

with ostentatious emphasis. "I resolve always to get up in the morning as soon as I am called, and without a single grumble; always to be amiable when annoyed; always to do what other people like, and what I dislike myself; always to be good-tempered with the boys, and smile upon them when they pull my hair and play tricks with my things; always to be cheerful, contented, lady-like in deportment, and

agreeable in manner. What do you say? Silly? I am not silly; it's you two girls who are silly. If you are going to make resolutions at all, you ought to do it properly. Aim at the sky, and you may reach the top of the tree; aim at the top of the tree, and you will grovel on the ground. You are too modest in your aspirations, and they won't come in your good, but as for me—with a standard before me of absolute perfection—"

"Who is talking of perfection? and where is the tea, and why are you still in darkness, with none of the lamps lighted? It is half-past four, and I have been in my study waiting for the bell to ring for the last half-hour. What are you all doing over there by the fire?" cried a masculine voice, and a man's tall figure stood outlined in the doorway.

(To be continued.)

## ON THE EMPLOYMENT OF GIRLS IN DAIRY-WORK AND OUTDOOR INDUSTRIES.

By LADY GEORGINA VERNON.

THE problem of how to obtain the most profitable and suitable employment for women of the upper classes is one which is daily pressing for an answer.

An absolutely new class demanding work and remuneration has sprung into existence of late years. Offices for the employment of women are thronged with applicants, young and old, culled from what not long since was known as the leisured class, but whose diminished, or indeed in many cases lost, incomes, have thrust them out into the large company of toiling women. A few years since when a girl undertook some definite work away from home, it was generally surmised either that she was unhappy at home, or for some reason was weary of social life, and sought interest and pleasure in the activity of some philanthropic scheme. But now, as we all know too well, the sad need to "make a living" is limited to no class or age; and yet, though I have said the word sad, it is through the ennobling influence of work that many a woman has cast off the trammels of her old fashionable life and risen to higher womanhood, proving herself capable of conquering difficulties, and through hard work and self-denial made a home for those near and dear to her.

It is greatly for the sake of such as these, whose early days have been passed in the sweet luxury of country homes, with out-door exercise, with their horses and their dogs, with their gardens, and healthy sports in the fresh air, that I desire now to speak, and to show that there is a sphere of what would prove most congenial work to many, but which has been so far greatly overlooked and neglected, and I believe in a great measure because it has not been put before women what interesting and absorbing work can be found in activities connected with agriculture, and I will preface what I have to say by the remark that all that I describe in the following suggestions is work suitable for an average strong and healthy woman.

Dairy-work first claims our attention, and here we can find not only work which pays well, but work with a special charm, and in which the quick instinct and neat, deft fingers of the cultured woman will find a field for exercise.

The first necessity for success in whatever branch of dairy-work is eventually taken up, is that the learner should be thoroughly grounded in the very first details, and in those things which might appear to many ladies as quite unnecessary for them to learn. I mean the keeping the floors clean and sweet, the art of thoroughly cleaning the dairy utensils, keeping every tin and pan bright and shining; spotless cleanliness is one of the principal secrets of all dairy success.

The work of a dairy is marvellously lightened in these days by the aid of machinery and the various appliances now in common use; for instance, the separator, which minimises the labour to such an extent that a dairy-maid, instead of spending half a day in scalding and washing and keeping the pans for the milk clean, can now finish the work connected with the milk, of even a large dairy, I mean from fifteen to twenty cows, in a couple of hours.

Then there is the butter washer, which obviates the handling of the butter, and instead of the old laborious process of washing and turning and squeezing the butter-milk from the butter, by a few quick turns rapidly cleanses the golden mass of sweet, fresh butter from the butter-milk and makes it ready for rolling into marketable shapes. Then also the charming little Victoria churns without beaters, which are so easily scalded out and kept sweet. Indeed like most work, this has been greatly simplified, but none the less does it require care, attention and cleanliness. There is a good deal in the care of the milk and the cream, which should be thoroughly mastered. For instance, the knowledge of the proper time to keep cream and the amount of acidity or ripening required for first-class butter-making, this and a great deal else must be learnt, and it is want of attention to these matters which has given our English butter a less good name in the market than the Danish or Normandy butter. But I can assure those who will take the trouble and spare no pains to ensure perfection, that English butter, when really good, can always command a higher price in the market than the foreign produce.

The whole labour of butter-making is clean and dainty; eminently women's work, and can be made a very profitable industry. I should, however, strongly urge all those who are thinking of embarking in dairy-work, that they also learn to make cheese. I am not an advocate for women making the large English cheeses, such as Cheshire or Gloucester, because for these a man would be required to lift the heavy vats of milk during the process as well as each day during the turning and ripening of the cheeses, but I should urge women to take up more thoroughly and definitely than has ever been done yet in our English dairies, the making of what are known as soft cheeses, the *Fromage mou* of France, which is daily becoming more popular in England, and for which I foresee a great future if we could bring these easily made little cheeses quickly into the market at reasonable prices. I know that efforts have already been made in this direction, but more in an amateur way. Here and there a few Camembert or cream cheeses are being made,

but the work of production is not carried on seriously and on a large scale. At one time I hoped to see Camembert brought to perfection in England, but for some unknown reason, whether it is the climate or the pasture of the cows, or whatever it is, no one has been able to do this. Camemberts have been made and are made, but they just miss that captivating flavour which one finds in these little cheeses in Normandy. Still, if I were starting a factory for soft cheeses I should not despair, but I should go straight to the home of the cheese, which is not far from picturesque Lisieux in Normandy, and I should learn the whole system there. Doubtless the great stumbling block is the varying temperature of our English climate, and the consequent exceeding difficulty of giving these capricious little cheeses not only the warmth (which may be achieved by stoves or pipes) but the right quality of pure, fresh air which they demand. Still I should urge another serious trial of making these cheeses. Then I may mention there are a whole list of easily made and easily ripened soft cheeses, and I desire so especially to call attention to this industry, that I must dwell rather more fully upon it.

The simplest of all, the old-fashioned English napkin cheese or cream cheese, needs no comment, it is no trouble to make and sells for nearly double what the cream composing it is worth. Gervais is another highly popular cheese, much used, I believe, in clubs, very easily made, and fit for the market in three days. Bondon takes longer to make, but it may be made from skimmed milk, and thus can be used to work up the milk from which the cream for the richer cheeses has been taken. Livarot is a cheese which is also made of skimmed milk, but it is so strong in flavour that I do not think it will ever become a very favourite cheese here, still it has the advantage of using up the skim milk. Pont l'Évêque is a charming cheese, rather larger than those named before, and in France is very often sold green or unripe and ripened by the purchasers in their own cellars, and this is a great advantage to those who have not large and suitable cellars for the ripening. The same advantage belongs to the various cheeses known as Brie, which are firm enough for the market at the end of a fortnight. I can confidently name the varieties of the Brie and Coulommiers cheeses as easy to make, and very profitable to sell.

The plant required for the making of all the six soft cheeses which I have named is also of the very simplest kind. There are none which could not be made in any ordinary dairy, and I do not hesitate to say, would repay the maker fifty per cent. for the worth of the milk or cream employed.