

A CONSIDERATION.

"SERVANTS are such a trial!" is now the general complaint. Mrs. A. has five cooks in one winter; Mrs. B. changes her chambermaid every month; Mrs. C's nurse neglects the baby; and Mrs. D's waiter is impertinent to his mistress and cross to the children. To hear a knot of ladies discuss their respective domestic grievances, one would suppose that there was no honesty of purpose and little ability left among "those of our own household." And yet in the old times which we now look upon as dark ages, in the days of our youth, when we should have been learning better lessons than idleness and extravagance, servants grew old and gray-haired in the employment of our family.

It cannot be all the fault of those in service. If those who complain the most would spend half the time wasted in talking over their trials, in gaining the interest, and enlightening the ignorance of their servants, half of their lamentations would be spared. Many an indifferent cook might be made capable and grateful with a little instruction, and the impertinence and idling often come from a spirit fretted by accumulated task-work, that should have been arranged to a methodical routine.

There is a good lesson worth laying to heart in the memorable last words of Justice Talfourd, the wise jurist and elegant poet. It will be remembered that he died last year, in the discharge of his judicial duties, in the midst of an appeal from the bench for sympathy with those we employ:—

"I am afraid we all keep too much aloof from those beneath us, and whom we encourage to look upon us with suspicion and dislike. Even to our servants, we think perhaps that we fulfil our duty when we perform our contract with them; when we pay them their wages and treat them with the civility consistent with our habits and feelings; when we curb our temper and use no violent expressions towards them. But how painful is the thought that there are men and women growing up around us, ministering to our comforts and necessities, continually inmates of our dwellings, with whose affections and natures we are as much unacquainted as if they were the inhabitants of some other sphere. This feeling, arising from that kind of reserve peculiar to the English character, does, I think, greatly tend to prevent that reciprocation of kind words and gentle affections, gracious admonitions and kind

inquiries, which often, more than any book education, tend to the culture of the affections of the heart, refinement and elevation of the character of those to whom they are addressed."

TO KEEP EGGS FOR WINTER USE.—Pour a full gallon of boiling water on two quarts of quicklime and half a pound of salt; when cold, mix it into an ounce of cream of tartar. The day following put in the eggs. After the lime has been stirred well into the boiling water, a large part of it will settle at the bottom of the vessel, on which the eggs will remain. Keep them covered with the liquor, and they will keep for two years.

TO BOIL EGGS TO EAT IN THE SHELLS, OR FOR SALADS.—The fresher laid the better; put them into boiling water; if you like the white just set, about two minute's boiling is long enough; a new laid egg will take a little longer; if you wish the yolk to be set, it will take three, and to boil it hard for a salad, ten minutes. A new-laid egg will require boiling longer than a stale one, by half a minute.

CUPPED EGGS.—Put a spoonful of very nice high-seasoned, brown gravy into each cup; set the cups in a saucepan of boiling water, and, when the gravy heats, drop a fresh egg into each cup; take off the saucepan, and cover it close till the eggs are nicely and tenderly cooked; dredge them with very fine mace, or nutmeg and salt. Serve them in a hot-water plate, covered with a napkin.

SOUFFLE FRANCAISE.—Put into a stewpan one ounce of butter; when melted, add two table-spoonfuls of flour; stir them well over the fire, so that the flour be thoroughly cooked; but not coloured; add by degrees a wineglass of boiled cream, and four times that quantity of boiling milk; work it quite smooth, take it off the fire, add four yolks of eggs, sugar to palate, a grain of salt, and a table-spoonful of orange-flower water; whip up strongly the whites of eight eggs, mix them lightly in the batter, put the whole into a soufflé-dish, and bake for an hour. The flavor of this soufflé may be varied according to fancy, omitting the orange-flower water, and substituting either vanilla, curacao, noyau, maraschino, chocolate, coffee, &c.

FAINTING.—In cases of fainting apply to the nostrils and temples some spirits of compound spirits of Ammonia, and give a few drops in a wineglass of water inwardly.