THE LADIES' CORNER.

USEFUL FAMILY HINTS.

GREEN TOMATO PRESERVES. — Seven pounds small green tomatoes piercing each with a fork; seven pounds of sugar, one ounce ginger-root, one ounce mace, four lemons; make the syrup, allowing one cup of water to given amount of sugar; boil tomatoes in the syrup till clear; skim them out, and lay on dishes to cool before putting them in jars; boil syrup until thick, and pour over them.

SWEET-PICKLE TOMATOES.—Slice and stand in salt and water night and day; take out and drain carefully; two quarts of vinegar, five pounds of brown sugar, to one peck of tomatoes; cinnamon, allspice, and clove to taste; boil all together until they look clear.

MARTYNO PICKLE.—As you pick them, place in brine make of rock-salt, strong enough to bear an egg; leave them eight days; then put in plain vinegar. For 300 pickles: take one gallon vinegar to two pounds of brown sugar; cover the top of the vinegar with cloves and allspice, equal parts of each; heat boiling hot, and pour over the martynos.

WASHING POWDER. — Dissolve two pounds of soap in five and a half gallons of nearly boiling water, and to this add three large tablespoonfuls of ammonia, and one of spirits of turpentine. In this the linen is be soaked for three hours, when it is readily cleansed, requiring but little rubbing. Ammonia does not affect linen fiber as soda does.

PICKLE FOR HAMS.—For one hundred pounds of ham take six gallons of water, nine pounds of salt, one quart of molasses, three ounces of saltpetre, and one ounce saleratus. When ready to smoke they can be soaked and freshened to taste, if too salt.

TO CLEAN BRITANNIA METAL, use finely-powdered whiting, two tablespoonfuls of sweet oil, and a little yellow soap melted to some thickness; mix with a little spirits of wine. Rub this cream on with a sponge or soft flannel, wipe it off with a soft cloth and polish with a leather.

EVERY HOUSEKEEPER should have a tool box containing hammer, nails, hatchet, screws, gimlets, a saw, twine, wire, scrap tin, and other articles for an emergency. Such an outfit may be bought for $2 or $3, and it will be found invaluable in a great many ways.

THE BEST RECIPE for glossed shirt bosoms is: Take two ounces fine gum-arabic powder, pour on a pint or more of water, and then, having covered it, let it stand all night. In the morning pour it carefully from the dregs into a clean bottle, cork and keep it for use. Add a teaspoonful of this gum water to a pint of starch made the usual way.

VINEGAR IN THREE WEEKS.—Molasses, one quart; yeast one pint; put into a jug or keg containing three gallons of soft water; tie a thin piece of gauze over the mouth or bunghole, and set in the sun. Set it in a warm place in winter. In three weeks you will find good vinegar. More molasses and yeast will make stronger vinegar.

TO KEEP BUTTER TWO YEARS.—Take one ounce each of saltpetre and white sugar and mix them thoroughly, two ounces of the best Spanish great salt, all in fine powder; then add one ounce of the mixture to every pound of butter, and incorporate them thoroughly together. The butter is then to be tightly pressed into clean glazed earthenware vessels, so as to leave no vacuum.

PROTECTION AGAINST MOTHS.—A correspondent of the *Cabinet Maker* gives the following recipe as one which has kept the moths out of a furniture warehouse for ten years years past: Flour of hops, one drachm; Scotch snuff, two ounces; gum camphor, one ounce; black pepper, one ounce; cedar sawdust, four ounces. Mix thoroughly, and strew, or put in papers, among the goods.

TO MAKE CALICO TRANSPARENT AND WATERPROOF.—Take six pints of pale linseed oil, two ounces of sugar of lead, and eight ounces of white resin; the sugar of lead must be ground with a small quantity of it, and added to the remainder; the resin should be incorporated with the oil by means of a gentle heat. The composition may be laid on calico, or any other material by means of a brush.

TO CLEAN FURNITURE.—An old cabinet maker says the preparation for cleaning picture frames and restoring furniture, especially that somewhat marred or scratched, is a mixture of three parts linseed oil and one part spirits of turpentine. It not only covers the disfigured surface, but restores wood to its original colour, and leaves a lustre upon the surface. Put on with a woollen cloth, and when dry, rub with woollen.

