

Hope

by Sir Arthur Conan Doyle

**Faith may break on reason,
Faith may prove a treason
To that highest gift
That is granted by Thy grace;
But Hope! Ah, let us cherish
Some spark that may not perish,
Some tiny spark to cheer us,
As we wander through the waste!**

**A little lamp beside us,
A little lamp to guide us,
Where the path is rocky,
Where the road is steep.
That when the light falls dimmer,
Still some God-sent glimmer
May hold us steadfast ever,
To the track that we should keep.**

**Hope for the trending of it,
Hope for the ending of it,
Hope for all around us,
That it ripens in the sun.**

**Hope for what is waning,
Hope for what is gaining,
Hope for what is waiting
When the long day is done.
Hope that He, the nameless,
May still be best and blameless,
Nor ever end His highest
With the earthworm and the slime.
Hope that o'er the border,
There lies a land of order,
With higher law to reconcile
The lower laws of Time.
Hope that every vexed life,
Finds within that next life,
Something that may recompense
Something that may cheer.
And that perchance the lowest one
Is truly but the slowest one,
Quickened by the sorrow
Which is waiting for him here.**



EGGS BENEDICT

Ingredients Needed for Eggs Benedict

Fresh eggs – use the freshest eggs possible, it will really make a difference in less white spreading.

White vinegar – this helps the eggs set faster when added to the water for boiling.

English muffins – what would eggs Benedict be without them?

Canadian bacon – regular bacon, leftover ham or even deli ham will work great here too.

Fresh parsley and/or chives – I love the color and light flavor these fresh herbs add. If we are going to go through the work of making eggs Benedict they may as well look pretty too right?

Paprika – this adds a nice finishing touch of flavor that pairs well with the eggs and sauce.

Hollandaise sauce – this tried and true version is a dream come true and it's easy to make (see below for ingredients needed).



Ingredients Needed for Eggs Benedict Sauce – Hollandaise Sauce

Egg yolks – only yolks are needed here to make a rich custard like sauce.

Heavy cream – most hollandaise recipes don't use cream but trust me it makes the creamiest most luxurious hollandaise!

Lemon juice – this adds that classic bright flavor to the sauce. Only use fresh lemon juice.

Dijon mustard – this gives the sauce a hint of tang and adds a bit of depth. It can be omitted if preferred.

Cayenne pepper – if you like a little spicy kick add this if not feel free to leave it out.

Unsalted butter – a main highlight of this buttery sauce! Salted butter will work too. You just won't need to add much additional salt if any.

Salt and Pepper



How to Make Hollandaise Sauce

Fill a saucepan with about an inch of water.

Set a stainless steel or glass bowl over saucepan that fits nicely without touching water. Bring water to a simmer. Add cream, egg yolks, lemon juice, mustard, and cayenne pepper to bowl over saucepan and whisk until blended. Cook mixture, whisking constantly, until just thick enough to coat the back of a metal or wooden spoon and temperature reaches 160 degrees.

Reduce heat to very low, then very slowly drizzle in warm melted butter while whisking constantly.

Remove from heat, season with salt to taste. Transfer to dish, cover to keep warm.

How to Poach Eggs

Bring several inches of water along with vinegar just to a boil in a large deep frying pan.

Crack eggs one at a time and add to boiling water, fitting four eggs in pan at once.

Cook until whites are just set and yolk is still runny, about 3 – 4 minutes.

Transfer to paper towel lined plate to drain, repeat with remaining four eggs.

Tips for Poached Eggs

Use freshest eggs possible, whites will be thickest and therefore spread less.

Don't add salt to the water. Eggs will spread more.

If it's easier for you try cracking eggs into individual ramekins first, then carefully sliding off into water.

If you find the eggs are spreading too much you can try cooking in a pot, swirling water before adding to create a vortex so whites spread less. This method works best to cook one egg at a time.

How to Make Eggs Benedict

Make the sauce and poach the eggs.

Cook Canadian bacon in a skillet over medium-high heat until heated through, about 1 minute per side.

Toast English muffins in a toaster oven, or under broiler (set on a baking sheet) until just golden brown on top.

