

is little doubt that the failure of this plant might, in many instances, be ascribed to such a cause. The old seed may vegetate, but the plant has not strength of constitution to withstand the severe frost, and being frost bitten dies off in the spring. All small seeds should be tested before they are sown.

RUSTIC.

To the Editor of the Farmer's Advocate.

HAMBURG BARLEY AND OATS.

On the first of March I received from the Department of Agriculture, Washington, D. C., one pound each of barley and oats, with request to test and report. The barley is called the Probststein barley; the oats are called the White Schonen oats. They are both imported from Hamburg. The barley is a beautiful sample, the berry is very large and plump and light in color. The oats are also remarkably large and plump, the berry very long and of rather a yellowish shade. I have to-day (May 6) sowed them for the purpose of testing in our Canadian Climate and soil (as requested by the Department at Washington). The ground selected is a sandy loam, and is in good condition, it being sod summer fallowed. Last season I drilled the seed in by hand. When harvested and thrashed, if spared, I will report to you, and if requested, I will send a sample of the grain.

H. M. THOMAS.

Brooklyn, Ontario.

We shall be pleased to have your report, and to receive a sample.

We particularly request persons that have any good seed of any kind that will be of benefit to the Dominion, to report to us.

We have a free space in our paper for all communications relative to our agricultural prosperity, and solicit information from those that have it to impart.

To the Editor of the Farmer's Advocate.

EARLY ROSE POTATO.

SIR:—In cutting some "Early Rose Potatoes" purchased from two first class American establishments this Spring, I was very much struck with the marked difference to be found in the two lots.

Three fourths of one package were of a pinkish color in the skin with a shade of bright pink running through the potato wherever cut, which I took for the true Early Rose, the remaining fourth were of a dull white or pale yellow skin, entirely without the pink shade in the inside, only resembling the others in the formation of the eye, and generally of a larger size. All of the other package resembled what I considered the mixture in the first lot. Can this have been caused by the potatoes having been grown upon different kinds of soil, or were the white skinned ones not true to name. Perhaps some of your readers may have noticed something similar to this with their Early Rose Potatoes, and can throw some light upon it. If so, I and many others would be glad to hear from them through your columns.

Seventy-five cents a pound is too much to give for potatoes and then not get the true thing.

ALEX. PONTEY.

Westminster, May, 26, 1869.

There undoubtedly has been a great temptation to practice fraud and imitate genuine

articles, and it is surprising what numbers of persons have called on us to expose such practices that has been carried on in this city in the potato business.

The seed grain business has been disgracefully tampered with, and the stock business has its votaries to tricks and deception, and the least we can say is, dishonorable practices. Perhaps we may devote a little more space in a future number, on this subject.

Miscellaneous.

A small boy out west, one cold day was assisting his father to mark sheep with a paint brush. The father would catch a sheep and say to the boy "Mark that." After the job was done he started for home, which was some distance off, and was overtaken by a minister on horseback, who, seeing the boy was bare-footed, invited him to ride behind him. After the lad was seated, he began to catechise him thus: "My lad do you attend Sabbath school?" "No," was the reply. "You should attend Sabbath school, mark that. All good children attend both church and Sabbath school, mark that." Many other good things the minister told the boy, always ending with the order to "mark that," when at last the boy shouted out: "Mister, don't tell me any more, for I've got your back all marked over now, and it looks like thunder."

THE THIMBLE.—The name of this little instrument is said to have been derived from "thumb," being at first thumble, and afterwards thimble. It is of Dutch invention, and was brought to England about the year 1605, by John Lofting, who commenced its manufacture at Islington, near London, and pursued it with great profit and success. Formerly iron and brass were used, but latterly steel, silver and gold have taken their places. In the ordinary manufacture, thin plates of metals are introduced into a die, and then punched into shape.

SALT YOUR CHIMNEYS.—In building a chimney put a quantity of salt into the mortar with which the intercourses of brick are to be laid. The effect will be that there will never be any accumulation of soot in that chimney.

SAVORY POTATO CAKES.—Quarter of a pound of grated ham, one pound of mashed potatoes, and a little suet, mixed with the yolks of two eggs, pepper, salt, and nutmeg. Roll it into little balls, or cakes, and fry it a light brown. Sweet herbs may be used in the place of ham. Plain potato cakes are made with potatoes and eggs only.