HOW TO TREAT BROOMS.—Brooms are so generally used and abused that, their freshness worn off, they are too soon discarded. When a broom begins to succumb to wear and tear, place it in a pan of boiling water for a few seconds, shaking it well, and drying it quickly in the sun or near the fire. If the bottom edge is wearing unevenly, tie a string around it until it is dry, and trim off the uneven edge carefully. Whisk brooms should be treated in the same way.

TO WASH HAIR BRUSHES.—Hair brushes, however dirty, may be washed and kept good for years, without loss of stiffness, by putting a small handful of soda into a pint jug of boiling water. When the soda is melted, put in the brush and stir it about till clean. Rinse it in cold water, and dry in the sun or by the fire. The quicker it dries, the harder the bristle will be.

SOME TIME SINCE I read in your columns, of a cure for "dandruff" which consisted simply in wetting the hair with water in which sulphur had been steeped. Being troubled with dandruff, and thinking the experiment at least harmless, I tried it, and succeeded perfectly—there is now no dandruff on the scalp. The water has acquired a slightly acid taste, but I have not the time to ascertain exactly what change taken place. The fact, however, may be useful to some of your readers.—E. H. A.

TO MAKE VINEGAR.—the best vinegar is made of cider, the poorest apple making as good vinegar as the best. The best casks to use are iron-bound whiskey casks, which can be bought of liquor dealers, second-hand, at $1 each, holding forty gallons. Any farmer who has apples only fit to grind, can realize more money from them made into vinegar than made into cider, unless they make an excellent quality of cider. Fill the casks and put them into the cellar, leaving the bungs out till spring, when they should be rolled out and placed under a shed exposed to the sun, but the casks should be shaded. Leave them thus exposed till cold weather approaches, when they should go into the cellar again, and the vinegar will be very good at this time; but if the casks are rolled out under the shed a second season, the vinegar will be extra fine. If the casks are well painted they may be set on scantling through the summer in the open air, exposed to the full force of the sun, which will produce vinegar sooner than when under a shed, as it is heat and air that produce the acidity. Small pieces of wire cloth should be nailed over the bungs of the casks to keep the flies out, and the casks should not be quite full when in or out of the cellar. If you have a cask or two of vinegar to make, and have a barrel that has had vinegar in it, the "mother" that this cask contains will be of great advantage in making the vinegar—dividing it and putting half into each cask—using iron-bound casks well painted, as those with wooden hoops are often troublesome, the hoops breaking and causing the casks to leak.—*N. Y. World.*

TO CLEAN LAMP-SHADES.—Lamp-shades may be cleansed with soap or pearlash; these will not injure or discolour them.

TO KEEP KNIVES FROM RUSTING.—Scour them on a board, crosswise, with some dry brick, after having wiped them perfectly dry; and put them away without wiping off the brick dust.

SMOKY LAMPS.—Coal oil lamps that are subject to smoking may be improved by putting two or three tablespoons of coarse salt in them. It will make the light more brilliant and clear, and keep the wick clean, besides the prevention of smoke.

TO PRESERVE CLOTHES PINS.—Clothes pins boiled a few moments and quickly dried, once or twice a month, become more flexible and durable. Clothes lines will last longer and keep in better order for wash-day service, if occasionally treated in the same way.

A CANDLE TO BURN ALL NIGHT.—When, as in case of sickness, a dull light is wished, or when matches are mislaid, put powdered salt on the candle till it reaches the black part of the wick. In this way a mild and steady light may be kept through the night by a small piece of candle.

TO MEND RUBBER SHOES.—Get a piece of pure rubber—an old shoe—vulcanized rubber will not do; cut it into small bits. Put it into a bottle, and cover to twice its depth with spirits of turpentine or refined coal tar naphtha—not petroleum naphtha. Stop the bottle and set to one side.

Centennial Brown Bread.—Fill a large bowl one-third full of water, a little warmer than tepid; add half a teaspoonful of salt, and stir in shorts till a little stiffer than pancake batter; cover, and set where it will keep warm without scalding till light; then turn into a large basin. Add a pint of lukewarm water half a teaspoonful more salt, with two tablespoonfuls of good brown or coffee sugar, and stir in Graham flour till as stiff—not as it can be made, but as it can be *conveniently* made with a spoon. (If made too stiff, the bread will be dry.) Grease the tins; turn in the dough smooth over the top with a knife or spoon, set again to rise, and, when sufficiently light bake in a tolerably hot oven an hour or more according to the size of the loaves. This quantity will make two large or three small loaves.

