

BREAKFAST AND TEA CAKES. OATMEAL MUSH.

(Continued) To two quarts boiling water well salted add one and a half cups best oatmeal. (Buy Irish, Scotch, or Canadian.) Stir in meal y degrees, and after stirring up a few times to prevent its settling down in a mass at the bottom, leave it to cook three hours without stirring. Cook in a custard kettle with water in outer kettle. (While stirring in meal put inner kettle directly on stove.) To cook for breakfast it may be put on over night, allowing it to boil an our or two in the evening, but it is better when freshly cooked. Serve with cream and sugar. This is unsurpassed as a breakwho need bone and muscle-producing feed To be wholesome it must be and not the pasty, half cooked mass usually served at boarding-houses. In lieu of custard kettle the mush can be made in a pan, or small tin bucket, and then placed

n a steamer and steamed three hours.

CRACKED WHEAT. Two quarts salted water to two cups best white winter wheat : boil two or three hours in a custard kettle; or, soak over night and boil at least three-fourths of an hour; or, put boiling water in a pan or small tin bucket, set on stove, stir in wheat. set in steamer and steam four hours ; or, make a strong sack of thick musing drilling, moisten wheat with cold water, add a little salt, place in sack, leaving half a round sheet of tin, perforated with heles-half an inch in diameter, to the inside of ordinary kettle, so that it will rest two or the tin, put in water enough to reach tin, and boil from three to four hours, supplying water as it evaporates. Serve with butter and syrup, or cream and sugar. When cold, slice and fry; or warm with a little milk and salt in a pan greased with a little butter; or make in griddle cakes eggs, milk, and a little flour, with pinch of salt.

FINE WHITE HOMINY OR GRITS. Take two cups to two quarts salted water, soak over night, and boil threequarters of an hour in a custard kettle serve with milk and sugar, or when cold

FRITTERS.

Make fritters quickly and beat thoroughly. A good rule for them is two eggs, one-half pint milk, one teaspoon salt, and two cup flour; have the lard in which to ook them nice and sweet and boiling hot test the heat by dropping in a teaspoon of the batter—if the temperature is right it will quickly rise in a light ball with a fully the moment they are done, with a wire spoon; drain in a hot colander and sift owdered sugar over them ; serve hot. of breakfast-bacon or fat pork in the batter; fruit fritters by chopping any kind of fresh or canned fruit fine and mixing it with batter, or by dipping quarters or halves in batter. The fruit may be improved in flavour by sprinkling sugar and grated lemon peel over it, and allowing it remain two or three hours, after which drain and dip as above. APPLE FRITTERS.

Three eggs beaten very light, one quart of milk; make a thin batter, add a little ald and the rind of one lemon ; pare, core, and slice thin one quart nice tart apples, add, and drop in spoonfuls in boiling lard;

APPLE FRITTERS. Make a batter in proportion of one cup-sweet milk to two cupe flour, a heaping teaspoon baking power, two eggs beaten separately, one tablespoon sugar, and salt-spoon salt; heat the milk a little more than milk-warm, add slowly to the beaten yolks and sugar, then add flour and whites eggs, stir all together, and throw in thin slices of good sour apples, dipping the bat-ter up over them; drop in boiling lard in large spoonfuls with piece of apple in each, and fry to a light brown. Serve with maple syrup or a nice syrup made of sugar.

CLAM FRITTERS. Take raw clams, chopped fine, and make a batter with juice, an equal quantity of sweet milk, four eggs to each pint of liquid, and flour sufficient to stiffen; fry like other

To one quart grated corn add three eggs and three or four grated crackers, beat well and season with pepper and salt; have ready in skillet butter and laid or beef-drippings in equal proportions, hot but not scorching; drop in little cakes about the size of an oyster (for this purpose using a teaspoon); when brown turn and fry on the other side, watching constantly for fear of burning. If the fat is heat, the oysters will be light and delicious, but if not, heavy and "soggy." Serve hot and keep dish well covered. It is better to beat whites of eggs to a stiff froth and add just before frying.

CORN OYSTERS. Mix well together one quart grated sweet cern, two teacups sweet milk, one teacup flour, one teaspoon butter, two eggs well beaten; season with pepper and salt, and fry in butter like griddle cakes.

CREAM FRITTERS. One and a half pints flour, one pint milk. six well-beaten eggs, one-half nutmeg, two teaspoons salt, one pint cream; stir the whole enough to mix the cream; fry in

CUCUMBER FRITTERS.

Peel four large cucumbers, cut and cook in a sauce-pan with just a little water; hash and season well with salt and pepper, add two beaten eggs and flour to make a thick batter; put a tablepoon of lard in a skillet, make hot, and fry in little cakes. SNOW FRITTERS.

Stir together milk, flour, and a little salt, and make a rather thick batter; add newfallen snow in the proportion of a teacup to a pint of milk; have the fat hot before stirring in the snow, and drop the batter into it with a spoon, or bake like pancakes on a hot griddle.

Beat two eggs, stir in a pinch of salt and a half teaspoon of rose-water, add sifted flour till just thick enough to roll out, cut with a cake-cutter, and fry quickly with hot lard. Sift powdered sugar on them while hot, and when cool put a teaspoon of jelly in the centre of each one. Nice for elly in the centre of each one.

James North, a stranger aged about 55, supposed to hail from Brampton, a few nights ago sought shelter at the house of Mr. H. Clay, 1st con. of Reach. He was allowed to lie down by the stove, and in the morning was found dead.

