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INSTRUCTIONS IN HOUSEHOLD MATTERS

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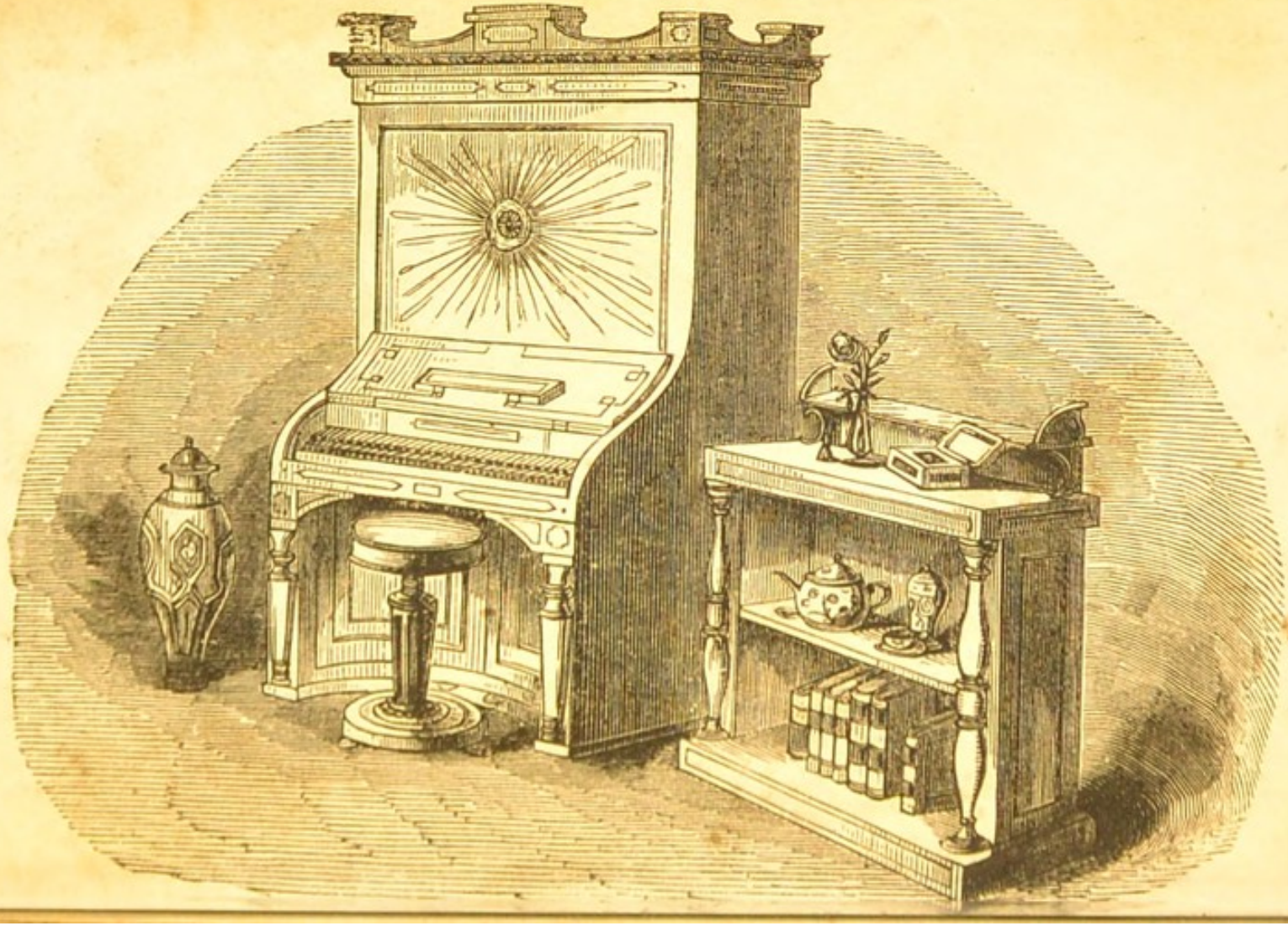
Presented To Emily Pleasants

by Miss Robertson

December 25. 1846



INSTRUCTIONS

IN

HOUSEHOLD MATTERS;

OR, THE

YOUNG GIRL'S GUIDE

TO

DOMESTIC SERVICE.

WRITTEN BY A LADY,

WITH

AN ESPECIAL VIEW TO YOUNG GIRLS INTENDED FOR SERVICE ON LEAVING SCHOOL.

THE SECOND EDITION.

LONDON:
JOHN W. PARKER, WEST STRAND.

M.DCCC.XLV.

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A SHORT ADDRESS TO THE READER OF THIS LITTLE BOOK.

THE instructions and advice herein set down, are intended as preparations for the duties of household service. But there is still another preparation needed, which must be your own work; namely, that of the heart, and this should be begun at once, even at the earliest moment.

Obedience, honesty, truthfulness, order, cleanliness, forethought, and activity, are virtues which belong to every period of life, and to every station. In the house of your parents you may practise them, together with the habits of industry and care, which will be required of you in service.

Begin then at once to cultivate these virtues, which, while they fit you to serve faithfully an earthly master, will also bring you into the household of a Divine Master. "Blessed are those servants, whom the Lord when he cometh shall find watching."

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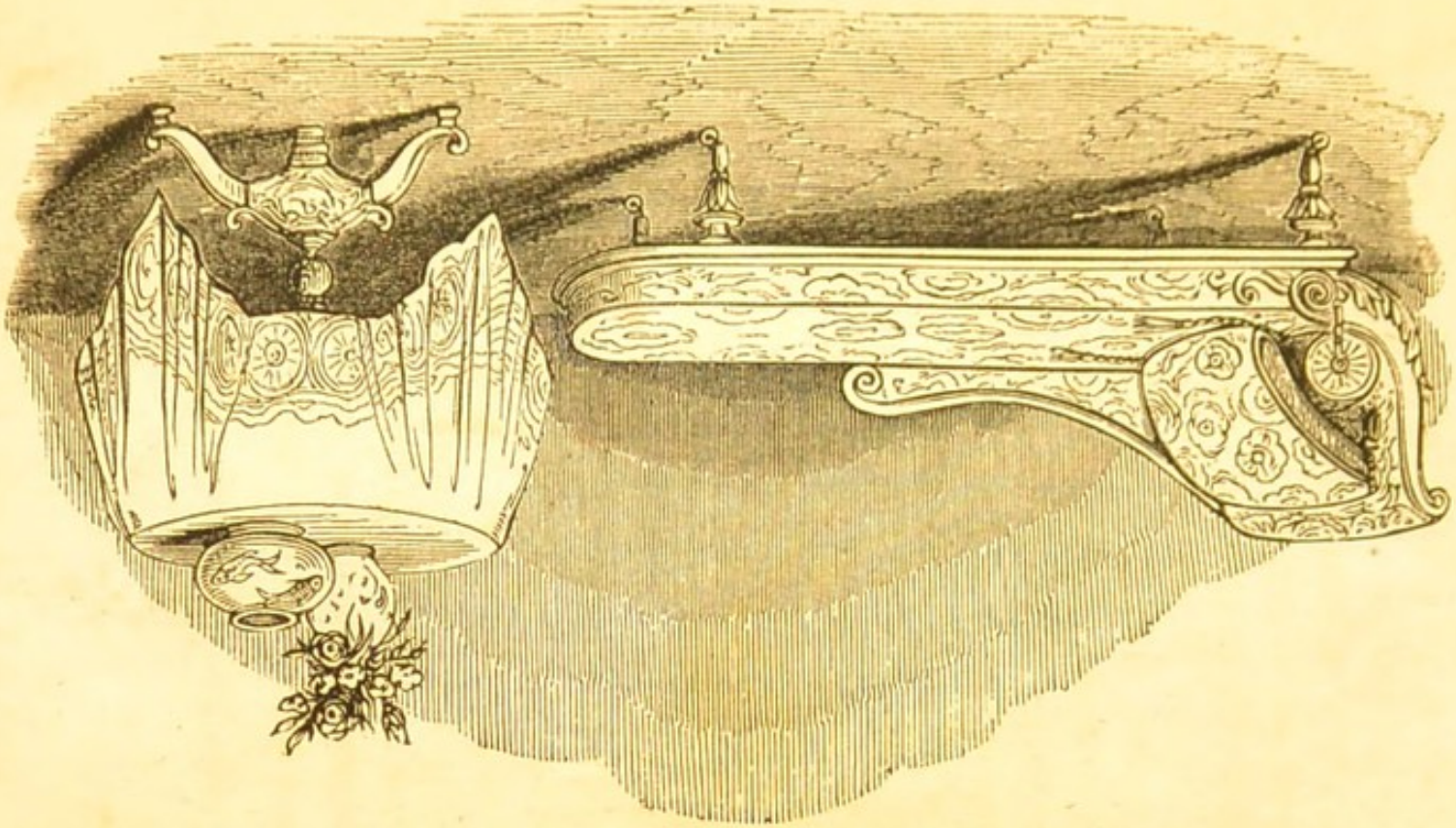

INSTRUCTIONS

IN

HOUSEHOLD MATTERS.

The Duties of a Domestic Servant.

GIRLS who intend to earn their livelihood as domestic servants, will do well to learn beforehand something of the duties required of them, in order that when they begin service, they may not suffer from the evils which entire ignorance of our duties always produces. For instance, it will be convenient to know the names and uses of the various pieces of furniture, and of many other things which are not found in their own homes, as well as the means of keeping such things in order.

The house of the working man seldom contains much furniture. He cannot, of course, lay out his wages in buying things which he does not absolutely want. But those who have more money than they require merely for food, fire, clothing, and rent, employ some of it in the purchase of articles which add to their comforts, or decorate their houses. They thus encourage trade of all kinds, and give employment to the cabinet-maker, the upholsterer, carpet-weaver, paper-stainer, carver and gilder, cutler, and various other persons.

Girls who only live at home with their parents have no opportunity of seeing the many things contained in larger houses, and used daily by the possessors. On first going to service, therefore, they are often puzzled by names, and words, and things they have never heard or seen before. Their ignorance makes them timid and awkward, causing both themselves and their employers trouble, and frequent accidents. This little book is intended to convey information, and thus prevent trouble; pains-taking and practice will do the rest.

Houses are of various sizes; some large and containing many rooms; others small and having few rooms. The largest houses are inhabited by the richer people; moderate sized houses by persons moderately rich; and smaller houses by those of humbler means. The furniture and household articles are few or many, in proportion to the size of the houses and the wealth of the inhabitants; and so also is the number of servants employed.

However rich or however poor people may be, if they are right-minded, they like to see everything in their houses kept in good order, with cleanliness, care, and regularity. They must have the vessels in which their food is dressed and served quite clean; the furniture in their bed-chambers and their sitting-rooms free from dust, and arranged with order; the floors and carpets must be properly scrubbed and swept; and the household articles must not be broken or otherwise injured. Carelessness, idleness, and ignorance are the chief causes of injury to property; for it is to be hoped there are very few persons wicked enough to do mischief on purpose, or with the intention to injure. Though a man may be rich, his property (and furniture is a part of his property) is valuable to him, and he will not allow it to be destroyed or spoiled by ignorant, or careless, or idle servants.

It is the business of servants to do the work of the house, and to attend upon the family and their visitors. That is to say, to cook, to clean the furniture and utensils; to sweep, to dust, to scrub; to put and keep things in their right places; to wait at table and also in the sitting-rooms and bed-rooms; and to answer the bells and knockers of the outer doors.

The mistress of the house, and in some families the housekeeper, directs the servants, and sees that they properly perform their duties. Large houses require several servants, because they contain many rooms, much furniture, and a great variety of utensils used at meals, and for cookery; smaller houses require fewer servants, and less furniture and utensils.

Many persons keep but one servant, who is called a Maid of all Work, because she has many different kinds of work to do. She has to light fires, to cook, to clean, to sweep and scrub floors; to make beds, to wait, to wash up dishes, cups and saucers, and spoons; to clean sauce-pans, candlesticks, and stoves; and sometimes even to help to nurse the children.

This seems a great deal for one person to undertake, and it certainly requires industry, attention, forethought, and regularity. Yet many a mother of a family has not only quite as much employment, but has also to consider where the money is to come from which is to pay for the food, clothes, coals, and rent; and, when it comes, to contrive how she can lay it out to the best advantage. Often, perhaps, some of her family are ill, it may be her husband, and then his wages are stopped: or she herself may be ailing, and yet unable to give up her duties in order to take rest and spare herself.

Now, a servant has nothing to do with finding the money which is to pay the family expenses; nor has she to consider how to provide and what to provide; so that, though her work be hard, she has no anxiety of mind, and certainly fatigue of body is less hard to bear than fatigue of mind. A maid of all work who receives kind treatment from her employers, has not therefore so hard a place as the good, industrious, careful wife of a working man.

Where two servants are kept, the Cook usually prepares the food, and has everything belonging to the kitchen under her care, besides cleaning the passages and doorways, the kitchen, and her own bed-room. If the linen is washed at home she assists.

The other servant does the house-work, and is called the House-Maid; she keeps the rooms and furniture clean and in order, and arranges the things for meals, and waits upon the family. If there are children, and only two servants, the house-maid usually assists her mistress in attending to them, and the cook takes a share in the

house-work. Where houses are large, and many servants are employed, part of the service is performed by men, but all house-work properly belongs to women.

In some houses several House-Maids are kept, and more than one Cook; also a Kitchen-Maid, or Scullion, whose business it is to clean the utensils used in cookery, to wash the plates and dishes, to assist the cook, and to clean the kitchens. The kitchen-maid's place is a good situation for a girl to begin with who wishes to be a cook, since she sees cookery, and after a time assists in it, and thus has the opportunity of learning a great deal.

In large houses there are Laundry-Maids, who wash and iron the linen; Dairy-Maids, who milk the cows, and make butter and cheese; Nursery-Maids, who attend the children; Ladies' Maids, who dress, wait upon, and do needle-work for the ladies of the family; and the Housekeeper, who directs all the maid-servants, and overlooks the rooms and furniture. She is a sort of second mistress, and is to be obeyed accordingly.

Girls, when they first go to service, can only expect small wages, because they have not learned their business. But as they improve—as they gain a knowledge of their duties, prove themselves honest and industrious, thoughtful, careful, and obliging, and thus acquire a good character,—they not only obtain higher wages, but also secure the respect, esteem, and trust of their employers, together with the approval of their own conscience. They will feel also the humble hope that their service may be "good and acceptable" in the sight of God.

Service faithfully performed brings credit upon those who serve; service unfaithfully rendered, brings disgrace. We know that men and women are intended for various stations in life, each having its duties, its cares, its joys, and its sorrows; we know that uprightness and rectitude of conduct and peace of mind go together, while misery is always the companion of vice; we know that virtue and vice belong to no one station in life; that rich and poor, high and low, have one and the same God, one

St. Paul says, "For rulers [and the master and mistress of a household may be so regarded] are not a terror to good works, but to the evil; do that which is good, and thou shalt have praise of the same*." A master who allows his servants to continue in error when he might check their misconduct, is a partner in their faults. The approval of God awaited Abraham for the virtuous and religious government of his family: "I know him, that he will command his children and his household after him, and they shall keep the way of the Lord to do justice after him†."

Had Lot regulated his household with the wise government which distinguished that of his uncle Abraham, it is fair to presume that the dreadful fate of Sodom might have been averted, since the Lord promised Abraham he would not destroy it "for the sake of ten righteous," if so many could be found in that city‡. In Lot's household, the ten would probably have been found, had it been righteously governed. Another proof of the importance of this wise direction is found in the Proverbs, where the good wife is described by Solomon as "one who looketh well to the ways of her household§."

Servants receive food, lodging, and money at the hand of their master; and these are not provided without expense, care, and trouble. The good wife alluded to above "riseth while it is yet night, and giveth meat to her household and a portion to her maidens||." That is to say, she has to provide with forethought and care, and the comforts and necessities of the family are watched over by her.

Obedience and willing service must be rendered in return for these benefits, "not," as St. Paul says, "with eye-service, but with good-will¶." And again, "Servants, obey in all things your masters according to the flesh; not

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* Romans xiii. 3.
† Genesis xviii. 19.
‡ Genesis xviii. 32.
§ Proverbs xxxi. 27.
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with eye-service as men-pleasers, but in singleness of heart, fearing God: and whatsoever ye do, do it heartily as to the Lord, and not unto men; knowing that of the Lord ye shall receive the reward of the inheritance; for ye serve the Lord Christ*."

By eye-service is meant the doing well only when under the eye of a master or mistress. Eye-service is dishonest; a fault is always a fault, even when no human eye sees, no human ear hears. A fault towards any of our fellow-creatures is also a fault towards God; and the servant who neglects her duty, when not overlooked, or who does that in secret which she would fear to do openly, is guilty in the sight of Him whose eye is over all; "for God shall bring every work into judgment, with every secret thing, whether it be good or whether it be evil†."

Nor will the good conduct of a servant be without its reward, even in this life. "It is useful to observe," writes an excellent lady, "in our progress through life, the chain of duties, trials, and blessings, which imperceptibly conduct us from one period to another; and how successive comforts and blessings spring from previous duties. Thus the diligence, sobriety, and virtuous habits of youth, will, in middle age, ensure to us, through God's blessing, the respect of the world and success in our pursuits; and the active and useful employments of that period, added to early and continued piety and benevolence, will produce an old age of comfort and consolation. Thus proceeding in the way we should go, we reap, from the same source, our reward for the past, and our encouragement for the future."

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* Colossians iii. 22—24. † Ecclesiastes xii. 14.

I will now proceed to furnish you with a few general directions applicable to the due performance of the every-day duties of a domestic servant.

To light a Fire, and to guard against Accidents from Fire.

Take out the cinders and ashes left in the stove the night before, as well as the grate, if it be moveable. When the grate is not moveable, clear the ashes from beneath. Having cleaned the stove and made ready the grate, put in a piece of coarse paper or shavings, over which lay some dry sticks, or fire-wood, and some of the largest and least-burnt cinders. Then take a few fresh coals, choosing those which are about as large as a moderate sized apple, and place them amongst the wood and cinders, putting a few between the bars.

Ascertain how much kindling is required for each stove, and use no more than is really wanted. Take care also that it be perfectly dry. Sticks that are green and fresh from the tree are full of sap, and are moist, and do not therefore burn readily; besides which they make a great deal of smoke, and produce an unpleasant smell.

The fire being thus laid, set light to the paper or shavings through the lower bar, with a lighted match or small piece of paper, *not on any account with the candle*, which is always an untidy and wasteful plan. When the cinders and coals are well lighted, more may be added, and the quantity put on should be regulated by the state of the weather. It is equally thoughtless to have too large a fire in mild weather, or too small a fire in cold weather.

While the fire is getting up, sweep the cinders and ashes in the hearth into a dust-pan. Separate the large cinders from the ashes, and carry them into the kitchen to be burned there, unless there is another place for them. Throw the ashes into the dust-hole or dust-box, from which they are usually taken to be sifted. Take care to leave the stove and hearth perfectly free from dust.

In attending to fires, it is well to know that they will

not burn without air; therefore if the fuel be packed down hard and close, it does not light or burn readily. When a fire has burned low and appears to be nearly out, it may often be recovered by opening a door or a window, and gently raising the coals with the poker. If it be burnt hollow, the coals must of course be drawn together.

A fire burns up quickly when stirred, because the stirring admits air. If wanted to burn slowly, the fuel should be pressed together, but not too closely, or the fire will go out.

When the family has walked out, or gone into another apartment, a servant will save herself time and trouble, as well as her master's fuel, by putting the fire down so as to prevent the admission of more air than is needed to keep it burning slowly.

In most parts of England, coals cost a good deal of money, and it is in the power of servants to spare or to waste them. A cook wants a good fire for dressing the dinner, and when this is served, she will find a number of cinders in the hearth. These she ought to burn in the afternoon and evening, mixed with the small coal. She ought also to screw the fire-place up when the cooking is over, since a kitchen stove is so constructed as to be made wide or narrow as occasion requires. Unless she attend to these matters, she will burn a great many more coals than is needful, and so waste her employer's property.

A proverb says that "Fire is a good servant, but a bad master;" it serves indeed to assist in preserving life and health, but it can also destroy both. There are daily accounts of fires in various parts of the kingdom, and they generally arise through carelessness. Servants have a great deal to do with fire and candle, and they must never forget the danger and mischief which neglect or forgetfulness may produce. The following short directions may easily be remembered:—

Put out fires carefully before going to bed, observing that no hot coals lie upon or near the wood-work.

Never put a poker in the fire and leave it there; for if it fall out upon a carpet, the latter is burned, and if upon the floor, there is danger of setting the house on fire.

Hang a wire guard upon the bars of the stove, before leaving a bed-room where there is a fire.

Never leave linen that is airing before a fire, but watch it continually, and do not place it so near that it scorch and take fire.

Never spill oil or spirits upon the fire.

If any thing unusual occurs, particularly where there are flues,—extraordinary heat, for instance, or a smell of burning, or smoke,—no time should be lost in informing the master or mistress of the circumstance.

Never leave a candle burning in a room; and be careful, on setting a candle down, not to place it too near linen, paper, or curtains. When carrying a light and stooping down with it in your hand, remember that your cap or handkerchief may easily be set on fire.

