

English farmers out of ten would suppose sufficient to "lay" the crop and cause it to produce nothing but rotten straw and "chickens' victuals."

Now, if we consider the effect of these annual dressings of dung we shall be rather surprised. The seven years of the experiment saw 98 tons applied to the acre, and the produce of that enormous quantity was only 73 bushels of wheat more than the produce of the unmanured land. This is equal to only  $\frac{1}{3}$  of a bushel of wheat for every ton of dung supplied! A ton of such manure as that we are speaking of would probably contain nitrogen equal to about 18 lbs. of ammonia, so that it took that quantity of ammonia to produce  $\frac{1}{3}$  of a bushel of wheat, an absurdity on the face of it, as we see that 224 lbs. of ammoniacal salts, containing probably, 55 lbs. of ammonia, produced, in 1845, 9 bushels of wheat more than was produced by the unmanured land, and that, therefore, 6 lbs. of ammonia, in the form of sulphate and muriate, produced one bushel. It is evident, then, that in the dressing of farmyard dung (1) there must have been an enormous expenditure of nitrogen beyond what the wheat plant was capable of absorbing, and that the mass of carbon was absolutely useless, except as a mechanical agent in lightening the land, and, by darkening it, enabling it to absorb more readily the rays of the sun and bring the crop more rapidly to maturity.

I presume all my readers will agree with me in thinking that the experiments we have been studying prove the incorrectness of Baron von Liebig's theory, that: The crops on a field diminish or increase in exact proportion to the diminution or increase of the mineral substances conveyed to it in manure.

ARTHUR R. JENNER FUST.

## Household-Matters.

**Domestic help.**—About this time of the year, a number of young girls from the country, come to town in search of employment. Many, and various, are the reasons why they do so. Some come just because they want a change from the dull life in the country which must be very trying to a quick intelligent mind, the more so, if she has had sufficient education to make her wish to see more of the world, its ways of living &c.

A girl coming in this spirit will be sure to do well if she is patient, and bides her time, and is not too conceited to take advice, for she will have to alter many of her ideas, if she wishes to live in harmony with her employer, she will have to alter so many of her ways, and to her it might at first seem ridiculous, but if she is an intelligent girl she will soon lose that feeling and follow out instructions with care; well knowing that is all that is expected from her and if she does this she is sure to get on well.

Then there is the girl who comes with the determination to get so many dollars a month, and will take advice from no one, till some day she wakes up to the fact that she has overtaxed her strength and bargained to do what experience has taught her is beyond her strength. In this case she has either to give up some of her dollars and take less work, and of course less pay, or go back to country life.

Then there is the dull girl, who has willing hands provided you can always

be near to show her what, and how to do work. She too as soon as she finds herself of real value, demands an increase of pay. She won't or can't see that she would be of little use to those who could not be constantly with her, so one is obliged to let her go, and very soon she finds herself drifting from place to place, perhaps wondering what is the matter with the people that she does not please them, and few like to tell her that the fault lies in herself.

Then comes the gay light hearted girl who has come to town to see life, to earn, and spend money as fast as she gets it. It is very hard for her untamed nature to submit to rule and certain ways of doing things, which seems to her perfect nonsense, but after a little taming down, provided her temper is not too bad, she is at times a nice girl to have in the house. Where you can put up with her waywardness. This kind of girl has to be dealt with very carefully, and the trouble is to keep her within bounds, and at the same time to let her have as much freedom as you judge is good for her. Such a character I have had to deal with and the only tussle we had was about going to the Theatre entailing staying out too late at night. She had to give in or go home which she did not want to do. She stayed all the winter. I was sorry to part with her, when she was wanted at home in the spring, but not sorry to be relieved from the responsibility of such a flighty person.

I can speak with truth of these different characters as I have had them all in my house at different times. This summer I have come across some very nice girls, but it does seem sad to see how little they know of real work, or how to do it. I have had the pleasure of being asked, if I would kindly tell them how to do certain things, or if I would mind their asking me how, when they were at a stand how to get on.

And really it is sad to see in what small matters they lack knowledge. With permission from the Editor of this paper I purpose writing on various small matters useful and necessary in every house.

Sad as it seems, some do not even know how to wash their own clothing.

This makes it very hard for the girl and is still harder on her employer who has to show sometimes a very unwilling girl.

**How to fry Successfully.**—A great many people I find have a very strongly rooted dislike to the process of frying, and on being questioned as to the reason of their, their complaint, in nine cases out of ten, is that the food thus cooked is so frequently served up in a style so greasy, flabby, and unappetizing, that one has to be very hungry indeed before one can eat it—enjoyment of the dish being out of the question altogether. But I am always sorry when I hear this, because frying, if the art is thoroughly understood, is not only one of the most dainty and economical methods of cooking, but also one of the most easy and convenient. In order, therefore, to simplify the process and make it perfectly clear, even to those who have hitherto had little or no practice, but yet are anxious to become proficient, I should like to mention just a few points which must of necessity be very strictly observed if the work is to prove successful.

First of all, then, with regard to the frying of fish, which can easily be rendered a very popular dish. Without doubt the very best utensils for this purpose are a scrupulously clean

bright stewpan with a wire basket to fit easily inside, but when these useful items are not come at able, a frying-pan may be made to answer the purpose instead, only it must be large enough to accommodate the fish without crowding, and sufficiently deep to hold the requisite quantity of fat, which latter should entirely cover the fish, otherwise, frying becomes a very difficult task indeed, and is seldom satisfactory.

