

**SAWDUST AS A COLLECTOR OF AMMONIA.**—Sawdust, according to the *Scottish Gardener*, is one of the very best absorbents for liquid manure. Mixed with diluted sulphuric acid, it is one of the best materials for collecting the ammonia which is given off in stables. The following experiments have been put on record:—A shallow basin, in which sawdust moistened with diluted sulphuric acid was spread, was hung up in a stable, and in the course of three weeks all the acid in the sawdust was completely neutralized by the ammonia in the air of the stable, and a considerable quantity of sulphate of ammonia was formed in this manner. For this reason sawdust mixed with sulphuric acid is recommended as a means of keeping stables sweet and wholesome. The acid should be diluted with forty-five times its bulk of water before it is applied to the sawdust. Just enough should be applied to make the sawdust feel damp. On account of its porosity, sawdust retains the acid very perfectly, and presents a large surface for the absorption of the ammonia.

Those of our readers who are located in the neighborhood of saw mills may profit much by the hints of the foregoing paragraph. Plaster may be used in place of sawdust, as a fixer of ammonia.

**LET US CROSS OUR DOWNS WITH COTSWOLDS.**—Mr. Disraeli, at a farmers' dinner at Aylesbury, with his usual versatility, quite caught the agricultural and bucolic tone. He referred to his prophecy, delivered at the outbreak of the American civil war, that war would be a long one, and we could not even now hope for a speedy return of peace. From these speculations in high politics he drew the very practical conclusion that he would cross his flock of Downs with Cotswolds. There was no hope of American cotton; mixed woollen stuffs would be in request; the price of wool would rise; therefore let us not be wedded to our shortwooled Downs, but wed them to the longwooled Cotswolds.

**NEWTOWN PIPPIN APPLE.**—I wish to say something in regard to the Newtown Pippin apple, because some people are forever crying that this and that variety of fruit is "run out." Each class of fruit requires an appropriate soil, comprising therein the constituents naturally adapted to its development; and there are even varieties of the same species of fruit which require a variation in soil. The Newtown Pippin delights in high culture with manure and lime, and it is the neglect in culture or the lack of the ingredients that renders the tree deficient in vigor and unproductive. I am well satisfied that this variety can be cultivated with as much success and that it will grow with as much vigor, as it ever did, provided it receives the proper attention. It is, however, the natural character of both the varieties to grow slower than many other kinds, and consequently to attain to less size in an orchard than most others of the same age. The roughness of the bark of the green variety, which is the kind mostly cultivated, gives to the trees an unthrifty appearance, when, in point of fact, this is but a natural characteristic. I have felt impelled to make these remarks, after inspecting an orchard planted in 1846-47. This apple has some peculiarities which I have not seen noticed. One is that the seeds do not come

from the core clean, but have more or less particles of the core adhering to them. The quality of the fruit varies very materially according to the soil, climate and treatment. When in its highest state, it has a thin, smooth and polished skin, with tender flesh; others, grown under less favorable circumstances, have a rough skin, the texture of the flesh more tough and breaking.—*W. R. Prince, in "Horticulturist."*

**ONION CULTURE.**—The health of the American armies in the field has been greatly improved since rations of this vegetable have been supplied. The demand has caused the price to advance from about one dollar to three dollars per bushel, and those who have gone into onion culture are realizing large profits; we hear of one farmer in Iowa having made over \$10,000 from a single crop. This success, like the Oil enterprise of the present day, is engaging the attention of our agriculturists, and, judging from the quantity of seed already sold for planting the coming Spring, we think the crop, if the season proves favorable, will be double of that of any previous year. To grow this vegetable successfully, it must be borne in mind that the soil cannot be too rich, and however good it may be, it requires more or less manure for every crop; it is a plant with a number of roots, that spread to a great extent, absorbing nourishment from every particle of the soil. In regard to rotation of crops, the Onion is an anomalous case, for the same ground has been known to produce heavy crops yearly for over half a century. The system pursued is to manure the ground heavily, with the best of dung, dig or plow the ground early in the Spring, and level it with the rake or harrow. In cool climates, seeds sown early in Spring will produce full grown Onions the same year.—*Buist's Garden Manual.*

