do not take a servant who has lived years in a place; be assured she will be mentally making disagreeable comparisons between yours and the family she has left, and be so settled into their ways that she will not change to yours Besides, depend upon it, she has seen tolerated in many shortcomings, for which her plea of long service has been sufficient, or she would not have been discharged.

Do not, Milly, think I am hard in writing all this: I only bring to your notice facts of my own and my aunt's experience. I can give you no certain rules by which you should be bound in hiring a servant, as there must be many excep tions, and with all possible care much disappointment on both sides will doubtle-s ensue which the mistress at least must patiently bear.

When a servant first commences her dutie the greatest forbearance must be exercised by the mistrees, consistent with her spoken orders or directions. Avoid telling too much at once; one thing only at a time; but trust not that it will be performed to your satisfaction unless you see that it is so. I was once staying in apartments with a most amiable lady of difteen hundred a year income; one day she sail, 'I have asked Margaret to light the fire in my bedroom at seven this evening; I wonder if she has done it? and she rose to leave the room.
'Oh!' said I, 'you may be sure she has." 'I am
not sure at all,' she laughingly replied; 'my experience has been this: the first is to do it your self, and, failing this, to see that it be done. The latter is less trouble than to trust and reap disappointment.' Another friend, m I know to be the best manager of a servant I have ever met with, mentions that, in her hiring, for onelmonth she accompanies her maid day through all her duties, and until the girl is perfect in the ways of her mistress and in the manner of doing the work. If this plan were generally adopted, with the few exceptions which must neces arily exist, there would be a greater degree of comfort where now there is utter discomfort; but, of course, this is premis-ing that the mistress is herself properly edu-cated in her duties; otherwise she cannot teach. The remedy for the universal outery respecting bad servants is in the hands of the mistresses; they must first be themselves taught, then teach their domesties.

"There is always a certain number of good servants to be found, but they rarely fall to the lot of middle-class people, and when discovered are cherished beyond price, so that where limited incomes cannot be stretched they are to the majority unattainable.
"Be careful to say but little in giving your or-

ders to domestics; that little must be said in all kindness, but with firmness

"Encourage in them no tattling about others affairs, but in every other respect act as a parent to them, feeling for their pain, alleviating it as much as possible, listening to the details of their families, and—in young girls especially—to every particular respecting their lovers; guide appeal to the feelings, constantly and practically place before them the purport of the Divine maxim, 'Do as you would be done by. If they waste, say, 'Would you have done this is you had to purchase these things?' It they tell untruths, endeavor to reason with them, to show the utter impolicy, the uselessness of their fraud-that confidence cannot be given where such a tendency exists; and though there is no chance that even this care and interest will make them one whit better, still your duty must be performed, whatever they leave undone.

"In giving orders care must be taken that they are practicable; otherwise a girl will be mentally detiant, and soon show it openly. To overwork a girl is cruel, whether it arises from thoughtlessness or design. Housekeeping really becomes a science when every nerve and thought are exerted in adapting the means to the end. There are many ways in which a mis-tress may quietly assist her domestic, without the latter really observing it. It is a bad plan to commence with calling a girl's attention to the fact that you are beiping her; she will then neglect her work and depend upon you, at a time, perhaps, when it may be inconvenient. Every day should have its portion of work performed so that at the end of the week the whole house will have been cleaned through. I know yo have the habit of rising early, without which should be hopeless of giving you help. It is altogether a bad plan to call a servant; she will then depend upon you, and you will become her slave. The habit of early rising will grow, and she will soon fall into it.

"As you dress your children yourself, and do not trouble Bridget in this matter, I have nothing to say about it, excepting that if you did not you would be compelled to keep another gir!, as Bridget's plan is mine also, of cleaning the knives, two suting-rooms, and passages before eight o'clock. 'Tis true your little feabrush and silken duster are requisite in both rooms; but this work. I am sure, does not redden your hands or require you to put on an especial ugly wrap for the occasion. I nave admired you for this, and thought the children on the rug, crowing with delight to see mamma flitting here and there, and churping and chatting and crowing with them, as perfect a picture as one would desire. In such moments I have envied you-envied you the bliss of your little ones. This is a subject I resolutely set my face against dwelling upon; so to continue. wish that in the lew moments you are often waiting for Fred, you would decide upon the dinner arrangements for the day, and write them down on a strip of paper. 'Tis true your dishes may be few in number, and very simple. and Bridget certainly always recollects; but the time may come when it will be Bridget no longer, and in the worry of change and a new face, you will be sadly perplexed to recollect even what you intended for dinner. Just write your bill of fare for every day thus. Suppose we begin with Sunday-dinner for this day, of course, being arranged on the lay previous:-

To order or get. SUNDAY. Fish. Roast beef. Cutlets. Potatoes. orkshire pudding. Potatees. Horse actish sance. THURSDAY. Sour made from the bones of beef, and thickened MONDAY. Cold beef. with Scotch barley. The top or the beef that was salled stewed with Roast potatoes. Salad, dressed. Whole rice pudding withcarrots, and an onion with four cloves in Lettuce, etc. Potatoes. To order or get. Polatoes.

