

summer. The trimmings for such bodices may be either pipings, strappings, appliques of lace, and, of course, the inevitable tacking, but prettiest of all for young people's wear are the tiny frillings of ribbon which look so soft and dainty. Many of the blouses bodices of the season have quite plain backs, cut without side pieces and very often without any back seam showing. With these tight-fitting backs and still worn the full and excessively bagged fronts, which droop so much that they quite hide the handsome clasps and slides of the belt. Of course, it will not do to hide these, so they often figure at the back of the bodice instead of the front, as is the usual fashion with belts and clasps.

### **Lemon Marmalade.**

For this delicacy you must choose good sound fruit. Carefully examine the skins to see that they are fresh and clear. Place them in a saucepan with water enough to cover, and boil for two hours, or till they are perfectly tender, changing the water several times, being careful always to use boiling water to fill up with. Now slice the lemons thinly, refusing only the pips, and to every pound of pulp use two pounds of cane sugar and one pint of the last water in which the lemons were boiled. Boil the water and sugar together for thirty or forty minutes, then add the lemon pulp, and boil till it jellies. Then put into jars. Some people reduce the quantity of sugar, and if this is done longer boiling will be necessary before it jellies.

### **Fig Pudding.**

Fig pudding is a dish not to be despised. There are several ways of making it, but this one is about the best. Chop very finely about half a pound of suet, and the same quantity of figs; then mix them with half-a-pound of finely-grated breadcrumbs, with a little castor sugar and enough golden syrup to make a nice paste. Butter a mould, fill it with the mixture, and boil or steam it for one-and-a-half hours. Turn it out, and serve either plain or with whipped cream or treacle sauce. The latter is made by flavouring a little white sauce with some lemon rind and a spoonful of golden syrup.

### **To Keep Cured Hams.**

This recipe is for keeping hams after they are pickled or smoked. Let them remain in pickle till the weather is warm enough so they won't freeze, then take out of pickle, drain, wipe dry, rub all over as much as will stay on with powdered borax, and be sure and fill in where the string goes. A lady a few days ago gave me a piece of boiled pickled ham that was taken out of pickle last April, had hung in a shed all the summer, and was as sweet as if newly pickled.

## **The Breeder and Grazer.**

### **BREEDING.**

#### **Art of Breeding - In and in breeding—Reversion—Prepotency Selection —Pure bred stock—Breeder's conclusions.**

The art of breeding is based upon principles which are not difficult to grasp. It is true to a certain degree, that "like begets like," so that whatever peculiarities the sire and dam may possess are reasonably to be looked for in their offspring. The breeder should therefore exercise his skill in mating together two animals who possess those qualities which he wishes to concentrate in their progeny. The perfection of any particular breed of animals is most nearly arrived at by "in and in breeding"—that is, mating two animals nearly related or at least belonging to the same strain. But when this is carried out to too great an extent,