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tance of the last phrase in the above sentence. You must see that the farmer who has few cattle, and who is careless about conserving stable-fertilizer, the only kind that is of much use, never has other than a half-starved, scantily-producing farm. Wherever you see a manure-pile leaching in sun and rain, you may be sure that poor farming is going on. There is an excruciatingly funny chapter in Mark Twain's "A Tramp Abroad," that tells about the manure-piles in a certain section of agricultural Germany. A man's wealth was estimated by the size of the manure-pile on his farm: when a young man went to "see" the daughter of the family he took a mental inventory of the manure-pile—and so on, in Mark Twain's own ridiculous way. But perhaps even the great American humorist, with the shrewdness of his nationality, recognized that there was some foundation for such basis of wealth. Probably the rich fields of vegetables and grain, no more than the manure-piles, were lost upon him.

If these foreign countries have long since found out the absolute necessity of feeding the land, if Belgium, in comparatively few years, has developed "a rich agriculture out of a poor soil," why should not the discouraged farmer, or woman-farmer of Canada take hope? And why should not the woman-farmer, especially, seize upon the principle of soil-feeding as a solution of her difficulties? Intensive farming—making every square foot of soil yield the very most possible—is surely for her if for anyone, and there are books and articles enough to tell how it is done. If she can induce ten acres, or twenty, to yield a good living with a little to spare, why should she worry over keeping seventy-five acres, or one hundred, under cultivation? Of course, she must be sure of her operations. She can't farm without brain-work any more than a man can. She must know exactly what to grow to command the best market in her locality; she must know how to prepare all products for market in such a way that will cause them to be marked "Excellent" wherever they go; she must know how to manage workmen to get their intelligent and cheerful cooperation; and she must know just how to keep enough cattle or how to purchase enough fertilizer to feed her land. If she cannot do all these things her experiment in intensive cultivation is likely to prove a failure, and she will end by—blaming the system.

Most women who have to fare forth in any such way, find it safest and best to tread warily, beginning in a small way and working up. I remember reading a little pamphlet published some years ago, which excellently illustrated this point,—*"The Poor Man's Cow,"* written by a Mrs. Jones who, at that time, figured in dairy circles in Ontario,—a woman who began in a very small way, with one cow, and ended by having a fine dairy stable in which were individual cattle valued at thousands of dollars. She had mental ability, and common sense, and perseverance,—and she used them all.

Another example—a man this time—is Mr. Lewis Clarke, of Port Hope,—a civil engineer ("a gentleman with ten generations of gentlemen behind him," one who knows him has told me) who, a few years ago came to Canada, broken in health, and "started" with thirty chickens in the poultry business. To-day he has the largest poultry plant in the Dominion, and has regained his health besides.

But success in any of these things demands that all conditions be right. The dairy business where any detail of cleanliness and good feeding is overlooked, cannot pay; the hen-business where health conditions in the pens are disregarded, or where skunks or weasels are permitted to break through and take toll, must be only a failure; and so it is in regard to other things.

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This is a very business-like screed, isn't it? But business must be touched upon sometimes. A certain degree of material prosperity is needed by the most of us to keep us cheerful and hopeful. Sensibilities do become "dulled" through too much failure after incessant struggle. More than "moral uplift" is sometimes necessary. We need a little extra over mere necessities to procure the books and other advantages that our mental well-being requires.

I have not written all this by way of instruction;—how can one instruct where one has not had personal experience? But the achievements of the peoples and individuals whom I have mentioned seemed suggestive. Most of all I have talked on in the hope of inducing some of our women-farmers who have "made good" with the experiment, to write us. Do you know anything of intensive farming or gardening which a woman can do or manage? Have you seen any of the famous "French" gardens, managed by women, in England? If so, write and tell us all about it, won't you? There are so many who need help just along these very lines. JUNIA.

Pickling Queries.

J. L. Grey Co., Ont., asks some questions that are scarcely seasonable, but whose answers will "keep" until they are. (1) How to pickle corn, green tomatoes, and beans. (2) How to make mustard cucumbers. (3) How to cure pork in spring. (4) How to remove hair from the face.