When watching in a sick-room, or sitting up late at night, be careful to place the candle safely, lest you unconsciously fall asleep, and set yourself on fire.

Never be tempted to read in bed.

Never leave young children alone with fire or candle.

In carrying a lighted candle about the house, remember that the sparks fly from a long unsnuffed wick; and always set the candle firmly in the candlestick.

Always put out your candle before getting into bed.

It is by no means uncommon for persons to place the candle within reach, that they may get into bed before putting it out. This is a highly dangerous habit. There is so much in and about a bed which readily takes fire,—the candle may fall on the clothes, or may be imperfectly extinguished; in short, so many accidents may occur, that nothing can excuse a servant from putting out the candle at a safe distance from the bed, the window-curtains, and the clothes she has taken off.

Always put out a candle with an extinguisher; *never blow it out.*

It is impossible to say too much against reading or sewing in bed; for nothing can excuse an act which is attended with the greatest danger, not only to the person who is guilty of committing it, but to the whole house and its inhabitants. Imagine yourself awakened by flame and smoke around you, just conscious that you have no means of escape, and that you are about to perish by a painful death, unable to obtain help or to give warning to others of the fate which awaits them; and, in addition to all this horror, to know that your own carelessness has been the cause.

When you retire to your bed-chamber, after having recommended yourself to God's keeping by prayer and thanksgiving, wash and undress yourself, and putting out your light with the strictest care, retire to rest with the happy conviction that you have endeavoured to avoid danger and destruction for yourself and others.

To clean a Stove.

Empty the stove of the cinders, and remove them in a dust-pan. Sweep the dust carefully from the bars, front of the stove, hobs, and hearth. Mix some black-lead with water, in a little pan, and with a small round blacking-brush put it over every part of the stove that is not of bright steel. When dry, take the polishing-brush and rub away till the whole stove shines. The bristles at the end of the polishing-brush are for the purpose of going into the corners, and between the ornamental work of the stove, into which the flat part of the brush will not enter.

Parts of some stoves are of bright steel, shining like the blade of a knife, or a new pair of scissors, while in others there are large plates of bright steel which reflect like a looking-glass. These are called bright stoves. They

require constant care, and a good deal of labour, to preserve them from rust. The bright parts of a stove are never to be blacked.

Bright stoves have often two sets of moveable bars, one of which is black, to be used in winter, and the other of steel, for summer. When the bright bars are taken out at the beginning of winter, they should be well rubbed, wiped dry, greased with mutton fat, tied up in brown paper, and laid away in a dry place. They should, however, be untied and examined every few weeks, and all spots that have gathered cleaned off carefully.

The irons, that is to say, the poker, tongs, and shovel, are of bright steel, and usually the fender also. These require to be continually cleaned, and in damp weather require much attention.

Before cleaning a stove or lighting a fire, always remove the hearth-rug, and lay down a cloth or piece of old carpet, to clean the irons and fender upon. After you have finished these, fetch a pail of clean water, and wash the hearth with a flannel, taking care that the water does not settle and leave a black mark on the stone or marble.

To make a Bed.

Place two chairs at the foot of the bed; draw back the curtains, and take off the bed-clothes, turning them upon the chairs. Lay the pillows and bolsters also on the chairs. Set open the windows and let the bed remain for some time exposed to the fresh air.

There are usually two or three mattresses on a bed. The lower one is stuffed with straw, and called a paillasse; this does not require to be turned every day. The others are stuffed with horse-hair or wool, and should be turned over daily. Feather beds must be turned over, and shaken in all directions. Take care that the feathers are not in lumps. After the bed is thoroughly shaken, lay it square with the bedstead and even, but not flattened. Lay on the under blanket and under sheet, straight and smooth; tuck the sheet well under the feather bed or upper mattress. Shake up the bolster and pillows, and lay them straight in their places at the head of the bed; then put on the upper sheet, leaving enough at the feet to tuck in firmly, and sufficient at the head to turn down. Next place the blankets; there will be one, two, or more, according to the season.

When the last blanket is laid on, tuck in the whole together, firmly, with the upper sheet, at the sides and feet, and fold them over at the head in one or more folds, according to their length. The counterpane or quilt is then put on, but not tucked in; it usually has some pattern on it, which marks the middle, and this serves as a guide for placing it square with the bedstead and bedding. Draw your hand along the lower edge of the pillows, so that their form may be seen beneath the counterpane.

This done, draw the lower curtains to the feet of the bed; fold them in and out in folds about a foot and a half wide, and turn them up on the bed from the bed-post

towards the middle. Fold the head curtains in the same manner, and place them along the head of the bed, in a straight line upon the pillows.

Before making a bed, wash your hands, and take care that your apron is not dirty.

The bed is prepared in the evening by turning down the counterpane, blankets, and upper sheet, one over the other, so that the edge of the fold reaches nearly as high as the middle of the pillows. The curtains are to be drawn, the windows of the room carefully closed, and the blinds pulled down; the dirty water removed from the washing-stand, and fresh water poured into the jugs.

To sweep a Bed-chamber.

Where the carpets are not nailed down, roll them up and carry them down to be shaken in the air. Open the windows. Turn up the valance of the bed, that is, the sort of flounce which hangs down round the sides and bottom of the bedstead. Cover the bed with the large cloth provided for the purpose, and called the sweeping sheet; cover also the dressing-table and washing-stands.

Next, clean the stove and irons; after which, strew tea-leaves, or damp sand, over the floor and under the bed and furniture. Kneel down and take a brush with a long handle, and sweep carefully under the bed, the wardrobe, chests of drawers, and all such furniture as cannot be easily removed. If the room be large, you may use the long broom, and sweep the rest of it. Having drawn the dirt into one spot, sweep it into the dust-pan, carry it down stairs, and throw it at once into the dust-hole. Before going up again, shake the carpets; you will thus give time for the dust which has been disturbed to settle, for if you wipe the furniture before the dust has

settled, you must either do it again, or the room is left in an untidy state. The carpets being shaken, lay them down smoothly; replace the chairs in their proper situations; take the sweeping cloth off the bed, and dust all the furniture with a dusting-brush and a duster.

Never use the towels, sponges, or brushes in a bed-room for any purpose whatever. They are never used but by one person,—the owner,—and a servant cannot be too particular about such things. It is necessary to wipe and clean the washing-stand and the utensils placed on it; but the sponges and brushes should be first put aside, and then carefully replaced. The same remarks apply to the dressing-table. Be careful, in wiping the looking-glasses, that you have no sand or grit upon the duster.

While speaking of a looking-glass, it is as well to observe that they are very expensive articles, and if thrown down, can scarcely escape being broken. A swinging-stand glass should never be left between an open door and window in a thorough draft, in which position it is very likely to be thrown down. If the current of air is wanted to air the room, the glass should be laid down upon the back.

To scrub a Floor.

Having prepared and swept the room, as already described, take a pail of water, hot or cold, a woollen cloth, a scrub-brush, and some common soap and sand; then, kneeling down, first wet as much of the floor with the flannel (beginning at the part of the room furthest from the door, so that you work backwards) as you can fairly reach; then, soaping your scrub-brush, rub every part with all the force of your arm, using sand wherever the boards appear very black or stained. Take care to scrub all the corners and the skirting-board.

Having scrubbed as long as is needful to clean the boards, wash the part which has been scrubbed over again with the flannel, putting on plenty of water, so that all the soapy dirty water left by scrubbing is taken up by the flannel, and wrung out into the pail. If you are not careful to do this, you will find, when the boards are dry, that they are streaked with dirty marks.

Rub the boards dry with a coarse cotton cloth. Then move to the next space within your reach.

Change the water in your pail frequently, otherwise you will be using dirty water, and this cannot produce clean boards. Clean water and a strong willing arm make clean floors. When the floor is dry, remove any sand or bits of woollen which may have gathered in the corners and crevices with a skewer and a brush. Scrubbing is good healthy exercise.

To clean Stone Hearths, Floors, and Door-steps.

Sweep off the cinder dust and light loose dust; wash the hearth or floor, or steps, perfectly clean with cold

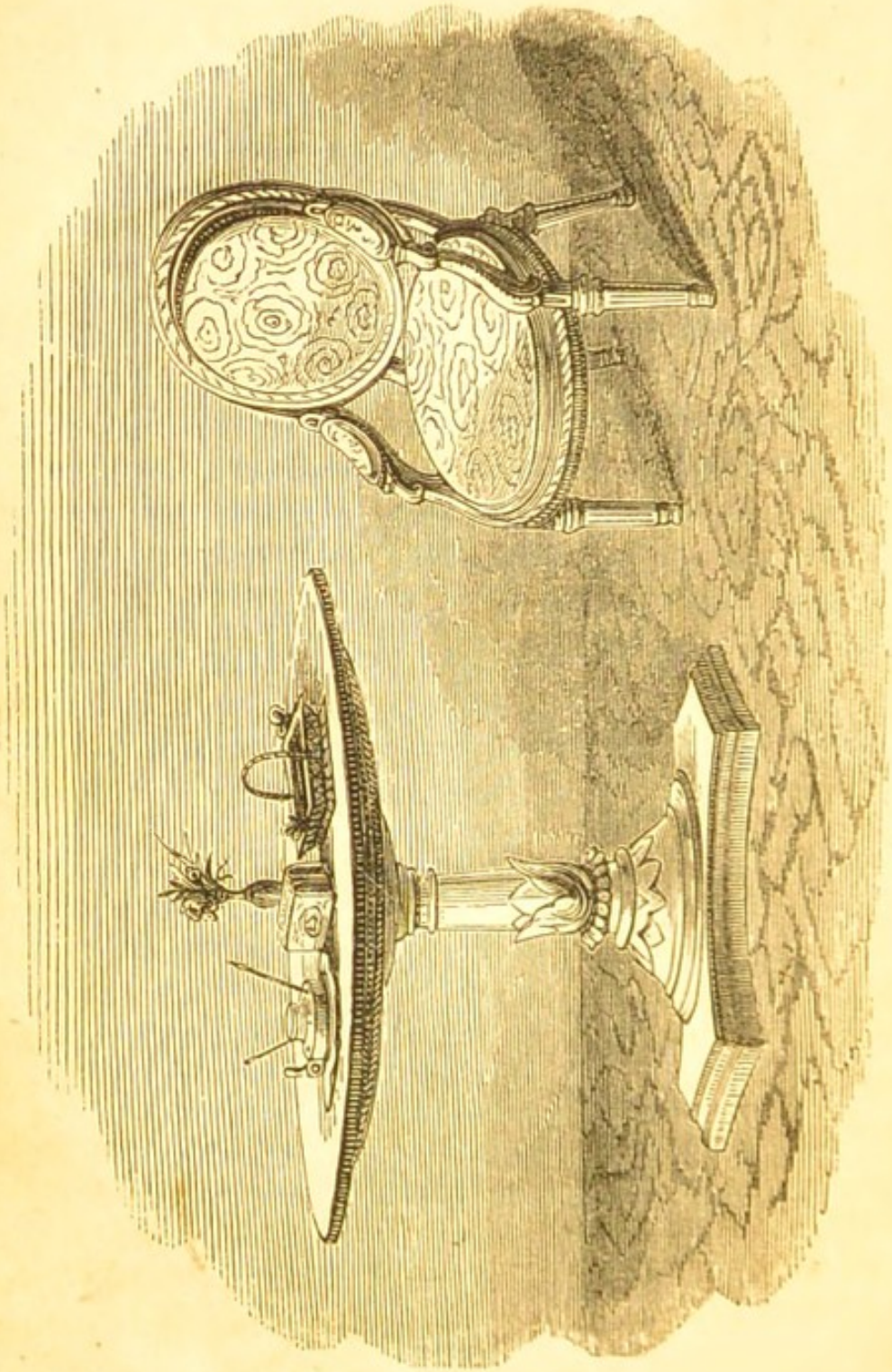
water and a flannel, then scrub them with a hearth-stone till they are quite white. This scrubbing must be done with hearty good-will and a strong arm.

Sometimes pipe-clay is used instead of a hearth-stone, the moist clay being rubbed over and then laid smooth with the woollen; but the stone is the tidiest method. Spanish white is also employed, but it is not good for the purpose, as the white comes off. Bricks must be scrubbed with a hard brush, or a piece of hard white brick. *Cold* water is best.

Neat active servants clean the kitchen hearth, before breakfast and after dinner.

The steps of the street-door should be cleaned early every morning. The brass handle and locks, and the bell-handle, and the knocker, should always be kept bright, and all splashes of mud removed from the door itself. The window-sills must be dusted and cleaned, the dirt taken away from the scrapers, and the door-mats well beaten.

Good housewives desire to see the entrance to their houses neatly kept.



To sweep a Carpeted Room.

Place all the chairs, small tables, and other pieces of furniture that are easily moved, in the middle of the room. Turn or pin up the window curtains, roll up and remove the hearth-rug, and throw a sweeping-cloth over the sofas, especially if they are covered with any rich stuff. Strew the sides of the room with moist tea-leaves, and with the carpet broom sweep carefully, with a steady, but not very heavy hand. Attend to the *corners*, and brush the dirt and tea-leaves towards one spot, the door or the hearth. Having finished the sides, replace the furniture you first removed, and clear the middle of the room; strew fresh tea-leaves, and sweep. You must take a short brush, and kneel down to sweep under the heavy pieces of furniture. When every part is thoroughly swept, remove the leaves and dirt in a dust-pan.

To dust Furniture.

Take in your hand a soft cloth, or duster, and a dusting-brush, and remember that the object of dusting is to make everything thoroughly clean, not merely to wipe over the parts which are most in sight. For instance, if a table, or a sideboard is to be dusted, upon which a desk, an ink-stand, tea-caddy, work-box, books, or such like articles usually stand, remove the whole of these before you begin. If you satisfy yourself with merely wiping *round* them, a line of dust is sure to be left, and the work is imperfectly done.

Almost every article of furniture has some sort of ornament cut or carved upon it, and the dust gathers and remains in the crevices. Just passing the duster over these worked parts will not remove the dust; a moderately

hard brush should be used, and the cloth introduced by the finger where the spaces are large enough.

In dusting tables, the legs must not be forgotten; these are seldom plain, and the dust settles on the projecting parts. The same observation applies to chairs, the seats of which are usually moveable, and the divisions between the stuffing and the frame require attention.

An old silk handkerchief makes a good duster for picture and looking-glass frames.

Cushions, stuffed chairs, sofas, ottomans, and things of that kind, must occasionally be beaten in the open air with a light cane. Window curtains should be undrawn, shaken, and brushed. If they are made of damask, stuff, or stout chintz, they may be safely beaten with a small cane. Bell ropes also should be brushed. The dust from picture-frames, looking-glasses, and gilt cornices, is to be removed with a dusting-brush, and touched with a light hand; for the flowers or other projecting parts, being made of plaster, are easily broken. Indeed all furniture should be handled with careful dexterity, for though sometimes strong, the surface is polished and smooth; dints and bruises are soon made, and edges and corners easily chipped off and disfigured.

There are usually in rooms ornamental pieces of china, glass, and other elegant things, which are expensive, and sometimes valuable, as curiosities, or from being the gifts of friends; it is needful to use great care in handling such fragile things.

The cushions of sofas should be shaken up and placed neatly, and the pieces of furniture arranged in order. The taste of the head of the family will direct how this should be done, and the servant has only to remember and observe the directions given.

Care of Papers.

One caution is very necessary to be observed, namely, never to destroy written papers. These, though sometimes of great value, may have been dropped on the floor, or left on a table. The servant who finds them should either give them to her mistress or master, or place them where they will be seen.

No person should ever *read* the letters or papers belonging to another; to do this is an *act of dishonesty*, and is always considered to be such by right-minded persons. Written papers are the property of the individual to whom they are addressed, or by whose hand they are written; and those who pry into them without permission are guilty of infringing the rights of property, in the same degree as he who enters another's house without leave, and uses what he finds there. He is not a *thief*, because he does not carry away what is another's, but he is *dishonest*. So is it with those who read the letters of another.

Preparing Linen for the Wash.

Collect all the dirty clothes from the bags in the several bed-rooms, and all the dirty table-cloths and dinner-napkins, towels, and kitchen-cloths, and carry them into the room where you have been directed by your mistress to gather them together: sort them out into separate heaps—shirts, shifts, petticoats, caps, towels, &c. Draw the stockings one into another in pairs.

Examine the different articles to ascertain if they require mending. Stockings are always mended when they come from the wash.

Such things as require repair should be tied up apart from the rest, and the laundress directed to send them home rough dry, that is to say, after they are washed, but before they are ironed or mangled. They can then be properly mended, and sent back to the laundress to be finished.

If any of the articles are so rent that they are likely to tear further in the wash, take a needle and thread and tack the edges of the rent together.

Count the number of each article, and set them down on a piece of paper. Your mistress will probably do this herself; but if she be ill, from home, or otherwise occupied, it is well you should know what is to be done. Make out two washing-bills, give one to the laundress with the linen, and keep the other: for then, if her bill be lost, you will still be able to ascertain that all the linen is returned from the wash, and none missing.

Tie the fine linen up in separate bundles from the coarse and damp cloths and towels, taking such care that the articles cannot fall out of the bundle.

If you are not required to give any assistance in preparing the linen for the laundress, the above directions will be of use to you in getting your own ready.

When the clean linen is sent home, sort it upon a table, each kind of article separate, and count them over,

comparing the number of each lot with the number on the bill. If there is any error, make a note of it, and mention it to your mistress, or the laundress, as she may direct.

After counting them, take the linen into the rooms of the persons to whom it belongs, and if you have been so directed, lay it neatly in the drawers, placing the articles, according to their kind, shirts together, handkerchiefs, towels, &c. Put those which have come last from the wash beneath those already in the drawer; by so doing the clothes will be worn in turn equally.

All clean linen requires to be aired before it can be worn: there is usually a large linen horse in every house for the purpose. Place this at such a distance from the fire that the linen may dry, but not scorch. Unfold and hang the things separately on the horse, turning each part to the fire till thoroughly aired: then refold them in the old creases.

In the winter, linen is usually sent home so damp, that even the napkins, towels, sheets, &c., must be aired before they can be laid up.

Earthenware and China.

The earthenware in a kitchen and house-maid's pantry usually consists of a breakfast, tea, dinner, and dessert set, or service, besides basins, jugs, pans, jars, and extra dishes, plates, and various other articles, for kitchen use. The different parts of a service of earthenware are called pieces.

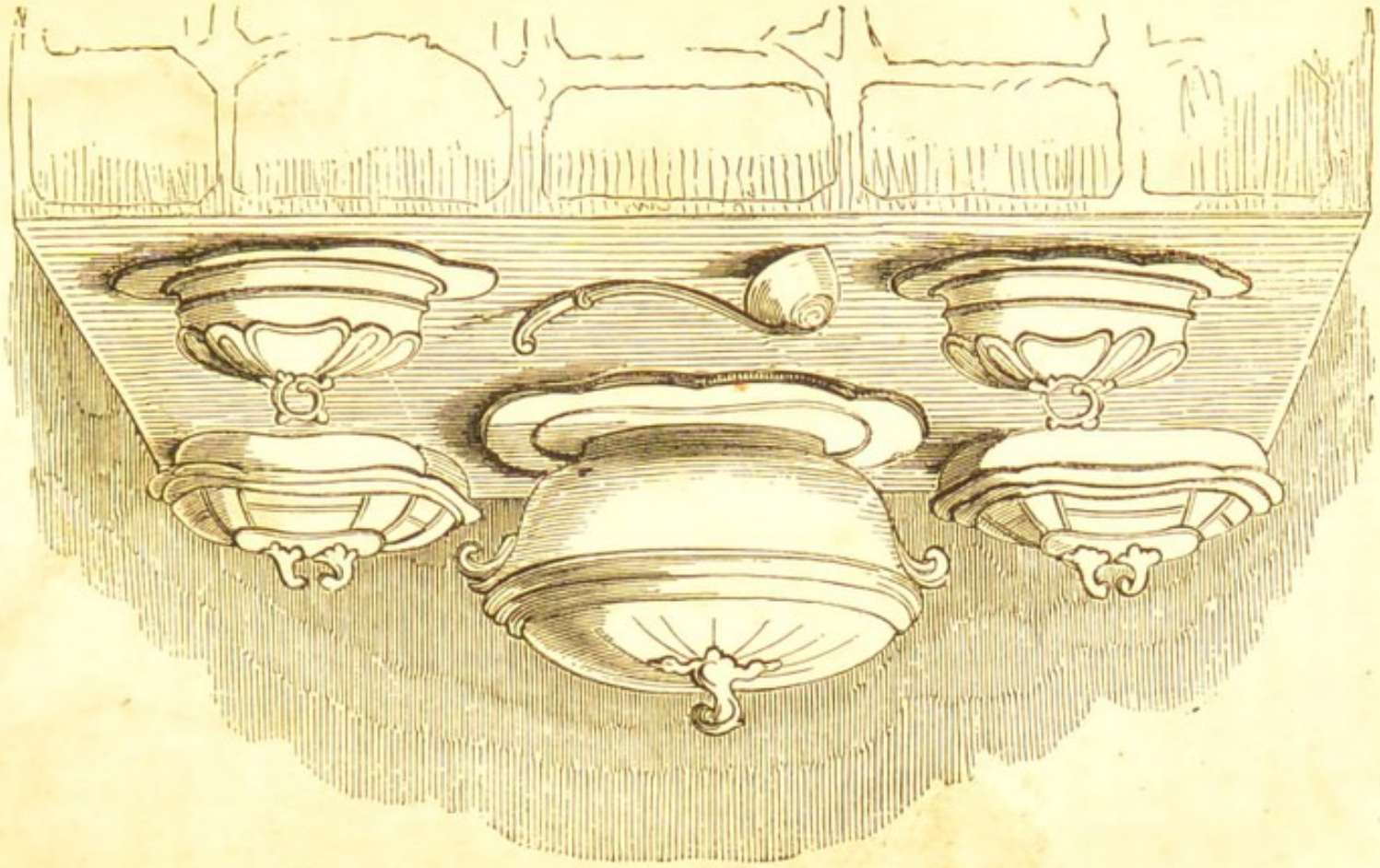
By a Dinner Service is meant the several pieces of earthenware used at dinner: they are as follows:—

A soup-tureen, the vessel in which soup is served, is a kind of large oblong or round basin, on a solid foot or pedestal, with handles, a cover, and a dish or stand in which it is placed. It has a large spoon, shaped like a cup, with a long handle, called a soup-ladle. There are also smaller tureens, shaped like the soup-tureen, having covers, stands, and ladles. These are used for melted butter, gravies, and other sauces. A smaller vessel, called a sauce-boat, without a cover, and having one handle and a spout, is sometimes used for sauces.

