

**AN UNPATENTED BOOT-GREASER**—The foot of a rabbit. Try it.—*Genesee Farmer.*

**SURE CURE FOR CHILBLAINS**.—Dissolve Epsom or Glauber salts in as little water as possible, apply it to the parts affected, night and morning, until it affects a cure, which will be in only two or three days.

**SNOW BALL Pudding**.—Pare and core large mellow apples, and inclose them in cloths spread over with boiled rice, and boil one hour. Dip them in cold water before turning them out. They may be eaten with syrup, sugar or sweetened milk.

**TRIPS**—How to PREPARE IT.—Tripe is the large stomach of the beef taken fresh, washed thoroughly, soaked in milk of lime, made by slaking quick-lime to a creamy consistence. After soaking a few hours, or over night, it is scraped, when all the inner dark-coloured skin is removed. It is then washed thoroughly, and boiled until quite tender, in which condition it is marketed, or it is packed with salt and spices, or simply salted. We should be glad to hear from any of our readers who practice other methods.—*American Agriculturist.*

**CHAPPED HANDS POISONED BY TALLOW**.—A few days since, a young lady in this town, having chapped hands, applied tallow, from a common tallow candle, and to her surprise and alarm, in a few hours after, her hands commenced to swell, and in a short time they were swollen to such an extent that medical assistance was sought. The swelling, after a few days, left the young lady's hands, but the poison having entered her blood, the swelling recommenced in her feet, and she is still under medical treatment.—*Sherbrooke Freeman.*

**Milk Gravy**.—The principal food of numerous families in the United States, consists of fried pork, pork fat, bread, and potatoes. Fried pork, in particular, mounts the table. Three-fourths of those who use the fat fried out of the pork for gravy, could easily furnish milk and cream, and form a dish much more luxurious, without any additional expense.

Add cream to your milk, if you have it, and make your gravy, firstly, take out your pork from the fry-pan, as soon as well done through, and all the fat except about two or three tablespoonfuls. Wet up a large spoonful of flour with cold water. Stir this into the fat while hot, and in a few seconds add your milk, two cupfuls or more, and stir the whole together; let it boil about five minutes with the pork in it, or not. This makes a healthy and palatable gravy. Clear pork grease is bad for the system when used in daily food. It tends to scrofula.—*S. W. J. in Country Gentleman.*

**HOW TO SAVE FUEL**.—Have double windows. Make an entire sash and put it on the outside—it must be made to fit tight. This should be done especially to West and North windows. The difference is greater than those are aware of who have never tried it. We have tried it thoroughly ourselves for years; and we would almost as soon think of dispensing with a stove as with our double windows. It saves from a quarter to a third of wood, and makes the room so much more comfortable that it seems like another room. One window should be put on hinges, to open and close for ventilation. We find this a great advantage. Go to the trouble, go to the expense, and have your windows made—and our word for it, you will thank us for a most useful and comfortable suggestion. Double windows will also prevent ice from forming on them. The lights will always be clear. When summer comes, take the windows out, and put them away till winter comes again.

**CHEAP DINNERS**.—It ought to be the study of every one, especially those who earn but small wages, to lay out their money in the best way. A little money well spent will do more towards the comfort of a family than is commonly supposed. Among the working classes large numbers live from hand to mouth, buying things just as they want them, without thinking of providing for to-morrow. Now, if instead of buying a great quantity of greens or potatoes, or the usual allowance of beer or cheese, a shilling only were laid out in meat by the mother of the family, this would buy two-and-a-half pounds of the cheaper parts of beef or mutton. If this meat be cut up into small pieces, and put into about two quarts of water, and left to warm slowly by the fire until it boils, it will make a most excellent and nourishing soup. This may be thickened with oatmeal, rice or hard-toasted bread, or poured over and eaten with potatoes. The meat with a little of the soup, may be warmed up with other vegetables for dinner the next day; and sometimes a shilling's worth of meat, if well prepared, may be made to serve for two dinners. Salt or pepper may be used according to taste.

