

THE HOUSEHOLD.

(Specially prepared for THE POST and TRUE WITNESS.)

The Editors are prepared to answer all questions on matters connected with this Department.

YEAL LOAF.

Three pounds yeast, one slice fat pork and one onion, all chopped fine; six soda crackers rolled fine, piece of butter size of an egg, two eggs, one teaspoon salt, pepper and nutmeg...

PRESSED CHICKEN.

Another delicious cold meat dish is this:—Boil a chicken (and this is a good way to use the old one) until the meat is tender enough to drop from the bones, and until the water you have boiled it in is boiled away...

STEWED KIDNEYS.

Skin and parboil some sheep's kidneys, cut thin in slices, and fry them in butter for a few minutes, with pepper and salt to taste; mix a tablespoonful of flour with a piece of butter in a saucpan, stir till it begins to color...

BRAISED FILLET OF MUTTON WITH FRENCH BEANS. Roll up the hump end of a loin of mutton in a piece of buttered paper, roast it for about two hours, do not allow it to get the least color; lay ready some French beans, boiled, and drained in a sieve; remove the paper from the mutton, and glaze it; lay the heat up the beans in the gravy, lay them on the dish, place the meat over them; serve with the gravy previously strained in a tureen.

GRAPE PIE.

Pop the pulp out of the skins into one vessel and put the skins into another. Then simmer the pulp a little and run it through a colander to separate the seeds. Next put the skins and pulp together and they are ready for jellying, or for pie. Pies prepared in this way are nearly as good as plum pie, and it is very good.

DIHED APPLE CAKE.

Put four eggs, a pinch of salt and two of sugar, and three tablespoonfuls of flour into an earthen pan; beat it all up with one quart of milk till very light. Make the pancakes in a frying omelet pan, thickly spread with butter; then turn them over on a board, put stewed apples or other stewed fruit on one side, roll them, powder them with sugar, candy them with a hot paper. The pancakes must be the breakfast dessert to veal cutlet—not the lettuce, dry cutlet, innutrition and indigestible; but put into a steppan one ounce of finely chopped parsley, one half ounce of butter, and a little salt. When brown mince up the heart of a white cabbage, well washed and dried; stir repeatedly, and leave it to stew for two and a half hours. Cut thin cutlets of veal, cover them with a spoonful of chopped parsley, the same of onion and conserve of tomatoes, a little salt and Cayenne pepper, and a teaspoonful of vinegar mixed together. Fry in oil or butter, lay on the cabbage mixture, and serve. A delicate appetizer may be found in the blade-bone of a shoulder of veal if there is sufficient meat left on, grilled for breakfast with mushroom sauce, or oyster or mushroom omelet, in butter; lay a little mushroom omelet on top. A famous epicure says that nothing should be eaten with a chop but mushroom omelet, stale bread and a floury potato. It is absolutely important that the chop should be turned with a little pair of tongs, or one improvised of two tablespoons. The cook who would stick a fork in it, thereby letting flow the rich juice, should be served precisely the same way.

SOUP A LA MELTON.

Trim and cut two medium sized haddock, with the skin on, into fillets, put them into a buttered stew-pan, in which you have sprinkled half a dozen finely chopped shallots, a tablespoonful of chopped parsley, and a pinch of powdered mace. Put the heads, bones and trimmings into a saucpan, and place for a minute or two over the fire, and then add two quarts of good stomach stock; simmer for half an hour. Blanch fifty oysters and strain, add the liquor to the stock and the oysters to the fillets; thicken the soup with butter mixed with flour, then add it to the fillets, which have been previously slightly fried. Boil all for five minutes, and add half a pint of Madeira or dry sherry, the juice of half a lemon, and cayenne to taste. This soup may also be made with cod-soups, well soaked and blanched, instead of fillets of fish, and codfish used for making the stock.

COCAINÉ FUDING.

