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Hints on Etiquette.

CONVERSATION.

In conversation avoid gesticulation, and cultivate an agreeable tone of voice; do not talk too much, and when you are addressed listen attentively and pleasantly. Never talk to a gentleman about his profession, unless he first refers to it. Never remind anyone of a time when their circumstances were less affluent than at present; neither is it in good taste to set forth the comparative obscurity of your own origin.

If any one is praised, even if you deem it to be unjustly, permit it to pass. Nothing is ever gained by trying to lower even the worst of humanity. If you cannot agree with the speaker, you may at least be silent. When a person begins to relate a circumstance or an anecdote, never cut it short by saying you have heard it before. Do not interrupt a person who is telling a story, even if you know him to be relating it incorrectly. Avoid all slang expressions; they are essentially vulgar.

Do not speak of absent persons, who are not relatives or intimate friends, by their christian or surnames only, but always as Mr. Allan, Miss Smith, or Mrs. Brown. Above all, never name any one by the first letter of his name, as Mr. A.

Suppression of undue emotion, whether of laughter, or anger, or mortification, or disappointment, or of selfishness in any form, is a sure mark of good training, as is also the avoidance of saying anything that may hurt another's feelings. Always look at the person you address, not necessarily with an unblinking stare, but easily and in a straightforward manner.

Interruption of the speech of others is against good-breeding. Some one has aptly said that if you interrupt a speaker in the middle of a sentence, you act almost as rudely as if, when walking with a companion, you were to thrust yourself before him and stop his progress.

In addressing persons with titles, always add the name as: "Were you present Doctor Howard?" "What do you think of it, General Grantham?" A Frenchman is always addressed as Monsieur, and you never omit the word Madam, whether addressing a duchess or a dressmaker, only the former is "Madame la Duchesse," the latter plain "Madame." Always give a foreigner his title.

When one hears an indelicate word or expression, which allows of no possibly harmless interpretation, not the shadow of a smile should flit across the lips. Either complete silence should be observed in return, or the words, "I do not understand you," be spoken. A lady will always fail to hear that which she should not hear, or having unmistakably heard she will not understand.

Never ask impertinent or strictly personal questions. Never try to force yourself into the confidence of others; but if they confide in you of their own free will, let nothing induce you to betray it. Never pry into a secret, and never divulge one. Never attack the character of others in their absence, and if you hear others attacked say what you can consistently to defend them. To speak to one person in a company in ambiguous terms, understood by him alone, is as rude as if you had whispered in his ear.

"The Dickens" "Mercy" "My Goodness" etc. are said to be feminine expressions of profanity. At all events they are very distasteful expressions, and as such should not be indulged in. No one has a right to "speak his mind," unless he is quite certain it will prove agreeable to his listeners. Cultivated people are not in the habit of resorting to such weapons as satire and ridicule.

It is ill-bred to touch people when you have occasion to address them. Never speak

to one person across another. Don't be witty at another's expense, and never broach topics of questionable propriety. Down-right contradiction is unpardonable; if obliged to differ, do so modestly and pleasantly. It is almost insulting to respond to remarks made to you, with mere monosyllables.

If you are not sure that you speak grammatically and pronounce correctly, study books of grammar, consult a dictionary, and listen carefully to the conversation of cultivated people. Young people should be taught to say, "Yes, mama" (accent on the last syllable), "Yes, Aunt etc.", instead of "Yes, ma'am", as one occasionally hears. Never say ma'am at all. "Sir" is right towards superiors, but even in this case should be sparingly used.

If you wish to be popular, talk to people about what interests them, not about what interests you. In conversation, all provincialisms, affectations of foreign accents, mannerisms, and exaggerations are detestable. It is not in good taste to speak of your birth, your travels, or of personal matters. You may be misunderstood and thought a boaster. Puns and proverbs are to be shunned; the latter are considered vulgar, and the former tiresome, unless they can be classed as witty sayings. Tales and anecdotes bore most listeners; when introduced they should always be to the point and told in as few words as possible.