I have no receipt for pickling corn, but here is one for canning it; I should imagine that canned corn could be made into pickles any time by adding vinegar and spices. Husk the tender corn, cut half the kernel into one basin with a very sharp knife and scrape the pulp into another. When you have enough, cook the first part until the corn is nearly done, then add the pulp and finish cooking. Just before filling the jars, which have been thoroughly sterilized, add tartaric acid, a tablespoonful to a gallon of corn. Pack the corn into the sealers while very hot, until full to overflowing, and seal at once, using two rubber rings dipped in boiling water. When cool enough to handle, wrap in paper and set away in a cool, dark, dry place. Before using, put a pinch of soda into the corn and skim off the foam. About a quart of water to a gallon of corn will be needed to keep it from burning.

Green Tomato Pickle.—Slice the tomatoes, sprinkle lightly with salt, weight, and leave over night. In the morning, drain, mix with sliced onion, and cook in spiced vinegar.

Green Beans, Canned.—One gallon of beans, strung and broken, 1 pint pure vinegar, $\frac{3}{4}$ cup white sugar. Boil one-half hour in one gallon of water, reckoning the time after the water begins to boil. Seal in sterilized jars.

Cucumber Mustard Pickles.—One-half peck small cucumbers, 2 quarts small, silverskin onions, 2 heads cauliflower picked apart, all soaked over night in salty water. In the morning mix 1 dessertspoonful of turmeric powder, and $\frac{1}{2}$ lb. best mustard with sufficient vinegar (from three quarts) to make a smooth paste. To the rest of the vinegar, heated, add 1 lb. brown sugar, $\frac{1}{2}$ ounce each celery seed and white mustard seed, 1 teaspoonful each of cinnamon and cloves, and five cents' worth mixed spices for pickling. Carefully add the mustard paste and let it boil well, then add the mixed vegetables, with two red peppers finely chopped, and after it begins to bubble, allow it to boil well until just cooked.

To Cure Hams, Beef, Pork, etc.—Take 9 lbs. salt, 3 lbs. sugar, 1 pint molasses, 3 ounces saltpetre, 1 ounce soda, 5 to 6 gallons water. Heat slowly until the salt is dissolved; boil and skim, and cover meat with the liquid. Leave for 5 or 6 weeks, then smoke every day for a week. . . . Another, which does not require smoking, is as follows: To salt pork dry, take a mixture of 4 lbs. good fine salt, $1\frac{1}{2}$ lbs. brown sugar, and 2 ounces saltpetre for each 100 lbs. meat. Apply three times for hams and shoulders, and twice for bacon, rubbing in well, at intervals of perhaps a week.

Hair can only be removed from the face by electrolysis. Better write to the Hiscott Institute, College St., Toronto.

Midwinter Cookery.

Parsnips a la Mode.—Scrape and boil the parsnips, then mash smooth and pick out the fibres. Season with pepper and salt. Add 4 spoonfuls of cream and 1 of butter, heat to boiling point, and serve.

Celery in Sauce.—Cut three heads of celery into finger lengths, parboil in

boiling water, then drain and put to cook in a cupful of stock. Cover with a brown butter sauce, and serve. White cream sauce may be used instead if liked.

Canelon of Beef.—Two cups cold roast beef seasoned with salt, pepper, and a dash of nutmeg. Stir in one beaten egg. Roll some pie pastry into an oblong sheet, moisten the beef with thickened gravy and place in the middle of the sheet, and roll up and press down the ends. Bake to a good brown, and serve hot.

Cranberry Shortcake.—Make a good biscuit dough and roll into two layers $\frac{1}{2}$ inch thick. Spread the first with butter, lay the second on top, and bake quickly. Remove from the oven, separate the crusts, and put together again with a thick layer of stewed and sweetened cranberries. Spread more of the fruit on top, and serve very hot.

Boston Baked Beans.—Soak three pints of beans in cold water over night. Parboil them in fresh water the next morning. When they begin to soften, drain them in the bean-pot with one-half pound salt pork in the bottom and another similar piece on top. The pork should be streaked with fat and lean, the rind side, which has been scored in squares, uppermost. Mix one large tablespoonful of dry mustard in one-half cup molasses, and pour over the contents of the pot, fill with boiling water and put on the lid. Bake slowly for eight or ten hours, adding more boiling water as that over the beans cooks away. This will be enough for several meals. May be served with catsup. As beans are very nutritious when cooked in this way, they may take the place of meat occasionally.

Corn-meal Pancakes.—For 2 cups sour milk, use 1 even teaspoon soda, $\frac{1}{2}$ teaspoon salt. Dissolve salt and soda in $\frac{1}{2}$ cup hot water, add to milk, also 2 eggs beaten light, and 1 sifted heaping cup cornmeal and $\frac{1}{2}$ cup flour. These are very light when cooked quickly. Serve with butter and syrup.