Yellow Cake.—Take the yolks of the eggs, and make the same as above with these exceptions; Leave out the cornstarch; use but half a cupful of butter instead of two-thirds, and use buttermilk, with sufficient soda tosweeten, instead of the cream of tartar and sweet milk.

Frosting for Cakes:—For a common-sized cake, take the white of one egg; beat just an instant, then stir in powdered sugar till of about the consistence of warm meal pudding or mush. When the cake is cold, or nearly so, spread on the frosting with a broad, thin-bladed knife, set it where it will receive a little warmth from the stove for a few moments, and it is done. If you do not use sufficient sugar, the frosting will run off over the edge of the cake; if too, much, it will not spread so nicely, nor look so smooth when done. You will know just the right consistence after the first trial, and will never make frosting in any other way again."

RUSTIC PICTURE-FRAMES

Very pretty picture-frames may be made of Norway spruce. The wood obtained, it is to be heated a little, to dry it quickly, and then with a dull knife scraped clean of its leaves, (in the direction of the foliage, taking care not to destroy the wood-buds. For other manipulations with a little glue, a varnishing brush, a little copper wire, penknife, tack-hammer, and scissors or pliers for cutting the wire. Flat pieces of soft pine board are also needed, on which the whole can be laid and pressed into shape. The desired size and shape of the frame must be penciled on the board, so that the work may be perfectly true, and even the wood is arranged, guided by the drawing, till the general outline is complete, and glued with tiny cleats carefully applied or pinned deftly with tiny tape pins. The outline being perfect, it is enriched with small twigs and clusters of wood-buds glued, or better still pinned here and there in places which need shaping. When the glue is stiff disengage the frame from the board by inserting a paper-cutter between them, and pushing the heads of the pins well in, cut off all the points projecting through with a pair of nippers. Next, laying the frame face down, fasten an extra spruce stick all around to give stiffness to the back, and lastly, varnish the whole with gum-shellac varnish.

APPLE BUTTER—CIDER APPLESAUCE.

Aunty and I have to-day been making a kettle of apple-butter, and have been doing a little unusual weighing and measuring, that I might be able to jot down proportions if our success was as satisfactory as usual. We old housekeepers get into such a way of doing things by habit, or guess as it were, that is asked by the uninitiated for the receipt or process, we frequently find ourselves unable to give it, though we may have done the thing inquired about a hundred times or more.

We first put twenty gallons of good fresh cider—made from sour apples—into a large copper kettle (first making the kettle very bright by rubbing it with hot vinegar and salt), and kept at a boiling heat till reduced to about four gallons, or sixteen quarts. It was then of the consistency of thin molasses. In the meantime we pared, cored and quartered the apples—sour ones—eight milkpanfuls, and pretty well heaped up after being prepared, or about sixty pounds by weight. These were added to the thickened cider and boiled till done. It takes some four hours to finish the cooking after the apples are put in, and the mass must be well stirred from the bottom, and almost constantly, else it will scorch, and not only spoil the sauce, but in all probability the kettle also. A long stirrer is indispensable, made in the form of the letter L, with the short part to go into the kettle, and the long handle to reach from the kettle to yourself, a few feet away; thus you can sit on a high chair or stool, at a respectable distance, and not be obliged to inhale the hot steam and fumes from the boiling mass.

We sometimes make a cider apple-sauce that by some is preferred to the butter. For this we usually dry the apples—sweet ones—in August, and make the sauce in November. Use sour cider and boil down half—that is two parts into one—but not nearly so strong as for the apple butter; then put in sweet dried apples, first washing and draining, and cook an hour or more, or till the apples are tender, but not till they fall to pieces. They do not need stirring like the apple-butter, but must be kept pressed down into the cider. Neither must the kettle be filled full at first, as the apples swell in heating and would make it run over.—*Grace Glenn, in Country Gentleman.*

Mr. Buckingham has assumed the duties of Deputy Minister of the Interior.

