

One of the Little Women.

(From the Chicago 'Post.')

One of the Little Women, she came up to heaven's gate;
And seeing the throng was pressing, she signed that she fain would wait.
'For I was not great nor noble,' she said; 'I was poor and plain,
And should I go boldly forward I know it would be in vain.'

She sat near the shining portal, and looked at the surging crowd
Of them that were kings and princes, of them that were rich and proud;
And suddenly she trembled greatly, for one with a brow like flame
Came to her and hailed her gladly and spoke to her her name.

'Come, enter the jeweled gateway,' he said, 'for the prize is thine;
The work that in life you rendered was work that was fair and fine;
So come, while the rest stand waiting and enter in here and now—
A crown of the life eternal is waiting to press thy brow.'

Then trembled the Little Woman and cried: 'It may not be I.
Here wait they that wrought with greatness, so how may I pass them by?
I carved me no wondrous statues, I painted no wondrous things,
I spake no tremendous sayings that rang in the ears of kings.

'I toiled in my little cottage, I spun and I baked and swept,
I sewed and I patched and mended—O, lowly the house I kept!
I sang to my little children, I led them in worthy ways,
And so I might now grow famous; I knew none but care-bound days.

'So was it by night and morning, so was it by week and year;
I worked with my weary fingers through days that were bright or drear,
And I have grown old and wrinkled, and I have grown gray and bent;
I ask not for chants of glory now that I have found content.'

'Arise!' cried the waiting angel. 'Come first of the ones that wait.
For you are the voices singing, for you do we open the gate;
So great as has been thy labor, so great shall be thy reward.'
Then he gave the Little Woman the glory of the Lord.

Selected Recipes.

MAPLE BISCUIT.—Make a very rich biscuit dough. Roll out thin in a sheet; cut in half; brush lightly the lower half with butter, and sprinkle over with crushed maple sugar; moisten the other half with milk and press it over the first. Bake in a quick oven and send to table hot.

MACARONI 'ALLA NAPOLETANA.'—Boil three-quarters of a pound of macaroni in salted water until tender. Drain and put in a saucepan with a cup of white sauce, a cup of tomato sauce, six shredded mushrooms, two shredded truffles and half a cup of shredded beef tongue. Place on the stove and cook for ten minutes, then add half a cup of grated Parmesan cheese and cook a minute longer, then serve.

MACARONI WITH LAMB KIDNEYS.—Take a dozen lamb kidneys and split them in half and place in cold salted water and let stand over night. In the morning remove the thin skin and dry the kidneys on a soft towel and roll each lightly in flour. Heat a tablespoonful of butter or dripping in a frying pan and put in the kidneys. Cover and let them simmer gently for thirty minutes, turn them once. To the rich natural juice thus formed add a seasoning of salt and pepper and just before removing from the fire the juice of half a lemon, a tablespoonful Worcestershire sauce



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and a small cupful of good stock. Serve on a layer of boiled macaroni with garnish of parsley or fresh cress.

CHOCOLATE ECLAIRS.—To make the paste, or crust, weigh four ounces of flour, to which add a teaspoonful of sugar. Put two gills of cold water with two ounces of butter in a saucepan over the fire; stir gently with a wooden spoon to melt the butter before the water boils. At the first boiling throw in the flour, and stir it very briskly with the spoon, holding the pan fast with the left hand. As soon as the whole is thoroughly blended, lift the pan from the fire, but continue stirring the mixture for about half a minute. The quicker all this is done the better. If it is properly done the mixture will not stick to the pan, but will be as soft as velvet, and not adhere even to the fingers. Let it stand two or three minutes, then mix with it four eggs, one at a time. It takes some time to mix the eggs in well, especially to mix the first one, as the paste is rather stiff. Let the paste stand half an hour after the eggs are in, then stir again a little, and then pour the mixture in eclair pans that come for that purpose, and bake them in a quick oven. When cold, slit each cake on one side and fill with chocolate cream; then close

the aperture, and glaze the outside with chocolate. To make the cream, put in a saucepan three tablespoonfuls of sugar, two tablespoonfuls of flour, the yolks of four eggs, and mix all well with a wooden spoon; add a pint of milk a little at a time, stirring it well through the other ingredients; then stand the pan on the fire, and cook the whole till it becomes quite thick: stir it all the time. Remove it from the stove, and stir in an ounce of chocolate melted over a slow fire in a half gill of milk.

To make the chocolate glaze, put one ounce of chocolate in a saucepan with a teaspoonful of water, and set it over a slow fire. When melted mix with it two tablespoonfuls of sugar. Stir it all well till perfectly smooth; then dip the cakes in it, or spread the glaze over them.

Coffee eclairs are made exactly the same; only use three tablespoonfuls of strong coffee instead of chocolate and milk.

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