

Belmore is with him; I couldn't get her to come with me. Perhaps you had better see that his room is prepared."

Constance had disappeared even before his last words were uttered. She took the child to the nursery, and gave such orders as she thought necessary, then returned to her mother to watch for the sad procession. Annesley had left to meet it.

Constance was in the hall when the gay party of the morning reappeared in gloom. The huntsmen were bearing Belmore on a stretcher, beside which Selina walked, her habit trailing in the drive, her eyes fixed on her insensible husband. Lord John and Annesley were amongst the crowd, but she heeded neither. When she saw Constance she threw herself into her arms.

"It is my fault," she sobbed, then, recovering herself, followed the melancholy procession upstairs.

They laid the injured man on his bed, then left him to the medical man, who had fortunately been at hand, to his wife and Mrs. Grey.

Those who had brought him home dispersed after lingering a few minutes to discuss the accident, but Lord John, Annesley, and one or two others remained behind.

"If I can be of service in any way Mrs. Belmore will command me," said Lord John to Constance. "I do not apprehend serious consequences. He is simply stunned from the blow."

"Thank you, we will write," replied Constance, looking appealingly to Annesley.

"I will remain till I hear the doctor's opinion," said Annesley. "Belmore and I are old friends."

"You will be back to dinner," said Lord John, whose feelings were not acute. "And we have those foreign matters to look through. May I ring for my horse, Miss Grey? I hope Mrs. Belmore will not knock herself up."

And so the great man departed.

"He thinks only of himself," muttered Constance.

"He is happily unconscious of poor Belmore's dislike," responded Annesley. "That, at least, remains our secret."

Constance crept upstairs, and found that her cousin and her mother were together in an apartment adjoining the one in which Mr. Belmore lay. They had been requested by the doctor to withdraw. She ran back to tell Annesley this, and he went to the patient. Then she joined Selina, who was sitting calm, pale, and immovable, with her eyes on the door, while Mrs. Grey was striving in vain to comfort her. But what real comfort could at this hour be received by this worldly, selfish woman, who never for a moment cared to practise Christian virtues, or to think over eternal truths?

Constance succeeded with difficulty in inducing her to take off her habit, so as to be ready for the doctor when he appeared; but she continued speechless with terror and self-reproach.

In the course of a few hours, however, Mr. Belmore was restored to consciousness. Selina was with him holding his

hand when his eyes unclosed. He smiled, and muttered, "Only a bad spill," and her hopes and spirits revived only to be crushed again, for there was little, if any, hope of her husband's ultimate recovery. The brain had been injured.

"It was a mistake from first to last, Selina," he murmured a short time afterwards.

"It was my fault. Forgive me, dearest Charles," she responded.

Then she kissed him passionately, and the words "My darling" came to his lips.

Thus mutual love sprang up for a moment amid the dews of death.

Yes, death! the awful reality was there. Before another day dawned Selina was a widow, her boy fatherless, and she would have gladly sacrificed position, riches, diamonds—nay, life itself—to recall the soul of him she had lost to its calm, cold, white tabernacle of clay.

(To be concluded.)

A GIRLS' EXAMINATION IN SCRIPTURAL KNOWLEDGE.



THE following specimens of schoolgirls' answers to examination papers on Scriptural knowledge are given by one of Her Majesty's Inspectors of schools:—

In explanation of the verse, "Weeping may endure for a night, but joy cometh in the morning," a pupil teacher writes—

"In the night everything looks dark and gloomy, and so when we are in trouble from sin, it is like the night season; but when we are cheered by being in God's favour it is like the bright morning, after the dark and gloomy night has passed away."

Another writes—

"The night means the life in this world, and the morning that in the world to come. The Psalmist David most probably is thinking of the cares and troubles which are in this world and which he had undergone, and contrasting them with the rest and joy that await those who enter the kingdom of heaven."

