

**LETTERS TO A
YOUNG
HOUSEKEEPER**

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Letters to a Young Housekeeper by Marie Hansen-Taylor

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MARIE HANSEN-TAYLOR

**LETTERS TO A
YOUNG
HOUSEKEEPER**

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LETTERS

TO A YOUNG HOUSEKEEPER

BY

MARIE HANSEN-TAYLOR

(MRS. BAYARD TAYLOR)

"And true philosophers, methinks,
Who love all sorts of natural beauties,
Should love good victuals and good drinks."

THACKERAY

NEW YORK
CHARLES SCRIBNER'S SONS

1892

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DEDICATED

TO

My Daughter

LILIAN BAYARD TAYLOR KILIANI

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