

"I wish there were no men in the world but father and the boys," she said to herself with weary petulance; "they only make one feel uncomfortable."

It was with a feeling of relief that she turned into one of the most secluded and shady paths of the Schlossgarten. The quiet of the place seemed to soothe her. She found a certain pleasure and consolation in planning a line of conduct to be observed when she should chance to meet Dr. Milworth again. She would be quite calm and self-possessed, and would refer with such frankness and with such a total absence of embarrassment to their meeting in Germany, that any false impressions the doctor laboured under must of necessity be dispelled. Her lively imagination furnished her with numerous scenes in which this effective calm might be exhibited; she had several apt remarks and well-considered references all ready to make, so that it was a pity the need for them was not immediate.

Presently a drop of rain startled the girl out of her reverie. The sky was overcast and the wind was rising. She had come out unprovided for any change in the weather and turned therefore to go home; her troubles had not yet reached such a pitch as to make her indifferent to a good shower. She was still at some distance from the gates when a sudden gust of wind blew off her hat and whisked it merrily along the path. Margaret set off at a run to recover her property, noticing at the same time that a man was advancing in the opposite direction.

"Will he have the sense to stop it?" Margaret wondered as she ran lightly along. As though in answer to this unspoken thought, the gentleman, suddenly stooping, possessed himself of the runaway hat. As Margaret approached, she became aware that the unknown, who thus kindly came to her assistance, was no other than the violinist who had been the object of some little *Schwärmeri* on her part since her arrival in Germany. Politely raising his own hat, the much-admired stranger presented Margaret smilingly with

hers, looking with pleasure at her sweet, interesting face and wondering where he had seen it before. Margaret thanked him with a sort of shy grace, then both went on their different ways. The little incident had scarcely occupied a minute and was certainly trivial enough, yet Margaret found herself dwelling on it with a persistency which was almost annoying to her. She felt vexed that such a trifling occurrence should have power to diminish her distress of the afternoon, real and intense though she had thought it. In vain she told herself that there was a lack of dignity, of force of character in allowing herself to be so easily cheered; her spirits continued none the less to rise, less and less did Dr. Milworth and the misunderstanding of yesterday weigh on her mind, more and more absorbing became her speculations about the violinist. What countless scenes did she imagine in which he and she were the principal actors! She made him the hero of several stirring adventures, and composed whole conversations in which the supposed Byronic misanthropy of this interesting individual was combated by her more hopeful philosophy. She felt foolishly elated, and astonished Anna all the evening by her gaiety.

In bed at night she wept herself to sleep. The sudden mirth was gone, the reaction had begun. The feeling of shame, of humiliation came over her again with an increase of bitterness. The recollection of the day-dreams she had so enjoyed seemed to sting her now, and made her blush in the darkness.

"Oh, I hate myself, I hate myself!" she sobbed. "How can I be so foolish, so little-minded? I don't think I shall ever respect myself again!"

She seemed changed to herself, she scarcely knew in what way, but she blamed herself for the change; she felt dimly that her childish peace of mind was gone and held herself responsible for its loss. Poor little girl! It was childhood's farewell.

(To be continued.)

HOME MANAGEMENT MONTH BY MONTH.

JANUARY.



BEGIN your year with a clear account-book, pay all your bills of every description, and docket and file the paid accounts. By these accounts I mean general repairs in the house, such as small carpentering or plumbing jobs, etc.

Tradesmen's bills for the house should be paid every Monday morning, when the order is given for the following week; in this way the mistress is able to speak of anything that has not given her satisfaction, while at the same time she selects a fresh supply of goods.

This is of incalculable advantage.

It is a most pernicious habit allowing servants to order just what they choose, and to take what the tradesman thinks fit to send.

The books should be checked each week, and at the end of each month the different items should be entered in a book thus—

HOUSEHOLD EXPENSES—January, 1900.

	£	s.	d.	Remarks.
Butcher	5	9	0	Number of extra people in the house.
Baker	2	6	4	
Fishmonger	2	10	9	Number of entertainments given during the month.
Grocer	3	2	6	
Greengrocer	1	15	4	
Milk and butter	1	17	8	
Total for the month	£17	1	7	

It is very easy then to see (if the expenditure has been excessive) where the extravagance has been, and in addition it saves a great deal of time in estimating at the end of the year what your expenditure has been.

This should be done the first week in each month, preferably the first Monday in each month, but if Monday is too busy a day, then choose another day, but make a habit of keeping to a particular day and not putting it off; in other words, be business-like and methodical.

Now let us turn our attention to the store-room, and look over our stores.

There are some household things which it is much more economical to buy in quantities—soap in particular.

Soap very quickly wastes if it is used new, but if cut up into cakes with a piece of string or wire, and then packed away on a shelf in a dry place with a space between each piece, the air will harden the outside of the soap, and it will last much longer.

Never keep anything in paper bags; the paper is made of shoddy or rags, and the bags are stuck together with the coarsest size or paste, and it is well to remember that even flour, dry as it may appear to be, contains a certain amount of water.

In time the bag becomes damp, and the noxious component parts of the paper and size are readily absorbed by the contents of the bag.

Keep all poisons, such as oxalic acid (used for cleansing), salts of lemon (used for removing ironmould), locked up in a little cupboard by themselves (you can get a cheap little cupboard for a few shillings and hang it against the store-room wall), and be most careful that all poisons are labelled "Poison" in large letters, and these should not be given out except in small quantities and for immediate use.

A good plan, especially if your store-room is small, is to arrange against the wall of the store-room under the lowest shelf a long piece of coarse canvas about two feet wide and divided into partitions of, say, two or three feet; this makes flat receptacles against the wall like flat bags, and they are most useful for storing away brown paper, newspapers, cardboard wrappers for bottles, and the hundred and one little necessities of home-life, which every good housekeeper should keep; each in its own place, so that there may be no waste of time looking for what may be required.

String off parcels should never be thrown away; it may be rolled up and kept in an old baking-powder box.

A careful housewife generally has her own tool-box in the store-room, and in it she keeps a small hammer, an old pair of scissors, a tin-opener, a pair of pliers, a corkscrew, a screw-driver, some tin-tacks, and picture or blind cord.

A carpenter, or even the master of the house, might smile at this curious collection, but they are all necessary for emergencies in home wear and tear, and any woman should be able to use them, so it is well for them to have a place where they may easily be found.

January is in housekeeping a month of preparation, like our garden "preparing the ground for future crops."

All our preserving and pickling of fresh fruit and vegetables is over (when the proper time comes round again I will give you good recipes and full particulars how to make them), and all the recipes which I shall give you I have tried myself, and I have proved to be good.

Every good housewife will agree that there is always something to do in a house if it is to be well managed, and that there are many things which may be made in the dead time of the year.

There can be no two opinions on the subject that it is better to make your own things at home than to use things which have cost more to buy and of the ingredients of which you are ignorant.

I refer to cleaning necessities, such as furniture polish, brass polish, etc.

These we may set about making in January, so that they are ready when the spring cleaning begins.

I have always found this a good furniture polish, quite safe to use on any kind of furniture, and easy to make.

FURNITURE POLISH.

One pint of linseed oil, one pint of malt vinegar, half a pint of methylated spirit.

This is how you make it. Put all these ingredients into a bottle, shake them well together and cork the bottle tightly, label the bottle "Furniture Polish."

Shake the mixture thoroughly each time before using it.

The best method is to keep the polish in a bottle, and then shake what you require of it on to a clean piece of flannel, sufficient to damp it, then rub the furniture well the way of the grain of the wood, and finally polish with an old silk handkerchief.

The leg of an old woollen stocking makes an excellent

thing to polish either leather or wood with, and when useless for wear it is well to keep them for this purpose.

For cleaning brass nothing, in my opinion, is as good as the following

BRASS POLISH.

Four ounces of soft soap, one pound of rotten stone, half an ounce of oil of amber, one and a half pints of cold water.

Method.—Put the soft soap and the cold water into a small saucepan, boil the contents until the soap is quite dissolved; powder the rotten stone finely and put it into an earthenware basin, now add to the powdered stone the dissolved soap and water, stirring it as you mix the ingredients, and lastly add the oil of amber.

Beat the mixture to a paste till it is quite smooth; more water may be added if the mixture is too dry; the water should be boiling.

When finished the mixture should be the consistency of butter.

