An instant after that I was sobbing on his breast, and murmuring—

"Uncle Jasper, dear Uncle Jasper."

The rest is quickly told. Uncle Jasper was coming to look for Lily as well as for me, and this was how it came about that he was.

Lily's Uncle George, of whom she had spoken to me, had gone young to India, to follow business. There he had married, and the lady who was his wife was none other than my mother's elder sister, who had gone to India with an aunt who had brought her up. As has before been said, I had never heard even of this sister of my mother, who had died while my mother was yet a child, and Lily, on her side, had never heard from her parents. The maiden name of Lily's long dead wife, was also the maiden name of a little oval cake in the flour so that they are not shiny on the outside (for this purpose, if the weather is very cold, it may be necessary to expose them for a few seconds to a slight heat, such as the steam from a jug, in order to make the flour stick); next take some breadcrumbs, which should, if possible, have been made the day before in order that they may be dry. Dip these little oval cakes into a well-beaten-up egg, and then cover them with breadcrumbs. Now put them by in the harder in a cold place to get dry. When the egg and breadcrumbs are dry, proceed to egg and breadcrumbs them a second time, that is, dip the cutlet into a little more beaten-up egg and some fresh breadcrumbs. Now plunge them into some smoking hot fat till they assume a light golden brown colour. If the fat is sufficiently hot this end will be achieved in about a minute. Test the fat by throwing into it a little piece of bread, in the size of which is the now liquid oval yolk. When these cutlets are placed on the plate and broken with a fork, a little gush of delicious oyster fluid runs out on to the plate. This may be considered a high-class entrée, and I can only advise you to make extremely good from a sipenny tin of mushrooms and a sipenny tin of oysters, which would be sufficient for a party of ten.

Tinned lobster is not nearly so useful for cooking purposes as tinned lobster. You can, however, make lobster cutlets from tinned lobster, if you have by you some lobster butter. Lobster butter is the coral of a lobster pounded in a mortar with sufficient butter to make a paste, and with sufficient cayenne pepper to enable it to keep. When you, therefore, find that lobster coral is plentiful, be sure you get your fishmonger to let you have some. Make the lobster butter, and put it by for use. It is exceedingly useful for making lobster cutlets from tinned lobster, substituting tinned lobster for salmon, as well as adding to lobster sauce and shrimp sauce.

I very much regret that space will not permit me to describe the delicious and elegant-looking sweets that can be made at so small a cost from tinned apricots, tinned peaches, tinned pears, and tinned pineapples. Pineapple makes exquisite fritters, as well as ices and pineapple ice cream. I shall be able to revert to this subject on some future occasion.

**HOW TO MAKE A PAIR OF PAPER BELLOWS.**

HAVING shown you in a previous volume how to make a paper box, we shall make a pair of paper bellows. Will they blow the fire?

That they will if you make them large enough. They will require a strong breeze and perhaps might arise in an emergency: suppose you have a kitten that has knocked a hole in the kitchen bellows.

We shall begin with a small piece of paper large enough for the fireplace of a doll's house.

Take a square piece of paper and bend the paper is of a sort that does not crack readily. Double it by making two of the corners meet, then open it out; double it by making the other two corners meet, but instead of opening it out, catch the paper at the fold between the finger and thumb of each hand and press it into the form shown in fig. 1.

In this figure the paper is shown a little open, but the artist has done that so that you may understand it better; the paper really should be pressed on the table as flat as can be. Now fold the point a to e, and also the point d to e.

Turn the paper over and fold the point c to e and then d to e. You have now a diamond-shaped piece of paper-like fig. 2.

Fold e to b—fig. 2, of course—and open out; fold a to c and open out; fold d to e and open out; fold d to f and open out. All this folding will leave marks shown in the figure by dotted lines.

Turn the paper over and fold the other side, which you will find looks just the same as this one, in precisely the same way.

Now turn to the side you operated upon first. Take the parts shown by the line a and d are one after the other between the finger and thumb and pinch them hard. They will form naturally into the form given by the folds, and will form what we may call the handle of the bellows on one side.
**Fig. 2.**

Turn over to the other side and pinch the corresponding pieces of the paper in the same way. This will make the two sides of the box below the same. You may fasten the two pieces of the handle with a bit of gummed paper, but that is not necessary. The complete box is shown in fig. 3. Lay hold of the handles and pull the boxes open. It will fill with wind; shut it, and the wind will be driven out by the little opening from which the bag is issuing in the engraving. If the witches ever stop scolding winds in bags, as they say they do, this little article might come into extensive use. Anything, however, you will say will be held with more trust, and we'll all give three cheers to the memory of the person who invented it.

**ANSWERS TO CORRESPONDENTS.**

**EDUCATIONAL.**

MANSION.—Give your name clearly to the servant before going in, and leave your husband's card on the hall table as you come out.

J. B. LAURIE.—Although the ceremony of creating a knight is now performed by the sovereign alone, it was not so at the time of its institution—presumably in the tenth or eleventh century. At least, at the time of the First Crusade it was a religious ceremony, for which the young aspirant had to prepare by prayer, long vigils, and fasting. The ceremony was performed by a bishop after high mass, and the would-be knight had to make a solemn vow that he would “speak the truth, serve the helpless and oppressed, and never turn back from an enemy.” The training in arms began at the age of fourteen, and the young aspirant became eligible for his knighthood at twenty-one. Some articles on heraldry appear in this magazine. From them you may learn as much as you may care or need to know.

