

I will as occasion permits give particulars respecting the kennels about New York, as I have opportunity to visit them.

New York, June 30, 1880.

DIDO.

### SHOULD MASTIFFS BE UNDERSHOT.

There seems to be considerable diversity of opinion as to whether mastiffs should be undershot or not, and on many occasions have we seen undershot dogs turned out of the judging ring on that ground alone. After reading the following letters by such recognized authorities as Messrs. Wynn and Hanbury, which have appeared in the *Live Stock Journal*; we think undershot dogs will not suffer disqualification for that alone:

SIR.—In answer to C. H.'s inquiry, I unhesitatingly reply that the Mastiff should be undershot, which may at once be seen from the following:—1. All dogs used for baiting purposes should be undershot, as it enables them to get a better hold, and also to hold on longer, as they can breathe more freely. 2. Formerly the Mastiff was used for bear-baiting as well as for watch purposes. 3. Formerly the Mastiff was usually undershot, of which there is abundant proof. Cuvier and other naturalists class the Mastiff amongst the undershot breeds.

However, of late years the public and a few of our modern judges, losing sight of the original uses of the Mastiff, have gone in for the "big yellow dog" stamp, a fine animal to look at, but like many of the vast dray horses, only fit for show.

The undershot jaw is now more difficult to obtain than the overshot. As a judge, I prefer the jaw to be slightly undershot, but not sufficiently so to interfere with the truncated (i. e., cut off) appearance of the muzzle.

M. B. WYNN,

Hon. Sec. of the Mastiff Club.

P. S.—I think all who act at times as judges of Mastiffs, who happen to see C. H.'s query, should openly express their views, in order that the public may suit themselves whom they will exhibit under.

SIR.—In reply to C. H.'s question about the formation of the lower jaw in Mastiffs, allow me to state that, having bred such dogs for nearly thirty years, more have had projecting than level mouths; indeed, where you get the latter the muzzle is invariably pointed, which all admit to be an evident objection.

Knowing that nearly all the best Mastiffs have now the underhung jaw, I think that this point ought to count for good in a judge's opinion, provided there is nothing so positive as will offend the eye. For instance, I maintain that the shape of Beau's lower lip causes the supposed mistake, rather than the so-called misshapen jaw, and consequently so grand a dog ought not to be disqualified on that score. As to any strict standard of correctness, and in the absence of any definite law, I believe either should be considered right; of the two, a moderate undershot jaw, in my opinion, is preferable to a level mouth. You might as well revive the old prejudice, and destroy all brindles, as eliminate from a litter of whelps any which have come into the world with underhung jaws.

EDGAR HANBURY.

Eastrop Grange, Highwerth, June 15th.

### KENNEL NOTES.

#### VISITS.

At Delaware City, Del., Mr. R. M. Brown, Jr.'s Frost II. to Mr. J. O. Higgins' Dashing Monarch.

At Flushing, L. I., Mr. H. W. Livingston's English setter Delta to his Ray. Mr. Livingston has removed his kennels to Centerport, L. I.

July—, at London, Ont., C. S. Elliott's Gordon Setter Rose, to Dr. Niven's Blossom.

#### BIRTHS.

July 7, at London, Ont., Dr. Niven's Moll whelped 10 pups by his Blossom, all good colored.

#### PURCHASES.

Mr. A. H. Moore, of Philadelphia, Pa., has received the Gordon setter bitch Stella from England.

Mr. D. C. Sanbow, of Baltimore, has received from Mr. Lewellin's kennels the black, white and tan ticked setter dog Count Noble, by Count Wind'em out of Nora. Count Noble is entered in the National American Kennel Club Derby.

Mr. Geo. D. Macdougall has changed the name of his cocker bitch Flirt to Flirt II.

**DOG WORRIED BY DOGS.**—Of a flock of over

thirty sheep, belonging to Mr. A. Seabrook, of Delaware, eighteen were worried by dogs on the night of the 30th ult., the greater number being killed or have since died. As this is the third time in as many years that he has been similarly visited by vagrant dogs, he thinks it is time the dog question was agitated in rural municipalities, so that either by an increased tax or by voting them vermin the nuisance of so many worthless curs may be abated.

### Rod and Gun.

#### CAMPING OUT.

Some time ago the following seasonable hints appeared in the *Turf, Field and Farm*. They are worth reproducing in our columns for the benefit of those who will spend some portion of the next few months in their camping out holiday.

One Dutch oven or baking pot, a cast iron vessel ten or twelve inches in diameter by four inches deep, furnished with three legs three or four inches long, and cast over, with rim slightly projecting.

Two iron pots, the largest of four gallons' capacity, and another small enough to set within it.

One large frying pan, with long handle; one broiling fork, 7x10 inches. This broiling fork requires some explanation, as it is a last year's invention of our own, and the most useful article at the camp fire. It broils meat, bird or fish to a perfection not attained in any kitchen. To make a bull, it is Neptune's "trident" with six times, sans barbs. The base piece is six inches long, one-half inch wide by 3-16 thick. Projecting from this base are six tines of 3-16 iron, the two middle ones being seven inches long, the two end ones six inches long. These tines are made sharp as possible. From the opposite side of the base projects the handle, ten or twelve inches long, finished at the end with a socket to carry a wooden handle, which can be cut of any length and in a moment anywhere.

