

other side in the same way. Remember always that fish must imperatively be cooked slowly.

Birds.—To broil. The same as above, only open them on the back, and pound them on the breast with the potato masher. Good for teal, pigeons and ruffed grouse.

Birds.—To bake. Pluck and draw the birds at the vent, and wash them clean. Make a stuffing by chopping fine the bread crust and pieces which have been saved for the purpose with one or two onions and pepper and salt; moisten with water, and crams the birds full. Salt them and place them, back down, in the baking pot, and proceed to bake as directed for bread. Have a little water in the bottom of the pot to begin with, and keep it good by lifting the cover and basting with hot water occasionally. One hour for pigeons and birds of that size, and more time proportionately for larger birds.

Meats.—Of any kind can be cooked in the same manner.

Meat.—To fry. Have your piece of a size to cover the bottom of the fry-pan, and pepper and salt it. Heat the pan almost to redness, rub the bottom with a pork rind and throw the meat quickly on. Let it sear for a few moments till a light crust is formed on the surface. Remove the meat to a warm pan in readiness, heat the fry-pan again and put the meat with the raw side down. When this is seared the juice is hermetically sealed between. Now loosen it from the bottom, rub again with the pork rind and put over coals to finish, rare or done, to the operator's taste.

Birds.—To stew. If the birds are small, like snipe, woodcock, plover, pigeons, or rail, cook them whole. If large, quarter them. Salt and pepper each piece and lay it in the pot, occasionally a cold biscuit or toasted bread and two or three onions, cut small. When the birds are all in, pour in hot water till they are just covered, and put on the fire to boil. Add a teaspoonful of salt. Take two teaspoonfuls of flour and one of meal in a cup, and rub them together with a little pork fat and salt and pepper, and stir boiling water in till about as thick as cream and add a wine-glassful of Worcestershire sauce. When the birds have boiled an hour, pour this mixture in and boil twenty minutes longer. If the birds are young and tender, less time will cook them. If it boils down too fast, replenish with boiling water from the tea kettle, so as to keep at least a pint of liquid in the bottom of the pot at the finish.

Meat can be cut in pieces and stewed in the same way; and cut potatoes.

To Roast turkey, goose or large meat, have a tight new dog chain, with a good swivel, and a hook made of 8-16 inch wire, sharp at the point, and with an eye into which to snap the chain. In front of the fire drive two forked stakes, leaving the crochets three or four feet above the ground, and across these lay a pole. Salt and pepper your meat or bird, and hook it securely to the chain. Then suspend it from the pole, leaving space enough under to place a pan to catch the drippings. In this pan have a pint of hot water. Set the meat whirling slowly, and every few minutes, with the spoon dip water from the pan and pour on it, letting it run down the sides back into the pan. If the meat is not fat pin bits of pork under its surface with little wooden skewers. Keep the drippings in the pan from drying by adding boiling water from the tea kettle, very little at a time, and from these drippings make gravy by stirring a little flour and cold water together and stirring in them a few minutes before dishing. Keep the meat always turning and three hours will do a ten pounder.

Pork and Beans—Put two quarts of beans in a pan, fill the pan with boiling water and let stand over night then pour off the water, put the beans in a pot, season with salt and pepper, fill with cold water, and put over the fire to boil. After they have boiled one hour, throw a two pound piece of pork in with them; and let boil an hour longer. Boil slowly. Now lift the beans from the pot with the ladle and put them in the baking pot, and plant the pork in the middle of them and bake, as directed for bread, thirty or forty minutes. To the residue in the pot add boiling water and boil for soup till the baking is done, and you have most excellent bean porridge. The entire process must be made slowly.

Cricket.

THE YOUNG AMERICAS' TOUR.

On the 2nd inst. the long expected trip of the Young Americas of Philadelphia was begun, the party leaving that city on the date mentioned, and after spending Saturday at Rochester, reached Port Hope on the "Glorious Fourth." The following morning they began their first match against the Port Hope Club, the latter going first to the bat against the bowling of the brothers, Newhall, C. A. and D. S. The first wicket fell ere a run was scored, and five more ducks eggs were speedily earned by retiring players. When Hall joined Hayden a slight stand was made the pair between them contributing 80 runs out of the total of 87. Logan was not out, with 8, and Wadsworth made 1, the remaining 2 being extras. C. A. Newhall captured 7 wickets for 9 runs, a grand performance.

The defence of the Young Americas was not so good as had been expected, the best score being D. S. Newhall 87, who going in first left at 75. Port Hope played well in the field, only three extras being secured for the Young Americas, who were all out for the moderate total of 105. Port Hope then began their second innings, and when stumps were drawn on Monday, had secured 27 runs for 5 wickets.

On Tuesday play was resumed with Hall and Rodgers at the bat, the latter being the "not out" of the previous evening for 8 runs. To this score he added 28 by some sterling cricket, and was tenth man out with the score at 82. When two more runs had been added, Ward was bowled, and the innings closed, leaving the visitors winners by one innings and five runs. A second match was then begun to fill up time, and again did Port Hope do well on the attack, retiring the Young Americas for 93. The following is the full score of each match:

PORT HOPE.