The ladles used in the soup-tureen, and also in the small tureens for melted butter, sauce, or gravies, are sometimes of earthenware, like the tureens themselves, and sometimes silver.

The dishes in a dinner service are of various shapes and sizes. There is one large dish, called a gravy or well-dish, having a hollow at one end, into which the gravy from the meat runs. A fish-drain is a flat oval dish, without an edge or rim, and full of holes; it fits one of the other dishes, and is used for fish; a napkin neatly folded being first laid upon it. By these means the contents of the dish are kept free from grease or moisture.

There are also deep dishes, generally square or oblong, with covers, called vegetable dishes; some of these have a small drain fitted into them; they are used to serve up



vegetables. There are many other dishes, of different sizes, from which the cook selects those best suited to the kind of food she has to serve.

Meat-pies, puddings, and fruit-tarts, are made and baked in deep oval dishes, called baking-dishes.

The salad-bowl is a deep dish, or, one might almost say, a basin, either square, oblong, or round, in which salad is served. It is never used for any other vegetable.

A cheese-tray is a round shallow dish or tray on a foot or pedestal. It is only used for cheese.

The plates are of four different sizes. Those for the soup are deep; those for fish and meat are the largest flat plates; the next size is used for puddings, pastry, and sweets of all kinds, and for cheese. There is still a smaller size sometimes used for cheese. These different pieces should all be kept to their several purposes. Fish must not be put into the gravy-dish, nor eaten out of a soup plate, neither should the salad-bowl be used for soup.

All the parts of a dinner service are of one and the same pattern. They cost a good deal of money, the price being regulated by the quality of the china, and the richness of the pattern. It often happens that the pattern cannot be matched, so that if only a single plate, dish, or cover be broken, the service is rendered imperfect, and it is consequently greatly reduced in value.

A careful servant will never use any of the pieces except for dinner; she will not have the plates and dishes on the dresser while cooking, or to put butter upon, or meat before it is dressed, or any such purpose, because she thereby runs a greater risk of breakage; but she will make use of the white plates and dishes provided for the kitchen, which are less costly, and belong to no set.

A tea-service usually consists of cups and saucers, two basins, one large, called a slop-basin, and the smaller a sugar-basin, a jug for milk, a smaller for cream, a tea-pot, and two or more large plates for bread and butter, cake, or muffins.

In some sets there are three sizes or kinds of cups, and two of saucers—a large cup and saucer used at breakfast, a smaller at tea, and a third, which in shape is something between a cup and a mug, and is used for coffee.

The breakfast set is usually of a different pattern from that used in the evening for tea; and in addition to the pieces above named, there are dishes of different sizes for meat, large plates and small, covered dishes for hot cakes or muffins, egg cups and stand, a pan with a covered saucer to contain butter, and a rack for dry toast.

When the tea and breakfast-service are of the same pattern, an attentive servant will not put a large cup into a small saucer, or a small cup into a large saucer.

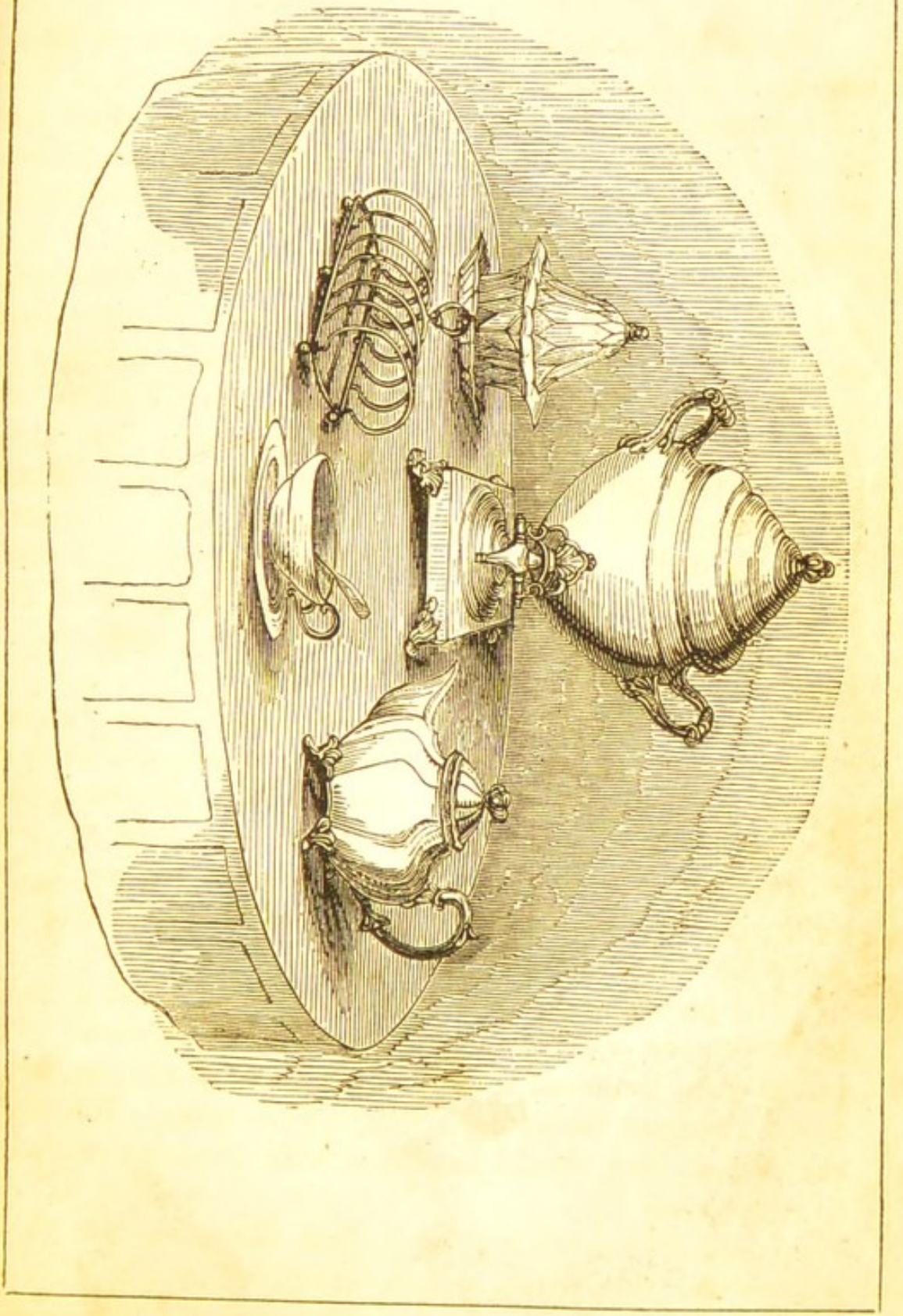
The tea-pot and toast-rack are frequently of silver, or other metal. The sugar-basin and cream-jug are often silver also; sometimes these and the butter-pan are of glass.

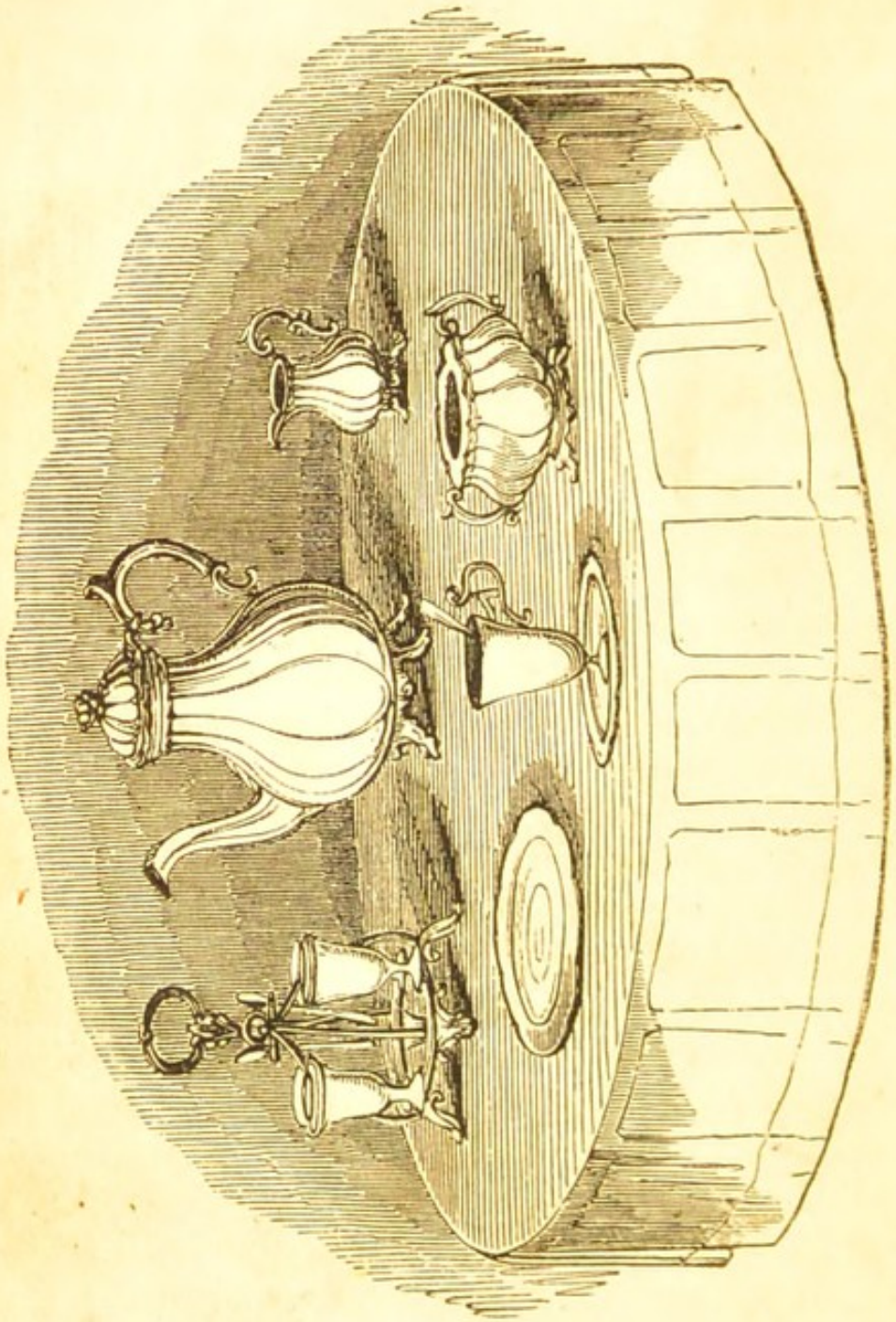
All the things should be placed in an orderly manner upon the table at every meal. When the cloth is laid, those required for breakfast having been taken from the pantry shelves, and placed on a large tray, are carried into the room and arranged on the table.

A tea-tray is seldom used at breakfast. The number of cups and saucers required, with a tea-spoon in each saucer, are placed at the side or end of the table, usually the latter; the tea-pot in the midst, on a small mat or rug, in order that the heat may not mark the table; the cream and milk-jug on the one side, and the sugar and slop-basins on the other.

The plates are placed round the table, with a small knife on the right, and a fork on the left, of each. The butter-pan, toast-rack, salt-cellars, mustard-pot, and egg-stand arranged to correspond with each other. Whatever the dishes, they should be placed with the same attention to regularity.

It is sometimes preferred that the meat should be put on the side-board, or side-table, when a napkin, or small table-cloth, should be spread, and large knives,





forks, and spoons, with plates, according to the nature of the dishes set out.

The butter-pan is intended to contain water. In summer, cold water keeps the butter hard, and in winter, water, a little warm, softens it.

When coffee is served at breakfast, the coffee-pot and stand, with the cups, are placed on the right hand of the tea-maker, and sometimes at the bottom of the table, with sugar and milk. A coffee-pot is much taller and more slim than a tea-pot.

The tea-urn keeps the water boiling by means of a heater in the inside. The heater, a long round piece of iron, with a ring at the top, fits the inside tube, or chimney, of the urn; it ought to be red hot, and takes about half an hour to heat in a good fire. The water, having been boiled in a kettle, is poured while boiling into the outer hollow, or basin, of the urn; the heater is then taken from the fire, by means of a small poker hooked at the end, and put into the chimney of the urn; over this chimney fits a small lid with a flat iron ring, and, last of all, the cover of the urn.

It is a good thing to warm and season the urn by pouring in some boiling water, and drawing it off again, before putting in that which is to be used.

The urn is placed on the tea-table on a rug before the tea-maker, sufficiently near to be reached with ease.

The tea-service is usually placed on a tea-tray; the cups and saucers occupying one long side of the tray, the tea-pot in the middle, the jugs and basins at the ends.

The tea and breakfast-service are to be washed and placed on the shelves in the pantry, or closet, allotted to them, immediately after each meal.

To wash Cups and Saucers, and Glasses.

Fill a large wooden bowl with hot (not boiling) water, and put into it the dirty cups and saucers, or other things that are to be washed, the number being regulated by the size of the bowl. They must be covered with the water, and have space enough to be moved. The brittle nature of earth and glass should never be forgotten, for a very slight force breaks off a handle or chips an edge.

The usual mode of washing china is, by turning the pieces round three or four times in the water, and then wiping them. They do not require much rubbing, but it is well to observe whether anything sticks to them, which will sometimes happen.

To wash and wipe a cup and saucer seems a very easy matter, and so it is, but still to do it in the best way requires *attention*. If they feel *sticky* and *rough* after washing, it is quite certain that *greasy* water and a *dirty* cloth have been used. When there are many pieces to wash up, the water should be changed.

Always wipe a tea-urn dry, or it rusts.

Glasses must be washed in cold water, and wiped with a soft *linen* cloth, then rubbed bright with a perfectly dry cloth, or a skin of wash leather.

All glass should be quite bright, and remember that the warmth of a finger leaves a spot; clean glass should therefore be carefully handled.

Glass must never be put into boiling water, or it will crack, and in frosty weather it is dangerous to put earthenware into very hot water.

To wash Plates and Dishes.

Have ready plenty of hot water in a dish-tub, upon the sink in the back kitchen, and another tub of cold water close by. Put as many plates into the former as will half fill it, and wash them one by one, on both sides, with a cloth, which should be of soft coarse hemp or cotton, taking care to remove everything that sticks to them. Put them as they are thus washed into the cold water, and when this tub is full, take them out and place them in the rack to drain. Dishes must be washed in the same manner. Before warming them for the next meal, wipe them with a clean dry cloth, rubbing them well.

Having washed the plates and dishes, and other things used in the day's cookery, finish by cleaning the sink. This is of lead or stone. Scrub it free from grease with sand and a hard brush, pouring on it a plentiful supply of water, in order that all pieces of meat or vegetables, which may have gathered upon it, may be carried away into the water drain beneath. Such refuse becomes putrid and if allowed to remain, occasions very bad smells and foul air.

To clean Saucepans and Tin-ware.

The inside of saucepans should be scrubbed with a piece of woollen cloth, dipped in fine sand, or brickdust finely powdered. The outside must be scraped free from soot and grease, and if a copper vessel, it must be scrubbed bright with a paste sold for the purpose, or with Spanish white.

The insides of copper vessels are lined with tin; this wears off with use, and the copper is perceived shining through. In this state the vessels are unsafe, since

copper, when touched by an acid, forms a substance which is poisonous.

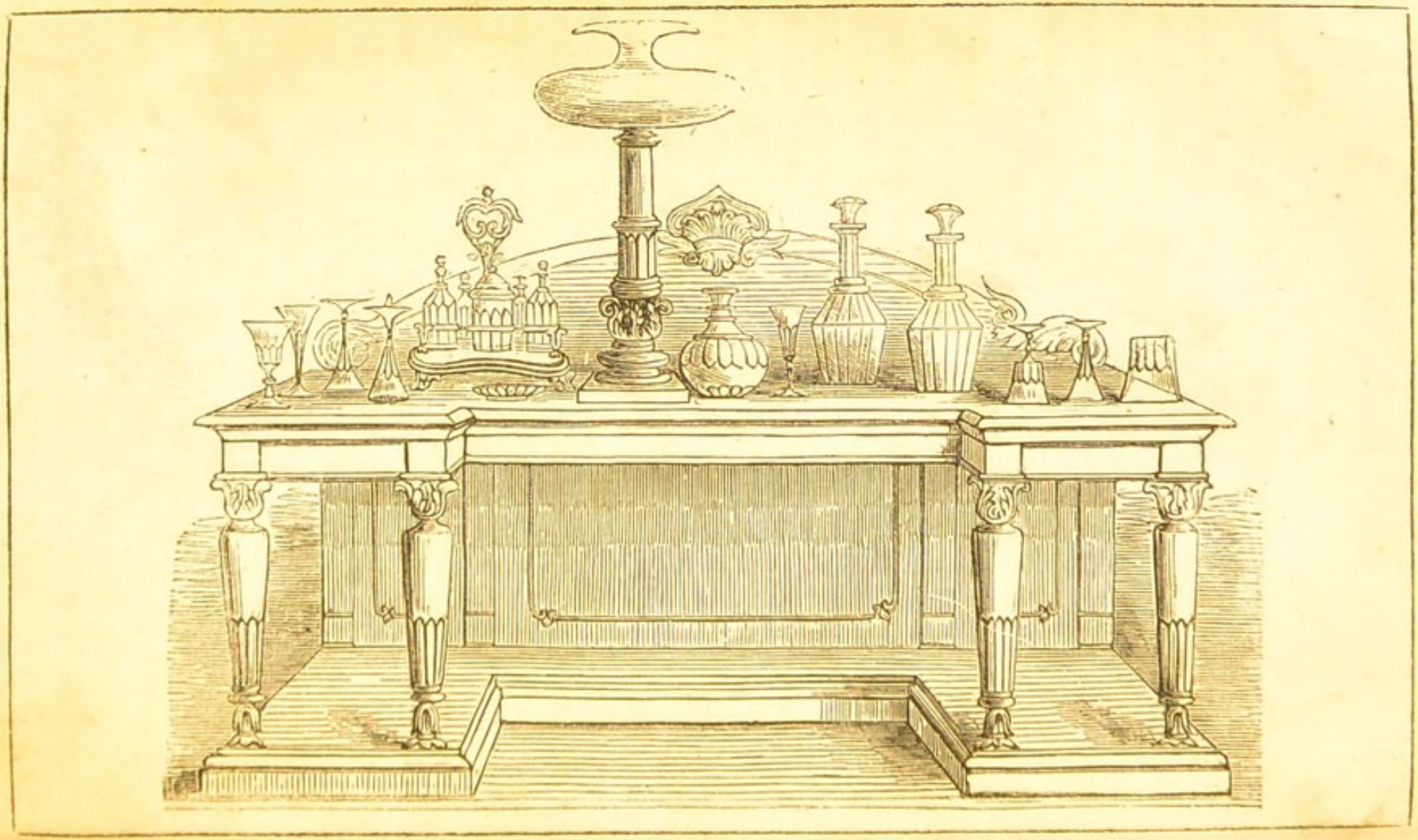
A careful servant will ascertain that copper utensils are in a fit state for use, by frequently examining them, and when she perceives the tin is worn off, she should inform her mistress, who will send them to be re-tinned.

All saucepans that are daily used should be cleaned daily. Regular and careful cleaning keeps pots and saucepans in good order; but should they by any chance become rusty, greasy, or otherwise dirty, they should be boiled in water, with wood ashes, pearlash, or soda, and then rubbed well.

A little soda will remove that sediment in tea-kettles and metal tea-pots, which is usually called fur.

Tin-ware which requires to be kept bright, such as covers, canisters, jelly-moulds, and other articles of that kind, should be cleaned with rotten-stone and oil, or Spanish white, powdered very fine.

In some places the cook cleans the knives and forks. After they have been rubbed clean, their handles should be wiped with great care. If a boy be kept to clean shoes, and knives and forks, the maid servant will be expected to wipe the handles, and while doing this, she should remember that a sticky rough handle will be a very strong proof of her neglect or carelessness.



