should lie in the dressing for an hour or two.

Many housekeepers prefer to have the salad mixed at table, and people who understand how to make a salad always feel pleased to display their accomplishments. If we were to watch the experts we should find that, supposing they had to mix a bowl full of salad dressing, the following method would please them.

First they would put into the spoon a salt-spoonful of salt, a salt-spoonful of mustard, and half a salt-spoonful of pepper, mixing these ingredients with a small quantity of vinegar. They would then toss the salad well in the sauce; and if it were well mixed, they would add three table-spoonfuls of oil, and toss the salad again, and they would most likely continue this process until you felt inclined to say, "Well, there is no doubt about that salad being thoroughly mixed." And, indeed, there must be no doubt about the matter: for I daresay you remember the old proverb says, when speaking of a salad, that a counselor should put in the salt, pepper, and mustard, a mixer, the vinegar, a sprinkling of oil; while a madman should toss the whole.

Our accomplished friends would have made a separate dressing for their salad dressing. This dressing is good with all salads, and cold dressed vegetables of all kinds can be tossed up in it. Cold potatoes cut into slices, cold boiled carrots, broccoli, snap peas, &c., or a mixture of these, are excellent with it, and if placed prettily on a dish and garnished prettily, they will supply delicious, wholesome, and tempting dressing.

Fish salads and meat salads—that is, salads mixed with lobster, crab, salmon, chicken, or any other kind of dressed meat or fish—are best served with Mayonnaise sauce. This sauce is very easily made if you once know how to do it, and those only who will not follow the directions given exactly, fail in making it. This is the way to do it.

Be sure that everything you use is cold, and make the sauce in a cool place. Unless this is done the sauce will not thicken properly. Take a round-bottomed bowl, and put in the yolks of an egg. Beat it with a fork, and remember that the sauce must be beaten one way. If it is beaten first one way and then turned to the other, it will not curdle. Add the oil—the best salad oil must only be taken—a drop at the time, and, beat the sauce lightly between every addition until the oil and egg are thoroughly mixed. 

You need not be afraid of putting in too much oil, for one egg will take a pint of oil. If however, the sauce is needed, you can put it into a bottle, and it will keep a long time. When the paste is smooth and workable, you can add more than one drop of oil at once; but do not need to put in too much, and remember that one portion must be mixed thoroughly before another is added. When the sauce is quite thick, and you have used half the oil you mean to use, drop a little vinegar in. You will find that the sauce at once acquires a creamy appearance. Now drop in oil again, and then vinegar once more. Repeat the mixture as much as is wanted, and the sauce looks like very thick custard, and is sufficiently acid for your taste. It must be thick, however, for Mayonnaise cannot be made to compare with it, is served, not to flow round it. A little salt and white pepper may now be added, and the sauce is ready.

The sauce is added largely upon the garnishing. Here individual taste comes in, and you will generally find that the girl who can trim a bonnet can garnish a salad with less success. All garnishments must be placed prettily, and any ornamentation that can be obtained must be used and arranged effectively. Hard-boiled eggs, sliced tomatoes, sliced beetroot, chopped parley, cray fish, prawns, lobster claws, and nasturtium flowers are all used in garnishing, and lobster coral, or the hard boiled yolk of an egg rubbed through a sieve, is an excellent garnishment.

I will now mention two or three salads not met with every day:—New potatoes cut in slices, tossed in salad dressing, and ornamented with original color mixed with cold chicken or rabbit, and Mayonnaise sauce; garnish with beetroot and hard-boiled eggs, and sprinkle chopped parsley over all. Tomatoes cut into slices with bacon or other beans or green peas in the middle; garnish with lettuce, and mix them with Mayonnaise or dressing. Cold dressed roots, such as carrots and beetroot, are excellent. Mix with dressing, garnish with minced gherkins or chopped capers. Equal quantities of watercress and young dandelion leaves; flavour with onion, and mix with the dressing. These salads are not more often mentioned did space permit.

I know there are people who persist in putting sugar, milk, and vinegar with salad. I have no directions to give to them, for I regard them as distinct from salads. I can only say that I congratulate them on possessing such excellent appetites, and I sincerely hope that they will always be able to gratify their simple tastes.