To broil upon this take a steak—venison, bear, beef or buffalo—and gather it upon the tines so as to let it hang in shallow festoons between. Salt and pepper both sides and place thin strips of pork in the festoons. Hold it over the coals horizontally till the juice rises in the hollows. Have a warm pan ready, move the steak carefully to it and turn it bottom up, emptying the juice and pork into the pan. Then press the meat with spoon or fork, replace the pork on the reverse side and hold again over the coals. Repeat till the steak is done to your taste. Oysters can be nicely broiled upon it by rolling them in cracker crumbs or Indian meal, properly seasoned with pepper and salt, and impaling them between heart and belly on the tines, leaving space enough between to let the hot air touch each individual bivalve.

Next comes one cast-iron tea-kettle (capacious) one nest of a half dozen enamel tin pans, 8 long iron spoons, 1 coffee boiler, 1 coffee pot, 1 iron ladle, 1 potato masher, 2 tin water pails, 1 dish pan, 1 new light dog chain and hook, knives, forks, spoons, tin plates, cups, dish cloths, towels, soaps, etc.

#### PROVISIONS AND CONDIMENTS.

Salt pork, wheat flour, corn meal, potatoes, beans, onions, sugar, tea, coffee, salt and pepper, and sifting box for each, baking powder, vinegar, Worcestershire sauce, pickles, and a bag of crackers.

For quantity, it is safe to calculate for each man per day: Half pound pork, two pounds flour, one pound meal, one quart potatoes, one pint onions, quarter pound coffee, quarter pound sugar, salt, pepper and baking powder.

#### RECIPES.

**Bread.**—Take two quarts flour, six teaspoonful of baking powder, and one teaspoonful salt, and mix well together while dry; then stir in cold water till a dough is formed of the consistency of soft putty, and knead it thoroughly, having the baking pot warm, and rubbed on the inside with pork rind. Make a ball of the dough, roll it in dry flour and place it in the pot. Draw from the fire a few coals and hot ashes, and stand the pot on them; put on the cover and coals and hot ashes on it, and every fifteen minutes change them above and below, but be careful not to get the pot too hot. The pot must stand near the fire and be turned every few

minutes so as to heat the whole circumference. In about forty minutes the loaf will be done.

**Biscuits.**—May be made in the same way by simply making the dough into small rolls instead of one large, and they will bake in fifteen minutes.

**Corn Bread.**—Take three pints corn meal and one pint of flour, six teaspoonful baking powder, one teaspoonful salt and mix well together dry. Stir in water till it reaches the consistency of good, rich cream. Have your baking pot hot and well greased, and pour the mixture in. Bake the same as bread and always be careful not to bake too fast. Never let the coals touch the bottom of the pot. Twenty or thirty minutes ought to bake the loaf, but you can lift the cover and try with a splinter.

**Corn Cakes.**—Can be made in the same manner by mixing the composition a very little thinner and baking on the fry-pan with griddle cakes.

**Fried Mush.**—This is one of the best camp dishes. Put over the fire one and a half gallons of water in a pot to boil. Stir two quarts and a pint of meal in two quarts of cold water, and while the water in the pot is boiling pour the mixture in and stir rapidly while pouring. (Put two table-spoonful of salt in the pot before you pour in meal). Let it boil till quite stiff, and then pour into pans to cool. When cold cut it crosswise into slices one quarter inch thick, and lay flat in the frying pan to cook, with just pork fat enough to prevent its sticking. It needs simply to be browned upon both sides.

**Pork.**—To fry, cut the slices thin, place them in the fry pan and cover with cold water; put over the fire, and let it come to a boil; then pour off the water and set on the coals to fry.

**Pork.**—Cut in thin slices, and boiled fast for twenty minutes, is excellent.

**Pork.**—A slice freshened and toasted on the broiling pork is also excellent.

**Pork.**—To boil in bulk of six or eight pounds, place in the pot and cover with cold water and put over the fire to boil for three hours. This boiled pork cut in chunks, and laid in vinegar for forty-eight hours, makes good soups, and can be eaten cold or fried. Slices of it fried in vinegar can be relished.

**Potatoes.**—Wash clean with skins on, and put in pot with cold water, and place over the fire to boil thirty minutes. When done, pour the water entirely off, and set by the fire to dry. Always boil more than enough for the present meal, as the cold ones are excellent to cut up and fry.

**Potatoes.**—Can be beautifully roasted by scooping a hollow in the hot ashes, placing them in it and covering with hot ashes. Put coals over the heap, but be very careful not to let them crush the potatoes. Forty minutes will cook them.

**Onions.**—Put in bottom of the fry pan two or three thin slices of pork freshened a little. Peel the onions, cut them thin and place them over the pork. Salt and pepper to taste, pour in a little cold water, set them on the coals and cook slowly for fifteen minutes without stirring. Then put under some fresh coals and stir the mess together while it cooks rapidly for ten minutes.

**Fish.**—Small fry, trout. Open and wash them, leaving the heads on; roll them in a mixture of one-third flour, two-thirds of meal, with salt and pepper, and lay them in the fry-pan with a little pork fat. Cook slow till one side is nicely browned; then turn carefully with knife and fork and do the other side likewise. Perch and other pan fish can be done the same way after scaling and scouring.

**Fish.**—To boil. Have a clean towel ready for the purpose, and after salting the fish wrap him closely in it and pin securely, particularly at the ends. Have the water hot in the pot and place him in it carefully; then throw in a good handful of salt and let it boil ten minutes to the pound if a large fish. A fish of one and a half and two pounds should boil twenty minutes. When done, lift and remove the cloth carefully, and serve plain with Worcestershire sauce.

**Fish.**—To broil. Catch him, clean him, salt and pepper him and impale him openly and securely on the broiling fork. Have a piece of fat pork two or three inches square lying in the vessel by the fire. Hold the inside of the fish over the coals till hot. Then take the pork and rub it gently over the hot surface, and hold again over the coals. Repeat the process till that side is done brown, and treat the