

wards Clotilde complained that they had not been asked enough, as they were prepared to answer "far more difficult questions"! Still they each failed to answer some question quite correctly, therefore no one had the highest marks possible, 10; but Clotilde was voted 9, Marietta 9 with praise, Elvira and Virginia 8. Marietta will have the prize for her notes on the lessons; she has studied as teacher, so naturally finds examinations and note-taking easier than her companions. As regards moral qualities she and Clotilde are really equally satisfactory; their aptitude and trustworthiness make me quite happy about them.

Review.

LEMCO DISHES FOR ALL SEASONS.

There are few store cupboards in well-supplied households which do not contain one or more jars of Lemco, otherwise Liebig's Extract of Meat, supplied by the company of that name. Lemco is so useful for a variety of purposes that all good housewives like to keep it in stock. The thrifty amongst them will be glad to know that this enterprising company has brought out a cookery book, written by Miss Eva Tuite, and arranged in monthly sections giving the articles in season each month with recipes for serving them. The book also contains a number of recipes for breakfast dishes, dishes suitable for invalids, and some useful sweet dishes.

It is published in three forms—in paper covers, bound in cloth, and an *edition de luxe* with a white and gold cover. Its merits will, no doubt, find a place for it on many bookshelves. Further, everyone should note that those who are in the habit of using Lemco can obtain the book free of cost, for the company are giving it away to their customers in exchange for Lemco wrappers, bound in paper for a 2-oz. wrapper, in cloth for a 4-oz. wrapper, and the *edition de luxe* for a 16-oz. wrapper. When one can get an excellent cookery book for nothing it would be very unwise not to secure it forthwith.

The object of the book is to show how by the use of Lemco it is possible to provide a goodly number of light, nourishing, digestible dishes of equal if not greater sustaining power than the ordinary heavy routine of beef and mutton. The points borne in mind by the editor are to produce dishes which when prepared shall please the eye, gratify the taste, nourish the body, and be within reach of a limited income.

Miss Tuite adds:—It cannot be too emphatically stated that the recipes could not possibly be prepared so cheaply, in so savoury a manner, and prove so absolutely wholesome and nourishing, without the addition of Lemco. Lemco, it must be remembered, is prime beef in its most concentrated form, a fact that will be better realised when it is pointed out that a small jar contains the essence of several pounds of beef.

Here is a recipe for soup without meat:—One quart haricot beans, 1 breakfastcupful tinned tomatoes, $\frac{1}{2}$ cupful pearl barley, 2 onions, 1 cupful milk, 2 teaspoonfuls Lemco, pepper, salt.

Parboil the beans, add the barley and a quart of water in which the Lemco has been dissolved, boil slowly until both are tender, finely chop the onions, and add them and the tomatoes to the stock. Cook until onions are creamy; last of all pour in the milk; thoroughly heat, and serve very hot with fried slices of bread.

New Preparations, Inventions, &c.

MACGREGOR'S SCOTCH WINCEYS.

We have great pleasure in directing the attention of our readers to the excellent qualities of Macgregor's Scotch Winceys, for which the sole agents are Greensmith, Downes and Son. The establishment of the firm is at 143, George Street, Edinburgh, and the telegraphic address "Greensmith, Edinburgh." The winceys are suitable for all purposes for which flannel is used, and they may be had in a variety of textures and colourings. A fine white one, 21 in. wide, at 2s. a yard, would be delightful for nightdresses, and it has the great merit of being absolutely unshrinkable as well as of wearing excellently. Others at 1s. 9d. per yard, in a variety of colourings, would make excellent blouses now that the advent of autumn makes cottons and muslins somewhat chilly wear. A plain one in dark green and another in red would be very satisfactory for this purpose. They would also be most satisfactory and pretty for children's frocks. Another variety, 43 in. wide, at 3s. 6d. per yard, seems just the thing for cycling knickerbockers, being both warm—with-out being bulky—and ideal for hard wear.

Some varieties with a narrow stripe, 31 in. wide, and 1s. 6d. per yard, would make capital shirts for men, and have only to be seen to be appreciated. We have every confidence in recommending these goods to the attention of our readers, and feel sure that if they send for patterns they will straightway place an order with this firm.

"PERI-LUSTA."

The embroidery, knitting, and crochet threads, &c., sold under the above trade name are now becoming very well known, and we have every confidence in recommending them as both lustrous and silky. They are very much in demand just now for all classes of needlework, crocheting, Hardanger work, &c. Purchasers should be sure that they always get such threads labelled with the "Peri-Lusta" name, as imitations abound. The proprietors of the patent—by means of which a silky texture and brilliant appearance is given to these threads—are very shortly publishing a handbook of "Peri-Lusta," written by Mrs. Humphrey ("Madge," of *Truth*). This will be placed before the public towards the end of October, and lovers of dainty embroidery threads would do well to possess themselves of a copy.

A competition is now running for work done in the "Peri-Lusta" threads, and £66 is being offered in prizes. Full particulars of the competition, and the prize coupon, can be obtained by purchasing a copy of No. 46 *Needlecraft*, published by the Manchester School of Embroidery.

These embroidery threads are frequently mistaken for silk, the difference only being detected when the customer finds that the price is that of cotton.

[previous page](#)

[next page](#)