

graphs. Take for instance, "Hebrew females," "Females of the Bible," "Distinguished females;" then restore the glorious name of woman to its proper place in these sentences, and I think any writer would hesitate to use the objectionable term. The word female as applied to woman is only used eleven times in the Bible, and in every case in contradistinction to the male. No true woman could be other than a lady, but I glory in the name of woman, and I glory in woman's work. It has been said, "if woman's work were well done there would be little left to do for the regeneration of the world." But pardon me: I did not intend writing an essay on woman; but when a woman commences to write, her trouble is not what to say, but what not to say.

We have taken the CANADA FARMER since its first publication, as well as the *American Agriculturist*, *The Journal*, and I dare not say how many others, for some of our closeted farmers would call us extravagant; yet we think it pays. My husband and I improve some of our winter evenings in binding them in firm substantial books, and with a little gilt lettering they are even handsome. In fact, we have quite an agricultural library ready to give us help in almost any emergency, which we shall not be ashamed to show you, Mr. Editor, some day, if you will pay us a visit. Not this year, if you please, for we have purchased a farm the very counterpart of "Desolation Farmyard," as depicted in the CANADA FARMER. Yet we hope to make our mark on this spot of God's beautiful earth, and trust that with the aid of the said library, in a year or two we shall not be ashamed of our home. Why are not farmers' homes more attractive to their sons? In this fine county there are few farmers' sons who are willing to remain on the farm—their great ambition is to stand behind the counter.

I have been very busy working for our Christmas tree. How happy these anniversaries make us all; they keep our hearts so young—this working hard, not for money, but for love, to make our loved ones happy. We live over our own youth in that of our children. What with Christmas, birthdays, and wedding days, these keep you a stratum of romance overlying the stern realities of life and these happy stepping stones enable our feet to trip more lightly over the rough places. And better than all, the happy memories our children carry away with them when they go out in the world. We can never know from what temptation and snares the thought of home protects them. One Christmas day, when out for a ride, we called at a farmer's house, a good house and nicely furnished, yet all the family were in the kitchen, around the only fire in the house. The daughter, in apology for the homely fare, remarked that she wanted father to kill some chickens, but he said pork was good enough. They had never eaten a

plum-pudding in their own house. Ten years before they had raised some turkeys, but had never tasted any at home since, yet "father" boasted to us of clearing two thousand dollars on his farm that year. Yet, notwithstanding this worldly prosperity, I could not but feel sorry for them, and it is just the remembrance of this made me write to you, in the hope of arousing some households to have a merry Christmas who never had one before. Such trifles as Christmas trees may seem to some stern men of the world unworthy of thought or trouble; yet they help to give a charm to home, and bind the family circle together, and it is by no means necessary that these innocent recreations of the season should heavily tax the purse.

The first Christmas tree I had did not cost one dollar, yet it made some twenty persons very happy. I have had far more elaborate ones since, yet none that gave more happiness.

E. W. R.

Linden Farm.

Family Tool Chests.

(To the Editor.)

Sir, Much inconvenience and considerable expense might be saved if it were the general custom to keep in every house certain tools for the purpose of performing at home what are called small jobs, instead of being always obliged to send for a mechanic and pay him for executing little things that in most cases could be sufficiently well done by a man or boy belonging the family, provided the proper instruments were at hand. The cost of these articles is trifling, and the advantages of having them always in the house are far beyond the expense. The following list comprehends the most useful articles: There should be an axe, a hatchet, a saw, a large wood-saw also, with a buck or stand if wood is burned, a claw-hammer, a mallet, two gimlets of different sizes, two screwdrivers, a chisel, a small plane, one or two jack-knives, a pair of large scissors or shears, and a carpet fork or stretcher, also an assortment of nails of various sizes, from large spikes down to small tacks, not forgetting brass-headed nails; screws of various sizes, as well as hooks, will be found very convenient. The nails and screws should be kept in a wooden box made with divisions to separate the different sorts, for it is very troublesome to have them mixed. Care should be taken to keep up the supply, lest it should run out unexpectedly, and the deficiency cause delay and inconvenience at a time when they are specially wanted.

It is well to have somewhere in the lower part of the house a deep, light closet, appropriated entirely to tools and things of equal utility for executing promptly such little repairs as may be required. This closet should have at least one large shelf, and that about three feet from the floor. Beneath this shelf may be a deep drawer, divided

into two compartments. This drawer may contain cakes of glue, pieces of chalk, and balls of twine of different size and quality. There may also be shelves at the sides of the closet for glue-pots, pastepots and brushes, pots for black, white, green and red paint, cans of painting oil, paint-brushes, etc. Against the wall, above the large shelf, let the tools be suspended or laid across nails or hooks of proper size. This is much better than keeping them in a box, where they may be injured by rubbing against each other, and the hand may be hurt in feeling among them to find the thing that is wanted. But when they are hung up against the back wall of the closet, of course each tool can be seen at glance. I have seen an excellent and simple contrivance for designating the exact place allotted to all these articles in a very complete tool closet. On the wall, directly under the large nails that support the tools, is drawn with a small brush, dipped in black paint or ink, an outline representation of the tool or instrument belonging to that particular place, so that when bringing back any tool that has been taken away for use, the exact spot to which it belongs can be found in a moment, and all confusion in putting them up and finding them again is thus prevented.

JOHN HUMBER.

Darlington, Ont.

Seasonable Receipts.

The following recipes, which may be relied on, will perhaps be acceptable at this season of the year.

STICED BEEF.—For a round of beef that weighs about 20 lbs take 3 oz of saltpetre, 3 ounces of coarse sugar, 1 ounce of cloves, 1 ounce of nutmeg, $\frac{1}{2}$ ounce of allspice, 2 ounces of common salt. Reduce them to a fine powder. The beef should hang for two or three days, then rub the above mixture well into it, and turn and rub it every day for two or three weeks. The bone should be first taken out, and the cavity filled with white fat: when you wish to cook it, dip it into cold water, to take off the loose spice, bind it up tight with tape or string, and put it into a pan with a teacupful of water at the bottom. Cover the top of the meat with shred suet, and the pan with a crust of brown paper. The crust may be made of any kind of coarse meal and water. Bake it five or six hours. When cold, take off the paste and string. The gravy is very fine for flavouring. The above makes a delicious, tender, and savoury dish for breakfast or lunch, and will keep well.

SUSAGES.—Take fat and lean pork, cut off the rind and chop fine. Season as follows: To twenty pounds of meat add seven ounces of salt, two ounces of sage, and two heaped up table spoonfuls of ground black pepper. Mix with the hand and pack it up in jars. Place a cloth, after it has been dipped in melted butter, over the meat; or pour melted suet over. Put a board over the jar, and set it in a cool place.