

## HOUSEHOLD AND FARM.

## Careful Receipts.

**EGGS AND TOMATOES.**—Got a dozen of each, of eggs and tomatoes. Peel, core and stew the vegetables, season to taste and set aside. Butter a tin dish and carefully break into it the eggs; dust with fine salt and bake in the oven until the white is set; pour the tomato sauce over the eggs, bake a few minutes longer and serve hot with nice toast.

**MUSHROOMS WITH TOAST.**—Rub the tops of the mushrooms with a piece of flannel dipped in salt. Have some butter heated in a saucepan, into which put the mushrooms with salt, cayenne pepper and mace, and let them stew gently until the butter has almost disappeared; then add cream and the grated rind of lemon. Set back where they will only simmer until quite done. Have toasted bread cut in rounds, serve the mushrooms on them and squeeze a little lemon juice over each.

**MARASCHINO ICE CREAM.**—A simple rule for making maraschino ice cream calls for one quart of cream, a large cup of granulated sugar, six egg yolks, a cup of milk and a tablespoonful of gelatine, which has been soaked for two hours in four tablespoonfuls of water. Let the milk come to a boil and pour it slowly over the eggs, beat them all the while to prevent their curdling. Then add the gelatine and finally the sugar. Beat the whole well, strain it into the cream and four tablespoonfuls of maraschino. Pack the cream in a freezer and freeze like any other. When it is of proper consistency remove the beater, cork up the freezer, pack in more ice and salt, cover the whole closely with thick newspapers and let it rest for an hour or two before it is served. This makes a most delicious cream.

**A GOOD GRAVY.**—Unless it be dish-gravy, many people associate the name with a greasy, dark mixture of some sort, which is to be avoided by all who value a good digestion. When made properly it should be entirely free from taste of fat, and is a savory addition to liver, cutlets and other meats that are naturally without gravy. It should be made as follows: After roasting beef, etc., pour the fat from the pan, all but a teaspoonful, which should be brown; into this rub with the back of a wooden spoon two even teaspoonfuls of flour, then stir in gradually a pint of broth of stock, add pepper and salt to taste, let all come to a boil, strain and it is ready for use. Chopped mushrooms, etc., may be added to taste.

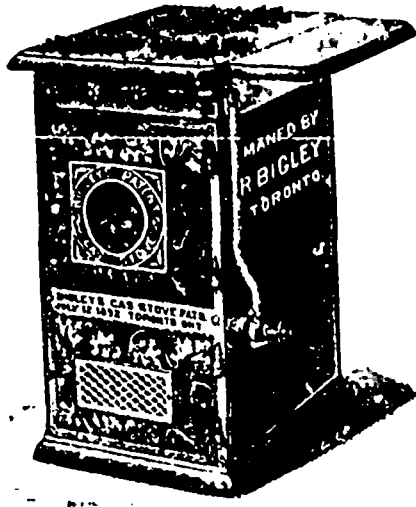
## Sowing Buckwheat and Rye.

Buckwheat is generally sown in July, but if put in early this month the crop will be likely to escape the frost, and even if injured it will still be valuable for plowing under as green manure. Those who do not grow it largely for market can grow a small patch to advantage, providing they have suitable ground, for although many are prejudiced against buckwheat, calling it the "lazy farmer's crop," its product will be appreciated in the family during the winter, while for turning under its value is unquestioned.

Rye sown during August on fairly good ground will make a fine pasturage, or the grass can be cut for the cows, or they may be let into the field if properly tethered. Of course the greatest profit comes from marketing the grain, but it should not be forgotten that rye is excellent for an early soiling crop in the Spring, after which it may be turned under for grass manuring. Rye straw that has been threshed with a flail will bring cash money, especially in sections where fine horses are kept.

## Care of Live Stock in August.

Pastured animals must now be looked after and made as comfortable as possible. Many stockmen will find it advantageous to feed them a daily



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## Hints for Housekeepers.

Lemon juice and salt will remove ordinary iron rust.

To cut India rubber, dip the knife blade in a solution of caustic potash.

Dress waists should never be hung, but laid carefully away in a roomy box.

