

mixture. Boil separately and cool and dry in a clean cloth equal quantities of some or all of the following vegetables : young carrots, turnips, beetroots, French beans, celery roots, green peas, asparagus peas (the young tops of asparagus are called asparagus peas), and two artichoke roots ; when cooked, cut neatly into cubes or " discs " of about three-eighths of an inch, mix the whole in a salad bowl, sprinkle with ravigote and season with mayonnaise sauce. This salad requires great care in the selection of young vegetables. When properly made it is a splendid summer salad.

A. VEGETABLE SALAD may be made by boiling separately equal weights of the following :—French carrots, green peas, French beans, turnips and asparagus points ; dry these on a clean cloth and when quite cold cut them into cubes of one-quarter of an inch ; the French beans should be cut into squares ; and arrange them on a dish ; begin by placing the French beans in about equal quantities in narrow rows, the carrots, then peas, then turnips, then asparagus points, and if the dish is large enough and the vegetables sufficient, proceed again in the same order ; sprinkle the surface with a table-spoonful of ravigote—i. e., finely minced chervil, tarragon, burnet, chives, and garden cress, all previously blanched, strained, cooled, and dried on a clean cloth. Serve with mayonnaise sauce in a boat. The success of this, like our first salad, depends on getting the materials young and tender.

FISH SALAD.—Take the remains of any cold boiled fish and cut them into small scollops about two inches, and dip them into mayonnaise sauce ; wash if necessary, two freshly gathered young goss lettuce, a little endive and water cress, and drain over a colander and dry in a clean cloth by shaking to remove all the water ; break up the lettuce, water cress, and endive into pieces about three quarters of an inch in length, mince a small sprig of chervil two leaves of tarragon, and a few leaves of sorrel, peel and slice one cucumber and one beetroot, mix all together thoroughly, and begin by rubbing the dish with garlic ; now arrange at the foundation a layer of the green vegetables, then a layer of cold fish, meat, chicken or lobster, then a layer of myonnaise sauce, then a layer of vegetables, then a layer of fish and so on till made, finishing with the sauce. Some of the beetroot and cucumber may be saved to arrange round the dish with hard boiled eggs.

LETTUCE SALAD.—Two lettuces, two eggs boiled not more than seven minutes, a teaspoonful of dry mustard, pepper and salt to taste, and one tablespoonful of oil. Work the mixture into a smooth paste and add gradually three tablespoonfuls of oil and two of vinegar ; when mixed to the consistency of cream add two or three leaves of tarragon and one small eschalot finely minced, add the lettuce and a small handful of garden cress. Be sure the sauce is mixed thoroughly before adding vegetables.

TOMATO SALAD.—Five to six tomatoes, not too ripe, cut into slices, remove the seeds, and rub a dish with garlic, and lay them in a mixture of oil and vinegar in the proportion of two of oil to one of vinegar ; sprinkle pepper and salt to taste and a few

leaves of basil, finely minced ; let them lie in the sauce for two hours and the salad is ready.

Contrary to our plan in earlier articles we have given particulars minute enough to make them recipes. This has been done because most of the salads met with in cookery books are expensive, and suited only to people of large means. In this case we give vegetable, chiefly ; which may be grown in the garden. The French herb Chervil is very simple, but fragrant and nice in flavor, and should be grown much more than it is. Twelve years ago it was hardly known in the London market, now it is grown largely. If a greater use were made of salads which could be prepared at all times in the year, they would add much enjoyment and nourishment to a humble meal of bread and cheese or canned meat. Succulent vegetables are always healthy, and people who use them liberally are seldom troubled with a heated and fevered condition of the blood. Potatoes left over may be used in the cold condition, probably cut up into small cubes. It is a reflection on our civilization that so little use should be made of the great variety of kitchen garden vegetables grown. Beets, turnips, carrots and many kinds of green herbs are available in winter and should be turned to account. Celery is capable of a great variety of treatment, and should be grown more extensively than it is. Nearly every cottager has some little slip of ground which he could use for raising a little kitchen stuff, and thus grow much of what he must consume.

