

gained their position, by a little extra care and selection in an economical way. They have done no more than what every farmer can afford to do, and should do. Every farmer cannot be a prize winner, but with a little care, selection, and proper feeding, he may vastly increase his income.

It is the same in all kinds of stock. Some farmers sending to the cheese factory realise forty dollars a cow; others not more than fifteen dollars.

These are facts, and you have only to visit the farms, to find out the secret of want of success; barn-doors down, or propped up with rail, and a general want of care all round; poor pastures, no green-crops for summer feeding, no corn for autumn, and many other things neglected, which neglect a small amount of labour would rectify.

Yours truly, AYLMER.

To A. JENNER FUST, Ed.

The above letter, from the venerable Lord Aylmer, hits a blot that we have many a time perceived but have hardly seen our way to obliterate.—Ed.

Household-Matters.

In advising young girls who are coming to town in search of employment, I would say, take a situation as domestic help rather than in a shop or factory. In the former you have, as a rule, only one person to take orders from.

In a shop, you have the proprietor and the public too to please, and at first you find the salary very small, in fact not sufficient to pay for board and lodging for some time.

Factories are not to be thought of for young country girls, however fascinating it may sound to get nearly all the evenings free. The pay for this is small till they become exports in the business, and many girls who have tried it have found to their cost they are quite unable to bear the strain of it.

In the end they are obliged to give up and take domestic work, it being more suitable to a country bred girl; such being the case, let them be careful to take a place for which they feel pretty certain of being capable.

There is a well conducted "Home" for this purpose where employment, for respectable girls, can be found No. 2434 St Catherine Street, Montreal.

They have only to enter their names as wanting situations, and the matron will know at the sight of a girl what sort of one is suited to the applicant, thus saving much time and worry. At this place they can stay a few days and rest till they find what they want, and at very little expense. This home is not a charitable institution but has been established by ladies as a rest for those who have not much money to spare, and also to help those who wish to help themselves.

Let girls come with a determination to do their very best and they are sure to get on. Let them leave "soci" alone and remember they have for so many dollars a month taken upon themselves certain work, and try and do it the very best way they know how, never minding if they have to change their mode now and then to suit the desire of their employer. Town work and wages are very unlike country work; let girls try and not give way to bad temper when spoken to, but be firm and keep all signs of that to themselves.

Those who have been in the habit of depending on mothers to cover up any little short-comings will find it hard to be told of faults. Happy the girl who will take reproof kindly, and do better in the future, instead of giving way to temper, and may be losing a good situation.

Few people care to take girls who change places often.

Curried rabbit.—1 rabbit, 1 apple, 1 onion, 2 oz butter, 1 oz flour $\frac{1}{2}$ lb. rice, 1 table spoonful curry powder, 1 cup of cream, 1 teaspoonful lemon juice $\frac{1}{2}$ teaspoonful of salt, 1 pint stock.

Cut the rabbit into small joints, only using the best parts, the head and neck can go into the stock pot.

Wash, wipe dry, and dust over with flour.

Fry each joint all over in the butter, take out of pan and keep hot, chop the onions and apples up and fry after freeing both and coring the apples, fry a few minutes stir in the curry powder, and let it fry also. Now mix in the flour, add the stock; when it boils place in a stew pan with the joints of rabbit and simmer gently till the meat is quite tender.

When done add salt, lemon juice and cream, but do not let it boil after these ingredients are in.

Heap up on a hot dish, and send in a dish of boiled rice (dry) with it.

Every woman knows that house-keeping is growing less simple and more and more complex each year. There was a time in our history and the older of us can look back to it, when housekeeping was a pleasure rather than a burden. The kitchen was a study in simplicity; now it is fast becoming a bewildering of intricacies. The table was a pleasure; now it has become a care. A room was furnished in those times for comfort; now it is furnished first for show and then incidentally for convenience and comfort. The bedrooms were perfect heavens of inviting neatness, restful to the eye as well as to the body; now our sleeping apartments are what our drawing-rooms used to be. Our halls used to be halls; now they are practically rooms. The different departments of the home have not only increased in number, but in contents as well, and a woman who, years ago could rule a whole family comfortably, has now her hands full in properly governing even a single part of a home. We have in our domestic machinery what we call advanced. That is true, but have we really improved?

A home that professes to be well-regulated to-day is far more difficult to manage than was the same kind of a home fifty or sixty years ago. For a woman to be a housekeeper nowadays over such a home as a man will come to and remain in, is no small matter. The task is a difficult one, and is growing more difficult every day. The simpler methods of the past cannot be applied to the present. We have progressed in the art of home-making; things that were regarded as luxuries a score of years ago are now looked upon as necessities. But simplicity of methods has not kept pace with our growing wants. The easy part of the house is easier, but the hard part of the house has grown harder. And upon the women, of course, falls the burden of the latter. Complexities have followed almost every advance we have made. Science and mechanism have come in and

made, in a sense, certain specific arts in housekeeping easier of accomplishment. But while these mechanical contrivances have decreased labor, they have also been the means of introducing such a multiplicity and variety that care is augmented in far greater proportion than labor has been lessened. Improvements are often as dangerous as they are beneficial. While they may remove manual labor they often bring mental exercise, and deceive us into undertaking more than we can well carry out. Time is a good thing to save, but not at the expense of either mental or physical strength. The simpler a home the less is the strain; the more elaborate we make it the greater is the care, no matter how many time-saving devices we may call to our assistance. Somebody must supervise, and supervision is often far more wearing than actual work.