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The Emperor William is an extremely sensible man. Because he is a crowned head he does not think it necessary to submit to overcharge at the hands of his tradespeople. While he was at Teplitz, a carrier was employed to convey to the railway a quantity of luggage belonging to the Imperial household, but on presenting his bill the steward of the palace thought the charges too high, and refused to pay unless a reduction was made. The carrier has summoned the Emperor before the Tribunal at Teplitz.

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FARMERS' CLUB.

THE COMMON AILMENTS IN LIVE STOCK.

TETANUS OR LOCKED JAW.

Those diseases generally fatal to mankind and also likely to be fatal to the horse, in fact, all diseases affecting the nervous system are more to be dreaded than any other spiecies. Tetanus is by no means confined to the jaws alone; the locking of these is merely the result of the tetanic affection, and is termed Trismus.

Tetanus is a univeral spasm, producing rigidity, and every portion of the system partakes of the disease, but particularly so do the bowels, the muscles, and the brain. This disease, so awful in itself and so dreadful in it termination, is sometimes caused by long exposure to cold, or standing tied up in a stall with the rain coming down on to him through the roof; by a severe blow of a stick on the backbone or head by being pricked by the smith when shoeing, but most frequently by the horse gathering a nail or a peice of glass in his foot, and indeed often by the subsequent treatment for these injuries, no doubt pursued with the best intentions. We now allude to the common practice of pourihg into the wound powerful astringents, such as nitric or muriatic acid. We cannot sufficiently deprecate the use of these agents when thus made use of, and are surprised at any horse on which they are used, escaping serious injury.

The horse will invariably, says Mr. Swift in the *Western Farm Journal*, shew tetanic symptoms twelve or twenty-four hours previous to the jaws becoming set, and if he is properly attended to, at this stage, the fatal event may be averted. The symptoms of tetanus are, wild and frightened look, limbs proppy and inclined to spraddle, the tail stiffened, and, like the head, stuck outwards; the nostrils will be distended, the pulse irregular, and, owing to the abdominal derangement, the bowels are highly costive.

You must now find out the cause of all this trouble; if it be a prick of a nail or any other punctured wound, or a stone bruise (now bear in mind the disease may set in after the lapse of a month or six weeks from the time of injury), then dilate the wound or open the bruised part and give vent to any matter that may have formed. Poultice the part continually for three or four days; administer an active purgative, such as calomel, if your patient be plethoric, if not, otherwise; keep him comfortably housed, and allow no one to approach him except the one in the habit of caring for and feeding him. This person should carry out the instructions as to the subsequent medical treatment, which must be of such a nature as to soothe and quiet the nervous system. If the horse be a valuable one and worth the expense of the medicines, you may give once a day 3 to 4 grains of morphia, mixed up in his honey, on the tongue, also 10 to 18 drops of hydrocyanic acid, morning and night; let the patient have anything to eat that he will; let him have continually before him some bran or hay tea, and some nice sweet hay. It is well to keep him nibbling. And now we must turn our attention to supporting nature in an artificial manner; even the wood is arranged, guided by the drawing, till the general outline is complete, and glued with tiny cleats carefully applied or pinned deftly with tiny tape pins. The outline being perfect, it is enriched with small twigs and clusters of wood-buds glued, or better still pinned here and there in places which need shaping. When the glue is stiff disengage the frame from the board by inserting a paper-cutter between them, and pushing the heads of the pins well in, cut off all the points projecting through with a pair of nippers. Next, laying the frame face down, fasten an extra spruce stick all around to give stiffness to the back, and lastly, varnish the whole with gum-shellac varnish.

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TO DETERMINE THE WEIGHT OF LIVE CATTLE.

Measure in inches the girth around the breast, just behind the shoulder blade, and the length of the back from the tail to the fore-part of the shoulder blade. Multiply the length of the girth (in inches) divide by 144. If the girth is less than three feet, multiply the quotient by 11; if between three and five feet, multiply by seven; if between five and seven feet, multiply by twenty-three; if between seven and nine feet, multiply by thirty-one. If the animal is lean deduct one-twentieth of the result. Another rule is, take the girth and length in feet and multiply the product by 336, and the result will be the answer in pounds.—*Drovers' Journal.*

INSECTS WHICH INJURE GRAIN CROPS.

