prove both the quantity and quality of the grain: and with old Burt the seed of barley and oats, as well as of wheat, wend, it will no clothed with saline and caustic particles, it would eithmarkable," s preserve it entirely from the attacks of vermin, or der king spiritue troy such as may venture to eat of it. We have been e hereditary informed that unslacked lime answers an excellent pur qually increased pose for preparing wheat for seed. A gentleman state, ly becomes that he put four or five pounds of quick lime into rom ! a beast sufficient quantity of water to soak a bushel of wheat ing insensib then added the wheat, and permitted it to remain about even loving 12 hours. The lime by slacking raised the temperatur en bachelor of the water to about blood heat, and the wheat becam to to any bo soft and parboiled. On sowing it, however, it sprouterly distress l much sooner than usual, flourished remarkably, amozy, and bre produced an excellent crop, entirely free from an t.But a mar appearance of smut. The following has been recon miling, or w mended by a Farmer at Vermont:--- " My method is thinkard ! He I take three quarts of slacked lime to each bushel (in, once a n wheat, put them into a barrel, a layer of wheat, and carry them layer of lime, alternately. Then pour in water, till it Nature wil all covered. In this condition let it stand from two tod; sooner of four days as the case may require; and the mornin avenger; and before sowing the wheat, tap the barrel and draw a very man the liquor."

Pickle for Beef and Pork. — The following recipe is night be born making pickle for beef or pork is strongly recommende hearted wre for the adoption of those who pickle beef and pork for is mily use. It is familiarly known by the name of Knice commodion erbocker Pickle. Take six gallons water, 9 lbs. sal ng room, dra coarse and fine, 3 lbs. brown sugar, 3 ounces of saltpetrons, into the 1 ounce pearl ash, 1 gallon of molasses to every is t the Assize gallons of water. Cure for the bilious cholic, and the dysentary. By Due Learned

Cure for the bilious cholic, and the dysentary. By Due Learned Usher, of Connecticut.—Dissolve in keen vinegar as much, who his s cammou table salt as will, when put into an open both bing partner, ferment and work itself clear. The bottle should the giving his har nearly full, that it may discharge the foam; this don't hand, anot bottle it for use; let the person affected take a large sinterlocute spoonful of the vinegar in about a gill of boiling water evil's comir or as hot as he can drink it, until he finds relie got noa slee It will effectually remove the causes, (says the recipe convulsed we although the patient may be so far relaxed and exhaus ded, the Co ed as to die with weakness. The same remedy is a partner is Mat to be excellent in the common cholic.

to be excellent in the common cholic. Drunkenness.-What a degredation and sin for a virtue, heeks almos woman to marry a drunkard! "If a drunken man, to be sure.