

THE HOMES AND HAUNTS OF CELEBRATED AUTHORS

SIR WALTER SCOTT, BY ANDREW LANG, AUTHOR OF "BOOKS AND BOOKMEN."

WEEKLY and monthly the inquiring public is gratified, by newspapers and magazines, with photographs and descriptions of the homes of authors...

his home. We enter the square and fancy see the limping, strange, tall-browed child at the window; the burly schoolboy limping forth with a book; the amateur cavalier, and the footless wanderer...

Hardknute, made friends with sheep and shepherds, and took that romantic play which made him the Border minstrel and historian. Almost his first proof of his mettle is the ballad of "The Eve of St. John," of which Smallholme Tower is the scene...

Minstrel, and composed his own early ballads. In 1804 Lord Napier very properly insisted that Scott should live in his birthplace of Ettrick Forest. He thought of residing at Harden, the house of the head of his clan, but found the road long to Selkirk...

than where he foams through the rocks of Yair; the Selkirk road goes just in front of the house. In 1804 Lord Napier very properly insisted that Scott should live in his birthplace of Ettrick Forest...

The Wind Over the Chimney. See, the fire is sinking low, Dusk red the embers glow, While above them still I cower, While a moment more I linger...

Ike Walton's Prayer. I crave, dear Lord, No boundless hoard Of gold and gear, Nor jewels hoard, Nor lands, nor kine, Nor treasure-troves of anything...



ABBOTSFORD

The House in George's Square. For some 25 years, till his marriage, George's Square was the domicile of Sir Walter. Out of its windows, as a studious child, he saw the other boys playing, and when asked why he did not join them, said: "You can't think how ignorant those boys are."

square, he was about three when he went to his kindfolk at Sandy Knowe. The view from the tower takes in Tweed, with Mertoun, and the interesting old house of Lesdunes, the patrimony, still of the Scotts...

street, where he lived, when in Edinburgh, in 1833. In the summer, after his wedding, Scott at first rented a cottage at Lasswade, on the Esk, six miles from Edinburgh. The Esk, of course, had not then been polluted, and when, free from such modern improvements, it was a pretty stream, associated with the Battle of Pinkie Cleugh, and with Queen Mary's surrender at Carberry Hill.

Removal from Abbotsford. It was in May, 1852, that Scott made a joyous flitting from Abbotsford to Clarty Hole, on a dull flat or haugh beside the Tweed and Ettrick. The river runs tamely...

At the feet of Scott, in the beautiful ruined Dryburgh abbey, and the Tweed murmurs by their tombs. At Dryburgh ends our pilgrimage, and here is that last home of which Scott was thinking when he wooed his wife.

Dirge for One Who Fell in Battle. Room for a soldier! lay him in the clover; He loved the fields, and they shall be his cover; Make his monument with hers who called him once her lover...

At the Church Gate. Although I enter not, Yet roam about the spot Ofttimes I hover; And near the sacred gate, With longing eyes I wait, Expectant of the hour...

OF INTEREST TO WOMEN EFFECTIVE AND HARMLESS LOTIONS FOR THE SKIN AND HANDS CONTINUED FROM PAGE 28

follows: Sulphur precipitate, 4 drachms; camphor gum, 20 grains; acacia gum, 40 grains; lime water, 4 ounces; water, 4 ounces. Bathe the face with soap and water and rinse it before using this lotion.

to the face and hands, allowing the lotion to dry on, will make the skin soft and white. A simple cucumber cream is made after the following formula: Almond oil, 8 ounces; spermaceti, 2 ounces; white wax, 2 ounces; cucumber juice, 4 ounces...

A method of cooking sweet potatoes that is especially well liked in the South is the following: Boil the potatoes with their skins on until tender, then peel, slice lengthwise, and arrange in a buttered baking dish. Sprinkle with a small cup of brown sugar, add a generous lump of butter and a little hot water and bake slowly about an hour or until the dish is well browned on top.

TO MIX SUMMER DRINKS DELICIOUS RECIPES FROM A NOTED NEW YORKER'S PRIVATE NOTEBOOK

THE porch hostess who adds to her other accomplishments the ability to mix summer drinks correctly and artistically may rest assured of her popularity. For will she ever look more attractive than when she is sitting at a well-appointed serving table. The latter should be light and airy, in keeping with her own dainty costume.

Plain Lemonade. Peel six lemons and slice oranges. Squeeze the juice into a large pitcher and add six tablespoons of sugar and three quarts of water, plain or mineral. Stir until sugar is plainly dissolved, and when ready to serve place one large piece of ice in the pitcher. Serve with slices of pineapple, orange and berries in season.

Claret Lemonade. Made as above, with addition of claret or sherry as preferred, in the proportion of one wineglass to each goblet of lemonade, poured in last and kept separate from the mixture in bulk.

After. One who was rich picked out a spot In a noble park and there He built himself a costly tomb, That all the people might know where He rested when his work was done...

HOUSEHOLD HINTS THINGS USEFUL IN THE KITCHEN AND ELSEWHERE IN THE HOME

MARINE OAK furniture is new and particularly adapted for summer furnishings. It is an unusually rich shade of brown and so named because it suggested to the designer some oak seen aboard an old schooner, and colored by the action of the salt water and other elements a deep brownish tint.

strawberries and the white of an egg whipped stiffly. A variation from the ordinary way of serving bananas is to make them into a sort of scallop something after this fashion: Cut half a dozen bananas into half inch slices and also cut some bread into small pieces. Put a layer of the bread on the bottom of a baking dish, cover with a layer of the banana, sprinkle with two tablespoons of sugar and one tablespoon of lemon juice. Repeat these layers until the desired quantity has been used with bread for the uppermost layer. Put a tablespoonful of melted butter over the top and cover with sugar. Bake in a quick oven for 30 minutes.

French chops cook well with paper frills round the ends of the bones, made from lard strips of fringed and curled white paper. Peas are the suitable accompaniment. If green, be sure they are not wilted and tasteless. Use it merely as an extra long tumbler of fine glass. In fact, a shaker may be dispensed with if only the drink be properly mixed. The spoon, preferably a long-handled jar spoon, should be held between the thumb and index finger, the other fingers remaining free. Avoid the rotary motion or churning which the average woman considers stirring. Wash and peel about a quart of peas from the bottom of the glass more than half an inch, nor should the rotary motion be commenced until the sugar has dissolved. Then, holding the spoon between the second and third fingers, add three inches from the top, the thumb standing the top, describe a circle of small diameter. Let the shaker be held in this avoided, while the fluid are thoroughly mixed. The hostess who literally churns her drinks with a teaspoon should for this purpose wash and peel about a pint of peas, put them into a saucepan with a point of boiling water; boil until tender, then rub through a sieve. Prepare a cream by stirring a tablespoonful of four into one of boiling butter, and adding slowly to this a quart of hot milk. Season with salt and pepper, stir until smooth and thick, add the mushrooms and stir until blended, when it is ready to serve. If too thick, stir in a little boiling water.

English Claret Bowl. Peel and cut in slices one orange and half a cucumber. Mix with two or three tablespoons of pulverized sugar, a wineglass of brandy or two glasses of sherry, and add gradually one or two hours, add two bottles of Rhine or Moselle wine and place on ice. Strain, add a bottle of seltzer and garnish with fruit.

Corrant Bishop. One quart of currants strained through a hair sieve and mixed with half a pound of powdered sugar and a quart of light wine. Put on ice and serve over broken Zwieback or small biscuit.

Song. How delicious is the winning Of a kiss at love's beginning, When two mutual hearts are sighing For the knot there's no untying!