THE HOUSEHOLD.

(Specially prepared for THE POST and TRUE WITNESS.)

[The Editress is propared to answer all questions on matters connected with this Department.

THE NIMBLE RABBIT. Bye baby bunting, Father's gone a hunting, To get a little rabbit skin, To wrap his baby Sunting in.

I see by the shop windows that rabbits have appeared on the market again. This reminds me of a method of cooking this little animal which I have found very good. Bone the which and legs, replace the bones by pieces of bacon, sew up the openings and put the animal in shape. Roll the rabbit in butter and put it on the fire in a saucepan, with slices of bacon, small onlous, carrots, thyme, paraely, bayleaf and some stock. Let the whole cook lor two hours over a slow fire, then strain off the stock and serve the rabbit out up. When possible serve it up on spinach or atswed endives.

BOAR'S HEAD.

Christmas is now so near that we may al most think of Christmas dishes. This reminds me of the famous Christmas dish as minus mo of one randous Officentias dish as served at the University of Oxford from time immemorial. There the boar's head is served with great state and minetreley, the choristers singing a well known carol "Caput Apri" as it is brought into the refectory. As translated the carol runs thus :

"The bore's heade in hands bring I, With garlandes gay and resemery; I pray you all synge merily,

Our es in convivio.
Chosus—Caput apri defero
Reddens !audes Domino.

"The bore's head, I understande, Is the chief rervyce in this lande; Loke where ver it be fande; Servite cum cartico.

CHORUS-Caput, etc. "Be gladde, Lordes, both more and lasse, For this hath ordayned our stewards, To chere you all this Chr stmasse, The bore's heads with mustards.

CHORUS-Caput, etc. To cook the boar's head, proceed as fol lows :- Have the head thoroughly well cleaned; bod it ill tander enough to take out the bones, and fill the spaces with a stuffing made of bread crumbs, briled and mashed sweet potatoes, a little butter, pepper, salt, sage and a pinch of sweet marjoram. Moisten all with a little sweet milk or water. Place the stelled head in a baking pan, or hang it on a spit and roast it in the oven or on the spit before the fire, basting it well in either case. Make a good greavy and pour it over. The head may be decorated to suit your fancy with Christmus garaishings; holly, in Eagland, taking the principal place. But, unfortunately, holly does not grow in this country. Serve apple sauce with the head.

A spicadid sauce for this is as follows:— Take haif a pound or more of red currant or cranberry jelly, a tablespoonful of mixed mustard, a little white pepper, one shallot or a small onion, four oranges, an onnes of white suzar and a tablest fort wint mixed an annual fort wint mixed an annual fort wint. tumbles of port win; mix the current jelly with a tablespoon of made mustard, a little white pepper, and the shallot chopped very fine; the gratings of the yellow rinds of two oranges and the sugar; put all together in an carthen pan, mix well and add the port wine; cut the yellow rinds from the two remaining oranges and add them to the sauce

This may be bottled; it will keep good for

several months.

about an inch equare and try it brown in a compound is not then salted butter, but salt saucepan. While it is being fried, cut three and butter. If dissolved salt is all that but pounds of the breast of veal in two inch ter needs, then we may, after the washing, pounds of the breast of year in two man, after the washing, elices, season the pieces with salt and pepper, and rell them in flour. When the pork per, and rell them in flour. When the pork as strong as possible—all the salt that can be over the fire for two minutes; then pour over them a quart of boiling water, season them half-hour or so, and then work over. When with teaspoonfuls of salt and a saltspoonful the salt is thus dissolved through the butter of pepper, and then cook them slowly until in is granular stage there is no chance for the veal is tender. Meantime, neel two quarts of potatoes, and slice them rather thin; leave half in cold water until the veal is cooked, and boil the rest in boiling saltad Water until they are soft enough to be rubbed water until they are soft enough to be tubber; solution. If the consumer must have yet through a colander with a potato-masher; solution. If the consumer must have yet while rubbing them through the colan lar, add to them two tablespoonfuls of butter, but it remains in the butter as salt crystals. add to them two tablespoonfuls of butter, and when they are all through, mix with them about half a pint of milk and sufficient flour to form a paste which can be rolled and cut out. When the veal is tender lay a piece of potato paste about an inch thick in the bottom of a deep earthen pudding dish, and fill the dish with alternate layers of veal and raw sliced potatoes. Pour into the dish the broth in which the veal was cooked, lay on the top the rest of the potato paste, brush it with salt to the pound of butter by this process, brushen egg, and set the dish in a hot oven until the pasts is brown. Serve the pot-pie labor saved, and the possible enhanced price hot in the dish in which it was cocked.

yolks of five eggs, two cups of augar, and put it over the fire. Blend two large tablespoonfuls of cornstarch in a very little water, and add, when boiling, stirring briskly for a few moments until it becomes thickened. Pour into a good undercrust. This amount makes two medium-sized pies, and may be enriched by adding a little butter.

