

HOUSEHOLD AND FARM.

Useful Receipts.

BREAKFAST MUFFINS.—The ordinary batter for rice griddle cakes, put into muffin gem-pans and baked in a quick oven, makes a more featherly mullin than any of the usual receipts. Oatmeal porridge, also, stirred into flannel cake batter, in lieu of flour, makes a delicate griddle cake. In both of these the chief ingredient having been cooked before, makes rapid baking effective.

NET CAKE.—Take four tablespoonfuls of flour, four tablespoonfuls of brown sugar, one tablespoonful of butter, one egg, one teaspoonful of chopped nuts, a pinch of salt and black pepper. Grate and heat a long biscuit-pan, mix all ingredients well and spread thinly on the heated pan lengthwise, then cut crosswise in strips. Turn the pan over, and when cool the cakes should be quite crisp.

POTATO BALLS WITH CREAM.—Pare a large number of round potatoes, and cut balls from them with a vegetable scoop. Cover the balls with boiling water, and cook them 12 minutes; then pour off the water, and add to the balls a pint of boiling milk. Into this stir two tablespoonfuls of butter mixed with one of flour, and also a seasoning of salt and pepper. Boil up once and serve. Cover with a teaspoonful of chopped parsley.

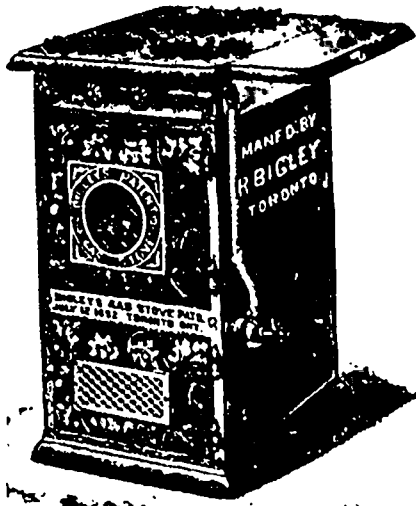
MILK GRAVY FOR BAKED BACON.—Add a pint of milk to the fat in the pan, pepper and a little salt. Moisten a tablespoonful of flour with a little milk, and when the milk in the pan is boiling stir in the thickening, but—and there is the secret—do not stir round and round, for that makes the gravy pasty, but with the edge of a silver spoon stir crosswise. After putting the gravy in the bowl or boat add a lump of butter the size of a hickory-nut.

BAKED CRABS.—After cleaning the crabs and seasoning them with salt and pepper, dip them in melted butter and sprinkle thickly with dry bread-crumbs. Put them in a dripping pan and set them in an intensely hot oven for five minutes. Serve immediately with mustard cream sauce. This is made of a cupful of milk, three tablespoonfuls of butter, one level teaspoonful of flour, one teaspoonful of mustard, half a teaspoonful of salt and a dash of cayenne. Put the milk on the stove in a double boiler. Beat the butter, flour and mustard to a cream, and gradually pour upon this cream the boiling milk. Add the salt and pepper and put the sauce on the stove in the double boiler to cook gently for three minutes.

PRESERVING.—Before preparing fruit for canning, the glass-jars, new and old, should be thoroughly washed and partly filled with warm water, sealed and turned upside down on the table, to determine that they do not leak. Fruit often spoils because care is not taken in selecting perfect jars and rubbers. To prevent cracking, the jars should be thoroughly heated before putting in the boiling fruit; this can be accomplished by having all the jars to be filled standing in a pan of hot water for a few seconds. Pour out the water and stand the jar on a plate to fill. The fruit should always be boiling hot when canned; if it should cool before pouring in the cans it must be placed on the stove and reheated before sealing. In canning all kinds of fruit overflow the jars before sealing.

Cultivate After Rain.

