

HOME AND FARM.

We resume our extracts from the pamphlet of the Society for Prevention of Cruelty, which we noticed last week:—

PRECAUTIONS.—"Thus, the animal to be slaughtered should be conducted to the spot selected as quietly as possible, without the use of goad or club, and everything calculated to alarm him should be removed. All slaughtering premises should be kept thoroughly cleansed from blood and offal, and no carcasses be allowed to hang in view. No animal should be permitted to witness the death of another. Trifling as these measures may appear to the professional butcher, they are in reality of vast importance, not only in view of avoiding useless cruelty, but as affecting the wholesomeness of meat for food, and the market value of the animal slaughtered; there being no question as to the effects of torture, cruelty and fear upon the secretions, and if upon the secretions, necessarily upon the flesh."

METHODS.—The slaughtering of animals for food at the present day may be classified under three methods:—1. Rendering the animals insensible by a blow on the head, followed by bleeding. 2. Cutting through or injuring the spinal cord (pithing), so as to destroy the powers of motion and sensation, with subsequent bleeding. 3. Cutting the throat, deeply dividing all the blood-vessels, with or without thrusting the knife into the heart, and without previously stunning the animal. This last method is practised by the Jews.

From certain experiments conducted for the purpose a few years since in the abattoirs of Paris, it would seem that the first of these methods, namely, that of producing insensibility by some sudden shock to the brain, such as that of a direct and concentrated blow, especially if followed by immediate blood-letting, is attended by less suffering than when death is effected by decapitation, pithing or cutting the throat, without previously producing such insensibility.

A German observer (Dr. Sondermann, of Munich,) remarks upon this subject: "All methods of slaughtering have for their object the death of the animal in a more or less speedy, but always in the least painful manner possible. But what is death? and when does actual death occur? Simple as these two questions may appear, they are nevertheless very difficult to answer. A mammal whose head has been cut off by a guillotine does not die immediately. Actual death occurs some seconds or minutes afterwards. All methods of slaughtering other than the one in which insensibility is produced by a severe shock to the brain, followed by bleeding, produce, without exception, only apparent death, after which follows the actual death, the latter being always accompanied with an entire cessation of nervous and muscular excitability."

MEDICINAL USE OF VEGETABLES.—The large, sweet onion is very rich in those alkaline elements which counteract the poison of rheumatic gout, says the *Medical Record*. If slowly stewed in weak broth, and eaten with a little pepper, it will be found to be an admirable article of diet for patients of studious and sedentary habits. The stalks of the cauliflower have the same value, only too often the stalk of a cauliflower is so ill-boiled and unpalatable that few persons would thank you for proposing to them to make part of their diet consist of so uninviting an article. Turnips, in the same way, are often thought to be indigestible, and better suited for cows and sheep than for delicate people, but here the fault lies with the cook quite as much as the root. The cook boils the turnip badly, and then pours some butter over it, and the eater of such a dish is sure to be the worse for it. Try a better way. What shall be said of our lettuces? The plant has a slight narcotic action, of which a French old woman, like a French doctor, well knows the value, and when properly cooked it is really very easy of digestion.

We would remark, in addition, that the serving-up of turnips un mashed is a practice fit only for savages. Moreover, half the turnips, (or more likely three-fourths of them) sent to market are, from their color and strong flavor, fit only for cattle. Turnips for the table should be as white as snow, and as delicate in flavor as vegetable marrow. The finest turnips we ever tasted were in Belgium, where the perfect irrigation of the country by canals and cross ditches affords the turnip all the moisture which, more than any other vegetable, except radishes, it requires. Belgian butter, too, is faultless when got at first hand in the country. Pure white turnips should be much more cultivated than they are; we get them occasionally, but far too rarely, in Halifax. Many housekeepers would far sooner pay a higher price for them, than a lower one for the coarse flavored yellow root one sees everywhere.

We go even further than the *Medical Record* with regard to the stalks of the cauliflower. We actually prefer them, we mean also the thick part of the outer leaves, when not tough and stringy, to the white head itself, but we are doubtless in a conspicuous minority in the peculiarity of our individual taste.—[Ed. Critic.]

It may be of interest to many to know that speculators in Pictou are purchasing all the potatoes they can get and having them stored, ready for shipment in March. Thirty thousand bushels will be bought and shipped to the Upper Provinces and the States; prices ruling, 25 to 30 cents. The same parties bought 50,000 bushels on the Island, and have shipped 35,000 already. There is a regular boom in this trade, and thousands of dollars will be distributed among the farmers of Pictou Co. In fact the circumstances of the potato crop and trade this year have been such as to hold out the greatest encouragement to the prosecution of the culture of this staple root in the future, and it is to be noted that the crops in the United States being very short, short crops of any kind rarely occur singly. It is therefore quite on the cards that next year's crop in the republic may also be an insufficient one, again affording the potato raisers of the Maritime Provinces an ample market. The same conditions may also recur in Ontario.

