

While negotiations were pending with him, whom for convenience sake I will call Mr. Charles, I received a visit from a clergyman who had come all the way from Acton in response to our first advertisement. He professed himself so thoroughly satisfied that he would have relieved us of almost the whole of the house, if in return for his generosity we would give him service, board, and all other etceteras. When it entered his reverend mind to inquire into terms, which were to be "by the year," he brusquely declined to pay anything like the price we asked, declaring he might as well take the house himself and have done with it. However, as I stuck to my guns, metaphorically speaking, he was obliged to go at last, though very loth. On the doorstep he turned round, and as a parting shot, intended doubtless to make me regret my exorbitancy, said impressively—

"Yes, I like the house, I like the situation, and I like you; but mark me, you'll never, never get what you're asking."

Lest I should give my reader the idea that this dubitable price was really a fancy one, I may here mention that it had been fixed (after due inquiry into prevailing charges) in pro-

portion to that which our predecessor had always obtained, and did not leave a great margin for profit after all expenses were deducted, so that it could not well be reduced. Everyone, even Mr. Charles seemed to think it behooved them to beat down the terms, till at last we began to fear we should gain nothing at all.

When this agreement was given us, his ultimatum was practically this; for the two floors of four rooms he would pay quarterly what was an exact equivalent to the rent of the house and a part of its rates. For this we were to give all service and cooking, but to find no food. These terms were not unfair, and they insured us a home, but left us more house-room than we needed, yet not such as could very well be let, and gave us no "living," and shattered our dreams of monetary profit; yet, fearful of losing all, we had almost closed with his offer when Providence stepped in and saved us.

The widow lady had returned, and making us a better offer for three rooms only, to include full board for herself and her son, we felt better able to stand and consider. Mr. Charles also seemed to be dallying with

us, and, on pretext of his extreme delicacy of health, was anxious to have the drainage tested by the sanitary authorities. Willing to satisfy him we made application to the vestry, but were assured that unless we could positively complain of a nuisance they were not empowered to make an examination; as there was no nuisance to complain of, and we decidedly objected to have the flooring taken up for his pleasure, negotiations came to an abrupt conclusion and his agreement was as abruptly cancelled.

Then, to her delight and to our relief, Mrs. Norris and her son became our tenants in prospective. She could not enter into possession at once, as her house could not be given up until quarter-day, but compromised matters by paying a fortnight in advance, taking her rooms from the middle of the month. In the meantime she paid us several visits, and we liked her better as we saw more of her. Our minds thus far relieved we were able to consider what other available space we had to spare, and continue our furnishing operations. Also a maid, a domestic angel if such could be found, must be got without delay.

(To be continued.)

COOKERY RECIPES.

LEAVES FROM AN OLD BOOK.

Rice Sauce.—Wash a quarter of a pound of rice very clean, then put it into a stewpan with one pint of milk, two onions, and some white pepper and mace. Let it stew until it will pulp through a sieve. If it is too thick, put a little milk or cream to it, add a very little nutmeg, and a teaspoonful of salt.

Rice Cutlets.—Boil a cupful of rice in milk until quite soft, then pound it in a mortar with a little salt and some white pepper. Pound also separately equal parts of cold veal or chicken. Mix them together with yolk of egg, form them into cutlets, brush them over with yolk of egg and fry them. Send them up with a very piquante sauce made of good stock thickened, and flavoured with lemon juice, lemon pickle, or Harvey's sauce. The cutlets may be sent to table covered with small pickled mushrooms.

Oxford Sausages.—One pound of nice pork, and one pound of beef suet chopped finely together; put in half a pound of bread-crumbs, half of the peel of one lemon grated, and some grated nutmeg, six sage leaves, and some finely-chopped thyme, one teaspoonful of pepper, two teaspoonfuls of salt, and a little onion shred very fine. Pack them all closely down in a crock, and when wanted roll them into any shape you please, and fry or boil them over a clear fire. Serve very hot.

Turnip Soup.—Peel and slice some turnips, put them into a stew-pan without any water with a slice of ham, a head of celery, a pint of batter, and a piece of bread, also a few onions. Cover it closely, and let it stew slowly. Have a stock of plain soup made, and add it to it by slow degrees as the turnips soften. Then pulp them through a hair sieve, add a little catsup and serve very hot.

