

TO CORRESPONDENTS.

J. H. Y., OAKVILLE.—Your question respecting the date of Queen Mary's death, was answered in our last, but, by an error of our own, the initials "O. F. W., ST. CATHERINES," were given instead of yours. We trust this explanation will prove satisfactory to both our brethren, and that they will overlook this unintentional error.

J. B., NEWFOUNDLAND.—Thanks for your communication and draft with list of subscribers, which reached us after going to press. State at what date do subscribers wish to begin? and receipts will then be sent. Postage is two cents per number, which must be pre-paid.

G. W. G., OSHAWA.—Thanks; papers sent. Please state from what date subscribers wish to begin and receipts will then be sent.

W. H., SHERBROOKE.—Remittance duly received.

H. C., HALIFAX, N.S.—Thanks for copy of Report; will always be pleased to hear from you.

AS OTHERS SEE US.

(From the Colonial Standard, Pictou, Nova Scotia.)

"THE ALTAR AND THE THRONE" is the name of a new paper just issued in Montreal. It is published in the interest of Orangism. Its articles are well written, and moderate in tone, and it presents a respectable appearance generally.

(From the Portadown News and County Armagh Advertiser, Ireland.)

"THE ALTAR AND THE THRONE."—This is the title of a new American paper, of which we have received the third number. It has set out on thoroughly Orange (and therefore truly Protestant) principles. We are sure it was much needed in Montreal, and we heartily wish it success, and a wide circulation; and we trust we shall receive it regularly.



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MANITOBA.

A correspondent of *The Montreal Witness*, from Manitoba, writes:—

THE VOLUNTEERS VINDICATED.

Meetings about the recall of the Volunteers, and condemning the mis-statements made respecting them, by their enemies, are being held in the different electoral districts, and resolutions unanimously passed to the under-mentioned effect. Large and enthusiastic meetings have been held already in Kildonan, St. Andrew's, (the largest parish in the country), St. James, Mapleton, St. Peter's, St. Paul, St. John, and will be held in the others also at once. The following resolutions were generally adopted at all the meetings:—

RESOLUTIONS.

1. That the meeting considers that the Volunteers now with us, have been insulted, abused, and misrepresented without just cause, and that we can bear testimony to their excellent conduct as a body and as individuals since they came among us.

2. That we view with great alarm the determination to recall the troops now stationed here, and urge the following reasons why their presence is indispensable to the peace and safety of this Province:

I. That the rebels of last winter have gained confidence from the fact that they remain unpunished; that warrants have been refused for their apprehension; by the fact of the appointment of their chiefs and sympathizers to office and places of trust; and from their belief, openly expressed, of help to be afforded them from the Fenian element in the United States.

II. That on the other hand the delays in the establishment of Courts, delayed Legislation, the appointment of rebels to office, and the arbitrary and unwarrantable actions of those in high office have produced a want of confidence in the disposition or power of the Government to ensure to us safety and prosperity.

III. That Indians in our neighborhood are in an uneasy state, and say that if murder and robbery can go unpunished with us, they may also with them.

3. That we therefore strongly protest against the removal of the troops from this country; and that a copy of these resolutions and protest, signed by the Chairman and Secretary of this meeting, be at once forwarded to the Hon. the Secretary of State of this Dominion.

DANGER OF WITHDRAWING THE VOLUNTEERS.

Great indignation is felt by all respectable citizens at the vile abuse of our gallant defenders, and it is hoped that the earnest representations made to the Government will not be disregarded, but that an adequate force will be left in the country to ensure order and repress the lawless actions which have been already publicly threatened by a party here. It is almost certain that if the force is withdrawn or reduced to the proposed miserable

proportions, this will be a signal for the renewal of former disorders, and the work of the Expedition will have to be done over again—and it may be found not a very easy task.

This is a subject which demands the earnest attention of those in power for the whole work of organization, which might have been done during the stay of the volunteers, is yet hardly begun, and there will be much difficulty in arranging matters to the satisfaction of the various parties concerned. Of course the Governor and his advisers had a difficult task before them, and some considerable delay was perhaps unavoidable.

HOUSEHOLD CORNER.

A CHEAP ICE-HOUSE.—A farmer correspondent writes to the *Manufacturer and Builder* how he constructed an ice-house: "I set posts in the ground so as to make a house 12 feet square, (3 posts on each side,) then boarded or planked it up 8 feet high on the inside. The surface earth is now dug out 6 inches deep, and sawdust filled in 1 foot deep making it 6 inches above the level of the earth. The ice is carefully packed 9 feet square and 6 feet high, leaving a space of 18 inches between ice and boards, closely packed with sawdust, and the same thickness of sawdust placed on the top. I have an old-fashioned board roof over this ice house. The space above the sawdust is left open, so that the air can circulate through, and the sun shine in. As to the cost, four men with one team, cut, hauled, and packed the ice, and filled in the sawdust, in less than two days, notwithstanding we had to haul the ice half a mile."

