



Agricultural.

SEED TIME AND HARVEST.

Cheer thee! faint and weary one,
Wearied with the sowing,
On the rugged paths of life,
Tears from eyes o'erflowing,
Deem not one is shed in vain;
Doth not Heaven's gentle rain
Set earth's blossoms blowing?

Sow in Faith, or tears, or seed,
O'er thy pathway flinging;
Then await the rich reward
From these germs upspringing.
Over each God's angel bends,
To the earth-born flowers he tends,
Dew and sunshine bringing.

Sow in Hope—no dark despair,
Mingled with thy weeping;
Sad may be the seed-time here;
Joy awaits the reaping.
He who wept for human wo,
Deems thy tear drops, as they flow,
Worthy of his keeping.

But o'er all things, sow in Love,
Hand and heart o'erflowing;
Soon, oh faint and weary one!
Thou shalt cease from sowing,
And, behold, each seed time tear,
"First the blade and then the ear,"
In God's harvest growing!

A SHORT CHAPTER ON BREAD-MAKING.

At no period of our civil history has so much attention been directed to the best means of sustaining life, as at the present. The partial failure of the cereal and root crops in Europe, together with the rapid increase of their already crowded population, has led the chemist, the political economist, and the philanthropist to a clearer and more accurate investigation of the life-sustaining properties of the various articles commonly used as food.

The term "bread," in the broadest sense, can be applied to the main staple, in the support and nourishment of man; whether it be the "potatoes and point" of the Irishman; the ostrich, the pua-nacho, or the wild bull of the Buenos Ayrean Guacho; the blubber of the Greenlander; the cassava, banana, or sugar-cane of the West India negro; the hump steak of prairie hunter. The rice of the gluttonous Siamese, the contents of the ample wallet well filled with dates, of the Timbuctoo merchant, and the rich white bread of the American table.—all are to different individuals but so many different forms of "daily bread."

The French Chemists have, by the most patient series of analyses, fixed the utmost alimentary limits of almost every article used as diet. Wheat above all other things, stands pre-eminent as an article of food. With us, as a nation, it forms a most important part of life's comfort. The question before me now is, as to the best way of deriving the entire nutritious substance of wheat when presented in the form of baked bread. That we fail in gaining the object by the use of fermentatives, such as yeast, leaven, &c., can be easily shown. The intelligent reader need not be told that fermentation cannot take place in any substance that does not contain sugar in large quantities, and in the proportion that sugar predominates will be the activity of the fermentation. In other words, the activity of the fermentation depends upon the strength or ability of the yeast or leaven to change or convert into carbonic acid gas the saccharine contained in the

wheat. Experiments in this respect enabled me to speak knowingly. The quantity of nutritious matter destroyed in getting what our wives call a "light raise," is as eight to one hundred; or, out of every one hundred pounds of flour, we destroy eight, while the balance is largely injured by the process.

Nor is the practice of raising bread by the use of saleratus any better; indeed, it is infinitely worse. Why are ninety-nine out of every one hundred of the American people afflicted with poor teeth? Solely from the use of saleratus, not "sweet" things, as many suppose. I am confident that the love of gain ought to lead us to abandon the use of the first ingredient, while the love of health, and, above all, a good set of teeth, should induce us to abstain from the use of the latter.

A sweeter and better kind of bread can be made by following the recipe given below. One trial, I am satisfied, will convince any one.

Three cups of flour;

Two teaspoonfuls of cream of tartar;

One teaspoonful of carbonate of soda, dissolved in hot water.

A little salt, and a small piece of butter or lard.

Mix with sweet milk, roll out and bake them quickly. Add a little sugar, and it makes a very nice, healthy cake for children. The same proportions may be carried out to make a large batch of bread.

By placing the bread, when taken from the oven, in a current of sweet, fresh air, it soon recovers the oxygen that was expelled from it while it was in the oven. No bread should ever be eaten while it is hot. It is not fit for the stomach, and will certainly produce derangement,—such as flatulence, acidity, biliousness, &c. It is a want of economy to use warm bread. Many persons will eat three or four warm biscuits, while seldom will they eat more than two when they are cold; and yet the two cold biscuits contain more nourishment than the four warm ones.—*Valley Farmer.*

APPLE CUSTARD.—To make the cheapest and best every day farmer's apple custard, take sweet apples that will cook, (such as every farmer ought to have through the summer, fall, winter and spring.) pare, cut, and stew them; when well done, stir till the pieces are all broken; when cool, thin with milk to a proper consistency, and bake with one crust like pumpkin pie. Eggs may be prepared and added with the milk if handy, though it will do without. No sweetening is necessary. It may be seasoned with any kind of spice to suit the taste—the less the better.

SECURITY AGAINST POISON.—Hundreds of lives might be saved by the knowledge of this single recipe. A large teaspoonful of mustard mixed in a tumbler of warm water, and swallowed as soon as possible, acts as an instantaneous emetic sufficiently powerful to remove all that is in the stomach.

