

BAKING FISH.

Many housekeepers never prepare fish in any way except frying, ignoring the ways in which a tastily dish is prepared by baking or boiling. Haddock or cod, are specially nice when baked. Remove the eyes from the head and the fins from the body of a dressed fish weighing about four pounds. Make a nicely-seasoned veal stuffing, fill the body of the fish with it and sew up the opening. Pass the tail through the sockets from which the eyes have been removed, and pass a skewer through, close to the head, to hold it in place, thus curving it into a ring. Arrange on a fish-sheet in a baking pan. The fish sheet, which is pierced with holes, is slightly raised from the pan, like the drainer in a butter dish. Lay thin slices of bacon on the top of the fish, and put it into a hot oven. In about fifteen minutes baste with a cupful of hot white broth, and reduce the temperature. Bake forty minutes, basting the fish thoroughly every ten minutes with the liquor from the pan. Then remove the bacon and pour a white sauce made of two tablespoonfuls each of butter and flour and a cupful of white stock over the fish, and sprinkle over this fine bread crumbs. Bake fifteen minutes longer, or until the crumbs are brown. Slide the fish from the sheet on to a warm dish, remove the skewer, squeeze the juice of a lemon over the fish, and garnish with parsley and slices of lemon. Strain the sauce, remove the fat, and serve in a sauce boat. Tomato sauce may be used instead of the white sauce. Baste thoroughly of the fish will be dry.

Marks on tables caused by hot dishes may be removed by paraffin being rubbed in well with a soft cloth, finishing with a little methylated spirit, rubbed dry with another cloth.

When hot grease has been spilled on the floor, dash cold water over it, so as to harden it quickly and prevent it striking into the boards.

The Dairy.

THE FORMATION OF THE DAIRY HERD

There is no doubt that the pursuit of modern dairy farming depends for its success upon certain fundamental conditions. First, the owner or

manager of the business himself, must have a natural fondness for animals, prompting to generous and kind treatment, as well as good judgment in selection, breeding, and care. For best results he should have a special liking for the dairy cow, over and above all other animals. Second, the cattle must be good of their kind and of a variety suited to their work, they must be truly dairy cattle. Third, the farm should be specially adapted to dairying. The dairy farm should be carefully selected, all the requirements of the business being well considered. Fourth, it is well to study the character of the accessible markets and the means of communication; location and the line of dairying to be followed may be largely controlled by the markets.

Like nearly all other occupations at the present day, dairying has become divided into several distinct and special lines. Milk or cream may be produced for delivery to consumers, and this delivery may be direct or indirect. The same products may be delivered to a factory for manufacture into butter or cheese, or the milk product of the herd may be worked up at home and there converted into butter and cheese. The prudent dairyman should first consider which line of business he will pursue. In so doing, he must have regard for all his circumstances—the location, markets, farm, buildings, water and ice supply, the labor at his command—and his own preference, and prospects for profit. Upon his decision as to the particular kind of dairying to be followed should depend the character and composition of his herd of cattle. In making up a herd for this business, no matter what the special line, only such animals as are truly dairy cattle can be considered. (1) Everyone now admits that there is a distinct type or class of cattle, specially adapted to dairy purposes. This class includes various kinds, families, and breeds, but all have the marked characteristics which distinguish the milk producer from the beef producer. To succeed in his business, the dairyman should select his herd, or its foundation, solely from this class—from dairy cattle.

Within the general class of dairy cattle, one can find great variety; one is thus enabled to select breeds or families well adapted to the special needs in view. Some dairy cattle are noted for

(1) Except the English farmer, who finds that the "general-purpose" cow, the "Dairy-Shorthorn," pays him so much better than any "special-purpose" cow, that he keeps to her: and very wisely, too. Ed.