

dozen. Rub some lumps of sugar on the rinds to obtain a little of the yellow zest. To every pint of juice add one and a half pounds of sugar, including what was rubbed on the rinds. Boil together about five minutes, removing all scum as it rises. When cool bottle for use. A tablespoonful or more in a glass of iced water makes a nice drink.

TOFFEE MAKING.

It is necessary for the successful making of toffee that the ingredients should be of good quality. Use fresh butter in preference to cooking butter, which is salt and spoils the delicate flavour of the toffee. Granulated sugar should be used in the finer makes of sweetmeats, but Demerara is used for all ordinary toffee. Flavourings are best added after the boiling is complete. Everton toffee is made by the following method: Take a pound of granulated sugar, a teacupful of water, a quarter of a pound of fresh butter, and a few drops of essence of lemon. Put the water and sugar into a brass or lined saucepan, and beat the butter to a cream. When the sugar has boiled up, add the butter, and keep stirring the mixture until it will set, when a little is poured on a buttered dish. Just before the toffee is done, add the essence of lemon. Butter a dish or tin and pour the mixture thereon. Russian toffee, too, is a general favourite with young people: Take two ounces of butter, half a pound of Demerara sugar, a tin of condensed milk, and a teaspoonful of essence of vanilla. Melt the butter and sugar in a clean enamelled saucepan; then put in the milk, stirring incessantly. Boil for twenty minutes after boiling point has been reached, when nearly done add the vanilla, and pour the mixture into a strong earthenware dish slightly buttered. Mark divisions with the back of a knife, so that when cold it may be easily broken up and divided.



The Garden and Orchard.

(CONDUCTED BY MR. GEO. MOORE).

AN INSECT INJURIOUS TO ANIMALS.

THE WARBLE-FLY - (*Hypoderma bovis*).

The warble-fly appears in the summer, especially in hot weather, and does much injury to cattle by depositing her eggs on or in the skin, which subsequently hatch maggots and penetrating the hide, cause irritation, and sometimes inflammation of the tissues followed by the discharge of a jelly-like substance which renders the meat offensive to sight and unfit for sale; beside which, the hide is much damaged and its value lessened.

After several months, the maggots reach maturity, fall out of the skin to the ground, and finding protection in a hole or under a stone, assume the chrysalis form, from which the perfect fly comes out, and proceeds at once to attack the cattle in the pastures.

Precautions.

The best time to destroy the larva or grub of the warble-fly is while the cattle are in the barns. In the latter part of January, and during February and March, the dark-coloured tails of the larva can be seen in little swellings or lumps raised on the skin, and if on these are rubbed a mixture thus compounded, the maggots will be killed. One quart of any common oil, oil of tar, 4 ounces, and flowers of sulphur, 4 ounces.

A little care and attention at that time will prevent the mischief at small cost and little trouble.



Fig 1

Perfect Fly.



Fig 2

Larva.