

when an older person is speaking, should hasten with a chair or footstool so that the guest may be as comfortable as possible, and should be on the watch to perform any little act that may conduce to the welfare of either parent or friend. It is such training as this that will make them good hosts and hostesses when they grow up, for one of the first lessons in social life is to be considerate of others.

As soon as a baby can talk it should be taught to say "please" and "thank you," and one undoubtedly feels a distinct pleasure in observing such pretty little forms in small children; as, for example, I was delighted with a little girl of three that I recently met, and who, whenever she wanted anything at table, would say, "Will you kindly pass the salt?" "Will you please take some more of this?" "If you please may I get down off my chair?" &c.

In children's manners towards servants, also, there is often much to be desired. They should be taught that they are not to have two sets of manners—one for those whom they consider their superiors, and another for persons whom they consider beneath them in station. If they do not instinctively do so, children should be taught to speak kindly to servants and the poor, and I am sure that if there were more civility in methods of addressing persons who are one's social inferiors, one would receive a great deal more civility and consideration from them. Girls and boys of ten to fourteen are often extremely domineering, and it must cer-

tainly be a painful position for a grown man or woman to be ordered about by such a child, and yet be obliged to obey for fear of losing the situation. If a child speaks rudely to a servant, the proper punishment is to rebuke him or her in the presence of that servant, as the humiliation will be then felt and remembered; but, on the other hand, servants should never be told of their faults before children, for this is humiliating to the grown person, and bad training for the child.

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**COLIC IN INFANTS** may be relieved by placing a hot cheese-plate over the abdomen, or rubbing with the warm hand, and in bad cases a teaspoonful of hot water with four or five drops of brandy in it will sometimes give almost immediate relief. When children are much troubled in this way, a teaspoonful of caraway water may be administered after each nursing, or in each bottleful of food.

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**CONVULSIONS IN INFANTS** under three months of age are generally due to overloading the stomach, chill, or injury. They are less common at this age than a little later. The child should be undressed at once, and put, for five minutes, into a warm bath with a little mustard in it. An emetic of ipecacuanha should be given, and immediately after it has acted, a purgative of castor oil. The doctor should be sent for at once.



### SIMPLE RECIPES FOR DAINTY DISHES.

**Mock Pigeons.**—Take two pounds of veal cut from the fillet, divide into slices half-an-inch thick, two-and-a-half inches broad. Spread each with forcemeat which has chopped ham added to it, tie with tape, and stew in stock for one hour; take out, roast with butter till brown, remove the tapes, arrange in a circle on a hot dish, pour thick brown gravy round, and serve.

**Mincéd Mutton or Lamb.**—Cut the meat into nice square pieces, crack the bones and stew them for an hour, then strain off the stock, and add to it one large Spanish onion, not cut too finely; simmer for twenty minutes, then add one pint of new milk, with seasoning to taste; thicken with two teaspoonfuls of blended flour, add the meat and allow to get thoroughly hot, but do not boil; pour into a deep dish and serve with mashed potatoes. Veal can be minced in the same manner.

**Luncheon Cake.**—Take six ounces of butter, six ounces of the best flour, twelve ounces of sugar, one pound of currants,

one pound of sultanas, twelve ounces of orange and lemon peel, four ounces of citron, four pounds of self-raising flour, one ounce of allspice, and about one or two punts of milk (sufficient to moisten the mixture). Stir the ingredients well together; place in tins, and bake in a hot oven for about an hour and a half.

**Small Chocolate Cakes.**—Take the weight of three eggs in sugar and flour; boil the sugar with a little water to a syrup, and in the meantime whisk the three eggs in a basin till they are quite thick; then add the sugar, and go on whisking until it becomes as thick as cream; next lightly mix in the flour, and when quite smooth, flavour with essence of vanilla, or anything else that is preferred, and bake for about half-an-hour in a flat buttered tin. When cold, cut into small squares and ice with the following icing: Mix half-a-pound of icing sugar with a gill of water, put it on the fire, and when it begins to boil add two ounces of grated chocolate; go on stirring till it becomes the consistency of cream.

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