PHILLIS BROWN.

HOW TO SELECT AND MANAGE SINGING BIRDS.

SHALL Not, perhaps, be wrong in assuming that a large proportion of the readers of this magazine cherish, or have at some time cherished, a feathered companion. The question is not that of attempting to write a treatise on the art of bird-keeping—for space forbids. Possibly, some information on the subject may be gleaned from any shilling manual, though even partial I would remark that the English and French works on the subject are generally more accurate and exhaustive than English ones.

The few suggestions I have to offer are mainly such as would hardly commend themselves to the attention of one perusing a manual, unless already possessing some previous practical knowledge of the subject.

First, I would ask my reader, Do you wish to keep only one bird, or a couple? Unless the former, choose one of the following birds, which are all better songsters when kept alone: canaries, chaffinches, rose-lincks, larks (these latter have the virtue of being, and therefore are not company): goldfinches I purposely omit, as, while most graceful, engaging little creatures, their thin, harsh twitter can hardly be called a song. Nightingales and warblers in general require too much attention; it is cruel to attempt to keep them unless one is well prepared to treat and tend them where all the various conditions are such as which they absolutely need.

If a single bird is kept other than the inevitable canary, I should in preference advise either an American blackbird, or thrushes, and all talking birds are apt to be troublesome, and are uncleanly in their habits.

If more birds than one are to be kept, choose from the following list, where they stand in the order they should be added:—Canaries, rose-lincks, goldfinches, hawfinches, bullfinches, green-lincks, red-poles and skinkins.

As a nice selection for a medium-size cage, I advise one or a pair of canaries, one rose-linck, and one goldfinch, and one chaffinch, all of course, male birds.

Bullfinches are often tyrannical and vindictive in their temper to their fellow prisoners. If they can pipe, they are not best kept: if they can't, they are of no use, having nothing but their plumage and docility to recommend them.

Greenfinches, if kept in small cages, are apt to become unsociable; moreover, they have but little song.

I will now give a list of birds not to be looked to the aviary:—the large species are crows, killing and often eating other birds; the smaller are hard to keep alive, and don't sing. Yellow-hammers are ungrateful and chary in their movements, treading down, and hurtling their companions; snow-buntings (so largely sold in London) have the peculiar objectionable habit of flying about at night, though the dark, when all the other birds are sleeping themselves, and often killing others; robins will not thrive much better than nightingales, and are not so clean in the cage.

In their wild state all birds shun them, the blackbird excepted, who seems to seek their company. It is curious to note that these two birds have the same notes, as also the chaffinch and magpie resemble in that respect. A few remarks on diet will perhaps not be out of place, the subject being one of the greatest importance for the welfare of birds.

Never buy mixed seeds; the mixtures sold always contain too much hemp and flax seed. Hummell will tell you the serious effects of these seeds upon birds, though they may thrive, and sing more lustily than is natural when fed on this diet. Mix canary, rape, and millet seed in equal parts (the rape slightly predominating) as the regular diet; give a little hemp once a week, or, better, entice the bird out of the cage, with this seed. You can after a while, give them a very little daily in your palm.

In cold weather more hemp may be given than in warm, and in very cold weather give the bird a tumb of meat (chopped meat) in small quantities. Chaffinches like buttermilk very well; but the quality is good for them occasionally, as it is a measure replaces their natural insect diet.

The most inexpensive aviary is made by having a box made the size of any window available for the purpose, fitted outside the front, having a glazed casement opening outwardly. A little can then be confined, as it were, between two windows, an outer and an inner one. This construction should be lined with galvanised iron wire, so that either window may be opened without allowing the birds to escape.

The sand and other refuse of the cage can then be ejected outwards, and the birds cannot scatter seeds over the carpet.

In such a habitation birds will range as belligerently, and all they require is plenty of water, regular feeding, and an unlimited supply of fresh air. The windows may be left open, except at night; and during cold or rainy weather.

As a final recommendation, let me entreat all that have the means to tend them themselves. If this seem a task, it is clear that they do not feel the interest in their welfare which alone will induce a bird to sing. To the tender mercies of servants never live long, and the little attention they need serves to endanger the little captives to their possessors.