Among the lessons to be learnt from the life of Daniel this is given—

"His example should teach us to use moderation in our diet and to be temperate. Of course it does not teach that we should eat pulse and drink water only; but whenever our mode of living is likely to lead us to sin we must give it up directly."

A candidate shortly sums up the lessons to be learnt from Daniel's life as follows:—

"1. Fearlessness in doing right, not caring what others think of us.

"2. Not to be ashamed to let others know that we are God's servants.

"3. Prayerfulness.

"4. Trust in God."

The following parallel between Elijah and John the Baptist is well given:—

The Mission of Elijah.

"Sent to King Ahab to rebuke him.

"Lived in the wilderness.

"Malachi prophesied, 'Behold I will send you Elijah the Prophet before the coming of the great and dreadful day of the Lord.'

"Elijah was bold for God, though it cost him much.

The Mission of John the Baptist.

"Sent to King Herod to rebuke him.

"Came preaching in the wilderness.

"Christ said, 'Elias is, indeed, come.'

"John feared not to tell Herod of his faults to the cost of his life."

The answers to the historical questions were generally fairly full and accurate.

A girl in Standard VI. explains, from Psalm xxx., the error into which prosperous people are likely to fall, as follows:—

"David, before his illness, had been glorying in his strength, and been self-confident. This he confesses in the words:—'And in my prosperity I said, I shall never be moved.' 'Lord, by Thy favour Thou hast made my mountain to stand strong, Thou didst hide Thy face, I was troubled.'

He also knew the remedy—

"I cried unto Thee, O Lord: and unto the Lord I made supplication.' 'Hear, O Lord, and have mercy upon me: Lord, be Thou my helper.'

"As it was with him so it is likely to be with anyone who, on becoming prosperous, allows self-confidence to bring about forgetfulness of God and His praise."

Another girl in Standard VI. gives our Lord's teaching with regard to *almsgiving* as follows:—

"When alms are given, it must not be done openly and in a spirit of pride, as the Pharisees did, that all men might see what they gave. Those men, Christ said, received in full their reward. So secret, indeed, were such deeds to be done, that Christ said, 'Let not thy right hand know what thy left doeth.' Alms, too, were to be given, not simply because it was right, but in godly pity for those to whom they were given, and in a Christian spirit. Thus, Christ said again, that anyone who gave only a cup of cold water to one of the least of His children in the name of a disciple, should in nowise be without his reward. Thus he said that the widow's mite was of more value before God than all the tithes and alms of the Pharisees. For she gave what she could because she loved charity, while the Pharisees gave of their abundance that they might be thought holy. Then again, alms given to anyone who requires them, in a Christian spirit, are looked upon as given to God. Thus, Christ in speaking of the separation of the sheep from the goats, commends the sheep for charitable action done unto Him. 'For inasmuch as ye did it unto them, ye did it unto Me.'

A girl of twelve answers the same question as follows:—

"This is the error prosperous people are likely to fall into. They think in the time of prosperity that they can stand by themselves, they want help from none. Often they forget God and think that their prosperity is the work of their own hands; but when sorrow comes, they know and feel their mistake. Then they know how worthless their wealth was without God; wealth fades away, but God is always the same. 'Seek ye first the kingdom of God and His righteousness, and all these things shall be added unto you.'"

These answers show both careful teaching and intelligent learning of Scripture truth. Too often there is a mere jumble of dates and events crammed into the head, and long passages committed to memory, psalms for example, without any attempt at explanation.

PIES AND TARTS.

By PHILLIS BROWNE.



ALL girls, I imagine, like making pastry. Indeed in a girl's mind a cook is usually a person who can make a pie. If we try to persuade a girl to practise cookery, and she is inclined to yield to our persuasion, the first thing she will do to show her willingness will be to offer to make some pies.

