

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

RAILROAD TRAVELING.—The perils of railroad traveling have become proverbial. The want of politeness among railroad travelers threatens to become equally so. It is not long since we saw a full-grown lad occupy the seats of three persons, in a crowded train, all the way from Albany to Springfield. His mother was traveling with him. On entering the cars, the pair seized on two benches, turning the back of one so that it faced the other. The mother took the half of one bench, placing herself nearest the passage-way. The son seated himself directly opposite to her, but turning his shoulder to the passage-way, and with his feet extended and resting on the seat beside his parent. When a stranger came in, and began to seek for a seat, the son was industriously looking toward the window, and did not notice the new arrival. The mother ignored any one entering quite as effectually. As the conductor did not interfere, this precious pair had things their own way for several hours.

And such exhibitions of selfishness are seen daily. Quiet persons prefer standing to "making a fuss," as it is called, on such occasions. Hence the ill-bred give the law to railroad cars. Nor is this want of politeness confined to men. If anything, women are greater offenders. It has grown so common for a woman to monopolize a whole bench, by placing a basket, or satchel, on the seat beside her, that, practically, female travelers have come to think, in very great numbers, that it is ill-bred for anybody to ask for the place. Sometimes this is shown by the flirt of the dress, when a new-comer insists on taking the seat. But more often the woman looks daggers at any one who stops at the spot; so that, unless the traveler is a woman, also, and as resolute as herself, it ends by her maintaining her monopoly. We have frequently seen half a dozen persons standing, on a hot summer day, when half a dozen seats were thus illegally appropriated.

We say illegally; for as no traveler pays for more than one seat, to one seat only is the traveler entitled. So long as the cars are comparatively empty, the rights of others are not violated by monopolizing a whole bench; and it is natural that travelers should wish to be as comfortable as possible, and not have strangers next to them. But when a train is full, any attempt to retain more than one seat is a fraud on those who stand. Railroad-directors are not without blame in the matter. They should insist on their conductors seeing fair-play as between travelers; and they should, also, take care to provide sitting room for every person. Selfishness on the part of a railroad company begets selfishness on the part of railroad travelers. But, after all, the meanness of directors does not justify impoliteness on the part of travelers. No real lady, or gentleman, will consent to occupy more than one seat when other persons are standing. Let us see how people act in cars, and we can tell whether they are well-bred, or the reverse.

IN THIS NUMBER we begin the new novelet, by the author of "Susy L.—'s Diary." We think it the best story that popular author ever wrote. It will be impossible to read "The Old Mill of Amoskeag," without feeling that the author is a thoroughly good woman, who uses her pen, and the talents which God has given her, not merely to interest her readers, but to instruct them, also. We may say this, in a peculiar degree, of another writer, the author of "The Second Life," whose powerful novelet, "The Stolen Bond," was concluded in our May number.

THE BEST WAY OF FRYING.—Probably no other method of cooking is so common, at least in the United States, as frying. This is because it takes but little time, is handy, and is economical. Very little fire is required for the process, but that little must be clear and free from smoke. Success in frying is rarely attained, however, owing to want of cleanliness and careful preparation. The process of frying is so simple in itself, that most servants who undertake plain cooking give the work scarcely any thought, save at the time when the article to be fried is actually in the pan. Some previous care is, however, necessary. Whatever is to be fried, whether fish or meat, should be perfectly dry. This can only be done by wrapping the viand in a coarse, clean cloth for some hours before cooking. As fish is more generally fried than meat, the following observations have especial reference to that subject. In the first place, the frying-pan should not only be perfectly clean, but thoroughly hot through. To ensure its being so, it is a good plan to boil a small quantity of the same kind of fat as that which is to be used, and afterward to wipe out the pan with a clean, coarse cloth. The dripping, lard, or oil, may then be put into the pan, and when at boiling heat will be ready to receive whatever is to be fried. To ascertain whether the fat is at proper heat, a piece of bread, about the size of a walnut, should be thrown in. If the bread browns immediately the heat will be sufficient. If not, time must be given for the fat to become boiling hot. If the fat be not at boiling heat the fish will be pale, and wanting in crispness. The boiling fat should be skimmed with a clean fish-slice. When the fish is first put into the pan it will require quietly moving to prevent its sticking to the bottom. When the under-side is sufficiently done, which may be ascertained by carefully raising and observing the thickest part of the fish, it must be turned. This is done by placing a fork into the head of the fish, and supporting the tail with a slice. Somewhat less time will be required to cook the latter half than the former. When removed from the pan ordinary cooks consider fish is ready to be sent to table. From ten to fifteen minutes, however, should be allowed for drying, without which the most carefully fried fish or meat will be greasy and sodden in appearance. The best mode of drying consists in laying the fish on a sieve turned upside, and covered with an old, soft, damask cloth. Old table-cloths, which are past any other service, are most useful for this purpose. The fish should be placed in front of the fire and turned till perfectly crisp. Fried bread-crumbs, parsley, or any other kind of garnish, require the same treatment, otherwise they are simply vehicles for soddened fat. Stale fish, however carefully cooked, never becomes crisp.

As frying is simply boiling in fat, it is necessary to have sufficient in the pan to cover whatever is to be fried. Clarified dripping, especially beef, is sufficiently good for most purposes; but if it be intended to use it for this purpose, the dripping should not be allowed to remain exposed to the heat of the fire during the whole time a joint is roasting. Gradually, as the dripping is formed, it should be set aside in a clean basin, otherwise much of the strength is lost, and whatever is fried in it will not look brown. Many families, who are particular about fried meats, have beef suet shred and melted expressly for this purpose. Next to dripping, in cheapness, is lard; and the most expensive, but also the best fat for frying purposes, is olive oil. Whatever fat is used need not be thrown away; if allowed to settle in the pan, after having been used, it will answer the same purpose over and over again, if strained