

and then simmer it an hour and a half; then take the best end of the mutton, cut it into pieces (two bones in each), take some of the fat off, and put as many as many as you think proper; skim the moment the fresh meat boils up, and every quarter of an hour afterwards. Have ready four or five carrots, the same number of turnips, and three onions, all cut, but not small, and put them in soon enough to get quite tender; add four large spoonfuls of Scotch barley, first wetted with cold water. The meat should stew three hours. Salt to taste, and serve altogether. Twenty minutes before serving put in some chopped parsley. It is an excellent winter dish.

CHICKEN SOUP (Brown).—Ingredients: 1 or 2 fowls, a bunch of herbs, 1 carrot, 1 onion, 2 oz. of lean ham, 2 oz. of butter, pepper and salt, 2 qts. of good stock, and a little roux, a few allspice, a little grated nutmeg and mace.

Cut up the carrot and onion, and fry in two ounces of good butter a nice light brown, add the ham and fowl cut up small, taking care to break up the bones with a chopper, add the stock and boil until the fowl is cooked to rags; thicken with a little roux, add the allspice and mace and a little grated nutmeg, color with a little soy, add seasoning to taste. Serve with the soup some plain boiled rice.—*Ideal Cook Book*

Editor's Appeal.

A mountain editor thus happily and alphabetically tells what will purchase the privilege of reading his bright paper:

For subscriptions bring to us
Apples and asparagus,
Baled hay, butter, bottled beer,
Cabbage, chicks, green corn in ear,
Ducks and doughnuts (former dressed),
Eggs plucked freshly from the nest,
Fish to stimulate our brain,
Geese of age not on the wane,
Hams and honey (golden flakes),
Injun meal for grid-ile cakes,
Jellies, jars of juicy jam,
Kraut to boil with bone of ham,
Liniment—with gout we're vexed—
(To be continued in our next).

Comin' Thro' the Corn.

She passed between the rows of corn,
Their tasseled heads above her;
They slyly shook and whispered low,
"Now who could help but love her!"

She smiled up at the stately stalks,
And they, with soft caresses,
Bent down to twine their slender leaves
Around her sunlit tresses.

She carolled forth a merry tune;
The leaves for very pleasure
Kept time, as did her dancing feet,
Unto the dancing measure.

While rustling gently in the breeze,
The tasseled heads above her
Shook slyly as they whispered low,
"Ah, none could help but love her!"
—Selected.

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(The Secretary's headquarters will be at The Tecumseh during the Fat Stock Show).

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