

H. M. H.—If there are ladies at the table they should be helped first; but after the ladies have been served, should your host pass you a plate desiring you to retain it for yourself, it is best that you should do so, but should your host not make any remark, you may pass the plates until all at your side of the table have been served, as where there are no servants to wait, it is necessary that guests should pass the plates to each other. When there are servants, you should always retain the plate first brought to you, unless you see that the waiter has made a mistake in serving you before the ladies.

MARY.—Procure one ounce of glycerine, half an ounce of rosemary water and twenty drops of carbolic acid. This mixture is said to be good for eruptive diseases, which are liable to occur in warm weather, known as prickly heat.

DEAR MINNIE MAY,—Would you please tell me where I can obtain the flower called the Clematis, a description of which appeared in your last issue, and oblige. M. C., Durham, N. S.

[You can obtain it at different nurseries; we sent to Ellwanger and Barry, Rochester, N. Y.]

RECIPES.

HOW TO MAKE LEMONADE.

Plain home-made lemonade can be made very cheaply, when lemons are not too dear. The great secret is to use boiling water, and pour it on the pulp of, say three lemons, with a small piece of peel, but not too much, as it will render the lemonade bitter. Add white sugar to taste—of course, children like it sweeter than others. Let it get cold and then strain it. Care should be taken that all the seeds are removed from the pulp before the boiling water is added. A great improvement to this kind of lemonade is the addition of a little diluted sulphuric acid, about thirty drops to a quart.

SUMMER BEVERAGE.

The following recipe for making a delicious syrup for a summer beverage, is one that I can recommend, and hope it will be of use to some of your subscribers. JENNIE.

Put a pound of very fine ripe raspberries in a bowl, bruise them well, and pour upon them a quart of the best cider vinegar; next day strain the liquor on a pound of fresh, ripe raspberries, bruise them also, and the following day do the same, but do not squeeze the fruit or it will make it ferment, only drain the liquor as dry as you can from it. The last time pass it through a canvas bag previously wet with the vinegar, to prevent waste. Put the juice into a stone jar, with a pound of sugar to every pint of juice; the sugar must be broken into lumps; stir it and when melted put the jars into a pan of water; let it simmer a little and then skim it; when cold bottle it. It will be fine and thick when cold and a most excellent syrup for making a wholesome drink.

CURRENT JELLY.

Can any of your correspondents give a recipe for making blackberry, currant or strawberry jelly? MRS. E. J.

Place the fruit in a stone jar; set this in a kettle of tepid water and put it over the fire; let it boil, closely covered, until the fruit is broken in pieces; strain, pressing the bag hard, putting in but a small amount of fruit at one time and between each squeezing turning the bag inside out to relieve it of the pulp and seed. To each pint of juice expressed allow one pound of sugar. Set the juice to boil; if there is a large amount divide it in two or more vessels. While it is warming place the sugar in shallow plates or pans in the oven; stir it occasionally to prevent its burning. Boil the juice exactly twenty minutes from the instant it begins to boil. Then throw in the sugar, which should be quite hot by this time, stirring rapidly all the while. It will soon melt. Let the jelly just come to a boil and remove it from the fire. Roll glasses or cups in hot water and fill with the scalding liquid. If these directions are followed and the fruit is in good condition the jelly will be a success, whether made from currants, blackberries or strawberries. Hence housekeepers unprovided are advised to preserve this recipe for use in time of need. It will put an end to all the annoyance and anxiety attendant on the old-time methods of making jelly.

CANNING RHUBARB.

DEAR MINNIE MAY,—Will some of your readers kindly send good recipes for canning rhubarb, also different ways of preserving it. I should be glad of particulars of canning, as I have never tried it. SUBSCRIBER.

For canning rhubarb you require one-third of a pound of sugar to a pound of rhubarb cut in pieces about an inch long, and if your rhubarb is very thick and large divide it; stew gently until soft, then put in air-tight bottles or stone jars; keep in a cool place. Another way is to take six pounds of rhubarb, add six pounds of sugar, the rhubarb to be cut in pieces an inch long and put in a stone jar with the sugar in layers till the sugar is dissolved. Take the juice or syrup and boil it with the ginger for half an hour, then add the rhubarb and boil another half hour. Put in self-sealing bottles and keep cool.

BEE STINGS.

Any absorbent will give relief. But perhaps nothing is more effectual than lean raw meat. The sting of a bee or wasp may be almost instantly relieved by it. It is said to cure the bite of a rattlesnake, and to relieve erysipelas.

RABBIT SKINS.

Rabbit skins, when cured properly, make very pretty mats. I spread the skins on a board as tightly and smoothly as I can and scrape off all the fatty matter with a blunt knife. Next I dress them every day with bay salt, four ounces; alum, two ounces; and corrosive sublimate, four ounces, mixed with two quarts of boiling water. Then I sew the skins together and line with either red or blue flannel, scalloped on the edge. The flannel should extend a little beyond the fur so as to show the scalloped edge. MRS. C. F.

TO PREVENT FLIES FROM INJURING PICTURE FRAMES, GLASSES, ETC.

Boil three or four onions in a pint of water; then with a gilding brush do over your glasses and frames, and the flies will not alight on the articles so washed. This may be used without apprehension, as it will not do the least injury to the frames.

