

straw mats on rainy days. The women-folk make the clothing, rear pigs and fowls, and do all the house-work. Their dwelling, with its site, is valued at a hundred and twenty dollars, their furniture at forty-four dollars, their clothing at forty dollars, their farming appliances at forty dollars. They have a water-buffalo, two hogs, thirty fowls, ten ducks, a pair of geese, a dog, and a cat. Last year Pong Hia sold twenty dollars' worth of rice from his farm, and paid \$3.60 in taxes. He has two hundred dollars out at interest, at eighteen per cent.

DEDUCTION.

At this rate of production and consumption, the arable land in the State of New York, with a reduction of one half its returns on account of its more northern latitude, would support the total population of the United States at the present time; and the occupied arable land of the United States, with its producing power diminished, on account of climate, to one half that of land at Swatow, would feed a population equal to that of the whole world, or over 1,400,000,000.—*Pop. Sci. Monthly.*

Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

PREVENTION EASIER THAN CURE.

It will be greatly to the credit and profit of the young and inexperienced housekeeper if she starts in good time to prepare for the advent of the numerous little pests that will be sure to come with the Spring. The advance-guard is here, few in number, and if these are exterminated there will be no more anxiety in the matter. It will be left for the careless people to deal with the larger number.

The moth is one of our most expensive enemies; it spares nothing, from the most expensive furs to the oldest garment, always providing the latter woollen.

The only certain defence against this little creature is to have nothing for them to attack. Furs should be aired, shaken and combed carefully with a coarse comb, then put into clean bags without a single hole in them; throw in a few lumps of camphor, or camphor balls, tie the mouth of the bag firmly, and you can rest contented, knowing that you have the enemy in a corner.

WINTER CLOTHES.

All kinds of winter clothing should be treated much in the same way. Choose a windy day, if possible, to give the garment a good airing; brush well, and see that every particle of fluff is got rid of. This applies more to men's clothing, where a lot of this stuff is sure to be found under the fold of the seams, etc., turn pockets out and brush well.

If they are to be put away in a box or trunk, start by laying clean, fresh newspapers on the bottom, with some camphor, and a sprinkling of cloves.

Now a layer of clothing, again some more newspapers, camphor, and cloves; continuing these layers till the box or trunk is full.

A piece of tar-paper on the top of the last layer of paper will make all secure; for moths hate printers' ink, camphor, and cloves, and will not go near tar-paper. A slight airing in the autumn will soon get rid of the smell of the tar-paper.

BAKED COD.

Boiled cod, I think, is most tasteless fish, reminding one sometimes of boiled flannel. Perhaps I may be prejudiced against it; very likely I am. My dislike, however, is only to cod boiled. Cut into steaks, dipped into egg and bread crumbs, it becomes quite another thing and is really very nice, but give me cod baked, then the fish becomes a delicacy indeed. Procure about 2 lbs. tail-end of cod, cut into slices, and dip into flour. Butter a fire-proof dish, sprinkle the slices of cod lightly with pepper and salt, and place in the dish. Squeeze a little lemon juice over it, pour half a small teacup of water round the fish, cover with a plate, and bake for twenty minutes in a hot oven. Put an ounce of butter into a saucepan and when melted mix in an ounce of flour and a very little salt and pepper; now add the liquor from the baked fish, with a little milk if necessary, stir till it is perfectly smooth and coats the spoon, add a teaspoonful of chopped parsley, pour the sauce over the fish, and serve in the dish it was cooked in. If you have not tried this method of cooking any fish, do so, it is far more digestible than fried fish.

COLD POTATO COOKERY.

Never throw away cold potatoes, for they form the basis of the most appetising dishes imaginable