

heroism of soldier and peasant, fighting side by side against heavy odds, in the cause of love and honour; of the bravery of women, towering up steadfastly in the hour of disaster and peril, guarding their children from carnage; naught was known across the sea.

But in country villages the children gather at nightfall around some hoary-headed peasant and listen to his legends of the early times, of how their fathers strove and conquered in the wilderness, and settled their faith and their homes, from the Gulf to the Lakes.

Ah! L'Ange de Dieu, well may your guardian angels spread their sheltering wings above you, and their starry eyes sparkle with love and protection, as they gaze upon you, keeping watch and ward through the hours of night!

BORES.

Nothing tends to mar the pleasures of social intercourse more than the prevalence of the tactless and inconsiderate class of conversationalists known as bores. As the farmers say, "the woods are full of 'em." Few indeed are the assemblages, however, exclusive where the bore does not manage to spoil much of the profit and satisfaction of the occasion by his persistent endeavours, if not exactly to monopolize the talk, to take at all events a leading share in it. Usually he—or she—is a fussy, conceited person whose brain is not large enough to hold more than one idea at a time. Supposing every body is or ought to be interested mainly in his concerns or his particular hobby, he makes no scruple of breaking into the most interesting conversation by telling of some utterly trivial occurrence which happened to him, or asking your opinion of this or that matter entirely foreign to the subject in hand. Let him but once get his head upon his favourite topic, whether it be the authorship of Shakespeare's plays or French domination, and he will prose away by the hour—giving vent to the merest commonplaces which have been better said a hundred times before, with an air of supreme self-consequence. The bore has no regard for the feelings of others—or perhaps it would be more correct to say that he is so wrapped up in conceit and a sense of his own importance that the possibility that anyone should prefer listening to anyone else or discussing some other subject never occurs to him. It is very easy for any enthusiastic and heedless person engrossed by a fad, no matter of what nature, to degenerate into a bore. Devotion to a cause, if sincere and unselfish, will excuse a great deal and it is hardly just to judge an enthusiast strictly by conventional rules. Nevertheless people ought to beware of this tendency and shun inflicting themselves and their theories upon hearers whom courtesy alone restrains from telling them that they are making a nuisance of themselves.—*Saturday Night*.

HOW TO KEEP CIDER SWEET.

A citizen of Kentucky, who has a very extensive and excellent apple orchard and who is a large producer of cider, recently determined upon making a new experiment. Last year he dug a cistern, the interior of which he carefully cemented and made water-proof, then by means of a pipe from the cider mill he continued the manufacture of cider until the cistern was full. He claims to have solved the problem of keeping cider sweet all the year round. Whenever he wanted cider he drew it from the cistern with a pump, in the same manner as he would a pail of rain-water, filling the barrels with it as they were ordered by customers. The cider is said to be not only of extraordinary flavour, but kept much better in this way than it would in barrels. This is the first experiment of the kind that has ever come to the knowledge of the *Criterion*, but as its success is vouched for by a well-known Kentucky paper, it must be true.—*Grocers' Criterion*.

A great many men employ the first of their years to make their last miserable. Spare when young, and spend when old.

God gives peace not as the world giveth. Many forget this truth, and when all is favourable without, think they have the peace of God.



A FEW HINTS ABOUT CHICKENS.—"Blood will tell," and to hope for the best results we must choose from no plebeian stock, but look among those of patrician birth, whose pedigree will bear inspection. It is claimed, on good authority, that the cross of blood between the Leghorn and Plymouth Rock, or Leghorn and Brahma, supplies the choicest meal for the table.

Experience clearly proves that chicken is a favourite and healthy fowl for the well man, and our best medical authority places it on the list of meats permissible for the person suffering from various diseases.

Careful housekeepers, who raise their own poultry, give them no food for twenty-four hours before killing and dressing for their own table. Remember this, and in selecting for your table, buy none where the intestines have not been removed, or the crop emptied; otherwise the flavour of the chicken will be impaired.

In choosing for any purpose but broiling and frying, choose those that are full grown, but not old. When young the points are neither stiff nor flabby; the skin is thin and tender and may be easily broken, and the breastbone will yield to pressure. Poultry should be kept a few hours after killing before cooking, but always pick and draw as soon as possible.

If the fowl is brought to you alive, then it becomes necessary to understand how to remove the feathers. If plucked while warm, the feathers will come out quite easily, but the better method is to scald the fowl by pouring over it, from the mouth of a tea-kettle, boiling water. Hold the fowl over a pail while this is done, wet every portion, and pick immediately; free it from all pin feathers, and singe over a bright blaze; cut off the legs at the first joint, then draw the fowl by making an incision in the body, between the breastbone and the tail. In removing the entrails, great care must be taken not to break the gall-bag, for if any of the contents be spilled it will make any portion of the meat it touches bitter beyond repair; remove the crop from the neck, split open the gizzard and peel out the lining, and free the heart and liver from the waste portions; wash outside and in, and cut from the back of the tail the oil sack.

