

THE WEEKLY MAIL,

TORONTO, FRIDAY, JANUARY 81, 1879

sear. "Under the circumstance," the cattions both eadled north that—"but to goes customer? I a very queer customer? Then, probably, the coath would reall on the catter of the catt

The street of th

flame. It is said that the gas is generated in a spring which flows underneath the building. The details of the phenomenon were fully explained to the party by Mr. Clarke, the attendant. After leaving the spring a drive of a mile or so brought the party to the village of Chippawa, through which they passed on the road leading along the bank of the Chippawa Creek or Welland River to the promontory on the western shore of the river. There a pause was made and Mr. Isaacs pointed out to the tourists Grand and Navy Islands, at which latter place in 1837 the rebels under Mackenzie and Van Rensellaer fortified themselves and threatened to ravage the Canadian frontier until dislodged by British troops. The course was then shaped for home. When about two miles and a half from the Prospect House the party abandoned the sleighs, having resolved to walk into town. Their followers had by this time fallen off to two vehicles, and the Princess laughingly remarked, as she looked back, that they had succeeded in

TIRING ALL THE REPORTERS save two. The party walked two and two with a regular pedestrian stride. The Marquis, who had discarded his overcoat, appeared in a light tweed suit and tramped To be wholesome it must be well cooked, with a regular pedestrian stride. The Marquis, who had discarded his overcoat, appeared in a light tweed suit and tramped along the snowy road as if walking was his principal enjoyment. Several times, on account of passing teams, the party were compelled to take to the deep snow at the side of the road. A halt was made at a blacksmith's shop, at the bottom of Street's

HOMEWARD BOUND.

NIAGARA FALLS, Jan. 24.—Their Excel-NIAGARA FALLS, Jan. 24.—Their Excellencies and suite left here to-day, and with them a great deal of life seems to have departed from the place. The party were up bright and early this morning, and before breakfast the Princess, Lady Sophia Macnamara, Hon. Richard Moreton, Hon. Mr. Harbord, Captain Chater and Col. Lyttleton walked to the observation tower on Cedar Island, which was thrown open to the visitors by the owner, Mr. Sutherland Macklem. They ascended to the upper platform of the tower, which overlooks the horse-shoe fall. After spending some time



BREAKFAST AND TEA CAKES OATMEAL MUSH.

(Continued) To two quarts boiling water well salted add one and a half cups best oatmeal. (Buy Irish, Scotch, or Canadian.) Stir in meal by degrees, and after stirring up a few times to prevent its settling down in a mass at the bottom, leave it to cook three hours without stirring. Cook in a contrad lettle. without stirring. Cook in a custard kettle with water in outer kettle. (While stirring in meal put inner kettle directly on stove.) To cook for breakfast it may be put on over night, allowing it to boil an hour or two in the evening, but it is better when freshly cooked. Serve with cream

side of the road. A halt was made at a blacksmith's shop, at the bottom of Street's Hill, and here the party warmed themselves at the smithy fire.

They arrived at the Prospect House about half-past five o'clock, somewhat fatigued, and with keen appetites for the dinner which awaited them. The evening small tin bucket, set on stove, stir in wheat, and music. set in steamer and steam four hours ; or, set in steamer and steam four hours; or, make a strong sack of thick muslin or drilling, moisten wheat with cold water, add a little salt, place in sack, leaving half the space for wheat to swell in. Fit a a round sheet of tin, perforated with heles half an inch in diameter, to the inside of ordinary kettle, so that it will rest two or three inches from the bottom; lay sack on the timest of the sack the tin, put in water enough to reach tin, and boil from three to four hours, supplying water as it evaporates. Serve with butter and syrup, or cream and sugar. When cold, slice and fry; or warm with a when cold, since and try; or warm with a little milk and salt in a pan greased with a little butter; or make in griddle cakes with a batter of eggs, milk, and a little flour, with pinch of salt.

FINE WHITE HOMINY OR GRITS Take two cups to two quarts salted water, soak over night, and boil three-quarters of an hour in a custard kettle; serve with milk and sugar, or when cold

slice and fry.

FRITTERS.

Make fritters quickly and beat thoroughly. A good rule for them is two eggs, one-half pint milk, one teaspoon salt, and two cup flour; have the lard in which to cook them nice and sweet and boiling hot; test the heat by dropping in a teaspoon of the batter—if the temperature is right it will quickly rise in a light ball with a splutter, and soon brown; take up carefully the moment they are done, with a wire spoon; drain in a hot colander and sift powdered sugar over them; serve hot. Pork fritters are made by dipping thin bits of breakfast-bacon or fat pork in the batter; fruit fritters by chopping any kind of fresh or canned fruit fine and mixing it with batter, or by dipping quarters or halves in batter. The fruit may be improved in flavour by sprinkling sugar and grated lemon peel over it, and allowing it to remain two or three hours, after which drain and dip as above. FRITTERS.

drain and dip as above. APPLE FRITTERS.

