

The writer of the poem containing those stanzas was the second of the three beautiful granddaughters of Richard Brinsley Sheridan.

Joseph Sheridan Le Fanu was a Sheridan on the spindle side, being grandson of Alicia, the sister of Richard Brinsley, who had married a Le Fanu. Joseph Sheridan Le Fanu is less well-known than should be the author of those brilliant Irish ballads, *Phaudrig Croohore* and *Shamus O'Brien*, and of the capital novel *Uncle Silas*.

A word remains to be said of Sheridan Knowles, not the least remarkable of the remarkable Sheridan family, whether viewed under the aspect of his work or of his life. It was Sheridan Knowles's ambition to revive the style of the spacious days of great Elizabeth, and if the grandiose and the grand were one and the same thing, he would not have wholly failed in his endeavour. For his life, it was that of a man who, from being a playwright and actor, became a Baptist preacher, and who, whatever the calling which he followed, had ever high ideals.

The many-talented Coleridges present, among other phenomena, that of three generations of poets in Samuel Taylor Coleridge, his son Hartley, and his grandson Ernest Hartley Coleridge. "The giant Coleridge" (so Wordsworth called the greatest of this trio) needs no more than bare mention in this place. Of Hartley Professor Knight has given an account in striking words, some of which are quoted here:—

"His days were spent in fitful study, lonely reverie, and wanderings over the Lake country . . . The dalesmen everywhere treated 'Poet Hartley' with a singularly affectionate respect, not without a kind of awe at his eerie appearance, his abstracted air, his small stature, prematurely white hair, and gentle manners. He loved children and animals, and was fondly loved by them in return."

In simple fact Poet Hartley was an embodiment of poetry rather than a poet, and yet he was a poet too, and sometimes a merry one. His nephew with the prænomen Ernest is also sometimes a merry poet, but is more often a grave one, as in the following beautiful sample of his devotional verse:—

"Lord, on Thy cross the sunbeams fall,
All bright and red on Thee;
'Come unto me,' I hear Thee call;
Dear Lord, I come to Thee.

Lord, on Thy cross the moonbeams fall,
All bright and white on Thee;
'Come unto me,' I hear Thee call;
Dread Christ! I come to Thee."

Those stanzas are from a volume of poems by Ernest Hartley Coleridge, given to the world only three years ago

by this latest poet of his family, of whom one appreciative critic avers, "he has done well, and as becomes his ancestry."

If it be admitted that Coleridge has suffered no dishonour in his son and grandson, it must equally be admitted that he has suffered no dishonour in his daughter and granddaughter. Sara Coleridge's "depth of meditative eye" has been immortalised by Wordsworth, and that she had not only her father's eyes is evident from the account given of her literary work by a fine scholar, who asserts that it shows her to have had "all her father's leaning towards psychology and abstract thought." Many readers of this will doubtless know the work of her niece, Christabel Rose Coleridge, the sister of the poet, Ernest Hartley Coleridge. Among the many other Coleridges who added honour to an honourable name may be named here a nephew and great-nephew of Samuel Taylor Coleridge, Sir John Taylor Coleridge, the biographer of Keble, and his son, the late Lord Coleridge, Lord Chief Justice of England.

A singular instance of a family illustrious in its women is supplied by the Brontës—Charlotte, Emily, and Anne—while the Rossettis are remarkable as a family consisting of a father and four children, all more or less gifted, the overpoise being represented by the senior of the two sons and the junior of the two daughters. Persons jealous of the honour of the older generation of Rossettis assert that Gabrielle Rossetti had not only distinguished children but distinguished brothers, one a high dignitary of the Church and the other an esteemed antiquary and man of letters.

In sum, talent running in families is a thing no more uncommon in the case of families one or other member of which has secured perpetuity of fame than it is in the case of those families (members of which may be among the readers of this paper) in which talent is so diffused as to adorn every member in a greater or less degree while yet adorning none to the extent of winning the world's plaudits. In other words, it would seem to the present writer that there was a certain amount of truth in a paradoxical statement lately made to the effect that real genius and real stupidity are so exceedingly rare as to impress the world's imagination strongly, whereas real talent is so common as to run grave risk of being overlooked; hence, added with a whimsical smile the speaker (a person of very real talent), the fact that so many of us never get ticked off from the mass, as do they whose genius or whose stupidity imperatively commands observation.