In conclusion: The most certain means of becoming a good conversationalist is to possess yourself of a knowledge of the world, and a knowledge of books, and acquire the facility of imparting that knowledge. Adhere strictly to the rule of doing as you would be done by, firmly resisting all temptation to the contrary. This will, in time, impart that firmness and confidence, which, when allied to grace, invariably bestow tact and practical wisdom. In this age of cheap literature there are wide avenues of knowledge open to all.

The House-Fly.

The common house fly does not, in the ordinary sense of the word, migrate, though of course, individuals of the species frequently travel long distances. The remarkable fecundity of the fly is quite sufficient to account for its numbers during the early summer. A few individuals, in the torpid state, survive even the coldest winter, and with the first warm days of summer lay their eggs. When deposited under favourable conditions these are hatched in from twelve to twenty-four hours, and in twelve days the worm changes into a nymph, and in ten days more into a perfect fly. A fly will lay four times during the summer, about eighty eggs each time, and careful calculations have demonstrated that the descendants of a single insect may, from the 1st of June to the end of September, exceed 2,000,000. Were it not for bats, insect-eating birds and the innumerable microscopic parasites with which the fly is particularly afflicted, there would be no worse pests in the world than a fly.

He removes the greatest ornament of friendship who takes away from it respect. —[Cicero.]

It is by presence of mind in untried emergencies that the native metal of a man is tested. —[Lowell.]

To judge human character rightly, a man may sometimes have very small experience provided he has a very large heart. —[Bulwer Lytton.]

Equality is the life of conversation; and he is as much out who assumes to himself any part above another, as he who considers himself below the rest of the society. —[Steele.]

The Family Helper.

Every housekeeper knows, from sad experience, how hard it is to find a thoroughly satisfactory dressmaker, especially if she lives in a small country town. There are many good, respectable women who are well equipped in the solid part of their trade, the plain sewing, working button-holes, and such necessary things, and there are a few who perhaps have the taste and the artistic fancy that leads one to know what is really beautiful and fitting, but they cannot do the needed foundation work, and their most charming designs fall to pieces on the first wearing.

Surely, here is a wide field for young girls who are looking about for occupation. A French girl who expects to be a dressmaker begins by the time she is twelve years old, and works hard to learn every detail of her future vocation. She begins at the very foundation, picks out threads, rips seams, presses open seams, overhands, hems; in short, makes herself mistress of every possible contingency, so that she is as well qualified for future success as the youth who has finished his years of apprenticeship.

How different the custom in our country. A girl who gives six months to learning the trade is considered well prepared, and will cut into the most expensive dress goods with a nonchalance refreshing to behold—save in the eyes of the unfortunate owner of the dress-pattern. Of course, there is a medium ground between the two, but it is better to be too careful than too careless. To become a good dress-maker is to give time and thought, as well as practice, and the wide-awake girl will begin at the bottom and become mistress of every branch of her chosen trade.

To be an artistic dress-maker, one must have an eye for form and color almost equal to that of a painter or sculptor.

Our Canadian girls have in their hands the power and opportunity to lift this essentially womanly profession up from the pit of disrepute into which it has fallen through long years of neglect, and to make needlework honorable, as it was when queens and their court ladies fashioned garments for their loved ones. To be a good seamstress of course demands less outlay of time and patience in the preparation, and one has the advantage of being able to begin money-earning a little sooner. It is not quite so lucrative as dressmaking, but perhaps it is more to be recommended, since there is much less outlay of nerve force and less responsibility.

To patch neatly, to darn well, to sew on missing buttons, to cut and make plain garments—these are the principal varieties of work that fall to the share of the seamstress.

There are industrial schools where any girl may learn these elementary branches, and any young girl whose education in plain sewing has been neglected would do well to obtain their printed course of instruction and study it well, even if she does intend to sew for any one but herself.