The surface soil should be stirred as soon as practicable after a considerable rainfall, as soon as the tools will work well. The cultivation should, as a rule, be shallow, leaving a thin stratum of the surface soil finely pulverized and completely cut off from the soil below. Where this is not done the extremely rapid evaporation which takes place from undisturbed wet soil on hot clear days may even in a few hours not only dissipate that which



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has just fallen, but also a part of that which the rain has caused to be drawn toward the surface from lower levels, and thus leave the soil actually drier than before the rain, even though it may look more moist at the surface.

When a succession of showers follow each other at just the right intervals and are of the right intervals to strengthen the capillary flow into the upper stratum from below each time, without any percolation taking place, it is evident that such soils left to themselves under these conditions may lose not only the water which falls directly upon them, but a considerable portion of that stored below down to at least five feet. On the other hand, if each shower is promptly followed by cultivation, there will be at first a movement of water upward, and finally the same rains which under other conditions would leave the lower strata drier than before it fell, may contribute a considerable amount by percolation to the deeper layers.

Stacking Straw.

Careful trials have proven that for Winter feeding one ton of good wheat or oat straw, one ton of good clover hay, and three or four hundred pounds of good wheat bran are equal to the same weight of timothy hay. With sufficient food of this kind given under comfortable shelter growing cattle or sheep can easily be kept in a thrifty condition during the cold weather. But much of the feeding value of straw depends on the way it is stacked. To make palatable food that the stock will relish, it is very essential that the straw be stacked so that it will keep in good condition.

A common mistake in stacking is to make the rick or stack too large at the start, and then if there is not a sufficient amount of the material to properly finish out, more or less of the straw is damaged, if not entirely ruined for feeding. The straw stacker now in general use by threshers greatly lessens the work of stacking, and if a little care is taken not to make the stack too large at the start, a rick can be built that will keep in good condition and often help very materially in feeding during the Winter. Keep the middle full, tramp evenly so that the stack will settle evenly, finish off as nearly in the center as possible so that the water will be carried away, and the straw will keep in good condition.

Pounds of Milk to a Pound of Butter.

Other things being equal, we would prefer for butter making the cow that made the most pounds of butter from one hundred pounds of milk, because it costs both time and money to make and handle the extra amount of water in the milk. The Jerseys have the best record of any as the rich milk givers, a Tennessee Jersey being reported as having made one pound of butter from five pounds of milk. This is exceptional, but it shows how rich concentrated milk may be. Twenty pounds of milk to one pound of butter may be regarded as very good milk, and twenty-five to one is above the

average, taking the country through. Since the Holstein breeders have been turning their attention to breeding for quality of milk as well as quantity, this breed has made some fine records. So many dairymen make the mistake of judging a cow more by the quantity of milk she gives than by its quality. Now that chemical tests are becoming such a common method of ascertaining the value of milk at certain factories, more attention will be given to breeding cows for the quantity of butter fat they should put into their milk; and this is as it should be, for the amount of butter fat in milk determines its value.

Double Cropping Poor Land.

The reason there is not more double cropping of land is because the soil generally is not rich enough to warrant it. It pays in the garden, which on most farms contain more fertility per square foot than can be found anywhere else. It will pay with field crops if care is taken not to crop exhaustively, and to sow alternately some leguminous plant that will increase fertility instead of lessening it. Clover is generally sown with some grain crop. This, in one sense, might be termed double cropping, as the grain and clover grow together until the grain is harvested. But this is certainly not exhaustive to the soil. As a rule it is best to have some crop growing on the soil all the time. When its surface is bare it is exposed to greater losses than when it is covered.

Poultry Notes.

Cleanliness is now the necessity on which profit on the flock will hinge later on.

Neglects now will be expensive. Now is the time when the flock must be made comfortable.

Shade and plenty of pure, fresh water are essential; without them the poultry will suffer greatly.

It would be well for those who now are getting plenty of eggs to try putting some away in salt. Put a layer of salt an inch or so deep in a box and place the eggs in, large end down. When the bottom is covered scatter the salt over the eggs until an inch covers them; then follow with another layer of eggs until the box is full; keep in the cellar on a swinging shelf or table—not on collar bottom. It is claimed eggs can be kept in this manner for five or six months and retain all their good qualities. It is worth a trial.

