

stinctive act, and that a baby would suck a broomstick if he had nothing else to suck; possibly, and have a countenance equally "wooden." That he *has* a choice is made plain by the fact that, in a very short period of time, a baby fed from the breast declines to accept any substitute for it, and he not only derives his nourishment from his mother's blood, but all his baby happiness from her breast. In the sunshine of her love he grows and *feels*, this subtle but silent bond of affection shows itself on the baby's face, and gives a characteristic expression to it, that we see reproduced by the brush of a Raphael or Guido, in the almost divine beauty of their matchless representation of the Madonna and Child.
(*To be continued.*)

NOTICES OF PREPARATIONS, &c.

CLEAVER'S JUVENIA SOAP.—The title, at first sight, may seem a fanciful one; but, as a matter of fact, no other name could so accurately describe what it really does. It not only preserves the complexion—it rejuvenates it; an effect that ought to ensure its adoption by all sorts and conditions of men and women. Being superfatted and de-hydrated, its use is as safe as it is efficacious. That such an eminent firm as Messrs. Cleaver should know how to produce the right kind of thing in soap is only what was to be expected, and the analysis of their Juvenia Soap only confirms this assumption. Dr. T. Redwood, Ph.D., F.I.C., F.C.S., says: "The Juvenia Soap is *perfectly pure, and absolutely neutral*. It is fully qualified to rank amongst the first of toilet soaps." Nothing more need be said.

ALEXANDRA DENTIFRICE.—Clean and healthy teeth are not only a comfort to the possessor; they are a pleasure to the beholder as well. Now, as the existing conditions of life, with respect to food and fresh air, are almost fatal (especially in cities and large towns) to the beauty and healthiness of our teeth, it is gratifying to know that there are means of securing and maintaining these desirable results in spite of surroundings. The best and surest means that we know of is the constant use of Dr. Ziemer's Alexandra Dentifrice. Once tried it will never be relinquished. In the sick-room it is useful for counteracting the evil effects of drugs upon the mouth and teeth, whilst its freshness and fragrance make it doubly grateful.

Loeflund's Mustard Leaves (prepared specially for Sinapisms from the finest seed only. The most efficacious and reliable form of mustard-plaster. Clean, quick, portable. Tins of 10, 1s. 6d. Special quotations for larger sizes, containing 50, 100, and 200 leaves each. R. Baelz and Co., 14-20, St. Mary Axe, E.C.

TASTY TIT-BITS AND DISHES DAINTY, FOR INVALIDS AND CONVALESCENTS.

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BY
LADY CONSTANCE HOWARD.
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PIGEON'S FARCIE.

Bone some pigeons—one or more—carefully, or the poulterer will bone them for you. Stuff them with sausage, mushrooms, and bread-crumbs. Serve with good brown sauce made from the pigeon bones and any trimmings of duck or game you may have.

DEVILLED OYSTERS.

Open them in their deep shells, and season with cayenne, a small piece of fresh butter, and lemon-juice to taste. Place them on a gridiron over a brisk fire, and broil for five minutes.

LADY HILDA'S CHICKEN BROTH.

Cut a chicken up into small pieces, put them on the fire in cold water, add a little salt; boil gently for six hours. This way yields all the essence of the chicken, and is very strengthening.

SEPTEMBER OYSTER SOUP.

Take 2oz. of fresh butter, and one tablespoonful of flour; mix over the fire; add one quart of fish stock. When it boils add twenty-four oysters blanched in their own liquor, bearded, and each oyster cut in two; add the liquor (strained) and a small quantity of mixed parsley, white ground pepper and salt to taste. Take the soup off the fire, and just before serving stir in the yolks of two eggs beaten up with the juice of half a lemon, and strained.

POUDING DE RIZ A L'IMPERATRICE (EMPRESS RICE PUDDING).

Pick and wash in two or three waters a couple of handfuls of rice, and put it to cook in rather less than one quart of milk, sweetened to taste, and with the addition of the rind of one lemon, cut thinly without breaking the rind (peeled as you would an apple or pear) and one small stick of cinnamon. Let the rice simmer gently until it has absorbed all the milk; turn it out into a basin, and, when cold, remove the lemon-rind and cinnamon. Then stir into it the yolks of four eggs, and one whole egg beaten up; add a small quantity of candied citron cut into small pieces, and mix all thoroughly. Butter and bread-crumbs a plain tin mould, put the mixture into it, and bake in a quick oven for about half-an-hour. To ascertain when the pudding is done, insert a bright trussing-needle into it; it will come out clean when the pudding is done.

CHICKEN TARTLET.

Chop some chicken, tongue, truffles, and capers, very fine; add mayonnaise sauce. Fill short paste tartlets with this mixture, these having been previously baked with a little rice in them. Serve with aspic all round.

NOTICE.—Messrs. Baelz and Co. respectfully invite correspondence from the members of the Nursing profession, to whom they will be happy to forward full particulars of Messrs. Loeflund and Co.'s products, and quote special terms in such cases as may be found conducive to a thorough and practical test of these "excellent preparations." 14-20, St. Mary Axe, E.C.

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