EPPS' COCOA. -GRATEFUL AND COMFORT-ING.—"By a thorough knowledge of the natural laws which govern the operations of digestion and nutrition, and by a careful application of the fine properties of we selected cocoa, Mr. Epps has provided or preakfast tables with a delicately flavour everage which may save us many octors' bills. It is by the judicious meh articles of diet that a consti

per cwt., while Dorsets (a home make) was a quoted at 150s. But Swedish and Danish are not unfrequently quoted as high as the best home-made.

Now, comparing these prices with those of cheese at the same date, namely, American cheese, faultless, 52s, and fine at 48s to 50s, and we shall find the best foreign butter imported into England brings a better price, relatively, than the best American cheese. Thus, take faultless American cheese. Thus, take faultless American cheese at 52s, and multiply it by 2½, and we have only 130s., while Danish butter sells for 144s per cwt. Again, the cost of transportation for a hundred weight of butter must be considerably less than on two and one-half kundred weight of cheese. The lowest-priced European butter in London, Nov. 1st, cama-from Jersey, and is quoted at 110s per cwt.; but, on the other hand, the lowest-priced American cheese is quoted at 10los per cwt. This last, multiplied by 2½, makes 50s or 60s below the corresponding rate for butter from Jersey.

Thus, while it would seem that the exportation of fine butter, in moderate quantity, from America could be made to pay the producer better than cheese at 8 to 8½c (the present rates), there would be obstacles in the way of realizing the prices named in case very large exportations were made. In the first place the English market is occupied to nearly its consumptive canacity by European manufactures.

The exports from May 1st to November, 1878, were only about 16,500,000 pounds, an increase over last year, 1877, of nearly 4,000,000 pounds. Thus it will be seen, as compared with cheese, our butter exports are light. If we assume that 800,000,000 pounds. Thus it will be seen, as compared with cheese, our butter exports are light. If we assume that 800,000,000 pounds are consumed at home, this amount would give about 16 pounds per capita, while in England than those we have named, because higher rates would be likely to increase the consumption of oleomargarine, or artificial butter, an article which has already obtained a firm footing in the English trade. Gn the 1st of November, Dutch brands of oleomargarine were quoted in London at 76s to 90s per cwt., with a brisk sale, and taking the place of inferior sorts of genuine butter. To a certain class of consumers, oleomargarine finds favour on account of its comparatively low price, and however much the effort be made to drive it out of the trade, the fact cannot be controverted that its consumption is steadily gaining, while it has already reached a place that makes it a bad factor in the way of butter-producers. We do not believe it will ever be made to equal fine butter, but the low price at which it can be offered

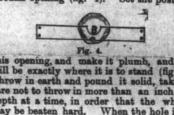


Fig. 5.—POST SET IN THE HOLE AND SOCKET.
third full, the board may be laid aside and
the filling completed. Posts set successively in this way, along the line previously marked out as already described, will stand in a straight row, without the trouble of stretching lines to set them by, or of stopping to "range" each way to see if they stand in a row with the rest. As a

consequence the work will go on more rapidly, they will be at uniform distances from each other, and labourers of ordinary ability will do as well as skilled workmen by the old way. We have set long lines of fence in this way with much satisfaction. this way with much satisfaction.

The same method may be adopted in setting flat-faced posts, in which case the central opening, instead of being semi-circular, has a flat side, as shown in fig. 6, the two auger holes being in a straight line with this face, and the board when laid on the ground being Fig. 6. placed carefully in a line with the direction of the fence.

out of the trade, the fact cannot be come of the makes, the fact cannot be compared to the trade of the state CLEANSING OF COWS.

Mr. Woods moved,

Resolved—That this Board would reiterate the desirability of carrying out the telegraphic system in the Gulf of St. Lawrence, as proposed by them at their annual meetings in past years. In the meantime, should the finances of the country not justify undertaking the whole system at present, this Board would recommend that the same be commenced by carrying out that part between the mainland, the island of Anticosti, St. Paul's, C.R., and the Straits of Belleisle. And be it further.

He said when they knew there were six hundred miles of dangerous navigation from Cape Ray inwards, the importance of having this telegraphic communication established would be understood. Only last season there had been no less than three disasters to steamships in the Gulf.

ADDRESS TO THE GOVERNOR-GENERAL. Mr. White moved that an address be presented to his Excellency by Senator Skead, Messrs. Bremner, Sandford, Kerry, and the mover, on behalf of the Board. Carried. nmittee reported on the address, hich was adopted.

PACIFIC BAILWAY AND CANALS. Mr. McKechnie, from the Ontario Manufacturers' and Industrial Association, moved:

Whereas the building of the Canadian Pacific rallway and the deepening and enlarging of the St. Lawrence canals are absolutely necessary for the development of our national resources, for the

Master was not a delegate, he was not eligible for the position.

Mr. Greens proposed Hon. James Skead,

THE WERKLY MAIL

ORDING FRIDAY, JANUARY 81, 1879

ORDING FRIDAY, J

standard and control principal and control in the second control of the control o

as follows:—

The committee to whom the subject of compulsory inspection was referred, beg to report that they have agreed to the following resolutions:—

Resolved, That this Board recommend that in every city where an inspector is appointed, on all the order of real in lots of five packages or over, the inspection shall be compulsory, and in accordance with the Act, Vic. 3c, chap. 38, art. 73.

Resolved, That this Board recommend that the amendments to the Hide Inspection Act, as proposed by the Tanner's Association of Ontario, appended hereto, be adopted, vir.—

"That there should be an amendment to the Inspection Act to make the inspection of calf skins of eight pounds and over compulsory in every market on, "That the Hide Inspection Act, clause 96, be amended as follows:—That all after the word 'sale' on the seventh line be struck out, and the following added, 'or having in possession such raw hides not needle which she has used on her husband's shirts for fifty years.