To light a candle, hold the match to the side of the wick and not to the top.

If soot be dropped upon carpet, throw upon it an equal quantity of salt and sweep all up together. There will be scarcely a trace of soot left.

When the oven gets too hot, putting in a pan of cold water will reduce the temperature.

To remove mildew from cloth put a spoonful of chlorido of lime in a quart of water; strain it and dip the mildewed cloth into it. Repeat if necessary.

Sandarac varnish is the best material for mending plaster models. Saturate the broken surfaces thoroughly, press them well together, allow them to dry.

Archbishop Katz-r, of Milwaukee, will contest the attempt of the city of Milwaukee to tax his residence, assessed at \$103,150 and held in trust by him.

grain ration, for at this season the grass in the pastures is commencing to get short, and such herbage as has not been closely cropped by the cattle is liable to be spoilt if not killed by the hot August sun. Shade is an imperative necessity, and in treeless pastures protection ought to be provided by putting up frames and roofing with leafy brush. This matter of shade should have been attended to earlier in the season, but if neglected thus far, see to it without further delay.

Horses that are turned out to pasture at night should receive their usual grain ration. Give them a long rest at noon and don't forget frequent watering and grooming. Take good care of the colts and see that their growth is not checked from lack of proper food or any other cause.

A negro was arrested in Washington the other day while in the middle of a lively scrimmage with some other colored brethren. When arraigned in court the following morning he asserted that his purposes were entirely peaceful. "But you had a brick in your hand," said the Judge. "Yes, sah." "What were you going to do with it?" "Take it home, sah, to sharpen my knife with, sah."

## THE MARKETS.

TORONTO, August 22, 1894.

Wheat, white, per bush.....	\$0 55	\$0 56
Wheat, red, per bush.....	0 55	0 00
Wheat, spring, per bush.....	0 60	0 61
Wheat, goose, per bush.....	0 57	0 58
Oats, per bush.....	0 30	0 31
Peas, per bush.....	0 61	0 00
Barley, per bush.....	0 40	0 43
Dressed hogs, per 100 lbs...	6 50	6 75
Chickens, per pair.....	0 40	0 65
Turkeys, per lb.....	0 09	0 10
Butter, in pound rolls.....	0 20	0 22
Butter, in dairy tubs.....	0 17	0 19
Eggs, fresh, per doz.....	0 10	0 11
Cabbage, new, per doz.....	0 30	0 35
Celery, per doz.....	0 60	0 00
Radishes, per doz.....	0 15	0 00
Lettuce, per doz.....	0 15	0 00
Onions, per doz.....	0 10	0 00
Rhubarb, per doz.....	0 15	0 00
Turnips, per doz.....	0 25	0 30
Potatoes, per bbl.....	1 25	1 50
Beans, per peck.....	0 30	0 60
Beets, per doz.....	0 15	0 00
Carrots, per doz.....	0 15	0 20
Apples, per bbl.....	1 00	1 50
Hay, new.....	8 00	9 50
Hay, timothy.....	9 50	10 00
Straw, sheaf.....	7 00	8 00

## AT THE CATTLE YARDS.

The following were the prices at the Western cattle yards to-day:

## CATTLE.

Good shippers, per cwt.....	\$ 3 50	\$4 12½
Butchers' choice, picked, per cwt.....	3 25	3 50
Butchers' choice, per cwt.....	2 75	3 00
Butchers' medium, ".....	2 50	3 00
Bulls and mixed, ".....	2 25	3 00
Springers, per head.....	30 00	45 00
Milk cows, per head.....	20 00	40 00

## CALVES.

Per head, good to choice.....	4 00	6 00
" common.....	1 50	3 00

## SHEEP AND LAMBS.

Shipping sheep, per cwt.....	3 12½	3 50
Butchers' sheep, per head.....	2 50	3 50
Lambs, choice, per head.....	2 00	3 00
Lambs, inferior, per head.....	1 25	1 50

## HOGS.

Long lean, per cwt (off cars).....	5 20	5 30
Heavy fat hogs.....	4 75	5 00
Storks, per cwt.....	4 50	4 75
Stags.....	2 00	2 50