

WAIFS AND STRAYS.

A FRIEND is need in a plague indeed.
 A happy heart is better than a heavy purse.
 "If there is one thing I like," said the forger, "it is a good name."
 Friendship is the shadow of the evening, which envelops with the setting sun of life.
 A little man never looks so big to the world as he does when he stands on a bag of money.
 There are two kinds of hypocrite—the bold and the humble—and the humble ones are the worst.
 A great man can disappoint his enemies most by dying and so compelling them to hold their tongues out of decency.
 The good die young. The others become at least inhabitants, and die about the weather, their age, and anything else that comes handy.
 Let any old man advise a younger one and he will say, "Be patient." The old may never have learned how to be patient, but they have learned the value of it.
 A man of 100 pounds is suing for divorce from a 250-pound wife, who, he says, would take him and toss him up to the ceiling, and allow him to drop to the floor, just to see how it sounded.
 There is a vast too much least sign of in our estimate of the privations of the humbler classes, though it is one of the most incessantly craving of all our wants, and is actually the impelling power, which, in the vast majority of cases, urges men into vice and crime. It is the want of amusement.

DOCTOR AND FRENCHMAN.

Parson and doctor joined in one.
 Most suitably we find:
 The one the suffering body treats.
 The other soothes the mind.
 The parson shows the way to heaven;
 And then, with gentler care,
 The doctor consals man—the work,
 And gets the patient there.

BADLY PREVENTED INGENUITY.—Over 100 tools and processes, which are marvels of ingenuity and scientific knowledge, have been invented by sane burglars. A recent burglar's outfit captured by the police consisted of a little giant knob-breaker, a diamond drill and a high explosive of the nature of dynamite, but put up in the form of a powder. It would open the strongest bank safe in a half hour, and without noise enough to disturb the people in the next house, while the entire outfit could be carried in the pockets of an ordinary coat.

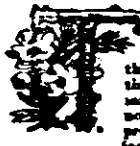
FOR SICILIAN HONOUR.—They say a Sicilian drummer, during the French occupation of Palermo, was sentenced to be shot. He was a well-known coward, and it was feared he would disgrace his country at the last moment in the presence of the French soldiers, who had a way of being shot with a good grace and a light heart: they had grown accustomed to it. For the honour of Sicily his confessor took aim, in the strictest confidence, that his sentence was a mock one, and that he would be fired at with blank cartridges. It was a pious fraud. All but two of the twelve cartridges had bullets, and he fell, riddled through and through. No Frenchman ever died with a lighter heart, a better grace. He was superb, and the national honour was saved. Thrice happy Sicilian drum-major, if the story be true: That trust in blank cartridges was his paradise.

HOW THE DUKE WAS CAUGHT.—The Duke of Orleans was warned that an attempt was about to be made to serve him with a citation as co-respondent in the divorce suit, and his servants have been on the alert for suspicious strangers. At St. Johann, in Moravia, where the Prince was staying with Baron Hirsch, several strangers were tried fruitlessly. On Wednesday morning, however, as he arrived at Vienna, H.R.H. got nearly caught. Two gentlemen in evening dress asked leave to present a bouquet and a petition as the Duke stepped from the railway carriage. He handed the flowers to a secretary and opened the petition, which was neatly tied with ribbon. No sooner, however, did "Victoria, by the Grace of God," reach his eye than he realised what had happened, and dinging the papers from him, cursed with decency the rapidly retreating form of the process-server.

OTHER PEOPLE—OTHER MANNEES.—Mr's Grimwood gives an amusing account of an attempt she made to provide clothing for some Naga gardeners:—The Nagas never burden themselves with too many clothes, and these in particular wore little beside a necktie or two. I mentioned this fact to a spinster lady friend of mine on one occasion, and she was so horrified that she sent me shortly afterwards nine pairs of bathing-drawers to be given to them. They were very beautiful garments; some had red and white stripes, some blue, and they were all very clean. I presented them gravely one morning to my nine Maiss, and a few days afterwards I went into the garden in the evening and found two of the men at work. One had made a bow in his bathing apparatus and put his head through it, while his arms went into the places for the legs, and he was wearing it with great pride as a jacket: and the other had arranged his wife's hair for the artistic on his head as a turban. After this I gave up trying to incalculable decency into the mind of the uninitiated savage.