To store this for use, place it while warm into jam-pots or small jars, cover it down and keep it in a dry place.

I have found the following an excellent mixture for cleaning marble; it also restores the whiteness of marble that has become discoloured.

TO CLEAN AND WHITEN MARBLE.

Half a pound of curd soap, a quarter of a pound of whiting, a quarter of a pound of soda, one pint of cold water.

Method.—Shred the curd soap and put it into a small earthenware-lined saucepan or fireproof jar.

Add the whiting (powdered), the soda and the cold water; allow it all to simmer gently. As the water evaporates, keep adding cold water. When all the ingredients are quite dissolved the mixture should be the consistency of thick cream, allow it to get cold and then put it into wide-mouthed bottles or jars for use.

To clean the marble, first wash it well with curd soap, then rinse it thoroughly with pure water, then lay the mixture on thickly with a brush, allow it to dry on, and if the marble is much discoloured, if possible allow the mixture to remain on for a day or two. Then brush it off with a clean brush, free from grease, using pure soft water, and lastly dry the marble thoroughly.

TO MAKE THE BEST OF OLD CURTAINS.

In the autumn we put away our summer curtains, having washed them and what we technically call "rough dried" them (when the time comes I will tell you all about how to do this).

Now as we have not much to do we will take them out, look them over and mend them, so that they may be quite ready to send to be "got up" when the sunshine gleams through the windows; the air is full of the hum and murmur of life, and spring is once more with us.

In the first place a few hints on economy may be of use.

Never throw away old curtains, however much they may appear to be torn.

If they are past using as curtains, good pieces may be cut out of them sufficient to make short blinds, and even then keep the pieces; they are often most useful for mending curtains which have been torn, and if a piece is carefully matched as to pattern and then neatly *appliquéd* over the hole, it will take a very observant person to notice the defect.

Muslin curtains, unless a piece has been quite torn out and a hole made, are best darned.

To do this nicely and prevent the material stretching or puckering, sew the torn piece over a piece of stiff paper or thin cardboard right side down, and then darn carefully, keeping your darning thread even with the warp or weft of the material.

Be careful always that your darning material and needle are in accord with the texture of the material you are mending.

Coarse cotton or a thick needle will often make a tear in a fine garment worse.

Now see that the darn covers half an inch beyond the

hole in each direction, because we must try to strengthen the muslin close to the tear, and have small loops of cotton at each end of the darn in order to avoid the threads being drawn too tight.

See that the tapes at the top of the curtains are in good repair.

Hooks should not be left on curtains which are washed because they ironmould the curtains; the patent safety-pin hooks are the best to use.

And lastly, put the curtains carefully away till they are required.

But supposing lace or muslin curtains are too far gone either to be mended or cut up for short blinds, they can then be utilised in the garden.

This year I saw a cherry-tree with its branches swathed in old muslin and lace curtains.

The curtain was run together at the sides, thus making a long bag open at both ends, then the bough of the tree was slipped through the long bag, and after the bough was through the bag, tied at either end.

I asked the reason for decorating the tree in this manner and was told that there were two reasons.

First, that the cherries were protected from the birds,

and, secondly, that the cherries so covered did not ripen nearly so quickly as those which were exposed to the heat of the sun, and therefore my friends had a continuance of fruit longer than their neighbours.

And this thanks to their old curtains.

Next month I hope to give you some further hints about the store-room, and I shall also deal with the larder, and how to manage it.

I shall also give you a few cookery recipes that I have proved to be good, and which you cannot obtain from cookery-books, simple recipes which will be useful for using up odds and ends, and making savoury little dishes, out of leavings.

But before I end my letter to you this month I must not forget to remind you to look after your apples, pears and onions which I hope you have stored away.

Look them over every two or three days and pick out any which feel soft, or in the case of onions those which are showing signs, and use these first.

There are many ways of using up apples and onions; I will try to give you some nice recipes for both in my next letter.

MARY SKENE.

NOBLESSE OBLIGE.

CHAPTER III.

FLORENCE DE MONTIGNY had been a prisoner within the fortress of Sergovia some months when, one summer evening, his attention was attracted by singing in the street below. Any event, however trifling, is welcome to a captive. Weary of the monotonous long day, he hastened to the window. Even before he reached it his quick ear caught the sound of Flemish words. His heart beat fast and tears sprang to his eyes—it was the language of home.

Eagerly he looked from the lofty casement. Far beneath he saw a band of pilgrims, some of whom wore the Flemish dress. Slowly they wended their way through the narrow street, now and then asking alms from passers-by, but all the while keeping up a low drawling song. The Count strained his ears to listen.

Alas, what terrible tidings were wafted upwards on the evening breeze! Alva's mission was no longer a mystery. The sin of the image-breakers was visited upon the entire nation, and Alva's Blood Council was proving even more cruel and merciless than the Inquisition. Rivers of innocent blood flowed daily, and, amongst others, Count Egmont and Count Horn had fallen victims to the tyrant.

The author of this romantic device was no other than the young Countess. It was now more than a year since she had received a letter from her husband, and this was only to be accounted for in one way. He was a prisoner. Of this she was sure, though she knew not the place of his captivity. Helen was a woman of resources. She determined to send a company of her own retainers to seek for him. Disguised as pilgrims no one could question their right to wander from city to city, singing beneath castle walls a doggerel rhyme which would have no meaning except to the ears of him for whom it was intended.

The news thus strangely conveyed was not all tragic. The hungry heart of the poor captive was comforted by tidings of the well-being of his mother, his wife, and the dear little child his eyes had never seen.

The minstrels went on to warn Montigny of his own approaching doom. To the by-standers the drawling monotonous chant seemed devoid of life and energy. To one listener it sounded like a trumpet-call. It was, in fact, an urgent appeal to escape. If he delayed, the fate which had befallen his brother would surely overtake him too. In anticipation of his flight the Countess had sent a vessel to the coast of Spain. Ostensibly engaged in commerce, her real mission was to carry the Count to a place of safety. She was now lying in the harbour of San Sebastian, awaiting his arrival.

Escape! Alas, would that it were possible! The knowledge that a vessel was even now waiting to bear him away from that land of bondage was indeed tantalising. The unhappy Count paced his chamber many an hour, pondering over the difficulties of his position.

Some of his adherents lodged in the town, and, although under strict surveillance, were in a manner free. His major-domo had hitherto been permitted to supply his lord's table with food prepared by his own cook. This man was faithful and could be relied upon to assist his master if only it were possible to communicate with him. But it was not possible; there was no hope.

The next morning Montignysat down to breakfast with little appetite, but the loaf upon the table proved to be a magic loaf, and with one cut of the knife despair changed to hope.

Montigny, it seemed, was not the only one to hear and understand the pilgrims' chant. The major-domo was amongst the by-standers, and, although he was careful to avoid notice, he contrived to let one of the singers know where he lived. After dark they sought him out and unfolded to him Lady Helen's plans for her husband's escape.

The result of this consultation was that Montigny's morning loaf contained a letter giving full and careful particulars of the proposed scheme. This letter was the first of many conveyed in a similar manner. By-and-by a file was sent, and later a rope-ladder, most delicately made of fine strong silk. Well may we call these magic loaves!

All went well. The night was fixed for the attempt. Relays of horses were in readiness, and the soldier on guard had been bribed to permit the fugitive to escape.

Poor Montigny! At the last moment the cup was dashed from his lips! It is unkindly said by the lords of creation that a woman is at the bottom of every misfortune, and, however unfair the charge may be generally, it was undoubtedly true in this case.

It was Arthur de Monton's duty to receive the bread morning and evening from the hand of the major-domo. Unfortunately for his master, Arthur was in love. On the eve of departure he permitted himself the melancholy luxury of a farewell interview with his lady-love. Time flew on wings, and when the major-domo arrived with the loaf, de Monton was not there to receive it.

A Spanish soldier came forward instead. Well trained though he was, the steward could not conceal his feeling of alarm. A momentary hesitation was enough to arouse suspicion. The bread was carried to the governor, opened, and found to contain a letter giving all the final directions for flight. How that night, having shaved off his beard and

added, lest I should confuse her with all the other Gloriana Matildas of my acquaintance. "I'm going to be like yo'. I'm going to make books like missus say yo' do." I expressed delight and astonishment; and after due persuasion, she repeated to me her first and only composition. It was a "pome," she said:—

"It isn't rainin' any more:
The melons is gettin' ripe:
My love is standin' 'ginst the cabin door,
Smokin' of his pipe."

