

About window blinds; to look well they must hang straight, and to get them to do this, never use a cord, but get a piece of cane or wood, and run through the hem, fasten firmly at both ends, and you will not be bothered with ugly hanging blinds. Curtains can be got at almost any price; cheese-cloth, at 6 cents a yard, will make very pretty ones, and if hung nicely, and tied back with a bright ribbon or a strip of muslin, will add much to the pleasing look of the room.

In the far back woods, it matters not where, all these little items sum up a pleasing whole, and the work can be done at odd times, when it will serve to keep those very tiresome people, the grumblers, from feeling lonely.

Idle little people can a chance of whittle to some use, and the girls can whistle to some use, and the girls can always find flowers for the trouble of seeking.

APPLES.—The children will eat the early windfall apples, and there is no harm in their doing so if they are stewed first with a little sugar to flavour them; they are really very good, as long as the pips are tender, indeed some people gather them from the tree and use them in this way.

TOMATO PICKLES AND PRESERVES.—Green Tomato Pickles: Four quarts green tomatoes, 8 medium-sized onions, 1 quart vinegar, 2 cups of granulated sugar, 1 tablespoonful each of salt, pepper and ground mustard, 2 teaspoonfuls each of whole allspice and cloves, 1 teaspoonful of mace. Peel and slice the onions. Slice but do not peel the tomatoes. Dissolve the sugar in the vinegar, and pour this over the tomatoes, onions and spices. Heat gradually, and simmer until the vegetables are tender. Stir every now and then to prevent scorching. Put up in pint or quart jars, sealed. This is a delicious pickle.

Tomato Sweet Pickles: One-half bushel of green tomatoes sliced. Sprinkle with a cupful of salt and let them stand all night. In the morning drain the water off. Add 2 quarts of water and 1 quart of vinegar to the tomatoes and cook until tender. Drain again, and throw the vinegar and water away. Put 3 quarts of vinegar, 4 pounds of sugar, 2 tablespoonfuls each of cinnamon, cloves, allspice and ginger. The spices should be tied in a cloth. When the syrup is boiling, add the tomatoes and boil a few minutes. Put into stone jars and tie a cloth over them. These will keep without sealing in a cool place.

Ripe Tomato Preserves: Peel 7 pounds of small yellow tomatoes. Sprinkle over them 7 pounds of sugar and let them stand all night. Then drain off the juice and boil 20 minutes. Take out the fruit with a perforated skimmer and put into jars. Boil the syrup until it is thick; just before taking it off the fire add the juice of three lemons. Pour the hot syrup over the tomatoes. These need not be sealed.

Tomato catsup: Peel 1 peck of ripe tomatoes and stew them half an hour. Press through a coarse sieve. Return to the stove and add 1 ounce of salt, 1 of mace, 1 tablespoonful each of black pepper, powdered mace, and celery seed tied in a thin muslin cloth, 1 teaspoonful of cayenne and 7 tablespoonfuls ground mustard. Let it boil

at least 5 hours, stirring constantly the last hour and frequently before that. Then let it stand until cold, add a pint of strong cider vinegar, take out the celery seed and bottle, covering the corks with sealing wax. Keep in a cool, dark place.

To make use of sweet, insipid and tasteless apples, stew them and mix them with stewed cranberries in the proportion of one part of cranberries to two parts of apples. Not quite as much sugar will be required as for the cranberries alone. Strain them through a colander and serve cold with meats or fowl.

"Chutney Sauce."—Twelve green sour apples, 2 green peppers, 6 green tomatoes, 1 small onion, 1 cup of raisins, 1 quart of vinegar, 2 tablespoonfuls of mustard seed, 2 of salt, 1 of powdered sugar, 2 cups of brown sugar. Remove the seeds from the raisins and peppers, then add the tomatoes and onions and chop all very fine. Put the vinegar sugar and spices on to boil, add the chopped mixture and simmer one hour. Then add the apples, pared and cored and cook slowly until soft. Keep it in small bottles, well sealed.

LITTLE HEALTH HINTS.—How to Purify Water.—A simple mode of purifying water is to sprinkle a tablespoonful of powdered alum into a hogshead of water, stirring the water at the same time. This will precipitate all the impurities to the bottom after being allowed a few hours to settle and will so purify it that it will be found to possess nearly all the freshness and clearness of the finest spring water. A pailful containing four gallons may be purified in this manner by using no more than a teaspoonful of the alum.

HEALTHY FUN FOR CHILDREN.—Japanese Shuttle-Cock.—Draw the outline of a yataghan blade—yataghan is a Turkish sword—similar to that shown



JAPANESE SHUTTLE-COCK.

