

**Scientific and Useful.**

**BUTTER COOKIES.**—One cupful of sugar, one cupful of butter, two eggs, one and a quarter teaspoonfuls of cream tartar one teaspoonful of saleratus, and caraway seed or lemon extract. This makes forty to fifty cookies which will keep for months.

**PICKLED TONGUE.**—For one dozen tongues make a strong brine sufficient to cover, add one teaspoonful pulverized saltpetre and half pound sugar, keep a weight on them so that they may be covered with brine. Let them remain two weeks, then hang up to dry or smoke if you like.

**QUEEN'S TOAST.**—Cut thick slices of baker's bread into rounds or squares and fry to a nice brown in butter or lard. Dip each piece quickly into boiling water, sprinkle with powdered sugar and cinnamon, and pile one upon the other. Serve with sauce made of powdered sugar dissolved in the juice of a lemon and thinned with a glass of wine.

**ENGLISH POTATO BALLS.**—Boil some potatoes very dry; mash them as smoothly as possible; season well with salt and pepper; warm them, with an ounce of butter to every pound of potatoes, and a few spoonfuls of good cream; let them cool a little, roll them into balls; sprinkle over them some crushed vermicelli or macaroni, and fry them a light brown.

**BEEF STEAK (A LA FRANCAISE).**—They take the best cut from the inner side of the sirloin, but any prime part will do. Place two pounds of steaks in a dish with a little of the best Lucca oil, and let them steep in it for eight or ten hours; add to them pepper, salt, and a little finely minced parsley, and fry them until they are brown; what remains in the pan may be thrown over the steaks. Butter may be substituted for oil, if preferred, and the steaks served up around the dish with olive sauce in the centre.

**BAKED APPLE PUDDING.**—Five moderate-sized apples, two tablespoonfuls of finely-chopped suet, three eggs, three tablespoonfuls of flour, one pint of milk, a little grated nutmeg. Mix the flour to a smooth batter with the milk, add the eggs, which should be well whisked, and put the batter into a well-buttered pie-dish. Wipe the apples, but do not pare them; cut them in halves, and take out the cores; lay them in the batter, rind uppermost; shake the suet on the top, over which also grate a little nutmeg; bake in a moderate oven for one hour, and cover, when served, with sifted loaf sugar.

**PLASTER OF PARIS.**—It is a good plan to keep a box of plaster of paris in the house. Be sure and set it where no water can be spilled upon it. If the burner of a lamp becomes loosened, mix up a little with water and put it around the glass top of the lamp, then put the brass on. The whole operation should be performed as quickly as possible, for the plaster hardens or sets almost instantly. A board or some dish you will not need to use again, will be the best thing to mix the plaster on, as it is almost impossible to remove it after it sets. Where there are cracks or large, unsightly nail-holes in a plastered wall, plaster of Paris may be used to fill them up.

**HOW MUCH DOES A COW EAT?**—Dr. Robert Dundas Thompson, some years ago, carried out a series of experiments on feeding cows, in order to determine the value of malted grain as a food; and from his tables we derive that two Ayrshire cows, weighing 607 lbs. and 994 lbs. respectively, consumed in fourteen days 2,853½ lbs. of grass, about 102 lbs. each per day. These same cows when fed on barley and grass, ate 95 lbs. of barley and 1,980 lbs. of grass in eleven days, or 4.3 lbs. of barley and 90 lbs. of grass per cow daily. In this experiment 4.3 lbs. of barley seemed to replace about 12 lbs. of grass; this is not exact; but the grain and loss, under the different systems of feeding were but slight, although there was a slight gain in the first series and a slight loss in the second.