Scotch barley. Potatoes, TUESDAY. Pea soup. Potatoe Minced beef, or, if the Onions, joint was a sirioin, then Carrots, the upper part will FRIDAY, bave bees salted, and so Liver and bacon. osn remain another spinach and poached

day. Mashed parsnips. eges, or Stewed neck of mut-Fried potatoes ton.
Apple fritters without Potatoes and furnips. To order or get. SATURDAY. Stewed steak. Split peas. Potatoes. Boiled ontons. Potatoes. Rhubarb tart,

Apples. Parsnips. WEDNESDAY. Sole, or other fish. Melted tutter, or Auchovy sauce. Two mutton cutlets. Polatoes.

"It is economical to have a whole leg of mut ton, and have it cut in balf, so as to roast one end and boil the other, and by these means a roast and cold, boiled and minced, may be obtained, also a soup. Remember every day to write down your

SUNDAY.

Roast fillet of mutton.

Fruit pudding, or

trrusps.

Potatoes.

orders, rever to give them only verbally to a servant, although it will be necessary to read them to her as well as to give her the written instructions."

CHAPTER IV.

THE SICENESS OF BERTHA'S STEP-SON-A VISIT AND ITS CONSEQUENCES-HOW TO KEEP BUTTER AND WATER COOL.

Bertha Chapman's "rules" suddenly came to an end, for in a lew lines she informed me, that anything further must be delayed to a future time her step-son Robert having met with an accident which had caused concussion of the brain.

My heart bled for the tortured father, for this only son was the crowning blessing of his life. It need scarcely be told how my heart sympa-thized with Bertha and her husband in their deep grief. "There was no hope," were the last I be necessary.

words of her letter. After this I daily looked for tidings of Robert's death, but none came. "He lingers on unconscious of us all," was the

A lady, her husband, and children had come reside near us. She called one morning, and found her extremely pleasant and agreeable, did not return her call till one evening Fred I did not return her call till one evening Fred and I, in resting her house, were greeted with a friencly nod as she and her husband were just entering their door. She came to wards us, and insisted upon our joining them. My husband hated fuss, so I thought it best at once to comply. An hour soon passed in pleasant conversation, for both Mr. and Mrs. Gray were well informed. Everything in the furnishing of the receives appeared peat some even elegant, and rooms appeared nest, some even elegant, and all bore traces of refinement much above the style of house they were inhabiting. Presently the folding-doors of the two small rooms were thrown open, and a charmingly laid-out supper appeared. There was a well-dressed lobster salad, the remains of a cold joint, bread, butter, and cheese; and on the centre of the table stood a small spreading basket of freshly gathered roses and misponette, perfuming the whole atmosphere with their fragrance. We were overpowered with the hospitality of our kind friends, and consented to share what they termed their usual evening meal,

I looked with more of curiosity than of appeite upon the tempting repast thus so pleasantly displayed. There were no expensive articles of food; lobsters and lettuces were at their cheapest. But what was it that made the whole allair look as if it had been spread for royalty? A second glance was sufficient. The tableloth, although not spotless, looked nearly so. Each fold of the damask, as it had been sent from the laundress, had been carefully kept; no roughne s appeared on its surface, and it was only upon near examination one could discover that it had done duty for perhaps two days or more. The silver, if silver it was, sparkled in its brightness; the glasses were clear and thin, and the knives shone with undimmed lustre.
All this, with the fragrant mignoneste and many tinted roses, gave an indescribable enarm to the simple repast. Visions of my own neglect in these apparently trifling but really important matters rose up as accusers, and I determined to have no more carelessness in this respect. Soon after we commenced supper wine was inroduced : my husband gave me a glance, which well understood. It was sherry, of a very indifferent quality, but served in an exquisitely cut decanter. Without entering into further particulars, I need only say we spent a very pleasant evening, and mutual civilities having passed, we returned home. During our walk

"The evening has been a pleasant one; but fear we must give up visiting Mrs. Grav. You know we cannot afford wine; b-sides, I am too proud to place wine of an induferent quality before our guests. I hate shams, and this is one of them; but how shall we manage about the return visit?"

"It is just this which is perplexing me," replied my husband; "it so happens that I know Berlie Adams who filled the situatian Mr. Gray is now in, and I know that he had barely two hundred a year. Possibly these people may have other means. However, be that as it might, we cannot give lobster salads and sherry

for supper; so I suppose we must fight shy,"
"That will not do, at all events, till we have invited them back. If Bertha were here, I know what she would say and do, and I feet as t I had gained some courage from thinking of her. She hates all subterfuge-so do I, and it will be better to commence our intercourse in the same way we should be compelled to con-tinue it. We dine late, and do not take suppers. t they come to us, it must be to our tea, and this meal must be the extent of our hospitality. "Well, little one, I don't see what else we can

seven shillings a week won't go far in refresh-ments for visitors, and ourselves to live out of it. Perhaps we had better give it up."
"I do not quite like to do this," I replied. Mrs. Gray is evidently a gentlewoman, and has been accustomed to something more than her present means. I wonder how she manages?"