OUR BUTTER PRODUCT. PROSPECT OF AN EXPORT DEMANI On the assumption that a consider number of our cheese dairymen she change from cheese to butter-making may be of interest to enquire as to the

position of surplus butter, or that re Notwithstanding the great improvem that has been made in butter since the troduction of creameries, the relative pri for butter and cheese have not be nearly equal for a number of years as a —that is to say, the prices to be real from a given quantity of average n when employed for butter-making on one hand, or when converted into cheese the other. The usual basis taken in culating for these two products—and a fair one in ordinary practice—is the will take two and one-half times the qu tity of milk to get a pound of butter that does for a pound of cheese. Thus we it takes on an average 10 pounds milk to make one pound of cheese, and pounds of milk for one of butter. If ost of making and the waste materia sulting from the manufacture of the products be not taken into account, corresponding price of butter should be and one-half times that of cheese to n their market values equal. Thus, if ch sells for 10c. butter should bring 25c. cheese brings but 8c, the corresponding price of butter should be 20. If the terial-that is to say, the whey on l and the skim milk on the other-be br in the calculation, butter-making slightly the advantage, because the milk is worth more than whey as foo

domestic animals.

The home consumption of butter enormous that little attention has given of late years to exportation. In but a very small quantity of che fancy" butter has ever been sent ab —the shipments being most of infe-sorts. Within the last year or two, tures have been made with some of higher grades—with consignments creamery—and these have brought fair prices in the English markets. believe as fine butter can be produced in United States as anywhere in the wo and since the introduction of the refri tor system on ocean steamers has obtain there is no reason why we should not able to lay down in London and Liver butter of the choicest description, which will compete with that from

part of Europe.
England imports annually about same quantity of butter as of cheese-official statistics of the Government sing the butter imports in 1877 to be 448,944 pounds, exclusive of that we comes from Ireland. It is stated by ton that the English butter product, clusive of Ireland, amounted annual only 59,360,000 pounds. The qua coming from Ireland is not given, but large, since no cheese of any amount i The total consumptive demand of b in England, exclusive of Irish make,

round numbers, 243,000,000 pounds.
draws her supplies from France, Hol
Sweden, and Denmark, with comparate small quantities from America. Price several years past have been very un and steady for best sorts, ranging from to 150s sterling per cwt. The fine to 150s sterling per cwt. The fine acriptions come from Denmark, Sw and Normandy, and on the 1st of No ber prices ranged as follows:—I are not unfrequently quoted as high a best home-made.

Now, comparing these prices with of cheese at the same date, namely, A can cheese, faultless, 52s, and fine at 4 50s, and we shall find the best foreign

ter imported into England brings a brings, relatively, than the best Ame cheese. Thus, take faultless Ame cheese at 52s, and multiply it by 2½, we have only 130s., while Danish be sells for 144s per cwt. Again, the cheese at 50s, and multiply it by 2½, we have only 130s., while Danish be sells for 144s per cwt. Again, the contrarespondent of the property of the pr transportation for a hundred weight of ter must be considerably less than on and one-half kundred weight of cheese lowest-priced European butter in Lon Nov. 1st, came from Jersey, and is quat 110s per cwt.; but, on the other is the lowest-priced American cheese is quat only 20s per cwt. This last, multiby 21, makes 50s or 60s below the sponding rate for butter from Jersey.

Thus, while it would seem that th portation of fine butter, in moderate tity, from America could be made to the producer better than cheese at 8 t (the present rates), there would be stacles in the way of realizing the named in case very large exportations made. In the first place the English made. In the first place the English ket is occupied to nearly its consump capacity by European manufact France, Denmark, Sweden, and Holare near at hand, and for America to elargely into competition with Europutters must, by necessarily overstoothe English market, reduce prices. see no prospect of any better prices obing in England than those we have nan because higher rates would be likely to crease the consumption of oleomargarinartificial butter, an article which have ready obtained a firm footing in the ready obtained a firm footing in the lish trade. Gn the 1st of November, 1 brands of cleomargarine were quote London at 76s to 90s per cwt., with a sale, and taking the place of inferior of genuine butter. To a certain cla consumers, cleomargarine finds favou account of its comparatively low price, however much it may be ridiculed, or however much it may be ridiculed, ever much the effort be made to out of the trade, the fact cannot troverted that its consumption is s gaining, while it has already reac place that makes it a bad factor in th of butter-producers. We do not bel will ever be made to equal fine butte

regarded as a dangerous competitor of butter interest.

At a dairy show recently held in Lothe subject of butter manufacture in dent countries was discussed. Mr. R. rington, an able writer on agricultural jects, tells how the butter makers of mark and Sweden produce such excequality. Their plan, he states, is to the milk as quickly as possible imately after it is received at the dairy, is effected by means of cool water of The latter is far more effective than wand admits of constant results bein tained at all seasons of the year, an and admits of constant results beintained at all seasons of the year, an general, cold water is only employed partial substitute.

In either case the milk is set in cylical pails, the depth of the milk in the being about 16 inches, and the most proved form of pail contains abor pounds of milk. The object of makin pail narrow is to facilitate the rapid or of the milk, The pails are set in a sunk level with the floor, and rest on row rafters of wood, so that they d sunk level with the fleor, and rest on row rafters of wood, so that they do touch the bottom of the tank, and water can thus circulate completely the pails. It has been ascertained the pounds of milk in a metal pail 14 is wide, the height of the milk beinches, cooled from 93° to 54° in hour; in two hours to 48°; in four to 43°; and in ten hours to 36° cream is obtained by two skimmings and 36 hours from the time of setting where ice is used the cream is all of where ice is used the cream is all oh in 12 to 24 hours. In order to obta best quality of butter it is necess-churn the cream as soon as possible skimming. When there is not su cream to fill the chura some new madded; and the addition of new m

must draw largely from the consum genuine butter, and therefore it sh regarded as a dangerous competitor