APPLE FRITTERS.

One pint of milk, three eggs, a saltspoonful of salt and a pint of flour sifted. Beat the white and yolks separately. Add the yolks to the milk. Stir in the whites and then screen in the flour. Have a skillet two-thirds full of boiling lard, and on each spoonful of batter lay a slice of some good cooking apples cut very thin. Drain your fritters on an inverted sieve before sending them to the table, for to be nice they should be entirely freed from the grease in which they were fried.

DUSTINGS.

Tomatoos are eaten in India with sugar and cream for breakfast, and they have tomatoes there of varieties unknown in this

Baked apples are becoming very popular as a breakfast dish in America, and are on the bills of fore of many leading hotels in " the States."

A pretty way to embellish a fruit pie of raspberries, current or other fruit, when it is to be served cold, is to cut out the centre of pastry leaves or stars, that can be formed from the cuttings when the pie is first made, and baked separately on a small tin.

When the roast beef is put in the oven, see that the oven door is left open for at least haif an hour. The centre will then have chance of cooking. If the beef is put in a hot oven the outside becomes hard and orier, and the heat cannot penetrate to the middle of the joint. Two or three slices may be cooked, but the rest will suggest that time honored Western joke of the guest's requesting it bang taken out and shot.

FARM AND GARDEN.

PICKING APPLES.

By the end of the month all the apples that have dropped should be picked up, so that what dropped should be picked up, so that those that dropped early. As role, winter fruit should not be gathered un'il after October 1, but the autumn fruit will most of it be gathered before the end of September. The trees should be examined this month for borers, and the young orchard should be carefully looked over and all limbs that cross each other removed. This work can be done much better during warm weather than after winter sets in. After removing the horers a small mound of earth should be made around each tree to protect it during the winter from the mice. - Massachusetts Ploughman.

FEEDING PIGS.

Professor Shelton has found that in feeding cooked corn and raw corn to pigs the advautage was decidedly with the latter. In an experiment which he made the corn was cooked by steam in a barrel. It was so thoroughly acted upon by the heat that each grain could be easily crushed between the thumb and fingers. During the coldest weather the cooked corn froze in the troughs, often before the pigs could eat it. Every detail of the experiment goes to confirm the opinion that nothing is gained by cooking the food; that the trouble and expense are given

for nothing. SALTING BUTTER. How much salt does butter require for its preservation? and How shall it be combined with the baster? are two questions that are attracting much attention from progressive dairymen. That salt is needed to preserve butter that is perfectly free from any other element but pura fet is doubtful; but this state can only be secured in melted and drained butter, a process that datroys grain and flavor, so salt is added to act as an action of the secure of the s antiseptic to other matters than butter lef by imperfect working. Probably taste is considered more than the preservation of the product in salting butter. We salt butter because we salt everything we eat. Few persons relish parfectly fresh butter, and yet this is the only genuine flavor of butter we get, for the moment salt is added we get artificial flavor. Nor do we place much dependence upon the sait to add to keeping quality to butter. We relax no effort in making, and are quite as certain to store in a place where the temperature ranges below a given fixed point, because we know that salted butter will go bid as quickly as unsalted if there is any want of care in any part of the manufacture. That salving butter is to flavor it is seen, too, from the market deman !. There is call for butter salted as high as one and one quarter and one and on eunces to the pound, and for butter salted more sparingly all the way down from the point mentioned to the absolute fresh article. But granted that butter shall be salted, how shall this be done? The usual way is to partially work over butter and then situ over the mass fine dry salt and set it away for the salt in it to dissolve. Then comes a final working, and unless this is considerable the salt is not evenly distributed, and there is danger that "salvey" butter will be the result of overworking. The better way is to salt in the glanular stages, when the but er is largely charged with water from the washing. If the butter globules are chilled at the start by washing with cold brine the granular mass will then be open-that is, not compact in texture-and all possible surface of wine; cut the yellow rinds from the two remaining oranges and add them to the sauce. This may be bottled; it will keep good for leveral months.

