

SUPPER FOR FANCY-DRESS BALL FOR FORTY PERSONS.

GENERAL REMARKS FOR ARRANGING TABLE.—Let the table be six inches higher than is used for a sit-down supper—a narrow table being much the best for stand-up parties. Have the supper-rolls made in small horseshoe shapes. Use china and glass of all possible shapes and colours; the greater the variety the more charming the effect will appear. Let the flowers be simple, with plenty of fern-leaves to heighten the effect of the epergnes. Use pink candles in the candelabras. Have a large epergne in the centre filled with fruit, smaller ones at each end of the table with fancy dessert biscuits. In between and around the dishes place *cosaques* and *bonbons*. Have a good supply of plate, china, and glass ready at hand, so as to avoid confusion at supper-time. Let the bill of fare be printed in Early English.

BILL OF FARE.

Braised Capons.	Warden Pies.
Galantine of Pheasants.	
:—:—:	
Quenelles of Lobster in Aspic.	Collared Eel on Salad.
:—:—:	
Croquettes of Veal à la Stuart.	
Fowls à la Julienne.	
:—:—:	
Pilchard Salads.	
:—:—:	
Biscotine Jelly.	Venetian Jelly.
Albert Cream.	Cavalier Cream.
Imperial Turkeys.	
Dessert.	

BRAISED CAPONS.—Ingredients: Three large capons, 3 lb sausage-meat, 1 lb breadcrumbs, six eggs, some seasoning, a handful of parsley, a little thyme, one tin of mushrooms, a small bottle of truffles, and some fat bacon.

How to use them: Take the breastbones out of the capons, then fill them with the following mixture: Chop the parsley very fine, then add it to the breadcrumbs, some seasoning, the sausage-meat, a little finely-rubbed thyme, and the eggs; mix these ingredients well together, then add the mushrooms and truffles cut in slices, fill the birds, then secure them with a skewer; lard the breast with thin pieces of fat bacon, cover them with buttered paper, place them in a warm oven to bake (time about one hour and a half); frequently baste them with some good dripping; when nearly cooked take off the paper to allow the bacon to crisp. When the capons are cooked put them away in some secure place to get thoroughly cold, and to be ready for use when wanted. When they are required for table, take out the skewers and the string, place them in moderate-sized dishes, place round them a border of cress and endive, some slices of lemon and beetroot, and a few sprays of parsley; put a silver skewer, with a flower of some kind attached to it, in each bird.

WARDEN PIES.—Ingredients: 4 lb flour, 1½ lb butter, eight eggs, 2 lb veal cutlet, 2 lb sausage-meat, 1 lb lean bacon, 1 lb rump steak, some seasoning, a little grated nutmeg, a little mixed sweet herbs, one tin of mushrooms, and one fowl.

How to use them: Rub the butter in the flour, then make a bay in the centre of it, break in two eggs, and add sufficient cold water to make it into a smooth, firm dough. Let this lie half an hour. Cut the bacon, veal, and rump steak into thin slices, sprinkle them with seasoning, some finely-rubbed mixed sweet herbs, a little grated nutmeg, and the mushrooms chopped fine. Cut the flesh off the fowl; well butter four small French pie-tins, line them with the paste about the third of an inch in thickness; well push the paste in the shape, line the sides and bottom with sausage-meat, then place the pieces of fowl round the sides, fill in the centre with the other meats, sprinkle plenty of seasoning over, add four hard-boiled eggs cut into small pieces, cover the top of the meat with a thin layer of sausage-meat, egg the edges of the paste, then place on a cover of the paste the same thickness as used for the sides, press the edges well together, trim them with a knife, pinch them with pastry pincers, wash the tops with egg-wash, and ornament with small diamond-shaped pieces laid neatly round the centre, surmount these with a flower made of paste; place the pies on a baking-tin, put them in a warm oven, and bake them about two hours or more if required; when they are nearly cooked take the flower out of the centre to allow the steam to escape. Into a stewpan put the liquor from the mushrooms, the bones from the fowl, and some stock broth; add some seasoning and a little gelatine; let the whole simmer together one hour, then strain, and fill the pies with the gravy; put them in a cool place until wanted. When required for table, take them out of the tins, place them on dishes, garnish with slices of lemon, parsley, and beetroot. Place a skewer in each pie, and, if procurable, a large flower.