If a chicken should not be perfectly sweet inside, which sometimes happens, when bought dressed from the market, put a teaspoonful of soda in the first water in which it is to be washed, rinsing it thoroughly out afterwards that it may leave no taste of soda in the meat.

To cut up a chicken for any purpose, make with a sharp knife an incision in the skin around the leg, press slightly away from the body, which will unjoint the member, and separate with a clean, sharp cut; treat the wings in the same manner, and then sever leg and wing from the other side of the body. Leave no unsightly, ragged edges to betray your lack of skill. Cut the membrane down between the breast and tail to the backbone, and separate just below the ribs; find the joint in the neck by moving it back and forth until it is unjointed, then cut close to the body; cut the wish bone in a slanting direction from the breastbone down toward the neck. Find the joint in the shoulder blade and separate; divide the breast from the back by cutting through the cartilage connecting the ribs; the breast should be left whole, except for broiling or frying. Remove all fat from the fowl that can be done with ease, and substitute butter in its preparation; where slices of salt pork can be used it lessens the amount of butter needed. The fat taken from the fowl can be tried out and added to the meat drippings used for the many purposes of the kitchen, but never put it with the lard used for pastry, for the chicken flavour will readily be detected.

In serving broiled or roast fowl be sure that your platter is large enough to save the carver the an-

noyance of having his slices fall on your cloth. There should be a generous allowance of room for the meat to lie in order around the carved towl without hanging over the edge of the dish. Before announcing the dinner be sure and see that the thin blade of the carving knife is bright and sharp; the fork should be strong, with long tines and a guard. The work may be done either standing or sitting, the main point being to do it neatly, without scattering crumbs or gravy, and to slice and divide the meat in such a manner that each may be served equally well. The wings and breast meat are considered the choicest portions, and where there are ladies at the table, it is courtesy to help them of this portion. Ease may be acquired in carving if one will study the anatomy of an uncooked fowl in the kitchen department by dissecting one for a fricassee, according to the direction just given. Learn to hold the knife and fork easily, as strength is not required so much as knowledge of fowl anatomy. It is best to make your first efforts in the presence of the family circle alone.

ROAST CHICKEN.—Choose one fully grown; after cleaning properly, rub outside and in with salt and pepper and dredge with flour. Prepare a dressing made of dry bread crumbs, seasoned with salt, pepper and butter and a little summer savory or thyme, moistened with milk. (Dry bread is to be preferred to fresh). Fill the bodies with this, sew them up, tie the wings close to the body, and cross the legs over the tail and tie close; fill the crops and tie the skin of the necks close; roast in a moderately hot oven two hours, or according to size and age; baste at first with butter and water, until there is enough of their own gravy. Cook the giblets tender in water, chop them fine, and add to the gravy made after the chicken is taken up by thickening with flour moistened with water to prevent lumps.

FRICASSEED CHICKEN.—A fowl may be of quite an uncertain age for this purpose; given time enough it will become tender, and is better than a young fowl, as the meat is richer; cook it slowly, for fast boiling hardens the meat; cut up the fowl according to the directions, and put into a pot and cover with cold water; just before boiling a scum will rise to the top; skim this off and boil tender; it may be necessary to add a little boiling water for the gravy. Season with salt and pepper and thicken with flour well mixed with butter; this is nice if three or four slices of salt pork are put in with the boiling chicken; break into a large platter (never cut them) some hot baking-powder biscuit; arrange the chicken in the centre and pour gravy over the whole.

CHICKEN AND HAM.—Prepare and stuff a young fowl; cut thick slices of cold boiled ham large enough to envelope the chicken, tie the ham securely around it with a string, and put it into a dripping pan with a little water, and bake slowly an hour and a half or until tender. Baste it frequently while baking, cover them at first to hold the steam. When tender untie the ham, and lay around the chicken, on a hot platter. Thicken the gravy with flour and stir in a little chopped parsley, boil up and pour over the chicken, or serve in a gravy boat if preferred.

CHICKEN PASTE FOR SANDWICHES.—To four cupfuls of finely chopped chicken, add a teacupful of finely chopped ham, season to taste with salt, pepper, mustard and tomato catsup, add enough of the liquor in which the chicken has boiled to mix the meat into a paste, spread between slices of buttered bread.

CHICKEN CROQUETTES.—Mince cold chicken as fine as possible, season with salt, pepper and a tablespoonful of butter. Add three well-beaten eggs, and a teacupful of the liquor in which it was boiled. Mix thoroughly, shape into cakes, dip in beaten egg, then into cracker crumbs, roll lightly, and drop into boiling lard. Fry a light brown and serve hot.

CHICKEN SOUP.—An old fowl is used best in a broth or soup. Give it time enough and boil slowly, season with salt, pepper, and a few sprigs of celery top. Serve hot. The chicken can be made very palatable by frying in salt pork drippings or butter, after it is taken from the broth.