

The Household.

Domestic Receipts.

We subjoin a few useful receipts, which at the present season of the year may be found serviceable, and help the thrifty housewife to make the best use of her materials and at the same time afford a little variety for the table. The first two are particularly applicable to the pig-killing season, and with regard to the first we will guarantee that if the directions are carefully followed the result will be a pork pie equal in every respect to the far-famed productions of Melton Mowbray.

RAISED PORK-PIE.—Boil two pounds of lard, in three pints of new milk. Pour the boiling mixture gradually upon eight pounds of flour, stirring constantly so as to incorporate the whole evenly together. Add a little salt and knead it well until it is smooth; cover the paste with a cloth, and let it stand and be kept hot for half an hour before the fire. Then raise the pie, that is to say, mould it with the hand according to the fancy. It is then ready to receive the meat, which should be prepared beforehand in the following manner:—Cut up the pork in small pieces, and season with one ounce of salt and a quarter of an ounce of pepper to three pounds of meat. One pound of meat to one pound of flour is sufficient for a pie of convenient size. Pour over the meat a pint of gravy made from the pork bones, mixing the gravy well with the meat before putting it into the pastry, or else add the hot gravy carefully by means of a funnel to the pie as soon as it comes out of the oven. This obviates the risk of the gravy running over in baking. Put the meat into the pie, and roll out a piece of paste for the lid, which should be closely pressed upon the edges, a hole being left in the centre. Bake in a moderately heated oven.

BRAWNS.—Carefully clean the face, ears and tongue of a pig; put them into pickle for three weeks; then steep them in cold water for one night; after which boil them for about four hours until the meat comes off the bones. Put the tongue in the middle of a tin mould; and lay the rest of the meat round it, after seasoning with pepper. Press with a sufficient weight for two or three days.

POTATO PIE.—Cut some potatoes into thin slices, lay them at the bottom of a pie-dish, then fill up with meat, previously cooked, cut in small pieces and seasoned. If the meat is uncooked it is better to place it at the bottom of the dish, and the potatoes on the top. Add a little gravy, or if not convenient, a little cold water will do. Cover the whole with a paste, made with a pound of lard or suet, to two pounds of flour. Rub these together and mix into a paste with water, stirring with a fork. Roll the paste half an inch thick. Bake in a moderately quick oven for an hour and a half.

RISOLLES.—Chop fine any cold meat with a little fat; season with chopped chabot and parsley, and a little cream to moisten it. Boil the whole until thick with a little butter. Let it grow cold; then make it into rolls with a little flour. Dip the rolls in egg, then in fine bread crumbs, and fry in boiling fat until brown.

A WIFE AND HER HUSBAND.—A Mrs. Smith, having lost her husband, thinks that the best plan is to advertise, which she does after this fashion: "Lost, strayed, or stolen—an individual whom I, in an urgent moment of loneliness, was thoughtless enough to adopt as my husband. He is a good-looking and feeble individual, knowing enough, however, to go in when it rains, unless some good-looking girl offers him her umbrella. Answers to the name of Jim. Was last seen in company with Julia Harris, walking up the plank road, looking more like a fool, if possible, than ever. Anybody who will fetch the poor fellow, and bring him carefully back, so that I can chastise him for running away, will be asked to stay to tea."—*American Paper.*



Grape Soils.

DR. JOHN A. WARDER, President of the Ohio Pomological Society, has, in the report of the Society, made some very interesting remarks on grape soils, from which it appears that grapes may be grown on almost every variety of soil in a suitable climate, but that each soil has its peculiar kind of grape, which is better adapted to it than to any other situation.

It follows, therefore, that the great secret of success in grape culture is to select those varieties best adapted to the peculiar soil on which it is destined to plant, and this must be decided by the rigid test of experiment.

"Geologically," he says, "these plants appear to be equally diverse in their selection, for they are found upon the granites of Arkansas; upon the trap-pean rocks of Europe and Asia; upon the modern volcanic scoria of Italy, and of the Western Islands; upon all limestone formations of whatever age and character, upon the shales and sandstone of the coal measures; upon the chalk prairies of the Southern States; upon the tertiary sands and clays of the Atlantic coast, as well as those of the great western plains, and upon the half-formed tuffaceous rocks. Gravels and sands and clay diluvians also have their grape vines."

The Catawba, Diana, Ionia, etc., are adapted to clays, and the majority of the vine planters upon the lake shore prefer stiff clays. No matter how stiff, no matter how close, even if it be poor, hard, white clay, the successful cultivators in this region pronounce it good grape land, needing only thorough drainage to grow abundant crops, especially of the Catawba variety.

The Doctor remarks that it is the very common opinion, after many years' experience, of those who have been eminently successful in the culture of the vine, that the clay cannot be too hard and compact for the roots of the grape to penetrate. Among the plants which are an indication of good grape lands is the blue grass or *Poa compressa*, which always takes possession of such clays, particularly if they contain lime.

