

He buys special *shoes* for this purpose, which are **studded** with **iron nails**; he also buys an **alpenstock**. Then he hires a **guide**, who will guide him safely along the right path. He spends the night in a *herdsman's cottage*, on the mountain-side. Next day he climbs to the **summit** (the *top*) of the mountain. After he has rested, and thoroughly enjoyed the beautiful view which opens out before him, he descends the mountain. On his way down, he will probably pick some *rhododendrons* or *cyclamens*, or a bunch of *edelweiss*, if he be at a sufficient height to find any of the latter.

Refreshed in body and mind, he returns home, to resume his usual occupations. The memory of his walking-tour will be a pleasure to look back upon for many a day to come.

CHAPTER II

THE FAMILY

I. — The members of the family.

The **family**, in the proper sense of the word, consists of the **parents**, viz (1) the *father* and *mother*, and the **children** (the *sons* and *daughters*). In a wider sense, the word *family* includes the **grand-parents** (the *grand-father* and *grand-mother*), the **uncles** and **aunts**, the **nephews** and **nieces**, and the cousins, as well as all the other relations.

(1) *Viz* is an abbreviation of the Latin word *videlicet*, and is read *namely*.

II. — Engagement and Marriage.

When a gentleman wishes to **marry** a lady, he **proposes** to her, he asks her hand in marriage.

If he is accepted, and not rejected, the **engagement** takes place. Mr. N. is now said to be *engaged* (*betrothed*) to Miss X. The betrothed (the *fiancé*) gives an engagement **ring** to his betrothed (his *fiancée*). In England, as in France, the lady wears an engagement ring: She wears it on the left hand.

After the engagement, the **banns** are published (or *put up*), the coming marriage is announced on three successive Sundays, before the marriage ceremony, so that if any person knows of a reason why the engaged couple should not be married, he may make it known. The **wedding-presents** are displayed at the house of the fiancée's parents a few days before the **wedding**.

If no objection be raised, the *wedding* or **marriage** takes place in a church, or in the house of the bride's parents.

Sometimes what is called a *civil marriage* is contracted before the **registrar**, but it is very seldom in England that the betrothed go through both forms of marriage. The civil marriage is not compulsory as in France and Germany. One marriage is as binding as the other.

For a *fashionable wedding* in a church, the building is decorated with flowers and foliage. The bride generally wears a white satin **wedding-dress**, a white veil and a few **orange-blossoms**, the large *wreath* being no longer fashionable. She then receives her *wedding-ring*.

It was formerly the custom for the bride and **bridegroom's** unmarried sisters, and the bride's most intimate friends to act as **bride's-maids**; but now, the bride's-maids are children as often as adults. They are often the

nieces of the bride and bridegroom. They wear hats, and walking-dresses of white or some light colour. The bride and each of the bride's-maids carry a bouquet.

The **best man** (or *groomsman*) corresponds to the bride's-maids. He, and the bridegroom, may wear a black frock-coat — not a dress-coat — with a little bouquet of white flowers in the button-hole (a *button-hole*), a white waistcoat, grey trousers and white gloves.

When the marriage ceremony is over, all the relations and friends of both families go to the **vestry**, to **congratulate** the **newly-married couple** who are now **husband** and **wife**. Then the *bridal procession* leaves the church, the organ playing a triumphal march meanwhile.

All the **guests** drive to the house of the bride's parents, or to a hotel, if it has been arranged to give the *wedding-breakfast* in some such place, or there may be an "At-home".

The chief feature of the breakfast is the **wedding-cake** which is often of an enormous size — it is first cut into by the bride or best man, then the bride's-maids cut it into pieces, and the servants hand it round. Portions are sent by post to absent friends, and every person present is privileged to take a little bit of the cake away with him. Many **toasts** are proposed, and the newly-married pair receive congratulations on all sides.

After the wedding-breakfast, the bridal pair set out on their **wedding-tour**, to the place where they have decided to spend their **honey-moon** (1), their departure generally taking place amid a shower of old **shoes** or **slippers**, which are thrown after them "for **luck**." Some also throw **rice**, which symbolizes prosperity.

(1) So called from the custom of the ancient Saxons, of drinking *honey-wine* (mead or hydromel), for *thirty days* after marriage.

Twenty-five years after marriage, they will, if still living, celebrate their **silver-wedding**, and after fifty years, their **golden-wedding**.