First Innings.		Second Innings.	
Bletcher, b C Newhall	0	c Van Renssalaer, b C Newhall	1
Hayden, c Van Renssalaer, b C Newhall	10	c Van Renssalaer, b C Newhall	0
Trousdale, c Van Renssalaer, b C Newhall	12	c C Newhall, b D Newhall	12
Jones, b C Newhall	0	b Clark	8
Rogers, b C Newhall	0	b Clark	26
Woods, b D Newhall	0	b Clark	2
Kirchoffe, run out	0	b Clark	0
Hall, b C Newhall	20	st Clark, b C Newhall	4
Wadsworth, l b w, b Clark	1	b C Newhall	4
Read, b C Newhall	0	c Bussier, b Clark	8
Logan, not out	8	not out	1
Extras	2	Extras	4
	87		65

BOWLING ANALYSIS.

	First Innings.			
	Overs.	Maidens.	Runs.	Wickets.
C Newhall	14	7	9	7
D Newhall	5	8	18	1
E W Clark	9	4	7	1

Second Innings.

C Newhall	21	15	19	4
D Newhall	10	8	22	1
E W Clark	20	12	20	5

YOUNG AMERICAS.

First Innings.

D Newhall, c Read b Logan	87
A P Bussier, b Logan	11
B Newhall, c Jones, b Woods	14
R S Baird, c Hall b Woods	4
R N Caldwell, c Hayden, b Read	17
Van Renssalaer, c Rodgers, b Logan	1
E W Clark, b Read	0
C A Newhall, b Logan	9
H L Brown, run out	1
T H Dixon, b Read	6
W W Noble, b Read	0
J O Pease, not out	2
Extras	3
Total	105

BOWLING ANALYSIS.

	First Innings.			
	Overs.	Maidens.	Runs.	Wickets.
Logan	25	14	85	4
Read	19	9	35	4
Woods	5	8	24	3
Ward	9	2	11	0

SECOND MATCH—YOUNG AMERICAS.

H Dixon, c Hayden, b Logan	8
C A Newhall, b Bletcher	12
R L Baird, b Logan	13
R Newhall, c and b Logan	14
W W Noble, b Woods	0
E Van Renssalaer, b Logan	2
R N Caldwell, c and b Logan	5
S Brown, retired, hurt	2
E W Clark, c Hayden, b Logan	11
D S Newhall, b Read	12
J O Pease, l b w, b Read	0
A P Bussier, not out	3
Extras	4
	93

PORT HOPE.

Hayden, c Noble, b Clark	4
Woods, b Clark	1
Rodgers, c Van Renssalaer, b D Newhall	11
Hall, b D Newhall	6
Trousdale, c Pease, b D Newhall	6
Bletcher, not out	3
Jones, c Brown, b Clare	1
	32

THE TORONTO MATCH.

Wednesday and Thursday were devoted to a "picnic" on the Toronto Club grounds. It does seem strange that in a city such as Toronto a team with greater pretensions than was displayed by that which did duty against the Philadelphians should not be procurable. Their bowling was far below par, and the fielding most moderate. No less than ten of the twelve players tried their hands at the bowling, and the best average was that of Helmecker of 8 wickets for 64 runs. As might be expected in such a case, the defenders run up a big score, R. S. Newhall contributing 120 out of the total of 284. His score included one 4 and seven 8's.

Toronto began play on Thursday, and were all out for 68—221 runs to the bad—so they had to follow on. In the second innings, assisted by 10 extras, the home club reached 79 ere the last wicket fell, and they were thus beaten by one innings and 143 runs. The two Toronto innings totalled exactly half of that made by the Young Americas. Browning and Godfrey deserve mention for their batting, which was good in both innings. Score:

YOUNG AMERICAS.

First Innings.

A P Bussier, b Howard	1
C A Newhall, c Browning, b Helmecker	0
R L Baird, c Townsend, b Helmecker	8
R S Newhall, c Gamble, b Godfrey	120
R N Caldwell, c and b Browning	7
D S Newhall, b Helmecker	8
T H Dixon, c Howard, b Gamble	27
E W Clark, jr, b Browning	43
A Van Renssalaer, c Bupp, b Howard	33
W W Noble, run out	4
J O Pease, jr, not out	7
Extras	16
	284

TORONTO

First Innings.

Second Innings.

Sproule, c Pease, jr, b D Newhall	2	c and b Clark	0
Townsend, b C Newhall	3	c Nixon, b Clark	6
Brook, c Pease, jr, b C Newhall	15	c Clark, b D Newhall	2
Browning, b C Newhall	15	c D Newhall, b Clark	14
Gamble, c Pease, jr, b C Newhall	4	c Pease, b Clark, jr	19
Totten, c Bussier, b D Newhall	1	b D Newhall	0
Irving, c Dixon, b D Newhall	8	c R Newhall, b D Newhall	7
Godfrey, not out	19	c Pease, jr, b D Newhall	17
Armstrong, b C Newhall	8	b Clark	0
Helmecker, b C Newhall	5	b D Newhall	8
Howard, run out	0	not out	0
Extras	0	Extras	10
	68		79

BOWLING ANALYSIS.

First Innings.

	First Innings.			
	Overs.	Maidens.	Runs.	Wickets.
C A Newhall	23	11	24	6
D Newhall	27-2	4	89	8

Second Innings.

Clark	24	7	33	5
D Newhall	25	6	26	5