Cut half a pound of salt pork in thin slices the property of the yellow and the salt is all that the can be done in the way of salting butter. To go beyond this is to fill the salt and the compound is not then salted butter. But salt the salter with undissolved salt, and the compound is not then salted butter. own add the veal to it, stir them together dissolved in water-into the churn and gent ; agitate the mass. Let the butter remain a uneven salting and getting streaky butter. Noi her is there any danger of oversalting. for the surplus saturation of salt goes out in

The cheaper way would be for the consumer to buy salt at a cent per pound and add to the butter as his tiste might demand, rather than to pay the maker at the rate of thirty cents per pound for it. The enly objection to brine salting is that of a waste of salt, both in the brine washing and brine saturation. There is a call for the use of about one-tenth of a cent's worth of of the batter, the cost of material seems too PLAIN LEMON PIE.

To the grated rind and the juice of two lemons, add two cups of water the beaten yolks of five eggs, two cups of sugar, and put it over the fire. Blend two large tablespoon paying off the national debt. PEEDING STOCK. for a purpose. Many of us give beef cattle and milch cattle the same food. This is wrong. Nor should all dairy cattle be given the same food. If we wish them to yield a quantity of milk and are not very particular about its quality, we should feed the cows rich, juicy grass or clover in season, brawers'

working; leaving behind the necessary 14 per cent of moisture, but a moisture with salt in

We all have much to learn about feeding rich, juicy grass or clover in season, brawers grains, warm mashes, turnips and other roots containing a great deal of water. But if we want rich milk, then the food must be drier, such as clover, hay, Indian meal, shorts, oil meal, and some roots; also cats and barley meal, if they are not too expensive. Some of the milk sold in the cities would indicate that the cows were fed on chalk and water. In general, working animals should have food different from that given either fattening or milch animals. They should have food rich in the bone and muscle forming elements and containing little water or fat. For this reason corn is not a good food for horses at work, as it contains a large percentage of fat and is correspondingly deficient in the bone and muscle forming elements. Oats, which make bone and muscle rather than fut are a better food for these animals. For the same reason timothy hay is better than clover hay for them.—J. M. Stahl.

MANAGEMENT OF YOUNG HEIFERS.

the crust, and fill up the vacant space with whipped cream, colored a slight pink with a little fruit syrup or cochineal. This pink whip should then be garnished with a few and management of young cows:—"A young whip should then be garnished with a few and management of young cows:—"A young with a few and management of young cows:—"A young with a few and management of young cows:—"A young with a few and management of young cows:—"A young with a few and management of young cows:—"A young with a few and management of young cows in the company of "W. J. F.," a correspondent of the Coun and management of young cows :-- "A young heifer with her first calf should be milked as long as possible, for it will be difficult to make her give milk later at any subsequent calving. To secure a longer flow of milk she may go farrow the following year, and mean-while be fed bran and roots rather than meal, so as to discourage secretion of fat. If heifers calve at two years old, as they should, the year after should be devoted largely to increasing the size of the animal. It is important while this is being done that the growth of the milk glands should also be encouraged. In this way the cow will be as large as need.

ful, and also be developed in her best capacity. I am strongly inclined to think that a . . fall is the best time for a young heifer to he ve her first calf. This, of course, is only where warm basement stables are provided, with plenty of rich succeient food the first wint r. The first flow of milk may not be quite as large as it would be if she calved in spring; but coming to grass feed after being milked all winter, a continued largeness will be in sured until midsummer. Then, with a list e extra feed in August and later, she may be easily kept in milk until cold weather comes or a full year after calving. If a young helfer calves in the spring this is much more difficult. There is always a good demand for new milch cows in the fall, and those which the farmer wishes to sell should be timed se as to calve them. The succulent food which cows get in summer is tetter for both cow and calf than the dry hay, straw and grain which are their usual winter rations.

THE BEST GENERAL PURPOSE COW.

