

stewpan, with the butter; break the bones of the cheek, wash it clean, and put it on the ham. Cut the vegetables small, add them to the other ingredients, and set the whole over a slow fire  $\frac{1}{4}$  of an hour. Now put in the water, and simmer gently till it is reduced to 4 quarts, take out the fleshy part of the cheek, and strain the soup into a clean stewpan; thicken with flour, put in a head of sliced celery, and simmer till the celery is tender. If not a good colour, use a little browning. Cut the meat into small square pieces, pour the soup over, and serve with the crust of a French roll in a tureen. A glass of sherry much improves this soup.

Time, 3 to 4 hours. Average cost, 8d. per quart. Seasonable in winter. Sufficient for 10 persons.

#### Pea Soup (Green.)

INGREDIENTS.—3 pints of green peas,  $\frac{1}{4}$  lb. of butter, 2 or three thin slices of ham, 4 onions sliced, 3 shredded lettuces, the crumb of 2 French rolls, 2 handfuls of spinach, 1 lump of sugar, 2 quarts of medium stock.

Mode.—Put the butter, ham, 1 quart of the peas, onions, and lettuces, to a pint of stock, and simmer for an hour; then add the remainder of the stock, with the crumb of the French rolls, and boil for another hour. Now boil the spinach, squeeze it very dry, and rub it, with the soup, through a sieve, to give the preparation a good colour. Have ready a pint of young peas boiled! add them to the soup, put in the sugar, give one boil, and serve. If necessary, add salt.

Time,  $2\frac{1}{2}$  hours. Average cost, 1s. 9d. per quart. Seasonable from June to the end of August. Sufficient for 6 persons.

Note.—It will be well to add, if the peas are not quite young, a little more sugar. Where economy is essential, water may be used instead of stock for this soup, boiling in it likewise the peashells, and using rather a larger quantity of vegetables.

#### Winter Pea Soup (Yellow).

INGREDIENTS.—1 quart of split peas, 2 lbs. of shin of beef, trimmings of meat or poultry, a slice of bacon, 2 large carrots, 2 turnips, 5 large onions, 1 head of celery, seasoning to taste, 2 quarts of soft water, any bones left from roast meat, 2 quarts of common stock, or liquor in which a joint of meat has been boiled.

Mode.—Put the peas to soak over-night in soft water, and float off such as rise to the top. Boil them in water till tender enough to pulp; then add the ingredients mentioned above, and simmer for 2 hours, stirring the soup occasionally, to prevent it from burning to the bottom of the saucepan. Press the whole through a sieve, skim well, season, and serve with toasted bread cut in dice.

Time, 4 hours. Average cost, 6d. per quart. May be made all the year round, but is more suitable for cold weather. Sufficient for 10 persons.

## Miscellaneous.

**NEW GRAIN ELEVATOR.**—A grain elevator has been erected on the water frontage of Toronto, near the Queen's wharf, by Mr. John Shedden of this city, and which was formally opened to the public on 19th inst. (March 1883). The erection of the elevator in this city is certainly a great boon to the commercial interests of the western portion of the Province, more particularly of Toronto. It will afford facilities for the transportation of grain which has long been much needed in this city. Such an important enterprise must certainly increase our carrying trade to a very considerable extent. The building is constructed on a wharf at the foot of Peter street, and is very substantially built; its cost, exclusive of flour sheds, being upwards of \$50,000. There is store room in the building for 8,000 barrels of flour, and the sheds will contain from 15,000 to 20,000 barrels. There are 44 bins capable of containing from 4,000 to 7,000 bushels each, making in the aggregate about 220,000 bushels as the storage capacity of the building. Two vessels can be loaded at the same time, one at each side of the building. There are three separate elevators in the structure, and cars can be weighed as they are passed in on two of Fairbank's scales, which are capable of weighing about forty tons each. A weighing hopper placed in the elevator is capable of containing about 500 bushels at a draft, which can be passed into the vessels instant by opening a valve. The engine, which is a high pressure one of 40 horse power, was made by Mr. John Gartshore, of Dundas.

**OUR BIRDS AND POISONED WHEAT.**—In our country there is not the scarcity of small birds with which persecution has afflicted France, and our war against them is less inveterate; still there is much to be done in every neighbourhood. Our rustics shoot owls and bats, and then complain of mice, moths, and night insects—of rats in the stack, and doves in the woods. They crave credit for the stores of sparrows, wagtails, yellowhammers, and wrens that they destroy, and then are ready to cry over the ravages of worms, weevils, caterpillars, and other plagues. Late we have heard a good deal of the spruising practice of destroying so-called "vermin" (not the insects, but the birds) by poisoning wheat. I wish such devices could often meet the punishment which I remember seeing vividly narrated in a newspaper some years ago. The writer of the confession wanted to save a row of peas from the sparrows. He was stricken with remorse when he saw a bird or two struggling on the top of a wall, as if drunk, and falling off; but scarcely any died, while the struggling birds on the wall pushed the poisoned grain off among an establishment of pet fowls of great value, every one of which died.