## Miscellaneous.

### How to get rid of a Rock.

URIAH ABELL was a Connecticut farmer, and in his time a pretty good one. His farm, like a great many other Connecticut farms, was full of stones, and he delighted to clear them out of the way of the plough. He built a great many rods of substantial stone wall, but he could not use up all the stone. He had cleared one field of all but one great boulder, about the size of a large haycock. He wanted to get rid of that. He would have "blown it to flinders," as he had a good many others, but it was within two rods of the "best room windows," which might go "to flinders" at the same time. So he attempted to haul it out of its bed one day. After tiring his own and his neighbour's oxen, and breaking several chains, Uriah grew wrathful, and declared that "he would give \$5 to any one that would put that pesky rock out of his sight."

"Wa'al neow, I don't mind taking the job if you'll find a spade and throw in some dinner, and a mug of cider along in the afternoon."

This proposition was made by a stranger who had just then come up. He was a fair specimen of a working Yankee, and Uriah dropped the broken chain and turned square round to look him full in the face.

"Yes I'll give it and the dinner and cider too, but I won't pull my oxen again at that stone, no how."

"Don't want you again. I'm to put that stone out of sight, make all smooth about here, so you can plough right along. That's what I'm to do ain't it?"

"Yes, that is all I want. I don't care how you do it, but if you fail I don't pay anything, do you understand? Very well, then come into dinner."

That done, and a large cud of tobacco adjusted, the Yankee threw off his coat and took up the spade. He gave a look at the stone to see which way it would tip easiest, and then commenced digging a hole on the lower side, large and deep enough to bury the boulder quite out of sight. In three hours he got out and took a careful measurement, and then dug a little upon one side. Then he went to the wood pile and got a stout stick of wood, which he planted firmly with one end in the bottom of his hole and the other bracing against the rock. Then he began undermining, and worked till he saw the dirt began to give, and found that the rock was resting on his brace.

"Now" says he "I think I will take that mug of cider."

Uriah, who had been watching him, ordered out the cider with a right good will. He even offered to add "some doughnuts and cheese."

While the Yankee was wiping away the perspiration and drinking his cider, Uriah brought his oxen around and hitched a chain to the wooden prop.

"I did say I wouldn't pull my oxen again, and I don't mean too, cause it only needs a smart jerk."

Jerk it was, and down went the boulder and with it a shovel full of dirt, and another and another, in quick succession, until all was smooth and level, and long before night the Yankee was ready to resume his journey.

"There, said Uriah, as he handed him the five dollars, "there is the best spent five dollars that I ever paid for work on my farm. Won't you take another drink of cider. You are entirely welcome. I have learned something of you."

Perhaps some persons who read this may learn something—learn how to get rid of some of the boulders that encumber the surface and which are often blasted and broken up and hauled away, "just to get rid of them," at a much greater expense than it would require to bury them where they lie, entirely out of sight.—*N. Y. Tribune.*

**FARMERS' CLUBS**.—These bodies are capable of doing much to stimulate the intelligent direction of the farmer's labours. The Secretary of one in Massachusetts has issued a little printed card, which is so much a model of its kind for general imitation, that we copy it below at length:—

*Subjects for Discussion in the Haverhill Farmers' Club*

Dec 26.	Fodder.—Breeds, Management, and Profits
Jan 9, 1865.	"Is mixed Farming the best for our farmers?"
Jan 23.	Grapes.—Best Kinds and Culture
Feb 6.	Orchards.—(Apple and Pear)—Best management of
Feb 20.	"How should the Essex County Farmer procure
Mar 6.	Farming Implements. (Dairy Cows)"
Mar 20.	Most profitable Fruit to raise for this Market.
April 3.	"Can we raise our Pork at a Profit?"
April 17.	Manure.—Comparative Value, Preparation and Ap- plication.
May 1.	Preparation of the Soil.
May 15.	Best method of laying down Grass Land.
May 29.	"What Trees shall we plant?"