The Scrap Bag.

TESTING OVEN.

Use a bit of white paper to test the oven. If it turns brown the oven is too hot.

GREASE ON FLOOR.

To remove grease spilled on a floor, cover thickly with salt, and rub with your foot or something heavy, then sweep up the salt.

CARE OF LINEN.

A linen cupboard is essential, and if possible one with deep, wide shelves, should be selected; the shelves must be covered with clean white paper, and it will be found an excellent plan to write a list of all contained in the cupboard, and fasten it on the door.

At least twice a year the contents of the cupboard should be carefully looked through, in order to see what articles need renewing, and what may be done with those that show signs of wear and tear.

Tablecloths should be neatly darned on the very first sign of even a tiny hole making its appearance—linen thread is the best to use for this purpose. When quite unfit for use, tablecloths may be cut into tray-cloths, and lace may be sewn around the edges to make them more ornamental.

Sheets usually show signs of wear first in the middle, and can easily be repaired by sewing the edges together, then cutting the sheet up the center and hemming the sides down neatly.

Pillow-cases should be inspected every time they return from the laundry, to see they possess all their buttons or tapes. When it is needful to make a patch, every care should be taken that it may be neat and serviceable; the patch should not be of material much stronger than the linen on which it is laid. It must be sewn on by a thread, and must be large enough to cover all the thin part it is intended to strengthen.

ON THE COOKING OF MEAT.

When preparing a roast for the oven, wipe it with a wet cloth and trim off any superfluous ends. If the meat is lamb or mutton, look it over carefully

for hairs or bits of wool which would impart a strong, disagreeable odor to the meat. As salt tends to draw out the juices, it should not be used until the meat is ready to go in the oven—some prefer to wait until it is half-done. Dredge well with flour, then place the meat on a rack in the dripping-pan; this allows the heat to reach it from all sides. Place at once in the oven, which is, of course, at the proper roasting heat. It is well to place some of the trimmings of fat in the bottom of the pan to give an abundance for basting. In fifteen minutes, draw the pan toward the oven door, and with a large, long-handled spoon, dip up some of the liquid fat in the pan and ladle or "baste" it over the meat until top and sides are moistened. Do this as quickly as possible, push back the pan, and close the oven. Repeat the basting process every fifteen minutes at least, as such frequent basting makes the meat more juicy. Should the oven be so hot that the fat in the pan is in danger of burning, a little boiling water may be added to avert trouble, and the heat may then be reduced slightly. Should meat or a projecting bone seem likely to burn, cover with a twist or flat piece of paper.

The time required for roasting varies slightly according to the meat. In all cases, ten minutes for heating through at first is allowed. Beef needs from twelve to sixteen minutes to the pound, according as it is desired, rare or well done; mutton, fourteen to eighteen minutes. ~~And~~ and pork must always be well done, and from twenty to twenty-five minutes a pound is necessary.

When the meat is done, transfer it to a hot platter. Pour off and put aside (for other cooking) all but a couple of tablespoonfuls of the fat in the pan. To what remains, add two tablespoonfuls of dry flour and place the pan over the fire, stirring until it is well browned. Gradually add a pint of boiling water, stirring until smoothly thickened. Add seasoning to taste, boil up once, and strain into a boat. This is a good every-day gravy, not a fine sauce.—Selected.

Old Year Memories.

"Let us forget the things that vexed and tried us,

The worrying things that caused our souls to fret;

The hope that, cherished long, were still denied us

Let us forget.

"Let us forget the little slights that pained us,

The greater wrongs that rankle sometimes yet;

The scorn with which some lofty one disdains us

Let us forget.

"Let us forget our comrade's fault and failing,

The yielding to temptation that beset That they perchance, though grief be un-availing,

Can not forget.

"But blessings manifold, past all deserving,

Kind words and helpful deeds, a countless throng,

The fault o'ercome, the rectitude unswerving,

Let us remember long.

"The sacrifice of love, the generous giving,

When friends were few and handclasps warm and strong,

The fragrance of each life of holy living,

Let us remember long.

"Whatever things were good and true and gracious,

Whatever of right has triumphed ever wrong,

What love of God or man has rendered precious,

Let us remember long.

"So pondering well the lessons it has taught us,

We tenderly may bid the year "Good-bye,"

Holding in memory the good it brought us,

Letting the evil die."—Selected.