offer them if we mean to be honest. Twenty-

"Never mind how she manages, so that we keep straight," replied my husband, somewhat No more was then said upon what was evidently a sore subject. Two or three weeks passed on, during which time I constantly bore in mind the brightness of the silver, the uncreased cloth, and the flowers, and the general effect of the pleasant repast we had coloyed. This scene was so ever-present to my vision that every day I endeavored to produce, not only on but in the decorations of the room. similar effect, and in a great measure I succeeded; so that, when Mr. and Mrs. Gray called as we were sitting dawn to tea, my husband, who had hitherto appeared unobservant, looked with a pleased smile on the general arrangements The tgapot—albeit not silver nor silver-plate iand the teaspoons and toast-rack looked their brightest; and though I had but few roses, and only flowers of the commonest kind, still there they were, and arranged, as Mr. Gray said, like

a picture.
"You have exquisite taste in grouping flowers. Mrs. Allison; you are an artist, I fancy," he con-

tinued. 'It you mean that I appreciate an artistic design or a good painting, then you are correct;

but I do not paint nor sketch.' "I mean that you have blended the colors of these flowers so well, and contrasted their several tints with such appropriate foliage, that I inncied you must have an artist's talent. Why, positively, you have made a simple dinner dish do duty for a costlier vase, and with capital effect. That exquisite outer border of fern leaves, then the inward one of mignonette, then the scarlet geranium, and finally the white roses. Why, the arrangement is quite a study. You have them in wet sand, of course?

"No; not sand. Simple water, with morsels of moss stuffed in to keep the blooms upright, is all I use. I also put in various places small pieces of charcoal, which prevents all decaying or earthy smell,"

Your plan is an excellent one; I shall adopt it," said Mrs. Gray; "and I also admire your plan of placing mignonette and scarlet geraniums in these china saucers; they are infinitely pretuer than more costly appliances, which keep one in a perpetual fide et lest they should get broken." 'I scarcely know whether I may be permitted to offer you tea; but if you will join us we shall be pleased," I said, with some nervousness.

Our triends were delighted, or appeared to be so; and certainly an hour or two passed away pleasantly enough; then Mr. and Mrs. Gray left. We had neither introduced wine, nor had other amusement than conversation.

A fortnight elapsed, our friends again called and I was upon the point of promising to spend the following evening with them, when my husband said:-

Pardon me for a moment, Milly. We shall be very glad to retain your friendship. Mr. Gray; but our income is evidently so much less than yours that we should not feel comfortable to partake of your hospitality, for we cannot offer you an equivalent in return, and so we will be very triendly without a closer intercourse. I beseech you to excuse my seeming abruptness-almost incivility-but we can only afford to visit on such terms as will croach in a material degree upon our very mited income."

"What do you mean, Allison? You have supped with us but once. What did we give ou more than we have received from ndeed, I seel that we are greatly your debtors

for your extremely pleasant society."

"It is kind of you to say this! but still I feel there is a bar to hospitality. You can afford to place wine and knick-knacks before your riends, which we cannot do, and therefore cannot accept from them. It is best to summon courage, and speak out. I fear my little wife and myself must depend on ourselves alone for society. Everywhere I see a tendency to luxury which we dare not imitate, inasmuch as debt looms in the distance. So, my good friends, we will meet with pleasure, but that is all."

I telt as if I should have sunk with confusion at this speech, though I could not but know that my husband was right, and that a higher feeling of respect stole over me at his bravery; for on can often meet disaster with equanimity, while one cannot step aside from conventional rules without trembling, however much that step may

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Mr. Gray at first appeared astonished, while |

his wife looked apparently as if she coincided with all she had heard, and when Fred ceased to speak, she hastly said:—

"Mr. Allison, you are right. We can no more afford wine than you can; indeed, I question if our income is as large as yours, and I know that this nextee of which the course of this matter of wine in our expenditure makes no small item in our accounts, but on the con-trary is somewhat heavy to meet. Both Mr. Gray and myself came from a home where good wine was always one of the necessaries of our family; and, unfortunately, if we did not think it one of our own necessities, we imagined it dispensable to set it before our guests; but we have never been able to compass the wine of our ome, and I have slways thought it mean to set before people that kind which our not plathoric purse compelled us to do, and I thank you very, very much for the lesson you have given

Mr. Gray held out his hand.
"Very weil, old fellow; I thank you heartlly. Po not faucy you have got rid of us."