She had really stated the very kernel of the whole matter. I had seen a number of such coloured gentlemen over there, and on nearly every occasion they had been employed in taking care of a door-post, or a wall, or a street corner, while they smoked most conscientiously. "The only thing I am afraid of," I said, "is, that when the melons are quite ripe, that lover of yours will eat them all himself."

Gloriana Matilda showed a wide array of white teeth, and remarked, "I guess not! When I get 'way up' like white folks and English ladies and make books, I guess he dar'sn't!"

HOME MANAGEMENT MONTH BY MONTH.

THE STORE-ROOM AND LARDER.

IN my last letter I gave you some hints about the arrangement of the store-room, and I promised a few more ideas on the same subject, before proceeding to the management of the larder.

THE STORE-ROOM.

Firstly, then, label all the jars and canisters in which you store your groceries, such as currants, rice, etc., and place the jars on the shelves, with the small jars in front (if there is room for a double row), so that all the labels may be readily seen. All brushes should be hung up. If they are allowed to lie on the floor, the bristles become flattened and dirty, the broom does not sweep as well, and wears out much more quickly.

Keep a slate hanging in the store-room, with a sponge and a piece of pencil attached, in order that when you find anything running short you may make a note of it. A small dustpan and brush and also a duster should be kept in the store-room for the use of the mistress of the house. She can then keep everything tidy in the store-room.

Candles keep best if stored in tin boxes; old biscuit boxes answer the purpose very well. The same rule applies to matches. They are less likely to be affected by damp if kept in this manner.

And now I will add a short list of things which easily deteriorate in a damp place, and which, whenever possible, should be kept dry. Sugar, flour, oatmeal, baking-powder, salt, soda, borax, and blue are all things easily spoiled by damp.

Housewives will find it a good plan to set aside a shelf in the store-room for empty jam-jars, and see that as soon as the jar is empty it is washed, dried and returned to the store-room. Corks from bottles of all sizes may also be stored, and often come in useful. They should first be carefully washed and dried before they are put away.

THE LARDER.

The larder now claims our attention. Let us hope that it has been built on the cool and shady side of the house, and that it has a stone or brick floor, because it can then be swilled out daily, which keeps it both cool and clean.

If, however, the floor and shelves are of wood, it is advisable to scrub them thoroughly with hot water and soap, and then wipe them over with a cloth dipped in cold water to which has been added a small quantity of disinfectant—Condy's fluid, Sanitas, or carbolic, as preferred. This should be done at least twice a week.

It is a good plan during hot weather to have a jar of fresh barm standing in the larder; this sweetens the air. The barm should be renewed weekly.

Milk or vegetables should never be kept in the meat larder. Milk quickly takes up germs and becomes sour, and green vegetables soon become stale and unwholesome.

If the larder has only sash windows and no perforated zinc, it is a good plan to stretch a piece of coarse muslin over the open sash. This may be made wet from day to day either with a solution of Condy's fluid and water or carbolic. This keeps out both flies and dust, while at the same time it allows a free passage of air through the larder.

Many larders have not been constructed to allow a current of fresh air to sweep through them. This current

of fresh air is very necessary; so if there is only one window, a good plan is to cut out one of the upper panels of the door, and fill in the aperture with either wire gauze or perforated zinc.

I will now give you a few hints about hanging up meat and game. First, be careful that the hooks on which you hang the meat are scrupulously clean. As meat-hooks in the larder are often fixtures, I prefer to use the double iron hooks to hang the meat on. These double hooks can be



RIGHT WAY TO HANG
MEAT AND GAME.

hung on to the fixed hooks. The reason that I prefer the double hooks is that they can be more easily kept clean and disinfected. Wash the hooks thoroughly in boiling water, then dip them in a solution of Condy's fluid before passing the hooks through the meat.

In hot or damp weather wipe the meat dry, then powder it well all over with a mixture of flour and black pepper, being careful to powder well under the flaps and creases of the meat. The meat should be examined each day, and any part which may have become fly-blown cut away.

The rule for hanging meat is to pass the hook through a sinewy part, and allow the meat to hang with the heaviest part downwards. This prevents the drip of blood which would result if the hook were passed through a fleshy part of the meat. All joints should be hung in an airy part of the larder, not over a shelf or near the wall.

Winged game should be hung by a string attached to one leg. By adopting this plan you spread out the wings and legs, and also, as the feathers are reversed, it allows the air to circulate more freely round the bird. Before being hung up, the bird should be well peppered round the vent, under the wings and legs, and round any parts which may have been shot. The birds should be examined daily.

Every morning all the cold meat should be put upon clean dry dishes, and placed in the most airy part of the larder. All stocks and sauces should also be examined to see if they require boiling up. The extra boiling will prevent them from turning sour.

Soups should be boiled up each day. If they contain vegetables, in hot weather they quickly ferment.

Never allow stock or soup to remain over-night in a metal vessel. The metal is liable to corrode, and this makes the soup turn sour. Great care should be taken that every vessel in which soup or stock is kept should be scalded and dried before being put away.

ABOUT BREAD.

Bread should be kept in an earthenware pan with a closely-fitting lid. This prevents the bread becoming dry, and also by excluding the air you render the bread more wholesome, as it is liable to absorb any gases arising from meat.

One of the most common sources of waste in a household is bread. A careful housewife should look into her bread-pan every morning, and instil into her maids the desirability of using up the pieces before cutting a fresh loaf. It is sometimes difficult to gauge exactly the amount of bread which will be required in a household, and should it happen that there is too much stale bread, the following is an excellent way of rendering a stale loaf fresh.

TO FRESHEN UP A STALE LOAF.

Dip the loaf for one moment in some fresh milk or milk and water, making the bread wet all over, but on no account allow it to soak. Place the loaf in a moderate oven for about fifteen minutes, then allow it to get cold.



THE "GIRL'S OWN" GUILD OF SYMPATHY.

IN the midst of the universal sorrow that has been called forth by the death of our beloved Queen, it may be that some of our younger readers will ask, "Why was she loved so much?"

For, of a truth, we hardly ever thought of her as a high and mighty monarch, the ruler of the greatest empire that the world has ever known. But rather did she reign in the hearts of her people; and it is more as a good and pure woman, as a loving mother, that we think of her now.

Let us this month consider why it is that our dead Queen will be known, for many years to come, not as Victoria the Great (though no monarch had ever better claim to the title), but as Victoria the Good, Victoria the Beloved.

The reason has been expressed many times during the past few weeks by all sorts and conditions of her subjects; but none have spoken straighter to our hearts than did the Archbishop of Canterbury in his eloquent speech in the House of Lords a few days after our Queen's death. His words may well be carefully studied by all our readers, and more especially by those who are endeavouring to live up to the ideal of our Guild of Sympathy.

"My Lords," said the Primate, "it is impossible to look back over her Majesty's reign without observing the loving sympathy with which on all occasions Queen Victoria spoke to those who needed such sympathy, the words by which she made us all feel that she cared for every one of us, the readiness with which she responded to every call that was made on her as not only a woman, but a loving woman, among the people whose love she longed to win. The influence which such a Sovereign has exercised it would be difficult to find anywhere in the history of the past. It would be difficult to find the equal of it. It would be impossible to find anything that could surpass it. She was a religious woman. She prayed for her people. She was a good woman. She set up a true standard of such lives as Christians ought to live. She made us all feel that we were hers and that she desired to be ours. And so throughout the country good people are lamenting her departure. Throughout the country I do not think there

is a single heart that is not penetrated by a sense of gratitude that God has given us such a gift. We look forward and we trust the influence which she has exercised will not die with her."

It is not necessary to be a Queen in order to be a blessing to those around us; to be ready to respond to every call that is made upon us; to speak, in due season, loving words of advice and sympathy; to set up a true standard of such a life as a Christian ought to live.

The acts which endeared our Queen to her people were just the simple kindly actions, the sincere and loving words of sympathy and advice that are possible to every one of us.

On one occasion the Queen's chaplain, when he was preaching at Windsor, received a note after the service, asking him to call on a servant in the Castle. He went there, and was told that the girl he had been asked to see was a scullery-maid, who was suffering from pneumonia.