Waiting at Table.

To prepare the Table for Dinner.

Every morning after the breakfast things have been washed, the beds made, and the chambers arranged, the dinner tray should be prepared. Let the salt-cellars be filled, and the salt laid smooth at top, the cruets replenished (when required) with vinegar, pepper, and mustard; the bread-basket, trays, and waiters wiped, and all the things needed at dinner so arranged that they may be readily carried into the dining-room.

The preparation of the dinner-table varies according to the condition and habits of a family. You will probably, on first going to service, live where the habits are simple, and dinner company only received occasionally. In such cases, the daily dinner usually consists of a joint of meat, hot or cold, with vegetables, and a pudding or tart, and sometimes the addition of fish or soup.

You will prepare the table by dusting it, and then spreading the cloth neatly, so that it is perfectly square with the sides and ends of the table. Having brought into the room the dinner tray, arranged as directed above, place the salt-cellars at the corners of the table, with a table-spoon on each side of them. Then put a knife and fork, a dessert-spoon; a tumbler, wine-glass, and a piece of bread; for each person about to dine.

The usual manner of serving bread is to cut a round from the loaf, about an inch thick, and divide the slice into four pieces. Cut only what is likely to be wanted, and carry the loaf into the room, when more can be cut if required. By this precaution waste is prevented.

Inquire of the Cook what is to be served, in order that you may place the dishes properly on the table.

When there is either fish or soup, it stands at the top of the table, the joint at the bottom, and the vegetables on each side, or in the middle.

The plates should be warm, and changed after fish; the knives and forks also. Small plates, and knives and forks, are required for pudding, tarts, and cheese; these are put on the table when the meat is removed. Take care that the plates are thoroughly warm, but not hot. A very hot plate put suddenly into a person's hands, frequently causes much discomfort.

When asked for beer, water, or bread, carry it to the left hand of the person on whom you are waiting, and make use of a small waiter for glasses.

When the dinner is removed, collect the dirty spoons, and knives and forks, in a tray, and the glasses, salt-cellars, and cruets, on a waiter. Take from the room as much as you can carry at one time, without risk of breaking; but never pile the things one upon another, or huddle dirty and clean together.

Before taking off the cloth, remove all crumbs of bread with a brush.

As soon as you have taken out the table-cloth, shake it well, and put it into the napkin press. After dinner wash up the glasses and the plates, and put them in their respective places.

The following directions are applicable when dinner company is received, or in families where the means of life are more abundant.

Put upon the mahogany tray, or voider, the tumblers, wine-glasses, castors, mustard-pot, salt-cellars, and bread-basket, and carry it into the room, having previously placed the voider-stand conveniently. Put the voider on the stand. Arrange upon the side-board the spoons, the silver forks, and the glasses, having previously carried into the room the plate-basket, the knife-box, and the trays for dirty silver, and knives and forks, and the basket for dirty plates, and placed them so that they shall not be in the way, yet near to the table and sideboard.

Remove from the dining table whatever may be upon it, and put everything in its proper place. If there be a fire, sweep up the hearth, and make up a good fire.

Dust the table: lay on it, first the under-cloth, and next the white table-cloth, folded as you bring it from the napkin-press, and place it on the middle of the table. Open it out towards the sides, and see that it is quite straight.

Next place a salt-cellar at each corner of the table. Take the plate-basket, and place a salt-spoon in each salt-cellar, a table-spoon on one side, and a sauce-ladle on the other; a large spoon, or a dessert-spoon, and a silver fork, for each person. Lay the soup-ladle and a gravy-spoon across at the bottom of the table, and the fish-slice and a gravy-spoon across at the top. Then take the knife-box, and lay for each person a knife and fork, and place a pair of carvers at the top and bottom of the table. Next place a folded napkin for each person, with a tumbler and a wine-glass. Put the water decanters one at each corner of the table, if there are four; if only two, at opposite corners, or in the middle of the sides of the table.

Bring in the plates in the plate-warmer, and place it close to the fire. If it be winter, put the lamp or candles conveniently on the table, and take care to have sufficient light at the sideboard.

The different dishes set on the table at one time are called Courses. The first course consists of fish and soup, or of only one of these. The second course, of joints of meat, fowls, made-dishes, meat-pies, and vegetables. The third course, of game, puddings, tarts, cream, jellies, and other sweets. These several courses are removed when the guests decline to eat more of any of the dishes.

After the third course is removed, cheese is placed at the bottom of the table.

The manner in which the dishes are placed upon the table depends upon what they contain. As a general rule, the soup stands at the bottom; fish at the top; joints of meat at the top and bottom; smaller things at the side; vegetables on the sideboard, when there is no room at the sides of the table. Set every dish straight, and so that

they match one another; regularity is always agreeable to the eye. When the course is all put on, remove the covers from the dishes.

As soon as a plate is emptied, or a knife and fork laid down, remove them, and place a clean plate, and knife and fork. Never wait to be asked to do this.

Hand the vegetables and the sauces which belong to each dish; and when you hand anything, go to the left hand of the person you serve, and carry everything upon a small waiter, except plates and dishes.

A clean plate and knife and fork are required for every dish that is partaken of.

Put the dirty plates into the plate-basket, the knives and forks into one tray, and the silver into another, as you remove them from the table.

The great excellence of a good waiter is to be quick, to be quiet, to be attentive; to spill nothing, to break nothing, to throw nothing down; to make no bustle, to see what is required, and not keep any one waiting; to have everything that will be needed in the room, to avoid running in and out.

One other caution is necessary. The guests at a dinner-table usually converse, and their conversation is mostly amusing, and likely to entertain a servant as well as themselves; but if the servant attends to what is passing among the dinner party, the business of waiting will not go on well. A servant must therefore endeavour to hear only what is addressed to herself.

When the dinner is over, and the dishes carried out, remove upon a small waiter the glass, salt-cellars, and pieces of bread, and put all the clean plates into the basket. Take off the cloth, turning over the edges and rolling it up so that the crumbs do not fall about.

When the table is cleared, place two clean wine-glasses before each person, the decanters of wine before the master of the house, and put on the dessert.

Remove the voider, trays, and baskets from the room with as little bustle and as much speed as possible.

To prepare and place the Dessert.

By Dessert is meant the fruit and sweetmeats eaten after dinner. For this there is a service of china, and sometimes glass dishes also are used.

Put two plates together, and upon the upper one a small napkin called a doyly; upon these a finger-glass (a small glass basin) half full of water, with a dessert knife and fork. These are sometimes of silver, and are always the smallest-sized knife and fork.

When you lay the fruit into the dishes, it is ornamental to put a layer of vine-leaves, but these are not always to be obtained. Let the fruit rise in the middle, arranged with regularity, and not full enough to risk its rolling over when touched.

In placing the dessert, it is usual to put the largest fruit, such as apples, pears, oranges, or grapes, at the top and bottom, and in the middle of the table; the smaller kinds, such as currants, gooseberries, nuts, and sweetmeats, at the sides. The plates, finger-glasses, and doylys, are arranged, as already described, to each person. Put a glass jug or a decanter of fresh spring water on the table, and some powdered white sugar in the glass or basin intended to hold it, with which there is usually a ladle full of holes, called a sifter.

With strawberries and raspberries, cream is sometimes served, in a glass or basin corresponding to that for the sugar, or in a glass jug. Everything must be placed with regularity.

Care of Provisions.

Honesty and carefulness have been impressed upon the reader as indispensable qualities in a servant. But, besides abstaining from taking what is *not her own*, and using every article with as much care as if it *were her own*, she will be called upon to exercise economy with respect to all articles of food. If she be employed in the kitchen, this care will more especially be required of her.

Nothing should be wasted; and to this end, whatever is provided for the table should be prepared with reference to the quantity required. Beer should be drawn, bread cut, butter, flour, or milk taken from the larger quantities provided for the daily and weekly consumption, in proportion to the uses for which they are required.

Girls who leave homes where articles of food are less abundantly provided than in the family where they take service, are apt to think that because there is so much there can be no need for the economy which spares everything. This is a great mistake. Waste and extravagance are every-where wrong, and produce evil consequences; and the servant who is guilty of waste and extravagance will never retain her place.

Besides economy in the use and care of provisions, every servant is bound to regulate her appetites with temperance and forbearance. Whatever is placed upon the kitchen-table should be fairly cut and fairly eaten. There are often delicacies which are not intended for the servants; these should be set aside in the pantry as soon as taken from the table, and left untouched.

It is a common complaint against young servants, that while they hesitate to cut a slice from a pie or pudding, they have no scruple in picking out the fruit, or breaking off an edge of pastry, or tasting of any other dainties. They suppose the little they take will not be missed. When it is understood that such things are to be set aside, *the touching them at all is dishonest*. Remember

to keep your hands from picking and stealing. A mistress of a family is justly displeased when her orders are disobeyed; but it is worse to find that there has been a pretence to obedience, and that though the dish has been set aside, yet it has been picked over, fingered, and so rendered unfit to be again placed on table.

The first temptations to dishonesty often begin by the appetite, and young servants should be on their guard to resist those inclinations, the indulgence of which lead to present evil and future error. Temperance and forbearance in the government of the appetite are often alluded to in the Scriptures, while gluttony is reproved as a sin. St. Paul describes, among the enemies of the cross of Christ, those "whose God is their belly*," and intemperance as amongst the lusts of the flesh,—temperance as the fruit of the Spirit. Excess may convert the "daily bread" for which we pray into a cause of evil. That wastefulness of food is to be avoided may be learned from the miraculous feeding of the multitude. "When they were filled, he (Christ) said to his disciples, Gather up the fragments, that *nothing be lost*†."

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* Philippians iii. 19. † John vi. 12.

The Kitchen.

Cleanliness, regularity, and carefulness are necessary qualities in every servant, but especially needful in a cook, who, to be really skilful, must be able to judge by the eye whether eatables are of a good quality before they are dressed, and to distinguish flavours both by the taste and smell, so that she may be sure she has used the right ingredients, and dressed the food in the right way. Observation and practice, with attention to certain rules, will enable her to do all this.

The following general observations will be useful to every young servant, while these two proverbs should be never forgotten. "A place for every thing, and every thing in its place;" "Waste not, want not."

The articles which are required at every meal, or in preparing the meals, such as bread, butter, flour, milk, eggs, lard, salt, pepper, &c., should always be kept in certain places, and returned to them when not in use. In like manner, the utensils should be kept to their separate uses.

The kitchen fire must be regulated according to the joint which is to be cooked. A clear brisk fire is required for roasting, and the fire should be made up in such time that the coals are neither half burned up, before the meat is put down, nor the fire smoky and dull. Boiling requires a less fierce fire than roasting.

A kitchen range is so constructed that it can be widened and narrowed at pleasure. When there is a large joint to be dressed it is enlarged, but as soon as the dinner is dressed, the fire-place should be again drawn together. In the afternoon and morning, the cinders and small coal should be burned up, and a moderate fire kept.

After dinner, all the utensils which have been used in cooking should be scoured and put in their respective

places. Saucepans, spoons, basins, tins, paste-board, rolling-pin, pudding-cloths, all scrubbed and washed, and left dry and sweet. Last of all, the dish keeler and sink scoured free from grease, dirty water emptied, bits of vegetables, bones, leavings of all kinds, disposed of according to the arrangements and directions which good housewives always give to young servants. The floor of the wash-house should then be scrubbed, and plenty of fresh water poured down, to remove all grease and rubbish that may create unpleasant smells.

Whatever housework falls to the share of the cook should be completed before or immediately after breakfast. Having received her mistress's directions for dinner, she will calculate the length of time whatever is to be dressed will require, and prepare accordingly, that every thing may be ready to send to table at the hour dinner is ordered. She will place on her dresser the various articles she will want, such as milk, eggs, flour, salt, pepper, butter, lard, &c., &c., with the necessary basins, pans, cloths, &c., and she will take care that her hands are clean, her apron tidy, her sleeves turned up so as not to be dipping into the dishes or saucepans. She will have the plates and dishes properly warmed before taking up the dinner, and will be careful not to drop grease on the floor. If the kitchen dinner is at an earlier hour than the family dinner, she will arrange her cookery so as not to interfere with the comfort of the rest of the servants, and yet not be too late for the second dinner. If the servants' dinner follows the other, she will put the kitchen somewhat in order, lay the cloth, and have everything ready to begin when the first dinner is over. A cook is always expected to attend to the comfort of other servants in the kitchen, without neglecting her first duty, namely, that which she owes to her employers.

To roast Meat.

Having made up the fire as already directed, put the dripping-pan at such a distance as just to catch the drip-

ping, and put the meat-screen in its place. If a jack or spit is used, wipe the spit, and avoid running it through the prime parts of the joint. If a bottle-jack, a hook is put through the thinnest end of the joint; the meat when first put down should be placed about twelve or fourteen inches from the fire; if too near, the outside becomes scorched and hardened, and the inside is never cooked enough. Allow rather more than a quarter of an hour to a pound of meat: thus, if dinner be ordered at two, and the joint weighs ten pounds, it ought to go down to the fire about eleven. A thick piece of meat requires a longer time than a thin piece. Meat should be frequently basted with the dripping; the outside is thus kept soft: when well basted, it takes less time to roast. Half an hour before it is done, baste it and dredge it lightly with flour, which makes a nice light froth. Take care that the jack is properly wound up, or the meat will stand still and burn.

To make Gravy for roast meat.—About half an hour before the meat is done, mix a salt-spoonful of salt with a quarter of a pint of boiling water, drop it gradually on the brown parts of the joint, catch it in a dish set underneath; set it by to cool, when cool remove the fat, warm the gravy, and when you have put the meat on the dish, pour the gravy into it. The meat will brown again after you have thus made the gravy from it.

Pour the dripping into an earthen pan; it will serve for many purposes.

To boil Meat.

Make up a tolerable fire, and take a boiler large enough to give plenty of room for the joint which is to be dressed. Put the meat in with the water cold, cover the boiler close, and when it once begins to boil, take care that the boiling goes on GENTLY. A scum will rise to the top of the water, which is to be skimmed off as it rises, and as the water boils away more is to be added. The slower the water boils, the tenderer and more juicy will

be the meat. The time allowed for boiling, reckoning from the moment when the water boils, is at the rate of twenty minutes to a pound for fresh, and rather more for salted meat: that is to say, a leg of mutton weighing nine pounds will take three hours, and a piece of salt beef of the same weight three hours and a half. If the weather be cold, a longer time must be allowed; and when meat is frozen, it must be thawed by the fire before it is dressed. Set by the water in which you have boiled meat; it will make soup, with the addition of vegetables, &c.

Frying.

Put the frying-pan over a clear brisk fire, and throw into it the lard, dripping, or butter which you are directed to use, and when it is thoroughly melted, and boils fast, put in the meat, fish, or batter which is to be fried. If the fat is not very hot, and there is not enough of it in the pan to cover whatever is frying, this will be of a bad colour and greasy. All fried articles should be dry and of a light brown. When one side is done enough, turn the fish or cutlet over with a slice. If the fat is not burned in frying, pour what remains into a pan, and it will serve again; but mind, that when fish has been fried, the fat can only be used again for fish.

To prepare Fish for Frying.

Wrap it in a dry cloth and so let it remain for an hour or two. Grate bread into fine crumbs, wipe the fish, beat up an egg, and with a paste-brush cover the fish with it; then sprinkle the grated bread thickly over, and it is ready to put into the frying-pan. After the fish is fried, lay it before the fire on a cloth or clean dry straw, in order that it may get perfectly dry and crisp. Fish require more fat to fry them than meat.

Veal cutlets should be prepared for frying with egg and grated bread crumbs. Sausages require no grease,

and should be warmed through by the fire, before they are put into the frying-pan, or they will burst.

To boil Fish.

All fish should be carefully cleaned; the fishmonger usually does this, but every cook should see that the entrails are entirely removed and the blood washed away. Scaled fish must be scraped till the scales are all removed. The water in which fish is to be boiled should be salted in the proportion of a quarter of a pound of salt to a gallon of water; the fish put into the fish-kettle with the water cold, and boiled slowly till done, when the skin of the fish rises up. The water should be skimmed while boiling; and as the fish is laid upon a tin drain that fits the bottom of the kettle, it is to be taken up by lifting the drain and placing it across the kettle, by which means the water is drained away without cooling the fish.

To make Soup.

Soups are of various kinds, and there is, therefore, a certain mode of making each; but there are general rules which belong to all soups. The stock, or broth, is prepared from lean meat cut into small pieces, and boiled slowly in water in a closely-covered stewpan, in the proportion of a pound of meat to a quart of water; or of the bones of joints previously cooked, marrow-bones, a cow-heel, &c., or of the broth left after boiling meat, with an addition of meat or bones. When this has boiled from five to six hours, according to the quantity, it must be strained into an earthen vessel and allowed to stand till perfectly cold; it will most probably form a solid jelly, when all the fat may easily be removed. The vegetables, herbs, spices, and flavourings will then be added, according to the nature of the soup to be prepared.

To make Gravy for Game or Fowls.

Put some pieces of lean beef into the bottom of a stewpan, with an onion cut in four; and after they have stewed some little time, so that the juices are drawn from the meat, moving it to prevent its sticking, add the water, and let the whole boil gently till the gravy is sufficiently rich. The weight of meat must depend upon the quantity of gravy required. If the gravy is not brown enough, a little colouring may be added.

Colouring.

Melt some fine sugar in an iron saucepan till it becomes brown, stirring it with a wooden spoon, pour boiling water upon it, stir it, give it a boil, skim it, and keep it for use in a bottle.

Thickening for Soup and Gravy.

Melt a piece of butter in a saucepan, sprinkle flour into it, shaking it all the time; make it a thick paste, and stir this into the gravy or soup boiling.

Melted Butter.

Melted butter is seldom well made, because being very easy to make, it seems to require *little* or *no attention*. This is a mistake. *Attention* is *all* that it *does* require, and as melted butter forms a part of most of the plainest sauces, and is eaten with fish, most boiled meat, and many vegetables, every cook should be able to make it well. The following quantity is enough for about half a dozen people.

Cut two ounces of butter into little bits, and put them into a pint saucepan with a large tea-spoonful of flour, and two table-spoonsful of milk. When thoroughly mixed, add six table-spoonsful of water, hold it over the fire, and shake it round every minute, always the same way, till it just begins to simmer, then let it stand and

boil up. It should be about the thickness of good cream. Melted butter may also be made by mixing the flour and butter well together on a trencher, before putting them into the milk and water.

White Sauce for boiled Fowls, boiled Turkey, Celery, &c.

Put equal parts of broth made from veal and milk into a stewpan, with an onion and a blade of mace; boil for ten minutes. Have ready an ounce of flour and butter rubbed together on a place, put this into the stewpan, stir it till it boils up; then let it stand near the fire, stirring it now and then till quite smooth; strain it through a sieve, put it back into the stewpan, season with salt and the juice of a small lemon. To this may be added or not, at pleasure, the yolks of two eggs well beaten with three table-spoonsful of milk strained into the sauce and well stirred.

Parsley and Butter.

Wash and pick some parsley, boil it for ten minutes in half a pint of boiling water, with a tea-spoonful of salt, drain it on a sieve, mince it quite fine, and bruise it to a pulp, mix it with half a pint of melted butter. Fennel and butter, for mackarel, are prepared in the same way.

Egg Sauce for salt Fish, Fowls, or roast Veal.

Boil three eggs hard, put them in cold water, chop them fine, and put into melted butter.

Apple Sauce for roast Pork and Goose.

Pare and core the apples, and put them in a saucepan with a very small quantity of water, cover close, and set them on a trivet over a slow fire; some apples will take two hours, others but a quarter of an hour; when enough, pour off the water, beat them up with a fork, add a very small bit of butter and a little powdered sugar. Some persons add a little grated lemon-peel or nutmeg.

Bread Sauce for Game and roast Turkey.

Bread sauce may either be made with milk, or broth prepared from the head, feet, and necks of poultry, an onion and a few pepper-corns. Mix these with some grated bread crumbs, and let it boil thoroughly; stir in some salt, and a little butter. It will be the better for the addition of two table-spoonsful of cream. If milk is used instead of broth, an onion should be boiled with the sauce, and taken out before serving.

Caper Sauce for boiled Mutton.

Put a spoonful of capers and a little of the vinegar into a little melted butter, and shake round when boiling, the same way as you have stirred the melted butter, or it will oil.

Mint Sauce for Lamb.

Wash and chop fine the leaves of green mint, put them in a boat, and add a tea-spoonful of moist sugar, and four table-spoonsful of cold vinegar.

Gooseberry Sauce for Mackarel.

Top, tail, and scald some green gooseberries, drain them on a sieve, beat them up and add a little melted butter.

Onion Sauce for boiled Rabbits, or Roast Shoulder of Mutton, or Tripe.

Cut off the roots, and tops, and peels of onions, and lay them in salt and water for an hour; put them into a saucepan with plenty of water, and boil till tender; pass them through a colander, and mix a little melted butter with them.

To boil green Vegetables.