Let the poultry have a chance to run over the stubbles of the grain fields on the farm. They will for some time get all the food they will require, and it will only be necessary to give the old fowls a light feed in the morning. The chicks will of course require more attention and food. It will be good judgment during the hot period of mid-summer not to over feed the old birds.

Ground bone is essential to successful poultry-raising. It contains the elements of lime and animal matter so essential to liberal laying. When the

chickens run in the fields and pastures they get insects and other food that the penned-up poultry cannot get. This is why bone-grinders have become so popular among poultry breeders to grind up green bones for the hens. Bone-meal is also good for young chicks, and, like salt for stock, should be regularly supplied to the poultry, old and young.

Studying the habits of fowl and noting their manner of feeding and their selection of diet will teach one many things in practical poultry-raising.

Thoroughbred poultry possess all the practical utility points—the mongrels only have them in due proportion to what degree of pure-bred blood there is in the cross from which they sprung. The marked good qualities of the common fowls can be traced directly to pure-bred ancestors, remote as it may be in many instances. As a breed there is no such thing as common fowls—they are simply grades of the pure breeds.

The pure-bred fowls will not thrive on scrub treatment any more than will a Jersey cow if given no more chance than is often afforded common native stock.

THE MARKETS.

TORONTO, August 15, 1894.

Wheat, white, per bush.....	\$0 59	\$0 60
Wheat, red, per bush.....	0 59	0 60
Wheat, spring, per bush.....	0 60	0 61
Wheat, goose, per bush.....	0 57	0 58
Oats, per bush.....	0 32	0 35
Peas, per bush.....	0 63	0 65
Barley, per bush.....	0 42	0 43
Dressed hogs, per 100 lbs.....	7 00	7 25
Chickens, per pair.....	0 50	0 65
Turkeys, per lb.....	0 09	0 10
Butter, in pound rolls.....	0 20	0 22
Butter, in dairy tubs.....	0 17	0 18
Eggs, fresh, per doz.....	0 11	0 12
Cabbage, new, per doz.....	0 35	0 40
Colcely, per doz.....	0 60	0 75
Radishes, per doz.....	0 15	0 00
Lettuce, per doz.....	0 15	0 00
Onions, per doz.....	0 10	0 00
Rhubarb, per doz.....	0 15	0 00
Turnips, per doz.....	0 25	0 30
Potatoes, per bbl.....	1 25	1 50
Beans, per peck.....	0 30	0 60
Beets, per doz.....	0 15	0 20
Carrots, per doz.....	0 15	0 20
Apples, per bbl.....	1 25	2 00
Hay, new.....	7 00	8 50
Hay, timothy.....	9 50	10 00
Straw, sheaf.....	7 00	8 00

AT THE CATTLE YARDS.

The following were the prices at the Western cattle yards to day:

CATTLE.		
Good shippers, per cwt.....	\$ 3 25	\$3 50
Butchers' choice, picked, per cwt.....	3 00	3 50
Butchers', choice, per cwt.....	2 75	3 25
Butchers' medium, ".....	2 50	3 00
Bulls and mixed, ".....	2 25	3 00
Springers, per head.....	30 00	45 00
Milk cows, per head.....	20 00	40 00
CALVES.		
Per head, good to choice.....	4 00	6 00
" common.....	1 50	3 00
SHEEP AND LAMBS.		
Shipping sheep, per cwt.....	3 50	3 75
Butchers' sheep, per head.....	2 50	3 00
Lambs, choice, per head.....	2 25	3 00
Lambs, inferior, per head.....	1 50	2 00
HOGS.		
Long lean, per cwt (off cars).....	5 00	5 40
Heavy fat hogs.....	4 95	5 00
Stags, per cwt.....	4 50	4 75
Stags.....	2 00	2 50