

able purchases for Canada are expected, for Messrs. Allan have put on an extra steamer, the "Buenos Ayrean," to be devoted exclusively to live-stock, and to sail immediately after the close of the show.

The Canadian stall at the Royal Show will undoubtedly form a feature of great interest, owing, in no inconsiderable degree, to the samples of soil from Manitoba and the North-West, sent by the Dominion Government, and form the most complete and valuable illustration of the agricultural capabilities of a mighty region that has ever been secured. They have been exhibited on the Liverpool Exchange and have excited immense interest.

The excellent assortment of grain, seeds and grasses for exhibition at the Canadian stand has arrived in excellent condition, and makes an admirable display, anticipating a great demand for literature giving information respecting Canada and its Great North-West. The Dominion Agency has also forwarded to Reading over 100,000 copies of reports, pamphlets, &c., for distribution to the visitors to the Royal Show.

The prices of American beef continue very high. The Mersey Docks and Harbour Board, at last, when they are comparatively little needed, have provided refrigerators in connection with their abattoirs. Had they been erected three years ago, when the trade was in full swing, much of the expense would have been, ere this, recouped. From present appearances, however, the American dead meat trade may be practically said to have ceased.

The only cattle coming from United States ports are a few Canadians shipped by Messrs. Lingham, whose object in so sending them was to break down the rates of freight from Montreal; only one steamer, I understand—the "Toronto," of the Dominion line—came without stock before Messrs. Lingham were able to attain the object they had in view. The rate at present paid is, I understand, about ten dollars per head, which cannot be looked upon as extravagant.

The Duke of Manchester returned from Canada in the S. S. Polynesian, which arrived in the Mersey on Tuesday. I understand that the Duke's company have purchased five millions of acres of land from the Canadian Pacific Railway Company, and their rights include half the town sites in the districts which they have purchased. Steam plows will be sent from England to break up the land; it is intended to build each settler a small house, and to supply him with oxen and other live-stock. For these he will have to pay a small sum down and the balance in ten yearly instalments. These terms will give energetic men excellent opportunities of securing homes, and at the same time prove a splendid investment for the British capital.

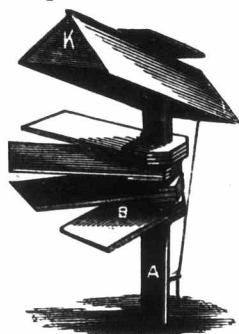
The *Miller*, an admirable journal, devoted to milling interests here, and in fact all over the world, has this week an article on the Great North-West, in the course of which, after commenting on the fickleness and frequently disastrous character of our weather, the writer says: "Where then are our farmers to betake themselves if the seasons produced by their native country are only such as mean ruin to them? In a land shone on by the same sun which is sometimes seen in England during exceptionally favorable seasons, where the the same speech is chiefly spoken, where the same national flag flutters in the breeze, and where the same pride is felt in the home affections, the home glories and the home traditions, there are secured for agricultural use 25,000,000 acres of the finest wheat land in the world. * * * Why should we not go forth as a laborer to that vast and bountiful wheat garden?"

Considerable matter is unavoidably crowded out of this issue, but will appear in our next.

Hints and Helps.

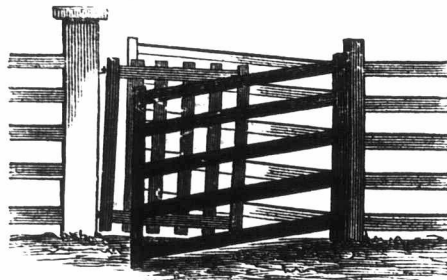
A New Fruit Drying Scaffold.

A novel device for facilitating the drying of fruit in the sun is shown in the accompanying engraving. In the engraving, A is a post of suitable height and size, the lower end of which may be either set in the ground or attached to a suitable base to give it necessary stability. In the upper end of the post are formed two longitudinal slots, which intersect each other at right angles, and by the use of proper pins and lugs the ridge pole which supports the roof is united to the post. Attached to the post A, are shelves B, made of any convenient length and breadth, and near one end of the shelf is formed a hole to receive and fit upon the post. The shelves are supported at the desired



height by projection pins attached to the post below the lowest shelf. To the perforated ends of the shelves are attached short boards D, to give the shelves longer bearings on the post and also to keep the shelves at such a distance apart that the fruit upon them shall not be disturbed. The roof, K, made of boards or of a frame and covered with canvas, is so arranged at the point of contact of the ridge pole and post that by pulling down upon a rope, the roof may be raised to an upright position, exposing the fruit upon the scaffold to the full rays of the sun, and may also be turned to a vertical position. The fruit is protected from rain or dew by swinging the shelves together and lowering the roof over them.

Always Ready Gate.



The gate swings in a V-shaped enclosure, or in two sides of a triangle; having top hinge the longest and the post being the shortest. The gate, at rest, always hangs in the centre, and, rightly constructed, will always leave a passage way of two feet. Cattle cannot get through it. It is always shut and always open.

