

but not broken, take them out and boil the syrup till thick, strain and put aside to cool. Make a rich custard with three eggs, one gill of milk and one gill of cream, flavour it with bayleaf or ratafia, switch till light and stiff  $1\frac{1}{2}$  gills of double cream, and flavour it with sherry. Put the apples at the bottom of a glass dish, pour the syrup over them, then lay the custard on in spoonfuls, then the cream, and sprinkle pink sugar over the top.

#### LEMON PUDDINGS.

A nice change about this time of the year from the plum pudding and mince pies is a lemon pudding. Lemon puddings are made in many different ways and are good either baked or boiled. First I will give the recipe for a boiled one. Take half a pound of bread crumbs, 6 oz. of fine chopped suet, 6 oz. of sugar, the rind of a lemon cut fine, and the juice. Mix with two eggs, and steam for two hours in buttered mould. Serve with sweet sauce flavoured with lemon. Now for a baked pudding, which is somewhat of a novelty. Boil half a pint of milk, then stir into it two tablespoonfuls of butter, and let it cool. When it is perfectly cold mix it with four well-beaten eggs, add two tablespoonfuls of white sifted sugar and the juice of a large lemon; line a pudding dish with puff paste, pour in the pudding mixture, and bake in a rather quick oven for half an hour. Serve very hot.

### The Poultry-Yard.

*An Important Letter from a large poultry-dealer in England.—An avenue of wealth to our farmers.—An old story repeated.*

*—Will cramming machines be necessary?*

The following letter, which is published in the *Carleton Place Herald* of 21st inst., two days ago, was received by Messrs. Yuill & Sons, farmers, near Carleton Place, Ont., from Mr. James Ruddin, of Liverpool, England, one of the largest dealers in poultry and game in Great Britain. The letter is a most important one, for it shows the demand there is for Canadian poultry, of a superior quality, in the English market and the possibilities of a great and profitable trade development, in the near future. Indeed, it may be said with

truth that the market only awaits the production of the poultry by our farmers of the quality and in quantity required. It will be remembered that it was Mr. Ruddin, who so successfully handled the experimental shipment of fattened poultry sent last fall by Professor J. W. Robertson, and which shipment showed a profit of 50 cents per pair, after paying all expenses! It is also to be borne in mind that the birds composing that shipment, were purchased in the neighborhood of Carleton Place, by Messrs. Yuill & Sons, and were fattened by them. The birds were first and second crosses into which Barred Plymouth Rock had largely entered. Some were thorough bred Rock cockerels. The letter says:

"The whole transaction was so completely successful and satisfactory in every particular that I am loath to let time pass without venturing to enquire as to your intentions in regard to the export to England of your fattened Poultry. Being the first to handle your stock I would hope to continue to do so; being sure that no one in England could offer you the same facilities, service and interest that I command. Anticipating, therefore, that you will be inclined to favour me with your consignments I take this early opportunity of encouraging you to extensive operations in Poultry for the coming season. You need have no fear as to the ultimate results. Only turn your Poultry out in the same order and condition as you did the experimental lot and I will see that profits shall accrue. I am confident that I can create a large trade in Canadian Poultry if I am able to secure responsible and reliable feeders and packers like yourselves. The business will need co-operation of a willing and intelligent order. The trade will then be readily established and it will only be the packer's fault if he does not maintain his position and hold the business. I might say that the English market receives Poultry from every country in Europe as well as from Australia and New Zealand. I can state, however, without the slightest fear of contradiction that the Canadian Poultry has no compeer and therefore no competitor on equal terms. For not only is the Canadian Poultry superior as to quality and suitability, but its condition is always assured through the services of the refrigerator. I hope to call on you in June or July. Meanwhile, I hope to hear from you at your convenience."

JAMES RUDDIN.