

"Puzzled."

This is another of those self-evident pictures which require no title—for who could doubt which of these three worthies is "puzzled"? The artist has caught to perfection the various expressions. The game is apparently checkers (sometimes called draughts), and one need not ask who is the winner, for were the whole of the figure blotted out and his eye alone visible, that eye would be enough! It says plainly: "Now, where are you? Get out of this little trap if you can!" Yes, we can hear it all, and can likewise imagine the feeling of astonished disgust as the "puzzled" one sees his cherished scheme nipped in the bud by some masterly and unexpected move on the part of his adversary. There is quite a dazed look about him, and I fancy his game is all up. Look at the mere expression of his hands—the one raised to his head in uncertainty, the other on his knee—whilst his triumphant opponent can afford to rest both his hands on his knees and give all his attention to his glance of victory! The interior of this country grocery is also remarkably well drawn, with its "stock" well in view. The proprietor is evidently much interested and cannot resist looking on, and possibly he is no mean checkerite himself. The resting place of that checkerboard looks rather shaky, and as though a little lurch would send things flying; and if it did, what a game of romps with the rolling pieces that (now) sleeping Kitty would have!

Our Library Table.

INTRODUCTORY.

We intend resuming this department in the FARMER'S ADVOCATE, and feel sure that it will be welcomed by our readers. We shall, however, deviate somewhat from the usual form of merely reviewing new books, but shall simply draw attention to suitable books—whether new or old. There are so many beautiful works which are almost unknown, and yet would be gladly welcomed were they prominently brought into notice. In making this addition to our columns our aim is to encourage the reading of good and wholesome stories, essays, etc., by lightly touching on their incidents and merits. We trust that our efforts may be of especial use to those amongst our numerous readers who have not the opportunity of coming across many books, nor of even hearing about them.

"ALL SORTS AND CONDITIONS OF MEN."

"CHILDREN OF GIBBON."

Walter Besant.

There are not many authors who can grasp a difficult social problem and weave it into a deeply interesting story, but this is just what is done in these two remarkable books. The first named caused much discussion in England, and many of its ideas were followed out, thus much benefiting the poorer classes. In both books the interest centers in a beautiful, wealthy and accomplished girl leaving a home of luxury in order to dwell amongst the very poor, that she may find out for herself where the remedy lies. A pure and sweet love story runs through the whole. Passing remarks can do but scant justice to these books, which should be carefully read.

"THE LILAC SUNBONNET."

S. K. Crockett.

I fancy that very many have read this charming story, but in case anyone has not, it should be done at once, for a more healthy, breezy or sweeter story never was written. The talented author has drawn the character of Winsome Charteris—the heroine—with a most delicate touch.

"AULD LIGHT IDYLLS."

J. M. Barrie.

This author's name is now a household word. His "Wind in the Willows," "Little Minister," etc., have, doubtless, been read by the majority, but the "Auld Light Idylls" are not, perhaps, so well known. They are beautiful—the mixture of humor and pathos is blended with a master mind. The book forms a series of short stories and sketches, yet with a connecting link.

FELIX.

There are some things in the world that one can't understand. One is that you catch a cold without trying; that if you let it run on it stays with you, and if you stop it it goes away.

Winter Care of Plants.

"Life is not mere living, but the enjoyment of health."—*Martial*.

This is as true of plants as of men.

At this time, when lawn and meadow are shrouded in snow and trees are leafless, the home-keeper prizes most highly her shelves and stands of pot plants. For this reason, and from a lack of knowledge of plant needs, she often by over-coddling weakens the shrubby sorts, and by lavish watering destroys the health and beauty of the sappy ones among her pets. The very necessary process, watering, is at this season most important. To be most effective, the watering should be done during the morning when the atmosphere of the room is temperate, the water used being tepid, or at about the same degree of heat as the room in which the plants are kept. The use of water which is too cold chills the plants and retards their growth. Too much water by making the earth sour causes the leaves to turn yellow on the plants, despoiling them of their beauty, making them weak and sappy, fit subjects for the attacks of all plant enemies. A common mistake of amateurs is to indiscriminately water every plant each morning, totally regardless of the degree of moisture already in the soil, and of the needs of individual plants. A safe general rule to follow is to water each plant whose top soil is dry and whose pot is dry and rings sharply in answer to the rap of the knuckle. Do not let it pass this stage without water. If by any accident or oversight you have done so, you will notice that the earth in contracting has left the side of the pot. In this case the watering can be effectively done

Recipes.