Assemble: lay a slice of Canadian bacon atop each English muffin. Top each with a poached egg and season with salt and pepper. Spoon or pour sauce over top, garnish with parsley and chives and finish with a light sprinkle of paprika.



Book Review

The Sign of the Four

The Sign of Four (1890) was the second volume in the Sherlock Holmes series, written by Arthur Conan Doyle three years after the first. So, one could not say that the demand for a sequel was overwhelming. Curiously enough, at the evening party the offer to publish such a sequel was made to Conan Doyle, the same magazine editor made an offer to Oscar Wilde for *The Picture of Dorian Gray*. That must have been a fairly interesting periodical.

The Sign of Four opens with the revelation that Holmes was injecting himself three times a day with cocaine or morphine, depending upon the desired effect. Holmes explained he needed the cocaine for mental stimulation when he was not busy with a challenging case.

In addition, it was made clear in *A Study in Scarlet* that Holmes was what Germans call a Fachidiot, a person who is an expert in their specialty but knows nothing about anything else.

“How often have I said to you that when you have eliminated the impossible, whatever remains, however improbable, must be the truth?”

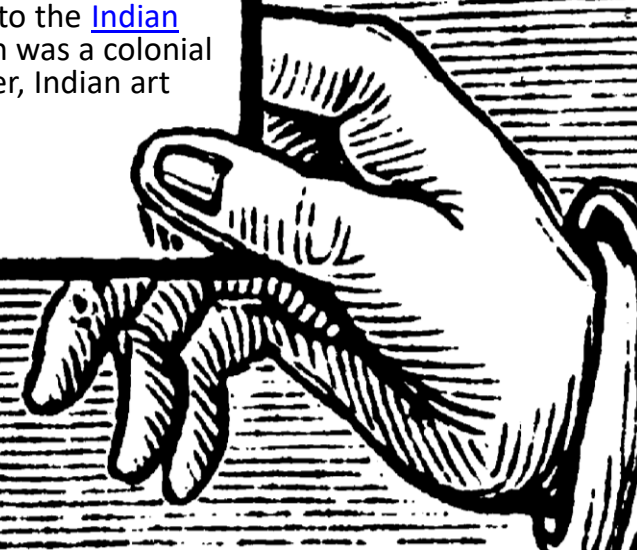
Now coming to the plot of *The Sign of the Four*, Mary Morstan has been receiving large pearls in the mail from an unknown source since her father’s death. She contacts Sherlock Holmes and Dr Watson after she receives a letter to meet with an anonymous person to right an injustice done to her. An unusual man, Thaddeus Sholto, tells the trio that Mary is one of the heirs to a treasure. As they go to meet with a Sholto family member, they come upon a murder victim in a locked room.

The plot is complex with elements of the crook’s confession going all the way back to the [Indian Rebellion](#) of 1857. Like much literature of the 19th Century when Great Britain was a colonial power, the book does come across as racist toward the native people. However, Indian art objects and clothing are depicted as beautiful and exotic.

THE
SIGN
OF
FOUR



Arthur Conan Doyle



The emotional qualities are antagonistic to clear reasoning."

Holmes is brilliant and an observer of the smallest details as he solves the murder.

Watson is warm and caring as he falls in love with Mary Morstan, and acts as Holmes faithful assistant. Holmes has no use for love and says, "*Love is an emotional thing, and whatever is emotional is opposed to that true, cold reason which I place above all things. I should never marry myself, lest I bias my judgment.*"

The mystery was entertaining with the wonderful partnership of Holmes and Watson, as well as other interesting characters. The London detective work was great, but the plot got overly convoluted when it worked back to India in the criminal's confession.

The novel first appeared in the February 1890 edition of Lippincott's Monthly Magazine as *The Sign of the Four*; or *The Problem of the Sholtos* (five-word title), appearing in both London and Philadelphia.

The British edition of the magazine originally sold for a shilling, and the American for 25 cents. Surviving copies are now worth several thousand dollars.

As with the first story, *A Study in Scarlet*, produced two years previously, *The Sign of the Four* was not particularly successful to start with.

It was the short stories, published from 1891 onwards in *Strand Magazine*, that made household names of Sherlock Holmes and his creator.