The wheat midge (*Cecidomyia Tritici*, Kirby), the insect which in this country is commonly but most improperly termed the "weevil," is by far the most important depredator upon our grain. It has been known in Great Britain for more than a hundred years, and has occasionally been quite injurious to the wheat crops of that country. Within a few years past it has also attracted observation in the north part of France, in consequence of the damage it was occasioning in the wheat crops there. In these its native haunts, wherever it appears, it is accompanied by vast numbers of minute black flies, resembling small ants, which are its parasitic destroyers. One of these parasites deposits its eggs in the larva, another in the eggs of the midge, causing them to perish, and hereby this insect is constantly repressed and restrained from multiplying, and is speedily quelled whenever it chances to become numerous.

It was introduced upon this continent, probably, in unthreshed wheat brought to the port of Quebec, and began to attract public notice from its extreme destructiveness to the wheat crop in the north-western part of Vermont, in the year 1828. From thence it has spread itself over all the free States and Canada, as far west as into Michigan and Indiana, everywhere laying the wheat under contribution for its support, and rendering this crop so uncertain that in all the older parts of the country it has ceased to be a staple product.

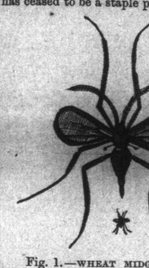

Fig. 1.—WHEAT MIDGE, FLYING.

This insect is a very small two-winged fly about a third the size of a musketo, which it resembles in its appearance. It is of a bright lemon-yellow colour, with clear, glassy wings. In the annexed cut (fig. 1), it is represented as it appears when flying, the small figure underneath showing its natural size; and the following figure (fig. 2) shows it with the wings closed over its back, as it appears when standing or walking about upon the heads of the wheat. It is the female which is here figured. The males are smaller, with antenne much longer and more slender, and so different in their structure that the two sexes are readily distinguished hereby. In the male there are twenty-four globular joints, in pairs, each alternate two joints being placed perceptibly nearer together; in the female, these two joints are united into a single oblong joint, thus making but twelve joints in this sex, each of these joints being encircled with two whirls of hairs.

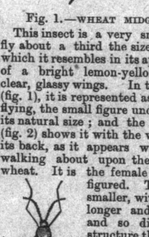

Fig. 2.—WHEAT MIDGE WALKING.

These flies come out from the ground each year in the fields where wheat was grown the year before. The sexes pair immediately, and the females then fly away by night in search of the new wheat fields, in which they all soon become gathered. It is a little before the middle of June that they begin to appear, and the females continue more than a month, occupied in placing their eggs between the chaffs of the wheat ears. They are most active in a moist atmosphere, and cannot endure a dry one. Hence they are only seen at their work on the wheat ears in the night time, when the dews are falling, and on cloudy days. And if the last half of June be wet and showery, this insect is most numerous and destructive; but if it be remarkably dry, the wheat that year escapes from injury, the insect withdrawing from it, probably to the grass of moist lowland meadows and the margins of streams, in which to rear its young, to return, as they do, into the wheat of the next year.

The eggs, two of which are represented in fig. 3, as they appear when highly magnified, hatch minute footless worms or maggots, which soon acquire a bright orange-yellow color. These place themselves upon the soft young kernels of the grain as seen (fig. 4), which represents a kernel of grain with its chaffs open.

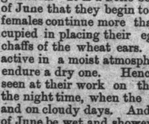

Fig. 3.—EGGS OF THESE WHEAT MIDGE.

yellow worms clustered upon the wheat. They abstract the milky juice from the kernels, whereby the latter become shrunken and dwarfish. The worms get their growth in three or four weeks, when they are slightly less than a tenth of an inch long. One of these worms is represented as it appears when crawling, and with its horns extended (fig. 5), the small figure on the extreme left showing its natural size. As it has no feet it can only adhere to the straw when it is wet. It then moves about upon it with ease, by contracting and elongating itself. The two ends of its body, as they appear when it is lying at rest upon a dry surface, are represented upon the right side of the same figure, the head being drawn in, so that only the ends of its horns are visible. It is when the straw is wet with rain that these worms, having got their growth, leave the wheat heads and crawl down to the ground, where, slightly under the surface, they inclose themselves in minute cocoons, scarcely the size of mustard seed, in which they remain through the autumn and winter, and till ready to change into flies the following June. A portion of the worms, however, are still remaining in the wheat heads at the time of harvest. These are carried into the barn, where, as no moisture gets to them to quicken them into activity, the lie dormant until the grain is threshed and cleaned, whey they drop with other foul matters into the box which gathers the screenings of the fanning mill.

