

and he may as well be fed on a well cooked saddle-flap as to again go back to aged mutton. Good mutton is not confined to breed alone, neither is it found alone in the spring lamb, but the sheep that will produce the quick mutton of good quality is the future sheep. Early maturity will be one of the principal qualities in the coming sheep. It will be of about the size of a 200-pound sheep when mature, and one-half of this should be produced the first year of its life. The profitable sheep will be this kind, and should have an absolute mutton conformation. This conformation is that of a long body, round barrel, hardy and early maturing. It must be full in the parts of the carcass where the best mutton is found.

Whatever breed that will best fill the bill in its environments will be the profitable sheep. Lambs should drop not later than the month of March, and should be sold at or about the age of twelve months except in market lamb districts. This of course only applies to such sheep as are sold, as it will always be necessary to keep up the breeding stock, which should be of a more mature age. The boy on the prairie and the pony will have passed away, and good barns and well fenced pastures will fill their function. The open shed, while very good for some purposes, will yield to the warm place for ewes at lambing time.

Good feed and plenty of it early bestowed on the flock will be the ever profitable mode of fitting the future mutton sheep. When the lamb is but a few days old it will eat if feed is pleased where it can reach it. This is best done by providing lamb creepers. I have them, and it sometimes astonishes me to see how much feed these little fellows will consume. It is also astonishing how they grow if the feed is of the proper kind, and there is another astonishing time when they are sold for a very high figure and heavy weight when about one year old. I have had them bring more money at this age almost twice over than I had at one time sold three-year-old fat wethers for. Feed early in life and push them in the secret, and the transaction is bound to be profitable. It will be well to remember that the first 100 pounds will cost much less and sell for more than the second 100 on the sheep. This business is just in its infancy now, and it will not be long till its study and skill will be well understood by many rather than a few sheep breeders. Early maturity, quality of mutton, proportion of good mutton to live weight, and kindred characteristics will be the ruling ones in the future profitable sheep.

GEO. W. FRANKLIN.

Iowa.

HINTS ABOUT SHEEP.

As the past year has been the most disastrous year on sheep that we have passed through for a long time, it surely would be well for us to stop and see if we can't see where we can make some improvement.

The first thing of importance is to secure a good foundation flock, ewes with good size, good breeding, healthy and vigorous. Get a good ram, a thoroughbred of the mutton breeds, such as the Shropshire or Southdown. Begin feeding in the fall about two weeks before turning in the flock a small quantity of bran, oats and a little oil meal. Increase gradually as the grass gives way and when winter sets in begin feeding the sheep all the clover hay they will eat and allow them plenty of salt and water where

they can get it at will. House them from the storm and all bad weather. And (right here is the keynote to it all) be sure before going into winter quarters (1) with them to dip them all with Cooper dipping powder. As I know of none better adapted to promote the growth of the wool and free them from all kinds of parasites that infect the skin of the sheep. Shear them as soon as the weather will admit. Give them plenty to eat and success is sure to follow, cold or hot, wet or dry. Sheep are like everything else, they must have good attention or bad luck, hard times, results of the election, etc., will be the cry. The time is now at hand when we must use both brain and muscle, get out of the old ruts and as it were be "wise as serpents and harmless as doves." The man that feeds his feed to sheep infected by ticks, lice and the like is throwing away his money.

National Stockman.

Household-Matters.

THE SUMMER BOARDER IN THE STATES.

The summer boarder is too important a source of revenue to many of our Eastern farmers to be slighted. Make the most of him, and treat him so well that he will come again—with his friends. Millions of dollars are paid into the pockets of farmers in New England, New York and Pennsylvania by visitors from the city.

This is the kind of a "home market" to encourage, and it does not call for any tariff either!

If this is true, what is the matter with farming? Surely on any farm there is more work than hands to do it with.

Is there to be no little bit of recreation for the wife, who has, as a rule, done plenty of hard work during the winter. She must neglect some duties if she is to have boarders to look after and please during the summer.

A case which came under my own eye sight, here in Canada did not work well.

The boarders complained of bad feeding and left as soon as possible.

A garden, stocked with vegetables, was literally choked with weeds.

Tomatoes sprawled on the ground, for the want of tying up, and were eaten by the chickens as soon as they ripened.

Cabbages devoured by caterpillars, onion bed long gone to ruin for want of weeding, and many other vegetables all showing signs of sad neglect.

Had there been time to cultivate, and grow these vegetables, and give the boarders plenty of them there would have been no grumbling.

I have heard it said that one of the delights of boarding in a country house is the certainty of getting good milk and plenty of vegetables and fruit.

In the case I have spoken of it is another proof of trying to do two things and failing in both.

Surely the money made by cultivating the garden, and selling the produce would have paid about as well as trying to keep discontented boarders, let alone the delight of watching the growth and petting the weak, cultivating the strong, and the reward of having everything in abundance.

The only person who seemed to worry about this waste of seed and lost labour seemed to be the Editor of

(1) Not later than the 1st October in this part of the world.—Ez.

this paper, he tried in vain to induce them to save the tomatoes, if the sticks were got he would gladly show them how to train them, but the answer was I have no time, which was the case.

True is the saying. The Garden Shows the Gardener.