Wash and clean them thoroughly from dirt and insects with the greatest care; pick off the outside leaves, boil them in plenty of soft water in a saucepan by themselves,

and if no soft water is to be had, put a tea-spoonful of carbonate of potash into hard water. Put them into the water when it boils, and let them boil fast; when the vegetables sink they are done, and should be immediately taken up; if suffered to remain after they are sufficiently cooked, they lose their flavour. If not boiled enough they are unwholesome. Drain them thoroughly from the water before sending them to table. Cabbages and cauliflowers should be steeped in salt and water in the summer time to draw out the caterpillars.

To boil Potatoes.

Potatoes are seldom well boiled, because it seems so easy a thing, that no attention is required, and they are left to cook themselves, and so are spoiled. There are two or three methods of boiling them. Take potatoes as nearly of a size as possible, wash them, but do not pare or cut them, fill a saucepan half full of them, and just cover them with cold water, add a spoonful of salt; set them on a moderate fire till they boil, then take off the saucepan and set it on the side of the fire to simmer slowly till the potatoes are soft enough for a fork to pierce them, pour off the water, uncover the saucepan, and set it near enough to the fire to keep the steam rising, but not to burn. If the potatoes are good they will be dry and mealy; they will generally be done in fifteen or twenty minutes. Peel them quickly before serving.

Some persons prefer the potatoes to be pared before they are boiled, when they should be put into cold water with salt and boiled quickly; when nearly done, the water should be poured off, and the covered saucepan again placed on the fire till they are quite done, when the lid ought to be removed, that they may dry.

To boil Turnips.

Peel off half an inch of the outside, slice them, boil them gently from about an hour to an hour and a half;

when tender take them up, and lay them on a sieve till the water is drained from them. If they are to be mashed, squeeze them as dry as possible between two trenchers, put them into a saucepan, mash them with a wooden spoon, and rub them through a colander; stir a bit of butter into them till melted, put them into a shape, and turn them out upon the dish.

Parsnips and carrots are to be well washed and scraped, then boiled till a fork goes through them easily; they will require boiling from an hour and a half, to two hours and a half, according to their age. When done, rub off the peels with a clean coarse cloth, and slice them the long way, in two or four pieces.

Green Peas.

Put a peck of peas into a gallon of boiling water with a table-spoonful of salt; skim well, and keep boiling quickly from twenty to thirty minutes, according to the age and size of the peas; drain them through a colander, put them into the dish, and add a few small pieces here and there of cold butter. Some persons like mint boiled with peas.

Puddings.

The excellence of all puddings depends, first, upon all the ingredients being of a good quality; second, upon the proportions of each being weighed or measured exactly; and third, upon their being boiled the right time, or baked in an oven at the right heat. When this is once understood, a cook has only to remember and observe in order to be successful. The following receipts are for the puddings most used in plain cookery.

Puddings are usually boiled in a basin or mould tied up in a cloth, which should be particularly sweet and clean; before using, dip the cloth in boiling water, squeeze it dry, and dredge it with flour; butter the basin, fill it with the pudding, and tie the cloth very tight over it. The water must boil before the pudding is put into the saucepan; and be kept boiling till the pudding is done.

A Batter Pudding.

Break three eggs in a basin with a pinch of salt, beat them well together, and add four ounces of flour; beat to a smooth batter, and add half a pint of milk; put it into the basin and boil for an hour and a quarter, or bake for three-quarters of an hour.

A Bread Pudding

May be made of broken pieces of bread, which should be well soaked in boiling milk, and beaten up quite smooth; after which, eggs, sugar, and nutmeg, are added in proportion to the quantity of bread; currants may also be added. This pudding may either be boiled or baked.

Yorkshire Pudding

Is a batter pudding roasted under meat. A smooth and rather stiff batter is poured into an oblong tin pan and placed under beef or veal while roasting to catch the dripping. In about two hours at a good fire it will be enough.

Plain Rice family Pudding.

Put into a buttered pie-dish a quarter of a pound of rice washed and picked; one ounce of butter, two of sugar, some grated nutmeg and a quart of milk: bake in a slow oven.

Plum Pudding.

Six ounces of suet chopped fine, the same quantity of stoned Malaga or Valencia raisins; currants may be added if liked; if not, a double quantity of raisins; three ounces of bread crumbs; if these be not used, there must be three ounces more suet; three ounces of flour, three eggs, some grated nutmeg, a very little salt, about a tea-cup full of milk, and two table-spoonsful of sugar; tie it up in a floured cloth, or buttered shape, and boil it at least six hours.

Suet Dumplings boiled with Beef.

Take six ounces of suet chopped fine, same quantity of flour, two ounces of bread crumbs and a little salt; stir all well together, and add by degrees nearly a quarter of a pint of milk, and stir well together; divide into six dumplings, roll them in flour and put them into the pot. Currants may be added.

A suet pudding is made as above, with the addition of two eggs.

Oatmeal Gruel.

Take two ounces of oatmeal and mix it with a little cold water; put about a pint of water into a tin saucepan, and stir the oatmeal into it as it boils. Let it boil twenty minutes, and strain it.

G[illegible]it Gruel.

About half a [illegible]ts to three quarts of cold water, boiled down [illegible] quarts and strained. The groats will make another quart by being boiled again.

Barley Water.

Two ounces of pearl barley, washed clean in cold water; then put the barley into half a pint of boiling water, and let it boil five minutes; pour off this water, and add two quarts of boiling water; boil it to two pints and strain it: sweeten and flavour with lemon juice.

White wine Whey.

To a pint of boiling milk add a glass of white wine, and put it on the fire till it boils again. Take it off as soon as it rises, and set it on one side till the curd has settled; pour off the clear whey, and sweeten it to the taste. Vinegar may be used, and less wine.

To boil an Egg in the shell.

Put an egg gently into a saucepan of boiling water, and let it boil four minutes.

To poach Eggs.

Break each egg into a tea-cup without bursting the yolk: float the cups in a stewpan of boiling water, and let them boil till the whites are hard and the yolks are set. Have ready a piece of buttered toast for each egg, and when enough, slip them carefully from the cups upon the toast. Eggs may also be poached by first breaking them into cups, and slipping them out into a stewpan of boiling water: the first method is the best, but requires the longest time.

Pastry or Pie Crust.

It is not easy to give written directions for making pastry. Much depends on the *handiness* with which it is done. The excellence of pie crust results from the skill with which it is work[illegible]ded, and rolled, as much as from the excellenc[illegible]on of the ingredients. Young servants w[illegible]equire the art are recommended to see it don[illegible] a good hand, and to obtain a little practical instruction from some experienced cook. There are plenty such opportunities in service; and if a young servant be obliging, obedient, and anxious to learn, she will generally find a fellow-servant able and willing to teach.

ECONOMICAL HINTS.

THE sin of *waste* cannot be too strongly enforced throughout a household. Our forefathers had cut or painted in conspicuous places in their kitchens, the injunction, "Waste not, want not," to remind their servants of the duty of economy.

One of the most important household rules is, not to eat new bread; for it is expensive and unwholesome, and does not afford near so much nourishment as bread two or three days old.

Stale rolls, or bread of any kind, may be made to taste like new by dipping them in cold water, and heating them in an oven, or toasting them.

It is wasteful to wet small coal, though it is commonly thought to make a fire last longer; in truth, it wastes the heat, and for a time makes a bad fire.

Hard water, by boiling, may be brought nearly to the state of soft. A piece of chalk put into spring water will soften it.

The freezing of water in pipes may be prevented by putting round them straw or flannel, either of which will prevent the warmth passing out of the pipes. By the same means, the heat is kept in steam pipes.

Rain, or the softest, water is better adapted than any other for washing and cleaning; but in large towns it must be filtered for drinking (as for making tea), because it becomes impure from the roofs and plaster of the houses. The best water has the greatest number of air-bubbles when poured into a glass. Hard water will become thick and foul sooner than soft water. Water cisterns should be frequently cleaned out.

When the steam from a tea-kettle appears cloudy, it should be taken off the fire, as the water is then fast *boiling away;* the steam when the water first boils being quite transparent, so as scarcely to be seen near the mouth of the spout.

Tin-plate vessels are cleanly and convenient; but, unless dried after washing, they will soon rust. Iron coal-scoops are liable to rust from the damp of the coals.

If cold water be thrown on cast-iron, when hot (as the back of a grate), it will crack. Cast-iron articles are brittle, and cannot be repaired if broken.

Copper pans, *if put away damp*, will become coated with poisonous crust, or verdigris, as will also a boiling copper, if left wet.

A polished silver or brass tea-urn will keep the water hotter than one of a dull brown colour, such as is most commonly used. The more of the surface of a kettle that is polished, the sooner will water boil in it, as the part coated with soot drives off rather than retains heat.

A German saucepan is best adapted for boiling milk in: this is a saucepan glazed with white earthenware, instead of being tinned in the usual manner; the glaze prevents the tendency to burn, which, it is well known, milk possesses.

Ornamental furniture, inlaid with brass or buhl, should not be placed very near the fire, as the metal, when it becomes warm, expands, and being then too large for the space in which it was laid, starts from the wood.

"German silver" will not rust; but it does not contain a particle of silver, it being only white copper. If left in vinegar, or any acid mixture, it will become coated with verdigris. Salt should never be left in silver cellars, else the metal will be much injured.

Crockery and glass, to be used for holding hot water, are best seasoned by boiling them, by putting the articles in a saucepan of cold water over the fire, and letting the water just boil; the saucepan should then be removed, and the articles should be allowed to remain in it till the water is cold.

Thin glass is less likely to be broken by boiling water than that which is thicker; for, thin glass allows the heat to pass through it in least time. The safest plan is to pour hot water very slowly into glasses.

As boiling water will often break cold glass, so a cold liquid will break hot glass; thus wine, if poured into decanters that have been placed before the fire, will frequently break them.

Lamp-glasses are often cracked by the flame being too high when they are first placed round it; the only method of preventing which is to lower the flame before the glass is put on the lamp, and to raise the flame gradually as the glass heats.

If a stopper stick fast in the neck of a decanter, set it in hot water, and you may soon remove the stopper; because, as the neck of the decanter becomes heated, it expands sooner than the stopper, and so becomes loose about it.

Floor-cloth is convenient to put at the end of a kitchen-table, as the dirt and grease of saucepans that may be set upon it can be better removed from floorcloth than wood. Thick straw mats are useful to set stewpans or saucepans on; and an iron stand, or a wooden barred frame, should be provided to place under hot saucepans in a *leaden* sink.

The four kinds of cloths requisite for the kitchen are knife-cloths, dusters, tea-cloths, and glass-cloths. Knife-cloths should be made of coarse sheeting. Dusters are generally made of a checked cloth of mixed cotton and flax. The best material for tea and glass-cloths is a sheet which has begun to wear thin, as the open cloth which is sold under the name of tea and glass-cloth soon wears out. Besides the above cloths for household purposes, are knife-tray cloths, house-cloths for cleaning, pudding and cheese-cloths, and round towels.

Wet clothes should never be left to dry in a sleeping-room, or in an inhabited apartment, as they make the air in it damp and unhealthy.

Linen should not be dried on the sea-beach, for it retains so much saline matter as to throw out damp in wet weather, which cannot be immediately remedied by airing at the fire.

Two ounces of pearlash, used with a pound and a half of soap, will effect a considerable saving.

For coarse purposes, soft soap is a saving of nearly one half. The most economical plan of keeping hard soap is to cut it into pieces of about a pound each, and keep it moderately dry.

A damp bed may often be detected by the use of a warming pan, the hot metal causing the moisture of the bed-clothes to be immediately converted into steam; when the pan is taken out this vapour cools, or is condensed, on the surface of the sheets, and the damp may be distinctly felt.

USEFUL RECEIPTS.

To clean Moreen Curtains.—Having removed the dust and clinging dirt as much as possible with a brush, lay the curtain on a large table, sprinkle on it a little bran, and rub it round with a piece of clean flannel; when the bran and flannel become soiled, use fresh, and continue rubbing till the moreen looks bright, which it will do in a short time.

Sewing on glazed Calico.—By passing a cake of white soap a few times over a piece of glazed calico, or any other stiffened material, the needle will penetrate as easily as through any other kind of work.

General Washing.—Counterpanes, blankets, bed-hangings, &c., should be washed in Summer, as they will then dry quickly, and be of good colour.

By putting linen and cotton stockings to soak the night before "a wash," much soap and labour will be saved.

If clothes remain long dirty, they will not only require more soap and labour, but be much injured in washing.

Flannels should be washed in soft water, soap, and much blue; wring them as dry as possible, shake them, and hang them out; but do not rinse them after the lather.

In mixing *starch*, put a lump of sugar into it, to prevent it sticking to the iron.

To wash Stockings and Gloves.—Fine thread stockings and gloves should be well soaped, put into a lather of cold water, and boiled; they should then be put into a fresh cold lather, and be boiled again; when, on taking them out, they will require little more than rinsing. If washed silk stockings be mangled, they are liable to have a watered appearance, which will not be the case, if, instead of being mangled, the stockings are stretched on a board, and rubbed on the right side with clean flannel till dry.

Prepared Ox-gall for taking out Spots.—Boil together one pint of ox-gall and two ounces of powdered alum; to which add two ounces of common salt; let the liquor settle, add a few drops of essence of lemon, pour it off into a bottle, and cork tightly.

To remove Grease-spots.—Rub some of the yolk of an egg upon the spot, place over it a piece of white linen, and wet it with boiling water; rub the linen with the hand, each time applying fresh boiling water; then remove the linen, and wash the part with clean cold water.

To take Wax out of Cloth.—Hold a red-hot iron steadily within about an inch of the cloth, and in a few minutes the wax will evaporate; then rub the cloth with whitish paper, to remove any mark that may remain.

To scour Flannels.—Slice half a pound of yellow soap, and dissolve it in boiling water, so as to make it of the thickness of oil; cover the flannels with warm water, add a lump of pearl-ash, and about one-third of the soap-solution; beat them till no head rises on the water; then pour it off, and proceed as before with hotter water, without pearlash.

To keep the colour of flannels, and prevent their shrinking, scald them and let them soak till cold, the first time of washing.

To clean Silk Stockings.—Wash them in two soap-liquors lukewarm, and in a third liquor boiling, with stone blue in it; dry them till they are merely damp, and hang them in the fumes of brimstone; then put upon the tree or leg two stockings, with the fronts or outsides face to face, and polish them with a glass or smooth bottle.

To remove spots from Cloth.—Put a pint of warm water into a pan, and add a small quantity of white soap, and half an ounce of kali; when this is dissolved, add a table-spoonful of ox-gall, and a little essence of lavender; stir together, strain through linen, and keep in a bottle. In using it, a small quantity is to be placed with care upon the spot, which is to be rubbed with a small brush, and then washed with warm water, so as to remove all vestiges of the liquor applied, which might injure the cloth if allowed to remain.

To clean Plate.—The first point is to cleanse the articles from grease, by washing them separately in hot water; if they be very dirty and stained, it may even be requisite to boil the articles for a short time. Having washed and rinsed them, wipe them dry, and polish them with any plate powder, wash-leather, and the hand.

The usual plate powders are dried and finely sifted whitening, prepared hartshorn, or prepared chalk, and tutty powder. Whitening, however, gives silver a pewtery polish. Rouge is

much used by silversmiths: it often consists merely of prepared hartshorn, coloured with rose pink, and sold at an exorbitant price. Quicksilver is often mixed with the above powders, but is not recommended: it gives a high lustre to plate, which very soon disappears, and leaves an unsightly tarnish; and quicksilver, when thus used, has been known to render the silver article cleaned with it so brittle, as to cause it to break when let fall.

To prepare Salt.—Set a lump of salt in a plate before the fire, and when dry, pound it in a mortar, or rub two pieces of salt together; it will then be free from lumps, and in very fine powder.

A Knife-board properly made, should consist of an inch deal board, five feet long, with a hole at one end, by which it is to be hung up when not in use. At this end, the left hand, and close to the front edge, should be fastened a stiff brush for cleaning forks. At the other end should be a box, with the open end towards the hand, and a sliding lid; this should contain a Bath brick, leathers for forks, &c., so that the materials for cleaning may be shut in and hung up with the board.

For forks, fill an oyster barrel with fine gravel, brick dust, or sand, mixed with hay or moss, kept damp, and well pressed down; into this run the prong of forks a few times, and all stains will disappear from them.

To clean Furniture.—Use merely cold drawn linseed oil: pour a little into a saucer, and with a piece of rag rub it on the furniture; in a few minutes, wipe it off with a duster, and rub the furniture with woollen cloth. If this be repeated once a week, it will produce a lasting polish that may be washed with warm water; and the surface will not be so easily scratched as if varnished with the oilman's preparations for furniture.

French-polished furniture is best cleaned with plain linseed oil: if very dirty, use turpentine.

Furniture Oil.—Put into a jar one pint of linseed oil, into which stir one ounce of powdered rose-pink, and add one ounce of alkanet root, beaten in a mortar: set the jar in a warm place for a few days, when the oil will be deeply coloured, and the substances having settled, the oil may be poured off for use, and will be excellent for darkening new mahogany.

Furniture Paste.—Put turpentine into a glazed pot, and scrape bees' wax into it with a knife, which stir about till the liquid is of the thickness of cream: it will then be good for months, if kept clean; and furniture cleaned with liquid thus

made, will not receive stains so readily as when the turpentine and wax are heated over the fire, which plan is, besides, very dangerous; but, if the heating be preferred, place the vessel containing the wax and turpentine in another containing boiling water.

To clean Looking-glasses.—Keep for this purpose a piece of sponge, a cloth, and a silk handkerchief, all entirely free from dirt, as the least grit will scratch the fine surface of the glass. First, sponge it with a little spirit of wine, or gin, and water, so as to clean off all spots; then dust over it powder-blue tied in muslin, rub it lightly and quickly off with the cloth, and finish by rubbing it with the silk handkerchief. Be careful not to rub the edges of the frames.

To clean Gilt or Lacquered Articles.—Brush them with warm soap and water, wipe them, and set them before the fire to dry; finish with a soft cloth. By this simple means, may be cleaned or-molu, and French gilt branches, and lamps, and gilt jewellery, toys and ornaments. Care is requisite in brushing the dirt from fine work, and finishing it quite dry. Anything stronger than soap, as acids, pearlash, or soda, will be liable to remove the lacquer.

To clean Door Plates.—To clean brass plates on doors, so as not to injure the paint at the edges, cut the size of the plate out of a large piece of millboard, place it against the door, and rub the plate with rotten stone, or crocus and sweet oil, upon leather.

Cheap Colouring for Rooms.—Boil any quantity of potatoes, then bruise them, and pour on them boiling water until a pretty thick mixture is obtained, which is to be passed through a sieve: then mix whitening with boiling water, and add it to the potato mixture. To colour it, add either of the ochres, lampblack, &c.

To clean Dish Covers.—Dry and powder the finest whitening, (sold in large cakes,) and mix it with a little sweet oil; rub this on the covers to remove the stains and spots; then dust dry whitening over them, and polish with wash-leather.

To clean Britannia Metal Goods.—Rub the article over with a piece of woollen cloth, moistened with sweet oil; then apply a little pounded rotten-stone or polishing paste, with the finger, till the polish is produced, after which, wash the article with soap and hot water, and when dry, wipe off smartly with soft wash-leather, and a little fine whitening.

To clean Pewter.—Scour it with fine white sand, (such as is brought from Reigate, in Surrey,) and strong ley made with wood-ashes, soda, or pearlash; then rinse the pewter in clean water, and set it to drain and dry. The best method, however, is to use the oil of tartar and sand, employed by all the publicans in the metropolis, to clean their pewter-pots, bar-counters, &c.

To clean Brass and Copper.—Rub it with flannel and sweet oil, and next with rotten-stone, tripoli, powdered Bath brick, or common brick-dust; and, having cleaned it, polish with soft leather. By the old method of cleaning brass and copper with vitriol and spirit of salts, the metal is destroyed, and will very soon tarnish. The inside of brass or copper vessels should be scoured with fullers' earth and water, and set to dry, else the tinning will be injured.

To clean Cast Iron.—Boil in a pipkin a quarter of a pound of black lead with a pint of small beer, and a small piece of soap: having cleaned the iron from dirt, apply this mixture with a painter's brush, and polish with a hard brush. Or, mix black lead in powder with turpentine, and apply as above. Or, use the lump Cumberland lead, without wetting. By either method, the castings of stove-grates and fenders may be beautifully polished, as well as kept from rust.

To clean Grates.—The best mixture for cleaning bright stove-grates is rotten-stone and sweet-oil; they require constant attention, for, if rust be once suffered to make its appearance, it will become a toil to efface it. Polished fire-irons, if not allowed to rust by neglect, will require merely rubbing with leather; and the higher the polish, the less likely they are to rust. If the room be shut up for a time, and the grates be not used, to prevent their rusting, cover them with lime and sweet oil.

Bright fenders are cleaned as stoves; cast-iron fenders require black lead: they should not, however, be cleaned in the sitting-room, as the powdered lead may fly about and injure carpets and furniture. A good plan is to send cast-iron fenders to be bronzed or lacquered by the ironmonger; they will then only require brushing, to free the dust from the ornamental work. The bright top of a fender should be cleaned with fine emery-paper.

To prevent fire-irons becoming rusty, rub them with sweet oil, and dust over them unslaked lime. If they be rusty, oil them for two or three days, then wipe them dry, and polish

with flour emery, powdered pumice-stone, or lime. A mixture of tripoli with half its quantity of sulphur, will also remove rust; as will emery mixed with soft soap, boiled to a jelly. The last mixture is also used for removing the fire-marks from bright bars.