For the benefit of those who don't know the use of mayonnaise, we may describe that sauce. It is made as follows :—Separate completely the yolk of one egg, and put it into a basin with half a tablespoonful of tarragon vinegar, one tablespoonful of good vinegar, (cider or malt vinegar imported), and a little salt and pepper. Mix these with a wooden spoon, then take the oil bottle place the thumb over the top and let the oil fall in at short intervals, drop by drop, and well mix. The great art is to thoroughly mix the oil before adding more. After adding forty or fifty drops of oil it may be added in teaspoonfuls till four ounces is obtained which will make a half-pint of sauce. After tasting, more vinegar or pepper and salt may be added if required. Some think a finely minced eschalot and parsley an improvement. The sauce may be varied a little, but to be a success the vinegar must be good, or the whole will be spoilt. Experiments in cookery will be found useful to those who wish to learn, and especially those who desire an improved table. In our next we shall deal with milk.

DOMESTIC WOOLS.

When urging the cultivation in Canada of finer and shorter stapled wools than the Cotswold and Leicester grades, so common amongst us, we are occasionally met with the remark : "These long wools pay the best, and you will not get the farmers to go to the expense of changing their sheep when they can raise more wool off Leicesters and Cotswolds." There would be some reason in this position if it were true that the sheep named pay the best. But when our home-

grown fleece accumulates till there are a million pounds of it in a certain district of Ontario, and a quarter million in this very city, unsold, of what avail is it to the owners ? What does it matter how cheaply Cotswold fleece can be grown if it will not sell ?

However, as to the relative yield of Southdown and other Down wool, valuable testimony is afforded by a report, which we find in the *Globe*, of the result of feeding and shearing sheep at the Ontario Experimental Farm, and it disposes of the contention we have mentioned. This farm shows, at the present Toronto Exhibition, twelve fat shearing wethers, eighteen months old. These are first crosses of Leicester, Oxford Down, Shropshire Down, Southdown, and Merino rams with common Canadian sheep. They were fed on peas, oats, bran, hay, green fodder and oil cake, and the clip of wool obtained from them was as follows, washed :

	Weight, lbs.	Price cents.
Cotswold grade.....	9	22
Leicester grade	8	22
Oxford Down grade	9	28
Shropshire Down grade	8	35
Southdown grade	7	35
Merino grade.....	6	35

The following table shows the profit made from each kind of sheep. No account is taken of the manure, which would be equal in value for each animal, according to size :

PROFIT FROM EACH KIND.

	Carcass	Wool	Cost	Balance
Leicester grade	\$11.00	\$1.76	\$8.10	\$4.66
Shropshire Down grade	12.60	2.80	7.00	8.40
Oxford Down grade....	12.60	2.52	7.40	7.72
Southdown grade	11.70	2.45	6.00	8.15
Merino grade	7.50	2.10	5.50	4.10

Thus, then, the position of the various grades as to profit is as follows : 1st, Shropshire grade ; 2nd, Southdown grade ; 3rd, Oxford Down grade ; 4th, Leicester grade ; 5th, Merino grade ; showing the Leicester to be next to the *lowest* on the list.

No account is taken, in this calculation, of the value of the pelts, which should be worth from 20 to 30 cents each. And, as a prominent dealer in wool remarks upon this subject, "even the pelts of the Down sheep are worth more than the others ; then the Southdown mutton commands a better price than the Cotswold, and the wool yield runs according to my tests, from 50 to 60 cents more to the skin." On all counts, therefore, the prospect is in favor of the short-woolled sheep.

Some farmers object to the suggested change, that it would not be worth while for them to buy Downs or Down grades, because fashion, having taken one change in favor of the fine wools, will presently take another change back to the long lustre wools. Also, that the smaller size of the proposed animals means a loss to their producers in bulk of carcass and in weight of wool. To the first objection we reply that when manufacturers in Britain and the United States have sufficient faith in the permanence of the present taste for fine wools to take out the old machinery which used the lustre wools and replace it with new machinery to the value of hundreds of thousands of pounds, purposely to work fine short wool, it is not likely that farmers will make a great mistake in following their lead, especially when the improvement in people's circumstances leads