

RULES FOR EXTERIOR DESIGNS FOR HOUSES.

1. In all cases study beauty of form and proportion, and not ornament. Tasteful simplicity is better than fanciful complexity—as a statute in simple drapery is better than one bedizzened with feathers, ribbons, and unmeaning gewgaws.

2. Proportion may be shown in the smallest cottage as well as in the most magnificent palace—and the former should be carefully designed as well as the latter. However small a building may be, let it never show an awkward conception, when a good form is more easily made than a bad one.

3. The general outline of a building should not only exhibit good proportion, but every part. The height of a room, of a door, a window, should accord with its breadth; and the distance and distribution of these should observe the same rule, and should correspond with the expression as a whole.

RULES FOR FATTENING ANIMALS.—1. Let them have good, clean, nourishing food. 2. Feed them with the utmost regularity as to time—for “hope deferred” wastes flesh by fretting. 3. Feed often, and never give a surplus. 4. Let the pen or stable be kept clean and sweet—dirt or filth is always adverse to thrift. 5. Let the air be fresh and pure. 6. The water they drink must be pure. 7. They should have *rest* most of the time, and only very gentle exercise. 8. Keep them tranquil, and avoid fright and anxiety. If all these are carefully observed, they will make a vast difference in results.

TO MAKE HENS LAY IN WINTER.—Provide,

1. A comfortable roost;
2. Plenty of sand, gravel and ashes, *dry*, to play in;
3. A box of lime;
4. Boiled meat, chopped fine, every two or three days;
5. Corn and oats, best if boiled tender;
6. All the crumbs and potato parings;
7. Water, not cold, or blood warm.

This treatment has proved quite successful—and hens which, without it, gave no eggs, with it immediately laid one each, on an average, every two days.

ASPARAGUS.—It would be a curious item for the census statistics to know what portion of the farmers of America raise asparagus: a plant so easily grown and so valuable for food that no farmer's table in the proper season should ever be without a dish of the fresh cut buds, tenderly boiled in clear water, and served up in a deep dish with toasted bread and drawn butter. It is one of the easiest things to produce that a farmer ever grows for food; as he can have an annual supply of it with a very small amount of labor or cost of fertilisation. It will grow in any well prepared soil, though best in a deep, rich loam, spaded up, or trenched deep, highly manured, which appears to be all that is necessary to insure an abundant crop.

By covering the bed every Fall with compost, or even barn-yard manure, and forking it in early in the Spring, you can keep up the fertility of the bed, and thus have a supply for many years. Some think that a dressing of salt is an excellent stimulus for asparagus, because, being a marine plant, salt is natural to it. Chip manure or leaf-mold is excellent for a top dressing. So is pure sand.—*Eschwege*.

PREPARATION OF HAMS.—B. P. Johnson, of the N. Y., State Agricultural Society, found on a recent visit to Maryland, hams far superior to any he had ever met with in New-York—and received the following account of the mode of preparing. We can fully endorse all that is said in favour of this mode of preparing and cooking, having used substantially this mode for many years:—

To every 100lbs. of hams, take 8lbs. of fine salt, 5 ounces of saltpetre, 5 ounces of brown sugar, half a pint of molasses, and an ounce of African red pepper; first sift and powder the saltpetre, and pass the salt and sugar under a rolling pin, and then mix all together. Rub this well on the skin side, and slightly on the flesh side, putting as much as possible into the hock. Place them on a platform for six weeks. [We repeat the rubbing two or three times.] Smoke with hickory wood. If the hams are large, they must be boiled six hours—if small, or if but half a one is taken at a time, four or five hours will do. Keep the pot filled, supplying evaporation with hot water. [The directions state that after the first boiling, the pot should be partially withdrawn, so as to allow simmering merely, but we do not see any special advantage, as *simmering* and *rapidly boiling* water are both at 212° of the thermometer.]