

lived. The price of so much labour was almost prohibitive, and, to increase the sale of their merchandise, though they continued to make the toil of needle-point, the Flemish workers returned to their original method of weaving the reseau, and, except when engaged in executing very especial orders they made their lace, and still make it with needle-

haute cuisine), yet there is no reason why this should be so. Larding is extremely easy. It is also inexpensive; in fact, the parings of fat from the morning rasher supply the material. The necessary needles can be bought for a few pence each at most of the stores. Sorrel or spinach can be served with veal or separately.

few minutes. They make what the French call a "couche," or bed, for the meat.

Process 5.—Put the larded veal into the pan (the larded side uppermost) containing the vegetables, together with two cloves, some whole pepper, and a pinch of salt, adding sufficient stock from the "pot au feu" to half-cover the meat, remembering always that the "lardons" must on no account be covered. Let it come to a boil on a gentle fire. The stock will naturally reduce, and if necessary more bouillon must be added.

Process 6.—When the meat has come to a boil cover it with a buttered paper, and put another buttered paper, two or three times doubled, over the marmite or saucepan before putting the lid on again. Let it simmer on a very gentle fire until done; it will take from two

to three hours. If a larding needle passes through veal easily it is sufficiently cooked.

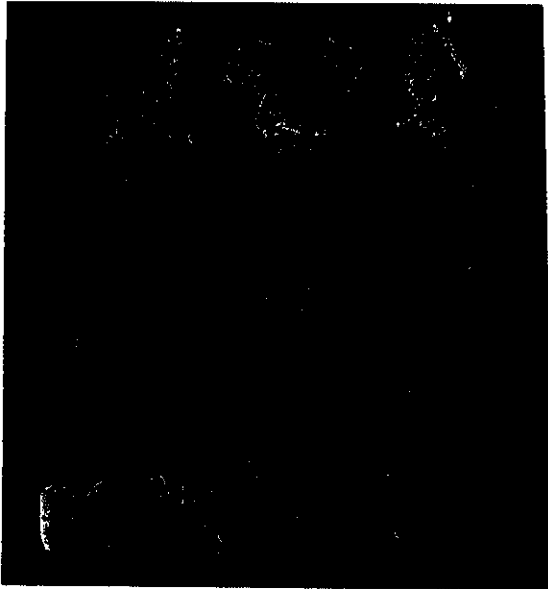
Process 7.—Strain the gravy the meat has been cooked in very carefully through a fine sieve. Then pour it over the meat.

In France you often get this dish served on a layer of sorrel. Personally I prefer the sorrel separate, as then the fricandeau can be served cold if preferred.

Sorrel is not so well known in England as it deserves, possibly because its acidity is dreaded, but the French have a method of cooking it which eliminates this.

Ingredients.—Sorrel, butter, cream or milk, yolk of one egg, salt, sugar, pepper.

Process 1. If the sorrel is sold in the state it is picked it must be very care-



DESIGNS FOR HONITON POINT APPLIQUE.

point designs applied upon a fine net, which is pillow-woven. Brussels point applique is a lace which recommends itself particularly to the attention of the amateur. Machine-made net is a most satisfactory substitute for the pillow-woven reseau, and the designs can be bought complete and applied on to it, or they can be made by the lacemaker herself with fine lace braid. When this is the case, the square or strip of net to be ornamented must be tacked across a parchment pattern, and the braid tacked over it following the lines of the design below (usually a scroll-like effect for the border with small floral or conventional devices springing upwards from it), and sewn down very neatly on either side. The outside edge of the border must be decorated with numerous tiny picots, and the spaces between the braids must be filled in with fine fancy stitches worked with linen thread.

Honiton applique differs only in the construction of its patterns, which are larger and more continuous and conventional, and Mechlin lace and Point d'Angleterre (which, by the way, can neither claim to be a point lace—that is, a lace, at any rate, partially made with a needle—or a lace of English origin as its name implies) are quite easily imitated by the amateur, if she follows the simple rules she has learned while making her Brussels point applique, adding to them two amendments—the cutting away of the net from behind the braided patterns, and filling in all the little open spaces with fine brides and bars, and fancy stitches.

**French Cookery Simplified.**

**TWO FAVOURITE DISHES.**

Two good entrees are "Fricandeau de veau a l'oseille" and "Ragout de mouton." Fricandeau de veau a l'oseille is a dainty dish of veal and sorrel, or spinach.

Ingredients.—A pound or more of leg of veal, cut from the thickest part, what English butchers call the cutlet, some raw bacon fat, carrots, onions, butter, bouillon from the "pot au feu" (this stock should always be ready to hand), a clove or two, some whole pepper, and a little salt. Last, but not least, a larding needle. The use of the latter is not as common in this country as abroad (except, of course, in la



THE SUFFRAGETTES STORM THE HOUSE.

(An Arrest.)



SUFFRAGETTES STORMING THE HOUSE.

This snapshot and its companion picture show the heroic manner in which women at Home endeavoured to obtain their "rights" during the recent session.