Then as to the fat in which the fish should be fried. Decidedly the best kind is pure beef dripping or clarified fat, either of these being preferable by far to ordinary butter or lard. But before putting in the fish, make sure that the fat has reached just the right heat, a point which can easily be ascertained by throwing in gently a small piece of bread, if, in a few seconds, this becomes crisp, and just daintily browned, it proves that the fat is sufficiently hot and ready to receive the fish, but if it browns too quickly, or, on the other hand, remains pale coloured and soft, the fat is either too hot or not hot enough, and must be regulated accordingly.

Next, a few words about the preparation of the fish previous to frying. Whatever kind is being cooked and in whatever form, whether small whole fish, fillets, cutlets, or fish steaks, &c., each separate fish, or piece of fish, requires to be made perfectly dry, and this can best be done by patting it gently between the folds of a soft dry cloth, and rubbing it over afterwards with fine flour until all feeling of dampness or clamminess has been entirely removed. Then, after this, which is the first stage of preparation, has been satisfactorily accomplished, the fish may be seasoned according to taste, and either be dipped in thick rich frying batter, or egged and bread-crumbed in the usual manner. When the latter method is adopted, great care should be taken to press the covering well into the fish, otherwise a good share of the crumbs will fall off into the fat—a point to be carefully avoided. When done enough, take up the fish with a slice, drain it well on a hot sieve, or hot blotting-paper, to entirely free it from the fat, then arrange it neatly on a hot napkin or dish paper, garnish it tastefully with sprigs of bright green fried parsley and cut lemon, or any other suitable items of prettily contrasting colours, and send to table as hot as possible.

The same rules as given above hold equally good in the frying of croquettes, rissoles, meat cutlets, &c., as these also require a plentiful supply of fat in order to be cooked properly. The same fat, however, can be used time after time if, after each time of using, it is carefully and properly clarified. Thus, it will easily be seen that the plan is decidedly more economical than that of using only a small quantity of fat at a time, as in the latter case the fat invariably gets burnt, in spite of all one's care, and has to be thrown away in consequence; and not only so, but the dish, more often than not, is completely spoiled.

Chops, steaks, bacon, ham, &c., on the contrary, require very little fat, only just sufficient to keep them from burning or sticking to the bottom of the frying-pan; but both the fat and the pan should be made thoroughly hot before putting in the meat, then, if the outside of the meat is browned very quickly, and the cooking afterwards accomplished more slowly, the result is most satisfactory, the surface of the meat being dry, crisp, and richly coloured, while the inside remains full of juice, none of the strength or flavor of the food having been lost

in the cooking. In turning meat of any kind, that is being fried over, on any account, use a fork or any other sharp instrument, so as to pierce the meat and let out the gravy which good intelligent cooks try so hard to retain.

Omelets and pancakes, too, require very little fat for frying, and the pan used for cooking these dainties should never be washed, a special one being kept for the purpose.

If, while still hot, it is well rubbed out with a clean soft cloth, the pan will remain clean and bright, and there will be no fear of the contents sticking as invariably happens the case of a freshly washed pan being used.

## A Few Ways of Keeping Tomatoes.

**—SPICED TOMATOES.**—One peck ripe tomatoes, one pound sugar, half a pint of vinegar, one tablespoonful each of salt, cloves, cinnamon and allspice, and half a teaspoonful of pepper. Scald the tomatoes, removed the skins, cut them in halves and stew until reduced nearly one half, skimming occasionally. Tomatoes are about 90 per cent. water, and a large part of this should be driven off in cooking. When they are of even consistency and no longer look watery, add the other ingredients, mix, and boil ten minutes longer. Seal while hot in pint jars. This is to be served with the meat course, or for luncheon, and is not so uncertain about "keeping" as canned tomatoes.

**TOMATO CATSUP.**—One gallon of ripe tomatoes, 1 pint vinegar, 4 tablespoonfuls salt, the same of black pepper, 2 tablespoonfuls mustard, 1 tablespoonful each of allspice and cloves, and 1 teaspoonful of cayenne. Cut the tomatoes in halves without peeling, sprinkle the salt over them, add the vinegar and let them simmer slowly in a preserving kettle or granite pan for three hours, stirring often; then strain through a sieve or fine colander; it is much nicer if the seeds are rejected. Add the spices, boil until reduced to two quarts, bottle and seal. This is an excellent and well-tested receipt.

**TOMATO PRESERVES.**—Five lb. ripe tomatoes, 5 lb. sugar,  $\frac{1}{4}$  lb. green ginger, 1 lemon. Cut the lemon in slices and remove the seeds. Peel the tomatoes and cut them in halves, add the ginger and boil one hour; now add the sugar and boil down until as thick as jam. Put up in small jars; it is a very rich sweetmeat.

**TOMATOES PRESERVED WHOLE.**—Peel 3 lb. of small yellow tomatoes, add 3 lb. of sugar and let them stand over night. Drain off the syrup and boil it until the scum ceases to rise, then put in the tomatoes and boil gently for twenty minutes. Take out the fruit with a skimmer and lay on a dish, boil the syrup until it thickens, adding the juice of a large lemon. Put the tomatoes in jars and pour the hot syrup over them and seal at once.

G. Gent.

Donex.

A GOODLY percentage of the homes of to day are by far too large, and conducted on too elaborate a scale for those who live within them. Not that these people are living beyond their incomes; they are not. The wife is simply living beyond her physical capacities. And why does she do it? In nine cases out of ten from a sense of false pride. To live more modestly would, she thinks, lay her open to the possible criticism of friends or neighbors. "People might think" this or that, she says. And to prevent people from "thinking" she is willing to sacrifice her health, the welfare

(1) Fat, if made of lard may contain as much as 50 % of water.