Agricultural.

AND DOMESTIC.

HAMILTON, July 2, 1863.

From everywhere in Canada, reports come that, never in the memory of man, which means never since Canada was a cultured land, has the soil borne such abundant crops as now clothe it gloriously, at the beginning of this month of July, 1863. The breadth of land under culture is greater, and the produce of every kind larger, and more healthful in growth, than in any year heretofore. But farmers are trembling apprehensively for the 'weevil,' the 'fly,' and 'smut,' or some other enemy of wheat. They are shaking their heads at pease, because these are growing too fast, and afraid of the rot in potatoes, the growth being so free, so full, so luxuriant.

They have cause to be apprehensive, for experience carries the agricultural memory to years when luxuriant crops were blighted. Still, these evils have not yet appeared, so far as we can ascertain from the many travellers who arrive in the city of Hamilton daily from up the country, from across the country, and from eastward by Central Canada. All speak of harvest hopefully.

FLAX RETTING.

The subject of cultivating flax, and the proper modes of preparing it for manufacturing purposes are still engaging public attention. This is due to the great scarcity and high price of cotton, which far exceeds that at which fine flax sold when cotton was abundant. We learn from the Scientific American that more flax has been planted this year than at any previous period, as farmers expect there will be a great demand for it.

An instructive little manual, on 'Flax Culture and its Manufacture," has just been forwarded to us by its publisher—D. D. T. Moore, of the Rural New-Yorker, Rochester—in which are a number of essays and much useful information upon this subject. It contains several chapters by Mr. N. Goodsell, of Oswego county, N. Y., who has given much attention to the cultivation of flax, and who has visited some of the largest flax manufactories in Ireland and England. With respect to the time of pulling flax, he states that this should be done as soon as the stalks turn yellow, when the leaves fall freely from the stem, and when two-thirds of the balls have become brown. The stalk should be pulled, then made up in small bunches and set upon their butts to dry. The next operation is rippling—removing the seed—which is accomplished by thrashing with a flail, whipping the stalks upon stone flags, or drawing them through strong coarse hatchels.

The most important operation which follows is that of retting, which consists in treating the flax in such a manner that the gluten of the stalk in which the fibre is confined, will be so decomposed as to permit the fibers to become loose and easily separated. There are two modes of retting; one by spreading the flax on grass exposed to the weather—called 'dew rotting;' and the other by steeping it in water—called 'water rotting.' The former method is practised in Kentucky in the treatment of hemp; the latter is the only mode practised in Europe with flax. In no case can a good fibre be obtained by dew rotting, therefore those of our farmers who have planted flax this season should make preparations for water rotting it. In Belgium and Holland the flax is placed in ditches—the bundles being laid in inclined tiers with the butts downwards, and it is allowed to remain covered with soft water for about ten days. It is examined every day after it has been steeped five, so as to ascertain the progress of the process. When it is observed that the fibres draw out freely it is lifted immediately, as the fibre will be injured if it is over-retted. The bundles are next laid upon the grass, spread out and dried preparatory to the breaking operation.

In this treatise there is also a report of a committee of the New York State Agricultural Society on flax and its treatment, in which great stress is laid upon the proper mode of retting flax. It is correctly stated in this report that machinery cannot separate the fibre from the stalk without the retting process, and it says: 'The only means of separating the fibre is to discover some solvent that has a stronger affinity for the cement than the fibres of the flax. Whoever shall be the first to discover such a solvent may exclaim, with Archimedes, Eureka! An ample reward in fame and in money awaits the discoverer, whoever he may be.' We had supposed that such a solvent was generally known to exist in potash. It is a solvent of the gluten of flax, and does not act upon the fibre. Acetic acid is also a solvent, but it would be far too expensive to use. We have no doubt but flax could be retted in a superior manner in establishments erected for the purpose, in which it should be steeped in large cauldrons for one or two days in a cold dilute solution of potash, then heated up to about 212°, and suffered to remain at this temperature for several hours. The liquor should then be run off and the flax washed with hot water. The cauldrons for this method of retting flax should be heated by steam.