**DOGS VERSUS SHEEP.**—The following paragraph from the *Newfoundland* newspaper points out the suitability of Newfoundland for sheep-raising, and the difficulties of entering upon this profitable branch of farming in consequence of the great numbers of dogs that infest the place:—

"There are confessedly few countries naturally better adapted than Newfoundland to the rearing of sheep, yet, to our shame it must be said, that nowhere is this valuable occupation so neglected as with us. Countless numbers of our people are now suffering from want which this resource would have averted, had it been prudently turned to profit. We need hardly speak of the value of sheep as an article of food or of sale to the rearer, and in addition to it would be that of the wool, always a marketable commodity too, and one which would give good and sufficient employment to women and girls of all ages in converting it into the several articles of clothing which we so much need in this climate. Matters so plainly intelligible as these one would say, can surely need no appeal to commend them to the practical attention of our people: and when it is further considered that the facilities for inexpensive sheep-rearing are at these same people's door, and that their dire and constant complaint is the want of remunerative employment, the anomaly of their condition in this respect is one which admits of no rational explanation. It is too bad to be obliged to assign the rea-

son, or rather the senseless excuse, invariably given when the advantages they forfeit are pointed out to them; but it must be told that they prefer to tolerate the existence of a breed of dogs which are in some cases wholly useless, and which live by the destruction of sheep and goats, and by every other kind of deprecation within their range. These brutes, so far from being of use to the poor man, are a positive burthen in what they consume of his substance, and a still greater burthen in what they prevent him from adding to his store."

**THE MANUFACTURE OF PERFUMES.**—Amongst the popular lectures which have been lately delivered in the Conservatory at the London Horticultural Society, Mr. Septimus Piesse has given one on "Perfumes, and the Method of obtaining the Odours." The lecturer pointed out that, contrary to general belief, nearly all the perfumes derived from flowers are not made by distillation, but by the process of *enfleurage*, or inflorescence, and by maceration or infusion. The odours of flowers do not, as a general rule, exist in them as a store or in a gland, but they are developed as an exhalation. While the flower breathes, it yields fragrance; but kill the flower, and fragrance ceases. It has not been ascertained when the discovery was made of condensing, as it were, the breath of the flower during life; what we know now is, that if a living flower be placed near to butter, grease, animal fat or oil, these bodies absorb the odour given off by the blossom, and in turn themselves become fragrant. If we spread fresh unsalted butter upon the inside of two dessert plates, and then fill one of the plates with gathered fragrant blossoms of eleanis, covering them over with the second greased plate, we shall find that after twenty-four hours the grease has become fragrant. The blossoms, though separated from the parent stem, do not die for some time, but live and exhale odour, which is absorbed by the fat. To remove the odour from the fat, the fat must be scraped off the plates and put into alcohol; the odour then leaves the grease and enters into the spirit which thus becomes "scent," and the grease again becomes colourless.—*Builder.*

## DOMESTIC RECEIPTS.

(Selected from various sources.)

**FAMILY STEAK PIE.**—Take and cut two pounds of beef in slices, two pounds of potatoes, a quarter of a pound of onions; season with three tea-spoonfuls of salt, one of pepper; mix well together; put the meat and potatoes into the pie-dish in alternate layers; add a pint of water, cover over as above, and bake for one hour and a half.

**VEAL PIE.**—Delicate veal and ham pies can be made like the above, rolling up the veal and a little ham or bacon together, and a little stuffing, if handy. Proceed as for family steak pies. Pork pies may be made in the same way.

**CURD MILK PUDDING.**—Put in a basin three eggs, a little grated lemon-peel, three ounces of currants, one pint of curds, and one pound of bread crumbs; boil in a cloth half an hour; turn out and serve.