GALANTINE OF PHEASANTS À LA ROYAL.—Ingredients: Three pheasants, 1 lb sausage-meat, 1 lb ham, 1 lb veal cutlet, one tin of mushrooms, ½ lb breadcrumbs,

a handful of parsley, some seasoning, a little ground mace, eight eggs, 2 oz pistachio-nuts, and 1 oz gelatine.

How to use them: Bone the pheasants, and lay the skin and meat side by side, making one sheet. Mix together the sausage-meat, breadcrumbs, some seasoning, the pistachio-nuts blanched, a little ground mace and four eggs; place this on the pheasants evenly; then lay in the veal and ham cut into strips, the mushrooms cut into halves, four hard-boiled eggs cut into strips, and the gelatine sprinkled over them; sprinkle plenty of seasoning over, then roll up very tightly, place the roll in a cloth, roll them in that very tightly, secure the ends with string, place the roll in a stewpan or stock-pot with some pot-herbs and some stock broth, let boil and simmer two hours. When done, take out the roll, lay it between two dishes or tins with a weight upon it; when thoroughly cold, take off the cloth, glaze the galantine. When wanted for table, cut it into very thin slices, lay them in a bed of small cress, in a circle overlapping one another, place some endive in the centre, slices of lemon round, with a small star of beetroot on each piece; add a few flowers to heighten the effect.

QUENELLES OF LOBSTER À LA BONNE FEMME.—Ingredients: Two large lobsters, 4 oz breadcrumbs, 2 oz butter, some seasoning, a small bunch of mixed sweet herbs, a little parsley, two quarts of stock broth, three eggs, a little anchovy sauce, 4 oz gelatine, one onion, one carrot, a piece of celery, and a gill of vinegar.

How to use them: Into a stewpan put the stock broth, the onion, carrot, and celery cut into small pieces, the herbs, some seasoning and the gelatine. Let the stewpan and contents stand in a warm place to dissolve the gelatine before boiling. Allow the gravy to simmer twenty minutes; then add the whites of three eggs beaten in a little water, stir in gently and let boil; then take from the fire, allow it to settle, then pass it through a flannel bag or stout cloth, pouring it back a few times until quite bright. Take the lobsters out from the shells, and pound them in a mortar with the butter, some seasoning, the yolks of three eggs, a little anchovy sauce, and the breadcrumbs; when thoroughly smooth, roll the fish-forcemeat into small balls about the size of a nut, throw them into boiling water with a little seasoning added, and let simmer ten minutes. When they are cooked, drain them in a hair-sieve, and let them get thoroughly cold. Pour a little of the aspic into the top of three moulds, sprinkle in a little chopped parsley, and let set. When the top layer is set, put in some of the quenelles, then a little half-set aspic, allow that to set, then add more quenelles and aspic, and so on until the moulds are full; stand them in a cool place to set. When wanted for table, dip the moulds for half a minute in warm water, wipe them with a cloth, then turn them on glass or silver dishes, garnish with small cress, endive, and beetroot. Put a little small cress or endive on the top of the aspic, with two or three feet of the lobster protruding from it.

COLLARED EEL.—Ingredients: One large eel, half a pint of vinegar, some seasoning, a little mixed spice, a little parsley, 4 oz breadcrumbs, three eggs, a small bunch of mixed sweet herbs, one onion, one carrot, a few allspice, a blade of mace, and a pinch of sugar.

How to use them: Have the eel boned, lay on the table skin side down, sprinkle some seasoning over it; mix together the breadcrumbs, eggs, a little mixed spice, and a tablespoonful of chopped parsley; smooth the mixture over the eel, roll it up tightly, beginning from the tail end, then secure it in a cloth or muslin; tie it firmly with string. Place it in a stewpan with the onion and carrot cut in slices, add the vinegar, allspice, some seasoning, a pinch of sugar, a blade of mace, half a pint of vinegar, and the same of water; bring to the boil, and let simmer forty minutes. When the eel is cooked take it out of the stewpan, tie it up, and let get thoroughly cold. When wanted for table cut the eel in thin slices, lay them on a bed of salad, garnish with clear aspic jelly and chopped beetroot.

CROQUETTES OF VEAL À LA STUART.—Ingredients: 2 lb veal cutlet, ½ lb lean ham, some parsley, one pint of stock broth, some seasoning, six eggs, a little grated nutmeg, one onion, a little roux, some breadcrumbs, one tin of mushrooms, and some lard or dripping for frying.