NEW-LAID EGGS—BY MACHINERY.—The artificial manufacture of eggs is now an accomplished fact. Mr James Storrey, of Kansas City, has taken out a patent, and is said to be erecting a factory, in view of doing a large business. Mr Storrey's ingredients are lime water, bullock's blood, milk, tallow, peas, and a few other things, including some secret chemical preparations. The machinery for putting the egg together is very ingenious. First the yolk is run into a second mould to be properly shaped, and is then stamped into a second mould, which contains the right proportion of the preparation which stands for the white. This, being a gelatinous substance, encases the yolk very readily. Then, by means of a special machine, the whole is covered with a shell, made of lime water and glue, which hardens after it is set. Mr Storrey guarantees his eggs to keep new laid for a month, and he says he can take them out as a cost which will allow of their being retailed at the rate of three half-pence per dozen.

STORY OF THE KITCHEN.



THE materials from which repasts are made have, as regards their principal elements, been much the same since the world began. There have always been the same birds, the same wild animals and many of the vegetables and fruits that are now in use. Men have been found to improve the quantity and quality of animal food, and also of fruits and vegetables, the number of which has been increased by more recent discoveries. The kitchen of the Greeks was a simply provided with game from the forests of the north, fish of all kinds from the Mediterranean, and domestic animals and products of the field and garden from their own highly cultivated country. The Romans had the same means of supplying the table, which, simple as the kitchen and during the republic attained a high rank, was severely paralleled under the emperors. The modern table differs from the ancient in respect of the manner of preparing the food and the articles used to give flavour to the dishes. A modern would have found, on account of the seasoning, a banquet of Lucullus, to prepare which the forests and waters of three continents had been ransacked, as unobtainable as an elaborate Chinese feast of these times. It is quite enough to be obliged to think of dishes seasoned with saffron, rue, saffron, and other herbs or flavours equally nauseating. Saffron, it is true, is still extensively used in cooking by the Spaniards, and till two hundred years ago was employed in France and elsewhere in Northern Europe. The Germans still use cinnamon to flavour soups and other dishes, but elsewhere this spice only finds legitimate employment in the streets that end a repast.

We know through the legislation of Charlemagne what were the provisions that furnished the tables of the eighth century, that is, the material of the cuisine 1100 years ago. The animal food was the same as that used by the Romans, and probably most of the vegetables. In the laws regulating agriculture Charlemagne recommended the cultivation of seeds and plants used for seasoning, anise, coriander, cumin, fennel, garlic, onions, shallots, parsley and some other herbs of similar character. As salads he recommended cress, lettuce and endive, and as vegetables, beans, carrots, cabbages, leeks, parsnips, radishes and beans and peas of different species. The kinds of fruit cultivated in the gardens of those days seem not to differ greatly from those now in use. We find in this assorted list figs, walnuts, strawberries, quinces, medlars, almonds, figs, peaches, chestnuts, mulberries, grapes, pines of various kinds, and apples and pears of different species. The list of flowers is of considerable extent but does not relate to the subject under discussion. The game, meats, vegetables and fruits were the material of which the cooks of those days made the repasts of the emperor and nobles according to their knowledge.