III. — Celibacy.

Some people remain *unmarried*. A *single man* is called a **bachelor**; an *unmarried woman*, a **spinster**, in legal phraseology, or colloquially, a *single lady*.

IV. — Baptism (Christening).

As soon as a **baby** is old enough to be carried out without danger for its health, it is taken to church to be **christened** (or *baptized*). If it be frail, or there are other good reasons, the ceremony is performed in its parents' house, by the *parish clergyman*, or it may be a **bishop**, if the parents are rich or influential. Relatives or friends who act as **god-parents**, make certain promises, and take vows, in the child's name. In England, a boy has generally two **god-fathers** and one **god-mother**; and a girl, two *god-mothers* and one *god-father*. The child receives one or more **Christian names** (or *first names*), sometimes among them the name of a near relative. It is then said to be *called after* that relative.

In some families, a **christening-dinner**, or a *luncheon* is given after the christening.

CHAPTER III

THE HOUSE (THE DWELLING)

I. — The exterior of the house. — The garden.

The yard.

The *exterior* of the house consists of the four **walls** and the **roof**. The four walls include the **front** (or *façade*) facing the street, the **back-wall**, opposite the front, and the two **side-walls**. Sometimes the house is built very irregularly, with **wings** thrown out at the sides.

In towns and places where land is very valuable, houses are generally built joining one another, so that there is no space between them. In such places also, the houses are generally narrow and high (with many **storeys**), so that space is economised as much as possible. In town-houses, some of the windows in front open on to **balconies**, which vary in size. These are sheltered by **awnings** in the summer, which make them cool and pleasant.

The appearance of the balconies is improved by boxes of *creeping-plants*, and gay-coloured *flowers*.

The **roof** is made of **tiles**, *slates* or **corrugated iron**.

Thatched roofs, which were said to best keep out the cold in winter and the heat in summer, were formerly much in favour for **cottages**.

We often see a **lightning-conductor** on the roof; this is a copper-pointed iron rod, which is in communication with the ground beneath. It protects buildings from lightning, by conveying the electricity (the electric cru-

rent) to the ground. Many roofs have also a **vane**, or **weathercock**, which shows the direction in which the *wind* is blowing. There are the North-wind, the South-wind, the East-wind, the West-wind, the North-east, North-west, South-east and South-west winds.

Houses in the **suburbs** are frequently of *one storey*. They are generally built upon a piece of **ground** large enough to be laid out as a **flower-garden**, at the front and sides, with a stretch of **lawn** in front, and perhaps a *fruit* and *vegetable-garden* (a kitchen-garden) at the back. In the flower-garden grow roses, daisies, carnations, lilies, snow-drops, fuchsias, etc. In the **orchard** are apple, plum, pear, peach and apricot trees. In the kitchen-garden, we find turnips, parsnips, carrots, cauliflowers, parsley, sage, thyme, etc.

Some houses possess a **tennis-court**, which is always a great attraction.

We open the back-door, and look out into the **yard**, which is paved with **brick** or **stone**. Opposite to us, or at the sides, we see the **coach-house**, the **stables**, the **dog-kennel**.

II. — The interior of the house. — The hall.

The staircase.

To enter the house, we open the **door** with our **latch-key**, or press the *electric-bell* for a servant to come. There is sometimes a **knocker** on the door; but the postman is about the only person who uses it now.

Before we enter, we rub our boots on the **door-mat**.

Inside the **hall**, is a *hall-stand* with **pegs**, on which to hang hats or coats; the hall-stand is also furnished with a **mirror**; a *projecting stand* for the **clothes-brush** and the **card-tray**, and a stand for umbrellas and sticks.

There is a *hall-chair* on either side of the stand. On the wall hangs a **barometer**, which shows what kind of weather we may expect, and often in a conspicuous place is a "**grand-father's clock**". There is a fire-place, as the hall is a cold and draughty place in winter.

Unless the house is one-storeyed, on entering, we see the **staircase** opposite to the **front-door**, or on one side of the hall. The *staircase* consists of the **baluster**, **railing**, and the **steps**, which are covered with a **stair-carpet**, kept in place by *brass-rods*. The stairs are divided into **flights**, of about twelve steps each. At the top of each flight, is a **landing**.

The house itself : its rooms, etc.

There are large houses and small ones. The large ones, with handsome fittings, and luxurious arrangements of all kinds, we call **mansions**. We live in a mansion. We have two reception or **drawing-rooms**, a **parlour**, a **dining-room**, a **morning-room**, several **bed-rooms** and **dressing-rooms**, a **library**, a **smoking-room**, a **bath-room**, a **nursery**, rooms for the maids and the men-servants, two **kitchens** and a **servants'-hall**.