DRESSING WOUNDS.—Nine times out of ten, a wound will heal quicker if done up in its own blood, than in any other way. As for a burn, whatever will entirely exclude the air the quickest, is the best. Cotton will do this; so will oiled silk, if stuck down at the edges by any kind of sticking salves. Put nothing on a burn to heal it. Nature will soon do that, when the air is excluded, and the pain will almost immediately cease.

A DISCOVERY IN SURGERY.—A Prussian named Aran is said to have recently made a discovery in surgery that is exciting considerable interest in the scientific circles of Berlin. It is the application of chlorine to relieve pain. Unlike chloroform it can be used without the least danger to the patient, and is very effectual in the operation. From the account, a small quantity of the fluid, (from ten to twenty drops) is dropped on the part affected, or on a lint bandage slightly moistened with water, and then applied, and all bound up in oil silk, and a linen band. After from two to ten minutes the part becomes insensible, and the pain is no longer felt, whether it be from rheumatic, nervous, or other disorders. After a time it returns again, but usually weaker, and with several applications it is often entirely relieved. The discoverer has presented a memorial on the subject to the Academy at Paris.

THE TUSCAN STRAW BRAIDERS.—In Tuscany the girls and women devote themselves exclusively, almost, to the plating of the beautiful Tuscan straw, of which are made the elegant and costly bonnets which are every where sought at such prices. No cottage door can be passed where the inmates will not be seen weaving this delicate braid. They in Italy who weave this Tuscan braid are the same who in America would achieve their independence at the cotton mills of Lowell Manchester, and Waltham. There, as here, industry is a national trait, notwithstanding the softness and luxury of the climate; and there, as here, claims and receives with unvarying certainty its large reward—with this difference, that the young Italian girl can not so soon boast the independence which she has secured by the labor of her own hands. The wages at straw braiding are about forty cents a day.

FATTENING PORK ON OATMEAL.—A prime Lanca-shire porker has been slaughtered at Garstrang, which weighed, when cut up, 671 lbs., and was valued at £15 7s 6d. It was fed on oatmeal, and is stated to well repay the keeper.

CRADLING FEAT.—Near Hollidaysburg, Pa., two weeks ago, a man named Cope, undertook for a wager, to cradle two acres of wheat in two hours. At four o'clock, in the presence of a large number of persons to rake and bind after him, and showed himself to be the finest cradler in that part of the country, but he failed by eight minutes in accomplishing the task. He cut more grain than some of the boasted reaping machines.—*Buffalo Ex.*

WHO CAN BEAT IT?—Mr. D. C. Balis, of Oriskany, in this county, has gathered from a plot of ground, 30 feet square, fifty bushels of onions, being 2,420 bushels to the acre. The man who pulled them, says, it is not only true, but a crying fact.—*N. Y. Herald.*

"A BUSTER."—Mr. T. Woods, sen'r., of this town, killed a fattened calf on the 6th instant, only 7 weeks old, weighing 160 lbs. It was raised by G. Armstrong, Esq., of Eramosa.—*Guelph Adv.*

INTERESTING EXPERIMENT IN FEEDING COWS.—In Switzerland they estimate that hay loses at least a third of its nutritive value by the process of fermentation. The following experiments were made upon cows:—Thirteen cows were put up, and each got daily 36 lbs. of newly-made hay, and gave, one with the other, 25 lbs. of milk; the same got afterwards, and during 15 days, 36 lbs. of old hay of the preceding year, from the same meadow. They gave, after the fifth day, 20 lbs. of milk; after 10 days, 14 lbs.; and the last two days only 12 lbs. The same cows were again put upon new hay, and gave, after the fifth day, 18 lbs., after the tenth day, 22 lbs.; and after the fifteenth, gave again 25 lbs. This experiment shows clearly that the hay during the process of fermentation loses a great deal of its nutritive value, and if there were means of preventing the fermentation, it would be of great service.

HOW TO GET RID OF CROWS.—A cotemporary says that some acute fellow "own east" has discovered a novel mode of getting rid of crows. You must take some small shelled corn, and run a horse hair through the grain with a needle, and tie a knot in the hair close to the grain, and sow them in corn fields, and the crows will pick up this grain with the hair in it, and it will tickle them, and they will kill themselves a scratching. This is giving them the "Old Scratch" with a vengeance.

PATENT METALIC AIR EXHAUSTED COFFINS.—Messrs. A. McClure & Co., have these coffins for sale. They are shaped like the ordinary coffin and cannot be distinguished from rose-wood. Their advantages are preservation of remains, freedom from contagion, prevention of violation, transportation of bodies, re-interments. Messrs. McClure & Co. have certificates from the relations of persons deceased, which testify that bodies placed in these coffins, from which the air is exhausted, have been preserved for nearly three years. They are a very useful and unique invention.—*N. Y. Exchange.*