"Nor do I wish that; indeed, I shall be very grateful to both of you if you will accept the hospitality we can give with a welcome which could not otherwise be accorded, and give us in rejurn your pleasant society." return your pleasant society." "But you don't mean to say you won't come

to our house at all ?" "No, that is not my meaning: we will come as often as you want us, but not always to eat and

And thus we secured two of the most valuable friends we ever had. The Grays admired my husband's moral courage, and thought highly of him; the opinion thus formed was of infinite service to us on one eventful occasion, the details of which I need not enter into here. Pleasantly time passed on. Mrs. Gray had no children, and, as she became devoted to mine, spent more time at our house than would otherwise have been the case. I found much plea-sure in secesying her, at there was no expense strending it; nor and I hesitate to go to her house as trequently as 1 feit inclined. Indeed, my husband's moral courage had given me strength

to apply his principle of abstaining from false appearances, that I felt losing my self-respect if ever attempted a sham. Twenty-seven shillings a week-these words seemed to be endowed with vitality; they were ever palpably rising before me whenever I was tempted to indulge petty extravagances - whenever I de sired to put on an importance not warranted by my income; in the words of the day, "doing the grand." All who marry upon £200 per annum must be educated for such a limit, or must educate themselves for it; and they may be very happy, perhaps happier than with £2000 per annum. They must be early risers, methodical managers, have an intimale knowledge of wholesome cookery and useful needle-work; must be economical of time, careful of waste pieces, of dripping, of suct, of bones, and of cinders, which are all of the greatest use in iousebold management, which must be had, and, i not cared for, will be found expensive articles to buy—so much so, that three hundred a year

scome will not suffice to replace the deficiency. Some housekeepers say they find it a better lan to pay for everything as it comes in from he different tradesmen; others prefer to buy at once sufficient of every article to make a store. The proverb, "A store is no sore," is in one sense pernicious; but, as proverbs cut both ways, there may be many instances, no doubt, where a store has proved a godsend; but in nousekeeping matters upon twenty-seven shill mgs a week a store is an evil, from there being no check upon the consumption. My own plan was always to have a book from every trades man who supplied my wants, in which once week I entered all I required, and only sufficient the week's consumption-tea, sugar, coffee, and bacon; batter, if the grocer supplied me (and he generally did), I had twice a week. Bridget had her half-pound weekly. in price was nearly the same as that for our own consumption; but as she was never very careful whether she cut it with a clean knife, or keep it melting in the kitchen under the influence of the fire and gas, it was not very palatable when it made its appearance at our table; hence I chose that our butter should be kept distinct, and, indeed. always had it under my own management, both in winter and summer. In the latter, the bot weather melted away poor Bridget's into oil, and she never could be made "to tuss as missis do," for her own comfort. I never could teach her the principle of how butter or water could be kept cool by evaporation; not that I ever mentioned such a long word to her, for she would have fancied it some magical talisman

"Now, missis, how can that drop o' water make the butter hard?" was her question one day, when she saw me put a half-pound of butter into our glass butter-dish.

result being the exercise of her own common

I will tell you, if you will but observe, Brid-"I do observe ye every day, m'm, but I'm none

"Well, watch me once again. You see I put about half a teacupful of cold water in this soup plate; standing in this is the butter-dish contaiping the butter." "Shure, then, why don't you put the cowld

water on the butter?" 'That must never be, because the water would soon get warm from the hot air; but I keep the lot air off by dipping this old table-napkin in over the butter-dish, letting water, placing it the whole of the other portion of the napkin be tucked into the water in the soup-plate; then ou see the water rises continually over the apkin, making the air which surrounds the outler cool instead of hot." "shure it's you is the clever one; but it's a

terrible sight o' trouble, though the butter's as hard as a flint, an' it keeps swate, too."
"It's no trouble at all, Bridget, once a day to give tresh water, twice a week to scald the napkin and the butter-dish with boiling water; then, when cold, let both stay in cold water for an

And see the comfort you have.' "An' that's thrue for you. If I'd only been trained I might ha' been as elever as yourself. An' what's the use of all that melied sattpetre and sait round the filter? Won't water do for

"No; because the filter is somewhat thicker than this table napkin, and the coldness of water is not sufficient. So you see I melt a handful o salt and a table spoonful of saltpetre in a quart of water, place it in this shallow pan, then stand the filter in it; dip a wet cloth in water, then place it over the filter so that the edges of the cloth shall lie in the mixture, and all I have to do for a month is to renew the water in the pan every day, when you know the water which is daily put into the filter is as cool as ice. why do you have the filter put in a

"Because the air in a draught is cooler, and as constantly as the surface of the wet cloth is dried by the surrounding air, the sides of the cloth being laid in the mixture causes the moisture to ascend, and thus prevents the hot air from approaching the filter. Now, Bridget, i you ever marry, and wish to make the water cool for your family to drink, you need not have a filter. Just fill a pitcher with cold water; place the pitcher in a basin which has water in it. wring out a clean cloth in cold water; cover over pitcher with the cloth, taking care that all the edges of the cloth are tucked into the basin in which you have stood the pitcher, and you need not trouble yourself more. In two hours the water will be deliciously cool."