On the whole I think she would act very sensibly in doing this. Making pastry

is very pleasant work, and when pies are well made and well baked they are very satisfactory things to look at as well as to eat, and they exist as tangible proofs of the skill of the maker. Somehow a pie is not such a fleeting evanescent object as a stew or a soup. These are generally demolished as soon as they are accomplished facts, and in the course of a couple of hours their glory is a thing of the past; but pies remain (for a short time only). They are carried off into the larder, and are allowed to go cold, and the cook can if she likes pay them a visit and look at them and feast her eyes on the work of her hands.

We will therefore spend a little time in talking over the methods to be adopted in making pastry; and first we have to consider our utensils and materials.

A good cook always collects together everything that she is likely to want before she begins to work. By this means she saves time. If she were to put her hands into the flour and then leave it and clear them while she fetched a rolling-pin or a dish, she would be half as long again over her business as she needed to be. She is wise when she "lets her head save her heels"—as the saying is—by first thinking over and then collecting her utensils and ingredients and putting them in one place, so that they will be at hand when wanted.

In order to make pastry it is necessary to have a pastry board, a rolling pin, a flour dredger, a knife, some flour, salt, butter, or sweet dripping, water, an egg or two, a little sugar, and, if approved, some baking powder. There must be also a clean basin, some pie dishes, tartlet tins, baking sheets, and either meat, fruit, jam, or whatever else is intended to constitute the contents of the pies or tarts. With these contents, however, I have at present nothing to do. I shall confine myself entirely to the pastry.

It is, I suppose, scarcely necessary to say to young ladies that every one of the utensils used in making pastry must be scrupulously clean; that goes without any saying.

Pastry boards are usually made of common wood; although superior boards are made of box-wood. Marble slabs are, however, much better than boards to roll pastry upon, because they are cold; and in order to make pastry light and puffy it is very desirable that the paste should be kept cool. It is on this account that a cool light hand is wanted, and that pastry should be made in a cool place. When a marble slab is not to be had, a large slate, or even a smooth tile, is sometimes

made to fill its place. Girls will find that their hands will be cooler if washed in hot water a few minutes before setting to work. The best biscuit flour is usually taken for making pastry. When superior pies are wanted, however, it is worth while to use what is called Vienna flour, which is flour that has been passed through silken sieves in order to make it very fine. This flour is a good deal more expensive than biscuit flour, and it makes finer, lighter pastry. For ordinary purposes, however, the biscuit flour will be quite good enough.

As with Vienna flour, so with eggs. Eggs are not needed for ordinary pastry, and very good pies and tarts may be made without them, but at the same time an egg and a few drops of lemon-juice improve pastry. They make it more elastic, more workable, and also make it look and taste richer. It would, however, be far better to leave out an egg altogether rather than to use one that was not quite sweet and good.

There is a great deal of difference of opinion about the use of baking-powder in making cakes and pastry. For my own part, I am in favour of baking-powder for ordinary purposes. For one thing, its use is to be recommended on economical grounds, because less butter or shortening is needed when baking-powder is used. Also baking-powder makes pastry lighter, and consequently more digestible. It must be remembered, however, that when baking-powder is used the pastry should be mixed quickly and baked as soon as possible after it is mixed.

There are four kinds of pastry in constant use amongst us: puff paste, short paste, suet crust for boiled puddings, and what is called hot-water paste for raised pies. Puff paste is considered the best of these; it is the richest and lightest, most difficult to make, and very indigestible. A good course of puff paste would, I should think, be enough to give an elephant dyspepsia. Nevertheless, it is very much liked, and I expect the girls would be disappointed if I did not describe how it should be made. There is one consideration that may encourage us in trying it, and that is that if we can make good puff paste we can make all other kinds of pastry. It will not do, however, for us to be discouraged if our first attempt is not successful. Nothing but practice will give skill in this direction.