"And do you," the person who spoke as above retailed was asked, "hold talent to be the happy mean between genius and stupidity?"

"I hold it to be the mean," was answered, "not" (the whimsical smile deepened) "necessarily happy."

SOME FOREIGN SAUCES.



ON the Continent sauces are in much greater demand than in England. There is scarcely a single dish, be it fish, joint, vegetable or sweet, that has not its accompanying sauce; in fact, a good cook on the Continent is more judged by his efficacy in sauce-making than by anything else. The plain roast beef and boiled potatoes, so beloved by the English, would be considered insipid to the

ordinary foreign palate. I never remember to have seen it served either in France, Italy, or Germany, unless specially ordered.

Some sauces, as, for instance, the Italian *dolce-forte* made of chocolate and vinegar, or a certain Swiss mixture composed of herrings and stewed plums, would be scarcely an addition to our English cuisine, but some others are so good that I venture to send in a few which may perhaps prove not unacceptable.

HORSERADISH SAUCE.

Ingredients.—Horseradish, a quarter of a pound of butter, one teaspoonful of flour, a small lump of sugar, milk.

Mix the flour into the warmed butter in the pan, add the sugar and the ground horseradish, and enough milk to make the sauce an ordinary thickness. Let the mixture boil once, and serve. Bouillon may be used instead of milk.

N.B.—The horseradish must not be *pared*, but *ground* on the same utensil as is used for grinding down cheese for soups, etc.

HORSERADISH WITH CREAM.

Ingredients.—Horseradish, vinegar, two tablespoonfuls of cream, two ounces of sugar.

Mix the ground horseradish with two tablespoonfuls of vinegar and the same quantity of cream, sprinkle over two ounces of sugar.

This sauce is good with fish, such as carp, hake, etc.

ORANGE SAUCE.

Ingredients.—One orange, three tablespoonfuls of broth, two ounces of butter, flour.

Peel the orange very finely, and cook the peel soft in boiling water. Take another pan, put the butter into it, and make a light sauce with one teaspoonful of flour, three tablespoonfuls of broth, and the inside of the orange. Pass through a cloth, add the boiled peel, and serve.

This sauce is very agreeable to eat with rich dishes, such as goose or duck.

SAUCE TARTARE.

Ingredients.—Mustard, salt, olive oil, Tarragon vinegar, pepper, yolks of two eggs, gherkins or pickled onions.

Break the yolks of the eggs in a basin, and add by degrees the oil and vinegar until the sauce is of the right thickness; double the quantity of oil must be used to that of vinegar. Add a teaspoonful of mustard, salt and pepper to taste, and a small quantity of chopped gherkins. Pickled onions, shalots, or even plain onions may be used if gherkins are not at hand.

BRETONNE SAUCE.

Ingredients.—Three or four onions, two ounces of butter, salt and pepper, half a pint of stock or gravy.

Pare the onions very finely, and fry a nice brown in the butter. Pour over them the gravy or stock. Add pepper and salt to taste, and let the whole simmer gently for about half an hour. Pass through a sieve, and serve.

N.B.—In all these recipes where stock or gravy should not be at hand water, with a little meat essence added to it, can be used instead.

SAUCE RAVIGOTE.

Ingredients.—Spinach (a handful), two yolks of eggs, one tablespoonful of vinegar, two of oil, pepper and salt.

Chop the spinach, and press it out in a fine cloth. Mix the green water which comes out with the yolks of the eggs well beaten and the other ingredients.

The sauce should be green and piquant.

OLIVE SAUCE.

Ingredients.—Olives, two ounces of butter, one tablespoonful of flour, salt.

Take about a quarter of a pound of olives, stone them, and let them simmer in salted water until tender. Strain them, and lay them by. Take the butter, warm it, add the flour, stir well, and then by degrees add enough salted water until the sauce has the consistency of cream. Add the olives, and, if liked, a flavouring of mace or lemon juice.

CHIVE SAUCE.

Ingredients.—Two ounces of butter or dripping, a handful of chopped-up chives, a cupful of either milk or bouillon, flour.