"'Tis thrue, m'm, but I can't tell why it should be cowld. An' I can't tell to this day why, when I lived at Dr. Howton's, he should such a funny thing as this:-One of the children was very weakly an' rickety, an' used to have swellings come out in its neck, an' its little ankles used to give way. Well, every night an' morning this child used to be bathed, and shure the doctor made the bath list like this:-We had two long, narrow washing-tubs both used to be nearly filled every day with cold water; he would have rain water when 'twas to be had, an' ii we couldn't git it we jist

had tother. "The fun of it was he would have both these baths placed in the sun, an' in the bottom of each he had more than a poun' of roll brimstone an' a teacupful of bay-salt mixed with it; well, this stood in the sun all day, an' before the sun set one bath was brought in, an' tother was left out an' was covered over with a dealwas left out an' was covered over with a deat- I with the tradesmen's orders."

board which fitted nicely on the top. The one we brought in we put a quart of boiling water into, an' then the child went in of his own accord, for the doctor would throw in some bits o' toys like goold, and so the child wanted

bits o' toys like goold, and so the child wanted to letch'em out.

"He used to be kep' in for five munutes, the doctor splashing him about an' playing wi' him; he would never let the child be still a minait. Then we tuk him up and wiped him wi' very soft cloths, put on his little flannel gown, and then the doctor rubbed his ankles very gently, an' the great lump in his neck, an' I put him to bed an' he slep' all night. An' shure, a'most a'ore daylight, the doctor called out, 'Bridget, put the bath out in the sun an' take off the cover;' so down I went an' out of doors an' done jist as he bid me, an' so my moving about woke up the little one (for he slep' in a crib by my side), an when I come back I gave him a bit o' bread and outler, an' a cup o' swate milk, which I always tuk up the night alore, an' then the little fellow would sleep on till eight o'ctock, when we brought in t'other bath an' done jist the same as we did the night afore. An' instead of his flanuel gown a top of his other clothes, he had a grey woollen dress, which was as thin as fiannel. Old nurse said 'twas fiannel, for master had it dyed a purpose to make the child coats. An' the funniesi thing of all was that the child had always cold milk and water to drink; 'twas tresh every day, but in the bottom of the jug there was always a leetle bit o' roll brimstone. After awhile this brimstone was cracked with a hammer, an' maister said all the virtues come out of

"He had some quare notions the master had, for cook had to boil down some shin o' beet to make strong clear beef jelly, so that you could cut it with a spoon, and the child ate two table-spoonsful every day, mixed it with his mate and bread, for the little sick one couldn't ate much mate, an's so he was made to nourish bisself another way."

hisself another way."
"Did the child get well, Bridget?" I asked. "Yes, that he did, an' he's as fine a boy as ever walked. Nurse said 'twarn't maister's own child, and that there was lots o' money dependin' upon his life; and when he comes into his fortin I'm share he ought to give the maister big share for all the care he took o' him. did hear that his mother was a gran'tady, an' the doctor fell in love wi'her, but he never tould her-so 'tis said; an' yet, just before she died, she said that if Dr. Howton took her child ne would save his life-an' shure he did, be the blessing o' God.'

"I should think the plan he adopted a very sensible one. I am at a loss to know myself why the baths were placed in the sun. Did you break brimstone and bay-salt every day in the

"Oh, no: fresh bay-salt was put in twice a week, and then the brimstone was just cracked in a fresh place; so that every day, after the boy was bathed an' the water had settled, it was just thrown away, all but a little above the brim-stone, an' then both baths was left in the sun for three hours, then they were hall filled wi' water, and left till a little before the sun set; one o em was brought in, and t'other was covered up. "But how did you manage in the winter, when there was but little sun?" I asked.

"Well, the tubs were put out jist the same only we didn't put quite so much water in 'em, an' we put a little more bay-salt, and a little hoster water in before the child went in. The doctor said the boy's narves were never to be shook on a sudden, and we were never, even in fun. to trighten bim; but he didn't grow up a coward for all that."

"I have often thought you had a wonderful way with children, Brage: you would make a capital nurse." Bridget colored, and looking down snyly, said:-"If you please, m'm, I'm going to be bould

enough to tell you a bit of a sacret. Patrick, m'm, asked me last Sunday to have our names called in church." "What! to be married?" I asked, in dismay. "It you please, m'm," answered Bridget, curl-

ing up her apron and looking down, and coloring up to her eyes. "But, Bridget, you are so much older than "Shure, an' it's a better wife I'll make him

than one of them spaloeens that's got a banch of garden stuff on their heads—a bonnet I s'pose they call 'em-and barrel hoops round their gowns which sweep up all the muck o' the streets." Eridget's last remark was unanswerable, and

I left her without another word, so vexed was I at this announcement. at this announcement.