Let us look at the **drawing-rooms**.

The floor is covered with a rich, soft **carpet**. It is a Turkish carpet.

One of the first things we notice is the **fire-place**. As it is winter, there is a bright fire burning in the **grate**, a coal fire. Above the grate is a marble **mantel-piece** (or *chimney-piece*), upon which stand the **clock**, **statuettes** and **vases**. There are vases for flowers in several parts of the room. We are all fond of flowers; they make the room look bright and fresh. Above the mantel-piece is an **over-mantel**, which is a framed

mirror with small **shelves** at each side. On the shelves stand little *ornaments*, and *knick-knacks* of all kinds.

Before the fire lies a **hearth-rug**.

Small tables, **pier-tables** and **davenport**s, a **piano**, a **piano-stool**, a **music-stand**, etc., are among the furnitures of the room; also comfortable **chairs**, **easy-chairs** of all descriptions. There is also a **couch** or two in the room. Nowadays many people prefer a *cosy-corner* or *conversation-chair*.

The walls are not covered with paper, but painted. *Oil* and *water-colour* **paintings**, **engravings** and **photographs** hang upon the walls. We see mirrors here and there, one of them reaches almost to the floor.

From the ceiling hangs a large **lustre**, or crystal **chandelier**, or an **electric-lamp**. The numerous pieces of **cut glass**, in which the light of the **wax-candles** is reflected, or the **electric bulbs** look very pretty when there is a **carpet-hop** (an *informal dance*), or an **evening-party**.

The windows are **sash-windows**. We can raise the lower, or pull down the upper half. Each window is provided with a **venetian blind**, to keep out the sun, and a pair of **curtains**. One of the windows leads on to a balcony, from which we get a very good view.

When we want to **rent** a house, we read the **advertisements** in the newspapers, or go to a **house-agent** who gives us the necessary information.

III. — Furnished Rooms. — Boarding-houses.

Bachelors generally rent a **furnished room**, or several furnished rooms. When they are in search of apartments, they walk along the streets where they would like to take rooms, and look for **notices** in the windows,

showing that there are furnished rooms to let. The notices read : " **Apartments to let**", " *Furnished rooms to be let*". If the house seems likely to suit, they go in and ask to see the rooms, saying :

" You have rooms to let; we should like to look at them".

They afterwards make inquiries as to the rent, etc.

" How much is this room a month?"

" Does that include breakfast and attendance?" To this question, the **landlady** perhaps answers " Yes, Sir". Perhaps, " No, breakfast and attendance are *extra*".

Foreigners who are staying in England, and wish to learn the language, very often take rooms in an English **boarding-house** or **family-house**, where they have many opportunities of speaking English.

CHAPTER IV

FIRE

I. — For household purposes.

A fire's a good companionable friend;
A comfortable friend, who meets your face
With pleasant welcome; makes the poorest shed
As pleasant as a palace. Are you cold?
He warms you; weary? he refreshes you:
Hungry? He doth prepare your food for you.
Are you in darkness? He gives light to you:
In a strange land? His face is that of
One familiar from your childhood. Are you poor?

What matters it to him? He knows no difference
Between an emperor and the poorest beggar.
Where is the friend that bears the name of man
Will do as much for you?

MARY HOWITT.
(1799-1888).

The preceding piece of poetry is extracted from a poem, *Fireside Lays*, by Mrs Mary Howitt, the wife of the well-known writer William Howitt. To her we are also indebted for another pleasant work, *Birds and Flowers*.

In England, we heat our houses with fires in **fire-places**, **grates** for **coal** or **coke**, and sometimes large open fire-places for **wood**, in old castles. We also use **gas-stoves** or **oil-stoves**.

To light a fire we must have **matches**, with which to kindle the flame in the first place, **fire-kindlers** (small cakes of some very inflammable substance) so that the fire may be easily lighted; small pieces of light, dry wood (such as pine), and then the larger wood or coal, as the case may be.

It is important to have a **chimney** which **draws** well, otherwise the room will be filled with **smoke**, and can never be properly heated.

II. — A conflagration.

When a fire breaks out, the **firemen**, at the *fire-station*, are informed of the fact by means of the **fire-alarm**.

In a very short time, the **fire-engines** come rushing up to extinguish the fire. In order to save the lives of those who are not able to leave the building, **fire-escapes** and **ladders**, constructed for the purpose, are employed.