To purify Water.—A large spoonful of powdered alum stirred into a hogshead of impure water, will, after a lapse of a few hours, precipitate the impurities, and give it nearly the freshness and clearness of spring water. A pailful may be purified with a tea-spoonful of alum.

Water-butts should be well charred before they are filled, as the charcoal thus produced on the inside of the butt keeps the water sweet. When water, by any accident, becomes impure and offensive, it may be rendered sweet by putting a little fresh charcoal in powder into the vessel, or by filtering the water through fresh-burnt and coarsely powdered charcoal.

Fly-guard.—The nuisance of wasps or flies may be got rid of by placing against a window, a frame fitting closely round its edge, and furnished with a widely-meshed net expanded over it; indeed, the distance between the meshes may be so considerable that the net is scarcely visible. The experiment has been made with black thread meshes, an inch and a quarter square, and the troublesome insects have rarely ventured to pass through it. This contrivance is much more successful, and less dangerous, than poisonous fly-water.

To destroy Cockroaches, &c.—Poisoned wafers are made for killing cockroaches, a trap is made with a glass well, for the same purpose; but a more simple contrivance is to half-fill a glazed basin, or pie-dish, with sweetened beer or linseed oil, and set in places frequented by cockroaches. They will attack the *red* wax of sealed bottles, but will not touch *black* wax.

Rats are effectually banished by sprinkling chloride of lime in their haunts.

To destroy crickets at night, set dishes or saucers filled with the grounds of beer or tea, on the kitchen floor, and, in the morning, the crickets will be found dead from excess of drinking.

The leaves of danewort, like those of common elder, are strewed to keep away moles and mice, which will not come near them.

Mixture for destroying Flies.—Pour a pint of boiling water upon a few quassia chips; let it stand, strain, and add to it

four ounces of brown sugar, and two ounces of ground black pepper: set it in plates where required.

Rice Glue.—Mix rice flour smoothly with cold water, and simmer it over a slow fire, when it will form a delicate and durable cement, not only answering all the purposes of common paste, but well adapted for joining paper and card-board ornamental work.

To dissolve Putty.—To remove old putty from glazed frames, brush over it pearlash and slaked stone-burnt lime, mixed to the thickness of paint.

Uses of Hot Water.—The efficacy of hot water on many occasions in life cannot be too generally known. It is an excellent gargle for a bad sore throat, or quinsy. In bruises, hot water, by immersion and fomentation, will remove pain, and prevent discolouration and stiffness. It has the same effect after a blow. It should be applied as quickly as possible, and as hot as it can be borne. Insertion in hot water will also cure that troublesome and very painful ailment, the whitlow.

Poultices.—Put half a pint of hot water into a pint basin, add to this as much of the crumb of bread as the water will cover, then place a plate over the basin, and let it remain about ten minutes. Stir the bread about in the water, or if necessary, chop it a little with the edge of a knife, and drain off the water, by holding the knife on the top of the basin, but do not press the bread as is usually done. Then take it out lightly, spread it about one-third of an inch thick on some soft linen, and lay it upon the part. If it be a wound you may place a bit of lint dipped in oil beneath the poultice. There is nothing better than the bread poultice for broken surfaces. Linseed poultice is made by simply mixing linseed meal into a paste with hot water.

A Nursery Maid.

The duties of the nursery maid are the most important which belong to service; for those duties imply the care of a young helpless being, beginning the life which God has bestowed upon it. The ignorance or carelessness of those who have care of a young child may cause it both present and future misery.

It is well known that health depends in some degree upon the way in which we are reared. Proper food, cleanliness, good air, and gentle nursing, are amongst the most important points to be attended to. Children who cannot speak have no means of explaining why they are uncomfortable. They can cry; but their cries do not declare whether they are hungry, cold, or in bodily pain—whether a pin pricks them, the nurse handles them roughly, a string presses, the fire scorches, the wind cuts, or the glare of light distresses them.

A good nurse is careful to prevent these things happening. She remembers that an infant has very little strength, and that it must be carried in such a way as to be supported by the arms of its nurse: it must never be made to bear its own weight, for its bones are soft, and its muscles and limbs have no power. Strength comes very gradually.

Infants should be kept extremely clean. The humours so frequently seen upon the skins of children often arise from their not being properly washed. They must be tenderly handled, and wiped dry with a soft towel, and rubbed well with the hand, or a flannel glove, before the clothes are put on.

The room in which children sleep and live should be kept pure and wholesome, by allowing the fresh air to enter continually; but in doing this, especially in cold and damp weather, the child should never be exposed to draughts.

Warmth is very necessary to the comfort and health

of the young. But warmth is better obtained by proper clothing, and by avoiding draughts or exposure to wind or cold, than by huddling them close to the fire, for this only scorches them and renders them tender, and therefore more liable to take cold.

It is usual for the mother to order the kind and quantity of food a child is to eat. The nurse should obey such directions as strictly as possible, never giving it fruit, cakes, or sweetmeats, meat, or beer; in short, nothing but what her mistress has ordered.

In feeding a child, the food should be given slowly and in small quantities, and not too hot; and care should be taken that all the utensils are clean; while the method of feeding should be neat and handy, not slopping the clothes and smearing the face. Awkwardness in a nurse is an unfortunate quality, and frequently causes an infant as much discomfort as carelessness or indifference.

Neatness and order in the care of clothes is another duty of a nursery maid. Washing is very expensive; and while every attention is paid to cleanliness, there should also be a regard to economy. When the dress is taken off, everything should be neatly folded and laid away; and there must be care used in nursing a child, so that its frock is not tumbled and dirtied.

The good nurse-maid never thinks of herself in preference to the child under her care; a selfish person will never make a good nurse. No one should undertake the service, unless she feels within herself that love for little children that can watch over them at all times,—that will make her give up sleep, when needful,—that will guard them from every thing hurtful, tending them as the poor man's lamb, which "did eat of his own meat, and drank of his own cup, and lay in his bosom, and was unto him as a daughter*." They must not mistake the pleasure they have in playing with children and witnessing their merry gambols, for the love which is to make every evil light,

* 2 Samuel xii. 3.

which is to shut out self-indulgence, and which is to give an example of truth, gentleness, and kindness to those young innocent beings whom our Saviour so often recommended to his disciples.

The care of the property of a master and mistress has already been spoken of as amongst the duties of service; but the care of children is even a greater duty, for no property can be so valuable to a parent as the health and safety of his children.

Vulgar and coarse language is bad at all times; but its use is doubly so when uttered before children, since it leads them in the way they should *not* go. Every word and action that injures the goodness of a child, by setting it a bad example, is doubly wicked, since it is bad in itself, and teaches what is wrong. He who said, "Whoso shall offend one of these little ones that believe in me, it were better for him that a millstone were hanged about his neck, and that he were drowned in the depths of the sea*," meant to guard it from the harm of evil example.

If, through the weakness of your nature, you have committed a fault which may injure the child under your care, confess it at once to your mistress, who may thus be able to remedy it. If you have forgotten any directions, if by any carelessness or accident the child is hurt, never conceal what has happened, and never use any remedies of your own, or those told to you by others. The only step you can take is to tell your mistress all.

Never frighten a child. Some persons, even some mothers, talk to children of black men, and old men, or of ugly things, to frighten them into being good. Now these tales are all false; and besides the wickedness of telling a lie, those who utter them commit the cruelty of terrifying a young and helpless creature. The most dreadful miseries have happened from this practice. With some children, fits have been brought on; with others, idiotcy; while death has sometimes followed the terror

* Matthew xviii. 6.

occasioned by frightening children. Only think how dreadful it must be for a poor little creature to be trembling in bed in the dark, for fear it should see some dreadful object, instead of enjoying the quiet happy sleep which God intended should refresh its weary body. If you would deserve the quiet of a good conscience, never frighten a child.

One more piece of advice. If you walk out with children, never stop to gossip in the streets and on the roads; never go into any house where you are not sent by your mistress; and never allow strangers to take the child from you. Encourage a child who can walk, to run along by your side, but never drag or pull it by the arm; try to persuade it to be happy and obedient, by talking to it kindly and cheerfully. If you have an infant in your arms, shield it as much as you can from the cold wind, and do not carry it with its face to the sun: the light is too strong for the tender sight. If it fall asleep, let it lay at ease in your arms, and never allow a young child to sit upright long together.

Girls who wish to begin service by going into a nursery, are usually placed under an upper servant who has had experience. One of the duties of the under maid is to be obedient and respectful; and it will be to her advantage to learn all she can from the older servant. An upper nursery maid is usually trustworthy, and it is fortunate for a girl if she be placed under the direction and authority of a good servant.

While a girl is at school, she has generally little brothers and sisters at home, whom she might take care of, wash, and dress, to whom she might set an example of gentleness, kindness, truth, and order, for whose comfort and pleasure she might give up her own. She would thus not only fulfil the duties of a good sister and daughter (for her mother would be greatly assisted by such willing services), but she would be also preparing herself for the trials and cares of a nursery maid.

Attendance on the Sick.

Every young woman ought to know how to perform the gentle offices of a good nurse, though few can be supposed to have had much experience. It is well to gain the knowledge you want from every source; and if, by reading a few pages in this book, you can learn to avoid some awkwardness, and to wait more readily upon the sick, your time will not be ill bestowed.

A light step, quick but gentle movements, and a dexterous use of the hands, are very desirable in a good nurse. By observing the alert movements and nimble fingers of expert persons, you may greatly improve yourself, and avoid, at least, that degree of clumsiness which has been described by saying of a person, "He uses his hands as if all his fingers were thumbs, and his thumbs legs of mutton."

If the absence of noise is a luxury to those in good health, it is of the first importance to the sick; and no one can be agreeable to them who cannot step lightly, and move about gently. I have seen a patient seriously distressed by the attendance of a friend in a rustling silk dress, and whose every movement was accompanied with noise. Apart from the rustling noise of the silk, it was an unfit dress for a sick room, where nothing should be worn that will not wash.

The occasional falling of pieces of half-burnt coal upon the fender is jarring to the feelings of many persons, even in health, but in sickness it must be carefully provided against. The throwing on of fresh coal, also, makes a dreadful rattling. This is to be avoided by putting on lumps of coal with the tongs, or with the hand. A piece of stick may be used to poke the fire, in order to avoid noise with the poker.

In sweeping the hearth, too, much needless clatter

is often made, by holding the tongs and shovel together in one hand, as well as in other ways, too trifling to mention; all of which may easily be avoided, if people are aware how trying such noises are to the patient.

Most people refrain from loud talking in the chambers of the sick; but few are equally careful to abstain from needless whispering, which is often more trying than a common low tone. The buzzing noise which cannot be understood or shut out, is very fatiguing; and rather than inflict it on a patient, the nurse and her companions should keep silence.

All creaking hinges and grating locks should be immediately oiled; and if by chance you have on a pair of shoes that creak as you walk, lose no time in changing them; for nothing is more unpleasant to the ear, particularly that of the sick. Folding or unfolding a newspaper that has become very dry will make noise enough to wake a person from a light slumber; and so will turning over the leaves of some books, if done carelessly. I have known a whole night's rest lost to a sick person by this simple act on the part of the watcher.

Coughing, sneezing, and blowing the nose, may be done at such unlucky moments as to cause broken slumbers. It is therefore advisable to learn how to do voluntary acts with the least possible noise, and how to prevent the involuntary ones by pressing the corners of the eyes next the bridge of the nose.

The few instances I have now mentioned are sufficient to show a young nurse how many ways there are of making unnecessary noises: and if her attention is once thoroughly alive to the importance of stillness to the sick, she will herself find out others.

Important as it is to all to sleep in airy rooms, and to have frequent changes of linen, it is doubly so to the invalid. Fevers may be sometimes prolonged, and the recovery after them retarded, by deficiency in these particulars. Our sense of smell was not given us in vain, and one of its uses is to detect the impurity that would injure

us. If there is anything offensive in a sick room, you may be sure that it requires very careful airing; to effect this, without exposing the patient to cold, is one of the arts of a nurse.

Bed-linen and body-linen should be changed oftener in sickness than in health; and every day, when the patient can sit up long enough to have it done, all the bed-clothes should be carried out of the chamber and thoroughly aired, either out of doors or in another room, whilst the bed is shaken up and remains uncovered and the mattress is turned. When the sick person can only sit up a very short time, it is well to have two sets of pillows, blankets, and sheets, and employ them alternately, that one set may be airing whilst the other is in use.

Bed-curtains are bad things in some cases of severe sickness, and the doctor will sometimes order them to be taken down, or put quite out of the way.

When there is not so much debility as to make the effort of changing too great for the invalid, no articles of clothing worn during the day should be retained about the person at night. When taken off, they should be hung up, or otherwise so disposed of as to be well aired by the time they are wanted in the morning. In like manner, everything worn at night should be left off during the day. Where the weakness of the patient forbids these changes morning and evening, the same clothing must be kept on night and day; but, in such a case, it must be oftener changed for that which is wholly clean.

Personal cleanliness is important to the sick. Let the nurse, or attendant on the sick, encourage them to wash themselves more frequently than usual. When too ill to use a tooth-brush, some good may be done by cleansing the mouth with a little swab, made by winding a piece of fine linen rag round the end of a small stick. Scraping the tongue, too, with a little instrument made for the purpose, or with a silver knife, promotes comfort.

All the utensils in a sick room should be kept con-

stantly clean; and, generally speaking, this will be best done by the person acting as nurse at the time. Sending away, to be washed in the kitchen, every spoon and tumbler that has been used, makes too much passing in and out of the room. You should therefore take care to provide yourself with towels and a little tub; for washing up glass and crockery in a bowl makes too much noise.

As soon as possible after using an article, wash and wipe it, that it may be ready for the next occasion. It is some comfort to the sick to take even the most nauseous dose out of a clean vessel, and the nurse should feel that she is bound in honour to prepare everything in the most cleanly way, never using a cup or spoon twice without washing it.

A bowl of water should be always standing ready for you to wash your hands in, and this should be done before you touch either food or medicine for the patient. In preparing either, use your fingers sparingly, and never put your lips to it; but if it be necessary to taste the article, take a clean spoon to do it, and put it aside after using it. Many a poor feeble sufferer has been disgusted with the food which the stomach craved, by seeing a nurse put her lips to it whilst in preparation, or by having it presented in a smeared sticky vessel.

Always, in carrying any liquid to be taken by a person in bed, carry a towel too, to spread over the sheet, in case a drop should be spilled; for a drop of gruel is of no consequence on a towel, but on a sheet it would give an appearance of untidiness to the whole bed.

You should frequently straighten the bed-clothes, and beat up the pillows, and always have close at hand a small blanket, or a flannel gown, or something else suitable to throw over the patient's shoulders and back, when sitting up in bed. In this position much support is needed at the back, for which purpose bed-chairs are made; but, where they are not to be had, a small foot-stool put behind the pillows and the bolster doubled, makes a very good substitute; and so does a baby's chair, the back put down

next the patient's back, and the legs up, with pillows before it.

It also adds greatly to the ease of this position to have something at the feet to push against; if there be no foot-board to the bed, it should be something heavy that will keep its place; but, if there be, any brace between that and the feet will answer. Sitting up thus is often a great relief to a person confined to the bed, and would be more frequently resorted to, if those in attendance knew how to take the strain off the back, by supporting it in the manner here recommended.

When a sick person cannot be got out of bed, it is easy to change the under sheet, without much disturbance, by rolling it up from the sides towards the middle, and putting the clean one on in its place, with one half rolled up likewise; then, getting the patient over the two rolls, on the clean half, and adjusting the side which he has left.

All sheets and pillow-cases should be well dried and warmed by a fire before being put on; and, if you bring in a fresh pillow from a spare chamber in cold weather, be sure to warm it well through and through, before you put it on a sick person's bed.

When you undertake to change the clothes of a patient, and wish the clean ones to go on warm, you must hold the most important part, such as the collar and shoulders of a shirt, close to the fire, and when hot, fold it in, and warm the part that enfolds it. Then warm the next fold, and so on, always turning the hot part in, warming and folding till the whole is one close roll, warmed through and through. Then fold the whole up in your warm apron, and carry it so to the patient. Instead of this, many persons attempt to give you a warm garment by holding it all at once a few moments before the fire, and then carrying it across the room open to the air, which cools it before it reaches you.

The air of the sick room may be purified by placing any shallow vessel on the floor, with chloride of lime and

water in it. A table-spoonful of the lime to half a pint of water in a deep plate, answers the purpose very well. This must be renewed every twenty-four hours.

It should be the study of all who are in attendance upon the sick, how to accomplish the most with the least bustle and stir, and the least opening and shutting of doors. It is very annoying to sick people to have a person in the room continually moving about, passing from one side to the other, and opening and shutting drawers and closets; although all this may be done to put things away, and keep the apartment neat. This end should be accomplished with the least bustle possible, and the least movement, even of the quietest sort; and in order to do this, a good deal of thought and contrivance is requisite.

Never leave the room, or return to it, empty handed; for there will always be something to be carried out, or brought in, if you look sharp and think of everything.

The best way of sweeping a sick-room is on your knees, with a short-handled brush and dust-pan; this makes the least noise, and is the most effectual. There is a homely proverb, which is, that "one *keep-clean* is worth ten *make-cleans*."

Have at hand a waiter on which to set all the medicines in use, and another on which to put the eatables, with a clean napkin or towel thrown over each.

Pitchers, decanters, bottles, and phials, may be kept clean by taking off the drop that follows pouring, either against the side of the vessel you pour into, or with the cork or stopper, or some such thing; on no occasion suffer it to run down, for it will make you double the work in the end.

It is very desirable to have hot water always ready in a sick room; and therefore a little kettle kept on the hob is preferable, in cold weather, to having hot water brought up from the kitchen every time it is needed. There should also be plenty of cold water close at hand, and a supply of fuel within reach.

There is generally a good deal to be done before a

patient settles for the night, and therefore the preparations should be begun in good time, that all may be done and the room still at an early hour. Sick persons are often made feverish, and their night's rest spoiled, by not being settled early.

Some nurses, and more particularly young persons, called occasionally to assist them, do injury by an over-anxious desire to be attentive to the sick. They wake them from sleep to ask them if they want anything. They urge them every few minutes to take a little drink or nourishment. It is very seldom right to wake a patient for *anything;* and should never be done without orders from the doctor.

PROVERBS.

An ounce of discretion is worth a pound of wit.

Do not leave that to be done by another, which you can do yourself.

Endeavour to do the best, and provide against the worst.

Of all the sorrows that attend mankind,
With patience bear the lot to thee assigned;
Nor think it chance, nor murmur at the load,
For know, what man calls fortune, comes from God.

Good Manners.

Good manners belong to no one class of people; they may be practised by everybody. It is an error to suppose that they are expected only from rich, high-born persons, or from those who have much time and money bestowed upon their education.

A very clever man has said, in speaking of the training of a young person, "If his tender mind be filled with veneration for his parents and teachers, which consists in love and esteem and fear to offend them, and with respect and good-will to all people, that respect will of itself teach *those ways* which he observes to be most acceptable." Now it is quite certain that a poor girl, or one who has but little learning, may feel love and respect for her parents and teachers, and esteem and good-will towards her fellow-creatures; she may be free from selfishness; she may desire to promote the comfort and happiness of others; and she may be gentle, mild, and quiet in her actions.

A truly religious character will have good manners, because the feelings which lead to their practice are recommended by Scripture itself as belonging to true piety. The fifth commandment, for instance, enjoins the very love, esteem, and respect for parents spoken of above. In our Saviour's Sermon on the Mount*, those are pronounced "blessed" who are "poor in spirit," that is to say, who practise humility; "the meek" also, or those who practise gentleness, patience, and forbearance; "the merciful," those who practise kindness, benevolence, and forgiveness; "the pure in heart," those who think no evil; "the peace-makers," those who prevent quarrels, who reconcile enemies, and promote good-will and brotherly love.

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* Matthew v. vi. vii.

All who practise these virtues have the inward qualities which lead to good manners. Those who have no self-conceit, but modestly and humbly seek to fulfil their duties, never offend against good manners by asserting their own opinions, or by contending for what they suppose to be their due. They who receive instruction and advice with a meek spirit will not offend against good manners by obstinacy and opposition. While you are benevolent and forgiving, your manners will be attentive and kind; you will prefer the convenience of others to your own, and thus you will be truly good-mannered. If you are pure in heart and in thought, you will be pure in speech; you will use no coarse language, and your actions will be modest and inoffensive. Thus it is that a truly religious spirit is the foundation of those inward qualities from which good manners arise.

The two commands, to "do unto others as you would they should do unto you*," and to "love one another†," imply, amongst other meanings, that respect for our fellow-creatures, that regard for their happiness, that desire for their comfort, which prompts to kindness, benevolence, and forgetfulness of self; qualities which the Gospel teaches us to exercise, and which, we humbly hope, are acceptable in the sight of God.

Manners, then, like all else in character and conduct, should be dictated by religious principles. "Honour all men," says the Apostle‡. This is the spring of good manners. It is the principle by which we render to all ranks and ages their due. A respect for your fellow-beings, as God's creatures and your brethren, will lead to regard for their rights and feelings. If you have religious truth and religious humility, your manners will be sincere, simple, and honest; free from conceit, pretence, affectation, and hypocrisy.

