reverential and filial obedience and love. and they sharo in the esteem of society; and the injunction of the wise man, "bring up a child in the way he should go," &c., is fully illustrated in them.

I have seen many very fine children, of good and fine minds and manners when they left their parents, rulued, and their manners and morals completely destroyed by being horse, than a good and wholesome stable. seat from home for education.

My dear sir, you will forgive me, I hope, for these of servations, as I assure you I give ; them to you merchy to correct what I concene to be wrong on none, and to exhibit a Letter example. Let parents who have the means, be liberal in cetablishing good schools at or near house, and employ competent' teachers at some adlitional cost, and save their dear children from exposure to vice, if they believe there is my value in these opimons and experience.

Yours' respectfully,

Construction of the Flues of Chimneys.

"The great fault," says Count Rumford "of all the open fire-places now in common use, is that they are much too large, or rather , it is the throat of the chimney, in the lower part of its open canal, in the neighbourhood of the nouth and immediately over the fire which is too large." The following is a condensed view of some of the rules given on this subject, by this ingenious practical philosopher, and which are founded on the principles of science and on numerous expe-roments - 1. The throat of the chunney should be perpendicularly over the fire : as the smoke and vapour which rise from a fire, naturally tend upwards. By the throat of a chinney is meant the lower extremity of its canal, where it unites with the upper part of its open fire-place. 2. The nearer the throat of a chimney is to the fire, the stronger will be its draught, and the less danger of its smoking, since smoke rises in consequence of its rarification by heat, and the heat is greater nearer the fire than at a greater dis-tance from it. But the draught of a chimney may be too strong so as to consume the fuel too rapidly; and, therefore, a due medium must be fixed upon according to circum-stances. 3. That four inches is the proper width to be given to the throat of a chimney, reckoning across from the top of the breast of a chimney, or the inside of the mantle to the back of the chimney, and even in large halls, where great fires are kept up, this width should never be increased beyond 44 or 5 inches. 4. The width given to the back of the chimney should be about one-third of the width of the opening of the fire place in front. In a room of a middling size, thirteen inches is a good size for the width of the back, and three times 13, or 39 inches, for the width of the opening of the fire-plce in front. 5. The angle made by the back of the fire-place and the sides of it, or covings, should be 135 degrees, which is the best position they can have for throwing heat into the room. 6. The back of the chimney should always be built perfectly upright-7. Where the throat of a chimney has an end, that is to say, where it enters into the lower part of the open canal of the chimney, there the three walls which form the covings and the back of the fire-place should all end and the tack of the interplace should all care abruptly, without any slope, which will rea-der it more difficult for any wind from above o force its way through the narrow passage of the throat of the chimney. The back and covings should rise 5 or 6 inches higher than the breast of the chimney. 8. The current of air which passing under the mantle gets into the chimney, should be made gradually to bend its course upwards; by which means it will unite quietly with the ascending cur-rent of smoke. This is effected with the

greatest ease and certainty, merely by round-ing off the breast of the chimney, or back part of the mantle, instead of leaving it flat or full of holes and corners.

Stables.

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Nothing conduces more to the health of a It should be built upon a high, airy, and firm situation, that the horse, in bad weather, may come in and go out clean. No animal de-lights more in cleanliness than the horse, or to whom bad smells are more disagreeable and pernicious. Great attention should be paid to the removal of all offensive and putrid matter, to prevent the farcy and other troublesome and distressing diseases, which frequently proceed from such neglect. Λ log stable is preferable to any other, on account of its admitting a free circulation of air in summer; and by the use of slabs or straw in winter, can be made warm and comforta-Opposite to each stall there should be ble.