Two months passed away, and Bridget had left me; her place filled—but, alas! not supplied. I had obtained an excellent character with the new girl, which proved a tallacy; her only good point was honesty; otherwise careless, and slow-so slow that it could be called nothing else than idleness. Again and again changed my damsels, all to no purpose, thought I, I must turn servant myself; this can never go on. I shall get a bad name in the pseghborhood; besides, the plan of changing egan to get expensive. Twenty-seven shillings a week !-oh, how this galled me! but now I se that had I had fifty shillings a week the result would have been the same. I had trusted plicitly to Bridget in everything. Did my huband want breakts t an hour earlier, Bridget had it ready. Did he want an egg ponched, how nicely it came with the yellow just blushing through its dainty envelope of snowy white! The toast, which under Bridget's reign was crisp as the freshest biscuit, under the new regime was converted into slices of leather. All the little items which went to make up a whole of comfort bad suddenly vanished. The knives were dim, the cloth was tumbled, the plates were rough and smeared, the water had never boiled, and so the first miserable meal of the day pa over. Others followed; the meat was sodden and peppered with coal-dust; the greens were

not one of my bired hundrances knew what it meant. I wrote to Bertha to send me a servant. Her reply was:-'Get an active girl, and teach her vourself.

rusty and potatoes watery; and as for punctu-

dear Milly; be independent. I know not where to und you an experienced woman like Bridget, who has grown into your ways; but take some likely young girl of eighteen, teach her all you know, and possibly you may learn much from her; for a month or two be with her in the kitchen from early morning till late. But, alas! I forgot that you are not accomplished enough yourself to bake, toast, or poach an egg-both delicate operations, by the way, worthy the

"Just ask your husband to let you come here! keep house till you return. You will gain some experience with me which you cannot obtain at

The affair was soon settled; a week found me under Bertha's hospitable roof, saddened though it was by the almost imbecility of Robert, who had never recovered from his tail, and daily became more caildish. In vain the best medical advice had been obtained-it was useless, and each week found him less able to move about less capable of understanding or of recognizing his friends. Then it was that Bertha shone our as true woman—the consoler of her husband the nurse of the afflicted. With what untiring patience did she seek to amuse him, to tempt his appetite, to elicit one glimmering of sense but without avail! How watchful was her leve -how untiring her interest! Had his appetite failed at breakfast, in an hour she came with some restorative, prepared by her own hands for his sustenance. How I envied her the do mestic knowledge she possessed! How, from seeing the comfort she everywhere scattered around her, I determined, come what would, to

imitate her! After breakfast on the morning succeeding my arrival, "Milly " said Bertha, "come with into the kitchen, and see how I manage for the day. Old cook has gone home for a holiday, and will not return for three weeks; she has gone to Scotland. I have only her niece to act as cook, and her experience is not great, though she is not so very young. Indeed, I very much fear that I must be the 'guiding star' for to-day's luncheon and dinner, if one can judge from her

attempts vesterday. "What is that list you have is your hand?" I asked. That is simply my bill of fare for the day,

"Allow me to look," said I.
"Certainly; read it aloud," she replied.

"Salmon and anchovy sauce; roast lamb, mint sauce; ducks, peas, potatoes; cherry-tart; corn-flour pudding. "To order: Fishmonger - Two and a half pounds of salmon. Entener—Shoulder of lamb, tour pounds. Poulterer—Two ducks. Green grocer—A quart of shelled pens, two pounds of new potatoes, one pound of cherries."

"How very exact you are respecting the weight and measure!" said I.

"This of course and I.

"This, of course, a good housekeeper will always be," she replied.
"But how can you tell how much people will

eat? For instance, wby do you say two and a half pounds of salmon? How many persons will dine off that to day?"

"Only four; but I find that frequently we have a visitor, who comes from a long distance, and generally stays to dinner. I never like to be taken unprepared, for it is a mile and a balf from harres to the above in the village. hence to the shops in the village. I always cal culate balf a pound of tish, such as salmen, cod or turbot, to each person—it will not weigh at much when cooked. Soles, of course, I calcu-late as to their thickness; but I always choose a sole which, when the head and extremity of tail are cut off at the table, shall be divided into two portions; consequently, we should but require one pair if we were going to have them to Sometimes I have one very thick fish, and divide it into three pieces before it is fried, and this is a very nice way of cooking them, or thick soles filleted—that is, the bones taken out—are very nice. You are sure to be right if you cal-

culate in this manner"
"Well, then, as to the meat; how can you tell w much will be eaten of this? "I do not usually calculate so closely respecting meat unless there are six or nine people to partake of it. In the latter case, I should reckon a pound of meat to each person; not that any one would eat a pound, or half a pound, but you must consider that before the meat comes to the table, in addition to the bone of the joint, there are always superfluous fat, superfluous bits, outsides, and waste by cooking; all this must be taken into consideration. For instance, take a sirloin of beef weighing ten pounds, just such as the butcher usually sends; take from this the suct, the thin portion of the end (which I consider a waste to roast, as it will make a second dish for the Lext day), you wil find the joint not too much to place before eight persons, although you may have a second dish of poultry, or cutlet, or mince, or chops. I am now speaking of homely family dinners, not company dinners; these are quite different

affairs. "I don't want to know about company dinners," said I. "Twenty-seven shillings a week won't entertain much company." "You speak contemptuously of a sum which thousands have not, and thousands more have

to provide every necessary of life with, which hardship you have not to endure." "I am your pupil," was my reply; "so pray go "What is the next thing you wish to know?"