GUMILS.—We should think a girl of seventeen, who could teach the rudiments of English, etc., would be worth from about 50 to 200 per annum as a nursery governess.

HAIR.—The present difficulty of getting situations, we should advise you to try any good one that offers, either in a school or a private family. You do not mention your capabilities, so we could not offer any advice.

HOMESTAPLES might get advice on any subject connected with education for teachers from the Colonial Engraving office, 13, Donest-street, Fortman-square, W., 1 office hours, 10 a.m. to 1 p.m.

**ONE OF ENGLAND'S DAUGHTERS.—At the London School of Medicine for Women, in connection with the Royal Free Hospital, the course of study is four years, winter and summer sessions. The fees for the whole curriculum of lectures in 80/- for the four years' hospital instruction, 80/- There is an entrance scholarship offered annually in September, value 200 / . The address is 20, Harriet-street, Bonnycastle-square, W.C. Prospects, with every information, can be obtained from the dean of the school, or from Mrs. Thorne, hon. secretary, at the school.

**MISCELLANEOUS.**

POSTAGE.—We cannot tell you of the distance induced by the bad habit of eating anything not designed for food. You must be already in a very unhomely condition. The best means of curing yourself of the habit would be to tell your mother, and request her to put a stop to it at once, if you have no strength of mind and will to care yourself of such nasty habits.

JUNE.—If a bird is used to be a song, it is incorrect even if a technicality is. Stoppers may be unobstructed. The last you would take would be a cup of milk and a biscuit.

VOE DE PRATERSKII NÎVR.—Some girls do not grow full of age, but all are supposed to do so. Their bones are not hard till then. 2. We are not familiar with your quotation. There are many books of quotations to be had, and you have a more leisure than we have to search for passages from obscure writers, though not wanting want of notice.

CHATTANOOGA.—I.—You ought to provide yourself with a friend to act as "impoverisher" for you if you walk with any man to whom you are not engaged. 2. Persons who suffer from weakness should eat something about half an hour before hard labor, and should have a good porridge, they ought to be down at once so doing, and on deck if possible, to get fresh air.

A CROCK is we fear, but a superficial and halt judge of others, when she paws down the English working girls whom she met as a lot of "empty-headed, chattering little minx," adding, "anyone could learn all that was in them in ten minutes." We wonder what they thought of her! The disposition to be pleased and to derive enjoyment from everything and everybody is a very blessed one, and "A Clock must cultivate it herself.

TROUBLED ONE.—Apparently you have a very delicate skin. We cannot give you any better advice than that we have already given. We do not think that you will fail to obtain a situation because your face may be caught by the fire in coming in after exposure to the cold outer air.

LACE MAKERS, A WHITE SWAN.—The metamorphoses of animals is the given to the changes to a greater or lesser extent which many animals undergo in passing from the egg to the mature and adult state. The egg of the butterfly is a cocoon, given origin to a caterpillar or larva, which, after passing its existence in the work of nutrition, next assumes a quiescent state, and becomes the casing chrysalis or pupa, from the elements of which the butterfly is finally formed. The period at which the egg is hatched varies greatly. In some cases a few hours in summer, in other cases the eggs deposited in the autumn are not hatched till the succeeding spring or summer. 2. The "Wicks of Bright" are in the neighborhood of Monticello. Sir Walter Scott mentions it in his "Fair Maid of Perth," as the spot from whence the finest view of Edinburgh was to be obtained.

AS A FAVORITE GIRL.—See articles on "Girls' Christian Names," in vol. iv., pages 20, 20. The names. William Wordsworth is the author of "William Delight of resolution," are derived from the old German. Henry (first of a house) also, while Harold (a champion) is Anglo-Saxon, and Robert (bright in battle) is also old German.

LAURENCIUS W. H. and LENTIN.—Rosemary is made by means of a still, and the manufacture of it in this country dates back to ancient.

IVY.—Ivy is preserved by pressing between sheets of blotting-paper, just as flowers are treated. You will find directions in some of our volumes by reference to the indexes. The tinted ivy, which is found in beautiful varieties, especially in the late of Wight, should be sought in the autumn. The leaves are due to the process of fading and decay; but there are beautiful variegated kinds in white and green which grow in these varieties from the first. After being pressed and dried, they should be slightly varnished with a solution of gum-arabic, or with Canadian balsam varnish. You can get this from a chemist.

CARNATION. There are little manuals published containing all the rules of launtpenning. Ask for the latest, as new rules and modifications have grown up late, for which we cannot give space.

CARMYTH.—There is a trained man holding a doctor's degree (M.D.) as "Dr. Seesaw," a surgeon as "Mr. Seeinde," say "Mr. Seeinde" to your principal.

MARRY P. (India).—We have no doubt you are right, so far as the spirit of the word "Musulman" is concerned. The English dictionary makes it "Musulman," but in England we fear it would be thought pejorative, and "Moslem" becomes too often "Musulman" in the vulgar tongue. Many thanks for your interesting letter.

UNE FAVURINE ENFANT.—The scum which rises from boiling is produced by the water, and is good to eat if you like it. Peter Martyr was an Italian Protestant reformer, his name being Pietro Martire Vernierli, born 1530, became a Franciscan monk, professor at Oxford 1549, returned to Strasbourg 1559; died 1565. Peter Martyr is a translation of his Italian Christian name.