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[^0]HEALTM AND HOOSEHOLD HINTS.
For stewed pears peal the peasthiniy cutting them into halves or quarters, accordinf with cwo ounces of suger and half a pint of with two ounces of sugar and half a piat o water to every six pears. Cover the jar all night or for four or for five hours.

For stewed apples procure some large cookinf apples, peel them, and remove the core. Lay them in a stewpan with sufficient water to cover them. and fill the centre of each with white sugar. Let them stew very gently or they will break. Serve in a glass dish, with a spoonful of red currant jelly in the centre of each, and suck them with quarters of blanched almonds.

In cold weather people require more substantial food than they do in summer. Substantial rood han they do as beans, lentils and peas-mhould be taken in order to increase the heat of the body. Haricot beans are, waight for weight, more nouriching than butcher's meat; they are by some peaple more easily digested than meat is, and they are certainly much cheaper. They need soaking over-night, and should simmer two hours to cook thoroughly.

Beefsteak pudding is a very good winter dish. Cut two pounds of tender steak into pieces and dip each in flour, season highly with pepper and salt. Line a pudding basin with light suet crust, place the steak in it, and add a gill of good stock. Cover the basin with crust, wetting the edges so as 20 prevent the gravy escaping, tie over with a cioth, and boil the pudding gently for two hours. If allowed to boil fast the meat will he hard, however tender it was to start witi. Send the pudding to the table in the basin, which must be covered with a neatly folded napkin.

The following method is a simple, inexpeusive and efficient mode of ventulating a locm, without a draught, by means of the windows:-(1) Raise the lower window sash iwo or three inches from the bittom. (2) Insert a bar of wood below the window so as exactly to fill or close up the opening ieft at ib. bottom of the window. The air will now flow in throunh the narrow opening beimeen the sasbes at the middle of the window, taking an upward direction before it begins to mix up with the general air of the room, thus refreshing the air of the room without producing a draught.

Rye Biscuits.-One cup of rye meal, 2 cups of flour, 1 teaspoonlul of lard, 2 smail teaspoonfuls of baking powder, a very little sait, stir up with milk to a soft dough, have a very hot oven, form into biscuits and bake: if you like them sweet, add one tablespoon ful of molasses

Fried Mush.-Take enough corn meal with about iwo quarts of water to make a smooth mush; boil half an tour, add a little salt, and stir briskly; place in a pan well greased, and allow the musb to cool over night ; cut in slices in the moruing, and fry in pan well greased with keef dripping or hutter.

Vegetable Soup. -Take two pounds of beef, three onions, sliced, two or threc stems of celery; cover meat with warer, and boil altogether; snak two iabiespoonfuls of rice in water, with one halt a tablespoontul of salt ; boil the meat and vegetables until meat is cooked, then add the rice and boil ten minutes.

Fruit Pie.-One piat of cranberries, 12 pound of raisins, 2 cups of water, 3 cup of Bour, $11 /$ cups of sucar, bake with two crusts. Directions: Put the raisins in chopping bowl, wash the cranberries, and while they are wet put the sugar on ; add $\%$ cup of flour and chop fue, the last thing add 2 cups of flour; this will make three good sized pies.

Broiled Mackercl. - Take the fish, wash t thorougbly, and split it down the back. Take a small bunch of mint and parsley and put them in a pan and boil almost ten minutes; then take it out and chop fine, mixing with it a linte butter, pepper and salt, dredge over this mixture a little flour; grease the fish and stufi it with the mixture; crease your gridirod and broil until quite browe; occasionally turn the fish carefully, so as to cook the fish evenily.

English Plum Pudding, which will keep for weeks. - Take one and a half pounds of raisins, half a pound of currants three quart. ers of a pound of suet, eight cgss and a wine glassful of brandy. Stone the raisins and cut in halves; wast, pick and dry the currants; mince the suet, and pound in some bread crumbs (about turec cupiuls) adding a cloves, mix all together and moisten them

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with the eggs and brandy, stir until they are well blended, then place in a pudding bag or a well-greased mold and steam tor tive hours serve with hara sauce. If made some time before needed, hang the pudding up and when ready to use, place it in the stcamer for one hour.

## GIVE THE FARMER FACTS.

The average planter has but little use for finely spun theory, whether it pertains to the relation of his condition to politics or whother it ueals with the best ways and means of growing the best crops. What he wants is Facts. No one has reslized this more than the great seed firm of $D$. Mr. Ferry \& Co., Windsor, Ont., who for forty yeare have been studying the wants and condition of planters, large and small, and as a result have created the largest seed business in the whole world. With out doubt, a strict adherence to the policy of dealing in facts represents the secret of their success. They know their seeds are right before they are sent to the many thousand dealers from whom the planter gets them. The dealer knows this to be a fact requiring no farther question, and the planter finds it to be a substantial fact when harvest time comes. Another illustration of the value of this method is found in Ferry's Seed Annual, in which there is nothing but facts. Facts that prove of the greatest value to every planter; facts about how, when and where to plant, that can bo had from no other source. There are no worthy facts left out, ană no unworthy theories lot in. This book is sent free to every one who asks for it. A postal card with your name and address sent tho firm will bring it to you.

Glaskow Established Church Presbytery has resolved that ministers wear gown and bands at ordinations. Rev. Robert Rhom son protested, and appealed. A motion by Rev. . Anton, or mitted to the iife and work committee, found no seconder He adyorated the adoption no seconder. He gavocated the adoprion the ministers of the church from dissenting ministers.


[^0]:    When writing to Adrortisors pleaso mention