a lattice or window, with a shutter; by which means you can, at pleasure, either welcome the cheering breese, or bar out the threatening storm. The rack should be threatening storm. smooth, high, and firmly fastened to the wall; i rently calculating that Earth has forgotten which will prevent a horse injuring his eyes, the exhausting crops that were taken from skinning his face, and doing himselt other injury when feeding. The upright pieces of a rack should be four, or four and a half inches apart, to prevent long food from being unnecessarily wasted. The halter should never be tied to the rack, (several fine horses having been ruined by such carelessness,) but should be passed through a ring in the manger, and confined to a longer or smooth piece of wood, weighing about a pound-With a haltar of this description, there is no danger of a horse's hanging, alarming, or injuring himself. A stall should be four and a half or five feet wide, which will allow him to lie down with comfort. The stable floor should be planked, to make the coat of har show to advantage; but a dirt floor is far pre-ferable, when a horse is wanted for service : there is a moisture received by the hoof from the earth, which is absolutely necessary to make it tough and serviceable. Eather kind of stable floors should be a lattle raised towards the manger, to turn the urine from the stall, which produces an unpleasant smell, and (when permitted to stand a length of time) very unwholesome vapors. When the size of a stable is calculated for several the partitions between the stalls horses, should be neatly and smoothly planked low enough to the floor, to prevent the horse when lying down, getting his legs through, and high enough at top to prevent them from smelling, biting, and molesting each other. A plentiful bed of clean dry straw affords, to a fatigued or travelling horse, as great a welcome as his food, and is as necessary in a stable as the pitchfork, curry-comb, and brush.—Mason's Farrier.

NEW INVENTION .- Among the new inventions and contrivances of which I have lately heard; is something which I believe bids fair to become universally useful to the city and country, and the world, and that is, a new method of making good, light, sweet bread.-All the world knows, that one of the most difficult and perplexing matters to housekeepers, is to have good emptings or yeast for bread. Now the invention is this :-Take an acid like cream of tartar, (I mean simply an acid in the form of powder), and rub a sufficient quantity of this dry and powdered acid into a proper quantity of dry flour. Then wet the flour and put in your alkali— potash, or any hard alkali. The valuable part of the discovery is this,—the acid and alkali will not ofference until the lack alkaii will not effervesce until the loaf is baked, when the acid is rubbed into the flour the sin a dry state. The experiment is worth time.

trying. I assure you, that a most delicious bread is produced, light, sweet, and good, in this manner, from any good flour or meal you use, wheat, rye, or Indian. Cream of tariar may be used, and saleratus, for the purpose of trying it. Nothing can be more healthful than this bread. The inventor is a baker by trade, and I believe it will come into uso every where. Try it yourself, by rubbing into your flour, in a perfectly dry state, some cream of tartar, and then mixing up the batter with whatever hound you please, milk, buttermilk, or water, and adding a little saleratus, You will have an excellent and tophsome and wholesome bread --- Boston Correspondence of Hitl's Patriot.

TILLING THE EARTH .--- In tilling the earth some people go upon the same principle that regulates their business intercourse with men. They must be sure to get the advan-tage of the trade; and if this cannot be secured without, they must cheat and deceive the person with whom they deal. And they think to practice the same artifice upon old mother Larth. You will see them on their grounds in the spring, as sly as dogs, appaher last year—perhaps they will give a sprinkling of manure, and throw it on so as to make Earth think there is a noble lot of it. Well, they go to work. But the Earth won't be cheated. She will reward every man according to his works, and teil the truth in the automa. You cannot get the advantage of her as you can with human customers. Treat her well, and she will roward your expenditure and toil; but attempt to cheat her, and she will make you sorry for it when harvest comes .- Maine Cultivator.

SAUSAGES.---We prepare our sausage meat in the usual way. Then instead of putting the meat in skins, prepared from hog's entrals, we make bags of white clean cotton or linen cloth, as large, say as a man's arm, larger or smaller, as may suit, and of convenient length, say about a foot long, and put the sausage meat in these bags, and hang them up to dry. In this way, we save much labour in preparing the skins, and consider-able in cooking : we slip off the bag from so much as is needed, and cut the sausage into slices of sufficient thickness for cooking. I much prefer sausage put in bags to those put in skins, as they keep more moist. Others, for the same reason, dislike them.—Selected.

How TO BOIL IRISH POTATOES .- Good and indifferent potatoes depend very much upon the manner in which they are prepared for the table. Some cooks always have heavy, hard, watery potatoes; while others, for the most part have them dry, mealy and excel-lent. This difference depends, generally, upon the difference of cooking. The first upon the difference of cooking. cook puts the potatoes into cold water, warme them through by a slow fire, and cools them as slowly; while the other puts them in boil-ing water, stirs the fire till they are just done, takes them out immediately, throws a wet cloth round them, and gently squeezes each with the hand till it cracks open, for the watery particles to escape in form of steam, then peaks them and they are exactly right. By this plan, almost any potatoe will eat well.—Nashville Agriculturist.

RECIPE.

SALIVA in horses can be cured by mixing a table spoonful of flour of sulphur in the salt that is given them from time to