"Simply why you order the peas to com-ready shelled instead of shelling them at home? "If all my servants were in their place, I should infinitely prefer to have them shelled at home,—for this reason, that if you purchase them out of the pod, the shellers have selected the largest pods irrespective of their age; con-sequently, the peas are almost invariably old; and as I object very much to charwomen's assistance, I save my servants—when I have but two
—all trouble than I can. Of course, I could not shell them myself, as I am hable to interruption every moment from some visitor; therefore I employ the grocer, who usually charges threepence a peck for shelling, and a peck should yield a quart of peas, when they are in full

season."
"I didn't know that before; and, like Captain Cuttle, I'll 'make a note of it.' And you are going to have cherry-tart to-day-you are a happy woman to be able to have such expensive Why, I was asked an extravagant price for a pound before I left home."

These were foreign cherries, and not fit for baking. Our own, as you perceive, are not nearly ripe; but these cherries are brought here from the village; we buy them now at eight pence a pound; and these mixed with rhubarb, cut very small, wake a tart not to be distinguished from one made of all cherries."
"Rhubarb?" said I, much in the tone that the

old dame answered her husband when he asked, "Whose boots may these be?"
"Yes, rhubarb. I'll tell you a secret about that. You must allow that it is very wholesome;

however, I know it to be such. Well, then, understand that rhubarb takes all flavors but gives cone, and, therefore, nelps to make up a deficiency of more costly material. For instance, if you desire to make a large tart, and have only half a pint of raspberries to make it with, how would you manage it? Raspberries are expensive to buy, and go no way.

"Ab, well, I can't tell; I must go without it, I suppose. "Not so; you have only to mince the rhubarb very small, wash it well before, and particularly after mincing; stir up the sugar with it, and bake it till soft; then, when cold, stir in your raspberries, make your tart, and bake it only sufficiently long to cook the paste. The raspberries are sure to be dressed enough. My aunt used to say there were many contrivances which expensive cooks made their employers pay for, out never had. Many things can be made from rhubarb of which an inexperienced person would never oream. Cider was at one time the basis of artificial wine; rhubarb answers better. Rhubarb makes a good imitation hock, moselle, and champagne, both still and sparkling, and from can also be made an excellent imitation of herry, to which sweet almonds, with a few bit-

ter ones, would impart a 'nutty flavor.' 'From rhubarb you may make what would be taken for 'preserved ginger,' a simple, inexpensive, and pleasant adultion to the dessert. may give it a fine name, and flavor it with orange, with lemon or almond flavoring, and present it as a Chinese or Japanese novelty.

You may boil rhubarb and black currents together till you have extracted the juice from both: then strain it through two sieves of a diferent fineness; then bou it with its weight in sugar, and you have black current jelly. Flavor he simple fuice of rhubarb with iemon peel and stick cinnamon, and you have quince jelly. Flavor it slightly with lemon and almond flavoring, and you have apple jelly.

"Boil the simple juice with sugar only, and a small portion of treacle, till it is dark and thick, and you have the best coloring imaginable for gravies and souns. "Again boil the juice with an equal quantity

with the children for a mouth, or discharge your of loat sugar and some red currants; strain it present servant, and let Bridget and Patrick and when boiling drop in singly some ripe strawberries, and a more dollcious addition dessert in winter cannot be put on the table, in fact, the capabilities of rhubarb are so various that they can scarcely be enumerated.

There are a few things you must observe; an important one is, for mixing with any fruit. the juice must be first extracted by boiling with-out sugar, and then be strained. This is now the basis or toundation upon which to build other flavors, other deceptions, for the admix-ture is no less, but unlike most others, the deceit is incapable of being discovered." But how can you make artificial ginger?" I ssked: "for prepared ginger is a weakness of

'Milly, you had better write down the instructions I give you, they may be of use to you some day; my aunt collected them with great care. and I think I have somewhat improved upon them, because I purpose giving you the reasons such and such directions are to be obcryed; and this information my own experience ons taught me." "Well, then, about the ginger?"

"Boil down a sufficient quantity of rhubarb till the puice is tolerably clear, and the trubarb

s separated into abre; then strain it through a dannel bag, pointed at one end as felly bags asually are. I have found it better for the purcse to make first a Berlin canvas bag, pomted at one end like a funnel, then a few inches below this hang the jelly bag; the canvas facilitates the running through. While this process is put in a caper boille (because it has a wide mouth and is ready to hand) two ounces of raw giager cut into slices; fill up the bottle with common spirits of wine, or strong sin or brandy;

let it macerate till it is of tolerable s rengin; this is ginger extract. Weigh the juice of thu

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barb, or measure it in a half pint glass; to every pound of juice put a pound of loar sugar; let it boil till it is like a thick syrup, but very clear; boil till it is like a thick syrup, but very clear; it is be thick, strain it through coarse muslin or a sieve. Let the syrup boil, then have ready some pieces of fresh rhubarb a half finger in length; when the syrup is boiling drop in the rhubarb piece by piece, let it boil tender, then pour it into a large basin or dish, stir it occasionally till nearly cold, then str in the ginger extract. Place the rhubarb in layers in jars or wide-mouthed bottles, putting layers of racemes of ginger between each layer of rhubarb, then tie it down securely, and when sending a portion to table be careful that the ginger is kept back."

