

most of its value as a succulent food is sacrificed.

The pressure necessary, during the first few weeks during the process of making or cooking, is difficult to gauge, because if the pressure is too great, it may result in arresting the fermentation too soon. This is one reason why silos are better filled at two or three different times.

By means of a screw and lever press, the temperature of 5 ft. or 6 ft. at least of the top can in 24 hours be raised or lowered 15 deg., simply by increasing or decreasing the amount of pressure. The soft grasses require less pressure than the strong grass or corn crops, but, whatever system of pressure is used, whether that of stones, earth or other dead weights, or any mechanical pressure, it must be continuous in its action, and follow the ensilage as it sinks.

The men who have given up ensilage making are the men who have failed, and are not willing to take the trouble to puzzle out why they failed. The only school in which men can learn is Experience, and after some failures they can ensure success at last.

There is hardly a doubt, but that every failure can be traced, either to a lack of familiarity with the principles of the ensilage system, or to the want of a knowledge of common things which could so easily be learnt.

W. R. GILBERT.

Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

CHRISTMAS.

The great festival of the year will soon be upon us, a time of rejoicing for everyone. The rich and benevolent take care that ample provision shall be made, so that none shall want for plenty, to keep up and make merry on this Great Day.

It will be with a clear conscience that these good folks can lay themselves out to enjoy and make merry after their own fashion.

One of the great delights of this season is the many little secret confabs one has to take amongst friends to find out what is nicest and best to give as a present to friends and relatives.

Children are easily satisfied, as long as they remain under the delusive Santa Claus age. I was reminded of this fact only yesterday by a devotee of his, of a Christmas when she felt certain the real Santa had come, as she got all she had previously written to ask him to bring her; also he himself handed to her many things from the Christmas tree, his identity was never doubted by the fact that he had eaten a plate of cake and drunk a glass of beer they had placed for him to help him on his long journey during the night. Now they know it was only Uncle Jack, dressed in blanket and much cotton-batting, inwardly fuming, and praying that the show would soon be over, so that he could get a breath of fresh air once more.

The trouble of preparing Christmas dainties will be felt less if things are got ready in time. Much care should be taken to see that everything is fresh and good.

In making mincemeat, pudding, or cake, do not trust to luck, but look over the things and see that there is not even the tiniest stone left in the currants or raisins, to spoil the eating in the fact that it might give pain to a sensitive tooth. (Now sent "stoned," thank goodness. Ed.)

Suet or meat for mince must be of the freshest; eggs must be broken, one by one, into a cup to see there is no defect in them before using; and always take out the little thread or skin found in the yolk of the egg, also strain eggs last of all.

Flour, sugar and spice should be well sifted to avoid lumps.

Spices, thrown in carelessly, are apt to stay in lumps if they come in contact with moisture.

Too much salt or pepper, thrown in carelessly, will spoil a whole dish, and give pain to the unlucky one who gets it.

Last, but not least, have the pudding cloth scalded well before using, butter it,