

peppercorns, two cloves. Strain and add a half-pint of egg sauce, should there be any on hand from the preceding fish dinner this dish is supposed to be built upon. Should the sauce be lacking, use instead the same quantity of fish broth, thickened with a teaspoonful of flour; and one cupful strained, cooked tomatoes and bring to the boiling point, then stir in one pint of flaked, cold cooked fresh fish and simmer for 15 minutes; serve.

Fish may be curried. Take a pound of fish; one apple or a stick of rhubarb; two ounces of fat or butter, two onions, a pint of water or fish liquor, a tablespoonful of flour, salt and pepper, a teaspoonful of lemon juice or vinegar. Cut up the onion, apple, or rhubarb into small pieces, and put them into a saucepan with the butter or fat, and let them fry till they are brown. Then stir the curry powder and flour to them. Add the salt and pepper, and stir in gradually one pint of water or fish liquor. Let this all boil up and simmer gently for half an hour. Just at the last stir in the lemon juice or vinegar. Then strain it, returning it to the saucepan with one pound of fish cut up into nice pieces to get hot through. If you have no cold fish, but cook some on purpose to curry, boil it in one pint of water, and use this water to make the curry of. Serve the curry in a border of boiled rice.

To prepare lettuce salad freshen a head of lettuce, tear the leaves apart with the fingers, but do not cut them, as that impairs their crispness and flavour. Arrange the salad in a dish, and pour over it a dressing made by grating half an onion, (1) mixing it with a teaspoonful of lemon-juice, a saltspoonful each of white pepper and mustard (dry); then gradually stir into these ingredients two tablespoonfuls of olive oil and two of vinegar. (2)

To freshen green vegetables cut off the end of the stalk, and soak three or four hours in water to which a little salt has been added.

Most vegetables are better cooked fast, excepting beans, potatoes, cauliflowers, and others which

(1) We doubt the use of onions in salads. Ed. J. of Ag.

(2) *Cos* lettuce, properly blanched by tying up, should never be washed. Ed. J. of Ag.

contain starch. Cabbage should be boiled rapidly in plenty of water, so should onions, beets and turnips.

Never scrape burnt saucepans if it can be avoided. Fill them with cold water, changing it occasionally and removing the softened parts. Enamelled saucepans may be rubbed with brick to remove the stain if it will not yield to the other treatment.

A little vinegar put into a frying pan, and heated over the fire, removes the odor of fish or onions from the utensil. Soda may be used instead of vinegar.

If a small teaspoonful of fine salt be added to a quart of milk it will be preserved sweet and pure for several days.

The Garden and Orchard.

(CONDUCTED BY MR. GEO. MOORE).

GERMINATION.

(Continued).

All plants, however, do not depend, entirely, upon the germ contained within the seed for a further perpetuation of their kind, but offspring are developed by other means, as for instance the bulbiferous species, of which the Tiger Lily is a familiar example. On such plants small conical, or rounded bodies called Bulblets are formed in the axils of the leaves, and each of these develops into a perfect bulb similar to its parent. Other bulbous rooted plants multiply by bulblets forming at the base of the bulb, each containing a germ of a perfect plant, and some plants are increased by stolons or branches which naturally curve and fall to the ground, and, when favoured by shade and moisture, take root and form a plant entirely independent of its parent.

The term "germ" has also been used to signify the latent, rudimentary, invisible particles which are dispersed throughout the plant for the purpose of giving origin to buds, and these buds produce the germens or ovaries from which the new plant is born.

It is of much consequence to the production of a vigorous seedling that the seed be quite ripe; in