

regretted her words; but presently Katharine recovered herself and her dignity, and saying coldly—

"Thank you for the caution, Mrs. Mathew, I will take care not to lay myself open to such an imputation again," passed from the room.

"Well, I've done it anyway," said Mrs. Mathew, congratulating herself, "but I didn't suppose the little stupid would take it quite like that. Heigho, how dull it is; even Philip away; not that he's much entertainment at the best of times."

Mr. Mathew had recently gone to Holland on important business, and was likely to be absent weeks, if not months.

"I'd go with you if it were anywhere reasonable," his wife had said, "but Holland would be too intolerable, except for passing through as we did before."

And Katharine, in her room, was fighting face to face with the first passion-fiend of her life. Her young heart surged with hatred towards the woman who from the first had repelled her, but whom she had schooled herself to try to like; and the cruel words had revealed to her, as by a flash of electric light,

the fact, which her girlish modesty had hidden from herself before—she cared only too much for Anton Drew.

The children had gone to an evening party, so she was free to battle alone with her anger and pain; but the cool, passive moon streamed in on her before the fight was over; the higher nature had subdued the lower, and for very weariness she slept.

The next morning was Sunday. The victory won, she was free to go, as she had before purposed, to the Early Service, and as she knelt during its holy calm with sorrow but forgiveness in her soul, she pitied and prayed for the woman who knew nothing of the peace this world can neither give nor take away.

Longer than usual she remained after the service, but though she had not noticed him there, Dr. Drew greeted her at the door. One glance at her face, still pale with the emotions that had shaken her, made his voice take a tenderer tone than ever it had before.

"You will come in and see us this afternoon after the service?"

"No, thank you, Dr. Drew, I cannot come to-day."

"Not," in a surprised tone, "why, what will prevent you, are you not well?"

"Quite well, thank you. But I shall not be able to come this afternoon."

"Will you not tell me why?" his tone grew slightly reproachful.

Poor Katharine, what could she say? With a haughtiness new to her she replied.

"I have said I am not able. If you will tell Mrs. Drew so, with my kind regards, I shall feel greatly obliged."

If Mephistopheles in person had been standing by that church porch as in "Faust," the calm of those two young people could not have been more disturbed; doubtless he was there rejoicing.

"Mrs. Mathew must have been interfering, mother," said the doctor, giving an account of the interview; "she was never like it before."

"Perhaps so, but we'll make it all right again with her, poor child, never fear, Anton."

For the motherly heart fully suspected her son's secret, and was as well-pleased thereat as a mother can feel, when she sees a wife likely to come between the love of herself and her only son.

(To be continued.)

COLD POTATOES: WHAT TO DO WITH THEM.



It is often very difficult to guess exactly the proper quantity of potatoes to cook in large households, in order neither to have a stint, nor yet to have cold ones remaining. As, however, there are so many nice ways of using up cold potatoes, it is better to err in having too many than too few of this wholesome vegetable. As meat pies with potato crust and fried potatoes are well known in every household, they may be passed over without comment, that our attention may be devoted to a few less common receipts. We frequently find that cooks are not willing as a rule to trouble about a small number of potatoes left from any meal, and that when two or three only remain, they are quietly slipped into the pig man's bucket (where such exists) without any qualms of conscience. This is probably for two reasons; first, because they are ignorant of many of the nice little dishes that can be made from them, and secondly, because cold potatoes are troublesome to mash. The latter difficulty can be got over very simply by making it a rule to have them peeled and mashed before they have time to get cold; this is only the work of a few minutes, especially if you have one of those useful utensils made for the purpose of mashing them; then cover them to keep them from drying up until you are ready to use them the following morning. Some cooks are fond of getting over the difficulty in another way, that is by boiling them up again when they wish to use them; but this is by no means a good plan, as the flavour of the tuber is utterly spoiled by a second boiling, especially when the skins are the least bit broken.