Take three-quarters of a pound of beat butter, one pound of pulverized sugar, one ounce of sweetened coconut, the white of one dozen eggs, and one wine glass of brandy. Cream the butter and sugar together, then add and beat in the white of eggs by degrees, after which add the brandy, and lastly the grated coconut; mix well together. Line four pie plates with puff paste, fill them with the coconut mixture and bake in a hot oven. When done sieve fine sugar dust over the top, and serve either hot or cold.

DUSTINGS.

To clean willow furniture use salt and water, and apply with a soft brush, and dry thoroughly. Cold sliced potatoes fry and taste better by

THE FARM.

AFTER THE BUTTER COMES.

At the hour comes in our most radical need of reform. How to free the butter from the buttermilk and doing so keep from working the butter into a grainless, waxy mass? For myself I am a strict advocate of the brine system of gathering and working the butter. As soon as the cream begins to break add a gallon of strong brine, the colder the water the better, slowly work the dasher until the butter has assumed the appearance of bird-shot, then draw off the buttermilk; add water and dasher occasionally worked, but not enough to gather the butter. It is better to change this water once, making the second a weak brine. Draw this off and take the butter out into the butter-walker, roll it very gently and only enough to force the remaining water out. The mass will then be found to be of uniform color, free from white spots or streaks, and all traces of buttermilk will be wanting. Then salt, three-fourths of an ounce to the pound, using fine salt invariably, as the sharp crystals of coarse salt cut the globules of butter and break down the grain. It is quite a mistaken notion that salt preserves the butter. There is no chemical union of salt and butter. Salt merely occupies the spaces between the grains, and if moisture or buttermilk exists, it turns to brine and keeps the buttermilk, but never the butter, and at a certain stage, salt or no salt, the buttermilk undergoes a change and the butter (it becomes rancid). The butter is now set away in the bowl for twenty-four hours, the temperature being kept as low as 50 degrees, when it is again placed in the walker and gently rolled again, a trifle more salt added, and—without ever coming at any stage in contact with the hand—put into the package.

SUNBURNT POTATOES.

We have always used sunburnt potatoes for feeding to cows and chickens, deeming them unfit for any other use. A correspondent of the Country Gentleman, however, thinks differently, and is responsible for the following:—"If turned green from exposure to the sun, such potatoes are the very best for seed, and if kept in a dry, cool place till spring, will send forth more vigorous sprouts than tubers which are in a better eating condition. The greened potato is pretty sure to be thoroughly ripened, and the eye starts strongly when planted. Those who find in the potato fields a great number of weakly or missing potato hills should make a note of this."

TURNIPS FED TO COWS.

Whether or not turnips will taint milk and butter, if fed to cows, is a question on which there are different opinions. One writer affirms that if they are given immediately after milking there will be no evil effects; another that they should be fed just before milking; still others, and among them Colonel R. D. Corbin in the Rural New Yorker, think that turnips of any kind will taint milk and butter if fed to milch cows. Our own experience, which, however, is not of long standing, has been that turnips may be fed with perfect safety. We give half a peck to each cow at night; they are chopped fine and sprinkled with middlings or meal and bran. The cows eat them while they are being milked. We are not prepared to state that the time of eating makes any difference, but can distinctly say that so far there is not the least difference in the taste or quality of the milk. Neither do we approve of giving cows the fashion of being fed while they are being milked, our own cows, however, had acquired the habit before they came into our possession.

MARKETING POULTRY.

The prices (in) can command for his poultry depend largely on how the killing and preparation is done. The birds should be fat and have empty crops. No one is liable to be deceived into paying the price of poultry for the little corn that may be in the crop, while its presence may prejudice some good customer against buying. Don't catch the birds by running them down, and then after chopping off their heads allow them to flop about violently, to bruise and disfigure themselves. Catch them quietly; then hold each bird firmly and tie the wings, and then hold each wing and hang them all over another suspended pole. When a small number are thus suspended, take a sharp knife and sever the head of each fowl sharply, letting them hang afterward until all the blood is out. If the fowls are to be shipped, plucking the feathers should be done dry, commencing at once while the body is still warm. Pull a few at a time the way the feathers lie, and they will come easily. Let the birds hang until cold, when they should be wiped with a damp cloth.