Warm the butter, and stir in a tablespoonful of flour, add the chives, finely chopped, and then by degrees the milk, or, if preferred, water with meat extract therein. Let the sauce simmer for about five minutes, and serve it up with beef-steak or joint.

GARLIC SAUCE.

Ingredients.—One garlic, three large tomatoes, two ounces of butter, pepper and salt.

Cut up the tomatoes, and cook for a minute in the butter; add the garlic, which must be peeled and divided, but not chopped. After five minutes' cooking add pepper, salt, and a cupful of water or gravy, and strain before serving.

This sauce is very good with potatoes, rice, macaroni, or any sort of meat.

VINAIGRETTES.

Ingredients.—One Spanish onion, parsley, oil, vinegar, mustard, and the yolk of an egg, pepper and salt.

Chop a medium-sized Spanish onion very fine, and add a handful of finely-chopped parsley. Take the yolk of the egg, stir into it salt and pepper, and, by degrees, the mustard, vinegar and oil. Add the chopped parsley and onion, and serve.

TOMATO SAUCE.

Ingredients.—One pound of tomatoes, one Spanish onion, a quarter of a pound of butter, pepper, salt, and water.

Cut the tomatoes into small pieces, and shred the onion. Fry the onion in the butter until it is of a light-brown colour, and then add the tomato. Cook all together for a few minutes, and then add by degrees a breakfastcupful of water or broth. Add salt and pepper to taste. Pass through a sieve, and serve.

This sauce is cheap and excellent. It can be eaten with any sort of meat or stew, rice, macaroni, polenta, etc., etc.

ITALIAN SAUCE.

Ingredients.—Four shalots, parsley, half a pound of mushrooms, two ounces of butter, a glass of Madeira, one cupful of gravy.

Shred up the parsley, and put it with the chopped shalots, mushrooms, and butter in a pan. Cover with slightly salted water, and cook slowly for a quarter of an hour. Add the gravy and Madeira, and cook again for a quarter of an hour.

This sauce can be served with any kind of meat or fish.

HERRING SAUCE.

Ingredients.—One fresh herring, one Spanish onion, two ounces of butter, one spoonful of flour, the juice of half a lemon, pepper and salt, broth.

Take a fresh herring. Clean and bone it, and cut it up finely. Cut up also the Spanish onion. Fry brown in the butter, add a tablespoonful of flour, a cupful of broth, pepper and salt to taste. Cook altogether for five minutes, pass through a sieve, and serve hot. This sauce is equally good with meat or fish.

MUSTARD SAUCE.

Ingredients.—Two tablespoonfuls of dry mustard, one of flour, one of vinegar, one teacupful of water, two ounces of butter, and salt to taste.

Dissolve the butter, and add the yolks of the eggs well beaten, and all the other ingredients, to the pan. Stir well until the mixture boils. It should be as thick as cream.

This sauce is excellent with fresh herrings, or, in fact, any kind of fish.

SAUCE ROBERT.

Ingredients.—One Spanish onion, two ounces of butter, a cupful of gravy, lemon juice and anchovies, one tablespoonful of flour.

Shred up the onion, and fry it pale-brown in the butter. Stir in the flour. Add the cupful of gravy, and stir continually until the mixture boils. Add the juice of half a lemon and three or four anchovies passed through a sieve.

This sauce is very good with roast beef.

SAUCE D'HUXELLES.

Ingredients.—Three shalots, three tablespoonfuls of olive oil, a handful of mushrooms, one glass of white wine, a cupful of broth, parsley, pepper and salt.

Chop up finely the mushrooms and shalots. Fry them light-brown in the olive oil, add the white wine, broth, pepper and salt. Cook gently for about a quarter of an hour, and serve with chopped parsley.

This sauce can be kept. It is good with any sort of fish or meat.

LEMON SAUCE

Ingredients.—Two ounces of butter, one tablespoonful of flour, one lemon and the yolks of two eggs, wine and water.

Fry the flour in the butter until it is light-brown, add, by degrees, a cupful of white wine and water and the juice of a lemon, taking care to remove the pips. Sweeten the sauce with four or five lumps of sugar. Add the beaten-up yolks of two eggs, and serve.

This sauce is good with fresh ox-tongue and young ducks or chickens.