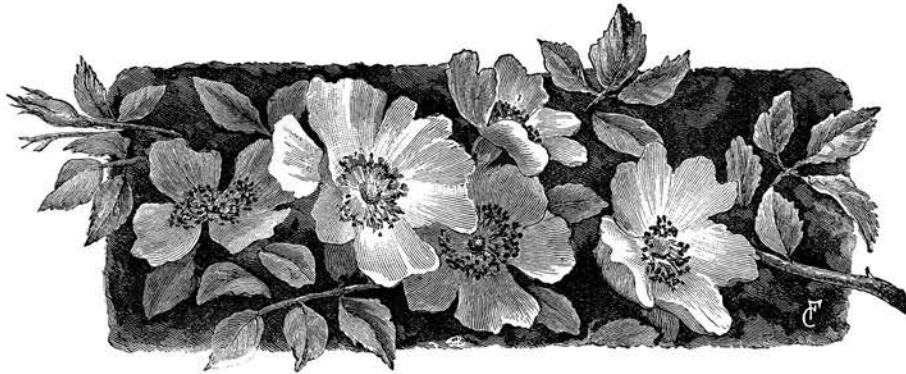


the world whose minds are brimful of ideas, whose brains are continually conceiving plans which their hands are unable to carry out. "Why don't you write about so and so, or invent such and such a thing?" is a question such women are continually asking. They have ideas for stories, plots for novels, subjects for journalistic "write-ups," conceptions for new fashions, new inventions. And they are not all idle dreamers. Their thoughts have a commercial value, and there is a market for them if they will take the trouble to find it. In the literary world originality is much needed, and wide-awake editors are usually willing to pay well for ideas that are brought to them. The gift for writing is one that many people possess, but the gift of originality does not always go with it. It is the same in nearly every line of work; and I would suggest that the woman with ideas take the "children of her brain" to people who can dress them up and give them to the world. The milliner, the dressmaker, the inventor, the musician,

and the editor can make use of them, and will divide the profits.

I have spoken of only such of the quiet occupations for women as have occurred to me. A consideration of them will perhaps turn the attention of the thoughtful to many other methods of using neglected talents. Those that I have described are not such as would suit the emancipated working woman, who demands the world for her workshop. Small doubt that with journalism, farming, civil engineering, stock-broking, medicine, the law, and hundreds of other professions, she will fight her way through, and put man—her supposed adversary—to flight. But to the uncombative, retiring, modest, home-loving woman, with a "row to hoe," and no visible hoe at hand for the purpose, I would earnestly recommend a trial of some of these vocations, or others of the same order. All the morning papers are open to advertisements for this kind of work, some of which may perhaps meet a hitherto unexpressed "long-felt want."



COOKERY IN MAY.

IN some parts of the English Midlands there is a custom of making *Gooseberry Pork Pies* in the season of berries; very good too, are these pies—so-called "pork," because the crust and the shape are identical with the pie of Christmas-time.

Raised pie-crust is moulded into the regulation form, then in place of meat are put gooseberries, picked and washed, and sufficient moist sugar to make the pies fairly sweet is added, a covering crust put on, the edge crimped, the top ornamented, and the pie is set on a baking sheet ready to be consigned to the oven. A baker's oven is the best for these, and they require a full hour's baking.

Gooseberry Charlotte makes another variety. Use small gooseberries rather than large ones, "top and tail" them and wash them well. Butter a plain round mould, sprinkle it with brown sugar. Fit strips of buttered bread, free from crust, so as to line the bottom and sides leaving no spaces between; the bread should not be more than a quarter of an inch thick. Fill up the mould with the gooseberries (leaving them wet), sprinkle sugar freely among them. Cover with more strips of bread, placing little dabs of butter about, then a buttered paper over all and bake in a moderate oven until the crust is crisp, and the berries thoroughly cooked. Let it stand a moment or two, then slip a knife round the sides and turn out on to a dish, pouring cream or custard over it.

Stewed gooseberries if rubbed through a sieve, the pulp sweetened and poured into custard glasses with whipped cream piled

lightly on the top, and sweet biscuits served with them make a pretty sweet.

For *Butter-milk Scones* we require a little good bicarbonate of soda to be briskly stirred into the milk before we mix it with the flour. The milk should have stood long enough to have become loppered or a little sour, and the soda added to it then will cause it to make a rich froth. Rub a little salt into the flour, a little sugar if you like, and mix to a rather stiff dough with the milk. Roll out lightly to an inch thick, cut sharply into triangles, prick them with a fork, and lay them either on a greased baking-sheet to bake in the oven or on a hot girdle-plate; if the latter is used, make the scones not quite so thick and turn them frequently. Serve them hot, or re-heat them as required.

A pinch of borax will prevent milk from turning sour, yet sour milk and cream makes such delicious cakes, one is almost glad to have a little "turn" occasionally. It is well to have a stone jar into which all the drops that, having been left in jugs and gone sour, may be put, so that when a sufficient amount is collected, a cake may be made.

A *Plain Seed Cake*, to cut in slices like bread-and-butter, is always liked. To make it whisk half a teaspoonful of carbonate of soda into half a pint of soured milk until the latter is light. Into a pound of flour rub two ounces of salt butter, half an ounce of bruised caraway seeds, a pinch of grated nutmeg, and three ounces of moist sugar; if you are afraid to rely upon the soda add half a teaspoonful of baking powder to the flour. Mix the dry ingredients first, then make into a dough with

the milk; place this in a buttered cake-tin and bake in an oven that is not too hot. Let the cake be well baked, and when cold wrap it in a cloth and keep until the following day before cutting. This is cheap, wholesome and easy to make.

There are few things more delicious than *Curd Cheesecakes*.—Take a piece of curd, well drained from whey, beat it with a fork and add to it two well-whisked eggs, two large spoonfuls of sugar, half a saltspoonful of salt, as much spice, and a little rind of fresh lemon grated; whisk all together, then add a little milk or cream if the mixture is too stiff. Line a shallow pie-dish with good short pastry, crimp the edges, then three parts fill it with the curd mixture, and bake well (quite three-quarters of an hour). This should be eaten cold. Or small cheesecakes may be made if preferred.

The preparation called *Florador* makes such deliciously light puddings and cheesecakes, that I should like to call my readers' attention to it. It is put up in packets of three qualities, fine, medium and coarse. The medium quality is the best for most ordinary purposes.

For a *Soufflée Pudding* boil two ounces of medium Florador in a pint of milk for three or four minutes; add to it two ounces of castor sugar and one ounce of butter: take off the fire, and when cool stir in the beaten yolks of two eggs, a few drops of essence of lemon and then the whisked whites of the eggs. Pour into a buttered pie-dish and bake for a quarter of an hour. Serve as soon as done, with jelly or cream.

LUCY H. YATES.