How to use them: Into a stewpan put the veal, the stock broth, some seasoning, one onion cut in slices, a spray of parsley, and the liquor from the mushrooms; let boil and simmer thirty minutes; when cooked take out the veal; strain the gravy, add to it a little roux, and well reduce the sauce by steady boiling; then stir in one egg and a handful of breadcrumbs; stir these well together, then add a little grated nutmeg, a little finely-chopped parsley, and the veal, ham, and mushrooms chopped fine. Let the mixture get cold, then divide it into pieces the size of walnuts; roll them in the shape of pears with a little flour and breadcrumbs mixed; beat up the eggs, add some seasoning to them, dip in the croquettes, then roll them in breadcrumbs; give them a second coating of egg and crumbs. Have ready some boiling lard or dripping; drop in the croquettes and fry them a golden brown; when cooked drain them on paper before the fire, then let

them get cold. Send them to table on lace-papers in the form of a pyramid; garnish with parsley and beetroot.

POULET À LA JULIENNE.—Ingredients: Four fowls, 1 lb ham, one onion, a blade of mace, some seasoning, one tin of mushrooms, a small piece of celery, half a pint of cream, some roux, 1½ lb flour, ½ lb butter, one egg, and a small bottle of truffles.

How to use them: Place the fowls in a stewpan with one onion cut in slices, a piece of celery, some seasoning, the liquor from the mushrooms; then cover them with boiling water, bring them to the boil, and let simmer forty minutes. When they are cooked, take them out and let them get cold. Reduce the liquor they were boiled in by boiling to one pint, strain it, add to it the cream and some roux, let boil into a stiff sauce. Rub the butter in the flour, make a bay in the centre, break in the egg, add sufficient cold water to make it into a stiff paste. Let the paste lie half an hour, then roll it out in a sheet a quarter of an inch thick, then cut out forty round pieces the size of a tumbler-top; lay these in patty-pans, press them round with the thumb and finger. Bake them in a hot oven; when they are cooked, take them out of the pans and let them get cold; lay a piece of ham in each paste-case, cut the fowls in joints, lay a joint on the ham, mask them over with some of the white sauce, sprinkle the mushrooms and truffles chopped moderately fine, garnish the edges with beetroot. Place a bed of small salad on each dish, lay on the fowl; garnish the edges of the dish with slices of lemon and a little chopped aspic jelly.

PILCHARD SALADS.—Ingredients: Sufficient salad for four dishes, two tins of pilchards, eight eggs, one pint of salad oil, half a pint of vinegar, some seasoning, a pinch of powdered white sugar, and a little anchovy sauce.

How to use them: Well wash and pick the salad; drain it in a cloth, then chop it rather fine; into a stewpan put the yolks of two eggs and some seasoning, work them well with a whisk, add a few drops of oil, then a little vinegar, then more oil, and so keep whisking until all is used; then add two tablespoonfuls of anchovy sauce; place the salad on four dishes, pour the sauce over them. Boil the eggs hard, pass the yolks through a sieve and chop the whites fine; ornament the salad with the whites and yolks alternately; then lay on the pilchards across one another like lattice-work; ornament round the dish with beetroot and cucumber.

BISCOTINI JELLY.—Ingredients: 1 lb (Nelson's) opaque gelatine, eight eggs, 3 lb loaf-sugar, sixteen lemons, six quarts of water, 1 lb grapes, one tin of pineapple, a three-inch stick of cinnamon, four cloves, 1 oz coriander-seeds, and two glasses of champagne.

How to use them: Soak the gelatine in the water for one hour, then add the rind of eight lemons and the juice of sixteen, the sugar, cinnamon, cloves, and coriander-seeds; stir these together over a good fire until all the sugar and gelatine is dissolved. Whisk the whites of eight eggs in a little water, then add it to the jelly, continue stirring until boiling; take it off the fire and allow it to settle for a few minutes; then pass it through a flannel bag, pouring it back a few times until quite bright. Take enough to fill three moderate-sized moulds, add to it the champagne. Colour a little of the jelly red with cochineal and run it in the tops of the moulds; let it set. Stand the champagne jelly in ice-water and let it half-set, then add to it the grapes and the pineapple cut in very thin pieces; gently stir in with a spoon, then fill the moulds; allow them to set. When required for table dip the moulds in hot water for a few seconds, wipe with a cloth, and turn the jelly on a glass or silver dish; garnish with flowers and fern-leaves.

