

the vines for wintering; cut the stems of asparagus.

*November.*—Continue to prepare the land for spring planting; cover the strawberries with straw or dead leaves.

*December.*—Attend to the fruit in the fruit-house; commence drying the fruit. Tread the snow round the trees as before.

G. REYNAUD,

*Nursery-man to the R.R. PP. Trappistes.*

## Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

The long winter evenings are coming, in which there will be plenty of time to lay up a bountiful supply of knowledge for future use.

There is plenty of time for the solid as well as the frivolous part, but let not the latter have full sway, or at the end of the winter there will be only regret for a lost opportunity.

It would be a dull world if all people were alike; fortunately for us, there are those who are so constituted that to see them fills one with pleasure and to listen to them is an education.

This kind of person goes about the world with open heart and eyes that take in every thing by the way. They are gifted with wonderful memories which enables them to store up in their minds many happenings, small and great, for future use, and are always ready to relate them to the first listener.

They can also amuse themselves by their own thoughts and forget for the time being many little worries that might develop into greater ones, if once allowed to take full sway of the mind at the time being.

Some of these long evenings might be spent in reading up the history of our own country, a knowledge of which many young country people are sadly wanting in, and if it were read aloud to the family so much the better. I am quite sure when it came to the exciting part (of which there is plenty), the young children would gather round and listen with awe to the wonderful time, when our hardworking ancestors had to toil hard all day to establish a home in the forest, and often to watch and fight during the night to keep the same, and defend themselves and their women from a cruel death.

These men came from a hardy race; some of them were driven from their native land for religion's sake, and were thankful to find a free home even if it were in the wild forest; so they fought the natives and worked hard for home and conscience.

We who are now reaping the fruits of all these hard times should feel thankful to these good people who paved the way for us, and when we feel discouraged with the hardships of our lives, have only to open a page of the book, and seeing what these good men did for us. I hope we should feel inclined to hide our heads with shame at our selfish ingratitude.

A very good history of Canada is that written a few years ago by J. G. Bourinot, C.M.G., L.L.D. D.C.L., Clerk of the Canadian house of Commons &c., &c.

### BENGAL CHUTNEY SAUCE

One pound of sugar.

Half pound of salt.

Half pound of mustard seed.

Quarter pound of onions.

Quarter pound powdered ginger.

Half pound raisins stoned and chopped very fine.

One ounce cayenne pepper.

Three quarts of vinegar.

Thirteen large apples of a sour sort.

The mustard seed carefully washed and dried in the sun or by the fire.

The onions shred and pounded very fine.

The apples peeled and the cores taken out boiled in the vinegar and bruised with a spoon. When cold all the ingredients to be mixed together.

A few tomatoes boiled with the apples are a great improvement. (Canned ones would do.)

This sauce improves by keeping.

This recipe was given me by one who has spent many years in India, so is quite genuine.

### TOMATO CHOW-CHOW.

To make Tomato Chow-Chow take half a bushel green tomatoes, one dozen onions, one dozen green peppers; chop all together very fine, and sprinkle over one pint of salt, let it stand all night, then drain off the brine, cover with good vinegar, cook slowly for one hour, then drain and pack in a jar, take two pounds of brown sugar, two tablespoonfuls of cinnamon, and one each of allspice, cloves,