As no house is quite secure from the danger of catching fire, every building should be **insured** in a *Fire Insurance Company*.

CHAPTER V

LIGHT

I. — The lamp.

Formerly oil was burnt in **lamps**; now it has become the custom to use **kerosene** or **alcohol**, or to have either **gas** or **electricity** laid on in the house.

The different parts of a **lamp** are :

The **stand**, the **bowl** (for the oil), the **burner**, the **lamp-glass** (or *chimney*), the outer glass or **globe**, and the **lamp-shade** made of coloured paper or silk.

Our lamps are prepared for use every day. The servant puts the lamp on the table, and takes off the globe and lamp-glass; he then unscrews the burner, fills the bowl with oil, or whatever it may be, screws the burner on again very firmly, cuts off the burnt part of the **wick**, and cleans the burner, the bowl and the stand of the lamp.

He then cleans the chimney and globe very carefully and sets them again on the lamp.

If the lamp is not giving enough light, we turn the wick up.

If we turn it too high, however, the chimney will *blacken* and perhaps *crack*.

For reading or writing, we have the lamp on our left.

We are sitting in our own light if the lamp be behind us.

If anyone stands in my light, I say :

“ Please move a little, you are in my light. ”

When all the **petroleum** in the lamp is exhausted, the light goes out.

II. — Gas and Electric Light.

In large towns, the streets are lighted by **gas**, **incandescent light**, and **electric light**.

The street lamps are lighted and put out, or extinguished, by the **lamp-lighters**.

Many shops and houses have also electric or incandescent light laid on, the **mantles** being very much cheaper than they were some years ago.

Gas is made at the **gas-works**, and stored up in the **gasometer**. Every building, in which gas is used, is provided with a **gas-meter**, which shows the quantity of gas consumed. When we wish to light the gas, we *turn it on* by opening the **tap**; in order to put it out, we *turn off* the tap.

“ You burn gas, don't you? How many **jets** do you light in each room? ”

CHAPTER VI

MEALS

In England the number of **meals** varies according to the position of the family. Some have three meals a day : *breakfast*, *dinner* (the principal meal) and *supper*; others have *breakfast*, *lunch*, and *dinner* in the evening.

But most people in England take *four meals* a day : **breakfast**, **lunch**, **afternoon tea**, and **dinner**. **Supper**, as a rule, is only served on Sunday, after church, about 8.30 in the evening.

On Sunday, people often have only an *early dinner*, so as to save the servants work.

I. — Breakfast.

Breakfast is generally taken at about nine.

The English have **tea** (Chinese tea, Russian tea, Indian tea, Ceylon tea), but there are also people who take **coffee, cocoa or chocolate**.

Do you like tea? Do you like **coffee** or **cocoa** better? What do you like best? Which do you prefer, *strong tea* or *weak tea*?

The French and the Germans content themselves at breakfast with coffee, etc., and bread; the English do not; they take a *substantial breakfast*, composed of **ham, boiled eggs** (soft-boiled or hard-boiled), **bacon and eggs, or poached eggs, fried fish, bread and butter, hot rolls, toast, etc.**

As for bread, we may mention: *white bread, brown bread, toast*, dry or buttered, etc.

The tea is generally made at table by the lady of the house. The coffee is made in the kitchen by the **cook**. The **table-maid** (the servant) then pours it into the coffee-pot, puts it on the **breakfast-tray**, along with the **coffee-cups** (*cups and saucers*), the **tea-spoons**, the **milk jug** (or the *cream-jug*), the **sugar-basin** with the **sugar-tongs**, etc. Then she brings it into the dining-room to serve it.

The Scotch, and many Englishmen, eat nutritious **porridge** (*oatmeal* boiled in water with salt, and eaten with milk or cream).

We drink coffee in a *cup*.

Which do you prefer, black coffee or coffee with *milk* or *cream*?

Do you like bitter coffee, or do you prefer sweet coffee?

How many lumps of sugar do you take in your coffee?

II. — Lunch (Luncheon).

Luncheon is taken between one and two o'clock. People generally have a *hot lunch*, composed of **grilled chops or steak, roast fowl**, etc. Sometimes they prefer a *cold lunch*: cold meat. Then they add a **pudding or pie** of some sort, and **cheese** with bread or **biscuits**; some prefer **marmalade**.