DIBBLINGS.

Small fruit culture will always be most successful on the intensive plan. Plant only a small area at a time, and give that the best culture possible. Better raise 300 bushels on one acre than that amount on five or six.

THE SOUTH.

Irregularity in the amount of food given the cow will cause her sometimes to gradually dry up. So will worrying, fast driving, or excitement of any kind. An animal giving milk is very sensitive to bad treatment or surrounding influences.

Butter takes nothing from the soil that affects its fertilization as do crops of cereals. It is almost wholly carbon, which is derived by the plants from the air. Butter, though sometimes high in price, is really produced from the cheapest element known.

It takes six cords of hard maple wood to produce the same amount of heat that four cords of hickory will.

Avoid top ventilation in the poultry house. It will cause poor, swelled head, closed eyes and other difficulties.

The standard for a good cow is said to be 500 gallons of milk a year, and of this there should be ten per cent of cream.

Some dairymen save the last fourth of the milk from the cow in a separate vessel, and pour it directly into a cream jar.

Many people complain that the skins of apples are very thick and tough this year. It is likely that the dry season was the cause.

With proper care and skill a well selected flock of the right kind of sheep can be made pay 100 per cent on their cost every year.

Some years ago the French Government instituted inquiry to ascertain the amount of salt for different domestic animals. In the report, made up and concurred in by practical and scientific men, the quantities fixed upon as a minimum were:—Working ox or mule cow, 2 ounces; oxen fattening in the stall, 2 1/2 to 4 ounces; pigs fattening, 1 to 2 ounces; sheep (double for fattening), 1 to 2 1/2 ounces; horses and mules, 1 ounce.

It appears that her Majesty's prize cattle are sold under a somewhat curious condition. The purchaser in each case is "commanded" to return the sirlion, accompanied with a bill, to Windsor, for the use of the Royal kitchen, where some heavy feeding goes on at Christmas, and copious draughts of generous liquor are quaffed to the confusion of the Queen's enemies. As the butcher gets his price for the meat there is nothing very ar-

bitrary about the demand. Her majesty is pleased that her servants shall partake of her fat stock, and practically goes to shop, money in hand, to pay for the same.

PITH AND POINT.

Men who must draw the line somewhere—Surveyors. "I'll take your part," as the dog said when he robbed the cat of her portion of the dinner. The 1,600 convicts in Sing Sing prison eat twenty-one barrels of flour daily. Railroad Commissioner Fink is worth \$250,000. The people of Paris eat 2,000,000 larks every year. To polish steel, rub it with a piece of fine emery paper.

It is reported that last year more than 100,000 emigrants went to the Argentine Republic, most of them from Italy. New railroads to the length of 7,000 miles were built in the United States during the past year.

Flood's stone house in San Francisco cost \$2,000,000. The cost of Stanford's wooden house is estimated at \$1,000,000. The illustrious traveller looked contemptuously at the mountains. "Nothing very steep about here," he said, "scarcely. 'Make out his bill,' said the not-to-be-landlord, turning to the gallant clerk.

Somebody truly says that one debt begets another. If a man owes you a sovereign, he is sure to owe you a guinea, too, and he is generally more ready to pay interest on the latter than on the former.

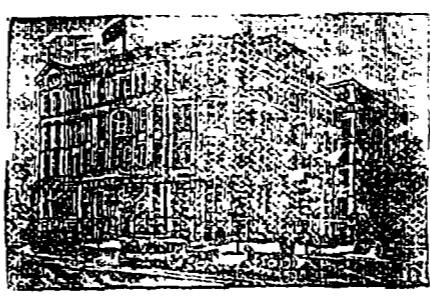
A boy was overtaken on the road by a man in a trap, who offered him a ride, but the invitation was declined by the young sprout, who said he expected a whipping when he got home and was in no hurry.