"Bertha, how kind you sie to enter into all "Bertha, how kind you sie to enter into all these particulars! I shall ever look with respect

upon rhubarb, which I have nitherto despised as being a mere substitute for fruit, "That comes from forming a prejudice against anything you don't understand. But come with me into the kitchen, or eleven o'clock will be

here before I know where I am." "But your time is your own-what does it signify an hour earlier or later?"

"My time is not my own, dear Milly, only certain portions of it. We have been one hour at breakinst. I cannot call that period my own; otherwise, it I did, I should be entitled to do anything I liked-read, work, or go out, this hour belongs to the breaktast-table; the next, from 10 to 11, to the kitchen; and the next I am with the housemaid settling the folds of curtains, or arranging the draperies of a toilettable, or doing the thousand and one things that a housemaid does not see are even neces-sary. Besides, my eyes in this time do more work than both my bands. At 12 I am in the dining-room to receive visitors; my time certainly is theirs. I am obliged to do this every day in the country. If I were in London and had many acquaintances, I certainly should only be at home to them once a week; but here it is different, our friends are not numerous, live a long way off, and generally manage to get here before two o'clock. Besides, they are all old triends-not acquaintances-of long standing; to play the fine fady to them would no do. When no visitors are here, my husband and myself, with poor Robert, walk or drive. The evenings, as you well know, are spent in home amusements. So that you see, dear Milly, the only time that I can really call mine is before breakfast, while my husband is out in the grounds among the laborers; and that is the leisure when I and Martin, the gardener, have long contabulations about my pets—the flowers: when I write my letters, and perform other little matters permining to myself alone. Even when the girls are at home they do not intrude upon me; so that these quiet two hours before breakfast are really all my own." And when do you sew at the needle-work of

the house?" "Needle-work I put out, by my husband's desire. There are dependants upon his estate whom it is better to employ than to permit them to live on charity. At the lodge there is an afflicted orphan girl, whose tather was killed while blasting a portion of the rock yonder, which you see in the distance. The news of his death struck the nervous system of the mother, so that when this child was born it was deaf and dumb. My busband placed the child under the care of the lodge people. She has now grown up to be very intelligent, beyond being a most industrious worker. Now, not another word. Milly; Elizabeth's patience will be exhausted; besides, it's getting near the servants' dinner hour; so into the kitchen at once let us go."

In the kitchen I was surprised to find laid out on the table all the spare cold meat, a handsome piece of bacon, butter, eggs, and cheese, soupstock, with a cake of fat on the top; in another dish was all the material for making another soup; on one side the table on a chair the breadpan was placed. I was very curious to know what all this was for, though I did not speak, Bertha took the baker's book with pen and ink and said:-

"You have wiped out the pan, Elizabeth?" "Yes, ma'am." She then telt the loaves remaining in the pan,

then she put down the number of loaves that would be required till the next day. Rolls, fancy bread, brown bread, plain bread, each kind was mentioned. Then she looked into the flour-tub. "This will be sufficient till to-morrow, so

please put both bread and flour away."

Elizabeth quickly vanished with these articles, and speedily returned. This cold beef with the vegetables re-warmed, and a plain rice pudding without eggs, you will take for the kitchen and nursery dinner." Then, turning to me, Bertha said, "Should you like little ones to have this, Milly, or shall Eliza

beth mince some of the meat?" "No," I replied; "I should inunitely prefer them to have it cold with the gravy, so delicious "You will get it punctually at one o'clock, if

you please," said Bertha to the girl: "and about this soup, it looks clear and nice. I am glad you did not forget to strain it off last night, otherwise we should have gone without it to-day. And your soup-pot?"

"I have scalded it out, ma'am, it is quite sweet; and I thought this bone of mutton, with the trimmings of the cutlets, and a small piece from the end of this beet, which I torgot to cut off and salt, instead of roasting some vegetables, will make a pint and a half of "Yes, that will do very nicely: but don't put

in any vegetables excepting carrots.' 'Oh, I think vegetables in soup are so nice," "So they are, Milly, but they must be put in at a proper time, otherwise you have no flavor ex-

cepting a stale, disagrecable one. Bul the bones and meat for six or eight hours, then strain it, Elizabeth, as you have done here. "Now then, Milly, this lat on the soup must be completely taken off. Mince somewhat small a couple of turnips, a tiny onion, a piece of shallot, and some outside pieces of celery. Let the stock boil, Elizabeth, twenty minutes before it is required for dinner; then throw in the minced vegetables and a truy bit of butter; let the stock and vegetables boil rapidly for a quarter of an hour, and, it not sufficiently thick with the vegetables, mix a teaspoonful of flour smoothly with cold water, and strain it in the soup, and let it summer up once. Then strain it into the soup-tureen, in which will put the toast that was left from breakfast

shall have excellent vegetable soup. Will you recollect this, Elizabeth ?" "Yes, ma'am."
"It cook were here I should not need to say all this, but Elizabeth is inexperienced." (To be concluded to-morrow.)

but first cut it into tiny squares-and we

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