The Nova Scotia farmer, disposed to be despondent, may derive some consolation from the statistics of the Michigan labor bureau, which show many million dollars in mortgages on the farms of that State. In one county, nearly half the farms are mortgaged, the total reaching nearly one fifth of the assessed value of all the farms in the county. It is said that other counties are in a much worse condition.

OUR COSY CORNER.

SCALLOPED POTATOES.—Cut up cold boiled potatoes until you have about a quart. Put in a pan a generous cup of milk, one teaspoonful butter. Set on the stove and let it thicken, then put a layer of potatoes in a pudding dish, season with salt and pepper, and pour on a little of the gravy. Continue until it is all used. Cover the top with rolled cracker crumbs and bits of butter. Bake twenty minutes.

The above seems a nice variety in the cooking of potatoes, and the following is apparently a very good receipt for bread-sauce, which ought properly always to accompany roast fowl, as well as game and turkey:—

DRESSING FOR FOWLS.—Take as much stale bread as you will need, pour boiling water over and cover closely until soft. Beat up well until fine, then add a lump of butter, the size depending on the condition of the fowl, whether fat or lean, add an egg for each fowl, salt and pepper to taste, and put in enough onion cut fine to give a nice flavor.

ADVICE TO HOUSEKEEPERS.—Ceilings that have been smoked by a kerosene lamp should be washed off with soda water.

The surest test of a frozen orange is its weight. If it is heavy in the hand it has not been frozen.

Use good soap in the kitchen, as it saves the hands.

When a felon first begins to make its appearance, take a lemon, cut off one end, put the finger in, and the longer it is kept there the better.

Flour should be kept in a barrel, with a flour scoop to dip it and a sieve to sift it.

Drain pipes, and all places that are sour or impure, may be cleansed with lime water or carbolic acid.

For a cold in the chest, a flannel rag rung out in boiling water and sprinkled with turpentine, laid on the chest, gives the greatest relief.

Cold sliced potatoes fry and taste better by sprinkling a spoonful of flour over them while frying.

Rub the tea-kettle with kerosene, and polish with a dry flannel cloth.

Bent whalebone can be restored and used again by simply soaking it in water a few hours, then drying them.

To clean carpets—Go over them once a week with a broom dipped in hot water, to which a little turpentine has been added. Wring a cloth out of the pot water and wipe under pieces of furniture too heavy to be moved.

When the rubber rollers of your wringer become sticky, as they very often do after wringing flannel, rub with kerosene and wipe dry, and they will be nice and smooth.

WHITE CAKE.—One cup heaping full of sugar, piece of butter size of an egg, rub to a cream, two thirds cup of sweet milk, two cups sifted flour, two teaspoons baking powder, white of three eggs beaten to a stiff froth, and add last.

Dresses with long and with short waists continue to be equally fashionable for misses, girls, and children, and for the miss and girl much freedom is allowed in the disposition of the girdle. Some prefer to belt the hips while others place the belt near the arm-pits, the avoirdupois of the wear being the arbiter. A stout figure looks best with a long waist, while the slender little figure is improved by a short waist.

Clan tartans are fashionable for costumes or parts of costumes, especially skittings, for misses', girls', and children's wear. Beside their lively effect and harmonious colorings, they have the virtue of at least partially concealing defects. A charming costume for an immature woman comprises a plain skirt and a plain basque or jacket, with a full or half width of the plaid folded and fastened upon the left shoulder under a brooch, and tied beneath the right arm, and a Tam, fez or cap, partly of plain and plaid goods. A long or short coat of the plain goods with a plain lining, or a plain garment with a plaid lining, completes a stylish outdoor dress. This partial reproduction of the Highland costume is always acceptable, but this season it is an universal favorite for both large and small children.

FASHION NOTES.—Silk mull is a lovely fabric for a ball gown.

Pinked edges are the latest fancy on tailor gowns.

Gloves are worn as long as ever with evening toilets.

Fans, as well as shoes and stockings, are matched with the evening ball dress.

Little girls' hats and bonnets are comically like those of their mothers and older sisters this season.

A velvet peasant waist, of the same color of a ball gown of veiling, adds much to its dressy effect at a very small cost.

Some of the newest Parisian colors are Chartreuse green, pale apricot, Persian red, hebe blue, Russian green, and Roman red.

Delicate tints of Nile green, electric blue, heliotrope, and apricot are in high favor for ball dresses of tulle, lace, gauze, or crepe.

There is no prettier ball dress for a very young girl than one of veiling, white or tinted, trimmed with cascades of soft lace and flots of ribbon.

The favorite holiday dress colors for little girls are cardinal red, mink gany, terra cotta pink, turquoise blue, and Gobelins blue in the light shades, with braiding in gold, silver and tinted metals.