

MILK SHOULD BE BOILED.

The question of the habitual use of uncooked milk is one demanding serious attention of every person, more especially those who have the rearing of young children, whose chief food is milk. Often have milk epidemics of typhoid fever, scarlet fever, and diphtheria shown conclusively how severely the incidence of the disease in question has to be contended with in connection with our milk supply. It has been demonstrated that the cow herself may suffer from a disease which at present the dairy men recognise as unimportant but which may give to the milk, at the actual moment of entering the pail, the power of producing disease if used in the raw state.

BLANC-MANGER AND JELLY.

Procure a pint packet of any bright coloured table jelly, dissolve it, and pour on a wet, shallow dish to cool. Next take a pint packet of the blanc-manger powder, either almond or vanilla flavour. Cook as directed on the packet, and when rather cool pour into a number of pretty little moulds; set aside to get quite cold. When ready to serve turn out the moulds on a dish, cut out fanciful patterns from the jelly and lay on the top of each mould. The rest of the jelly may then be chopped up, and the dish prettily garnished with it.

TASTY DISHES.

Turkish broth, which is easily digested, should be made as follows:—Two pounds knuckle of veal, two onions, one small head of celery, two quarts of water, one blade of mace, quarter of a pound of rice, one ounce of flour, salt and pepper. Break the bones, cut up the veal of the knuckle, put into a pan with cold water; bring to a boil and skim; add the vegetables cut up, also mace; simmer slowly three or four hours, and strain; put back into pan with seasonings and rice. Simmer about twenty minutes, or until rice is soft. Mix flour, drop into soup, boil up, and serve.

BEEF À LA MODE.

Here is a good way of preparing beef à la mode:—Melt two ounces of beef dripping in a stewpan; fasten two pounds of steak in a nice shape, flour it, and fry a nice brown on both sides. Pour in good stock to barely cover the beef; add a dozen

or so of mushrooms, peeled and cut in halves. Simmer gently for three hours, when the meat will be quite tender. Serve on a hot dish, with the mushrooms round it. Skim off the fat from the gravy, thicken it with brown roux, pour over the meat, and serve.

SHORTBREAD.

Royal short bread is prepared in the following fashion:—Four ounces each of flour, arrowroot, sugar, and butter, the yolk of an egg, two ounces each of dried cherries, almonds and candied peel, all cut very small, and a pinch of salt. The butter is first rubbed into the arrowroot and flour just as in making short pastry, then the fruit is put in, and lastly the sugar and egg, the whole being well worked together. Ornament with chopped almonds and fruit, and bake in a moderate oven until of a pale brown colour.

The Grazier and Breeder.

LIABILITY TO AND IMMUNITY FROM CONTAGIOUS DISEASES IN ANIMALS.

It is well known to stockowners that certain diseases are confined to particular classes of animals while other affections may attack all the animals of the farm without distinction.

When pleuro-pneumonia appears in a herd of cattle, the farmer does not feel the least concerned about his horses, sheep or pigs as he knows that these animals are refractory (as pathologists say) to the infection of this disease. Glanders among horses is a terrible disorder, and every stockowner, would be seriously alarmed at its appearance in his stables, and with good reason. But no apprehension would arise as to the risk incurred by the rest of the stock on the farm. Swine fever is a special malady of the pig and does not threaten horses, cattle or sheep; while an outbreak of anthrax excites alarm in respect of all the live stock, as neither horses, cattle, sheep, nor swine, are exempt from liability to suffer from the affection, and that all attempts to infect the cow with smallpox of man have failed, and that cowpox is not smallpox modified by passing through the system of the cow. Nevertheless it is admitted that it has the power of producing immunity in the vaccinated person.