There are some few habits which offend against good

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* Matthew vi. 12. † John xv. 12, 17.
‡ 1 Peter ii. 17.

manners. There is certainly no great harm in them; but, as they are disagreeable to other people, according to the rules here laid down, namely, to respect the feelings of others, they ought to be corrected.

It is uncouth to walk heavily, to bang doors, to leave them open when you quit a room, to talk in a loud voice, and to shout in laughing. There are certain habits to be avoided at meals, namely, eating fast, filling the mouth over-full, and speaking with it when full; making any unnecessary noise with the teeth and lips, or placing the arms and elbows on the table.

It is necessary for servants to avoid such habits, and to observe the rules of conduct which produce good manners. No one likes to have disagreeable people about them, and particularly about their children, who usually imitate what they see and hear, and who would therefore learn to be ill-mannered from attendants who set them a bad example.

Where kindness, gentleness, sincerity, and purity reign in the heart, there will be good manners also. "Keep your heart with all diligence*," and your words and actions will be guided and controlled by the inward qualities.

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* Proverbs iv. 13.

A few Words on Dress.

Cleanliness of person and propriety of dress are worthy the attention of all persons. Neatness and respectability of appearance are always required of servants; whether they have high or low wages these qualities will be expected. A girl who is a slattern will never be neat and orderly in household work; and if she have not sufficient self-respect to dress as becomes her situation, she will scarcely be right-minded in other matters.

With regard to dress a servant has two points to attend to,—neatness and economy. She has to learn to *lay out* her wages wisely, and to endeavour to *lay by* a portion for seasons of ill-health, or when she may be out of place, and for that time when age and heaviness cometh. Besides these occasions there will be others, when parents and near kindred require a little aid, and when it is more blessed to give than to receive. The widow's mite was accounted more worthy than the rich man's gift.

A servant's dress should be suited to her work. If she buy finery it will be of no use to her: she will only lay out a certain sum to *look genteel*, as she considers it. But this is a mistake, for *finery* is not *gentility*. Those persons only are genteelly dressed whose attire is suitable.

The servant who during her dirty work has on a dark gown, and plain cap, and a pair of stout shoes, and a blue apron, and who, when her rough work is over, puts on a simple net cap, with a quiet-coloured ribbon, a clean cotton or stuff gown, and a white apron, is as genteel in her situation as the mistress of the house in hers.

Good taste may be exercised in the choice of suitable and becoming colours and patterns. Good and useful things may also be pretty. A good useful gown, when out of repair, or grown a little shabby, may be mended, or taken into common wear; but finery can only be thrown away, or worn with its faded, trumpery, uncom-

fortable look, and how can such an appearance be called genteel? Neatness and propriety are the truest gentility.

Accustom yourself in early youth to repair your clothes, and to make them last as long as possible. Let your under garments be as neat and whole as your upper clothing. There are two old sayings well worth remembering and observing—"A stitch in time saves nine;" "A penny saved is a penny got." Clothes that are mended as they require it, will take less time in the repairing, and last much longer, than those which are neglected, or worn as long as they will hold together. Thus stitches and pence will be spared, and saved, and earned.

Let your work-box or bag be properly fitted up with needles, cotton, and tape; and keep them in such order that they are always ready for use.

When you buy a gown take care that you have a piece left for repairs.

A good plain bonnet ribbon that will last a summer, will be cheaper in the end than a trimming that easily spoils, even at double the price; and though artificial flowers in your bonnet or cap may appear very smart, and other girls wear them, remember that the money it costs will produce future comforts, if put in the Savings' Bank. A poor boy in a workhouse once told a lady, "his sister wore artificial flowers;" he could scarcely have uttered a more severe reproach upon that sister.

Your wages will be earned laboriously, let them be spent wisely.

THE following SKETCHES contain many circumstances which have been known to occur. They afford some valuable hints and examples; and will not be the less profitable, because the names of the parties are changed, and the exact manner in which the occurrences took place is slightly altered.

THE STORY OF LOUISA SCHEPLER.

THE following true account of a faithful servant is very interesting and worthy of attention. It is only to be regretted that so few particulars are known of the life of such a worthy individual.

Louisa Schepler was an orphan, and the servant of a good clergyman named Oberlin, who lived at Waldbach, a village of Alsace, in France. When first he went to reside there as the pastor, he found the inhabitants in an ignorant, half-savage state. The valley in which the village was situated was separated from the rest of the country by rocks and mountains; there were no roads, and they had scarcely any communication with the rest of the world. The good clergyman found great difficulty in instructing and improving these people; but he succeeded after many years of labour. He was not content with teaching them their religious duties; he assisted them with his own hands in forming a road to the nearest large town, where they could carry to market the produce of their industry; he instructed them in gardening and in farming, so that their barren pastures were changed into smiling orchards and cultivated fields. He established schools, and was the first to form infant schools, where

children were taught from their earliest years the way to be industrious, good, and happy. His good wife assisted him, particularly in preparing teachers for the infant schools. He taught his flock the love and fear of God, and, like the Good Shepherd, fed them with the waters of life. His wife died seventeen years after he began his good work.

Louisa Schepler had been brought up in one of Oberlin's schools, and was afterwards an assistant teacher in an infant school. She had lived eight years servant in the family when Mrs. Oberlin died; and she, being then twenty-three years of age, resolved to devote herself to the care of her master's family. She was both nurse and housekeeper; at the end of nine years, she wrote a letter to Mr. Oberlin, begging him to consider her as his child. "Do not, I entreat you," she said in this letter, "give me any more wages; for as you treat me like your child in every other respect, I earnestly wish you to do so in this particular also. Little is needful for the support of my body; my clothes will cost something, but when I want them, I can ask you for them as a child applies to its father."

The request was granted, and Louisa was ever afterwards considered as one of Oberlin's own children. She assisted him in his offices of kindness to the poor inhabitants of the parish, and she was the faithful and affectionate nurse in the dying illness of one of his children. Oberlin and his flock were desirous of extending the knowledge of the Gospel, with the blessings it bestows, into other lands; to this end they gave their mite to societies which had for their object the spreading of Christian knowledge among all classes. Louisa Schepler had one field, and she gave the amount of a year's rent. A benevolent society in Paris had presented her with a sum of money as a reward of virtue; this sum she set apart to be used in acts of charity and benevolence to those who needed assistance.

All that she did for her fellow-creatures is best

described in a letter which her master addressed to his children, with the desire it should be opened after his death. It shows the good man's gratitude to Louisa Schepler, who had served him faithfully for fifty years.

"My very dear children,

"On leaving you I commend to your care the faithful nurse who has brought you up. The services she has performed for our family are innumerable. Your dear mother took her under her care before she was fifteen, but even at that early age she made herself useful by her talents, her activity, and her industry. On the death of your beloved parent she became at once your faithful nurse, your careful instructress, and your adopted mother. She went into all the surrounding villages where I sent her, to assemble the children together, to instruct them in God's holy will, to teach them to sing hymns, to direct their attention to the wonderful works of nature, to pray with them, and to communicate to them all the knowledge that she had herself derived from me and from your mother.

"In doing this she met with many difficulties; amongst others, the bad roads and bad weather, so frequent on the mountains; but neither sleet, nor rain, nor hail, nor deep snows under foot, nor snow falling from above, detained her from her purpose; and when she returned in the evening, though exhausted, wet, and weary, and chilled with excessive cold, she would set herself to attend to my children and to our household affairs. In this manner she devoted her time, her abilities, and her health, to my service and to the service of her God. For many years past her constitution has been destroyed, by overfatigue and by sudden transitions from heat to cold, and from cold to heat, having often, when warm with walking, crossed the snows and sunk in them to such a depth, as scarcely to be able to get out.

"Perhaps you will say she received a sufficient recompence in the wages I have given her. No, dear children,

not so; since the death of your dear brother, I have never been able to prevail upon her to accept the least reward for her services; she employed her own little property in doing good, and in the purchase of her scanty wardrobe, and it was always as a favour that she received from me, some slight articles of dress and provisions, which I owed in fact to her economy and good management. Judge, dear children, judge of the debt you owe her for her services to me, and how far you will ever be able to repay it.

"In times of sickness and affliction, how kindly has she watched both you and me, how tenderly has she sought to soothe our pain, and console our griefs. Once more I recommend her to you. You will show by the care you take of her, how much attention you pay to the last wish of a father, who has always endeavoured to inspire you with feelings of gratitude and benevolence; but, yes, you will fulfil my wish. You will be to her all that she has been to you, as far as your means, situation, and opportunities permit. Farewell, my very dear children,

"Your father,
"J. F. Oberlin."

So well disposed were Oberlin's children to fulfil his request, that they offered Louisa Schepler an equal share of the little property he had left. This, however, she refused, asking nothing more than permission to remain an inmate of the family, and to add the honoured name of Oberlin to her own. One of Oberlin's children, when writing to a friend, said, "It is scarcely necessary to say, that whilst one of Oberlin's descendants remain, Louisa shall want for nothing, at least, until they themselves are destitute."

THE GOOD NURSE.

Mary Burton had lived nursery maid for six years in a family, where there were three children: she had attended to them all from their earliest infancy, and had become firmly attached to them. She gave the best proof of this attachment, by considering their welfare and comfort in preference to her own. If the baby was fretful, she was but the more patient; she was never tired of telling the same stories, and singing the same songs; she did not mind how often she got up from her chair to walk about the room after the little one, who was just beginning to run alone. Nothing that the children did could make her angry, or forgetful that they were best managed by gentleness and patience: yet she never indulged them foolishly. She made up her mind as to what it was right for them to have and to do, she heard her mistress's wishes, and then she firmly, but mildly, kept her resolution.

The children early learned that when Mary said *yes*, or made a promise, that she would keep her word, and that when she said *no*, neither tears, persuasion, nor fretfulness, would induce her to alter her mind. It is easy to believe that Mary's mistress had great confidence in her; she had the satisfaction of knowing that she was trusted, and she had also the reward of the children's affection and obedience.

The mother of Mary's mistress lived in Scotland, and as she was growing old and infirm, the daughter naturally desired to pay her a visit. Many circumstances had hitherto prevented the fulfilment of this wish, but when the youngest child was about two years old, and all of them in good health, she determined to take the journey. She knew that Mary would be even more careful of the children in her absence, and she went away with very little anxiety upon their account, intending to be gone

about a month. Her husband accompanied her, and Mary was left with the entire charge of the children.

After Mrs. Mortimer (Mary's mistress) had been with her mother about a fortnight, the old lady was attacked with a disorder which threatened her life. Mrs. M. was her only daughter, and she therefore determined to attend upon her mother while the illness lasted. Meantime, Mary and the children had gone on extremely well, when one morning the eldest boy, Charles, appeared poorly, and complained of headache. Mary observed that his skin was very hot, and his face flushed: she therefore sent for the medical man who attended the family. He advised that the child should be put to bed, adding, that as scarlet fever prevailed in the neighbourhood, it was not improbable that he might be sickening for that complaint, but a few hours would show whether it were so.

Mary had enough experience in sickness to perceive that the child was more ill than she had ever seen him, and that if he really had fever, he would require her whole care and attention. She also thought it would be better to preserve the other children from infection, particularly as their mamma was now situated. She wrote a note to her master's sister, who had no family, and who lived in the country, to inquire whether she would take charge of the other two children, if Charles's illness proved to be scarlet fever. Their aunt willingly agreed to the proposal, and early next morning, when the doctor pronounced that Charles really had the fever, the children were sent off in a post-chaise, with the housemaid, who was to remain and attend upon them. Mary bid them good-bye cheerfully, as she wished to spare them pain; if she had appeared sad and uncomfortable, they perhaps would have fretted.

Poor little Charles grew worse; the fever increased, accompanied by the usual symptoms. The doctor knew Mary's qualities, and had seen her more than once in a sick-room; and wrote to Mrs. Mortimer saying, that the child, though certainly very ill, would, he had every

reason to believe, recover; he had that best of medicine a good nurse, and that everything which care and attention could effect, should be done for the patient. Mrs. Mortimer had a parent's desire to watch over her child, but he would be perfectly attended upon by Mary, and as her aged mother had no nurse, no experienced, tender guardian, she felt it would be a breach of filial duty to leave her unattended. She therefore made up her mind to devote herself to her mother, and to trust in God's merciful care, and the comforts which through his blessing her child was provided with.

It was impossible to tell how long the illness might last, and Mary at once made every preparation that could promote the comfort of the patient. She knew that a quiet, well-aired chamber was very important in sickness, and she therefore had the child's little bed carried into the most airy, quiet room. She placed a table at one end with a thick cloth upon it, to prevent noise when she set down the cups, glasses, &c. Here too were the phials of medicine properly labelled to prevent any mistakes, the drinks covered, spoons, and a clean napkin to spread over the sheet whenever Charles took his medicine or drink.

Beside the table was a wash-stand, so that if anything soiled her fingers, she could wash them instantly. Between the table and the bed was a clothes-horse, covered with blankets, which screened her movements and deadened all sound; she knew that quiet was important to the sick, who are usually restless and easily disturbed. This screen also served to protect the bed from a draught, when she opened a door or window to change the air. The weather was just cold enough to require a small fire; it is difficult to keep a small fire, but she had a box with pieces of wood and stick close to the fire-place, ready when she wanted. She kept a small kettle on the corner, in order that she might always have hot water ready. Charles sometimes fancied he should like to sit up on her lap; she had a pair of woollen socks tucked under the feet of the bed, and a blanket on a chair ready to wrap him in.

She had clean night-gown and sheets always ready aired, and changed the linen frequently, cleanliness being highly important. When the fever had abated, the gentle fatigue caused by the exertion tended to promote sleep. Mary had a mattress on the floor beside his bed, that when he was asleep she might lie down: she could wake at the slightest sound.

The effects of her steady management during health, were now seen in illness. Being accustomed to obey her, she had little difficulty in controlling the child. He took his medicine, when required to do so, without any resistance. She neither coaxed, nor deceived, nor threatened him; when he asked if it had a nasty taste, she said, "It is not pleasant, physic very seldom is; we don't drink it because we like it, but because we want it. I wish I could make it nice for you; I can't do that, so now drink it off, and don't think about it any longer. I'll pop this piece of candied peel into your mouth, which will get rid of the bad taste."

Part II.

Unfortunately for Mary, she had no assistance that she could depend upon. Her fellow-servant, Phœbe, was a good-tempered willing girl, but she had no thought or judgment, and she was remarkably awkward. One day Mary trusted her to fill the foot-warmer with hot water, to warm the child's feet; she applied it so hot as almost to blister them. If helping to change his linen she would be sure to give him an unlucky blow. Then she stumped about the room so as to make all the cups and glasses jingle. If she came to bring a message, she was sure to burst suddenly into the room, and startle the dozing invalid; then she always spoke loud, and she wore creaking shoes. "Phœbe," said little Charles one morning, as she held a book for him to look at some prints in it, "Phœbe, you smell so strong of onions, I can't bear you

so near me." "Oh, Master Charles, I am very sorry," said Phœbe, "I forgot to wash my hands after peeling an onion for the broth."

One morning the doctor insisted that Mary, who had not been in bed for two nights, should undress and lie down for five hours. "You are almost worn out," he said, "and the child is now well enough to be left by you for that time."

Mary knew rest was necessary to enable her to continue to watch the patient; she therefore gave Phœbe full directions, who promised to pay strict attention to all she said. But at the end of the five hours, she found the poor child's night-gown and pillow wet with the drink Phœbe had contrived to spill; while the door and window were set wide open to clear the room of smoke: the fire had been let out, and Phœbe always (as she expressed it) "had bad luck with a fire."

Mary's cares and anxieties were great, and she had no one to share them with her, yet she was not without support: one consolation never left her—her trust in God. Every night and morning, she knelt down and prayed for the child and for herself. The little fellow also repeated every morning some portion of his prayers; at night he was often too much exhausted to do so; but as Mary sat by his bed-side, looking on his pale thin face, she recalled many passages in the Scriptures which gave her comfort. One night especially, when he was so ill, that recovery appeared doubtful, Mary had need of all her trust in God's mercy: but she turned her thoughts upon the many instances of submission recorded in the Scriptures, and more particularly upon that crowning example of resignation, Christ's prayer in the garden, and she found the comfort and patience she needed.

Happily the child gradually mended, and the doctor pronounced that all fever had left him, but Mary's patience was still to be tried. Children usually become fractious as they recover from illness; they are not conscious of their state of weakness, and fancy they can and may do

the things they like when in health and strength, and of course they experience a good deal of disappointment. Sometimes he would only be content while sitting on her lap, the next half hour he must have a story told or read to him, then he insisted that she did not read the story right, and he must have the book himself. Mary had the difficult task of governing him wisely, yet preventing, as far as possible, all causes of irritation. She did not, like some unwise nurses, think he must be indulged in every whim because he was ill; for she knew that if he became cross, wayward, and irritable, his fretful temper would retard his recovery, and he would have to undergo a great deal of unhappiness in being made good again.

Mary also showed great good sense in feeding the little fellow; as he got better he regained his appetite, and often asked for fruit, cakes, and sweetmeats, but she knew that he required a nourishing diet, and that these would only cloy his stomach, and prevent his taking proper food. She fed him frequently on milk, broth, arrow-root, rice, &c., but gave him very little at a time. When he was allowed meat, she took care that it was very tender, and cut in small mouthfuls, and she watched lest he should swallow it before it was well masticated. She was very careful that his broth was never greasy, and that he did not drink it too hot, for she had been informed that hot fluids weaken the stomach. When first he changed his room she covered him up to shelter him from the draughts on the passages and on the staircase, and accustomed him to the air by gentle degrees. He was very willing to take exercise; she was cautious that he should not fatigue himself, and after exertion made him lie down on the sofa to rest himself. When the doctor thought all fear of infection was over she sent for his brother and sister: it was very pleasant to see their joy at meeting, and how happily they all played together, once again, but her greatest satisfaction was the return of her master and mistress. The doctor happened to be present when they arrived, and after the first greetings

were over, Mrs. Mortimer expressed her thanks to him for his care of her dear child.

"You have very little to thank me for, I assure you," he replied, "your obligations are to Mary, to whose care, under God's blessing, the child's recovery is due. An intelligent, kind, and active nurse is a treasure in every family, and it is a treasure money cannot buy."

The doctor was right: skill and experience may be bought, but we cannot *buy* the affection, the cheerful activity, the patience which Mary showed during the illness of this child. Her service was not "eye-service," neither was it the duty of a mere hireling, but she was animated by the spirit of the Good Samaritan, and her reward was beyond price.

In the Cloisters adjoining the Chapel of St. George, Windsor, among other tablets to the memory of the dead, we meet with one bearing the following affecting testimony to the worth of a person of humble station, who fulfilled her duty in that condition of life to which it had pleased God to call her:

KING GEORGE III.
Caused to be interred near this place the body of
MARY GASKOIN,
Servant to the late Princess Amelia;
and this Tablet to be erected in testimony of his grateful sense
of the faithful services and attachment of an amiable young
woman to his beloved daughter, whom she
survived only three months.
She died the 19th of February, 1811,
Aged 31 years.

THE FIRST PLACE.

SARAH JOHNSON was the daughter of a poor fisherman, whose earnings depended upon his success in fishing. His calling exposed him to many hardships; he was frequently at sea for days and nights in an open boat, perilling his life to obtain a subsistence for himself and family. He could do little more than provide food, fire, clothing, and house rent. The furniture and utensils in his house were very scanty;—a couple of tables, four chairs and a stool, a few plates, dishes, and cups and saucers, a tea-pot, and two or three basins, a large jug, a boiler, and tea-kettle, with scanty bedding, were nearly all his worldly goods.

And yet Johnson and his family were not worse off than many of their neighbours; while the weather was fair, they rejoiced in the prospect of good luck at sea, and when it was foul, they hoped it would soon mend. He had four children; the eldest boy assisted him, and the eldest girl, Sarah, could help to make nets, and nurse the baby. She had no regular employment; she did not go to school, nor had she been accustomed to industrious habits, but she was good-humoured and obliging. She might now and then be seen mending her father's thick woollen stockings, or patching a shirt, but she did not handle her needle as if she knew much about its use. Sometimes she went at low water to gather periwinkles on the rocks, yet her mother complained that the few pence thus earned did not pay for the wear and tear of shoe leather. In the summer, she played away many hours, sitting in the sun, with the child on her lap, scraping holes in the sand, or swimming corks upon the waves.

The village in which they lived was a very retired place; strangers seldom visited it; very few of the inha-

bitants had ever seen the nearest market town, and fewer still the county town; indeed many of the young folks who wished to be better acquainted with the world, declared "that B—— was like the world's end, and led to nowhere."

One morning in August, a gentleman and lady drove into the village in a one-horse phaeton, and having left the carriage at the public house, walked down to the beach. The village children had gathered together to gaze upon the strangers, and followed them in little groups, examining them as closely and curiously as they dared. Sarah, with the baby on her lap, was sitting in a boat, when they descended the cliff, and after walking about for some time, they asked her, if there was a lodging-house in the village. She did not quite understand them, but said she remembered that a strange old lady and her daughter had once been living at the shop. Upon this the strangers returned to the village, and Sarah following them, saw them go into the shop, where they stayed about half an hour, and then ordering their phaeton went away.