WHOLESOME DRINK FOR FARMERS.—The Germantown Telegraph furnishes the following recipe for a summer drink:

The excessive use of cold water during the sweltering heat of summer, often results in serious and alarming illness. It is therefore advisable that some beverage should be substituted, of which those oppressed with thirst should or can partake with safety. For this purpose I am aware of no better or more refreshing drink than the following:—Take the best white Jamaica ginger root, carefully bruised, two ounces; cream of tartar, one ounce; water, six quarts; to be boiled for about five minutes, then strained; to the strained liquor add one pound of the best white sugar, and again place it over the fire. Keep it well stirred till the sugar is perfectly dissolved, and then pour it into an earthen vessel, into which you have previously put two drachms of tartaric acid, and the rind of one lemon, and let it remain till the heat is reduced to a luke-warm temparature; then add a table-spoonful of yeast, stirring them well together, and bottle for use. The corks must be well secured. The drink will be in high perfection in four or five days. This is very refreshing and wholesome beverage, and one which may be largely partaken of without any unpleasant results, even in the hottest weather. Those who make use of old cider will find this altogether superior as a common beverage.

ABOUT ROSES.—A correspondent of the Culturist writes to that journal concerning the care and treatment of roses. As the season of this beautiful nymph of Flora is passing away, it may be thought out of place by those who do not look forward to the enjoyment of another year. But we think the best time to learn to cultivate roses is the season when they are seen and known and loved.—ED. C. I. N.

Everybody loves the rose, and almost every one desires to possess information that will tend to give the greatest possible effect to this pet of the garden and conservatory. It is not as well known, perhaps, as it might be that to have roses in full perfection of size and color, proper planting and exposure are absolute essentials. The rose requires abundance of air and light, and to look their very best I think that judicious grouping is indispensable. I know no way of accomplishing this more effectually than by pyramidal grouping, that is, forming a rose pyramid, rising gradually in height from the minutest dwarf at the base, to the tallest standard at the apex. As the varieties are almost endless, it would be impossible to enumerate them. Almost every florist's catalogue will supply the list, and the taste of the operator direct the arrangement. A proper discrimination should of course be manifested in regard to the time and continuance of blooming, so as to secure the finest possible effect. I once read of a very simple method of imparting a stronger and more agreeable odor to the rose. It is done by planting one or two large onions close to the root. It is said that water distilled from roses grown under such circumstances is decidedly superior to that prepared from ordinary rose leaves. It is a French idea, and as it will cost little to try it, perhaps some persons may feel disposed to experiment on it.

PRESERVING EGGS.—Since the 'hen-persuader' has failed in its object, and fowls cannot be prevailed upon to lay eggs all the year round, it is advisable for those who are fond of eggs to preserve them in seasons when they are plenty. However close and compact the shell of an egg may appear to be, it is nevertheless full of minute holes and pores invisible to the naked eye. The effect of these holes is apparent in the decrease of the moisture of the egg, and the subsequent change in the contents occasioned by contact with the air. 'As full as an egg is of meat' is an old saying, but in all stale eggs there is a vacancy proportioned to the loss they have sustained by evaporation. If the end of a fresh egg be applied to the tongue it feels cold, but in an addled egg it feels warm, because the albumen of the egg being in contact with the shell absorbs heat from the tongue more rapidly than in the air-bubble in the fresh egg. If the pores of the egg-shell be kept closed, the contents must be preserved intact, as no change can occur, and the object is to close this atmospheric connection in the cheapest and simplest manner. Any kind of varnish will answer the purpose in one sense, but will defeat it in another; as eggs, being particularly affected by strong scents, would lose their delicate flavor by the odour of the coating.