Essay on

THE MOST SUITABLE AND ECONOMICAL FEELING AND BEST COOKING FOR HARVEST HANDS, WITH BILL OF FARE FOR ONE WEEK.

This very important branch of house-keeping, the providing of suitable and economical food, prepared in the best way for harvest hands, requires constant daily attention on the part of the house-keeper. To avoid languor of appetite at any time, and more especially in the heat of summer, when much strength is required, it is necessary to make as much variety of food as possible for the different meals, also to study the tastes of the different people for whom preparation is being made. As a general rule I think the most suitable food for harvest hands is that which is wholesome and strengthening, such as vegetables, different kinds of meat, and fruit, with pudding and other extras for variety, which I think is the most economical as well. As to giving a bill of fare for one week, I will not attempt to name every particular article on the table, but the principal part, or that of which the meal consists principally. For breakfast I use as one of the principal items, porridge made of graham flour, (my choice of the different kinds of meal) used with good rich milk, after which I will have either cold roast beef sliced, or dried; ham either boiled or fried for the different mornings, together with bread and butter, and some kind of fruit sauce. For dinner I would say have fresh meat as often as possible; in country places it is sometimes impossible to get it regularly, but we can generally

have fresh beef or lamb two or three days of each week, fresh fish one day and dried pork and eggs, if desired, for the remaining days, with potatoes, radishes, tomatoes, and so much variety of vegetables as is possible to have at that season. For desert, I prefer either rice, bread, cornstarch, or plum puddings, with pies of the different kinds of fruit at hand in harvest time, alternately throughout the week. Just here I would say, in naming plum pudding for harvest hands, I do not mean the rich and expensive kind, made generally at Christmas or other such festive occasions, but that which is almost as nice, and much more conveniently made. For our family, seven in number, I take one large teacupful sour cream, one egg, 2 tablespoonfuls sugar, 2 tablespoonfuls melted butter, 1 teaspoonful salt, 1 teaspoonful soda, a little ginger, 1 cup cut raisins; if convenient, put a tablespoonful of dark molasses, flour enough to make a stiff batter and butter a dish; I generally use a flat bottomed stoneware dish with a narrow rim (tin would answer), put a cloth wrung out of cold water loosely over the pudding and tie with strong twine under the rim; boil one and a half hours; be sure the water is boiling when it is put in. Serve with the usual plum-pudding sauce. For tea or supper have either cold meat, boiled eggs, cheese or custard, or occasionally flour pancakes with syrup, together with pies, cakes, and fruit, either fresh with cream and sugar or cooked.

As regards the drinking portion of the programme, we use tea and coffee for breakfast, generally good milk or water for dinner, and tea with super.

Such is the experience and practice of E. H. H.

SIR,—Last evening while looking over the *Advocate*, I saw you had offered a prize for the best essay on "the most suitable and economical feeding and best cooking for harvest hands." As I have had considerable experience in that line, the thought occurred to me that I might try and win the prize; while musing I fell asleep and dreamed that I was the successful competitor, and that with the money I bought a silver butter dish of enormous proportions. I awoke, but alas! it was only a dream; my hand grasped the handle of a new tin cup in which I had a drink of water for the baby. Thus it is ever. I then went to my downy couch, but sleep refused to visit my eyelids; towards morning I fell into a troubled doze in which I saw visions of prize essays half finished floating through the air. The thought of writing an essay made my heart come into my throat, like it used to in my schooldays when my teacher would call upon No. 56 (which meant me) to read a composition before the school. If I only knew what sort of an essay you have in your editorial eye I would feel much better; if you would like a highflown article interspersed with something nice and sentimental, I might possibly conform to your wishes and thus win the prize; as it is I can merely state the facts. Maybe I have a talent for writing; if so it lies buried so deep as to be of no use to me. If there is any subject worthy of time and attention, it is that of preparing food in a suitable and proper form, to nourish the human system; as far as my experience goes I think it a difficult task to perform; to some of your readers it may seem a trifling thing to cook, but such is not the case. I can remember many unhappy hours spent in my childhood simply because I did not fully understand how to prepare a meal as I ought. Once in particular, our girl had gone home on a visit, and mother was invited out to spend the day. I wanted her to go, but she thought she could not leave me to look after the work; after much persuasion she consented to go, and left filled with doubts as to my capability of baking bread and preparing dinner for the men. As she drove away the words, "Margaret Ann, don't forget, the bread must go into the oven in fifteen minutes," were wafted back to my ears. I settled myself in an easy chair, and took up a new Sabbath school book to read just one chapter, but became so engrossed in following the fortunes of the hero, that I forgot bread, dinner and everything else; at the end of two hours I came to myself only to find the fire out, bread run all over the pans, and time the string beans were on for dinner; perhaps you can imagine my consternation. I hastened to repair the mischief, but it was too late, two hours were lost, and that meant considerable in a forenoon; and where was my dinner of which I had boasted? The bread was sour, beans half cooked, and potatoes boiled in pieces, and to add to my troubles an old editor from Bridgetown came in to take dinner with father. How I blushed with mortification as the dinner was served; fortunately we had plenty of nice cold bread, which, with a