

ter was not as good as her neighbour's; she had just as good cows, and was quite sure she took as much pains, and knew how to make good butter. Her mother always had good butter, obtaining the highest market price, and that she did not also get the best price was a wonder. Her father probably was a very neat man, and did not have his hog pen just under the window of the milk room, the privy on one side and the sink hole on the other. Hundreds of farmers lose from five to ten cents per pound upon all their butter by a neglect of the most obvious rules of neatness, and then blame their wives for the faults of their own shiftlessness. Then again there are great numbers of farmers that water their cattle at some slough hole of stagnant water, and then wonder that their butter is not of the best. Let no man look for good butter who has not pure water, and sweet, good herbage for his cows, and pure air in and around his milk-room.—T. C. PETERS, in *Rural New Yorker*.

Domestic.

FRENCH MUSTARD.—One of the most relishing condiments which has ever been invented is that now known as French mustard. It is equally good with fish, flesh, or fowl, and wonderfully helps bachelors' bread and cheese (Betty says they don't deserve anything better) to go down easily. The following recipe is an excellent way to make it, and plain table-salt may be used in place of anchovies, where there is any difficulty in procuring them. Take one pound of flour of mustard, a quarter of an ounce each of the following plants in a green state, and quite fresh; parsley, tarragon, chervil, and celery, together with one or two eschalots or garlic, and half-a-dozen pickled anchovies. Mince all these latter very fine, then rub them with the mustard. Next mix one ounce of honey, one ounce of salt, and a wineglassful of vinegar, in half a pint of water, more or less, as you wish the consistence of the mixed mustard to be, then put the mixture into small pots, with a teaspoonful of vinegar on the top, cork well down, and as its flavor improves by age, it may be kept a month or six weeks before it is brought to table. No less than five tons of mustard so prepared are imported every year from France to England, and a large amount is annually imported and consumed in this city. Why not make it at home?—*Scientific American*.

GINGER BEER.—Put a gallon of cold water into a pot upon the fire; add to it one ounce of good ginger, and one pound of sugar; let all this come to a boil, and continue boiling for half an hour; then skim the liquor, and pour it into a jar along with one sliced lemon and a quarter of an ounce of cream of tartar. When

cold, or nearly so, put in half a teacupful of good yeast, to cause the liquor to work. The beer is now made. After it has worked for two days, strain it and bottle it for use; leave it bottled for a week or two. Be careful that you do not taste it before the time expires, or you will be sure to drink it all up before it reaches its prime.

PATIENCE IN MILKING.—A writer in the *Ohio Farmer* says that a cow was cured of holding up her milk, by patiently milking until she ceased to hold it; and by continuing the practice, she has become an easy regular milker, and a good cow.

WHITEWASH.—Whitewash adds so greatly to the picturesque in the cottage and the farm-house, and is such an absorbent of impure odors, that it should be freely used, at least in the spring. Take half a bushel of fresh burned white lime, and slake it either in hot or cold water, in a tub or barrel. When thoroughly slaked, dissolve in the water required to thin the lime, two quarts of common salt, stir it thoroughly, add one quart of sweet milk, and it is ready for use, to put on with a brush, frequently stirring it up. Glues and gums cause it to scale off in hot weather.—*Hall's Journal of Health*.

WELLS IN CELLARS.—Wells in cellars should be covered tight in order to prevent their becoming receptacles for vermin of every description that infest most cellars and houses, and thus are liable by falling into them to render the water unfit for domestic uses. If the bottom of a cellar be covered with a cement, as all should be, this should extend over the covering of the well. No other serious evils result from open wells or springs in cellars, but on the other hand it has been remarked that jack frost is less likely to visit such cellars. The advantages of covering wells closely, whether in or out of cellars, are much greater than those secured by leaving them open.

Veterinary.

On the Roman Bath as Applicable to Training Race-Horses.

(Continued from page 437.)

The trainer now has a lucid interval. He turns the sick horses into open boxes from a temperature of 65 to 40; the cold air invigorates them, the fever is checked, the cough ceases, and the horses get well in a week. Woe to the invalids if they are still confined to the warm stable.