Irish Sally Lunn.—One pottle of best flour into which two ounces of butter have been rubbed. Beat two eggs, yolks and whites, with two spoonfuls of good beer barm. Wet with as much milk, warmed a little, as will make it into rather a stiff dough.

This will take three hours to rise and one hour to bake.

A good Cream.—One quart of very thick cream, such as is used for churning, juice of three lemons, a small quantity of the peel, and sugar to taste. If you like it you can add raspberry jam. Whip it up well and let it stand until the next day, when all the thin part will fall to the bottom of the pan. Then take off the top which should be very thick, and put it in a glass bowl.

Potato Pudding.—Take an equal quantity of the flour of roasted potatoes, and the meat of cold fowl, rabbit or hare, well chopped and pounded. Pound them well together with a little butter, season with salt, pepper, and spices. Moisten it with yolks of egg one after the other. When all is well mixed, whip the whites and add them. Roll them in flour into shapes, and then when rolled in bread-crumbs broil or roast them in a Dutch oven. Make a gravy from the bones of the fowl and serve it up.

SOME INDIAN RECIPES—HULWA.

SIR GEORGE BIRDWOOD is of opinion that this favourite confection among the wealthier classes in India was introduced into this country by the soldiers of Alexander the Great. It will be remembered that that monarch carried his conquests as far as Multan in the Punjab—the Pentapotamos of the ancients.

Hulwa is supposed to be very strengthening, and Indian *hakeems* recommend it for weakly patients just as an English doctor would order egg-flip and strong beef-tea. The varieties of *hulwa* are numberless, and some of the recipes are trade secrets of the *hulwais* who make the manufacture and sale of it a speciality. I shall give a few recipes to show what the thing is like.

1. **Hushli Hulwa.**—Steep half a pound of wheat in a pan and let it sprout; when the shoots come out to the length of an inch, dry the sprouted wheat thoroughly in the sun, or by artificial heat, and grind into fine flour. Take two ounces of germinated flour, four ounces of ordinary flour, and a quart of milk,

and simmer over a slow fire till the batter begins to granulate, then take the pan off the fire and gradually add a pound of sugar made into syrup, half a nutmeg, and some sliced pistachio nuts. Then cook again with four ounces of melted butter gradually added to the *hulwa*, stirring it the whole time till it thickens. Pour out into a flat dish to cool. It should be of the consistency of damson cheese, and firm enough to cut in slices.

2. **Sujie Hulwa.**—One pound of Indian *sujie* or semolina, two pounds of sugar, half a pound of butter, cardamom seed. First make the sugar into a syrup, then mix in the *sujie*, and, after a while, the butter melted; when almost done, add the cardamom seed. The *hulwa* must be stirred the whole time; when it begins to get brown, pour into a buttered dish to cool.

3. **Nis-atha Hulwa.**—Steep a pound of *sujie* or semolina in water for a night; next morning strain through a cloth, adding a little more water so as to extract all the starch, which must be set aside in a shallow pan to settle. Pour all the water gently off from the surface, and cook the liquid sediment on a slow fire; add sugar to taste, a tablespoonful of butter, and almonds blanched and split in halves. Flavour with nutmeg or almond essence. Cook till the *hulwa* thickens and is transparent.

4. **Carrot Hulwa.**—One pound of carrots, one pound of sugar, two quarts of milk, two tablespoonfuls of butter. Boil down the milk till it is thick, then add the carrots (unboiled and grated fine), sugar, and butter. Cook till of the proper consistency. Flavour with musk.

5. **Cocoa-nut Hulwa.**—Grate the meat of two large cocoa-nuts, and pour over it a quart of hot water; let it stand for half an hour, then strain through a cloth to extract all the milk. Put this on a slow fire to simmer, then gradually add a breakfastcupful of rice flour, half a pound of sugar made into syrup, and two tablespoonfuls of butter. Stir the *hulwa* till it is thick enough to set.

FENELLA JOHNSTONE.