

## USEFUL RECIPES.

**TO EXTRACT THE ESSENTIAL OIL FROM ANY FLOWER.**—Take any flowers you like, which stratify with common sea salt in a clean earthen glazed pot. When thus filled to the top, cover it well and carry it to the cellar. Forty days afterwards, put a crape over a pan, and empty the whole to strain the essence from the flowers by pressure. Bottle that essence, and expose it four or five weeks to the sun and evening dews, to purify. One single drop of that essence is enough to scent a whole quart of water.

**BURNT RHUBARB IN DIARRHÆ.**—It may be useful to know the value of burnt rhubarb in diarrhæ. It has been used with the same pleasing effects for more than twenty years. After one or two doses the pains quickly subside, and the bowels return to their natural state. The dose is from five to ten grains. The manner of preparing it is to burn the rhubarb powder in an iron pot, stirring it until it is blackened; then smother it in a covered jar. It loses two-thirds of its weight by incineration. It is nearly tasteless. In no one case has it failed where given. It may be given in port wine, milk, and water.

**PREMIUM CHEESE.**—For a cheese of twenty pounds, a piece of rennet about two inches square is soaked about twelve hours in one pint of water. As rennets differ very much in quality, enough should be used to coagulate the milk sufficiently in about forty minutes. No salt is put into the cheese nor any outside during the first six or eight hours it is being prepared, but a thin coat of Liverpool salt is kept on the outside during the remainder of the time it remains in press. The cheeses are pressed forty-eight hours, under a weight of seven or eight hundred cwt. Nothing more is required but to turn the cheese once a day on the shelves.

**TOMATO CATSUP.**—To a gallon skinned tomatoes add 4 tablespoonfuls of salt, 4 do black pepper, half a spoonful allspice, 8 red peppers, and 3 spoonfuls mustard. All these ingredients must be ground fine, and simmered slowly in sharp vinegar for three or four hours. As much vinegar is to be used as to leave half a gallon of liquor when the process is over. Strain it through a wire sieve, and bottle and seal from the air. This may be used in two weeks, but improves by age, and will keep several years.

**TO HAVE GREEN PEAS IN WINTER.**—Take the peas when they are plenty, shell them, wash and scald in hot water, then drain, put them into bottles, and pour strong brine on them until they are perfectly covered, over this pour a thin layer of good salad oil and cork tight, then dip the corks into melted pitch. The bottles should be quite full and kept upright.

**SAUSAGES.**—Take 30 pounds of chopped meat, 8 ounces of fine salt, 2 1-2 ounces of pepper, 2 teacups of sage, and 11-2 cup of sweet marjoram, passed through a fine sieve. For the latter, thyme and summer savory can be substituted if preferred. They are quite rich enough for an Epicure.

**TO EXTRACT IRON MOULDS.**—Rub the spot with a little powdered oxalic acid, or salts of lemon and water, let it remain a few minutes, and rinse it in clear water.

**TO MAKE CORKS FOR BOTTLES.**—Take wax, hog's lard and turpentine, equal quantities, or thereabouts. Melt all together and stop your bottles with it.

The juice of onions, applied to the part stung by a bee, is said to afford immediate relief, in extracting the poison.

**CUTTING GRAIN EARLY.**—We are satisfied that grain is very often too long standing uncut in the field. The risk of injury from storms is increased—it does not handle so well, either in cutting, binding, loading or stacking—and shatters out more. The opinion is pretty well established, that when wheat or rye is cut early—we mean before the grain is entirely hard, it makes quite as much, and whiter flour, than if left till the usual time. Since writing the above, we happened to read it to an experienced miller, who is also a good farmer. He says that he is well satisfied that early cut grain—that which is apparently quite green—will yield more flour, and is worth several cents more on a bushel, than that which is suffered to stand till the berry is thoroughly hardened.—*Farmer's Cabinet.*

## Saint John Agricultural Society.

NOTICE is hereby given, that this society offer for competition the following Premiums, which will be awarded at a Fair, to be held at the city of Saint John, on the 31st day of October instant.

For the best entire Horse, between three and six years of age, fit for farming purposes, owned in the County, and to remain therein for the next season, £5 0  
For the best three year old Bull, 3 0  
" " Two year old, do. 2 0  
" " Two year old Heifer, 1 0  
" " Calf, 0 10  
" " Ram, 1 0  
" " Ram Lamb, 0 10  
" " Ewe Lamb, 0 10  
" " Boar, 0 15  
" " Sow, 0 15  
" " Spring Pig, 0 10

All the above animals, (except the horse,) must have been bred and owned in the county.

For the best pair of Geese, alive, £0 5  
For the best pair of Ducks, do. 0 3  
For the best pair of Turkeys, do. 0 5  
For the best pair of fowls, cock & hen, 0 3  
For the best cheese, made in the county, 0 10  
For the best tub of butter made in the county, not less than 10lb. weight, 1 0  
Second best ditto, 0 10  
For the best 10lbs. of roll butter, made in the county, 0 5

M. H. PERLEY, Secretary.

## LAND FOR SALE.

A Lot of 100 Acres of LAND, in the Salmon River Settlement, in the County of Carleton, being Lot No. 133, on the west side of the River St. John, bounded on the lower side by John Watson, said Lot granted to Smith.

A Lot of 300 acres Wilderness Land, granted to John S. Brown, in a grant to Zachariah Brown and others, in the rear of Messrs. Clows and Everitt in Maugeville.

Lots No. 20 & 21, granted to John Riley near Skin Creek, Oromocto, in a grant to Charles Smith and others.

A grant of 700 acres, situate in the Green Settlements, County of Carleton. Apply to

W. J. BEDELL.

Fredericton, July 29, 1844.

## WOOL CARDING.

THE Subscriber has had his CARDING MACHINE put in first rate order. He will commence CARDING during the ensuing week, and will then be prepared, promptly and satisfactorily, to execute, at his STEAM MILL, Fredericton, any work, in the above line, which may be entrusted to him.

THOMAS PICKARD.