

SELF-MADE MEN.—Columbus was a weaver. Franklin was a journeyman printer. Massillon, as well as Fletcher, arose amidst the humblest vocations. Niebuhr was a peasant. Sextus V. was employed in keeping swine. Rollin was the son of a cutler. Ferguson and Burns, Scottish poets, were shepherds. Æsop was a slave. Homer was a beggar. Daniel Defoe was apprenticed to a hosier. Demosthenes was the son of a cutler. Hogarth an engraver of pewter pots. Virgil was the son of a baker. Gay was an apprentice to a silk mercer. Ben Johnson was a bricklayer. Porson was the son of a parish clerk. Prideaux was employed to sweep Exeter College. Akenside was the son of a butcher. Pope was the son of a merchant. Cervantes was a common soldier. Gifford and Bloomfield were shoemakers. Howard was apprenticed to a grocer. Halley was the son of a soap-boiler. Richard Arkwright was a barber for a number of years. Belzoni was the son of a barber. Blackstone was the son of a linen-draper. Blacklock was in a distressful state of poverty. Buchanan was a private soldier. Butler was the son of a farmer. Canova was the son of a stone-cutter. Catherine the first of Russia was born a peasant. Captain Cook began his career in the merchant service as a cabin boy. Curran was the son of poor parents. Sir Humphrey Davy was the son of a carver. Dodsley was a stocking weaver. Drake was the son of a shepherd. Hunter was apprenticed to a carpenter. Falconer was the son of a barber. Haydn was the son of a poor cartwright. Herschel was the son of a musician. Johnson was the son of a bookseller. Lawrence was the son of an innkeeper. La Fontaine was the son of an overseer of woods and forests. Milton was a schoolmaster. Parkes was the son of a small grocer. Pizarro was never taught to read when young, but employed to keep hogs. Pollock was the son of a carpenter. Allan Ramsay was the son of a miner. Raffaele was the son of a peasant. Richardson was the son of a joiner. Shakspeare commenced his career poor, and as a menial. Stone worked as a gardener, and taught himself to read. Kirke White was the son of a butcher.

HOW TO PREPARE SALT FISH.—We often see a piece of ling, cod, or hake, nearly as hard as a board, and as salt as the very brine itself, from having been carelessly thrown for a few hours in water scarcely perhaps sufficient to cover it; from whence it is committed to the pot and boiled away at a gallop, until the cook believes it sufficiently done to be brought to table. When so treated the best salt fish would be unfit to be eaten. To prepare a ling for the table, it should lay for twelve hours at least in water more than sufficient to cover it entirely; and being then taken out and well scrubbed with a hard brush or coarse cloth, it should be placed either on a stone or a flat board, to drain for six or eight hours; after which, it should again be put into water, which, if you can keep about lukewarm is all the better; and let it remain ten or twelve hours more, when it will swell considerably, and become pliant and tender. Warm milk and water is considered to soften and improve both the flavour and appearance. Some add vinegar to the water as a means of extracting the salt. Two soakings are however at any rate necessary to get rid of the salt or rancid taste; one soaking for however long a period, only makes a kind of pickle, the water becoming almost as salt as the very brine, being in itself sufficient to impart a saltiness to any fish that may be cast into it. Dried cod requires about half the soaking each time as a salt ling.—*Fish—how to choose and how to dress, by Piscator.*

To the Editor of the Mark-Lane Express.

SIR,—I saw the copy of a letter written by Mr. Hilliard, in the *Hereford Journal*, taken from your paper, wherein he expresses that mechanical science had done a great deal for agriculture in the improvement of implements, but had not realized the expectations formed at the time from chemical science. I think it is in a fair way now to be accomplished, for I see all scientific men agree that whatever the crop on land contains in fixed ingredients, that it exhausts the land of that portion of its vegetable material. In looking at the analyzation of wheat, barley, oats, and rye, I see that near seven-tenths of the

fixed ingredients is silica, and that the land never gets replenished with, excepting land lying near to towns, that gets the manure made therein, which contains two-fifths of all the earths and salts of the farmers' crops of corn and straw, as chiefly all the corn is consumed in the towns; and the farmers who have not got the advantage of town dung have but three-fifths of the salts and earths that the crops annually draw from the soil to replenish it with. Now it is evident, by the fixed ingredients corn and straw contain, what the land requires to be replenished with, and that is a manure containing the same ingredients, and I believe that is discovered. A friend has sent me a copy of the analyzation of a mass of petrified vegetables, discovered on land of Mr. Lloyd's, within two miles of the town of Hay, Breconshire, that contains almost all the fixed ingredients in corn and straw. Underneath is a copy of the report of the analyzation by Professor Phillips, London:—

Analysis of the first, 13 feet thick.	The next, 27 feet thick.
Silica,.....61.8	Silica,.....70.40
Alumina,.....12.1	Alumina,.....17.68
Peroxide of iron,.....10.8	Peroxide of iron,.....7.40
Carbonate of lime,.....7.8	Sulphate of lime,.....1.20
Vegetable matter,.....3.2	Carbonate of lime,.....0.82
Moisture,.....2.6	Moisture,.....1.48
98.3	98.98

I think from five to six cwt. per acre will be a sufficient dressing. A FARMER.

Herefordshire, Nov. 28, 1843.

THE AGED CHRISTIAN.—He leaves it (the world),—if he be a disciple,—not with censoriousness, but with faith; knowing that, with all its generations, the earth, as well as his own mind, is a thing young in the years of eternal providence. He has too large a vision to be readily cast down about its prospects. If its social changes are not to his desire, if that for which he battled, as for the true and good, seems even to be retreating from his hopes, and questionable novelties to be deceiving the hearts of men,—yet he sinks without despair, and waves, as he retires, a cheerful and affectionate adieu. He has too vivid a sense of the brevity of human life to despond at any vicissitudes that may occur, any tendencies that may disclose themselves, within such space. He freely blesses God, that when, from its altered ways, the world has become no longer congenial to him, he is permitted to leave it; and he can rejoice that those who remain behind beheld it with different eyes; for he recognises and admires God's laws, that those who are to live in the world shall not be out of love with it. From the mental station which he occupies, it certainly seems as if twilight were gathering fast, and leading on the night: and so for two things he is thankful; that the vesper-bell flings its note upon his ear, and calls him to prayer and rest; and that on others of his race who gaze into the heavens from a different point, the morning seems to be rising, and its fresh breeze to be up, and the *matin* rings its summons: for always there must be prayer; only at dawn it leads to labour, and at eve to rest. Nor does he leave the world which has been his locality so long, as a scene in which he has no further interest. Possibly even its future changes may not be hidden from his view; and at all events his sympathies dwell and will dwell there still: and all that truly constitutes his being the work he has done, the wills he has moved, the loving thoughts he has awakened, remain behind; enter the great structure of human existence, and share its perpetuity.—*Rev. James Martineau's Endeavours after the Christian Life.*

TO WASH WOOLLEN GOODS.—The art of washing woollen goods so as to prevent them from shrinking, is one of the desiderata in domestic economy worthy of being recorded, and it is therefore with satisfaction that we explain this simple process to our readers. All descriptions of woollen goods should be washed in very hot water, with soap, and as soon as the article is cleansed, immerse it in cold water; let it then be wrung and hung up to dry.