

## ✧ Our Book Table. ✧

THE SOIL, its nature, relations and fundamental principles of management, by F. H. King, Professor of Agricultural Physics in the University of Wisconsin. New York: MacMillan & Co. 1895.

This excellent work is the first of an entirely new series of books, edited by Professor L. H. Bailey, and to be known as "The Rural Science Series," which is to include a series of readable and popular monographs on agricultural subjects. This one contains over 300 pages, and is illustrated with numerous engravings. It treats of soil, composition, soil moisture, soil temperature, farm drainage, irrigation, tillage and fertilizers, etc. The price is only 75 cents.

CATALOGUES.—*Rennie's* Autumn Catalogue, Bulbs and Plants. Wm. Rennie, Toronto. . . . *Vilmorin-Andrieux et Cie.*, Oignons a fleurs et fraisers. Address 4 Quai de la Megisserie, Paris, France. . . . *Elwin Hersee*. Woodstock, Bloomsdale Nursery. . . . *Fred E. Yering*. Rochester, N. Y., Fruit Trees. . . . *Stephen Hoyt & Sons*, New Canaan Nurseries, New Canaan, Conn. . . . *John A. Bruce & Co.* Flowering Bulbs, Hamilton, Ont. . . . *T. V. Munson*. Trees and Plants, Denison, Texas. . . . *Geo. S. Josselyn*. American Grapes, Fredonia, N. Y. . . . *John A. Bruce & Co.* Seeds, Hamilton, Ont. . . . *The Loret Co.* Trees and Plants, Little Silver, N. J. . . . *J. A. Simmers*. Bulbs, 147 King St. E. Toronto, Ont. . . . *P. J. Berkman's*. Fruit and Ornamental Trees, Augusta, Florida.

JOURNALS.—*Farming*, is the title of a new monthly magazine, issued by the Bryant Press, Toronto. September No. is the first issue, and if the high tone and useful character of the contents of this number can be maintained, it will surely be the very Journal needed by Ontario farmers.

*Mayflower* for September, 1895, comes to hand, enlarged and improved. It has numerous interesting articles for flower lovers. Address, John Lewis Childs, Floral Park, N. Y.

## RECIPES FOR NOVEMBER.

Again the apple, that wholesome, toothsome, handsome fruit is here, and baked apples, apple sauce, apple pie, apple fritters, apple jam, apple snow, and even fried apples, will grace our tables.

"*Brown Betty*" is another way of preparing this fruit that makes it delicious. Pare, core, and slice six tart, juicy apples; put a layer of stale breadcrumbs in the bottom of a baking dish, then a layer of apples, then more crumbs till all is used, having the last layer crumbs. Add half a cup of water to a half-cup of molasses, and stir in two table-spoonfuls of brown sugar; pour this over and bake in a moderate oven for one hour. Serve with cream.

"*Apple Mound*" is made by paring, quartering, and coring six large, sour apples; put them in a pan with one pint of water and two cupfuls of sugar, cover closely, cook in the oven half an hour, then remove the cover and continue cooking until a little of the juice will turn to jelly when dropped on a cold plate. Pour it into a wet jelly mould, and when it is cold and stiff turn it out into a deep platter, and pour a pint of sweetened and flavored whipped cream around it.

*Citron Preserves*.—Peel, cut into slices three-quarters of an inch thick, remove seeds, cut into squares, weigh, boil at once in water, without sugar, till tender; take out and drain, throw away water; make syrup with fresh water, pound for pound of fruit, using white sugar; add fruit; then boil till clear and the flavoring get well set. Flavor with root ginger or lemon juice to taste; if ginger, remove when finished. The syrup should be of the consistency of honey when finished. Citrons thus boiled without sugar cook more quickly, and make more tender preserves; they are clearer also, when the first water is drained off.—Live Stock Journal.