As he entered the room, which was a small chamber at the top of a steep staircase, he noticed a strong smell of scent, and saw an open Bible on the table. Turning to the girl, he asked her who had been there. "Oh," she said, "the Queen has been reading to me, and has bathed my face with eau-de-Cologne."

That is the keynote to the Queen's great popularity—the keynote of sympathy—and that is why she reigned in the hearts of her people. May each member of this Guild so reign in the hearts of her own circle.

NEW MEMBERS.

Varley, Catherine; Jones, Annie L.; Bult, Lily P.; Little, Mabel; Little, Eileen Mary; Hambly, Annie M. M.; Angus, Margaret E.; King, Edith; Castle, Ellen; Sanford, Ethel G.; Wainwright, Mary H.; Saint, E. Watts; Warner, Margaret L.; Goddard, E.; Bateman, Marie C.; White, Annie; Harrison, Annie; Marriage, Louise; Lumb, Gladys; Ayers, Lucy L.; Norton, Maude I.; Webley, Dorothy; Carter, Alice G.; Norris, Julia; Dawney M.; Wallis, Annie R.; Potts, Catherine; Skirmshire, Amy.

a hypocrite to have deceived you so. I'm not worth it. I'm not indeed. If you only knew what a wretch I am, you couldn't think of me any more. There are such lots of nice girls. If you would only choose somebody proper and sensible and accomplished and clever—"

"Oh, Nan, I don't want her. Don't force her on me, please. I've met her such scores and scores of times, and she bored me so unutterably. I want just you and no one else, but don't trouble your head about me for another year. Live your own bright life. I would not for the world shorten your girlhood or make you old before your time. It won't be a very depressing thought, dear, will it, that somewhere a hundred miles

away a man is loving you, and trying to live a better life because of his love?"

Nan could not answer, could only shake her head in a mute dissent. No, it was far from depressing—it was beautiful, inspiring—but, oh, what a responsibility! Gervase might say that he would not willingly shorten her girlhood, but alas! had he not already done so? To feel that another heart leant on her own, another life depended on her for happiness—was this not a reflection to sober the most careless and most light-hearted of natures? Nan knew full well that this short interview was as a mile-stone in her life, and that at one step she had left behind the careless days of youth.

(To be concluded.)

HOME MANAGEMENT MONTH BY MONTH.

ABOUT MILK.

I HAVE said that milk should not be kept in the larder with the meat, and in large establishments there is no difficulty in carrying out my advice, as with a large establishment there is a dairy, and only the amount of milk about to be consumed should be brought into the house at a time. But in small houses I am fully aware a difficulty arises. The following plan is not difficult to carry out, and does not entail much expense.

TO MAKE A SMALL MILK-SAFE.

Procure an old wine-case or sugar-box, take off a lath of wood from each end, and cover the aperture with perforated zinc. Cut a door in the front and put on small hinges, and fasten the door, if necessary, with staples and a padlock. Cover the top of the case with a piece of tarred felt, allowing the felt about two inches larger than the case all round. The felt will keep off both heat and wet. Make a shelf across the middle of the box if you have much milk and butter to store away. The shelf should be made of laths of wood with spaces of about one inch between each lath. This allows the air to circulate freely throughout the safe, and your novel little milk-safe is complete. It can then be fastened against the wall of the house in a cool airy situation.

Now a few words may not be out of place regarding the proper management of milk for daily consumption. No food takes up germs more quickly than milk. The safest plan is to scald it as soon as it is brought into the house. I am giving this advice to those of my readers who live in the country. If the milk comes from a town dairy, it has possibly been sterilised, in which case it will be unnecessary to scald it.

If, however, the flavour of scalded milk is objected to, a steriliser can be obtained for home use at the cost of 7s. 6d. This process is more effectual in destroying germ life in milk than scalding it would be, and it would be advisable to use a steriliser, especially when preparing milk for children.

Great care should be taken that all vessels in which milk is to be kept have been previously scalded, and that they are kept scrupulously clean inside and out.

If a sufficiency of milk is taken in each day to provide

cream for the family, set aside the portion of milk to be creamed in a shallow basin or milk panchon in the milk-safe, and do not allow the cream to be touched for at least twelve hours. If thick cream is required the milk must stand longer. The milk should then be carefully skimmed, and the cream put straight into the different cream jugs for use. Pouring cream from one vessel to another is extravagant, because so much cream is wasted, especially if the cream is thick.

Skim milk need not be wasted; it is quite good enough to use for white sauces, white soups, and milk puddings. The addition of a little fat in the shape of butter or finely-chopped suet quite compensates for the loss in cream.

The following is a nice recipe.

RECIPE FOR RICE PUDDING MADE WITH SKIM MILK.

One small teacupful of rice, a pint and a half of skim milk, one tablespoonful of finely-chopped suet, one ounce of sugar, flavouring of nutmeg or lemon to taste.

Method.—Wash the rice in cold water, put the rice into a small stewpan with three-quarters of a pint of milk, and allow it to cook very gently for twenty minutes. Pour the cooked rice into a pie-dish, add to it the finely-chopped suet, stirring it well in.

Add the remainder of the milk cold, add also the sugar and flavouring. Place the pie-dish on a baking-tin in a moderate oven and bake the pudding for half an hour.

The milk that is to be used fresh should be put into another shallow basin and put away in the milk safe, to be drawn from as required during the day, and if any milk is left over it should either be boiled or set aside for cream.

Never allow milk which has turned sour to remain in the safe with the fresh milk.

I have given you a great many words of advice in this letter on the subject of milk, because I feel very strongly that many housewives do not realise the danger arising from neglect of this most important article of food, and so I should like to add a little further advice on the proper shape of milk jugs.

I fear some of my readers may think that I sacrifice the beautiful to the useful, and in this case perhaps I do, but if anything is not effective for what it was intended for, it cannot be beautiful, and I believe it to be so essential to health



Bad shape.

MILK JUGS.

Good shape.

that milk should be quite pure, that I cannot too strongly recommend mistresses of a house to use milk jugs with perfectly straight sides and as large at the top as they are at the bottom.

Milk jugs of this shape are easily kept sweet and clean, whereas milk jugs with a narrow neck and large base are more troublesome to wash, and there is often a deposit of milk inside the jug immediately below the neck, which it is impossible to see and difficult to remove, and this may be the cause of much disease.

SAVE YOUR OLD NEWSPAPERS.

I have advised you to save all your old newspapers, and to keep them in the flat receptacle against the wall in the store-room, but I have not told you of any uses you may put them to.

In the first place, then, old newspapers laid on the floor under the carpet save the carpet very much; they prevent the dust rising between the boards better than the felt does, and also, if the boards are rather old or uneven, the newspaper prevents the marks showing through on the carpet.

When I put down carpets after the spring cleaning I generally lay the floor thickly and evenly with newspapers, and sprinkle over them a few drops of turpentine.

Moths dislike the smell of turpentine, and are not so liable to get into the carpet thus treated.

Nothing will bring a polish on glass like paper, so save your old newspapers for cleaning the windows.

To do this put some cold water into a saucer, and add to it one teaspoonful of Scrubb's cloudy ammonia.

Make a piece of newspaper into a ball, then dip it into the liquid in the saucer and rub the windows well, being careful to get the dirt out of the corners.

Make another ball of newspaper and polish the windows with it, using it dry.

I have given you recipes and methods for cleaning furniture, brass and windows, and I must not forget the steel fire-irons and fenders, which may have got dull and rusty.

You will find the following recipe very easy to make, and a most excellent one for cleaning steel.

MIXTURE FOR CLEANING STEEL FENDERS.

Half an ounce of camphor, one pound of lard, black-lead.

Method.—Put the lard into an old saucepan or into a fireproof jar, and add to it the camphor, place the jar or saucepan in the oven and allow the contents to melt, and then mix them thoroughly together; remove any scum which rises as the lard is melting.

Now add to the mixture as much dry blacklead as will make it iron colour, about one ounce.

To clean the fender rub the mixture well into the steel, leaving a coating of the grease on the steel; allow this to remain on for twenty-four hours, then rub it off with a linen cloth and polish with fine emery paper.

MARY SKENE.

A JUBILEE QUARTETTE.

By MAY CROMMELIN.

CHAPTER III.