VENETIAN JELLY.—Take enough of the above foundation jelly to fill three moulds, add to it a glass of curaçoa and half a glass of brandy. Divide the jelly into three portions, one to be clear, another red, and the third to have the yolks of four eggs beaten into it. Pour some of the red into the top of one mould, some of the clear in another, and some of the yellow in another, and so filling the moulds alternately with layers of different colours, taking care that each layer is set before adding another; when the moulds are full, let them set, and when required, turn out as directed in the foregoing recipe.

ALBERT CREAM.—Ingredients: One pint of cream, one pint of milk, four eggs, ½ lb mixed crystallized fruits, 2 oz Nelson's isinglass dissolved in a gill of water, ½ lb powdered white sugar, a glass of noyau, and a little essence of vanilla.

How to use them: Boil the milk; beat the eggs in a basin, pour over them the boiling milk, add 4 oz sugar; then stir it over the fire until it boils; when boiling, take it off the fire and stand it in ice-water. Beat up the cream to a stiff froth, add the sugar, noyau, and essence of vanilla, mix these gently together; then add the custard and crystallized fruits cut in small pieces. Let the isinglass boil one minute, then gently stir it in the cream, stand it in ice-water for a few minutes before filling the moulds. Run a little red jelly in the tops of three moulds, let it set, then fill in the creams. Turn out as directed for the jellies; garnish with slices of orange.

[Continued on page 427, No. 571.]

No. 20.—KNITTED PETTICOAT.

Materials Required: 1 oz white Berlin wool and two pins No. 14 (Walker's gauge).

Cast on one pin any number of stitches divisible by nine.

1st Row: Purl eight, knit one, repeat; end the row with knit two.

2nd Row: Purl two, knit seven, repeat; end with knit eight.

3rd Row: Purl six, knit three, repeat; end with knit four.

4th Row: Purl five, knit four, repeat; end with knit five.

5th Row: Purl four, knit five, repeat; end with knit six.

6th Row: Purl six, knit three, repeat; end the row with knit four.

7th Row: Purl two, knit seven, repeat; end with knit two, then repeat from the first row five times more.

43rd Row: Knit.

44th Row: Purl, then purl a row and knit a row alternately until the petticoat is the length required. Work a row of holes thus: make one, knit two together throughout, then knit two rows and cast off; sew up the petticoat at the back to within three inches of the waist, run a ribbon through the holes to tie round the waist, and crochet the scallops round the bottom as follows:

For the crochet edge: Work one double into a stitch at the bottom of petticoat, pass over two stitches; one half treble, five trebles, and one half treble into the next, pass over two stitches, and repeat.

No. 21.—PETTICOAT.

The petticoat is of longcloth, trimmed with embroidered insertion and lace.

No. 22.—GARDEN HAT.

The hat is of piqué; the brim is made double, and is embroidered with a row of feather-stitch in blue silk; bows and strings of blue ribbon.

No. 23.—POCKET-HANDKERCHIEFS.

The handkerchiefs are of nainsook muslin; the top one is hemstitched, embroidered with an initial letter and dot-stitches; that in the centre is trimmed with lace; and the lower one is embroidered with an initial letter and row of feather-stitch.

No. 24.—HANGING PINCUSHION.

The cushion is covered with pink silk; it is ornamented with a pleating of ribbon and a rosette of tatting worked as follows:

* Two double knots, one picot, repeat from * six times more, two double knots, close.

For the outer circle of closed eyes draw the cotton through a picot of centre, four double knots, * one picot, two double knots, repeat from * four times more, three double knots close. In working the following closed eyes draw the cotton through the last picot on previous closed eye when working the first picot.

No. 25.—BEDROOM FURNITURE.

The bedstead is of stained deal, with counterpane of crash, embroidered with cross-stitch; threads are drawn out to form the fringe.

The hourglass table may be made from a twist or crochet-cotton reel; it is first covered with pink glazed lining, then with book muslin, tied round the centre with ribbon.

The cover is embroidered with cross-stitch, and is edged with lace.

For the dressing-table a cardboard or wooden box may be used; it is covered first with pink lining, then with muslin embroidered with cross-stitch in silk or ingrain cotton, and edged with lace; the bows are of pink ribbon.

The ottoman is a smaller round box, padded at the top, which is covered with pink silk; over this is placed a square of ruby velvet, embroidered in long-stitches; it is fastened at each corner by a ball of wool (directions for making the balls will be found in the Crochet Supplement presented with the February Part and No. 929); the sides are finished with furniture fringe.

The carpet is a piece of olive Berlin canvas, worked in cross-stitch with ruby Berlin wool; it is edged with crewel fringe.

Plenty of suitable designs for cross-stitch will be found in back Numbers of our Journal.