III. — Afternoon Tea.

At about five o'clock, **tea** is taken in most English families; it is called **five o'clock tea**, or *afternoon tea*.

It generally consists of tea *with thin bread and butter*, and *cake*.

Tea may be called the English national drink. A cup of tea is always welcome, in the morning, in the afternoon, and even at night.

The English like their tea *strong* and *freshly made*.

The beloved **tea-pot**, under its **cosy**, is always brought with some ceremony, and served by the lady of the house to all her guests.

Do you like your tea *sweet*?

How many lumps of sugar do you take?

IV. — Dinner.

Dinner, the principal meal in well-to-do families, is taken between seven and eight o'clock.

It is rather an important affair.

Half an hour before dinner, the **maid** (or *man-servant*) rings the *dressing-bell*, or sounds the *gong*; then she *lays the cloth*. She lays :

The *table-cloth* ;

A **soup-plate** at every person's place ;

By the side of each plate, a *serviette* (or *table-napkin*), with or without a **ring** ;

On the right side of each plate, a **knife** and a *table-spoon*; on the left a **fork** ;

Before the plate a *dessert-spoon* and *fork*.

After that, she puts on the table :

The **salt-cellars** with the **salt**, the **mustard-pot** with the *mustard*; the **cruet-stand** with the **pepper**, **ketchup**, **vinegar**, etc.

One or two **carafes** (*water-bottles*) with some **tumblers**, and some **decanters** of wine, and **wine-glasses**; on the side-board a **cork-screw** to *uncork* bottles (to draw the corks).

After having put a *chair* for each person, she gives a glance at the table, in order to assure herself that nothing is missing; then she goes into the kitchen to fetch the **soup**.

When she has put the **tureen** with the **soup-ladle** on the table, she sounds the *gong*, or rings the bell for dinner (the *dinner-bell*) and opens the drawing-room door.

When it is a **dinner-party**, the ladies and gentlemen are in **evening-dress**, that is to say, the ladies in **low-necked dress**, the gentlemen in black trousers, white or black waistcoats, white ties, and *dress-coats*.

Each gentleman takes a lady in to dinner.

As soon as **grace** is said, all sit down to table: the lady of the house at the **upper-end** of the table, the master of the house at the opposite end, or **bottom**.

Every one unfolds his table-napkin, and lays it upon

his knee. Then every thing is handed round by the servants.

First the **soup** (*oxtail* or *mock-turtle*, etc.), is eaten.

After the soup, the maid takes away the tureen, and the empty plates, and serves the other dishes one by one.

The **second course** is generally **fish** (*salmon*, *whiting*, *turbot*, etc.).

The master of the house, the **host**, generally *helps the fish*, and then he **carves** the **joint** which forms the third course, perhaps, **roastbeef**, unsurpassed for flavour and nourishing properties, the **game**, etc.; and the servants hand them round. Instead of roastbeef, a *leg of mutton* (*welldone* or *underdone*) may be served as the third course.

In some houses, all the carving is done on the side-board by the servants. **Potatoes** and **vegetables**, viz. **green peas**, **French beans**, **haricot beans**, **turnips**, **cauliflower**, etc., are generally served with the **meat**, but are distinguished by the absence of **seasoning**; they are simply boiled in salt and water. Their seasoning is the juice obtained from the meat in cooking, the "**gravy**."

One of the courses is inevitably the traditional **pudding** (*cabinet-pudding*, *sago-pudding*, *batter-pudding*, *rolly-polly*, *apple-pie*, *cherry-pie*, *gooseberry-pie*, *rhubarb-pie*, etc.), and at Christmas-tide, **plum-pudding**.

When dinner is finished, the **hostess** gives the sign that dinner is ended by rising from her seat; immediately all the ladies leave the table and go into the drawing-room. The gentlemen remain in the dining-room to drink **wine**, generally port or *claret*, or they may go and *smoke* a *cigarette* or *cigar*, in the smoking-room. But soon the host says: "Now, gentlemen, shall we join the ladies?" and they all go to the drawing-room to take coffee, and to pass the evening with conversation or **music**.

If it is a small party, there may be **cards** or **games**.

When the family are by themselves, and all is ready, the maid goes into the drawing-room, or sitting-room, and announces dinner : "**Dinner is ready, ma'am**", or simply sounds the gong. The family then go into the dining-room, take their places at table, unfold their serviettes, and lay them upon their lap. The soup is then served, the maid removes the empty plates, and brings the next dish. The master of the house, carves the joint, the game or poultry. The maid hands round the plates of meat, and then brings the vegetables, sauce, etc., to each person.