Grace was off—really off to see the Jubilee! How still the little house seemed. Grace sank into a chair, feeling a reaction after her late excitement, and held her aching head. Strange! For years she had not suffered from so severe a headache. She must bathe her forehead, and would lie down till the lodging-house maid brought her simple lunch.

She did so, and once more went over the morning's scene in memory. The glorious procession, the Queen, her—Grace's—hero, her General riding past, looking so manly, handsome, a soldier every inch of him. What a pity that he had not glanced towards her—did not even know she was there! After all, that was but one rumpled roseleaf, which need not make her toss upon her bed. Oh, dear! this headache was getting worse and worse!

Grace could not touch the luncheon offered her presently by the sympathising little maid-of-all-work. She begged for some black coffee, and unwittingly took a wise remedy, not guessing that she was suffering from a slight sunstroke. Afternoon came; the hours dragged on wearily; her headache grew in violence.

It was nearly six o'clock when Lena entered, bubbling over with happiness and excitement, that changed to ready sympathy at the sight of poor Grace lying suffering in a darkened room.

"The procession was splendid, darling! I shall be grateful to you all my life. I saw the whole thing. And there was Jack—Captain Caulfield, you know—riding behind George Gillespie. He saw me quite well. He looked up and smiled." Grace writhed slightly upon her

bed. How was she to know that Lena was prattling gaily of the galloper, not the General?

"When it was all over, the crowd in the park was so great that we could not get back in a hurry. There were two such nice Sandhurst boys there; cadets, you know. They both escorted me through St. James's Park, one on either side, to Victoria Station, and one of them came as far as the end of this street. Wasn't it good of him? After all, these back streets are quite empty, but he thought it dangerous for me to be out by myself on Jubilee day. Now, dearest, would you rather be left alone? Because if you would, say so, and I'll go downstairs and sit quietly for a little while. Do you think"—coaxingly—"you would be well enough to come out this evening and see the illuminations, if anyone—that is—somebody nice were to come and take us?"

Poor Grace could not tell. She was only conscious of a great aching at the back of her head; a longing for darkness and silence.

Lena had only been a few minutes in the sitting-room, where she moved restlessly about putting little touches to the flowers, the chairs, smiling in the mirror as if taking her counterfeit self into the confidence of a secret memory that made both happy, when a knock came at the door.

"A gentleman, please, mum," whispered the little maid apologetically, and promptly retreated, conscious of a black smudge on her cheek.

Lena turned, sprang forward with both hands out, her eyes sparkling, her lips inviting.

"Oh, I am so glad that you are come!"

Round the door-edge towered a tall, well-knit figure, that of a man with bronzed face, brown hair flecked with grey, and a slightly stern look on his steadfast features that now changed to surprise. Lena blushed violently, and drew back ashamed.

"It is—you!" she murmured. "I—I—Won't you sit down, General?"

Said General Gillespie darkly, "I saw you at the War Office window. So your sister—Grace—was not there.

NOVELETTE VIII.
L'ENVOI.

THE last Novelette is long and rambling—almost as long and as rambling as one of Jean Paul's stories. In this volume, as in the "Scenes from Childhood," the story is finished in the penultimate number, and here, as there, in the concluding number "The Poet Speaks."

Let me repeat some of the words in which he described these mystic love poems to his friend: "They are all closely connected, were written with great enjoyment, and were entirely inspired by Clara Wieck."

To Clara Wieck they were addressed, to her they were sent, and in this last Novelette he begs her to accept and love them for his sake.

* * * * *

Where have I found these stories?

In the *Letters of Robert Schumann*, edited by Jansen, in Schumann's *Collected Writings*, and in Mr. Fuller Maitland's admirable little *Life of Robert Schumann*.

Schumann himself, in reviewing the work of a new composer, explained that he liked to know something of that composer's school, of his youthful aspirations, his examples, and even of the actions and circumstances of his life.

We have only to follow in the track thus indicated to find out the inner meaning of his own works.

The characteristics of the eight Novelettes are strongly marked. In the first we have Individualism; in the second, Revolt; in the third, Exuberance; in the fourth, Frivolity; in the fifth, Argumentativeness; in the sixth, Joyousness; in the seventh, Passionate tenderness; in the eighth, Diffuseness.

If we now compare each Novelette with the actions and circumstances of the composer's life at the time of its conception, we shall not find it difficult to piece together the romance which I have briefly sketched in these pages, and which I hope will help my readers in the performance of the music, for we must always remember that

"To rightly interpret each piece of wit,
We should read in the spirit that the author writ."



HOME MANAGEMENT MONTH BY MONTH.

JULY.

JULY is one of the busiest months of the year to the careful housewife. The sun may shine and all things may invite her to be out of doors, but if she will have her store of preserves and bottled fruits good, let me advise her not to attend to the voice of the charmer, charm he never so wisely, but to stay indoors during the preparation of her jams and jellies, and to look after the various processes herself.

There are so many ways of utilising fruit and vegetables of every description, so many and varied ways of preserving them for winter consumption that it seems to me a pity that anything should be wasted, and if sufficient jam and jelly is made to keep the house supplied, then the surplus of our fruit may be converted into wines, bottled fruits and sweet pickles.

A few words on gathering and preparing fruit for these various uses may prove acceptable to my readers, as many a failure may be traced to want of knowledge or care of these details. And after giving a few general hints which may be applied to different cases, I will proceed to give some good and tried recipes for jams, jellies, wines and sweet pickles, or as I prefer to call them, "Spiced Fruits." I shall take those fruits which become ripe first, and my next letter may probably contain some recipes for preserving fruits and vegetables which ripen later in the year.

RULES FOR PICKLING AND PRESERVING.

Always use the best vinegar for pickles. Inferior vinegar will spoil the best pickle, and will be a waste of time, labour and material.

Never use a copper vessel for boiling vinegar; the acid corrodes the lining of the vessel, and absorbs the metal.

Use stone jars or earthenware-lined saucepans in prefer-

ence, and use wooden spoons rather than those made of iron.

Rather break or tear the vegetables if you have not a silver, wooden, or ivory knife to cut them with; but as one of my fads is always trying to find a substitute if you have not the necessary utensil to hand, I may remark that a bone paper-knife answers the purpose admirably.

The metallic taste imparted to the pickle by using a steel knife quite destroys the delicate flavour of the fruit, and the colour of the pickle is often spoilt also from the same cause.

Gather all fruit for preserving or pickling at the right season of the year.

The fruit should not be over-ripe, but in good condition, not worm-eaten or bruised.

Gather all fruit and vegetables on a dry sunny day, and use them when they are fresh.

Some vegetables and fruits are considered better if they have had a frost upon them, but these are the exceptions to the rule.

Cane sugar is the best for most jams and jellies. It need not in every case be loaf sugar; indeed, for plain household jams I do not recommend it.

Where loaf sugar is used, it should be broken into small pieces, as it more readily dissolves when broken up, but it should not be crushed to a powder, as that is liable to render a jelly cloudy.

Roughly speaking the allowance of sugar for all sweet fruits is one-half to three-quarters of a pound to each pound of fruit.

For acid fruits, such as mulberries, red currants, or even sour cooking apples, a pound of sugar to each pound of fruit

should be allowed. This, however, must depend in a great measure upon individual taste. From my own experience I find that the principal faults of home-made preserves are a too liberal allowance of sugar, and a generally accepted idea that jam cannot be cooked too long.

All jams and jellies, especially jellies, should be kept well skimmed while they are being boiled, as upon this depend very much their clearness and brilliancy, but this need not lead to waste. If the scum as it is removed is put on a wire strainer, the clear part (which drains from it) may be made use of in the form of jelly or for flavouring puddings or sauces.

Coarse fruits, such as rhubarb and fallen apples, readily take up the flavour of a superior fruit, such as strawberries or raspberries. It is therefore an economical plan to make some jam of mixed fruits which answers quite well for puddings during the winter.

And now I will give you some nice recipes which have been used from year to year and proved to be excellent. Many of them are very old, and it may interest my readers to learn that one of them dates as far back as 1777. Here is a nice recipe for

GREEN GOOSEBERRY CHEESE.

