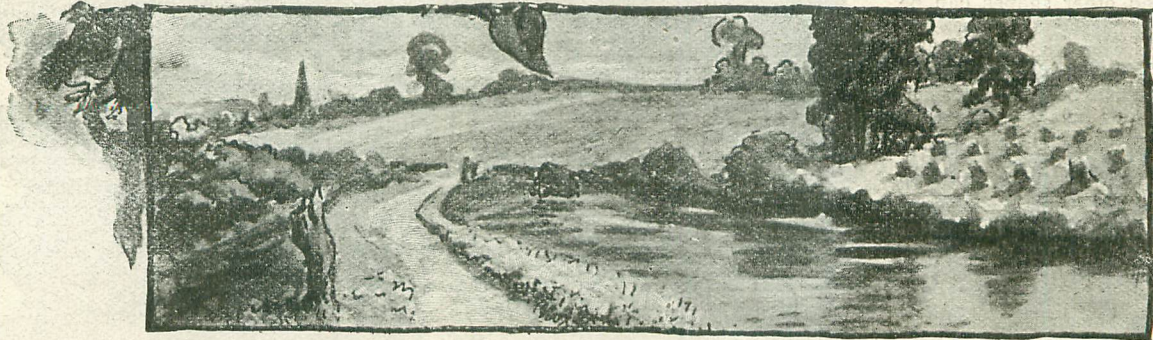


As might be expected, Easter is a favourite period for marriages and christenings in Russia. The ceremonies connected with all such occasions are very peculiar. In this article I have space only to allude to the baptisms of the babies. The strange thing is, to a western mind, that the infants who are baptised are brought immediately to the Lord's Supper. The baptismal ceremonies are most elaborate, and so are those connected with the Communion which follows at once. The baby is dipped three times, once in the name of each of the Persons of the Divine Trinity. Often on an Easter Sunday a dozen infants are brought to church for this ordinance, and then at the

Communion these little subjects are presented *at the altar*, where the priest with a golden spoon puts into the child's mouth a sop of the sacred bread and wine mixed together. The adults are obliged by law to partake of the Communion at least once a year. Those who fail to do this incur public displeasure and are not eligible for any office. They expose themselves to a sort of ban. Easter and New Year are fashionable times for crowds to make up for their delinquencies by flocking to Communion. But the newly-baptised babes must be brought to this feast every Sunday for a year. That is essential, and it is generally practised.



HOUSEHOLD HINTS.

SEVILLE oranges come in in the month of February, but I never recommend housewives to make their marmalade till March or April, as the later consignments of oranges are often both cheaper, and I have found from experience they are sweeter and more juicy.

But before commencing to make the marmalade I should like to give you a few hints about your preserving-pan. Be most careful to see that it is scrupulously clean. Preserving-pans are often made of copper, and if they are not quite clean a small deposit left in any interstice quickly turns to verdigris, and this is often the cause of much trouble from poisoning.

This is the best way of cleaning your preserving-pan. Half fill the preserving-pan with cold water, and add to the water a small piece of washing soda. Allow the water to boil quickly for about twenty minutes. This softens any grease or sugar there may be on the sides of the pan and makes it easier to clean. Empty the water away. Take a used lemon skin—this reminds me to tell you never to throw away lemon skins—dip it in a little fine sand and well scour the preserving-pan. Rinse the pan thoroughly to free it from any sand, then dry it and polish it with a clean chamois leather.

Now get out your pots and bottles from the store-room. Wash them clean, and put them to dry either in a cool oven or on the plate-rack, but be sure they are absolutely dry before using them, otherwise your marmalade will become mouldy.

Here is a recipe for orange marmalade which I have tried and found excellent.

ORANGE MARMALADE NO. 1.

Eighteen Seville oranges, nine quarts of cold water, best preserving sugar.

Method.—Cut the oranges into quarters, scoop out the inside from the peel, removing the pips, cut the peel into thin strips as finely as possible; place it all in a large basin, and pour the cold water over it. Cover the basin with a clean cloth, and allow the whole to soak for forty-eight hours. At the end of this time place the mixture in the preserving-pan. Boil the contents for two hours, or until the peel is quite tender. Then allow it to get cold. When it is quite cold weigh it, and to every pound of fruit allow one pound of sugar. Put the sugar and pulp again

into the preserving-pan and boil the whole for one hour. If liked, add the juice and pulp of one lemon to the pulp, while soaking, in the proportion of one lemon to eighteen oranges.

This is another recipe for orange marmalade which is very good and does not take so long to make.

ORANGE MARMALADE NO. 2.

Equal quantities of Seville and China oranges, best crushed lump sugar.

Method.—Wash the oranges and dry them, cut the peel lengthways in four, remove the peel in quarters, place the peel in a saucepan with sufficient cold water to cover it, and boil it slowly till the peel is quite tender. Divide the oranges into their natural sections, and with a teaspoon remove all the pulp from the skin. Place the pulp in a basin, put the pips and skin (not peel) into a saucepan with sufficient cold water to cover them, and boil the whole for half an hour. Now take the cooked peel, and scrape away the pith from it, shred the peel very finely, strain off the liquid from the pips and skin, and add it to the pulp in the basin. Allow for every pound of pulp, peel, etc., all weighed together one pound of best crushed lump sugar. Boil all together for half an hour, or until the marmalade will set. Put it into the previously dried pots. Next day cover it down and store in a dry place.

I was given the following recipe by a very old friend who was a firm believer in "kitchen medicine." She assured me that it was a capital way of taking a mild tonic, and I can certify that it is a very pleasant way.

SEVILLE ORANGE JELLY (A mild and pleasant tonic).

To every pound of Seville oranges allow three pints of cold water. Wash the oranges and dry them, cut them into small pieces, peel and all, remove the pips, place the cut-up oranges in a preserving-pan, and add the cold water to them. Allow the whole to boil slowly for six hours, or more, till it is reduced to one-third the quantity. At the end of that time run it through a jelly-bag, and to every pint of juice allow one pound of best loaf sugar. Place the juice and sugar in a preserving-pan, and boil the whole very slowly for twenty minutes, or until a small quantity will jelly if put on a cold plate. Keep the jelly well skimmed while it is boiling. Put it into small jelly-pots, cover them down the next day, and store in a dry cool place.