FRESH-BLOWN FLOWERS IN WINTER.—Choose some of the most powerful buds of the flowers you would preserve, such as are the latest in blowing, and ready to open; cut them off with a pair of scissors leaving to each, if possible, a piece of the stem three inches long; cover the piece of the stem immediately with sealing-wax, and when the buds are a little shrunk and wrinkled, wrap each of them up separately in a piece of paper, perfectly clean and dry, and lock them up in a dry box or drawer, and they will keep without corruption. In winter, or any other time, when you would have the flowers blow, take the buds at night and cut off the end of the stem sealed with wax and put the buds in water, wherein a little nitre or salt has been dissolved; and the next day you will have the pleasure of seeing the buds open and expand themselves, and the flowers display their most lovely colors and breathe their agreeable odours.

IN-GROWING TOE NAILS.—This most painful of the diseases of the nails is caused by the improper manner of cutting the nail (generally of the great toe), and wearing a narrow, badly-made shoe. The nail beginning to grow too long, and rather wide at the corners, is often trimmed around the corners, which gives temporary relief. But then it begins to grow wider in the side where it was cut off; and, as the shoe presses the flesh against the corner, the nail cuts more and more into the raw flesh which becomes excessively tender and irritable. If this state continue long, the toe becomes more and more painful and ulcerated, and fungus (proud flesh) sprouts up from the sorest points. Walking greatly increases the suffering, till positive rest becomes indispensable.

TREATMENT.—We omit all modes of cutting out the nail by the root and all other cutting or torturing operations. Begin the effort at cure by a simple application to the tender part of a small quantity of perchloride of iron. It is found in drug stores in a fluid form, though sometimes in a powder.—There is immediately a moderate sensation of pain, constriction, or burning. In a few minutes the tender surface is felt to be dried up, tanned or mummified, and it ceases to be painful. The patient, who before could not put his foot to the ground now finds that he can walk upon it without pain. By permitting the hardened wood-like flesh to remain for two or three weeks, it can be easily removed by soaking the foot in warm water. A new and healthy structure is found, firm and solid, below. If thereafter the nails be no more cut around the corners or sides, but always curved in across the front end, they will in future grow only straight forward; and by wearing a shoe of reasonable good size.

TO KEEP POULTRY.—Tie them tightly around the neck, so as to exclude the air, and fill their bodies with bits of charcoal.

RICE FRITTERS.—Boil a teaspoonful of rice until it is tender; strain upon it one quart of milk and let it boil ten minutes; cool it, and add flour enough to make a batter as thick as will fry easily on the griddle, and two tablespoonfuls of yeast; let it rise three hours; then add two well beaten eggs and cook on a heated griddle. Scatter sugar and cinnamon mixed together over each cake, when it is baked.

A DELICIOUS SOUP.—Peel and slice six large onions and four turnips; fry them in one quarter of a pound of butter, and then pour over them four quarts of boiling water. Toast a good size crust of bread, hard and brown (but take care that it is not burned at all), and put it into the soup, with a little celery; Stew gently four hours, stirring often to prevent it from scorching; strain through a coarse cloth or strainer, when it is cooked the four hours. Have ready a little thinly-sliced carrot, turnip, and celery—a few slices of which will be sufficient; put these into the soup after straining it; return to the fire, and stew until these last vegetables are tender. A spoonful or two of tomato catsup will improve it for some people.

POTATO PASTRY FOR MEAT PIES.—Six good sized potatoes, boiled and smashed mealy and white, one teaspoon of sweet cream, a teaspoonful of salt, and flour enough to make it stay together and roll out. Work and handle as little as possible, and roll thicker than common pastry.

MANAGEMENT OF THE FRYING-PAN.—In a common shallow frying pan, small tender objects are apt to break and become sodden with grease. By plunging them in boiling fat, their outside is set, and forms a crust; their substance becomes firm, and when taken out they are crisp and dry. This is how suburban Parisian restaurants make such relishing fries out of poor, coarse river fish—dace, roach, bleak, and gudgeon. It is necessary to have the fat hot enough, because boiling grease does not penetrate the solid articles of food that are plunged in it, but shuts itself out at once by forming a brown case all over their surface. The natural juices inside do the rest, swelling the thing fried by their partial conversion into steam. If left too long in the fat, they will be dried up, and be scorched and burnt. That the fat is hot enough may be known by letting one drop of water fall upon it; if it splutters and dances all is right. A better way is to try it with a strip or thin slice or crumb of bread. If it speedily turns of a golden brown, you may begin frying at once. Remembering that things do very quickly, and cannot be left a minute. Even three or four pound fish will speedily be done enough, and have acquired the tinge which brings the water into your mouth.—From *"Cassell's Household Guide"* for January.

A correspondent describes a simple remedy for the frosts that occur in this country between the 10th and 20th of May, to the injury of early vegetation. A basketful of damp chips in a heap, with a shovelful of live coals placed in the centre of the heap in the evening, when frost is anticipated, will produce warmth and moisture during the whole night. Two or three such heaps would suffice for a good sized garden. If the air is in motion they should be placed rather to windward. Orchards of valuable fruit may thus be saved at an insignificant cost of trouble.

SOUTHERN CORN CAKE FOR BREAKFAST.—One pint of buttermilk, (if sour milk must be substituted, add one large tablespoonful of butter), one teaspoonful of saleratus dissolved in warm water, two eggs well beaten; mix the ingredients well, and add one pint of white corn meal. Bake in a "gem" pan. A little salt is needed if butter is not used.