

inexperienced hand on his farm, even supposing that his wages are merely nominal? Well, of course, if the boy is willing to learn, he will soon make himself useful round the farm, doing the "chores," etc. But from the very first day he will require constant attention and supervision and will spend a large amount of time and labour in doing everything the wrong way. And further, if he has not been accustomed to horses, for the first few months the pupil will be absolutely a "white elephant" on the farmer's hands.

To sum up therefore we may say, with a fair amount of truth, that the first persons to receive any benefit from the Canadian Farm-Pupil Association, were the parents themselves, who were relieved of the responsibility of their sons, for a few years at least; secondly, the pupils received perhaps the best introduction to Canadian country life, and had a chance given to them of becoming either farmers or good citizens; and, last of all, we must place the Canadian Farmer.

F. W. TERRY.

Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

HOW TO FAT AND CHOOSE A TURKEY

The very best way to have a good turkey for Christmas is to fatten it yourself, 20 days will be ample if you know how to stuff them, the first few meals will be a little troublesome, after this they will gape for the food themselves.

During the process they must be confined in a small space in a dark room so that they can devote themselves to the one thing, fattening. The following is the mixture to be given, made into long pills about as big as one's thumb.

Take the bird under the left arm, hold it firmly and open the mouth with the left hand and give as much as you think necessary at the time, pouring a few drops of warm milk and water into the bird's mouth after each gobble. I have watched the process and the birds seem to enjoy the feast.

To those who have never tasted poultry fattened in this way I would say, try it, and you will wonder why you have not done it before.

THE MIXTURE TO BE GIVEN

One pound of barley-meal;
Half pound of oat-meal;
Quarter pound of fat;
Two ounces of sugar;

In choosing a turkey, the young cock bird, when young, has a smooth black leg with a short spur.

The eyes are bright and full, and the feet supple and fresh, the absence of these signs denotes age and staleness; the hen may be judged by the same rule.

CHRISTMAS DAINTIES

ROYAL MINCEMEAT

Ingredients—

1 lb. of lean roast beef.
1 lb. of beef suet.
1 lb. of raisins.
2 lbs. of currants.
1 lb. of moist sugar.
1 lb. of stewed pears, with their juice.
 $\frac{1}{2}$ lb. of preserved ginger.
2 lemons, rind grated, and juice.
1 packet of mixed spice.
 $\frac{1}{2}$ nutmeg, grated.
 $\frac{1}{2}$ pint of old rum.
 $\frac{1}{2}$ pint of brandy.

Method: Prepare the ingredients in the usual manner by chopping. Then mix together with half the spirit; the other half should be reserved till the mincemeat is made up into pies, as it is liable to evaporate if put in long beforehand. The meat may be omitted if preferred.

PUFF-PASTRY

The following is the best method for short puff pastry, very suitable for mince pies, the ingredients required being

1 lb. of flour.
12 ozs. of butter.
1 egg.
Salt.

Method: Spread the flour out on the pastry-board, make a hole in the middle, into which place the pinch of salt, the egg unbeaten, and half the butter. Work these together a little, then add two-thirds of half a pint of cold water, working all