C. T. CHASE, Sec'y.

It is stated that the culture of cotton in the north-western provinces of India has increased fifty per cent. during the past year.

## Cheap Way to Keep Ice.

THE best and cheapest plan for preserving ice consists in covering the bottom of the box, or ice-house, with a layer of sawdust to the depth of six inches or so, level and well packed. Upon that commence storing the ice—leaving a space of ten to fifteen inches between the outer layers and the sides of the enclosures—whether box or regular building. Pack this space with sawdust as the successive layers of ice are added, one upon the other. When the requisite amount of ice is in, add a light covering of sawdust and the thing is done. When the ice is needed for use, commence by taking it from the top, as deposited, in layers. As the ice is removed, the sawdust will drop down from the sides and gradually accumulate up the top of the heap—giving additional protection to the whole mass from heat and air as the warmth of the season advances. If there is any cheaper or better way for packing ice with any tolerable degree of security, we would like to know it. The philosophy of the advantages gained by dispensing with inner walls, aside from the economy of the thing, is plain to any one at all conversant with the laws of heat and cold.

We regard a cellar—that is, such a one as will preserve roots and vegetables from the effects of frost, less favourable for keeping ice than a place above ground. The temperature is too high at the time it should be put up to make a good job. To keep well, ice should be packed in frosty, freezing weather—the colder the better—and fully exposed during the process. All the crevices between the several layers and the blocks should be clinched up with snow, and water poured upon that, and the work done in freezing weather, thus cementing the whole mass into one body. This is very essential in packing small quantities—such as would suffice for the wants of one or two families. In packing large quantities for commercial purposes, so much care would not be practicable or necessary.

It is the easiest thing in the whole routine of farm life to have a supply of ice all through the summer season. Of its luxury we need not speak. Any and every farmer's family may enjoy it without any outlay save a little labour at the right time. And yet, how few families there are in our whole community of farmers, who ever make provision for or see a pound of ice from spring to fall! The use of ice in dairy business in summer is absolutely indispensable to success. If more ice were used we should not see so much miserable butter in our Western markets.—*Iowa Homestead.*

An inventor of a hay press in Maine has experimented with his machines in pressing pine shavings for kindlings. They make very neat packages, and can be sawed into blocks like timber. About a hundred bushels of shavings can be put in the space of an ordinary hoghead, and when once pressed, the spring is all taken from them.

**EQUALITY**.—Some one was praising our public schools to Charles Landseer, and said, "All our best men were public school men. Look at our post's There's Byron: He was a Harrow boy." "Yes," interrupted Charles, "There's Burns: He was a plough-boy."

'Josh,' said Bill, 'does the sun ever rise in the west?'

'Never,' said Josh.

'Never?' repeated the other.

'Never!' said Josh.

'You don't say so, Josh? Well you won't catch me emigrating to the West, if it's always night there. I've a cousin, a carpenter, out there, who is always boasting how pleasant it is in that quarter; but it must be all moonshine.'

**DUST FLOATING IN THE AIR**.—M. Pouchet finds that the dust floating in the air contains the *debris* of the mineral constituents of the globe, atoms of animals and plants, and the finest debris of all the materials we make use of. But one item he especially points out, viz: wheat starch, which is invariably found in dust, whether old or recent. Surprised at the quantity of it present among the aerial corpuscles, M. Pouchet investigated the dust of all ages and of every locality; and everywhere he found this wheat starch present. "I have found the starch," he says, "in the most inaccessible corners of old Gothic churches mixed with dust, blackened by six or eight centuries of existence; I have found it in the palaces and cans of the Thebaid, where it may have dated from the time of the Pharaohs; I have found it in the tympanic cavity of the ear of a mummified dog, which I had found in a subterranean temple of Upper Egypt. In all countries, in a word, where wheat forms the staple food, starch always penetrates into the dust and is met with in greater or less quantities.—*Medical Times.*