helpful in winter, producing large quantities of eggs when they are of greatest value.

## PRESERVED FRUITS

As we understand them, are made from fruit and sugar pound for pound. You may keep them in large or small jars; the opening will not make the slightest difference. Canned fruits and vegetables must be used as soon as opened. If only half a can is needed, turn the remaining quantity from the can into a bowl.

There is no doubt about it that nothing will whiten the teeth so throroughly and give such a delightful taste in the mouth as a fresh strawberry, and from the time they appear in the spring until they have said their good-by, every woman should use one instead of, or in connection with, her favorite dentifrice. The strawberry is rubbed over the teeth until it is entirely crushed, and then the mouth is rinsed with tepid water so that none of the tiny seeds get between the teeth. For an invalid there is absolutely nothing more refreshing than this strawberry mouth-wash. In buying a toothbrush, do not choose one which is too large, and which will not get into every part of the mouth and permit you to brush your teeth up, down and around. Brushes are now cut in such a way that they reach to all parts of the teeth; the oldfashioned straight-cut bristles are comparatively little used.

#### DRIED FRUITS.

I often wonder why it is that we do not avail ourselves more than we do of the different sorts of dried or evaporated fruits which are now imported in such quantities. Such fruits, if properly cooked, may be made almost as nice as fresh ones, and would furnish a delicious change from the more or The great mistake, and less solid winter pudding. one which tells against to popularity of dried fruit, is this: it is not cooked long enough to restore to it the water which has been evaporated from it. Our French neighbours understand this better than we do, and simmer their dried fruits, such as prunes, apricots, Normandy pippins, and a whole host of others, for hours. All drieds fruits should be first washed, then soaked for twenty four hours. Afterwards cook them in the liquor in which they have been soaked, adding sugar to taste. Lemon rind or a little cinnamon may, if liked, be added to the

fruit. Cheaper kinds of dried fruits should have at least three hours' simmering. When they are done—which may be ascertained by the swollen appearance of the fruit, or by the fact that a skewer will penetrate them easily, remove each piece care fully from the saucepan and place in a dish; boil up the juice to a syrup, with a little more sugar, and pour carefully over the fruit.

### MUSHROOMS.

Here is a capital receipt for that most delicious of all sauces, mushroom ketchup:-Take a peck of freshly gathered mushrooms; put them in a deep pan with salt freely sprinkled over and in between. After six hours "mash" with a wooden spoon, and let stand in a cool place for four days, stirring well twice a day. To each quart of strained liquor allow foz. cayenne, foz. allspice, foz. ginger, and half a teaspoonful of powdered mace. Put all in a jar before straining, cover closely, stand in a saucepan, of boiling water, and boil for three hours; then turn the contents of the jar into a saucepan, boil for half an hour, turn into a basin, and let it stand in a cool place for twenty-four hours. Then strain off, without squeezing the mushrooms, and bottle, putting a few drops of brandy into each bottle before corking and sealing down.

#### PEOPLE

In the country who are annoyed by flies should remember that clusters of the fragrant clover, which grows abundantly by nearly every roadside, if hung in a room and left to dry and shed its fragrant perfume through the air, will drive away more flies than sticky fly-papers &c., will ever do.

# The Farm. THE DRAINAGE OF GRASS LAND.

#### PART II.

Water logged land.—Benefits to grass.—Washing out of fertilisers.—Conditions of drainage.—
Wooden and stone drains.—Tile drains.—
System of drains.—How to lay drains.

A water logged surface is not only injurious to plant life because there is too much water in it and too little warmth, but because neither rain nor the atmosphere can enter from above, nor mineral plant food be drawn from down below.