

muttons to market, are decidedly ahead of the larger number who neglect everything about their sheep husbandry but the wool product.

In the State of Texas there has been an increase of about 5,000,000 sheep within a year or so, but for all that Texas is hardly able to raise a decent leg of mutton. It is true that Merino sheep are the most profitable in that country for the reason that they do better in large herds or bands than the larger breeds of sheep, but it is also a fact that Merino sheep when fed, make very much better mutton than generally supposed. It would pay to cultivate large carcasses, and provide feed for making mutton. As it is there is absolutely no attention paid in that State to the mutton feature of the sheep, and the shepherds by that means throw away a very large share of their profits. If the railroads did not discriminate against sheep so much by refusing to haul them in double deck cars, there would doubtless be a better development in the Southwest of the mutton industry, but at present nobody ever expects to see mutton sheep from that quarter. But the growing necessity for making the very most out of everything at hand is compelling farmers to see the folly of wholly ignoring the mutton quality of their sheep.

Within the past few years there has been an immense amount of capital attracted to the business of stock raising, and some have been free to predict that it would be only a little while until the thing would be seriously overdone and a heavy and disastrous reaction set in. There is a very strong tendency among farmers and capitalists also to overdo certain branches of trade and industry that seem to be paying well, but it surely cannot be said that the business of stock raising has been at all overdone yet. In certain lines of breeding there has ceased to be any profit compared to what was reaped a few years ago, but taking the whole country over there never seemed to be less danger of overstocking than at the present time. The fact is, the increase in population is at present greater than the increase in herds and flocks.

That there is already a surplus of shabby fine stock, one only has to watch some of the public sales of the country to be convinced; but there is not an abundance of genuine fine stock.

It is charged, and with some reason, that many of the sales of the country are between certain interested breeders who are anxious to have high prices recorded, and who do not hesitate to resort to unfair means, directly or indirectly, to accomplish the desired end. There are doubtless a good many fictitious sales made in public.

The dishonest means to which stockmen will resort for the sake of their purses are surprising to many who are unsophisticated. The temptation to by-bid at sales and cheat in various cruel ways at fairs, seems to be greater than many of the so-called "best" stockmen of the country can withstand. Let it not be understood that stockmen are any more dishonest than others; for if any difference the reverse is true; but there are by far too many of them who do not hesitate to resort to ways that are dark and tricks that are vain. Not a few cruel, miserly scoundrels resort to the mean practice of heavily salting their stock just before mar-

keting and then denying water until they are sold, so that they will take in a heavy "fill" to cheat the buyer. It must be said, however, that this practice is so abominable in the eyes of all, that men who resort to it are generally repaid in some way for their dishonesty and cruelty.

A general survey of the live stock interests of the continent reveals the fact that they have seldom, if ever, been in a more flourishing condition than now. Our herds are improving and increasing, and thoughtful, industrious breeders and feeders are prospering finely. It is becoming more and more apparent that the farmer who does not raise stock fails to secure a large share of the pleasure and profit which comes from diversified agriculture.

#### Cooking for Harvest Hands.

BY MRS. W. R. SHEPPARD, BELHAVEN.

My experience on a farm has been comparatively short. Until I was married (seven years ago) I knew nothing of farm life, but observing the sameness with which farmer's wives prepared their meals, it has led me to the conclusion that they do not live as well as they ought, depending too much on salt pork, which seems to be the staple meat of almost every farm house. Were farmers to buy a little fresh meat occasionally, they would find it far more healthy, much nicer and very little more expensive. Then, again, let them plan to kill a lamb or two; if they have not available means of keeping it, if three or four would agree to kill one each consecutive week, and exchange quarters, it would prevent any waste. With very little trouble and expense every farmer might have ice in summer. If the cellar is provided with an ice chest, meat, etc., can be kept fresh for some time, and butter also is so much nicer when kept cool, and would bring a higher price at the market. There are too few eggs eaten by farmers' families. Much might be said of their nutritious value, as is proved by analysis and also by actual experiment with laboring men. Some of our principal vegetables are too late to use in harvest; still, we have beans, peas, dried corn, etc., which are strong and healthy food if properly cooked; and bread should be at least two days old before using. And I think there might be some improvement in the general management of poultry. If provided with a warm house and proper food, hens will lay most of the winter, and early broods of chicks and ducks might be ready for the table in July. I have chicks hatched in February now ready for use. I give my hens scraps of meat, bones, cold potatoes, apple parings, milk, and a little grain. I will give a few ways I prepare some of my dishes: A cheap pudding can be made by gradually stirring flour in boiling milk; when quite thick add two or three eggs and a little salt, then boil ten minutes; to be eaten with cream and sugar, and if any is left it is nice to slice and fry for breakfast. My mode of cooking beans is to boil three hours, then add small piece of pork, boil one hour, then pour in a bake pan, add pepper, salt, etc., with a little pork fryings; bake half hour. I use corn-meal in porridge, puddings, cakes, etc., and I might also say the same of oat-meal, pearl barley and rice; rye and graham bread I use instead of all fine flour. The different kinds of vegetables I use as they