No. 26.—DOLL'S KNITTED STOCKING.

Materials Required: White and pink knitting silk, four pins No. 20, and four No. 18 (Walker's bell gauge).

With pins No. 18 and white silk cast on twenty-four stitches (that is, eight on each stitch), knit two and purl two alternately for seven rounds, then take the pins No. 20 and work two rounds in the same way.

10th Round: Purl with pink silk.

11th Round: With white knit, pick up a stitch in the middle of one pin for the seam, mark it by tying in a piece of coloured cotton to remind you to purl it in each round.

12th to 26th Rounds: Knit.
27th Round: Knit two together before and after the seam stitch.

28th to 31st Rounds: Knit.

32nd Round: Like twenty-seventh round.

33rd to 49th Rounds: Knit.

Now divide the stitches for the heel; there should be five on each side of the seam, for the heel, and five on each of two pins for the front of foot, knit a row and purl a row alternately on the heel stitches for six rows. For the gusset of the heel, knit six, knit two together, purl two, purl two together, turn, knit three, knit two together, turn, purl four, purl two together, turn, knit four, knit two together, turn, purl four, purl two together; knit back across the heel, pick up five stitches down the side, knit across the two front on one pin, pick up five stitches at the other side; you will have twenty-five stitches in all, ten on the front pin and fifteen on the two back pins.

For the foot:—

1st Round: Knit.

2nd Round: Knit two together at the beginning of the first side pin and at the end of the second side pin.

3rd and 4th Rounds: Plain.

5th Round: Like second round.

6th to 14th Rounds: Plain.

15th Round: Put ten stitches on the front pin, five on one side pin and six on the other, knit two together at the beginning and end of the front pin at the beginning of first side pin and at the end of the other.

16th and 17th Rounds: Plain.

18th Round: Like fifteenth round.

19th Round: Plain. Now decrease in each round until two stitches remain on the front pin, one on the side pin and two on the third pin, put the side stitches together on one pin, place the two pins together and cast off. With a crochet hook and pink silk work into the top of stocking one double into a stitch, three chain, one double into top of last double, pass over one stitch, and repeat. A row of cross-stitches is worked on the plain part of leg just below the purled row.

THE HOME.

SUPPER FOR FANCY-DRESS BALL FOR FORTY PERSONS.

(Continued from page 415, No. 970.)

CAVALIER CREAM.—Ingredients: One pint and a half of cream, 2½ oz isinglass, 12 oz powdered white sugar, a glass of maraschino, 3 oz chocolate, and the juice of two lemons.

How to use them: Dissolve the chocolate in a gill of milk; whisk the cream to a stiff froth, add the sugar, the maraschino, the dissolved chocolate, and the isinglass dissolved in a gill of boiling water; mix lightly together, and pour the mixture into three moulds. Let set, and turn out as directed for jellies. Garnish with white flowers and fern-leaves.

IMPERIAL TARTLETS.—Ingredients: Some puff-paste, one pint of cream, some honey, a little essence of almonds, 4 oz powdered white sugar, a few drops of cochineal, and a pot of apricot jam.

How to use them: Roll out a sheet of threefold puff-paste a quarter of an inch thick; cut out three dozen small tartlets, bake them in a warm oven until cooked, then fill them with apricot jam; beat up one pint of cream to a stiff froth, add to it the sugar, a little honey, and two drops of essence of almonds; mix these lightly together, then divide the cream into two parts, colour one red with cochineal, the other leave white; when the tartlets are wanted for table put a little of each coloured cream on each tartlet; send them to table on lace paper; garnish with flowers.

For the convenience of new subscribers we reprint the following from No. 863 of our Christmas Part for 1880, where a great number of other recipes for ball supper will be found if desired.

REFRESHMENTS.

According to the time the guests are asked for, see that tea and coffee are ready for them, also biscuits and some sponge-cakes, and any light kind of good cake, such as pound or Madeira. Later on in the evening, wine, lemonade, claret-cup, and any fancy drinks may be added to the refreshment-table, also ices if required.

How to make *Ades*:—

ORANGEADE.—Four quarts of water, 1 lb sugar, juice of ten oranges and one lemon, and the rubbings of two oranges; strain as soon as mixed.

LEMONADE.—Four quarts of water, 1½ lb loaf sugar, juice of eight lemons, the rubbing of one; strain it ready for use.

CHERRYADE.—Four quarts of water, one glass of brandy, two of noyau, 2 lb sugar, juice of one lemon, a little cochineal to colour it, and two drops of essence of almonds; well mix and strain ready for use.