Then she **clears** the table.

A formal **invitation to dinner** should be sent three weeks before the day, and is worded as follows :

Mr and Mrs Mitchell request the pleasure of Mr and Mrs Graham's company at dinner, on Tuesday, the 14th October, at half past seven.
19 Grosvenor Crescent,
Sept^r 25th.

If Mr and Mrs So and So accept the invitation, the answer may be :

Mr and Mrs Graham have great pleasure in accepting (or : accept with pleasure) Mr and Mrs Mitchell's kind invitation to dinner on Tuesday 14th October, at half past seven.
Laburnum Lodge,
Sept^r 27th.

If Mr and Mrs So and So are unable to accept the invitation, their reply will be :

Mr and Mrs Spiers much regret that a previous engagement prevents them from accepting Mr and Mrs Malcolm's kind invitation to dinner on Tuesday 14th October.

28 Ryder St,
Sept^r 26th.

Menu.

The **menu** of the dinner is usually composed of : soup, fish, meat with vegetables, game, savouries, puddings and dessert.

Soup.

Turtle-soup, mock-turtle, oxtail soup, pea-soup, chicken-broth, etc.

Fish.

Salt-water fish : cod, mackerel, salmon, sole, turbot, etc.

Fresh-water fish : carp, eel, trout, etc.

The English eat more salt-water fish than fresh-water fish.

They also like *cray-fish*, *crabs* and *lobsters*.

Frogs and *snails*, which are eaten in France, do not appear upon an English table.

Meat.

Beef : Roastbeef, steak, rump-steak (*underdone* or *welldone*).

Veal : Roast veal, loin of veal, veal-cutlet.

Mutton : Roast mutton, leg of mutton, mutton-chops, Irish stew.

Pork : Roast pork, pork-chops, salt-pork.

Each roast has its proper gravy.

Game : Roast venison, roast hare, partridge, grouse, wood-cock, etc.

Poultry : Duck, goose, chicken, pullet, pigeon, turkey.

Vegetables (*Greens*).

They are **boiled** in water without *butter* : asparagus, French beans, cabbage, spinach, carrots, cauliflower,

green-peas, potatoes (peeled, or in their skins), mashed potatoes, fried potatoes, etc.

Salads.

Celery, cucumber, endive, lettuce, watercress.

Sweet dishes.

Apple-tart, cherry-tart, gooseberry-tart, plum-tart, rhubarb-tart, puddings of great variety.

Cheese.

Cream cheese, Dutch cheese, Gruyère, Stilton cheese, Cheshire cheese, etc.

Fruits.

Apples, apricots, cherries, currants (white, red, and black), gooseberries, raspberries, strawberries, melons, peaches, pears, plums, prunes, walnuts, hazelnuts (cracked with *nut-crackers*), white and black grapes.

Ices : Raspberry-ice, strawberry-ice, vanilla-ice, etc.

Drinks. — Beverages.

During dinner the English drink *sherry*, or *claret* or *white wine* (*hock*, *moselle*) more, rarely *porter* or *ale*; at dessert, *port*, *sherry* and *claret*.

Clinking of glasses is not usual in England. When you wish to drink a person's health, you only raise your glass and bow to the person. You can also say : "*your health!*"; the other then answers : "*your health!*" but this is very familiar.

If *champagne* is given, it begins after the fish, at dinner-parties.

V. — Supper.

In middle-class families, *supper* is sometimes eaten in the evening, and dinner in the middle of the day.

It is considered more wholesome for children to dine at midday.

On an English *supper-table*, we generally find : *cold meat*, *boiled eggs*, *stewed fruit* and *cream*, *bread*, *butter* and *jam*.

People usually drink *tea*, *cocoa* or *milk* at supper.

CHAPTER VII

VISITS. — CALLS

I. — A formal call.

In England, a *formal call* may be made from *three to six o'clock* every day, except Sunday. These visits are known as *morning calls*, because the English call the time before dinner, "*morning*." Morning calls are made in *morning-dress*; that is to say, ladies make them in *walking-dress*, gentlemen in a *frock-coat* (not a *dress-coat*) with black or coloured tie (not a white tie).

When I wish to make a formal call, I go to the person's house and ring the *bell*. The door is opened by the *maid*, or the *footman*. I then ask : "*Is Mrs X at home?*" If she is, the maid says "*yes, Sir, or Madam; will you*