In the illustration, using strong paper let the base be circular. Cut out the drawing, and, using it for a model, cut as many more as may be required. Decorate them with a design painted in water-color, or drawn with colored crayon. Stick wax seals or little round bits of bread on the circular portions for ballast. Now throw them up in the air and you will see them come down slowly, turning round as they fall, and presenting a graceful and pretty appearance with their bright colors and beautiful motion.—Once a Week.

HOUSEKEEPER.

A damp handkerchief or a large green leaf in your hat these hot sunny days promotes comfort and may save sunstroke.

Carry a lemon in the pocket while in the hay or harvest field, and take a little of the juice occasionally. It will quench the thirst. One should not drink too much water when overheated.

Salt added to new milk will curdle it; therefore, in preparing porridge, custards, or gravies, do not add the salt until the last thing.

Clover tea is excellent for purifying the blood, clearing the complexion, and removing pimples. Dried clover may be used for the tea.

A cup of hot water taken the first thing in the morning will often prevent a bilious attack. Hot water as a beverage is exceedingly wholesome, especially when the digestive organs are weak. It should be taken before each meal as well as after. A half teaspoonful of lemon juice makes it palatable.

THE HOG FOR THE BRITISH MARKET.

In our April number, we gave an extract from an English paper, showing the ruinously low prices at which both home and foreign bacon has been selling in the English markets, and at the same time we drew attention to the fact that both Continental and Irish bacon ranked from 30 per cent. to 50 per cent. higher than the Canadian article.

Since then we have had an opportunity of looking over the sales account of one of our large packing establishments that caters largely to the English trade, and when we saw the balance that stood on the wrong side of the ledger we were not surprised at being told that the company had decided to close down to a great extent until things began to brighten up a little.

One fact, however, we noticed particularly, and that was that, in several cases, the return from the consignees in England were accompanied by the injunction to ship nothing but light weights of the best quality, containing plenty of lean meat, fat heavy weight, being practically unsaleable. We drew the manager's attention to the difference in price between Canadian and Irish curings, and asked him to tell us frankly whether the fault lay with the quality of hogs supplied by the farmers or whether the curing had something to do with it.

His reply was that undoubtedly the fact that Canadian bacon-curers were obliged to salt rather more than the Irish and Danish curers do for their best qualities, owing to the necessity for keeping the meat longer before it is consumed, prevented their realizing the highest prices for fancy, mild-cured goods; still the main trouble with Canadian bacon was the fact that packers experienced the greatest difficulty in getting a steady supply of suitable hogs for producing the quality of bacon most in demand, and until packers could depend on getting such hogs in

sufficient quantities to supply a steady demand for the furnished products, Canadian bacon would never reach the standing it might in the English markets. This gentleman is an excellent authority on all matters relating to the bacon trade, and we cannot urge our readers too strongly to lay his words to heart; it has been proved over and over again by actual tests that every pound over the first two hundred pounds live weight costs the feeder far more than the preceding one, and when the market calls for a light hog, and when it has been proved that a light hog costs less per pound to feed than a heavy one, why will so many of our farmers persist in feeding their pigs up to weights that are practically unsaleable, except for mess pork, and for supplying local shantymen.

England is the market of the world, and the men who have captured the English markets for their products are the men who are making the most money. We have every facility in Canada for raising the quality of hog our trade calls for, and it is our own fault if we do not do so.—"Farming."

BREEDING SOWS.

That well-known American authority, John A. Jamieson, in reply to a correspondent who enquires as to the advisability of breeding a sow three days after farrowing, writes as follows: "While our experience is limited, so far as it went it was a failure. I have an acquaintance that once owned a fine Berkshire sow that was suckling an excellent litter of pigs, which he was anxious to have do their best. At six weeks old they were attacked with the scours. For a time he could assign no reason, but in hunting for the cause he remembered that the sow had been served at three days after farrowing. To save the pigs they had to be weaned at six weeks old, which was against their making as fine animals as they would had they been allowed to suckle two to four weeks longer.

"This plan of breeding has, in the main, been advised by men growing roasting pigs, in which case the practice may be a success for a time. But in general farm practice it can but prove a failure in a short time. About the third litter under this plan will be a failure. The over-crowded machine is bound to go to pieces. It is the same with the brood sow; if crowded beyond her limit, nature will call a halt, and give the farmer possibly one or two pigs where he expected a large litter. It is simply beyond the powers of endurance of a sow to suckle a large litter and feed another in embryo at the same time."

This corresponds exactly with our own experience. We have frequently heard the question discussed as to whether it was possible to breed a sow successfully while suckling her pigs, and we have had no hesitation in answering in the affirmative, as we have done so ourselves on more than one occasion, but, like Mr. Jamieson, we highly disapprove of the practice.

Two litters a year is all any sow should be called on to farrow, and very often one will pay as well as two.