ROYALADE.—Four quarts of water, 2 lb sugar, one glass each of brandy, maraschino, and port wine, a little cinnamon, vanilla, one bay-leaf, and a sprig of basil, juice of one lemon and one orange; strain and ice it.

[Complete in this Number.]

A CAGED BIRD.

CHAPTER I.

ELMA'S COUSINS.

To and fro in her bedroom, casting disdainful glances at the flimsy curtains of the window, the glaring huge-patterned chintz of the bed furniture, and the tasteless, highly-coloured lithographs on the wall, paced Elma Corboux, her bosom swelling with indignation and disgust.

"I cannot be happy here," she was saying to herself. "It is impossible. Why was I so foolish as to accept my uncle's invitation? For a month too! I have consented to stay four tedious weeks, and assured myself that I should find the time only too brief; but that was before I saw his wife and daughters. Why did I act so hastily? and how shall I endure my life with people whom already I find myself despising!"

A loud drumming at the door was followed by a shrill call.

"Cousin! I say, cousin! dinner will be on the table in five minutes. Are you ready?"

"Not quite," was the reply.

"Then you ought to be. Tom and I always race each other to see which will be dressed first; and father raves if he is kept waiting; so don't play off any London tricks and be behind time. Shall I come in and help you?"

Elma, not content with having turned the key in the lock, now set her back against the door, crying, hastily:

"Thanks very much, but I do not require any assistance!"

"That's nonsense," she was bluntly told; "those little bits of fingers can't untie the knots in the cords of your trunks. Besides, I want to see what you've got in them, so let me in."

But to Elma's great relief, a shout from below made the speaker rush noisily away, and she was able to smooth her hair, and make a few alterations to her dress without further interruption.

But in the midst of her toilet she sat down on the foot of the bed to soliloquize once more.

"I have been a most unlucky damsel this summer! Poor mamma's illness kept me a prisoner when everyone else was off to the seaside or the lakes; and when she and I were looking forward to a charming sojourn at Mentone, her fears that Bella's shoulder was growing out compelled me to sacrifice myself to my younger sister, and stay at home, that Bella might be mamma's companion and kept under her loving eye.

"Then the prospect of spending a few weeks in the country—and—and—why should I deny it?—of seeing Sir Kirby Endale's place, and perhaps meeting him at the house of some mutual acquaintance, made me consent readily to come and spend the term of mamma's absence with her half-sister, Mrs. Pearson; and how could I dream that I should find my aunt a jaded, washed-out nonentity, or that her husband and daughters are—But that hideous din announces dinner, and I must be quick! After all I may find these relations of mine more endurable when I have grown accustomed to them."

But Thomasina and Jemima Pearson were not of the species of young ladies who can be said to improve on acquaintance; for they were not ingenuous, good-natured rustics, whose deficiencies are atoned for by their sweetness of temper and simplicity.

They were very handsome girls, tall, well-made, with ruddy complexions, sparkling eyes, and masses of blue-black hair, that, when unfastened, hung about them like a veil. But their father, proud of their good looks, had eulogized them in the hearing of his daughters, till their self-importance and conceit betrayed them into all kinds of follies.

Regarding themselves as the queens of the county, they rode, romped, pushed their way into society on all occasions, and made themselves so conspicuous that "those Pearson girls," as they were contemptuously designated, were only tolerated by their neighbours because their equally vulgar father was a wealthy though penurious man, and would be able to do over them munificently.

"We must do something to amuse our London cousin now she has done us the honour to come and stop with us," said Miss Jemima, when the first course was removed and she was sufficiently at leisure to imitate her sister, who was critically inspecting Elma's attire, and comparing it in its elegant simplicity with her own bright blue silk and elaborate trimmings of moonlight beads.

"Lor', yes, we must have a flare up or two," replied Miss Pearson. "They go in for archery at the Earl's, and why not we? and we could have a gipsy party, and a dinner with a dance after it."

"I won't have my house turned inside out," growled Mr. Pearson, "and the paint scratched, and the furniture knocked about to please a lot of swells who hardly condescend to know one in the magistrates' room or at the town hall."

"Lor', pa, that's only the Earl and Sir Kirby Endale and their set!" retorted Jemima. "You should do as I do, make them know you. At the county ball Tom and I danced with all the best men there, while girls who think themselves far above us scarcely got a partner at all; and why, but because we held up our heads, marched to the top of the