There is never a lack of employment for a good seamstress. All mothers of families need the help of one who can do plain sewing without needing constant oversight, and a young woman may be a genuine missionary who brings comfort to her tired sisters who are sinking beneath the burden of making and mending. Such a girl, if she be refined and conscientious, will find a welcome wherever she goes.

The first proof of a man's incapacity for anything is his endeavouring to fix the stigma of failure upon others. —[B. R. Haydon.]

SUGAR COOKIES.—One cup butter, two cups of sugar, and three eggs; flour enough to make a soft dough; flavor with cinnamon or nutmeg and bake in a moderate oven.

Some Table Dishes.

Apple tapioca pudding is a deliciously dainty dish when served properly; it is best when served a few hours after it has been cooked. Soak half a cupful of tapioca over night in three cupfuls of cold water. Cook the tapioca in this same water the next morning for an hour, and then stir into it half a teaspoonful of salt, and then a cupful of sugar, a tablespoonful of lemon juice, and full quart of pared, sliced, and corad tart apples.

We herewith give the recipe of American cream, which has been requested several times: Dissolve half a boxful of gelatine in a quart of milk or cream, and boil over a hot fire when dissolved. Stir in the yolks of four eggs when this has boiled and four tablespoonfuls of white sugar; then take from the stove and stir into this whites of four eggs beaten stiff, with four tablespoonfuls of confectionery sugar. Flavor to taste with vanilla or a little oil of almond. Keep for a few hours before using.

MOLDED CALF'S HEAD.—Cut thin slices from a previously cooked calf's head; also from a good cut of cooked ham. Boil half a dozen eggs for twelve minutes; break the shells and cut the yolks into halves, the white into rings. Season the meat with pepper, salt, and nutmeg, and a pinch of mace. Spread over it a tablespoonful of finely chopped parsley. Lay the yolks and whites of the eggs round a thickly buttered tin mold in a pattern. Then put in the veal and ham in alternate layers, with egg between, here and there; continue this until the mold is full. Pour in half a pint of melted meat jelly.

A dish which is liked by the hungry and the hearty is made in this way: Take some thin slices of cold roast beef, brown them in butter, warm some cold boiled potatoes which you have chopped fine and seasoned well. Heat also cold boiled cabbage, chopped fine. When these are all hot place a layer of meat in a warm vegetable dish, then a layer of potato, then of the beef, then of the cabbage, and so on until the dish is full. Do this as speedily as possible, so as to send it hot to the table.

FRIED ONIONS.—Have frying pan hot, put in a good-sized piece of butter (or meat tryings after frying meat), put in the onions sliced; sprinkle with pepper and salt and pour in just a little hot water, cover closely, let cook twenty minutes; add a teaspoonful of flour in a little milk, and when it boils it is ready to serve.

TAPIOCA CREAM.—Soak one-half cup of pearl tapioca in water over night, put a quart of milk in a saucepan to heat, beat the yolks of three eggs and two-thirds cup of sugar with the tapioca. When the milk is hot, stir in and boil two minutes, stirring constantly. Set on the ice, and just before serving beat in the whites of three eggs beaten stiff, and season with lemon and vanilla.

FRUIT CAKE.—The yolks of ten eggs, ten ounces butter, one pound sugar, one pound raisins, one pound citron, one pound raisins, two pounds currants, one teaspoonful cinnamon, cloves, mace, nutmeg.

A compote of red bananas served with whipped cream is a nice luncheon dish. Make a sirup with a large cup of sugar and a scant pint of water. Let the sirup come to the boiling point and boil rapidly for ten minutes, and then add a gill of marschino. Pour the hot sirup over as many red bananas, cut in thin slices, as it will cover. When the sirup is cold serve the bananas with whipped cream. Many fresh fruits are much more delicious sweetened with a cooked sirup like this than with raw sugar. Oranges are especially nice cut up and served in this way. Omit the marschino, however, for oranges, but flavor the sirup, if you wish, with a little grated orange peel.