

of milk from four cows
and tub and keep as cool
morning, then strain the
with it and set on stove,
ons under to prevent it
o quickly. Bring to 86
d one-fifth of a cheese
which has been soaked
tir it well through the
om stove and add one
Hanson's No. 2 rennet
(in this case) dissolved in
water. Stir well through
and let stand 20 minutes,
firm, then cut it as fine
back on stove and keep
to 98 degrees. Remove
quite frequently for about
l it feels firm and falls
ly squeezed in the hand.
the curd into a cheese
ramer in a large kneading
has drained a few minutes
neading pan, from which
en poued, and add the
0 quarts milk, then put
oth which has now been
press. A press may be
ght-sided pail with the
and with a round piece
fits inside for the "fol-
ver across the top of this
ght on the lever, and
more weight on till bed
he press over night and
may take it out, rub with
butter and put in a cool
rennet tablets can be
store or any store where
are kept. One tablet
0 to 100 lbs. of milk,
ckly if only 70 lbs. are
recipe was sent us
y Mrs. R. B., Algoma,
recommended as good,
ed out on an ordinary
ant of coloring, by the
ant on the season, the
and market demand.
mend turning the cheese
o that the moisture will
side. Also, as a rule,
me to the surface of the
obing with butter is not
butter, however, may

GEO. H. MONTGOMERY, K.C.
Dominion Express Building, Montreal
The sale will be held the day following the Cottingham sale at Ormstown, so that buyers from outside points can have the privilege of attending two sales of high-class Ayrshires.

Auctioneers—T. E. ROBSON, M. ROTH.

The Calla (*Richardia Africana*) should be rested all through the summer by leaving the pot on its side in some shady corner in the garden. Do not give it any attention whatever. It will die down but it will come up again. In the autumn start into growth again, giving plenty of water. Callas grow best in good loam or wood's earth, and need plenty of root-room, with drainage material (broken crockery or bricks, covered with moss) in the bottom. Keep moist but do not let water stand in the saucer. When

Head Office and Factory: Toronto

Brown Betty.—Put in a shallow pan 2 tablespoons butter for each cupful of bread-crumbs used and toss the crumbs about in it until buttered. Grease a baking-dish and sprinkle thickly with the crumbs. Next put in a layer of juicy, sweet, cooked apples flavored with a little grated orange or lemon rind, then more crumbs, and so on until the dish is full, having crumbs on top. Bake in a moderate oven for half an hour, and serve hot with cream, thin custard, or hard sauce flavored with nutmeg. Raw peaches, plums, pears, or berries may be used for such a "Betty."