come in season. My dairy is not large, but I manage to have a few cheese ready by harvest. Much might be said on the different ways of cooking, etc. I subjoin a schedule of my meals for harvesters for one week:—

#### BILL OF FARE FOR ONE WEEK.

Monday, Breakfast—Ham, eggs, potatoes, bread, butter, apple sauce, rhubarb pie, coffee. Dinner—Boiled pork, dried beans, potatoes, tomato sauce, pickles, catsup, rice pudding, bread, butter, tea. Supper—Sliced corn beef, boiled pearl barley, bread, butter, plain cake, gooseberries, berry pie, tea.

Tuesday, Breakfast—Fried pork and onions, potatoes, bread, butter, cold rice pudding, apple sauce, coffee. Dinner—Roast chickens, potatoes, green peas, beet pickles, pearl barley pudding, bread, butter, milk. Supper—Dried beef, corn cake, cheese, bread, butter, berries and cream, apple pie, tea.

Wednesday, Breakfast—Fried pork, potatoes, buckwheat pancakes, syrup, bread, butter, pumpkin pie, coffee. Dinner—Roast beef, potatoes, green beans, deep cherry pie, bread, butter, tea or water. Supper—Cold beef, rye and fine bread, butter, cucumbers, apple sauce, berry pie, tea.

Thursday, Breakfast—Ham, eggs, potatoes, bread, butter, rhubarb and pumpkin pie, coffee. Dinner—Corn beef, potatoes, green peas, bread, butter, bread pudding, tea or water. Supper—Cold pork, graham biscuit, cheese, bread, butter, cherries, berry pie, tea.

Friday, Breakfast—Fried pork, potatoes, biscuit, bread, butter, apple sauce, pumpkin pie, coffee. Dinner—Mutton pie, potatoes, onions, boiled green beans, beet pickles, bread, butter, milk or water. Supper—Cold pork, oat meal porridge, bread, butter, tomatoes, plain cake, apple sauce, tea.

Saturday, Breakfast—Ham, eggs, potatoes, corn bread, apple sauce, bread, butter, currant pie, coffee. Dinner—Irish stew, composed of vegetables and meat, batter pudding (sweet sauce), bread, butter, apple pie, tea. Supper—Dried beef, cheese, bread, batter syrup, biscuit, cherry pie, apple sauce, tea.

Sunday, Breakfast—Toast, eggs, bread, butter, cherries, custard pie, cake, cheese, coffee. Dinner—Cold ham, bread, butter, deep gooseberry pie, with cream, cheese, cake, tea or water. Supper—Bread, butter, fruit, sponge cake, currant tart, fruit cake, tea and coffee.

Mr. Jas. Fletcher, the well known Ottawa entomologist who has made a study of the subject, has been authorized by the Minister of Agriculture to investigate any "insect plague" amongst our agriculturists and horticulturists, with a view of suggesting remedies to counteract the great injury done by means of insect pests. It is expected that all persons interested will afford Mr. Fletcher every assistance in their power to enable him to prosecute his investigations.

The average weight of Texas sheep (clipped) is 80 lbs. per head.

Lubricate your wagon axles, first removing all the grease and grit.

One farmer in a thousand gets ahead of his work sometimes, but none has ever been smart enough to get the start of his weeds.

The shipment of butter from New Zealand for the British market is satisfactorily evidenced by the arrival in London of several consignments of 800 casks each. The butter is kept in cold-air chambers, at a temperature of 38°. It sells readily at twenty-two cents a pound, and there is every probability of a large increase in the trade.