

PROVINCE OF PRINCE EDWARD ISLAND.

Seat of Government—CHARLOTTETOWN.

LIEUTENANT GOVERNOR:

The Honorable Jechiah S. Carvell (*appointed 1889*).*Private Secretary, (Not appointed).**Aide-de-Camp,*

EXECUTIVE COUNCIL.

The Honorable William W. Sullivan, President and Attorney-General.

" Donald Ferguson, Provincial Secretary-Treasurer and Commissioner of Public Lands.

" G. W. Bentley, Commissioner of Public Works.

" Joseph O. Arsenault,

" John Lefurgy,

" Archibald J. Macdonald,

" Neil McLeod,

" Samuel Prouse,

" James Nicholson,

*Without Office.**Clerk of the Executive Council—Robert F. DeBlois.*

JUNE.—Those who make butter for home use or for the market ought not need to be told that milk and cream readily absorb odors and retain them. If the stable is unclean and foul, milk which is drawn in such an atmosphere is pretty sure to taste of those unpleasant odors, and the same may be detected in the butter and cheese made from such milk. Nothing could be more destructive of purity of air than tobacco smoke, and only the most careless ever indulge in the use of the pipe in the immediate vicinity of the milk. There are two or three other strong smelling articles that do far more injury than is by some supposed, and they are onions and cabbage. These are strong smelling foods and will cling to the breath and clothes of the dairyman a very long time—longer than is suspected.

RYE CAKES.—To one tea cup of white sugar add two well-beaten eggs, a piece of butter the size of an egg, one quart of milk. Mix thoroughly with a quart of rye-meal two teaspoonfuls cream tartar, and one of soda; stir this into the milk and eggs, and add enough more to make a thick batter. Drop on a well-greased pan, and bake half an hour.

APPLE TRIFLE.—Peel, core, and boil till tender a dozen tart apples, with the rind of a lemon grated; strain through a sieve, add sugar to taste and put into a deep fruit-dish. Make a custard of a pint of cream and the yolk of two eggs with sugar to taste. When cold lay it over the apples with a spoon, and over the whole place whipped cream.

MOLASSES CAKE.—Dissolve one teaspoonful of soda in two tablespoonfuls of boiling water, and add it to a half cup of New Orleans molasses. Beat one egg and a half cup of brown sugar together until light, add two ounces of butter melted, add the molasses, a half cup of buttermilk or sour milk, two cups of flour, and beat until smooth, and, if you like, a tablespoonful of ginger or teaspoonful of cinnamon. Pour into a greased shallow pan and bake in a moderate oven about thirty minutes.