"Prosecutor, will you tell me who was present when the defendant applied you in the face?" "Myself, your Honor."

"Where you ever caught in a sudden equal?" asked an old yachtsman of a worthy citizen. "Well, I should think so," was the reply; "I have helped to bring up eight babies."

Bar news—Always, when the weather changes, I have a dreadful sick headache; but not to day. Good gracious! how is this? Nett, quick! run for the doctor!—Plegende Blatter.

"How is it that you have never kindled a flame in any man's heart?" asked a rich lady of her pertentious niece. "I suppose, aunt, it is because I am not a good match," replied the poor niece.



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L.S.L.

CAPITAL PRIZE, \$150,000. We do hereby certify that we supervise the arrangements for all the Monthly and Semi-annual Drawings of the Louisiana State Lottery Company, and in person draw, and control the Drawings themselves, and that the same are conducted with honesty, fairness and in good faith toward all parties, and we authorize the Company to use this certificate, with fac-similes of our signatures attached, in its advertisements.

Commissioners. J. H. O'LEARY, Pres. Louisiana Nat'l Bank. J. W. KILPATRICK, Pres. State National Bank. A. BALDWIN, Pres. New Orleans Nat'l Bank.

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By an overwhelming popular vote its franchise was made a part of the present State Constitution adopted December 2nd, A.D. 1879. The only Lottery ever voted on and endorsed by the people of any State in the Union.

Its Grand Scale Number Drawings take place Monthly, and the Semi-annual Drawings regularly every six months (June and December). A SPECIAL OPPORTUNITY TO WIN A FORTUNE. FIRST GRAND DRAWING, CLASS A, IN THE ACADEMY OF MUSIC, NEW ORLEANS, TUESDAY, JANUARY 11, 1887—200th Monthly Drawing.

Capital Prize, \$150,000. 25 Tickets are Ten Dollars only. Half a cent. Lists, 25c. Tenths, 5c.

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REMEMBER That the presence of General Beauregard and Farragut, who are the figures on the drawings, is a guarantee of absolute fairness and that the chances are all equal, and that no one can possibly divide the chances with any other party, therefore advertising to guarantee prizes in the lottery, or holding out any other inducement, is a violation of the law, and only aim to deceive and defraud the unwary.

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The Steamers of the Liverpool Mail Line sailing Liverpool on THURSDAY, from Funchal on THURSDAY, and from Halifax on SATURDAY, calling length ways to receive on board and land Mails and Passengers to and from Ireland and Scotland, are intended to be despatched.

FROM HALIFAX: Sardinian.....Saturday, Dec. 18. Polynesian.....Saturday, Dec. 19. Parisian.....Saturday, Dec. 20. Neapolitan.....Saturday, Dec. 21. Austrian.....Saturday, Dec. 22. Prussian.....Saturday, Dec. 23. Scandinavian.....Saturday, Dec. 24. Buenos Ayres.....Saturday, Dec. 25. Korean.....Saturday, Dec. 26. Sicilian.....Saturday, Dec. 27. Manitoban.....Saturday, Dec. 28. Canadian.....Saturday, Dec. 29. Phoenician.....Saturday, Dec. 30. Waldensian.....Saturday, Dec. 31. Lucerne.....Saturday, Dec. 31. Newfoundland.....Saturday, Dec. 31. Acadian.....Saturday, Dec. 31.

FROM PORTLAND TO LIVERPOOL, VIA HALIFAX: Sardinian.....Thursday, Dec. 2. Polynesian.....Thursday, Dec. 3. Parisian.....Thursday, Dec. 4. Neapolitan.....Thursday, Dec. 5. Austrian.....Thursday, Dec. 6. Prussian.....Thursday, Dec. 7. Scandinavian.....Thursday, Dec. 8. Buenos Ayres.....Thursday, Dec. 9. Korean.....Thursday, Dec. 10. Sicilian.....Thursday, Dec. 11. Manitoban.....Thursday, Dec. 12. Canadian.....Thursday, Dec. 13. Phoenician.....Thursday, Dec. 14. Waldensian.....Thursday, Dec. 15. Lucerne.....Thursday, Dec. 16. Newfoundland.....Thursday, Dec. 17. Acadian.....Thursday, Dec. 18.