Four or five hundred years later, that is from 1100 to 1200, and from the year 1200 to the year 1500, few, if any, things were added to these lists of things eatable, though the means of wholesale supply and the general distribution by means of shops, markets, and street vendors had developed as Europe began to emerge from the obscurity of the dark ages. Paris will have to be taken as example, for, having borrowed largely from Italy, improvements radiated from this centre to other countries of northern Europe, London seemingly being the first to follow, for England was said ruled by French, that is, by Norman kings. In the thirteenth century, while Richard the Lion Heart was King, and at Paris a minute division of the trades and of all the means of living. The Paris market were supplied daily with over thirty kinds of fish, brought in long slender casks on horseback from the various parts of the channel by a class of persons called "file-chasers." Fresh-water fish were supplied from the Seine and other rivers in the vicinity of the capital. There were sold at the doors of all the houses by sellers carrying a basket or leading a horse by the bridle, grain, flour, bread, meat and fish of all kinds, wine, vinegar, milk, spices, vegetables, nuts, fruits and every kind of cooked food known at that epoch, and the list is by no means brief. Those who wished to choose from a greater assortment went to the public markets, which were then near the Place du Chatelet, a short distance above where now stands the Pont Neuf. Those who made their own bread bought the flour of the flour merchant and took it to the mill which was on the great bridge, now called Pont au Change. All the bridges across the Seine at that time had shops on either side with residences in the second and third storeys, and other buildings used for industrial purposes; and all this at the time of the crusades, and during a period of which we are wont to think as deprived of every convenience and almost of the means of civilized existence.

The kitchens of the great castles and convents of the middle ages were often built apart, with a roof tapering gradually to a point, where was the chimney, which resembled a small tower. In palaces, and sometimes in castles and convents, they were located in the basement, whose vast arches offered ample space for the escape of the smoke, and for the accommodation of an army of cooks. The cooking of the middle class, and sometimes of the wealthy, was oftenest done in huge fire places, seen everywhere in America fifty years ago, and still found in the rural districts of the Eastern and Western States. The appliances were much the same, a huge crane from which to suspend the pots and kettles, and various shallow iron vessels having three legs, and used as ovens by surrounding and covering them with live coals. It may be said of these implements that, though they were primitive, the results were generally excellent. These tripods are still extensively used for baking soda biscuits or corn bread. There were other smaller stoves for minor uses, but so tea or coffee pots, some hundreds of years having to elapse before the impossibility into Europe of the loaf and berry toons apparatus, these but do not interfere. From the crane were suspended certain pots and kettles, and about the fireplace, into which a man could enter without stooping, were placed or hung various accessories such as toasters, shovels, bellows, spits for turning the roasts, and the long two pronged fork for trying the meats to see if they were sufficiently cooked or for taking them out of the vessels. At one side of the room was a long table for the preparation of food for the fire, and above it a shelf on which were seen stew pans, strainers, sieves and other utensils essential to the business. In another place

the cupboard for the spices and plain. The pantry, with several tables for provisions, was close at hand. In the houses of the rich these appliances were numerous. In the kitchen of Charles the Handsome (1525) the crew over one hundred of them, and in that of Charles V. of France, who ruled thirty years later, numerous pots and kettles of solid silver. The vessels used in the middle ages may be known from the following list found in the cuisine of a certain princess of France: Almost, black pepper, ginger, cinnamon, cardamum, cloves, saffron, red pepper, nutmeg, rice, lavender and camellia. Some of these were used to give odour rather than taste to the dishes. The ragouts made with them must have been abominable. The first definite information on the manner of preparing food during the middle ages is derived from a work published by the cook of Charles V. in 1551. It shows that the French of those days, and all the other people of Europe, for that matter, were great eaters, and not at all scrupulous in regard to what they permitted to enter their stomachs. Another book of the same kind written at the same epoch by Baroque, for the instruction of Lis young wife, did not appear in print till 1554. From these works it is learned that it was the custom to serve on the same dish a great variety of different kinds of meats, and several sorts of fish, and a variety of vegetables, the sauce to each kind being served apart. This constituted one course. After it was served, another course, also with meats, fish, fowl, pasties, vegetables, differing somewhat in mode of preparation, but very little in kind; then a third auxiliary composed, and so on to the end of the repast.

A hundred years later (1550) the luxury of the royal court of France had greatly increased. It required for the care of the kitchen of Charles XI. thirty persons to look after the bread, thirty eight to care for the wine, seventy-four to perform the immediate service of the kitchen, and fifteen to take charge of and prepare the fruit for the table. Six of these were cooks, and eleven squires of the kitchen who had the general superintendence. There was also one ferretman, whose duty it was to catch the rabbits by means of these animals. The King and his household consumed weekly 120 sheep, 15 calves, 15 hares, 12 swine, and every day 600 fowls, 200 pigeons, 50 goats and 50 postings. The household of the Queen consumed each week 80 sheep, 12 cattle, 12 calves, and each day 300 fowls, 30 goats, 300 pigeons and 50 postings.

