

cover it with water, and let it stew very gently until about half done; let it stand to be cold, then cut it into pieces rather small; season with pepper and salt; lay the Veal in regularly; put some of the liquor into the dish, and have more ready to put in when baked; put a puff paste round the edge of the dish, let the top be about half an inch thick.

*Yorkshire Pudding.*—Beat five eggs to a good froth, with two tea-spoonfuls of salt, mix them with a quart of new milk; then make it into a batter with flour, but not stiff; have a shallow pan, set it in the dripping pan under a loin of veal, beef or mutton. When the meat is about half done, put the pudding in, and when done on one side, cut it in square pieces and turn them the other side up; when it is nicely browned, send it up; these puddings are best done before a quick fire.

*To make Shrewsbury Cakes.*—Beat a pound and a half of butter till it looks like cream; then add a pound and a half of loaf sugar; pounded and sifted, and two pounds and a half of fine flour, and a few carraway seeds; mix it up with four eggs, roll it thin and cut them in what shape you like. They must be baked in tins, in a cool oven.

*A Round of Beef.*—Have the round of a fine young beast with the udder end fat to it; rub two ounces of Saltpetre well in; let it lie one night, then rub it well with common salt and a pound of coarse sugar; let it lie ten days, turn and rub it every day. When it is to be dressed, make seven or eight holes over the broad side, with a long sharp pointed knife that will go nearly through, fill each hole with the following stuffing:—grate crumbs of bread, beef marrow or suet cut very fine, parsley, thyme, black and cayenne pepper, a few cloves and mace, lemon peel and nutmeg, mix it with the yolk of an egg and salt, put it into a pot or oven to bake. Just cover it with water, put in the water a pint of beer, one onion, some black and Jamaica pepper corns, a middling size round will take four hours to bake, be sure let the liquor keep boiling all the time; if eaten hot, strain some of the liquid into the dish. It is also very good boiled. When cold, it is an excellent dish, and will keep a long time good.

*Devonshire scalded or clouted Cream.*—The milk is put into tin or earthen pans, holding about ten or twelve quarts each. The evening meal is placed the following morning, and the morning milk is placed in the afternoon (provided the milk remains perfectly sweet) upon a broad iron plate, heated by a small furnace, or otherwise over stoves, where exposed to a gentle fire, they remain until after the whole body of cream is supposed to have formed on the surface, which being generally removed by the edge of the

spoon or ladle, small bubbles will begin to rise, that denote the near approach of boiling heat, when the pans must be removed off the heated place or stove. The cream remains upon the milk in this state until quite cold, when it may be removed into a churn, if intended to make butter from it, or in some suitable vessel, if intended for use in the cream state. The butter is found to separate much more freely, and sooner to congregate into a mass, than in the ordinary way, when churned from raw cream that may have been several days in gathering, and at the same time will answer a more valuable purpose in preserving. It should be first salted in the usual way, then placed in convenient egg shaped stone crocks, and always kept covered with pickle, made strong enough to float and buoy up about half out of the brine, a new laid egg. The butter made from this cream, has a very agreeable flavour, and the clouted cream of Devon, needs no commendation, it is so justly celebrated. Three gallons of milk treated in this way, is said to produce one pound and a quarter of butter, and the skim-milk is much better for feeding calves, or for any other purpose, than the raw skim-milk.

NOTICE.

THE Quarterly Meeting of the Directors of the Lower Canada Agricultural Society, is to take place at their Rooms' in this City, on TUESDAY, the 11th day of February instant, at 10 o'clock, A. M.

By order,

WM. EVANS,  
L. C. A. S.

Montreal, February 1, 1851.

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Toronto, April 8, 1850.

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Wm. Evans, junr., Agent for Montreal, will receive applications for Insurance, in writing, addressed to him at his residence Côte St. Paul, or left for him at the Hardware Store of J. Henry Evans Esq., St. Paul street, Montreal.