Potato Pie.—Mix five heaped tablespoonfuls of mashed potatoes with two tablespoonfuls of flour, a seasoning of pepper and salt, and a teaspoonful of chopped parsley. Add a small cupful of fine gravy, put all into a pie-dish and bake for fifteen or twenty minutes.

Potato Balls.—If you have any remaining from a dish of potatoes mashed with milk and butter, you can make delicious balls with it.

To about a pound of it add a beaten egg and mix well. Form into balls, brush them over with egg and roll in fine crumbs. Arrange them in a frying basket, so that they do not touch one another, fry them in plenty of boiling fat until they are a golden brown colour, drain them well and serve very hot in a nicely folded napkin.

Potato Puffs.—As potatoes are dearest when eggs are cheapest, one does not mind using a few of the latter at that season of the year to make a very tasty dish of the former. Mash four large potatoes very smoothly, add a little pepper and salt. Put half a wineglassful of milk and an ounce of butter into a saucepan; when these boil stir in the mashed potatoes until all are thoroughly mixed, and then remove the saucepan from the fire. Add the yolks of three eggs, one by one, beating them thoroughly. Whisk the whites of four eggs to a very stiff froth and add them lightly to the mixture. Half fill six very small china moulds with it, and bake them in a quick oven till they are a pale brown colour. They should rise considerably in the baking. Serve them in the moulds, which may be arranged on a prettily-folded napkin.

Apple Dumpling with Potato Pastry.—Put six ounces of flour into a basin, add a teaspoonful of baking-powder and a little salt; mix well and rub in five ounces of butter, then add six ounces of mashed potatoes. Mix all thoroughly and add a small quantity of water if necessary. Roll out the pastry and line a buttered basin with it, reserving part of it. Fill this with apples, sugar and whatever flavouring you prefer, cover the top with the remaining piece of crust, pinch the edges together and cover it with a well floured cloth securely tied down. Boil it in fast-boiling water for two hours. This pastry is considered by many persons to be much more wholesome than the suet crust which usually envelops the apples. It is also suitable for hot pies of meat or fruit.

Potato Pudding.—Rub into six ounces of smoothly-mashed potatoes two ounces of butter, add four ounces of sugar and three well-beaten eggs, and the juice of a lemon. Beat all well together, put the mixture into a dish and bake in a quick oven for half an hour.

Potato Fritters.—Mash three large, mealy potatoes very lightly, add three well-beaten eggs, two tablespoonfuls of cream, a little lemon-juice and some grated nutmeg. Beat all well together for about a quarter of an hour, or until the batter is very light. Drop spoonfuls of it into a deep pan of boiling fat, and when they become a nice brown colour take them out and drain them upon soft butter muslin. Serve them with sifted sugar sprinkled over them and with or without wine sauce, as may be preferred.

Fadge.—A very favourite bread made of potatoes goes by the name of fadge. Its manufacture is so simple that most cooks make it by the rule of thumb, and probably the receipt has never found its way into any cookery book. The potatoes should be mashed as smoothly as possible and seasoned with salt, then they should have as much flour well kneaded into them as will make a stiff dough that may be handled without breaking too easily. This should be rolled out to a thickness of about a third of an inch and cut into triangular or square pieces of convenient size. Prick each piece here and there with a fork to prevent its blistering, and bake on a very hot and well-floured griddle. This bread should be eaten hot and well buttered, or it may be fried the next morning for breakfast, when it will make a nice garnish for a dish of ham and eggs. Fadge is not extremely digestible, and should be partaken of cautiously by those who try it for the first time.

These are a few of the tasty things which can be made from cold potatoes, but there are very many more. If you once succeed in establishing the custom of mashing all potatoes remaining from dinner before they become cold, you will be surprised to find in how many nice ways they may be used, if you are on the watch for them. At any time the mashing is forgotten, they may be put, peeled and whole, into the stock pot with beef bones, and you will find them an excellent addition to it, as no vegetable gives a more meaty flavour to weak stock than this most valuable tuber, and they will mash themselves as they cook.

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