

In a cold climate it can be kept in summer in a cold-store room attached to the ice-house, or in winter it can be packed in snow. It should not be allowed to thaw and freeze again, as it takes the mellow and flavoury taste away.

Corned Mutton.—The following are two recipes for corned mutton:—

(1.) Make a brine strong enough to carry a potato about half out. To half a barrel of this brine add $\frac{1}{2}$ lb. of saltpetre. In ten to twelve days the meat will be cured, and may be kept in a weaker brine.

(2.) To every 4 gallons of water allow 2 lb. brown sugar and 6 lb. salt; boil 20 minutes and skim. Add 4 oz. saltpetre. When quite cool pour on the meat, which has been sprinkled with salt and packed in a tub. In two months it will be necessary to pour off the brine, boil, and skim again, adding 3 oz. brown sugar and $\frac{1}{2}$ lb. salt.



Trimming the feet.

Spiced Mutton Hams.—Sprinkle and rub into the ham a teaspoonful of saltpetre. Then rub on 2 teaspoonfuls ground allspice and cloves, equal parts; then rub on about a teacup of brown sugar. Then rub in salt for about a minute, and repeat the above every other day for three weeks. Do not oversalt, as mutton takes salt quite readily. Mutton thus cured is delicious boiled, or sliced and fried.

RANGE MANAGEMENT.

Many of the elevated ranges of the Interior have been overgrazed and are deteriorating. Such areas should be given a rest by being fenced, so that the grasses may have a chance to reseed themselves. On a range at an altitude of 5,000 feet in Washington artificial seeding was tried. The following grasses gave good results