

spending their lives in the search for progress in any shape or form. As long as it helps to lighten the burdens of the multitude, it also tends to bring nations together in peace and harmony.

The present century will see greater wonders still, things which appear to us as impossible now. As long as the world lasts the old cry will be heard far and near: EXCELSIOR.

It seems inappropriate to pass over the wonderful stride that has been taken in agriculture this century. Where is the jolly old fashioned smock-frocked farmer of the past? And where is his little more enlightened successor he of the breeches and gaiters? Happy souls who jogged along to market on what we now call cart-horses. Contentment reigned, where the farmer and his family "with a little assistance" did the work on it, their only recreation being a fair at the market town now and then. The going to church once every Sunday morning, contentedly sleeping through one hour of a learned discourse by the rector of the parish.

After a hearty midday dinner, the pipe and beer, with a nap and a few outside duties, finished the day.

Early to bed, up and round the farm in the early dawn, a hearty breakfast and a hard day's work filled up his days.

All these good people have passed away with the ungainly and unprofitable cattle of that time. Cattle with such length of limb good to clear a fence on an emergency.

The farmer who would live by farming now, must be a man who knows what he is about and keep himself well informed in everything that will profit himself or the farm.

The unprofitable ancient must be discarded, and replaced by the modern.

Beautiful cattle are to be got for the price of the long legged cattle; and they will make profit down to their very hoofs. Short of limb and small heads are to be seen everywhere.

In fact, no woman need fear meeting one

of those fearful looking creatures of not more than 20 years ago called a pig, with length of limb resembling a small donkey.

The modern species would not deign to call him cousin.

### A CHRISTMAS CAKE.

A rich cake should be made some weeks before it is to be eaten, as it greatly improves with the keeping; especially so when the cake is to be used with almond icing. The cake should be ten days or a fortnight old before it is iced. Here is a receipt for an old-fashioned fruit cake, to be covered first with almondicing, then with a white sugar one. The ingredients are 1-2 lb. butter, 1-2 lb. brown sugar, 1-2 lb. flour, 1-4 lb. raisins, 1 lb. currants, 2 oz. almonds; 2 oz. citron, 2 oz. mixed peel, 1-4 gill brandy, 5 eggs, flavouring of spice, nutmeg, and a little ground ginger. Pass the flour through a sieve with a pinch of salt. Prepare the fruit carefully, then the tin in which it is to be baked, so that all may be in readiness. Cream the butter and sugar together till quite soft, so that it will drop like cream from the spoon. Add the eggs one at a time, beating well, after each is added, add the fruit, flour, etc., gradually, then the brandy. Pour into a tin, and bake from two to two-and-a-half hours, in a hot oven for the first few minutes, then move into a cooler part and bake slowly.

The almond paste gives a delicious flavour through the whole cake.

### ALMOND PASTE.

Is made very easily. The cake for which I have just given the receipt will need 6 oz. ground almonds. See that these are freshly ground, as keeping turns them rancid. Three oz. icing sugar, 3 oz. castor sugar, one egg, a little flavouring and colouring. Pass the icing sugar through a sieve; add the castor sugar and the ground almonds; add the almond flavouring, and mix with the egg; knead with the hands till the paste is quite smooth, then it is ready to place on the cake.