Is there such an animal? I know that the champions of special breeds deny it- one go ing so far as to say that the claim that the same breed could be excellent for the production of both beef and milk was an "absurdity;" though why there may not be an animal of capacious frame, with vigorous digestive powers, which in season could conver; abundant food into milk and butter, a generous yield, and when that season is past, assimilating that some liberal feed into flash and fat upon that large frame, does not very plainly appear. It recalls the seens in Shakespeare's Henry IV., where where Hotspur says:

"And there the inug and silver Trent shall run In a new channel, fair and evenly; It shall not wind," * * *

and Glin lower answers:

"Not wind? It must; it shall. You see it doth" I always thought the vaporing Glaudower had the best of that argument, and when the advocates of some Pharaonic breed asser it to be absurd to expect milk and heef from the same unimals, the only fit is a answer is: "But there are such." have one in min'l, that took her twelvehundred weight into a butcher shop severteen years ago. She might have been a Hard-Book, Short-Horn for all, anything in her appearance to the contrary, but probably was only a high grade. It was before pub lie tests were customary, but when fresh in mik she gave 24 to 25 quarts daily, making at least 10 pourls of butter weekly, buildes all the mith used upon the tille for two or three families - und that upon eight quarts of mill feed per day, and pasturage upon the subarbar commons of an Unio town, or which may she could cat in winber; and after milking more than two years, she was still giving a good mass, after trying for six weeks to dry her off. Such an animal is certainly better fisted to our needs -to produce, besides abandant milk, steers will grow full sixe and fitten well, and heifers that will be like herself-than a heast of bony frame, whose steer caives will not fatten, and which will only yiell a hiwhen her milking day is over. A brill in eco nario once assect al, in excuse for his own oddit, that beings of symmetrical developm nt were always mediocrities; but it will her tly be disputed, of min or united, that well balanced faculties and capacities are most universally useful.

QUERCUS ALBA.

LIVERPOOL, October 26.—A great fire has occurred in Hornby dock warehouse. It was stocked with cotton and grain. The loss is 8500,000.

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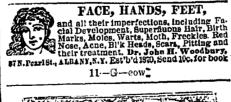
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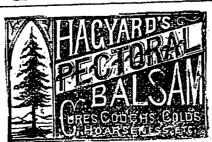
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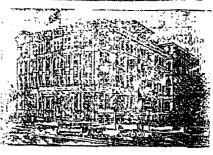
PROVINCE OF QUEBEC, DISTRICT OF MONTREAL. Superior Court. No. 386.

Dame Marquerite Angele Ducharme, of the town of Lachine, said District, has instituted this day, an action of the superation de biens against her husband, francois xavier Thosserault, builder, of the same place.

T. C. DELORI MIER,

Atty. for Plaintiff.

95



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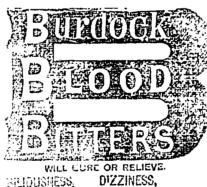
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NOTICE.—NOTICE IS HEREBY GIVEN that application will be made to tool arrivance of Canada, at its next Session, in the part of Dains Suzan Ash, of the City of Montreal, in the District of Montreal, and Province of Quobec, to obtain a bill of divorce from her husband. William Manton, of parts unknown in the United States of America, on the ground of desertion, and because the said William Santon having obtained a divorce from the said Suzan Ash before the Supreme Court for the State of Massachusetts, one of the United States of America, has contracted a second marriage. Mont edil Still September, 1886. DUILAMEL, RAINVILLE & MARCEAU, Attorneys for the said Dame Suzan Ash.

PROVINCE OF QUEBEC, DISTRICT OF MONTREAL. Superior Court. No. 137.

Dame Josephine Lavole, of the Parish of St. Generales, in the District of Montreal, wife common en biene of Godfroy Barbeau, merchant, of the same locality, duly authorized to appear in judicial proceedings, Plaintiff vs. the said Godfroy Barbeau, Defendent A suit for separation of property has been instituted in this case the Tenth day of September, Eighteen hundred and sightly-six. olighty-six. Meptember 28th, 1886.
Montreal, September 28th, 1886.
LATLAMME, LAPLAMME & RICHARD;
8-5
Attorney. for the Plaintiff.

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PROVINCE OF QUEBEC, DISTRICT OF MONTREAL. Superior Court. No. 2691.
Dame Angelique L'aperance, of the City and District of Montrea, has, instituted this day an action en separation de biens against her husband, Hubert Morel, builder, of the same place.

T. O. DELORIMED T. C. DELORIMIER, Atty, for Plaintin.

Montreal, August 25, 1886.

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Castian, Monday, Nov. 25
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The steamers of the Glaspow, Londonstray, Galway and Roston service are list and to be despanded a follows from Boston for Glaspow direct. From Boston:
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