubbing the teeth every day for a lifetime with chalk could have much effect in injuring this extremely hard enamel. If there is a dense deposit of tartar on your teeth you had better have it removed by a dentist; if it is not sufficient for this leave it alone.—2. As regards your hair we cannot see what you have to complain of. It combs out, but as it increases afterwards, it is a change for the better. The hairs do not live for ever; they grow old, comb out, and are replaced by other new ones.

NELLIE.—See the answer to "Beta" about your hair. Of course some of your hairs come out, it is but natural that they should. There is no reason to be uneasy about the matter.

MARIE.—An enlarged great-toe joint is almost for certain a bunion. You tell us that you have your boots made for you and that there is no pressure upon the joint. Are you certain of this? Are the tips of your toes drawn together by a misshapen point to your boot? It is not common for a bunion to form if your boots are correct in shape. To reduce the pain in a bunion bathing the part in warm water and applying some anodyne liniment, such as belladonna liniment are very useful. If this fails you had better see a surgeon about some further treatment.

DERBEIN.—It is a difficult matter to give any suggestion as to how lispings may be remedied. There are specialists whose business it is to treat this condition, and we advise you to consult one of them about it. Their results unfortunately are not highly satisfactory, and indeed at your age cure can hardly be expected, unless your lispings is dependent upon some abnormal condition of the mouth.

ALICE.—From the description with which you furnish us we rather believe that you suffer from true asthma. You must not give up exercise, take a walk every day, but wrap yourself up warmly. Perhaps a chest-protector may do you good. As locality is of great importance in the treatment of asthma, change of residence, if that is possible, may do good. The ordinary "respirators" worn over the mouth have one advantage and one only, that is, that they prevent you from breathing through them. This is a great advantage, as under no circumstances, least of all if you suffer from respiratory troubles, should you breathe through your mouth. If you habitually breathe through your nose a mouth respirator is simply an ornament.

LOUISE VALENTINE.—Deafness following scarlet fever is usually due to affection of the ear itself and not of the nerve. The most common form is that in which there is a discharge from the ear. Another form (and from your description we think it is this that you suffer from) is that in which the drum becomes indrawn and hardened. This is indeed a difficult thing to treat. We should advise you to consult a specialist who will tell you what to expect, and if he thinks that your condition is amenable to treatment he will give you all necessary information.

"DOMESTIC."—To our knowledge there is no preparation that will remove hairs from the face.

FRANK.—The best preparation for the teeth is carbolic tooth powder or else a powder of the following composition:—R pulv. iris (orris root) 30 parts; pulv. sepia (cuttle fish) 30 parts; pulv. saponis dur (hardsoap) 30 parts; creta precip. (precipitated chalk) 240 parts; magnesi carbonatis, 240 parts; olei caryophylli (oil of cloves) 8 parts; atar of roses 1 part.

MANCUNIAN.—We are much pleased that you have asked your question, and we are still more pleased to be able to tell you that the fact that one of your relatives has died of consumption need not interfere with your marriage. Of course, your father is your parent and as such, any diseases from which he suffered are not unlikely to be transmitted to you; but if you are perfectly healthy now and your other relatives are also healthy you need not worry yourself about your family history. After all, there are but few families who have not lost at least one member from tuberculosis. You will do well to tell your intended husband that your father died of consumption, but we think it exceedingly unlikely that he would break off your engagement on that account.

1838.—We quite agree with your remark that babies under two years old do not need change of air if they are healthy. Most certainly you may take a child of two years old to the Malvern Hills if you desire to do so.

LIGHT BLUE.—Perhaps you use the peroxide of hydrogen too strong. It is anything but our experience that peroxide of hydrogen removes hairs.

MISCELLANEOUS.

GOLDEN ROD.—1. We do not know to whom you refer as a "gentleman," that, and the terms "lady" and "esquire" having been of late years diverted from their original meaning. If the person you wish to address be an attendant on the person of the sovereign, one holding the Royal Commission not below the rank of "Captain," or (by general concession) a Barrister-at-Law, Master of Arts, or Bachelor of Law or Physic, or by hereditary right, as the eldest and representative son of the younger son of a Peer in perpetual succession (in all other countries but England he would inherit the family title), then you would be guilty of a breach of etiquette in addressing him by letter as "Mr.," you should style him "Esquire." But thousands of real "gentlemen," so born, who, by courtesy are so called, have no legal claim to that title; but, after the old-fashioned and more correct style, should have "gentleman" placed after their name instead. This no one now does, and the legality of the question is little considered. "Esquire" is accorded to all gentlemen, professionals of the higher class, and the upper middle class generally.

—2. The guest takes the cup from the small silver salver (or plate) on which the servant hands it.

NAN.—Make the wall to be papered thoroughly wet, and strip or scrape off all the old paper, and when nearly dry, lay on a coat of size, on which the paper will adhere. In cutting the paper in lengths, take care that they be an inch, or at least half an inch longer than the part of the wall to be covered, and observe the pattern so as to match the connecting parts well. A paste of flour, and best of all rye-flour, is what should be laid on the back of the strips of paper with a broad flat brush. The flour should be mixed with cold water and stirred till thick and creamy, and then boil it; boiling will thicken it, so be careful. If too thick, add a little boiling water, also a little carbolic acid to preserve it from getting sour. A suitable brush will cost about 2s. 6d., and a long pair of scissors 1s. 6d. Two people should be employed, one pasting on a wide board or table, handing up to another on a ladder, as the paper must first be put up at the ceiling, and the person below draw the lengths into correct position. We gave an article on this subject in vol. iii.

HELEN JACKSON (Mission, Tirhoot, India).—We have read your letter with much interest, and are obliged by all your information. We regret, however, that we cannot assist you in the manner you suggest.

HARRIET.—1. A hostess should not on any account sit down until she has placed her guest in a comfortable chair, or on the sofa. When a lady comes into the room where you are paying a visit, you should certainly rise when she comes forward to greet you. We wonder you should need to be told this; it is only common politeness, not to say friendliness. We are supposing that you are not an old person, and the new arrival not a little young girl. In that case you may keep your seat, and give her an extra smile of recognition instead.—2. We answer at once, but cannot say how soon space will serve for its insertion.

CINDERELLA.—We do not believe that there exists any scientific reason by which a half-extinguished fire may be re-lit or revived by means of laying a poker across it. Dr. Johnson said he thought it a superstition of the dark ages; when people fancied the presence of evil spirits prevented the fire from burning properly, and that, laying the poker across the bars, made the sign of the cross, which acted as a charm to drive them away. If you wish to make a poor fire light up clear the ashes from below it, and place one or two thin pieces of coal standing upright one by another (the grain upright, not across horizontally) and they will light up like a candle.

DAFFODIL.—See our answer to "Golden Rod," with reference to the title "Esqre." There is nothing to prevent your bowing to your brother's friend, if you have spoken to him.