CREAMED POTATOES.

Peel and slice a quart or more of potatoes, pour boiling water over them and cook twenty or thirty minutes, then pour off the water and put in a cup of thin, sweet cream, add salt to taste, let boil a half minute, and serve at once in a deep dish, adding pepper and bits of butter.

POTATO CHIPS.

Peel, wash and slice lengthwise as thin as possible the desired quantity and dry them thoroughly with a cloth. Put them in a wire basket and sink them in a kettle of boiling lard. Shake gently until they are fried a light brown, when turn them out on cloth and sprinkle with salt. A quantity can be prepared at one time; when needed put a plate full (not heaped) in a hot oven for a few moments and they are ready for the table.

CODFISH BALLS.

Prepare two quarts of potatoes, let them stand in cold water while you shred a pint of good codfish. Put the potatoes and codfish together to boil in hot water till the potatoes are done, when pour off the water and mash very fine, adding a table-spoonful of butter, cup of rich, sweet milk, salt and pepper. An egg or two is an agreeable addition. This mixture can be fried at once in hot lard as croquettes, or when cold made into balls or cakes and fried brown.

POTATO CRUST FOR PORK PIE.

First boil spareribs till well done. Strip the meat from the bones; chop fine, season well with salt, pepper, and sage, mixing a pint of fine cracker or bread crumbs to three pints of meat. Then add a cupful of sweet cream to six good-sized, well-boiled potatoes mashed fine and salted, add flour to roll out as pie crust—handle as little as possible. Put the meat in a deep earthen baker with a cup of the liquor in which it was boiled (excluding fat), cover with the potato crust and bake to a delicate brown.

OYSTER SHORTCAKE.

One pint of flour, 2 rounding teaspoonfuls of baking powder, a scant $\frac{1}{2}$ teaspoonful of salt, a scant $\frac{1}{4}$ of a cup of butter, and about one cupful of sweet milk. Sift salt and baking powder with the flour and rub in the butter with the hands till fine and smooth. Stir in milk until it is of the light, spongy consistency. Take half of it out onto a well-floured board and with a little handling as possible roll into shape with a well-floured rolling-pin. Moisten the surface with melted butter. Roll out the remainder and lay it on the first layer. Bake until a fine brown, and thoroughly cooked through. When done, tear apart, butter lightly and pour over it the following:

CREAMED OYSTERS.

