

very jolly person, she has little time for worry, and seems to enjoy herself as long as she sees her numerous flock happy and contented. She has them before her every hour of the day, she has to listen to their many little disputes and deal out to the best of her power justice to all; to comfort the ailing and in fact to be a source of dependence in any emergency.

These duties fill up her days and when night comes blessed sleep, without stint, takes her to a well earned rest.

Many young people of to-day grow up with the selfish idea that there are certain duties which mothers do for them, but it never occurs to them that many of these might be done by themselves, such as mending their own clothing, darning stockings, putting on fastenings where needed, little things, which seem small, but when done by one person become quite formidable, as might easily be seen any week when the stockings from the wash come to be darned.

The invention of the safety-pin is a source of great comfort to the idle and careless, who are so often caught in a trap of their own neglect. There is nothing some girls will not resort to save themselves from using a needle and thread, but just how they manage to get along without them is a source of wonder to the tidy ones. But such is a fact. A kind friend tried for a whole year to induce a young servant to mend and make for herself, but found the task perfectly hopeless.

It would be a good thing if the schools would take up the idea and carry it through, so as to make it a part of the education in a school. It is a sad thing to hear a girl confess, in these times, her ignorance of the first thing how to sew a button on, and that a button-hole is a mystery beyond them. Duty to those who do these things for themselves calls for admiration, while others rejoice at their ignorance of such trifles and prefer to pay

some one to do it for them, never thinking a day may come when they may have to fend for themselves.

SCALLOPED OYSTERS.

Butter a dish and sprinkle on the bottom a layer of bread crumbs; cover this with oysters and put in little pieces of butter and season to taste; then a layer of bread crumbs and oysters till the dish is filled, having the bread and seasoning and butter on top. Use bread sparingly.

AFTERNOON TEA SANDWICHES. CHICKEN SANDWICHES.

Ingredients:—

1-2 lb. cold chicken.

1 oz. butter.

1½ teaspoonful pepper.

Grated nutmeg and salt to taste.

A small teaspoonful lemon juice.

1-2 teaspoonful minced parsley.

2 ozs. minced ham.

1-4 teaspoonful minced lemon peel.

Method: Either boiled or roasted chicken may be used. In either case the skin is removed and the meat passed twice through the mincing machine; it is then pounded in a mortar with the other ingredients; when thoroughly mixed it is ready for use. White bread is correct for these sandwiches; it is lightly buttered, one half spread with the chicken paste, then covered with another slice of the bread, and made up in the usual way. Prettiest cut into triangular shapes.

ROLLED SANDWICHES.

Ingredients:—

Slices of bread, an eighth of an inch in thickness.

1-4 lb. cold chicken.

2 ozs. cooked tongue.

3 tablespoonfuls of mayonnaise sauce.

Method: Mince the chicken and tongue very finely with a knife, or, better still, pass it twice through the mincing machine. It may be seasoned a little, and is then mixed with sufficient mayonnaise sauce to make a paste. Cut the bread into