Caring for What the World Says.—Why will you keep caring for what the world says? Try, O try, to be no longer a slave to it! You can have little idea of the comfort of freedom from it—it is bliss! All this caring for what people will say is from pride. Hoist your flag and abide by it. In an infinitely short space of time all secret things will be divulged. Therefore, if you are misjudged, why trouble yourself to put yourself right? You have no idea what a great deal of trouble it saves you. Roll your burden on Him, and He will make straight your mistakes. He will set you right with those with whom you have set yourself wrong.

Here I am, a lump of clay; Thou art the potter. Mould me as Thou in Thy wisdom wilt. Never mind my cries. Cut my life off—so be it; prolong it—so be it. Just as Thou wilt, but I rely on Thy unchanging guidance during the trial. O, the comfort that comes from this!—Gxn. GORDON. F. A.

A time-table for baking.—Beans, 8 to 10 hours.

Beef, sirloin, rare, 8 to 10 minutes per pound.

Beef, sirloin, well done, 12 to 15 minutes per pound.

Beef, long or short fillet, 20 to 30 minutes.

Beef, rolled rib or rump, 12 to 15 minutes per pound.

Biscuit, 10 to 20 minutes.

Bread, brick loaf, 40 to 60 minutes.

Cake, plain, 20 to 40 minutes.

Cake, sponge, 45 to 60 minutes.

Chickens, 3 to 4 pounds, 1 to 1 $\frac{1}{2}$ hours.

Cookies, 10 to 15 minutes.

Custards, 15 to 20 minutes.

Duck, tame, 40 to 60 minutes.

Fish, 6 to 8 pounds, 1 hour.

Gingerbread, 20 to 30 minutes.

Graham gems, 30 minutes.

Lamb, well done, 15 minutes per pound.

Mutton, underdone, 10 minutes per pound; well done, 15 minutes per pound.

Pie-crust, 30 to 40 minutes.

Pork, well done, 30 minutes per pound.

Potatoes, 30 to 45 minutes.

Padding, bread, rice and tapioca, 1 hour.

Padding, plum, 2 to 3 hours.

Rolls, 10 to 15 minutes.

Turkey, 12 pounds, 3 hours.

Veal, well done, 20 minutes per pound.

Recipes from old Virginia.—Halibut

Steaks and Sauce: Lay the steaks for

an hour in iced salt and water; wipe

dry, coat with cracker dust and beaten egg and fry a nice light brown. Beat 4 tablespoonfuls of butter light, with strained juice of a large lemon; mix with this and whip to a green cream 4 tablespoonfuls finely chopped parsley. Fill the emptied halves of small lemons with this and garnish the dish with them, serving one with each portion of fish.

Rebel Pudding: One pint of fine bread crumbs in 1 pint of milk, 1 cup white sugar, yolks of 4 eggs, quarter of a pound of butter and lemon or vanilla extract. Whip whites of the eggs stiff with pulverized sugar; spread over the pudding a layer of jelly, then the whites of the eggs, and replace in the oven for a minute or two. To be eaten cold with cream.

Sardine Toast: Drain, skin and remove bones. Place on a hot dish in the oven for ten minutes, and then place layers of split sardines on slices of hot, well-buttered toast. Dust with pepper and serve hot with a sprig of oress and slice of lemon.

Boiled Apple Dumpling: One quart flour, 1 measure each acid and soda, 1 teaspoonful salt Rub into flour a piece of butter or nice lard size of an egg and 2 quarts finely chopped apple. Make into dough with sweet milk. Boil in a bag 1 hour and 10 minutes. Slice and serve with cream sauce. The water must be boiling when the dumpling is put in and not allowed to stop boiling an instant.

Lobster à la Newburg: Mash smooth the yolks of 4 hard-boiled eggs with half a pint of cream. Into 4 ounces of softened (not melted) butter stir 2 even tablespoonfuls flour and add to it the yolks and cream. Now add 1 pint of lobster meat picked fine—canned lobster will do—and place all in a stewpan over another vessel of boiling water until the whole thickens.

Mock Terrapin: Fry a calf's liver a nice brown. Hash it and dust thickly with flour, mustard, pepper and a little salt; add 2 hard-boiled eggs mashed fine, lump of butter the size of an egg and a teacupful of water. Boil up a few minutes. Cold veal is also nice cooked thus.

Quince Syrup for Hot Cakes: Grate three large quinces, add 3 lbs of granulated sugar and a quart of water. Let it simmer slowly for two or three hours after having brought it to the boiling point. (1)

Chicken and Mushroom Patties: Cut fine the meat of a tender chicken boiled. Chop a cupful of canned mushrooms, and mix with the chicken. Into a saucepan put a tablespoonful nice butter; add 2 level tablespoonfuls flour; and when smooth, a gill each of hot milk and cream. As soon as this boils, add the meat, and season with salt and pepper; and when all is very hot, add the yolks of 2 well-beaten eggs. This is prettily served in little baskets made of lettuce leaves tied with narrow ribbons, or in fancy paper cases.—Mrs. W. L. Wise.

F. A.

Mr. Moore's Lectures.—We note with pleasure that the lectures on farming given by our correspondent Mr. Geo. Moore are increasing in popularity and being well received and appreciated, as one or two of the excellent list of testimonials will show.

Brome Corner,
County of Brome.

The representative farmers in this vicinity listened with marked attention, Mr. Moore's treatment of the important subjects connected with our dairy in-

(1) Curious how little the exquisite flavour of the quince is appreciated here.—Ed.