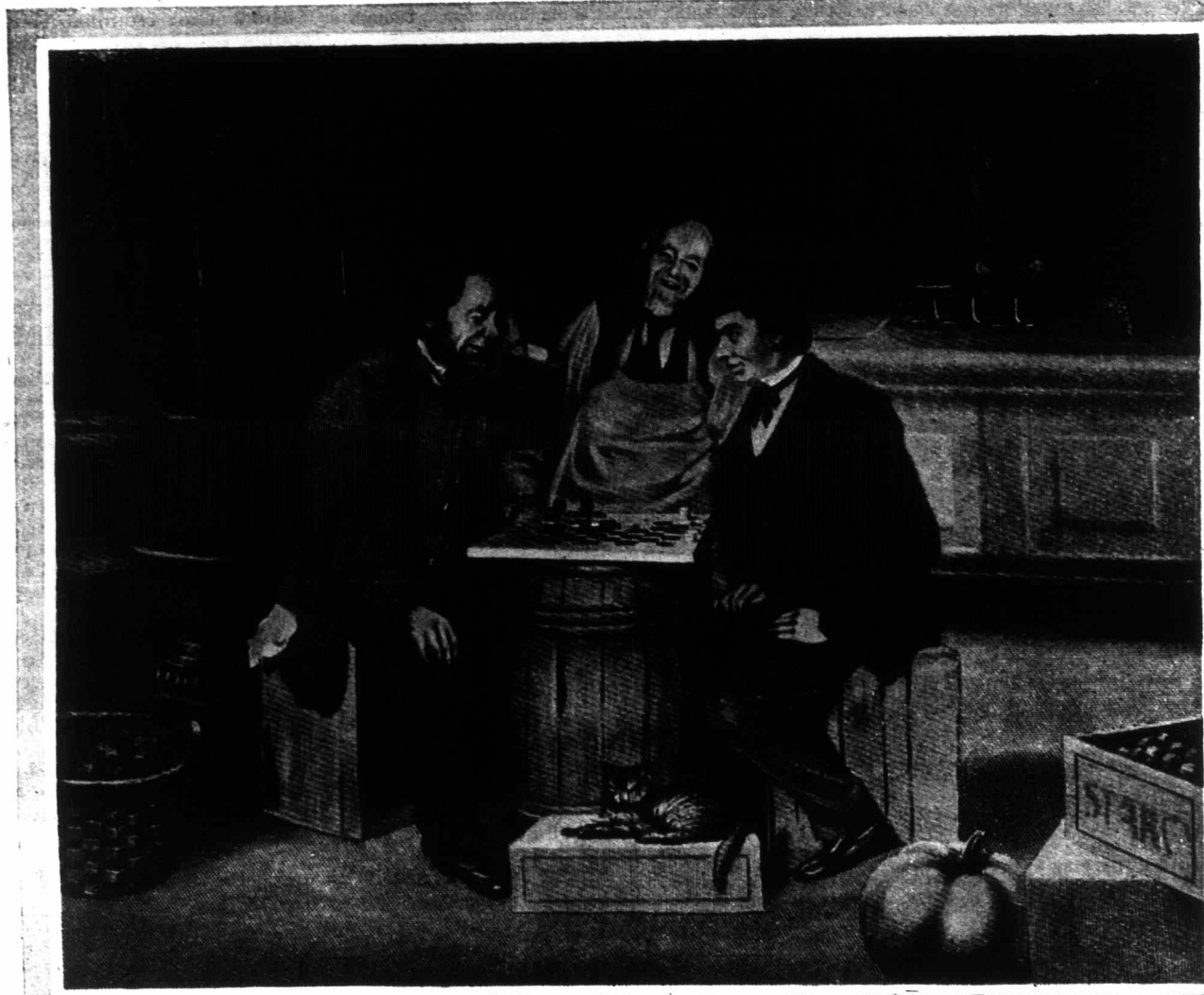
Wash and carefully pick over a pint of oysters, removing all bits of shell, seaweed, etc. Drain and parboil by placing them in a saucepan without water. Watch closely, and as soon as they are hot turn them. When the edges ruffle and they are well plumped, pour over them a pint of rich cream sauce. Make the sauce as directed for creamed potatoes with the addition of an extra tablespoonful of flour, and instead of a pint of milk use one-half pint of milk and the same amount of sweet cream. Serve as promptly as possible lest the oysters become tough. This dish is as delicious as it is unusual.

BOILED FISH.

Wash and clean fish, tie in a cloth, put in fish kettle and cover with boiling water, boil until cooked, then take out, remove cloth, and lay fish on a platter. Have ready a sauce made of one and a half pints of milk, a good-sized piece of butter, and thicken with flour, cook in double boiler, stirring often, have hard-boiled eggs ready, pour sauce over fish, slice eggs, garnish your dish round with them, and lay slices of egg over fish. Be careful not to have your sauce too thick. A little mustard used with boiled fish makes an improvement.

SALMON SHAPE.

One can of salmon, three eggs, three tablespoonfuls of melted butter, one half cup fine bread crumbs. Drain off the liquid for sauce, mince the fish, rub in the butter and crumbs, season, and lastly add the beaten eggs. Put into a well-buttered pudding dish and bake three-quarters of an hour.



"PUZZLED."

by submerging the pot in tepid water until the ball of roots is thoroughly moistened. If soil and pot are moist do not give water. Fuchsias and other hard-wooded plants which have been allowed to rest during summer should in fall and early winter have been watered sparingly, and ought now to be putting out fresh foliage and buds. If they are growing rapidly the supply of water should be increased, as much being given as the plant absorbs from day to day. As to the temperature in which fuchsias can be successfully grown, and with them in this connection may be classed all the begonias, roses, pelargoniums, geraniums, mignonette, lantanas, heliotrope, etc., about 60° Fahr. will be found to suit them best. The more hardy class, embracing primulas, carnations, lilies, hyacinths, narcissus (including the Chinese sacred lily), freezias, stocks, wallflowers, ariculas, and violets must not be kept warmer than 50° Fahr. In every case it must be remembered by the flower lover that sunlight should be given plants in direct proportion to heat. Hence, the former class will thrive best and bloom more freely in sunny south and east windows, while the latter will be more vigorous and give larger and more lasting blooms in northerly situations. If the hard-wooded plants, fuchsias, etc., have been resting during early winter, they should, as spring approaches, be brought into sunlight, watered, and treated as above. Plant life requires rest and activity, pure air and moisture, even as they are necessary to animal life.

DORIS.