It is always a great help to understand the idea of a thing as well as the method. The idea in puff pastry is to have the butter and the paste separate, so that the pastry shall form a kind of sandwich, in which very thin light layers of paste shall be separated from each other by layers of butter, and the lighter and thinner these layers can be made the better the puff paste is. A very clever cook, once said that puff paste to be perfect must consist of eighty-four thin films of paste, alternated with eighty-three of butter. I do not think there are many cooks who could achieve these conditions. But at any rate girls will understand that is the ideal, and the nearer they can approach to it the more successful they will be.

It is for the purpose of keeping these films perfect and separate that the pastry is cooled between the "turns." If the paste were to be sticky and the butter hot, the films could not be kept distinct; therefore, between the rollings or turns puff paste is put away on ice or in a cool place, that the layers may become firm and not mix together in a mass. In winter time ice may be dispensed with, and the pastry can be put in a cool larder for half an hour. But in summer time it is very desirable that ice should be at hand.

Now as to the method to be adopted. Supposing we wished to make a quantity of puff paste sufficient for a small pie, we should take a quarter of a pound of flour which has been

sifted and is thoroughly dry, a small pinch of salt, the yolk of one egg, a quarter of a pound of butter which has been squeezed in a cloth to free it from moisture, and six or eight drops of lemon-juice. We pile the flour on the pastry board or slab, and mix the salt with it, make a little well in the centre, and put into it the egg yolk and lemon-juice. We now with two fingers of the right hand draw the flour into the egg yolk, and add very gradually as much water as is required to mix the whole, till the paste is of the consistency of the butter. When this point is reached the paste should be worked and kneaded on the slab till it feels smooth, soft, and elastic, when it may be left untouched for a minute or two.

The next thing to be done is to flour the slab lightly, put the paste upon it, flour this also, and roll it gently till it is large enough to hold the squeezed butter. If too much flour is used the pastry will be spoilt. We then place the butter in the centre of the paste, and fold the four sides over to cover it completely. We make the edges meet by pressing them together, and put the paste thus prepared upon ice or in a cool place for about ten minutes. We now roll it till it is about the third of an inch thick, and in doing this we must be careful that the butter does not break through the paste in any direction. Also we must remember to have the paste straight before us, and to roll it straight, otherwise the flakes will be one-sided. We then fold the paste into three equal parts, flatten it lightly with the rolling-pin again, then turn it round so that we leave the rough edges towards us, and roll it again, fold it, and put it away for a quarter of an hour, and repeat until it has had seven turns or rolls, and been put upon ice three times, or after every other turn. When the last turn has been given we again leave it in a cold place for a few minutes, roll it till it is a quarter of an inch thick, and it is ready for use.

Pastry thus made will rise to five times its original height.

When a girl has once learnt to make puff pastry well she may vary her method a little, without doing much harm; that is to say, she may use rather less butter, or rather more flour, or in cold weather she may shorten the time allowed for cooling; her experience will enable her to decide how far she may depart from the regulated routine. It will be obvious that the method I have described is rather a troublesome one. It need not be so, however, if other cooking is being done at the time, for nothing can be easier than to put the pastry away, proceed with other work, then at the right time fetch it out, give it a roll, put it away again, and repeat until it is finished.

I have known cooks make very good flaky pastry without putting it to cool at all. They simply made the paste, rolled it out, divided the butter into equal portions, spread one portion upon the paste as they would spread butter upon bread, floured it well, folded it over, and rolled it; then buttered, floured, and rolled it again until the requisite quantity of butter had been used. If there were time to let it lie they would seize the opportunity of doing so, but otherwise they would leave it.

It will be understood that puff paste is used for superior pastry of all kinds, meat pies, tarts, patties, and vol-au-vents. There is, however, an easier way of making superior pastry which answers excellently for pies and tarts. The following is the method adopted in making it. Take half a pound of flour, six ounces of butter, a pinch of salt, six drops of lemon-juice, and the yolk of an egg. Prepare the ingredients as for true puff paste; that is, squeeze the butter to free it from moisture, and be sure that the flour is dry and sifted. Chop the butter in the flour with a knife;