A better plan would be to employ beef suet or mutton tallow, provided the eggs can be kept in a cool place. The eggs should be dipped in the fat and afterward wiped off, as any excess of grease over that required to fill the pores, would become rancid. After this the egg should be set perpendicularly, with the small end uppermost, and placed in a box filled with bran and tightly covered up. If the egg is laid on its side, the yolk will adhere to the shell. Charcoal finely pulverized is a good substitute for bran, as it is a deodorizer and will absorb any disagreeable effect that might be perceived from the grease. Some dealers are said to practice dipping their eggs in dilute sulphuric acid. This is a feasible plan, chemically, as the action of the acid on the chalky shell would deposit sulphate of lime in the pores and thus close the connection. Strong vinegar would doubtless answer as well as vitriol.

Eggs acquire an unpleasant odor by coming in contact with strong-smelling substances, such as mahogany saw-dust, lime-water and musty straw; and the greatest care should be observed in having all the materials used each excellent after its kind. It is a common practice to preserve eggs in lime, but they are at best doubtful when so kept, and cannot be praised. An egg is very much like a razor—either excellent or else good for nothing, and those who preserve eggs for market would do well to give the above-mentioned recipes a trial.

HARVEST PROSPECTS IN THE UNITED STATES.—Our agricultural news from the various States is now especially interesting and important, and there is promise of abundant crops throughout the country, particularly in the grain growing regions. In Pennsylvania unpropitious weather interfered with the planting of corn, but wheat, oats and rye promise a heavy yield. In New Jersey the wheat and grain crops promise to be very large, especially in the central counties of Somerset, Huntingdon, Middlesex, Burlington, Monmouth and Mercer, in which the aggregate production in past years equalled that of any districts of similar extent in the country. In the southern tier of counties a large yield of fruit, especially of peaches and apples, is anticipated. In New York, wheat looks well, and other crops promise fair.—Generally speaking, the wheat harvest in Maryland will be fair, and there is every indication of an abundance of fruit. The yield of fruit in Michigan will be especially large, and wheat, on the whole, is excellent. In St. Joseph County, peppermint has been extensively planted, the yield from which, last year, realized $37,506. In Illinois, the wheat grown never looked better, and corn and fruits are full of promise. Wheat in Indiana looks fine, and there will be no end to the grass; peaches will also yield a generous harvest. In Iowa, everything is equally satisfactory. In Kansas, grass and wheat are highly praised, and the farmers have been encouraged to cultivate more extensively the lately adopted staple, cotton. In Kentucky, the wheat crop is promising. A Lebanon letter says that farmers are in good spirits, 'expecting every species of grain in abundance.' Of fruit, the yield in Wisconsin is likely to be large.—New York Express.

Commercial.

GREAT WESTERN RAILWAY.

TRAFFIC FOR WEEK ENDING 26TH JUNE, 1863.

Passengers	$20,299	98½
Freight and Live Stock	22,155	44
Mails and Sundries	1,938	50
	$44,393	92½
Corresponding week last year.	43,087	43½
Increase	$1,306	49

JAMES CHARLTON.

AUDIT, OFFICE, Hamilton, 27th June, 1863.

GRAND TRUNK RAILWAY.

RETURN OF TRAFFIC, FOR THE WEEK ENDING JUNE 20TH, 1863.

Passengers	$28,810 60
Mails and Sundries	3,100 00
Freight and Live Stock	50,840 43
Total	$83,751 03
Corresponding week, 1862	68,121 25
Increase	$15,629 78

JOSEPH ELLIOTT.

MONTREAL, June 25th, 1863.

NOTE.—The market, reports in the C. I. N. are intended for those who don't see daily papers; for our many readers in Great Britain, and for subscribers who preserve the C. I. N. as a book of reference.

TORONTO MARKETS.

TORONTO July 1.

The receipts of grain on the street were moderate, prices unchanged. Fall wheat sold readily at 90c to 95c per bushel for good, and 85c to 90c for inferior. Spring wheat of better quality, and selling readily at 80c to 84c for prime sample and 75c for inferior grades. Rye nominal at 1c per lb or 56c to 60c per bush. Barley dull and unchanged at 42c to 50c per bushel. Pease sell at 50c to 54c per bushel for good average samples. Oats scarce at 47c to 50c per bushel. Potatoes plentiful and selling at 25c to 35c per bushel retail, and 30c to 50c wholesale.