**DRAINAGE.**—It is not half well enough understood that in the country, where air ought to be pure and water untainted, typhoid fevers, diphtheria, and a whole catalogue of malignant and dangerous disorders, are caused by the drainage of barnyards and filthy out-buildings into the well, which is often placed so low as to take even the surface drainage, to say nothing of the

liquid filth which soaks through the soil and poisons the currents that supply wells with water. In addition to this, the wash-water of the kitchen is often thrown out near the back door, instead of being carried away by a wide and free drain. And then very few persons understand how dangerous to health are the decaying vegetables and all sorts of impurities that accumulate in cellars, under houses, unless they are kept dry and clean, and carefully watched.—*The Housekeeper.*

**COLD FEET AND SLEEPINESS.**—The association betwixt cold feet and sleeplessness is much closer than is commonly imagined. Persons with cold feet rarely sleep well, especially women. Yet the number of persons so troubled is very considerable. We now know that if the blood supply to the brain be kept up sleep is impossible. An old theologian, when weary and sleepy with much writing, found that he could keep his brain active by immersing his feet in cold water; the cold drove the blood from the feet to the head. Now, what this old gentleman accomplished by design, is secured for many persons much against their will. Cold feet are the bane of many women. Light boots keep up a bloodless condition of the feet in the day, and in many women there is no subsequent dilatation of the blood-vessels when the boots are taken off. These women come in from a walk, and put their feet to the fire to warm—the most effective plan of cultivating chilblains. At night, they put their feet to the fire and have a hot bottle in bed. But it is all of no use; their feet still remain cold. How to get their feet warm is the great question of life with them—in cold weather. The effective plan is not very attractive at first sight to many minds. It consists first in driving the blood-vessels into firm contraction, after which secondary dilatation follows. See the snow-baller's hands. The first contact of the snow makes the hand terribly cold, for the small arteries are driven thereby into firm contraction, and the nerve-endings of the finger-tips feel the low temperature very keenly. But, as the snowballer perseveres his hands commence to glow; the blood-vessels have become secondarily dilated, and the rush of warm arterial blood is felt agreeably by the peripheral nerve-endings. This is the plan to adopt with cold feet. They should be dipped in cold water for a brief period; often just to immerse them, and no more, is sufficient; and then they should be rubbed with a pair of hair flesh-gloves, or a rough Turkish towel, till they glow, immediately before getting into bed. After this, a hot-water bottle will be successful enough in maintaining the temperature of the feet, though, without this preliminary, it is impossible to do so. Disagreeable as the plan at first sight may appear, it is efficient; and those who have once fairly tried it, continue it, and find that they have put an end to their bad nights and cold feet. Pills, potions, lozenges, "night-caps," all narcotics, fail to enable the sufferer to woo sleep successfully; get rid of the cold feet, and then sleep will come of itself.—*British Medical Journal.*

**Market Reports.**

TORONTO, Feb 12.

**STREET PRICES.**—Wheat, fall, per bush, \$0 80 @ \$0 92.—Wheat, spring, per bush, \$0 70 @ \$0 84.—Barley, per bush, 55c @ \$0 90.—Oats, per bush, 28c @ 32c.—Peas, per bush, 50c @ 62c.—Rye, per bush, 50c @ 60c.—Dressed Hogs, per 100 lbs, \$3 50 @ \$6 00.—Beef, hind quarters, \$5 00 @ \$6 50.—Beef, fore quarter, \$5 00 @ \$6 50.—Mutton, per 100 lbs, \$5 00 @ \$6 00.—Chickens, per pair, 30c @ 45c.—Ducks, per brace, 60c @ 80c.—Geese, each, 40c @ 75c.—Turkeys, 60c @ \$1 00.—Butter, 8 rolls, 12c @ 20c.—Butter, large rolls, 10c @ 14c.—Butter, tub dairy, 12c @ 15c.—Eggs, fresh, per dozen, 25c @ 30c.—Eggs, packed, 16c @ 18c.—Apples, per brl, \$1 25 @ \$2 00.—Potatoes, per bag, 90c @ \$1 00.—Onions, per bag, \$0 00 to \$1 00.—Hay, \$8 00 to \$11 00.—Straw, \$6 00 to \$7 50.