HINTS ON COOKING POULTRY.

Steaming is preferable to boiling for tough fowls. Remove the threads before sending roast fowls to the table. In winter kill the poultry three days to a week before cooking. Poultry and game are less nutritious, but more digestible than other meats. Singe with alcohol instead of paper—a teaspoonful is sufficient for either a turkey or chicken. Remember, much of the skill of roasting poultry in the best manner depends upon basting faithfully. To roast birds a frothy appearance, dredge, just before they are done, with flour and baste liberally with melted butter. When onions are added to the stuffing, chop them so fine that in eating the mixture one does not detect their presence by biting into a piece. Ladies doing their own marketing will do well to remember that young poultry may be told by the tip of the breast bone being soft and easily bent between the fingers, and when fresh by its bright full eye, pliant feel and soft moist skin.

HINTS ON COOKING VEGETABLES, ETC.

Potatoes, any time of the year, can be made mealy if boiled in salt and water and drained and then covered with a thick towel and left in back of the range five minutes.

To retain the color of any vegetable plunge it into cold water after boiling.

Cooks make the mistake of boiling things too much. After reaching the boiling point meats should simmer. The toughest meats can be made tender by so doing.

When anything is accidentally made too salt it can be counteracted by adding a teaspoonful of vinegar and a tablespoonful of sugar.

Meats of any kind should not be washed, but wiped with a towel to preserve the juices and quality.

TO KEEP EGGS FRESH.

A correspondent says: My plan is to take fresh eggs when they are plenty and cheap, and coat them with lard or any other clean grease. I prefer lard. I put a lump in a saucer or anything convenient to melt; (not boil), then with a small rag grease each egg; it will take but very little grease. I pack in a box or in a keg in wheat bran, or chaff, small end down. Anything like chaff or cut straw will answer. I prefer bran. I have kept eggs 12 months as good as when put away, and have no doubt they can be kept any length of time.

Stock Notes.

An Interesting Case of Bovine Development.

Mr. Richard Hawley has on his farm near Goderich a Durham bull "Beaconsfield" which is phenomenal for early development. He was 3 years old on the 17th of April, and two days before he weighed 2,270 lbs., having gained 410 lbs. since the previous weighing on the 23rd of last September.

During these 6 months and 22 days he gained 8 inches in girth, and now measures round the chest 8 feet, rather more round the loins and 9 feet round the brisket and forward of shoulder. He stands 5 feet 1 inch high at the shoulders, and precisely the same at the loins, and 5 feet 6 inches at the curve of the neck, when standing at ease. He is symmetrical and well formed, and in color is pure white. He is said to have "a wonderful display of milking points." He was awarded the first prize at the western fair at London, Ont., in September, against the Bow Park bull and other competitors in his class. This goes to show that even then he was regarded with unusual favor. He is pronounced fine in all his points. His dam is a pure Bates, while his sire has a few top Booth crosses. We understand that it is probable that he will be exhibited this fall.

Mr. Wilson, of Fitzroy, Ont., has bought from F. W. Stone, Guelph, the pure-bred Shorthorn bull "Morrington" 3310, vol. 18, A.H.B.

From a contemporary we learn that Mr. McLean, of the county of Dundas, Ont., has just shipped 20 horses to Barbadoes, Trinidad. Mr. McLean believes that there is a grand opening for the most profitable exchange of commodities with the West Indies, if the opportunities are taken advantage of.

Mr. S. Day, Yarmouth, has purchased the thoroughbred Durham bull, "Duke of Glen Banner," from Mr. Richard Whetter, of London Township. The animal is sixteen months old, of splendid form, and weighs 1,340 pounds. It was sired by "Earl of Ulster;" dam, "May Rose," and cost \$125.

A Prize of \$5

Will be given for the best essay on the "Management of Agricultural Exhibitions." The essay that contains the most useful and practical hints on improving their utility and practical efficiency will be awarded the prize. This prize we will allow all to compete for, whether subscribers or not. The essay must be in this office by the 15th of August.

SULPHUR.—A writer in the Wine and Fruit Recorder says he has discovered from practice that sulphur, one ounce to a gallon of water, and sprinkled or syringed over grape vines, just at nightfall, will destroy insects and mildew and leave no bad show afterward. When sifted as a powder it has an unpleasant and oftentimes injurious effect, although it is acknowledged a specific manure of value, even when applied broadcast upon the soil.

MARKETING FRUIT.—Provide all the appliances of quick and proper marketing before the fruit is ready. So much depends upon the appearance of the fruit at the market that neatness and care in so packing it that it will show at its best, will pay. Caution should be given to the pickers that no over-ripe fruit be put into the basket or crates. If the distance to market is considerable the fruit should be in a less mature state than when the market is but a short distance away. Watch the market.

An old teamster says he has never had a case of the galls upon his animals where the following preventive was adopted, namely, to rub the collars inside, every few days, with a little neatsfoot oil, and the moment any dirt is found sticking like wax to wash it off with warm soapsuds and then oil. A yoke from oxen, or collar from a horse, should not be removed when brought into the stable from work, until sweat is entirely dry, and all chafed spots should be oiled.