

han the English, and therefore do not always find the milking tendency so strong as they do. The dairy cows of England are mostly of Shorthorn extraction, and even when it comes to a tug of war between them and the strictly dairy breeds they manage to pretty well hold their own. The London dairy show has had abundant examples of the power of the Shorthorn to hold its own, and frequently beat the picked cows from aristocratic owners of Jerseys and Guernseys. If we throw in the value of the Shorthorn grade calf, we find that the farmer who produces from his home bred Western cow a healthy calf by a good beef bull, is on the correct trail, and should be in no haste to leave it. Very few of us are of the stuff from which famous breeders can be manufacture, but the homeliest of us all can breed a good paying grade.

What has been said about the influence of Shorthorns applies in a large measure to other beef breeds. Still, we must admit that they have not gained the name for milk-giving powers that the Shorthorns have done.—*N. West Farmer.*

## Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

After the holidays comes a reaction, as if one had lost something ; a void is felt, which nothing seems to fill up, but by a good plunge into the realities of life, we shall very soon lose ourselves in our daily duties, and mixed with these will come into our minds many pleasant little happenings which will bring forth smiles, and thus we shall soon find ourselves jogging along the old routine with a contented spirit.

There are sure to be a few young people who during the holidays have made the one great contract for life. A careful study of which, and how best to keep it when the time comes for its fulfilment, might well be made a study during the rest of the winter.

Well armed at every point for any emergency they need have nothing to fear, but look forward with pleasure to its finale.

What is it that makes, and gives to some girls such a charm over their neighbours? It is nice dainty ways which they have had the good sense

to have taught themselves and still cultivate, a natural desire is ever with them to look, and to be, neat in everything they do. Such an one is never caught by unwelcome visitors ; so there is no reason for rushing away to make preparation for receiving them ; feeling, and knowing that she has no reason to do so, as she is neat and tidy as she invariably is.

It would be just as unnatural for her to be untidy, as it is for some to be tidy ; she never wears her hair so that it looks likely to tumble down at any moment, in fact, she is always neat and attractive in whatever way you look at her, and whatever she is doing.

Neatness costs nothing ; it is available to the rich and poor, many think than could they only gets nice rich clothing, the rest would be easy sailing : not at all : a nice well fitting cotton dress a clean white apron, collar and cuffs ; neat shoes or slippers : these things will carry her along for any call or demand on her time, and, will her natural gift of neatness in every thing she does, with always call forth admiration in all quarters, and is the answer to the question : what makes her more attractive than her neighbours?

### BOILED ONIONS AS A SECOND VEGETABLE.

The firm white Spanish onion now in season, when boiled makes a delicious addition to our list of vegetables at this time of the year. The only thing to remember is this—they take twice as long to boil as do our onions. Peel and trim sufficient onions for your dish, drop them into boiling water, and let them cook until tender, then take them out with a skimmer and placed in a heated dish ; pour melted butter over them and sprinkle with salt and pepper ; add parsley if liked. Heat half a pint of milk to the boiling pint. Rub together two tablespoonfuls of butter, one of flour, and one of cold milk, stirring until the mixture is like a thick cream : add this to the milk and keep stirring until the mixture is smooth and thick ; season with salt and pepper. When this sauce has boiled up once pour over the boiled onions and serve.

### TO COOK A BULLOCK'S HEART.

There is an old-fashioned dish I know, but it is extremely savoury and nice if properly cooked and eaten whilst hot. It makes an economical family dinner at a little expense. First soak the heart two or three hours in cold water to remove