

"There's the peas to be shelled," she said doubtfully.

"What have the peas to do with this matter?"

"Why, Jemima, if I did sell you the humming bird for eighteenpence I should like to run up to Timmins' with the money, and put it at once into the savings bank."

"Well I never!" exclaimed the housemaid. "I didn't think such an idea could come into a wholesome girl's mind. It's terrible mean, and only fit for a snivelling kitchenmaid. Will you sell your bird? I don't want no bank books. I want that bird to make an impression with."

"On whom?"

"I'll tell you if you will sell me the bird."

"Very well—take it."

"Now then," said Jemima, "Here is the eighteenpence, and I want you to take this twopence also to Timmins' and bring me down a packet of brandy-balls."

On Sunday I'll put on my white straw and my stamped red velvet gown; and I'll have a veil with gold spangles, and in my white straw a flame-coloured ribbon and the humbugging bird. And after church, going down the lane, I'll pull out my paper of brandy-balls, and I'll smile like a Chinese, and say, 'Tom, do you like sweets?'"

"What Tom?"

"Why, Tom Nayles; it's him I want to make the impression on; and I'm sure when he sees me come sailing up to him in the lane with my spangled fall, and my red velvet, and the humbugging bird, and the brandy-balls, he won't be able to stand against me."

Jessie's heart stood still. Had she sold dear, good-natured Tom Nayles for eighteenpence? Had she lost him when she surrendered that little bunch of rainbow feathers?

(To be continued.)

COTTAGE COOKERY.

BY M. RAE,

Certificated Teacher of Cookery.

TREACLE PUDDING.

	<i>d.</i>
1 lb. flour	2
1 lb. suet	2
1 Teaspoonful baking powder)	4
1 Teaspoonful ground ginger)	
1 Breakfastcupful milk	1
1 Breakfastcupful treacle	1
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Place a saucepan three-parts full of water over the fire to boil. Put the flour in a

bowl, with baking powder and ginger. Chop the suet finely, after removing all skin, then rub well into the flour. Mix the treacle and milk in a small basin, stir into the large bowl, and beat well altogether. Grease a quart basin, put in the pudding mixture, tie firmly over it a cloth wrung out of boiling water and dredged with flour, plunge it into the saucepan, and boil steadily for two hours.

GARDEN WORK FOR MARCH.

CUCUMBER plants in frames should have fresh air daily according to the temperature of the atmosphere, on sunny days allowing more air to enter than on a cold or dull day. They still require the protection of mats during the night. Sprinkle a little water on the bed in warm, sunny mornings. The runners of plants raised last month should be trained on the surface of the bed, and kept in their position with pegs. These are usually made of hooked twigs. Fresh sowings of cucumbers may be made early this month. Cauliflowers, which have stood the winter in frames, should be transplanted towards the end of the month in rich, well-dug ground, in a sheltered position. Asparagus beds should be dressed by slightly

forking all over, but taking great care not to injure the crown of the plants.

Fruit Garden.

Plant fruit trees of all kinds early this month. Any fruit trees not yet pruned should be done without delay. Dig round the roots of gooseberry and currant trees.

Flower Garden.

In dressing borders be careful to avoid injuring plants that are coming through the surface. All the borders should now be put into good order, and ready for seed-sowing, clearing away all withered stalks and shoots which have remained over the winter.