NEWFOUNDLAND LINE. The Steamers of the Halifax Mail Line from Halifax to Liverpool on THURSDAY, N. Y. are intended to be despatched FROM HALIFAX: Sardinian.....Monday, Dec. 5. Polynesian.....Monday, Dec. 6. Parisian.....Monday, Dec. 7. Neapolitan.....Monday, Dec. 8. Austrian.....Monday, Dec. 9. Prussian.....Monday, Dec. 10. Scandinavian.....Monday, Dec. 11. Buenos Ayres.....Monday, Dec. 12. Korean.....Monday, Dec. 13. Sicilian.....Monday, Dec. 14. Manitoban.....Monday, Dec. 15. Canadian.....Monday, Dec. 16. Phoenician.....Monday, Dec. 17. Waldensian.....Monday, Dec. 18. Lucerne.....Monday, Dec. 19. Newfoundland.....Monday, Dec. 20. Acadian.....Monday, Dec. 21.

GLASGOW LINE. During the season of Winter Navigation, a steamer will be dispatched regularly from Glasgow for London, Liverpool, and other ports, and will be despatched from Boston to Glasgow direct, as follows, FROM BOSTON: Prussian.....about Nov. 15. Sardinian.....about Nov. 20. Polynesian.....about Nov. 25. Parisian.....about Dec. 1. Austrian.....about Dec. 6. Neapolitan.....about Dec. 11. Phoenician.....about Dec. 16. Waldensian.....about Dec. 21. Lucerne.....about Dec. 26. Newfoundland.....about Dec. 31. Acadian.....about Jan. 5.

THROUGH BILLS OF LADING. granted in Liverpool and Glasgow, and at all Continental Ports, to all points in the United States and Canada, and from all stations in Canada and the United States to Liverpool and Glasgow, via Boston, Portland or Halifax. Connections by the International and Grand Trunk Railways, via Halifax; and by the Central Vermont and Grand Trunk Railways (National Dispatch), and by the Boston and Albany, New York Central, and Great Western Railways (Merchants' Dispatch), Boston and by the Grand Trunk Railway Company, via Portland.

Through Rates and Through Bills of Lading for East-bound Traffic can be obtained from any of the Agents of the above-named Railways. For Freight, Passage or other information apply to John H. Currie, 21 Queen's Quay, Havre; Alexander Hunter, 4 Rue Cler, Paris; Aug. Schmitz & Co., or Richard Berns, Antwerp; Ruys & Co., Rotterdam; C. Hugo, Hamburg; James Moss & Co., Bordeaux; Fischer & Behmer, Schusselhorf No. 8, Bremen; Charley & Macdonald, Belfast; Jas. Scott & Co., Queenstown; Allan Bros. & Co., 202 Leith Street, E. C. London; James and Alex. Allan, 70 Great Clyde Street, Glasgow; Allan Brothers, James Street, Liverpool; Allan, Rae & Co., Quebec; Allan & Co., 112 LaSalle Street, Chicago; H. Bourlier, Toronto; Thos. Cook & Son, 251 Broadway, New York; or to G. W. Robinson, 186 St. James Street, opposite St. Lawrence Hall.

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THE SUPERIOR COURT FOR THE PROVINCE OF QUEBEC, District of Montreal.—Dumb Mario E. B. Rolland, Plaintiff, vs. Charles O'Reilly, Defendant. The action for partition of property has this day been instituted by Plaintiff against Defendant. Montreal, 28th December, 1886. TROTTORNAIS & LAPOINTE, Attorneys for Plaintiff.