

and her parents are informed that, if the pupil cannot complete her lessons within the time mentioned, she should leave them undone. In preparing these schedules, the master or mistress has to enquire systematically into the habits and hours of the families from which their pupils come, and to adapt the schedule of each pupil to her home-circumstances. So far as I know such care of the pupil's home-work as this is very rare in American schools, whether for boys or girls.

TRANQUILITY OF LIFE.—An English girl of good family grows up, until she is eighteen years old, in an atmosphere of profound quiet, like a plant which the gardener has sheltered from the wind, that it may develop on all sides to perfection. She does not associate much with her parents and their friends; sees very little of young men beyond those of her own family; does not go to parties, or public entertainments of any sort; and knows little, and cares less, about what is going on in the world. In all these respects, her life is physically much more wholesome than that of her American sister. Moreover, she is never subjected to the influence of strenuous competition at school,—that most

disastrous influence for girls and young women. She is never a performer at school "exhibitions," or public examinations of any kind. Her tasks at school, or with her governess, are decidedly lighter than those of boys or young men of the same age; and she never has occasion to compare her attainments with those of the other sex.

THE INFLUENCE OF THE DESIRE OF MARRIAGE.—A fortunate marriage is what an English girl desires for herself, and what her parents desire for her. To this end it is all-important, in England, that a young woman, of whatever class in society, should be healthy and vigorous. When American young men feel about this matter as English young men feel, and have felt for many generations, there will be a great improvement in the physique of American women, because parents will have strong motives, perhaps unconscious ones, for using all means to that good end; and it is an end which can be accomplished by the persevering use of the right means. Thoughtless marriages are more natural in a new society than in an old. As American society gets more highly organized, such marriages will be less and less common.—*From "The Building of a Brain."*

HOW TO MAKE LOBSTER SALAD.

There are few nicer and at the same time prettier-looking dishes than a *salade mayonnaise*. Yet too often when directions are given, in books or otherwise, how to make mayonnaise sauce, the latter point—that is, appearance—is altogether left out of the question. Making mayonnaise sauce, and simply mixing it with some lettuce and lobster and hard-boiled egg, is certainly making a very nice lobster salad. Just in the same way the most beautiful clear jelly might be handed round in white pudding-basins, or even in the saucepan in which it was boiled; but how different to a handsome mould, with a few preserved fruits inside it, placed in the centre of a bright cut-glass dish, and a little cut lemon by way of garnish!

But we have been long enough on the subject, "How not to do it," and must begin at once with the practical recipe.

First the ingredients: A lobster; and if there is any coral in it, take it out, and make some lobster butter with it, as it will do no good to the salad. This lobster butter will keep, and enable you at a future period to make lobster sauce in a hurry out of a preserved tin of lobster; and this can not be done without lobster butter. Next some fresh lettuces (French are by far the best for mayonnaise salads), a small piece of butter, two fresh eggs—as we are only going to describe how to make enough for about four persons—some oil, and a little parsley. We will also suppose the house to contain some vinegar, a bottle of capers, a bottle of anchovies, and a bottle of olives, at the same time reminding timid housekeepers that these latter will do over and over again, and that probably a fifty-cent bottle of each will last a twelvemonth.

We will now describe how a cook ought to