In the sixteenth century, time of Francis I., Henry II., and Catherine de Medici, there was soon a great royal magnificence in palaces and in banquets. Nearly all as then eaten that we eat in these times, and many things that have since been discarded. Some had been discovered, and with it the turkey, as is generally believed, which was imported into Europe by the Jesuits, and having been domesticated in Brittany, soon became a favourite article of diet. The mode of living is known from various cookery books published during the century. Capons had already appeared. The potato was still unknown. Among the meats is mentioned one called "milk," which the critics think to have been a broth or mush made of maize or Indian corn. In the list of birds eaten are found the peacock, swan, heron, stork, egret, crane (reputed "delicious") and the flamingo. The fish were the same as those now eaten, with the exception of the whale, the tongue of which was considered delicious. The eccentric use of spices and the profuse manner of serving were not greatly wounded, however, till a hundred years afterward.

In the menu of a banquet given by the city of Paris to Queen Elizabeth of Austria in 1571 are found the following delicacies: 230 golden trapes, fifty pounds of whale and 1,000 frogs. Henry IV. did not care much for the pleasure of the table. Louis XIII. was a rosi cook, as cooks were then called, and not at all delicate in regard to the cuisine of his palace, which was on a magnificent scale, like everything else about it. The *provision* of the royal kitchen was now numbered by hundreds and that of the royal household by thousands. A street intervened between the palace and the building occupied by the kitchen. The repasts of the King borne in royal state by a long procession crossed this street and traversed several long corridors and rooms before reaching the dining room. As the persons along the route rose and bowed for as it passed, saying at the same time in a tone of profound reverence: "The meat of the King!"

Whale had disappeared from the French cuisine before this epoch, but various things, such as calves' heads and the internal organs of fowls, formerly thrown to the dogs, now considered delicious, had been added. But poultry and game were allowed to cook ten or twelve hours and seasoned with aromatic substances and spices, such as ginger, nutmeg, thyme and others even more objectionable. Perfumes were freely used in ragouts till the middle of the reign of Louis XIV. Those which were always at the hand of the cook comprised iris, rose water, rosemary, amber and musk. Small pasties and tartis were served with the meats, which substance was also used to perfume roast capons. Mashed was employed while cooking in green fennel.

During the latter years of the reign of Louis XIV. the French cuisine took nearly its present form, and was perfected under that of his successor, Louis XV. It is not necessary to describe it. The first was a glutton, sometimes having three or four chickens, with other stings, served for himself alone. The second was more delicate and interested himself greatly in the modes of cooking followed at his palace. Numerous cookery books were published during the reigns of these two monarchs. Louis XVI. understood the cuisine as imperfectly as he understood politics, and yet was endowed with a marvellous appetite. Marie Antoinette was more temperate in her habits and seemed to care only for her *café au lait* in the morning and chicken cooked in different ways, which constituted her chief nourishment. Napoleon fed coarsely as a rule. The legend that he lost the battle of Waterloo on account of an indigestion caused by eating too much roast mutton, is familiar to most readers of history or historical gossip.

During the eighteenth century male cooks were only employed in the houses of the very rich. Every one has heard of the cook who resigned because he saw his master had a little salt to his soup. The story of Vatel, a steward and famous cook of the time of Louis XIV., whose name is found in the biographical dictionaries, is much stronger. Mme. Sevigne even boasts of the honour of having known this accomplished gastronomer. Vatel had charge of a certain entertainment offered by the Prince de Conde to Louis XIV. at Chantilly. Because of some miscalculation, the roast was wanting at two or three tables. Vatel was in despair. The Prince tried to comfort him by telling him that he had never seen anything so fine as the supper of the King, but