Apples $2 to $3 per barrel. Chickens sell at 40c to 50c per pair. Ducks scarce at 50c to 60c per pair. Butter draws 10c to 12½c per lb at wholesale and 12c to 13c retail. Eggs are worth 9c to 13c per dozen. Hay plentiful at $14 per ton with downward tendency. Straw $8 per ton, and also plentiful. Hides $5 per cwt. Calfskins 8c to 6c per lb. Pelts 30c each. Lambskins 50c each. Wool sells at 37c per lb, with a brisk demand.

NEW YORK MARKETS.

NEW YORK June 30.

FLOUR.—Receipts 33,567 brls; market dull and lower, except for Ohio and extra State; sales 9,000 brls at $4 51 to $5 for sup. State; $5 50 to $5 80 for Extra State, $5 85 to $6 00 for choice do; $4 40 to $4 95 for Superfine Western; $5 20 to $5 80 for common to medium extra Western; $5 90 to $6 10 for common to good shipping brands extra round hoop Ohio. Canadian flour dull and drooping; sales 400 barrels at $5 40 to $5 75 for common; $5 80 to $5 75 for good to choice extra. Rye flour steady at $3 50 to $5 10.

GRAIN.—Wheat—Receipts 224,877 bushels; market 1c to 2c better, with fair demand; sales 130,000 bus at $1 18 $1 36 for Ohio, spring; $1 28 to $1 41 for Milwaukee club; $1 42 to $1 44 for amber Iowa; $1 45 to $1 51 for winter red Western; $1 51 to $1 54 for amber Michigan; and $1 38 for amber red Illinois. Rye quiet, at $1 to $1 05. Barley dull and nominal. Receipts of corn 133,082 bushels; market firm and active; sales 95,000 bushels at 75c to 75½c for shipping mixed Western, nearly all at the inside price; 74c to 74½c for Eastern. Oats dull at 74c to 77c for Canada, Western, and State.

PROVISIONS.—Pork firm; sales 300 barrels at $11 50 to $11 75 for old mess; $12 94 to $13 12½ for new mess; $10 50 to $11 25 for old and new prime. Beef quiet.

Publisher's Notices.

If any of our agents have Nos. 1, 2 and 15 of Vol. 1, and No. 1 of Vol. 2, on hand, they will please return them to this office.

R. I., Port Dover; done as requested.

H. M., Cummingsville; sent an answer by mail.

A. C., Port Robinson; we have sent the papers to the new subscribers.

Remittances.

A. J. D., Simcoe; P. L. W., Brampton; J. W. C., St. Catharines; I. L., Hamilton; I. P. A., and M. S., Pt. Robinson; I. G. H., Toronto; W. McD., Kirkwall; I. B., Goderich; M. H., Lindsey; I. McN., and A. F., Lancaster; I. H., Kingston; I. W. C., Canfield; P. K., Fergus; D. P., and I. E., Dunville; L. McC., and A. McD., Stromness; I. B., Canboro; Rev. A. L., Innesfil; Mrs. P. B., and F. S., Canfield Station; D. S., A. O., J. C. H., Mrs. S. G., Selkirk; A. S., I. R., N. H., I. H., I. M., I. G., H. D. J., Capt. I. H., Pt. Robinson; W. McI., W. G., Mrs. M. W., E. H., P. W., Miss A. C. I., Dunville.

W. A. causes trouble to himself and to us needlessly. His letter of June 20th came to this office on 27th at night. The first letter with an account of a presentation in one of the companies of Toronto Merchant's Rifles, contained no instructions as to whether the thing presented was to be engraved. On outside of the envelope was written 'Insert this in your next and oblige W. A.' How should we know who was W. A.? When we asked in a subsequent issue who is W. A.? his personal history was not required. We wanted to know to whom to write for instructions, about the engraving, if there was to be one. Hereafter, in all such cases, let correspondents be explicit.