Take the fruit just before it turns colour, put it into a damp cloth and rub it well, then remove the nibs and stalks. Put the fruit into a stone jar, tie the jar down with a piece of paper, and place the jar in a moderate oven until the fruit is soft. Then rub the fruit through a coarse hair-sieve, and to every pint of pulp thus obtained allow three-quarters of a pound of white sugar. Place the pulp and sugar together in a preserving-pan, and boil the contents quickly till it jellies. Do not make it too solid. To avoid this try a spoonful from time to time on a cold plate, and if it gets firm quickly, it will be sufficiently cooked. Place the cheese into previously warmed, shallow jars or moulds, and when cold, tie down and store in a dry cool place. This makes a very nice dessert sweet.

TO PRESERVE STRAWBERRIES WHOLE.

Take some white gooseberries and pound them in a mortar till they are reduced to a pulp. Place the pulp on a hair sieve and allow all the juice to strain from it. Take one and a half pints of this juice and add to it two pounds of loaf sugar broken into small pieces. Place the juice and sugar in a preserving-pan, and boil both together quickly till the syrup begins to thicken, keeping it well skimmed during the boiling. Select one pound of good firm strawberries, wipe them carefully to remove any dust, and take out the stalks without breaking the fruit. Place the strawberries in the syrup and cook them gently till the syrup jellies and they are clear. This will take about ten minutes. Remove them from the fire and allow them to get cool but not cold, then put them carefully into pots with the syrup. When quite cold, tie the pots down and store.

RED CURRANT JELLY.

Strip the currants off the stalks, and if necessary wash them, by putting them on a sieve and pouring cold water over them. Place them in an earthenware jar and tie it closely down. Put the jar into a moderate oven until the fruit is soft. Then run the juice through a jelly-bag but do not squeeze it. When the juice has all run off, measure it and put it into a preserving-pan, and to each pint of juice allow one pound of good lump sugar. Add the sugar, broken up, to the juice and boil both together quickly from fifteen to twenty minutes, skimming it carefully the whole time. Try a little on a plate to ascertain whether it is stiff enough, and if it sets readily it is done. Allow it to cool a little and then fill small pots or glasses, allow them to stand till the next day then cover down and store in a dry cool place.

RASPBERRY VINEGAR.

To six pounds of sound ripe raspberries add three pints of white wine vinegar. Bruise the raspberries with a wooden spoon, and put the mixture into an earthenware vessel and cover down closely. Allow it to remain for twenty-four hours, stirring occasionally with a wooden spoon. Place

six pounds of preserving sugar into a preserving pan. Pass the fruit and vinegar through a jelly-bag, allowing it to drip on the sugar in the pan. When all has passed through without squeezing, put the preserving pan on a slow fire and simmer the contents gently for half an hour. Remove the scum as it rises. When quite cold bottle the vinegar and cork down, using new corks and waxing them over.

SPICED FRUITS.—PICKLED CHERRIES.

Seven pounds of sound, dry, good cherries, two pounds of white sugar, half a gallon of the best brown malt vinegar, two teaspoonfuls each of ground cloves and ground cinnamon.

Take the cherries and remove the stalks and stones, and wipe them if they are dirty. Lay the prepared fruit in an enamelled saucepan in alternate layers with the sugar. Place the saucepan over a slow fire, and heat the contents very slowly till all comes just to boiling-point. Allow the fruit and sugar to boil slowly for five minutes (not more) and then remove the pan from the fire. Now remove the fruit from the syrup and allow it to cool. Put the syrup (with the spices in it) back on the fire, and allow the syrup to boil till it is quite thick. When the fruit has cooled a little, put it into previously warmed glass bottles, pots or jars. Then pour the thick boiling syrup over it, and when quite cold tie down the pots to keep the contents quite air-tight.

Should the spiced fruits not keep, and begin to ferment, there may be two reasons for the failure. So, as to be forewarned is to be forearmed, I will tell you about them.

The first reason is that the bottles or pots have not been made air-tight. To ensure them being air-tight get some good new corks, and first cork the bottles tightly, then seal the corks over with sealing-wax, and lastly tie the corks over with white paper, and stick the paper down to the sides of the bottle with white of egg.

Another reason for failure may often be traced to too much half-cooked syrup being removed with the fruit. To avoid this, place the fruit on a wire sieve when it is removed from the syrup, and by doing this the fruit can drain while it is cooling.

Spiced fruits improve much with age, and should be kept several months before using.

SPICED GREEN GOOSEBERRIES.

Four quarts of gooseberries, three and a half pounds of sugar, half a pint of best vinegar, half an ounce each of cloves, cinnamon, and ginger, half a pint of cold water.

Wipe the gooseberries quite clean and remove the stalks and nibs. Place the fruit, half the sugar, and the water in a stone jar; tie the jar closely down, and place it in a moderate oven for two hours. Now add the remainder of the sugar, the spices and the vinegar. Tie the jar down again and return it to the oven for one hour more. Remove the jar from the oven and allow the contents to get cool. When cool (but not cold), put the spiced fruit into previously warmed jars and bottles and cover over carefully.

N.B.—I much prefer root ginger to ground ginger for all spiced fruits, but this is a matter of taste.

In using root ginger it must first be crushed, and should be removed before the fruit is bottled.

And now we have busied ourselves in the house with our preserves and pickles so long that I think we may allow ourselves a stroll round the garden, and get the different flowers.

TO MAKE A SWEET JAR.

Gather violets, syringa, roses, lavender, clove carnations, and any other sweet flowers as they come in season. They should be full blown, and gathered when dry and the sun upon them. Remove the petals from the stalks of all large flowers, and pick off the flower-head close to the stalk of all small flowers. Put the flowers in layers into a jar as you gather them, strewing between each layer common salt and a little spice of the following kinds finely powdered: mace, cinnamon, and cloves, of each half an ounce. Add the rind of a lemon peeled very thinly, and a few grains of musk. The flowers should be frequently stirred together in the jar, while they are fresh. When they become dry this is not necessary.

MARY SKENE.

HOME MANAGEMENT MONTH BY MONTH.

SEPTEMBER.

THE proper drying of herbs for winter use is a part of household management which, I think, does not receive as much attention as it deserves, and yet what a difference there is between the flavour of properly-dried herbs and that of those which we buy in bottles ready dried! And so in my letter this month I propose to give a few hints on the subject.

Let us imagine ourselves in an old-fashioned garden, with its herb-bed properly looked after and cultivated, as they were before these degenerate times when everything is manufactured for us, and half the time we little ken what they are composed of. Well, here is our herb-bed, and here we find mint, sage, thyme and tarragon. These will be enough for us to deal with to-day, so we had better set about it.

We will suppose this to be a bright, warm, sunny day, for we must be careful to pick our herbs dry, and they are better if they are picked with the sun on them. Now pick good large handfuls of all the herbs we want—mint, sage, thyme and tarragon. Take them indoors and pick the leaves off the stalks, keeping only those which are good, and discarding any which are worm-eaten or withered. Place the mint, thyme and sage leaves on separate clean dishes in a sunny window to dry, and lay a piece of coarse muslin over the top to keep off the dust. Turn the leaves over from time to time, and in about three days they will be sufficiently dry to put into muslin bags. Tie the bags up securely and hang the bags up in a dry, warm place till the leaves are quite crisp. Then crush the leaves and rub them through a wire sieve to make them quite fine. They may then be put into air-tight tin boxes for use.

The different herbs should be dried, prepared and put away separately; if mixed herbs are required it is easy to take a little of each, but they lose their own particular flavour if they are dried and mixed together.

Many people do not trouble to cover the herbs while they are being dried. They simply tie them up in bundles and hang them up in the kitchen, forgetful or ignorant of the accumulation of dust, etc., which must settle upon them, and I often wonder when I see this whether, if they had any idea of the loss of flavour in the herb and the gain in dust this incurred, they would care to use these so-called "flavourers."

But we still have our tarragon leaves, which we must make use of, so here is a recipe for

TARRAGON VINEGAR.

This should be made just when the plant is blooming. Strip off the leaves, and to every pound of leaves allow one gallon of strong wine vinegar. Place the leaves in a stoneware crock or jug—having first rubbed them in a rough cloth to ensure their being clean. Pour the vinegar on to the leaves, cover the vessel over and allow all to ferment for a fortnight. At the end of the fortnight run the vinegar in which the leaves have been infused, through a piece of flannel, and to every four gallons of liquid allow half an ounce of isinglass dissolved in a quarter of a pint of cider. Put the whole into large bottles for one month to fine, and then put into small bottles for use. Cork up the bottles tightly and seal the corks.

