

LOUISIANA.

[illegible]

"I have no dress-maker," the girl answered. "I make my things myself. Perhaps that is a little dangerous," she is true, "but it is not very terrible." "I have been strong enough to try myself, and I never needed. I could give you the address of a very thorough woman if you lived in New York."

"But I don't live there, you see. I wish I did. I never," she thought. Fate could never spare me this.

Another slight pause ensued, during which she looked admiringly at Miss

you all I know about them, and, — after a pause for speculative thought upon the subject, — " by-the by, it isn't much, and I will lend you some books to read, and give you a list of some you must persuade your father to buy for you, and you will be all right. It is rather dreadful not to know the names of people and things ; but, after

"They?" echoed Louisiana. "What are they?"

"The editors," she replied, in a rather gloomy manner. "There is a great deal

"Yes, it was," Olivia answered, "but not so clever as you are proving yourself."

Olivia sat down and made a list. It was a long list, comprising the best periodicals of the day, and several standard books.

When she handed it to her she regarded her with curiosity.

"You mean to read them all?" she asked.

"Yes, you have!" she cried. "Yes, you have!"

And she burst into tears and turned about and ran out of the room.

(To be Continued.)

PEA SOUP.  
Two quarts of good stock  
split peas, or green peas,  
white sugar; soak the peas  
night, and then boil tender  
water to prevent them from

**SLEEP.**

are known many children, who were b

which on may fancy. Aleek or a seed of garlic adds much to the flavour. May be added, or vermicelli for a change. Just before serving, burn a little brown sugar and stir through it. This gives peculiar flavour and rich colour to soup.

PEA SOUP.

Two quarts of good stock, one split pea, or green pea, one tea-spoon white sugar; soak the peas, if split, overnight, and then boil tender in just enough water to prevent them from scorching.

### MUTTON SOUP.

which on many fancy. A leek or a seed of garlic adds much to the flavour. May be added, or vermicelli for a change. Just before serving, burn a little brown sugar and stir through it. This gives peculiar flavour and rich colour to soup.

PEA SOUP.

Two quarts of good stock, one split pea, or green pea, one teacup white sugar; soak the peas, if split, overnight, and then boil tender in just enough water to prevent them from scorching.