ASPARAGUS PICKLES.—Fill your jar with asparagus, make a strong brine, pour it on hot. When you wish to use them for pickles, take them out and boil them done; then cover them with vinegar. They can also be used for sauce by boiling them tender, and then butter and season with salt and pepper.

RICE PANCAKES.—Boil half a pound of rice to a jelly; when cold mix it with a pint of cream four eggs, a little salt and nutmeg; stir in eight ounces of butter just warmed, and add as much flour as will make the batter thick enough; fry in as little lard as possible.

TO KEEP BRITANNIA BRIGHT.—Wash the ware every time it is used, in hot suds of fine soap; rinse with boiling water inside; when hot, pour over it boiling water, and dry while hot with a soft towel. Once each week rub the metal with wash leather and very little whiting. Take care of silver in the same manner.

CLEANING OF GLASS.—To clean a glass thoroughly and restore its original lustre, after the ordinary methods have failed, recourse may be had to hydro fluoric acid, such as is sold by the chemical establishments, in small gutta-percha

bottles. This is to be diluted with four or five times its volume of water. A few drops of the solution on a wad of cotton, and the surface thoroughly rubbed over with it, and then washed off with a good deal of water. The surface of the glass will be dissolved by this application and a new one laid bare. This process is well adapted to restoring the brightness of lenses of spectacles or spy-glasses, dimmed by age. If a concentrated solution of this acid be allowed to remain for some time upon glass, a cavity will be produced remarkable for its brilliant lustre. Care should be taken that too much of the solution is not used and that the ware be finally well cleansed by water.

BAKED SOUP.—Take one pound of lean beef, chop rather fine, place in an earthen pot which will hold five quarts of liquid. Slice and add two onions, two carrots, two tablespoons of rice, well washed, a pint of whole or split peas, a tablespoon of black pepper, and a tablespoon of salt; pour over all one gallon of cold water; put the lid of the jar on it, or a close fitting plate, and bake four hours. This is a nice, wholesome dish.

SODA JELLY CAKE.—Two teacupfuls of sugar, one teacupful of sweet cream, one teaspoonful of cream tartar, one-third teaspoonful of soda, two eggs. Spread thin on tin, when done, spread jelly between each layer. This will make a cake five tiers high. It is much improved by adding half a teaspoonful of wintergreen essence to the jelly.

CREAM BISCUITS.—Break six eggs, separate the yolks and whites; beat the former with six ounces of powdered sugar and the same of flour; whisk the whites, and then mix them together; add to it whipped cream in proportion to the sugar and flour; stir it carefully; pour this into molds, or paper cases, and bake.

RUSKS.—Beat seven eggs well and mix with half a pint of new milk, in which have melted four ounces of butter; add to it a quarter of a pint of yeast and three ounces of sugar, and put them, by degrees, into as much flour as will make a very light paste, rather like a batter, and let it rise before the fire half an hour; then add some more flour.

A Housekeeper writes:—having some stone jars in which lard had been packed until they became unfit for use, I made them perfectly sweet by packing them full of fresh earth, and letting it remain two or three weeks. This is an experiment with me, and I suspect it would be equally effective in any case of foul earthen or stone ware.

WORLD'S FAIR IN RUSSIA.—Russia, it is rumored, will have an Agricultural Exhibition next year, open to all the world. Implements, beasts, etc., sent for show, will be bought in by the Government at a price fixed on beforehand. All expenses of transit will be paid in advance. Odessa has recently had a trial of steam plows, (English) and mowing machines, (American), with the most happy results. Southern Russia and its rich wheat lands cry aloud for cheap labor, where the population, already sparse, is reduced in its effects by the demands of the Greek Church, which, on the average, admit not more than twenty workable days per month.

THE ENGLISH MARKET FOR WHEAT.—In considering the inducements offered to American farmers for the production of Wheat, we must know something of the probability that exists for a constant foreign demand; since, if the export trade which has existed of late is to be regarded as exceptional, there may be reasonable ground of fear that prices will decline below a point at which we can advantageously maintain our present yield. We find many of the older settled portions of the country already producing less of it than they consume, owing partly to the better profit that is obtained on other products.