And now that we are making our tarragon vinegar I will give you a recipe for pickled red cabbage, as I have found that a little of the tarragon vinegar (if any is over from bottling) may with advantage be added to our recipe for

PICKLED CABBAGE.

First let us choose the cabbage. I prefer a deep purple one, well grown; see that it has a firm hard heart and that the leaves are packed close together, folding over one another. If you have to go into the market or shop to buy the cabbage, choose one freshly cut. This you can tell by the leaves being crisp and not withered or flabby.

Then prepare your cabbage for pickling as follows. We

shall require in addition to the cabbage one quart of best wine vinegar, one ounce of whole black pepper, half an ounce of root ginger (crushed), six cloves, one large handful of salt, one beetroot.

Remove the outer leaves from the cabbage, then cut the firm heart into thin slices, cutting across the cabbage. This is what is called "shredding," and you must be careful to cut the shreds very thinly. Now place the shredded cabbage on a large dish, and sprinkle over it the salt given in the recipe. Cover the dish over with another dish, and leave the whole for twenty-four hours. At the end of that time strain away all the water drawn out of the cabbage, and allow the cabbage to drain thoroughly for half an hour. Then turn the shredded cabbage on to an old clean cloth, and shake it in the cloth until it is as dry as possible. Boil or bake the beetroot until it is quite tender, being careful in preparing it that you do not break the skin or roots. When the beetroot is quite cold, remove the skin and cut the beetroot into thin slices across the root. Now crush the pepper, the ginger and the cloves, and tie them up in a small piece of muslin. Put the vinegar into an earthenware-lined saucepan, add the flavourings in the muslin bag, and allow the whole to boil for fifteen minutes and then put it aside to get cold. Put the shredded cabbage into wide-mouthed glass bottles, adding to each bottle two or three slices of beetroot, arranging a layer of cabbage, then beetroot, until the bottle is nearly full. When the vinegar is quite cold, remove the flavourings from it. Pour the vinegar over the cabbage in the bottles, allowing the vinegar to quite cover the cabbage. Then cork up the bottles tightly, tie them down with a piece of bladder, and put them away in a cool dry place.

I think some of my readers may be glad of two good recipes for preserving damsons, so I will give them before I close my letter, and I am sure they will be found satisfactory.

DAMSON JELLY.

Pick the fruit carefully over and remove the stalks. Put the fruit into an earthenware jar and stand the jar in a pan of water over the fire, allowing the water to come three parts up the jar. Cover the jar down closely and allow the fruit to cook in this manner till all the juice is extracted and the fruit is quite tender. Then strain the juice through a piece of clean flannel. If the jelly is required very clear, the fruit must not be pressed. Measure the juice thus obtained, and to every pint of juice allow twelve ounces of crushed preserving sugar. Boil the juice by itself for twenty minutes, keeping it well stirred. Add the crushed sugar and keep the jelly well skimmed. Allow the jelly to boil quickly till it will set in about two minutes on a cold plate. Have small jars ready dry and warm. Fill them with the jelly, and put them away to get cold. The next day lay oiled papers over the top. Tie them down securely, and put them away in a dry place.

DAMSON CHEESE.

This is a nice way of preserving damsons for a dessert sweet through the winter. Proceed exactly as in the foregoing recipe for cooking the damsons. When the fruit is quite tender press the fruit through a wire sieve into a basin. Add to each pound of this pulp half a pound of loaf sugar broken into small pieces. Now crack a few of the stones and add the kernels to the pulp. (This much improves the flavour of the cheese.) Place all together in a preserving pan and boil quickly to a stiff paste. You may tell when it is sufficiently done when it will adhere to the spoon, but it is well to try a little on a cold plate, and if it sets in three or four minutes it is sufficiently cooked. Place the cheese in small moulds or potted meat pots, lay papers over in a few days, and tie down.

N.B.—It is better not to tie damson cheese down as soon as other preserves, in order that any moisture may have time to evaporate.

MARY SKENE.

"Shades of mandarins," I said to myself, "fancy this sable cross, which has no doubt descended unaltered in shape or condition from father to son for countless generations being converted in London into a female frippery of the passing fashion of the autumn of 1901."

With all due apologies to Dame Fashion I intend purchasing not a brown dress, but a navy blue serge, for the early winter months, and if a bit of loot in the form of a sable cross comes my way it will go with it well enough. Not the inky blue of a cheap serge which has no colour in it, but the real true blue which looks so lovely with lilac. The skirt is to be severely plain with two strappings stitched one inch apart at the top of a shaped flounce, which is not really a flounce as there is so little fulness in it, but a something which gives a flowing appearance to the skirt. The strappings round the skirt stop at the front seams, where they are crossed by the straps which cover the two downward seams. The short jaunty jacket very well strapped is to be lined with white satin, which I do not mind owning will be cut out of an old evening skirt. But the becoming part of this costume is the delicate lilac hem-stitched Irish linen collar, which is worn turned out over the jacket. The particular lilac tone I mean is wonderfully effective with navy blue. The vest I have already much manipulated out of some fine old lace which has got its lovely colour from our old enemy Time. I do not agree that white and delicate pale tints are extravagant for lining our short winter fur coats and wraps even for London wear. For this reason. You can always pick up a remnant as a bargain, of satin or silk, sufficient to line a short jacket, and think of the saving of your best blouses and dress bodices. For even winter blouses nowadays are trimmed with, if not actually made out of delicate materials, and a black or coloured lining to a jacket ruins them directly. I know by experience that a pale mauve lining to a black fur jacket has proved a great saving to my best blouses, besides looking twice as smart as the black lining it formerly had. But do not be tempted into getting a thin silk, get thick satin. So well aware are the French women of this economy that even their big travelling cloaks are often lined with white. I saw a delightful one the other day worn by a chic Frenchwoman on a channel steamer. It

was made out of black face cloth, sacque-shaped, with the wide flowing, Japanese Kimono-shaped sleeves which are so much the mode for theatre wraps and cloaks just now. They were turned back at the wrists with deep cuffs of white corded silk. The whole coat was lined with rich white silk. When open the fronts rolled back and formed broad revers. A very small collar of sable brown velvet embroidered at the points with two gold bees, and long streamers of sable-brown chenille hanging from the cuffs, made the coat smart enough for a race-meeting. Yet when it was closed and the wide cuffs turned down it was simply a black satin-faced sacque coat. Another smart yachting coat or promenade wrap I determined one day to copy, was made of thick, soft, white serge. It fitted the figure loosely, and had two little straps at the waist behind, which buttoned in the fulness. It was lined as far as the waist with white silk, and had big cuffs and a wide collar of pale blue. This coat struck me as being the ideal wrap for taking abroad to Nice or the Riviera generally.

Our artist has sketched for us this month two of the new *directoire* coats. One is in navy blue serge, the revers, and cuffs, and inner collar being of white-faced cloth, the inner sleeves of sapphire velvet, and the buttons of antique silver. The other *directoire* is made of fawn tweed flecked with brown and yellow; the coat has two basques, one very short, the buttons are of plain brass. The third costume in the same group is of green cloth, the bodice piped with green velvet, the vest and inner sleeves of black and white checked silk, with buttons of chrysoprase.

Of the two seated figures in the other sketch, the one on the right wears a grey and white striped costume of soft woollen material with a white embroidered silk fichu, finished with deep pointed lace falling over the shoulders. The figure on the left has on a black silk bolero with cream lace on the cuffs and collar. The bolero is finished round the waist with black velvet. The skirt is of brown satin cloth.

In my next I will give an excellent American home-made recipe for keeping one's skirt-waists—as our Yankee cousins call blouses—down behind. Americans have made this a fine art. I shall give American hints from time to time—American women are intensely practical as well as inventive.

HOME MANAGEMENT MONTH BY MONTH.

OCTOBER.

"Then came the autumn, all in yellow clad
As though he joyed in his plenteous store."

YES, the summer has gone once more and autumn is with us, and it behoves us to, in some measure, prepare for the winter which is almost at our doors, and preserve some of autumn's "plenteous store." So in this letter I will give you some hints on preserving autumn fruits in their raw state, and also some recipes for jams and jellies.

STORING APPLES, PEARS AND ONIONS.

In setting aside fruit or vegetables for storing, it is best to make two selections, first choosing all the perfectly sound and not over-ripe fruit, and discarding (for storing purposes) any which may be the least damaged, and then, from these choosing the larger fruits and putting them by themselves, and reserving the smaller fruits for earlier consumption.