It soon became known that the strangers had taken lodgings at "the shop," as it was called, or speaking more correctly, at the shopkeeper's, whose house was a large old-fashioned building, fit for a small family, requiring only simple comforts, cleanliness, good beds, and good air. All these the shopkeeper's house could furnish. The arrival of the family was looked for with great interest; and at the end of the week, the carrier who went to and fro to the county town brought several trunks, hampers, and a baby's crib, and next day, about five in the afternoon, as Sarah was sitting at her knitting, little Tim, who was playing on the step of the door, exclaimed "Sarah, Sarah, here's a show!" She was a little puzzled herself, but her mother, who had been gossiping next door, soon settled the matter by telling Tim, it was a coach, not a show. They all guessed the strangers had arrived, and Sarah knew the lady and

gentleman again when they drove into the village in their phaeton. Three maid servants and three children came in the coach, and more luggage. The village street was quite in a bustle, all the people came out of their houses to see what was going on, and nothing was talked of that evening but the quantity of things brought by the strangers, who, no doubt, were very rich.

If they were very rich, it was, however, soon decided they were not proud; for they had always something to say to their poorer neighbours, taking an interest in their employments, visiting the sick, and comforting the afflicted. The children and their nursery maids were in the air all day; the eldest boy soon found the bare-footed little fellows of the village ready to make him a boat and swim it, and at hand to run into the sea after all the floating corks and bits of wood; the little girl, too, was well supplied with shells and pebbles; and at the end of a fortnight, the strangers were regarded as belonging to the place. Sarah Johnson was especially a favourite; she was always ready to run up the cliff for anything that was wanted or forgotten, whether it were a toy, a shawl, a stool, or some luncheon for the children. Somehow or other, Sarah seemed generally to make one of the party on the beach, at hand to fasten up a boot-lace, empty a little shoe of sand, tie a bonnet, or lead the little unsteady steps over the shingle. It was observed that she performed these little offices handily, that she addressed the children with gentleness, and that they always liked to have her with them.

At this time the under nursery maid fell ill, and was obliged to be sent home. At first the difficulty seemed great, as there was no servant to be had, and Ruth, the upper maid, could not attend to all the children. At length she told her mistress she thought she could get on, if Sarah Johnson came now and then to assist her to dress and undress and to walk with the children. Sarah was delighted at this, and after a month's trial, gave so much satisfaction, that it was determined she should

take the place of the under nursery maid, provided her parents agreed. Nothing could exceed their joy when the offer was made them, and Sarah had never been so happy. She looked forward to nothing but pleasure. On her father's departure for the herring-fishery, her leave-taking had no sorrow in it.

"Good-bye, father," she said; "I dare say I shan't see you again for a very, *very* long time.

"Be a good girl, and do your duty," were her father's last words to her.

"Aye, father, I will take care—I shall be sure to get on well;" and she ran off to help Master Herbert up the side of a herring-boat.

When Sarah left her native village, a great number of the inhabitants were present to witness her departure and to take leave of the family, for whom they felt great respect, and even regard. There had been mutual kindnesses between them; for there are occasions when the poorest people can show kindnesses, even to those who are rich, and appear to want nothing. *Everybody wants kindness.*

Sarah felt a little proud as she got into the coach. She was chosen as a servant, although there were many girls standing by, much older and stronger than herself, who had always treated her as a child. Her mother, too, felt proud; she had no sorrow or regret in parting with her daughter, and the only annoyance she felt was caused by the remark of a neighbour who had the character of a remarkably prudent woman.

"Ah!" said the old lady, as the coach drove off, "service is not all pleasure; Sarah knows nothing of *work*, and she must work long and late, and have her trials, before she makes a servant.

Part II.

The first few days after her arrival at her new home were passed by Sarah in looking, wondering, and blundering. The streets, and all that was going on in them, were so new to her, that she could not keep from the windows; every noise drew her attention; while the size of the house, the variety of the furniture, the novelty of all about her, almost bewildered her. Her mistress knew that this was natural, and gave her time to recover from the effects of the change; while her ignorance caused great amusement to her fellow-servants, and even the children were diverted by her surprise at things so common as to pass unnoticed by them. Her very blunders were droll; her mistakes in pronouncing the names of many of the novelties she saw; when asked to fetch one thing, she brought another, and she constantly put things to a wrong use. All this did very well for the first week or two; but when the novelty of her blunders had worn off, they ceased to be amusing, and became troublesome. Her fellow-servants scolded her for being stupid, and she thought them ill-tempered. Her mistress explained to her the necessity of learning and attending to her duties; and Sarah intended to do so, but it was more difficult than she had expected. A little description of some of the events of her present life will best show what her troubles were.

Her first business in the morning was to light the nursery fire. On one occasion, she had laid the sticks into the grate, and forgetting that she had been instructed to put on the cinders and coals before setting light to it, she lighted the shavings, and just as they began to blaze, she heard the sound of a horn and of wheels. She ran to the window; a stage-coach was coming up the street, and stopped just before to take up a passenger. There were no stage-coaches at B——; and though she had seen them pass

since she had been in town, she had never seen one stop for a traveller. There she stood staring out of the window until the carpet-bag was put into the boot, the passenger seated on the roof, and his great-coat and umbrella handed up to him. The horses pranced, and the leaders were awkward at starting; at length the coach drove off, and Sarah turned to put on the coals. The wood had burnt out; nothing but red ashes in the grate; and there stood Ruth, looking very much displeased. It is needless to repeat all that passed. Sarah's wonder at a stage-coach had ceased to be amusing; the baby was crying to be taken up, dressed, and fed; there was no fire, no more fire-wood up stairs; and, said Ruth, "you should not be so wasteful." As Sarah fetched more fire-wood, she said to herself, "Wasteful!—I'm sure they're so rich, mistress would never be angry about burning a few chips."

When bringing up the children's breakfast, instead of placing the things in order upon a tray, she set one upon another in the greatest confusion; spilled the milk over the table-cloth and the floor, and then fetched one of the children's towels to wipe it up. Ruth reproved her for her thoughtlessness, adding, "The table-cloth and towel were both clean this morning, and they must now go to the wash; indeed you must try and be less awkward and wasteful."—"That word *wasteful* again!" thought Sarah.

The breakfast finished, the children went down to remain with their mother while the beds were made and the nursery put in order. Having swept the floor, instead of removing the tea-leaves and dust at once, Sarah left them in a heap near the door; and little Charley, having run up stairs before Ruth, was discovered scattering them all over the room with the end of his drum-stick. The sweeping had to be done again, and the children kept in the other room, where there was no fire. Another evil was, that instead of going out for their walk at the usual hour, they were delayed until Sarah had finished. It began to rain before they returned, and, in addition to all

the trouble of keeping the children dry, Sarah's new straw bonnet and ribbon were a good deal spoiled.

One evening Sarah went down as usual at five to fetch the milk, bread, and butter for the children's tea. She was gone a long time; Ruth wondered at the delay, but could not leave the children to inquire into the cause. There was a bell in the nursery, but she was unwilling to ring it, lest it should disturb her mistress, who was not very well. However, the children began to complain of hunger, and Sarah staid so long; so the bell was rung. Her mistress heard it, and as she knew it was the children's supper time, she went into the kitchen, concluding the bell had rung for Sarah. She found her listening to an errand boy, who was telling the cook a long story about some wild beasts just come into the town. Sarah looked very much ashamed, and began to bustle about; her mistress was certainly displeased, but as Sarah was so young, she only cautioned her not to neglect her duty thus, and left the kitchen. In her haste to get up stairs, and wishing to carry everything at once, (for the bell had rung again,) she took no candle; her hands were full; she trod upon her gown, stumbled, and fell forward, spilling the greatest part of the milk. There was very little more milk in the house, not enough for the children's meal, and they were obliged to wait until more could be fetched.

Sarah's afternoon gown was rent at the bottom, and she pinned it up, intending to mend it before she went to bed. There were then several little things to do to their clothes; buttons and strings to put on, &c. When these were finished, she felt very tired, and having eaten a hearty supper, was so sleepy that Ruth sent her to bed. She thought she would rise very early and mend her gown; but she did not awake until the cook called her, and when the morning's work was over, it was time to walk out with the children. The gown was put on unmended. Ruth did not observe it, and it was not discovered till the pins had dropped out in walking, and her gown hung over her feet. Her mistress, who was walking

with the children, desired her to return home, adding, "I had intended you should go with the elder children to see the wild beasts, but it is now out of the question." Sarah did indeed now reproach herself; she would rather *see* the wild beasts than *hear* the errand boy talk of them for an hour.

Yet Sarah did not improve. It is worth while to know why this was, for she certainly wished to do right. The food in her master's house was different from what she had been accustomed to at home. She had not only meat every day, but twice a day, besides vegetables, bread, butter, cheese, tea, and beer, and all these in abundance. She was strongly tempted to eat a great deal, and she gave way to the temptation. The other servants at first laughed at her for her great appetite; but after a while, they told her she was greedy and wasteful. Then Ruth advised her to govern her appetites, lest eating so largely should make her ill; but, finding her advice had no effect, she mentioned the subject to her mistress, who explained to Sarah that she was welcome to the food she ate; that it was not grudged her; but that, coming as she did from poor living, it was needful to be careful; she would certainly suffer from indulging her appetite without restraint. She ended by saying, "I cannot measure out your food, I can only advise you."

But Sarah could not resist the temptation to eat and drink, and the consequences were soon seen. She grew fat and heavy; found moving about a trouble to her; was unwilling to rise in the morning, grew quite lazy, and avoided all the work she could. Everything was a trouble to her, and she became dirty in her person and thoroughly untidy. Soon after a humour broke out in her face, and if she got a cut or a scratch, the wound did not heal, but festered and became troublesome. Sometimes a sore finger prevented her sewing or scrubbing; and when Ruth complained how long she took to button and tie the children's clothes, it was found that she had a festered thumb.

Going one day so lazily up stairs that she scarcely lifted her feet, she knocked the skin off her leg; the wound, though but slight at first, inflamed, in consequence of the bad state of her blood. She was laid up, and the doctor sent her a great deal of medicine, and ordered her to eat no meat and drink no beer. The attendance of the medical man was an expense to her master, and she occasioned a good deal of trouble.

At length, finding that her early carelessness and untidy habits could not be overcome, and that she could not resist temptation, her mistress determined to discharge her, and to engage a more capable servant. Sarah felt a good deal hurt on returning to her native village; but she was most grieved when her father said to her, "Ah! Sarah, I am quite sure you have not done your duty!"

THE WEAVER'S DAUGHTER.

DEBORAH PALMER was left a widow with three children, two girls and a boy. Her husband had been a weaver; and when trade flourished, he had sent his two eldest girls to the factory, and the youngest filled for him, that is to say, wound the yarn that was to fill his shuttle. The family earned a good deal of money amongst them; for there was enough work for all the hands that could be found in the town to do it.

After a while, work became less plentiful, and many hands were out of employ. Unfortunately, the weavers had not foreseen that there might come a time when work would be scarce; they brought up their children to no other business, spent their money as soon as they received it, instead of laying by something for a future day, when need might come. Unlike the "ant, which having no guide, overseer or ruler, provideth her meat in the summer, and gathereth her food in the harvest," they considered only the present time.

John Palmer had toiled hard, but his wife had been a careless helpmate; some of her neighbours made a shilling go as far again as she did, and yet enjoyed more real comfort. Times grew worse, and there was soon only work to be had for three days out of six. John Palmer fretted, and his health and appetite failed; he could no longer afford to buy meat or beer, and he at length took to his bed, and after lingering some months, he died.

The eldest daughter had, some time before her father's death, married a brush-maker, whose mother was a clever, tidy woman. She taught her own good management to her daughter-in-law; and a good example on one side, and a willing spirit on the other, made a happy home for the working man, who therefore preferred his own fireside to the beer-shop. It was pleasant for them of a winter's evening; the old mother knitting stockings in the corner, the wife mending the linen, the husband talking with or

reading to them. He had been regularly sent to school by his widowed mother before being bound an apprentice, and he had now the pleasure of adding to the comfort of her latter days. They had also the satisfaction of giving some little assistance to John Palmer, and the brush-maker wished he could have done more to serve him; but, as he said to his wife, "I must neither spend nor give my money too freely; I have you and my mother and the child to think of; and if I do not lay by a something, we may one day be in as bad a condition ourselves as your father is now. I will make my old coat last a little longer, and I shall not buy the Dutch clock we talked about; that will do something for him, but I must contrive to put by a little every week."

Eliza Palmer, the second girl, was about fifteen when her father died. She had always been so steady and industrious, that the master for whom she had always worked employed her as regularly as he could. Her earnings were small; but she shared all she had with her mother, who could scarcely find means to pay for one meal a day, and even to obtain this she gradually pawned and sold all she possessed. When everything was gone, she applied to the overseers; but, as she belonged to a distant county, they could do nothing but pass her to her own parish. She was very unwilling to consent to this removal, and at first declined the offer; but, driven by the wants of her two younger children, and persuaded by her son-in-law that it would be impossible to find employment, she at last again went to the Board, and requested to be sent to her own parish. Eliza said she had enough work to maintain her, although poorly, and she would go on as long as she could. "I can live," she said, "with my father's aunt, who has a bed besides her own, where I may sleep for sixpence a week. I shall be company for her at night, and can wait upon her if she is ill; and if work fails, I can but go into the workhouse then." And she did go on for several months, working in the factory whenever she could get employment, and going home in the evening to her old

aunt. The poor old soul was always cheerful, and had a word of comfort for Eliza, who was sometimes cast down at the prospect before her; for she got less and less to do, and found more and more difficulty in maintaining herself. "Take courage," the old woman would say; "strive to do right, and trust in God's goodness for the rest."

Eliza reflected that if this poor helpless old woman was content and grateful, how much reason had she for thankfulness and hope, who was young, healthy, strong, and able to work. But the weaving grew worse and worse; she could only obtain an occasional day's employment, and at length her master discharged her entirely. She could no longer pay her aunt the weekly sixpence; and at the end of a month, having sold all the clothes she could spare, she had not a penny to buy a loaf of bread. The old woman would still have shared her scanty meals with her; but she knew she had no right to deprive her aunt of the little food she could procure. She must apply to the overseers for relief. "Yes, dear," said the old woman, with a heavy sigh, "I can't advise anything else. You have done your duty as far as you could, and now it is your duty to go to the workhouse. I am loth to part with you; but I can't maintain you, nor would it be right that I should, for I have no work for you, and idleness would be the first step to evil."

Part II.

On applying to the overseer, Eliza was told she must first go to the court and state her case. The poor girl was not very well informed upon such matters, and she went to the town-hall, where the magistrates assembled daily. She explained that she had no work, nor any money, and wished to be sent to her mother, who was in the workhouse at R——; but they told her they could do nothing for her; she must apply to the Board of Guardians on the following Monday, who would send her home. Eliza's heart sank within her. This was Thursday; she

had fasted all day, and had not a penny; her old aunt had spent her last sixpence, and had only food enough to last her until the day when she should receive her weekly allowance. She began to explain this to the magistrate, when one of the policemen said to her, "Step down, my girl, you have your answer, and you must not stop the business any longer."

She was leaving the office, scarce knowing what she did, when some one touched her arm, and a gentleman whom she had observed sitting near the magistrate said to her, "You appear to be a good girl; come to my house in ——— Street at two o'clock. I will meanwhile inquire into the truth of your statement, and if I find you deserving, we will see what can be done for you." At two o'clock Eliza went, according to the direction she received, to the house of Mr. B., where she related the history of her distress to the lady of the house, who, having listened kindly and encouragingly, said to her:—

"Mr. B. has learned the truth of your statement from the overseer, and has been able to obtain an order for you to proceed to-night by the wagon to London, with half-a-crown for your expenses on the road. You must go to the overseer to receive the order and the money; to which I will add two shillings, that you may not want necessaries. I have a sister at R——, and shall write to request her to inform your mother that you will join her in a few days. Now, Eliza Palmer," she added, "you appear to be a well-disposed girl; you are going alone to London, where, though there are many good persons, there are also many bad ones; you have money enough to take you to R—— without further assistance. Do not be tempted by the fine streets and novel sights to walk about London, and do not trust to the seeming kindness of strangers. Mr. B. will request the wagoner to take care of you, and to put you in the way to get down to R—— workhouse. I shall ask my sister to inquire for you, and inform me when you arrive, and I hope to hear that you reach the place in safety."

Eliza wished she could have said more than the few simple words in which she expressed her thanks to these truly charitable people; but, though she said little, she determined to follow the advice she received, as the best way of showing her gratitude. She took leave of her aunt with many tears. She felt sure she should never see her again. The poor old woman's last words were, "Pray, child, that we may meet in heaven." Mrs. B. accordingly received a letter from her sister, informing her that Eliza Palmer had reached the workhouse even earlier than had been expected; this was a proof that she had acted prudently.

Eliza's life at the workhouse was more comfortable than she had expected; she was employed in the household work, and she had enough to eat and drink; this was more than she had enjoyed for some weeks. She at first felt it a great restraint not to go out when she wished, and to be obliged to follow strict rules; but she got accustomed to this, and she knew it was her duty to obey and to encourage in herself a cheerful and contented spirit. Her mother complained more than she did, and tempted her to complain too, yet it generally happened that their discontent ended by agreeing that, at all events, they had food and clothing, and they did not hear the two younger children crying with food and hunger; "and moreover, mother," added Eliza, "I am learning something to fit me for service, and Tom gets some schooling: he begins to read quite nicely, and I only wish I could write and read writing as well as he does." Eliza expressed this wish still more heartily, when one day she received a letter by the post, and being unable to read it, she carried it to the matron, who read as follows:—

"Eliza Palmer,

"It gave me great pleasure to hear that you had reached R—— in safety, and that you arrived in good time. I learn too that your conduct in the workhouse has been satisfactory. I have no doubt you have had some trials

and griefs; if we were without them, we might forget there is a better world.

"Continue to endeavour to do your duty, and if your conduct is good you will probably be put to service, when you will be more comfortable; but in whatever situation you may be placed, remember that a good character will be your chief wealth. I shall be glad to continue your sincere friend, M. B."

Poor Eliza had never before received a letter, and the words of this seemed to speak to her with the kind encouraging voice of a friend: she regretted more and more that she could not read it, as many times it would have given her comfort to do so; but, at least, she could reflect that she was not forgotten, that there was some one who rejoiced in her good conduct, and she felt encouraged. Shortly after this she left the workhouse for service; her wages were small, and though her comforts were more, her work was not less: she was much happier than when in the factory, even in the best of times. She liked the quiet, regular habits, and she liked what she had to do. She received a visit from Mrs. B., who gave her some clothes, and she found that her mistress was much pleased to find that she had such a friend.

It must not be supposed that Eliza had no trials; she had something to put up with, to exercise her patience, temptations to withstand, and difficulties to overcome. Nor did she always conquer her inclinations, for which of us can boast of being without faults? But she *tried* to do her duty, and she never forgot to pray for the assistance which her erring nature stood in need of. Her old aunt's example and advice dwelt in her memory:

"Remember, my dear child, that *He* who lived for our example and died for our salvation, was patient under sorrows and trials, greater than any we have to bear. Let your faith and duty go hand in hand; try to obey and to submit to the will of God, and trust in his mercy to forgive your faults."

PRAYER.

Ere the morning's busy ray
Call you to your work away;
Ere the silent evening close
Your wearied eyes in sweet repose,
To lift your heart and voice in prayer
Be your *first* and *latest* care.

He, to whom the prayer is due,
From heaven His throne shall smile on you;
Angels sent by Him shall tend
Your daily labour to befriend,
And their nightly vigils keep
To guard you in the hour of sleep.

When through the peaceful parish swells
The music of the Sabbath bells,
Duly tread the sacred road
Which leads you to the house of God;
The blessing of the Lamb is there,
And "God is in the midst of her."

Is the holy Altar spread?
True to Him, for you who bled,
Cleanse from your heart each foul offence,
And "wash your hands in innocence,"
And draw near the mystic board,
In remembrance of your Lord.

On the appointed sacrifice
He shall look with favoring eyes;
With holy strength your breast inform,
And with holy rapture warm,
And whisper to your wounded soul,
"I will heal thee, be thou whole."

And oh! where'er your days be past;
And oh! howe'er your lot be cast,
Still think on Him whose eye surveys,
Whose hand is over all your ways.

Does darkness veil your deeds in night?
Darkness to Him is clear as light.
In secret He your deeds can see,
And "shall reward them openly."

About your path are comforts spread?
Does peace repose upon your bed?
Lift up your soul in praise to Heaven,
Whence every precious gift is given,
And, thankful for the mercy, show
Love to your fellow men below.

Do woes afflict? Lift up your soul
To Him, who bids the thunder roll;
And fearless brave the stormy hour,
Secure in His protecting power,
Who sends distress your faith to try,
And your heart to purify.

Abroad, at home, in weal, in woe,
That service, which to Heaven you owe,
That bounden service duly pay,
And God shall be your strength alway.

He only to the heart can give
Peace and true pleasure while you live;
He only, when you yield your breath,
Can guide you through the vale of death.

He can, He will, from out the dust
Raise the blest spirits of the just;
Heal every wound, hush every fear;
From every eye wipe every tear;
And place them where distress is o'er,
And pleasures dwell for evermore.

BISHOP MANT.

THE END.

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