He says that the pioneer planter of the lake region even declares that those vineyards which were prepared in the most thorough manner by trenching, always heretofore recommended, are the most unsatisfactory in their results, and that the best and most productive are heavy soils, that were merely ploughed, and the roots were placed into holes dug into the hard and previously undisturbed clay, and then firmly trodden in at planting. Drainage, however, is necessary, it being preferred that the tiles be laid sixteen feet apart, or between the rows. To show that the variety of grapes which we chiefly cultivate love a clay soil, an instance is given of the vineyard of Mr. Buchanan of Cincinnati, where a pit was opened among the vines in the hard clay below the trenched soil. The clay was so hard as to be loosened with difficulty with the pick, and yet after reaching a depth of four feet an abundance of grape roots were found forcing their way through the unpromising soil. These facts are interesting and suggestive to those who are looking forward to the culture of the vine.

TYING UP ORNAMENTAL CLIMBERS.—The *Gardener's Monthly* advises that in tying up climbers to wire or other kinds of trellis or lattice-work, they should never be allowed to twine themselves in and about the meshes, as it is often necessary to take off the plant to paint or repair the trellis.—Half-hardy climbers, which require a slight protection in winter, may thus be easily taken down and coiled in a circular form at the roots of the plant, and covered with soil. Among these half-hardy climbers, we may mention the *Tecoma grandiflora*, *Ayrshire roses*, as well as many other varieties of the rose.—*Country Gentleman.*

Nova Scotia Fruit Growers' Association.

To the Editor of THE CANADA FARMER:

SIR,—Since the establishing of the "Dominion of Canada," it is but reasonable to suppose that the people of the heretofore isolated Provinces will feel a far greater interest in each other's welfare and prosperity, and what might have heretofore been considered a Provincial interest, is now a Dominion matter.

Of late years the cultivation of fruit, especially the apple, has become quite a matter of importance with us, and a very large number of orchards have been planted by our farmers. The trees have heretofore generally come from the United States, but we are now producing our own supply, and in a few years shall raise all we require.

Some four or five years since, the fruit culturists formed themselves into a society, called the "Fruit Growers' Association and International Society," and I am pleased to say that we are progressing very well under all the difficulties which surround us. We have annual exhibitions, besides monthly exhibitions of the smaller and earlier fruits.

Our last exhibition was a decided success, an account of which I forwarded to your office.

In order that the fruit grown in different portions of the Dominion may be compared, and that the apples may be rightly named, their growth, peculiarities and value properly understood, I send for examination a bag of apples containing forty-six sorts, two of each sort, and ask you to examine them and report at your earliest convenience. I enclose a list which will correspond with the numbers on the apples.

Many of them are old varieties, of standard value, but there are several new sorts which have lately been introduced here from the United States, whose value for cultivation is unknown to us. Perhaps you have some of the same sorts, and know more about them than we do. Nos. 28, 30, 36, and one marked Bishop Bome, are seedlings of this county. Are Nos. 10, 11, 12, 13, 16, 18, 20, 27, 32, 33, 35, 38, 40, 41, 42, 43, 45, 46, correctly named? If not, what are their proper names?

I sent the parcel of apples to Halifax, to be forwarded by express to Toronto, at which place I hope they will arrive safely. Any communication or remarks on the parcel of apples will be thankfully received.

C. C. HAMILTON.

President Fruit Growers' Association.

CORNWALLIS, King's Co., N. S., Dec. 3, 1867.

NOTE BY ED. C. F.—We have much pleasure in receiving and publishing the foregoing communication from our friend in Nova Scotia, and heartily reciprocate the sentiment that our closer political connection may bring about a more frequent and intimate social intercourse. We have not yet received the samples of apples, but shall look for them with interest, and if they come safely to hand, we shall hope to submit them at the next annual meeting of the Ontario Fruit Growers' Association, to be held in January.

The following is the list of apples referred to:

NO.	NAME.	NO.	NAME.
1.	Gravenstein.	25.	Milster.
2.	Ribston Pippin.	26.	Swart.
3.	Yellow Bellefleur.	27.	Colvert.
4.	Baldwin.	28.	Calkin's Pippin.
5.	Rhode Island Greening.	29.	Ballou.
6.	Nonpareil.	30.	Starr's Seedling.
7.	Flushing Spitzenburg.	31.	Keswick Codlin.
8.	Esopus Spitzenburg.	32.	Blue Pearmain.
9.	Pomme Grise.	33.	20 ounce apple.
10.	Northern Spy.	34.	Talman Sweet.
11.	Blenheim Pippin.	35.	Red Winter Pearmain.
12.	Pound Sweet.	36.	Moo's Beauty.
13.	Broadwell.	37.	Porter.
14.	Emperor Alexander.	38.	Sweet Pippin.
15.	King of Tomkins County.	39.	Autumn Beauty.
16.	Hubbardson's Nonsuch.	40.	Northern Spy } So called by
17.	Gloria Mundi.	41.	Northern Spy } the producers
18.	Yellow Newtown Pippin.	42.	Unknown. Red.
19.	Hersfordshire Pearmain.	43 or 44.	English graft, name unknown.
20.	Sweet Russet.	45.	Roxbury Russet } last two, so
21.	Drap d'Or.	46.	Roxbury Russet } called by
22.	Golden Russet.		the producers of the apples.
23.	Delaware Harvey.		
24.	Mother.		