How to prepare, and keep good milk for baby.—STERILIZING MILK.—

Provide six or eight half-pint bottles, according to the number of times the child is fed during the twenty four hours. Put the proper quantity of food for one feeding in each bottle and use a tuft of cotton-batting as a stopper. Have a saucepan that the bottles can stand in conveniently. Invert a perforated tin pie-plate in the bottom and put in enough water to come above the milk in the bottles. Stand the bottles on it; when the water boils, draw the saucepan to a cooler part of the stove, where the water will remain near the boiling point but not actually boiling. Cover the saucepan and let the bottles remain in it one hour. Put them in the ice-box, or in a cool place in winter.

—Ladies' Home Journal.

GINGER ALE.—Four lemons, sliced, one tablespoonful tartaric acid, four tablespoonfuls of ground ginger, one and a half pounds light brown sugar and two gallons boiling water. When bloodwarm, add one cupful of home-made yeast or two compressed yeast cakes, and let it stand 12 or 15 hours in a warm place. Strain and bottle it, and tie down the corks; there is a simple knack about this that is worth learning. In two days it will be ready for use.

HOP BEER.—Steep one pint of hops in water to cover. Strain into one quart of molasses; add three gallons of hot water; when cool, (1) add one pint of yeast and six beaten eggs. In nine hours strain and bottle.

CLAM SOUP WITH POACHED EGGS.—One quart of clams, one quart of fresh milk, a slice of onion, three tablespoonfuls of butter, three tablespoonfuls of flour, a teaspoonful of salt, half a saltspoonful of pepper, a slight grating of nutmeg, and the whites of three eggs. Prepare the clams, from which the liquor has been drained, by washing them carefully, putting them into a colander which rests in a bowl and pouring over the clams half a cupful of cold water. Free the clams from any foreign substances which may still cling to them, cut off part of the black neck and separate the soft parts from the hard. Chop the hard parts, add to the liquor, to which has also been added the water in which the clams have been washed, heat slowly to the boiling point and strain carefully through a cheese cloth and strainer. Scald the milk, which must be fresh, with the onion; melt the butter, add the flour and add the whole to the boiling clam liquor. Add also the scalded milk, from which the onion has been removed, and the soft parts of the clams, removing from them first the liver which is unsightly. Cook for two minutes, longer cooking being apt to toughen the clams and render them indigestible. Season with salt, pepper and nutmeg, and just before serving, pour on to the beaten whites of three eggs. Beat the whites of the eggs only until they are stiff, not until dry. This soup will be found on trial to be delicious, and very appetizing in appearance. The

(1) Say 80° F.

garnish of eggs gives it a very pretty appearance and the same garnish may be used for potato soup, as well. The clam soup was served with waferettes which had been buttered and crisped in the oven. Common crackers may be treated the same way and it is a good way to freshen up crackers which are a little stale.

Fruit Shortcakes and Desserts.—

STRAWBERRY SHORTCAKE.—A small shortcake is quickly made in the following manner: Sift one pint of flour, a heaping teaspoonful of baking powder and a pinch of salt together two times; add enough sweet milk to make a batter somewhat stiffer than for cake, and one tablespoonful of melted (not hot) butter. Beat thoroughly, spread about three-fourths of an inch thick in a buttered round pie tin and bake 15 minutes in a quick oven. If strawberries are used, and they are large, mash them lightly with a wooden spoon and sprinkle with sugar one hour before they are needed. When the shortcake is baked, cut around the edges and pull it apart. Spread both halves with butter, cutting it in little bits and dropping it on, but not pressing it with a knife. Spread the bottom area with berries, lay the other over it, put a layer of berries on top, and over all sweetened whipped cream. Send to the table immediately, and cut with a hot knife. Red raspberries, one part currants and two parts red raspberries, cherries, whortleberries, sliced peaches or warm stewed tart apples may be substituted for strawberries, and plain sweetened cream, or any sauce preferred, instead of whipped cream.

STRAWBERRY DUMPLINGS.—Make a biscuit dough of one pint of flour, half a teaspoonful of salt, one heaping teaspoonful of baking-powder, one tablespoonful of cold butter, and sweet milk enough to make a soft dough. Roll into a thin sheet, and cut with a large round cutter; put a few berries in the centre of each, fold the dough over, roll gently into a ball-shaped dumpling, lay on a buttered plate set in a steamer, and steam thirty minutes. Serve with strawberry sauce. Currants, cherries, other varieties of berries, or peaches may be substituted.

STRAWBERRY SAUCE.—Cream two tablespoonfuls of butter and one teacupful of powdered sugar, add, a few at a time, one basket of berries that have been massed with a wooden spoon. If the sauce has a curdled appearance, add one third of a cupful more of sugar, and set in a cold place, or on ice.

ROLL-POLY.—This is an old fashioned and delicious pudding, when properly made. Make a dough of one quart of flour, one teaspoonful of salt, two heaping ones of baking powder, two tablespoonfuls of cold butter (chopped in), and enough sweet milk to make a soft dough. Handle as little as possible, and roll into an oblong sheet one-quarter of an inch thick. Drain two teacupfuls of tart cherries that have been stoned, in a colander; spread them over the dough, but not within an inch of the edge on either side; spread a cupful of sugar over, dredge with a tablespoonful of flour, and roll up like a jolly-cake. Wring a piece of muslin out of hot water, rub one side with flour, wrap it around the fruit roll, sewing it up tightly and allowing room for it to rise. Lay on a plate, placed in a kettle of boiling water, and boil continuously for an hour and a half. Serve with foamy or any sauce preferred. Huckleberries are nice for roll-poly.—C. Gentleman.