**WHOLESALE PRICES.**—Flour, f.o.c. Superior Extra, \$4 00 to \$4 10.—Extra, \$3 85 to \$3 90.—Fancy \$3 60 to \$3 70.—Spring Wheat, extra, \$3 35 to \$3 60.—No. 1 Superior, \$3 00 to \$3 00.—Oats, \$2 30 to \$3 35.—Cornmeal, small lots, \$2 25 to \$2 40.—Cheese, in 10s, 8c to 9c; Cheese, in small lots, 8½c to 10c.—Pork, mess, per brl, \$10 00 to \$11 00; Extra prime, per brl, \$9 00 to \$10 00.—Bacon, long clear, 6½c to 7c.—Bacon, Cumberland cut, 6½c to 7c.—Bacon, smoked, 7½c to 8c.—Bacon, spiced roll, 9c to 10c.—Hams, smoked, 10 to 11; Hams, sugar red and canvassed, 11c to 13c; Hams, in pickle 10c to 10c.—Lard, in tins, 8½c to 9c; Lard, in tierces, 8c to 8c.—Eggs, fresh, 12c to 20c.—Dressed Hogs, 95c to \$6 00; Live Hogs, \$0 00.—Dried Apples, 6½ to 6½.—Salt, Liverpool, coarse, 70c to \$0 00.—Liverpool, fine, \$1 8c to \$0 00; Goderich, per brl, \$1 00 to \$0 00; Goderich, per car lot, 95c to \$0 00; Goderich, coarse, per bag, \$0 00 to \$0 00; Cagliari Salt, per ton, \$15 00 to \$00 00.

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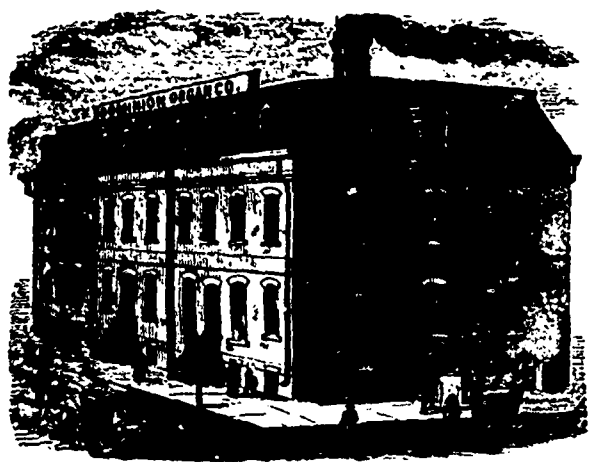
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COPY  
Of Official Report of Award to DOMINION ORGAN COMPANY, Bowmanville, for Organs exhibited at the Centennial Exhibition, Philadelphia, 1876.

**INTERNATIONAL EXHIBITION.** (No. 215)  
PHILADELPHIA, 1876.

The United States Centennial Commission has examined the report of the Judges, and accepted the following reasons, and decreed an award in conformity therewith.  
PHILADELPHIA, December 5th, 1876.

**REPORT ON AWARDS.**  
Product, REED ORGAN. Name and address of Exhibitor, DOMINION ORGAN CO., Bowmanville, Canada.

The undersigned, having examined the product herein described, respectfully recommends the same to the United States Centennial Commission for Award, for the following reasons, viz:—  
"Because they have produced in their instruments a pure and satisfying tone, by their method of voicing, and have a simple and efficient stop-action, with satisfying musical combinations, an elastic touch, and good general workmanship."

H. K. OLIVER, *Signature of the Judge.*  
APPROVAL OF GROUP JUDGES.  
J. SCHIRMAYER, WILLIAM THOMPSON, E. LEVANSKY, JAMES C. WATSON, ED. FAVER PERRET, JOSEPH HENRY, GEO F BRISTOW, J. E. HIGARD, P. F. KUKA, F. A. P. BARNARD.  
A true copy of the Record FRANCIS A. WALKER, Chief of the Bureau of Awards.  
Given by authority of the United States Centennial Commission.  
A. T. GOSWORN, Director-General.  
J. L. CAMPBELL, Secretary. J. R. HAWLEY, President.

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