

HUMOROUS.

Why Johnson's Ram Failed to get a Premium.

Our county fair is just over; but Johnson's Cotswold ram did not take the prize that was offered for the best animal of that kind. Judge Klump was chairman of the committee on rams, and he manifested the deepest interest in Johnson's ram; indicating clearly that if any sheep ought to take a prize that one ought to. Johnson's ram was by itself in the pen with a high board fence, and before adjudicating the prizes the Judge thought he had better go in and make a close examination of the animal for the purpose of ascertaining the firmness of its wool. As soon as the Judge reached the interior he walked toward the ram, whereupon the ram began to lower his head and to shake it ominously. Just as the Judge was about to feel the fleece, the ram leaped forward and planted his head in the Judge's stomach, rolling him over on the ground. Before the Judge had time to realize what had happened, the ram came at him again and began a series of promiscuous butts, each given with the precision and force of a pile-driver. It butted the Judge on the back, on the ribs, on the arms, on the shoulder-blades, on the bald place on his head, on his shins; it butted his nose, it butted his watch into a mass of loose cog-wheels, it butted his spectacles off, it butted his high hat into black silk chaos; it butted him over into the corner and up against the fence, then it butted four boards off the pen, and escaped into the fair ground; and skeddaddled, and would not wait to have the First Prize Ticket pinned to his ear. Judge Klump did not go after it. No, no! Four men came in and carried him home. The Doctor anticipates he will recover by the next fair.

Magruder's Goat.

Mrs. Magruder's baby is carried out by the nurse now, since the accident to its carriage. Magruder thought it would be a good idea to have a tame goat to pull at the coach, and he bought one for that purpose; but one day the goat met another goat that differed from him in politics or religion, and each undertook to convince the other by jamming him in the skull. Every time Magruder's goat would rear up preparatory to making a lunge forward, Magruder's baby would turch over backward, and when Magruder's goat struck the other goat, the concussion would shake the milk in the baby's stomach into butter. And sometimes the other goat would aim at Magruder's goat, which would dodge, and then the other goat would plunge headforemost into the coach and smash the baby up in the most frightful manner. And in the midst of the contest a couple of dogs joined in, and Magruder's goat backed off and tilted the coach into the gutter, and the dogs, biting around kind of generally, would snap at the goat and cause it to whirl around just in time for the bite, until at last the goat got disheartened and sprang through the fence, leaving the coach on the other side, and it struggled frantically to escape while the other goat crowded up against the baby in order to avoid the dogs, and finally knocked the baby out, and butted the coach to splinters. They say the way Mrs. Magruder eyed Magruder that afternoon, when they brought the baby home mutilated and disheveled, was simply awful to behold; but she didn't speak to him for a week, and he had to soften her down by buying her an ostrich feather for her winter hat. The goat is still at large. Anybody who wants him can have him free of charge. Magruder doesn't recognize the animal when he meets him upon the street.

Max Adler.

FEMALE DRESS.—This is how a lady authoress says it feels:—"Take a man and pin three or four large tablecloths about him, fastened back with elastic and looped up with ribbons; drag all his own hair to the middle of his head and tie it tight, and hairpin on about five pounds of other hair and a big bow of ribbon. Keep the front locks on pins all night and let them tickle his eyes all day; pinch his waist into a corset; give him gloves a size too small, shoes ditto, and a hat that will not stay on without a torturing elastic, and a frill to tickle his chin, and a little lace veil to blind his eyes when he goes out to walk, and he will know what a woman's dress is." My!

A Springfield man recently took a bath in the dark. He managed well enough, only he got hold of a piece of stove-black instead of soap, with marked results.

Minnie May's Department.

Now that the long winter evenings are coming on, I take the liberty of suggesting a few practical hints to my readers to pass the winter pleasantly. There is nothing that so thoroughly binds a family together as a beautiful home. It does not require everything around us to be of the most elegant or costly description, but that it should be neat, tidy and cosy, and every facility is made the most of, and where the mother and daughters vie with each other and exercise their ingenuity during their leisure moments in planning little devices which will go towards improving some room, or engaging themselves upon something that will give pleasure to husband, father or brother.

Let us, if we have not done it heretofore, commence at once to make our homes cheerful with pictures and flowers during the chilling blasts of winter. Let each member consider it a duty to take a share in making this a pleasant season in their homes, and we venture to affirm that there will be a less desire on the part of the younger members of the family to seek other scenes. I give below some excellent "Devices of Autumn Leaves," which will afford very pleasant employment to those who have the time to spare.

MINNIE MAY.

Devices of Autumn Leaves.

An exquisite transparency may be made by arranging pressed ferns, grasses and autumn leaves on a pane of window-glass, laying another pane of the same size over it and binding the edge with ribbon, leaving the group imprisoned between. Use gum tragacanth in putting on the binding. It is well to secure a narrow strip of paper under the ribbon. The binding should be gummed all around the edge of the first pane, and dried before the leaves, ferns, etc., are arranged; then it can be neatly folded over the second pane without difficulty.

To form the loop for hanging the transparency, paste a binding of galloon along the edge, leaving a two inch loop free in the centre, afterward to be pulled through a little slip in the final binding. These transparencies may either be hung before a window, or, if preferred, secured against a pane in the sash.

In halls, a beautiful effect is produced in placing them against the side-lights of the hall door. Where the side-lights are each of only a single pane, it is well worth while to place a single transparency against each, filling up the entire space, thus affording ample scope for a free arrangement of ferns, grasses and leaves, while the effect of the light passing through the rich autumnal colors is very fine. Leaves so arranged will preserve their beauty the entire winter.