Of course, in the case of apples and pears the fruit for eating should be kept separate from the fruit for cooking.

In storing apples, it is better if possible to put them in a dry loft or outhouse, they make a house smell very strongly if kept in one of the rooms.

The loft should be dry, and should have a good current of air through it.

Some rough shelves may be made, a few feet from the floor along the wall, composed of pieces of lath one or two inches apart. This allows a free passage of air. Over the laths put a thin covering of straw, being careful that the

straw is quite dry and fresh, otherwise it will give a musty taste to the fruit.

Many people store their fruit in hay, but I much prefer straw, as, being coarser, it allows a freer circulation of air, and also hay is liable to impart a slight taste to delicately flavoured fruit.

The apples should be laid on the straw, not touching one another, and they should be looked over from time to time, in order that any fruit which is over-ripe or rotten, may be removed.

Pears and quinces may be treated in exactly the same way, and I recommend that quinces should be kept quite separate from other fruit on account of their strong smell and flavour.

Onions should be tied by the stalks into long strings and hung in a dry place, or they may be hung up in nets (a piece of old garden netting answers the purpose very well).

Onions should not be placed on the floor, or in a dark place, the least moisture or lying in a damp dark place, where the air cannot penetrate, will either make them begin to sprout, or they will become soft and unfit for use.

They should be looked over occasionally, and those which show signs of sprouting or decay should be used first.

Onions are one of our most useful vegetables, and there are so many ways of utilising them that they repay any small amount of trouble we may take in storing them for use during the winter.

As October is a time when any apples, except those

which will keep through the winter, should be used up, and also as many fall to the ground and become bruised and unfit to store during the process of pickling them, I will give you a good recipe for apple chutney, and one also for apple jelly and apple jam.

Apples contain a large percentage of malic acid, and they are considered to be both purifying to the blood, and beneficial in many ways, therefore, preserves composed of apples are useful for those who are unable to take the fruit in its raw state. Here is a simple recipe for

APPLE JAM.

Three pounds of apples, two pounds and a quarter of sugar, a few cloves or a small piece of lemon rind to flavour according to taste.

This is the method: Wipe the apples clean (but do not peel them), and cut them into quarters. Put the apples, the sugar and the flavouring of lemon or cloves into an earthenware jar and cover the jar down closely. Then place the jar containing the apples into a saucepan of hot water over the fire. The water in the saucepan must only come three parts up the jar, and must be replenished with boiling water as it evaporates. When the apples are quite tender (which they should be in about three-quarters of an hour), rub them through a wire sieve to get rid of the peel and core, and also to render the pulp smooth. Then turn the apple pulp into a preserving-pan and boil it quickly for twenty minutes, stirring well during the cooking to prevent it from burning. Put the jam into dry warm jars, and cover down in the usual way.

N.B.—The reason I cook the apples without peeling them in making the jam, is that most of the mineral salts, both in fruit and vegetables, lie close to the skin and are lost if the fruit is peeled. Also by cooking the skin of the apples the jam attains a richer colour.

APPLE JELLY.

For this recipe it is necessary to select the most juicy fruit you can obtain. The close, dry, crisp apples which keep well into the winter are not suitable for converting into jelly. For the jelly, take ten pounds of juicy sweet apples, half a pint of cold water, loaf sugar, and six cloves.

This is the way to make it: Wipe the apples clean and cut them into slices. Place the sliced apples into an earthenware jar, pour the water over them, and cover the jar closely down. Now put the jar into a very moderate oven, and allow the apples to cook gently until they are reduced to a pulp. When the apples are quite tender, pour the pulp into a clean jelly bag, and strain the juice into a basin. To every pint of juice thus obtained, allow three quarters of a pound of loaf sugar, which must be broken up but not powdered. Place the juice, the sugar, and the cloves in a preserving-pan and boil all together quickly, until it will jelly in a few moments if a spoonful is put on to a cold plate. A quarter of an hour to twenty minutes should be long enough. The jelly must be kept well skimmed the whole time, and it should be stirred occasionally to prevent it from burning. Remove the cloves and put the jelly into dry, warm glass jars. Allow the jelly to get cold and then cover the jars down.

N.B.—This jelly may be put into moulds and stored, and makes a most delicious dinner sweet, served with custard or whipped cream.

APPLE CHUTNEY (*a good home-made pickle*).

Five pounds of apples, one pound and a half of moist sugar, one pound of salt, half a pound of mustard seed, two quarts of vinegar, a quarter of a pound of ground ginger, half a teaspoonful of cayenne pepper, one pound and a half of onions, one pound of raisins.

These are the ingredients we shall require for eight or nine pounds of chutney, and as with care it will keep for years, it may not be too large a quantity to make at a time, but if a smaller quantity is required, all the ingredients may be divided except the vinegar, but of that I should take rather more than half, on account of the quicker evaporation of liquid in cooking small quantities.

This is how we will proceed to make it:—Peel, core, and

cut up the apples; place the vinegar in an earthenware-lined saucepan; add the apples to the vinegar, and boil both together till the apples are quite tender. Bruise the mustard seed and put it in a small basin; pour sufficient cold vinegar over it to just cover it, and allow it to soak for half an hour. Chop the onions finely; stone and chop the raisins. When the apples are quite tender, add to them all the other ingredients and boil the whole for one hour. The mixture must be stirred frequently to prevent it from burning, which it is liable to do when the moisture has evaporated. Put the chutney away in glass jars or wide-mouthed bottles. Tie the jars down securely, and store the chutney in a dry place.

I was surprised last summer to learn how few people know anything about quinces, and how to preserve them. And fewer still seem to have any idea what a delicious preserve they make. So I determined to bring this rather neglected fruit before the notice of my readers in my letter for October, and am giving two recipes for preserving them which will be found most satisfactory. But before I give the recipes, I must give my readers one or two hints about quinces.

Never pick quinces either for storing or preserving when they are wet. Be careful that the fruit is not over-ripe. And lastly, in making any kind of preserve of quinces always cook the fruit first without any sugar, if you add sugar to the fruit when it is raw, the fruit will harden, and no amount of cooking afterwards will render it tender.

And with this preface on the best manner of picking and cooking the fruit, I will proceed to give you an excellent recipe for

QUINCE MARMALADE.

Take equal quantities of fruit and sugar; peel and core the quinces and cut them into thin slices across the fruit, thus forming rings. Place the fruit in an earthenware jar and allow to each three pounds of fruit three-quarters of a pint of cold water; pour the water over the fruit in the jar; cover the jar tightly over and place it in a moderate oven. Cook the contents in this manner until the fruit is quite tender, but not broken. Now make a syrup to the proportion of one quart of water to four pounds of sugar; add six cloves to the syrup, and boil it for a quarter of an hour, keeping it well skimmed as it boils. Now add the cooked quince to the syrup, and allow all to boil together for twenty minutes. Allow the marmalade thus made to cool a little, then place it in warm dry pots. The next day cover the pots down in the usual way and store in a dry place.

A friend of mine had some pears which were so hard and tasteless that every year they were left to rot on the tree as being worthless. It seemed a pity that they should be wasted, so I made some marmalade of them by this recipe, but as the pears were wanting in flavour, I added half an ounce of root ginger bruised, and the juice and rind of one lemon to every three pounds of fruit, and the result was most delicious, and now my friend uses up all her hard pears in this way.

Medlars make a most delicious preserve, but I think they are often wasted because people do not know how to preserve them, so I will close my letter by giving an old and well-tried recipe for

MEDLAR JELLY.

Wash the medlars till they are quite clean, then put them into a preserving pan and cover them with cold spring water. Place the preserving pan on the fire and allow the contents to cook until the medlars are reduced to a pulp; now place the pulp into a jelly bag and strain the juice into a clean basin. The jelly bag may be slightly squeezed if the juice takes long to drip. To every pint of juice thus obtained allow three-quarters of a pound of preserving sugar. Place the juice and sugar together into a preserving pan and allow the contents to boil quickly for about twenty minutes. The jelly must be kept well skimmed while it is being boiled. Try a teaspoonful of jelly on a cold plate at the end of twenty minutes' boiling, and if it becomes firm in a minute or two it is sufficiently cooked. Put the jelly into dry warm pots and cover down.

MARY SKENE.