

gardening was adopted.

At this session, Mr. W. W. Orr, vice-president of the Ontario Fruit Growers' Association, contributed some valuable notes on spraying in 1898.

The meeting passed a resolution of sympathy with Mr. A. Dupuis, the president, in his illness, which made his removal to the hospital for treatment necessary. A vote of thanks, moved by Principal Peterson and seconded by Mr. R. W. Shepherd, was given to Prof. Waugh and M. Orr.

The Society will hold its next meeting in August at Joliette.

Household Matters.

(CONDUCTED BY MRS. JENNER FUST).

EARLY TRAINING OF CHILDREN.

To ensure good and permanent results this training cannot be started too soon. Few people have the strength of mind to do this, more especially with the first baby, the tendency of everybody is to look upon a new baby as a toy, a dear little plaything, to love and pet; and quite right too; no mother can be anything but proud of her firstling, no thought is given to training; happy and proud of her possession, she starts to pet and spoil at once, never thinking, or dreaming, what she is laying up for the future, till some day she wakes up to the fact that her darling treasure has developed into a hard taskmaster, whose slightest cry must be attended to night or day, well or ill. Nobody knows but those who have to do, or have done it, how much time and care has to be devoted to the proper management and looking after a baby; and not till other duties have to be attended to at the same time, will the test be brought out of the good or bad training of the same baby.

A baby for the first six months of its life wants nothing but its own natural food, with PLENTY of sleep. If possible, start at a regular time every morning to bathe, dress, and feed it; after which, lay it in its bed where it can sleep undisturbed, which it will do for two or three hours at a time if it has the good fortune to be a strong, healthy child.

Never mind if the eyes are not closed when you do this; it is part of good training which, if started very early in the little life, will prove a great blessing and help to a mother on many occasions. Never start the bad habit of rocking

and it will never be missed or wanted, and will give many an extra half an hour for other necessary demands on the time of a busy mother.

All this sounds rather harsh treatment, but one has only to look round and notice the spoilt children of the present day, who are often a nuisance to themselves and their belongings, and they will soon feel that it is worth a grand effort to see that their child shall not develop into one of these same spoilt darlings. A friend of mine (the editor of this periodical) thinking to save a very little girl from harm who was hanging on to a cow's tail, got snapped at him the crushing answer: "'Taint your cow; 'tis Willie's cow"!

RECIPES.

THE AMERICAN WAY OF COOKING BEEFSTEAK AND CHOPS.

Trim the steak carefully, cutting off all ragged pieces for soup-meat. Put in the pan a piece of butter the size of a filbert, and a teaspoonful of Worcestershire sauce. Lay the steak upon the butter and sauce. Butter thinly the side that is up, and sprinkle with salt and pepper. Cover closely. Let cook about three minutes, then turn over. This browns both sides and keeps the juice in the steak. Turn once or twice more while cooking, which should take about ten minutes for a steak of medium thickness. Chops should be cooked just as steak, except that, being thinner, they will require rather less time.

CHOPS WITH TOMATO SAUCE.

Prepare the chops as above, but when half cooked pour over them a cup of cold, stewed tomatoes, into which has been previously stirred a teaspoon of flour and two tablespoons of soup-stock. Cook until the chops are done, when you will find your sauce ready too.

WHITE LAYER CAKE.

An excellent recipe for a very white layer cake is one cup of soft white sugar, one half cup of sweet milk, two and one-half cups of sifted flour; two teaspoonsful of baking powder, one half a cup of butter, the stiffly beaten whites of three eggs.

GOLDEN FILLING.

Place one cupful of milk in a double boiler, sweeten to taste and add a teaspoonful of corn starch, dissolved in a little milk. When wel