An exceedingly pretty standing for a lamp can be formed of eight oblong transparencies (made of glass and autumn leaves, as described) tacked together with strong sewing silk so as to form an eight-sided, hollow column. To hide the lamp candlestick, the screen should be lined throughout with oiled tissue-paper, either white or of a delicate rose-color.

A better plan still is to get the effect of ground glass by rubbing each strip of glass on a flat paving stone, plentifully covered with white sand. This grinding process, of course, must be performed before the leaves are inserted, and then only upon the inner sides of the glasses.

DEAR MINNIE MAY,—In accordance with "Home Girl's" request in the last number of the Advocate, I send the following recipe for making

LEMON PIE.

Take the yolks of three eggs, one and a half cups sugar, one cup water, one tablespoonful flour, the juice and rind of one lemon; chop the rind and stir the whole together. Bake as custard. Beat the whites of the eggs to a froth, and add four tablespoonfuls white sugar. Put this on the top evenly, when the pie is nearly done, and bake to a light brown.

Sherkston, Sept. 4th, 1875.

DEAR MINNIE MAY,—I see one of your lady correspondents asks for some recipes; I think I can supply her with some of them.

For lemon pies—puddings, we call them in England—I use the following:

Two large, ripe lemons; cut, and strain the juice into a saucer, but do not let the seeds in, or it will be bitter; grate off the thin yellow rind. Take half a pound of white sugar and the juice and grated rind of the lemons, half a pound of fresh butter, and beat all together in an earthen vessel till it is like cream; then beat six eggs very smooth in another vessel, and add gradually to the mixture, beating all the time, or it will curdle. Have ready a light puff paste, and line the sides of broad-rimmed ware plates or dishes, but do not put any paste under the mixture. Bake directly in a moderately warm oven half an hour; send to table cold. If made rightly, it will cut smooth and shining, like a custard, but far superior. If I happen to be short of lemons, I use one lemon and as much essence of lemon as will bring it to the same flavor.

TAPIOCA PUDDING.

Take four large tablespoonfuls of tapioca; wash it in cold water, then drain it, and put it in a quart bowl with as much cold water as will cover it; let it soak all night, and in the morning put it on to boil, adding as much new milk to boil it with as will make it like sago. Be sure to keep it stirred, or it will burn. When done, put it into an earthen dish; when nearly cold, add six eggs, a little more milk, a small piece of butter, white sugar to sweeten it, and either lemon or nutmeg to flavor. Bake till brown.

COCONUT CAKE.

Cut and peel some pieces of ripe coconut; lay for a little time in cold water. Then take out and grate with a carrot grater as much as will weigh half a pound. Beat eight eggs till light and smooth. Have ready half a pound of crushed loaf sugar, and stir into the beaten eggs alternately with the coconut. Add a large handful of flour, one nutmeg grated fine, a glass of sherry wine, and stir the whole very hard. Butter a long tin pan; bake in a quick oven, and bake it well. When cold, cut it in squares and ice. Flavor the icing with rose water.

CHOCOLATE PUFFS.

Beat stiff the whites of three eggs, half a pound of loaf sugar, and three ounces of chocolate scraped down fine. Dredge it with flour to prevent its oiling; mix the flour well amongst it. Then add the chocolate gradually to the egg and sugar; stir the whole hard. Cover the bottom of a square tin pan with white paper; place upon it spots of powdered sugar about the size of half a dollar. Pile a portion of the mixture on each spot, smoothing with the back of a broad knife dipped in water. Sift white sugar over the top of each. Set the pan in a brisk oven; bake a few minutes. When cold, take them from the paper with a broad knife.

MRS. C. BAKER.

Westminster, Sept., 1875.

Cabbage.

TO BOIL CABBAGE.—Wash very thoroughly in cold water; look between the leaves, where insects and worms are very often secreted; then put into boiling water—some say without salt; we prefer to add salt when half done; boil quickly till tender; then take it out with a skimmer into a colander or sieve, and drain free from all water; season with a little butter and pepper.

TO BOIL CABBAGE WITH MEAT.—Select small, white, firm heads; cut in quarters; examine carefully; then lay the quarters an hour in cold salted water, to drive out any insects that may have escaped your observation. Skim all the fat from the pot in which the pork or beef is boiling, and put in another kettle and boil the cabbage in that, as it gives a disagreeable taste to meat when cold.

HOT SLAW.—Cut a firm, white head of cabbage into thin shreds; put it into boiling water; cook till tender; only just cover with water, so that when done there may be hardly any remaining. Just before dishing, add to one good-sized head half a teaspoonful of good cider vinegar, and a piece of butter half the size of an egg, with salt and pepper to suit your taste.

The Stratford Exhibition takes place on the 6th and 7th of October, and the St. Mary's Exhibition on the 5th and 6th of October.

Infectious.

SIR,—Two years ago I had a Durham bull. I had trouble with the three and four with calf. I attribute this season's cows going four exception of those season, all of the He has had no good can assign any reason your paper, and

Seymour, Sept.

[The infectious season we would other cause of the door life and instead of pasturing effect on him. sue with breeding air, plenty of efficiency of g unfruitfulness feeding—forcing]

One of Man's Our Agriculture.

SIR,—I have Australian oats and eleven third part of an acre, owing to their

Monkton, Se

Improvement.

Mr. Richard the highest price world's late sale State—\$5,600. year old "Miss" year old cow v Edmontson, p \$3,000, and "

We have rec try Journal," ing, managing, and every v man, the far Brooklyn, Ont tors and prp every success

Advice.

We advise cheese to Eng in Canada at pay best.

In England of whe t has lat admitted by all and quality favorable, and than was at one vary greatly are lighter than not more than heavy, and in abundant crop abroad than sh to import 12,0 America and F is said to be, cases there ar hand. From crops continue latest crop re injury caused a great mea Further north discoloration