Fig. 4.—WHEAT CHAFFS OPENED, SHOWING THE WORMS ON THE KERNEL.

With respect to the remedies for this insect, every farmer knows that by late sowing he can prevent his wheat from being headed and in bloom till the season for the midge to deposit its eggs therein has nearly or quite passed by; yet, in thus attempting to raise wheat in any other except the best period of the year for its growth, he is liable to obtain only an inferior crop. It is in our power to do much towards diminishing the number of this insect. Whenever the screenings of the fanning mill abound with the yellow larvæ of midge, they should be burned, or fed under cover to the poultry or swine; they should never be emptied out doors to manure, as they there will, into a swarm of flies, to live at the expense of the wheat the following summer. And those larvæ which leave the wheat heads before harvest, and remain in the fields, tightly wound up and fettered in their cocoons, slightly under the ground, may be destroyed, it is altogether probable, by turning the wheat stubble under with the plough—thus burying them to such a depth that in their effort to work their way up to the surface, when they break out from their cocoons the following June, they will become exhausted and perish. Thus every man may destroy all these insects which are generated in his own wheat, and thereby materially lessen their ravages on his lands. But unfortunately they breed also in grass, or at least in some situation other than in the wheat, from whence their ranks will always be liable to be replenished.

Fig. 5.—LARVA OF WHEAT MIDGE.

In America we have, now had thirty years' experience with this insect. We have become well acquainted with its history, its transformations, and its habits. The best remedies for it which we are able to devise and practise, are but partially efficacious. It continues to be as numerous and destructive now as it has been at any previous period. By diminishing the yield of its wheat crops it is occasioning a loss, to the State of New York alone, of some millions of dollars annually. And this loss will continue until by accident, or by the hand of man, the parasite destroyers of this insect become introduced into this country, when it will disappear, in the same manner that its predecessor and compeer in destructiveness, the Hessian fly, has disappeared, and has almost ceased to be felt as an evil.

(To be Continued.)

"PURE MILK BY THE FRENCH METHOD."

Mr. Joel Benton describes in *Scribner's Monthly* a new way of sending milk to the metropolis. It is called the French method, "not because the French have really done anything quite so good," but because their mode gave the hint which developed this. The people around Paris send milk in very small packages to that city, with statements as to its particular quality and purity; but "these receptacles are always of tin." By the Yankee method the milk is sent in glass bottles; and we have heard, since Mr. Benton's article was written, that during the late hot weather it reached the city with much better ability to stand the high temperature than any other. While all the ordinary canned milk soon soured after its arrival, and some before it got there, this in glass bottles held its sweetness unchanged for a long time.

"These glass bottles, which are sent from Sweetclover Farm, Connecticut, and from nowhere else in the world, are made of beautiful clear glass, and, though of daintier proportion, resemble somewhat in shape the larger champagne bottles. They are supplied with a wired rubber cork, similar to that which is used for sarsaparilla and beer bottles, and on the side of the flange of the wire, which is to be raised before the cork can be opened, a paper label is pasted overlapping the wire and the cork, whereon is printed the day and date on which the bottle was filled. On the base of the bottle is a general label giving the advertisement of the farm on which the method originated, and a little piece of information of which we shall presently speak. When twenty of these bottles are filled they are put into a box just large enough to hold them, separated from each other by a rack partition. It is easy to devise and practise, are but partially efficacious. It continues to be as numerous and destructive now as it has been at any previous period. By diminishing the yield of its wheat crops it is occasioning a loss, to the State of New York alone, of some millions of dollars annually. And this loss will continue until by accident, or by the hand of man, the parasite destroyers of this insect become introduced into this country, when it will disappear, in the same manner that its predecessor and compeer in destructiveness, the Hessian fly, has disappeared, and has almost ceased to be felt as an evil.

(To be Continued.)

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(To be Continued.)

CULTIVATION OF APPLES.

The following valuable suggestions are from an essay by Prof. Beal, of the Michigan Agricultural College:—

The young tree must be treated very much as you would treat a hill of corn. Hoed crops will answer in a young orchard. Sowed crops will do much harm to young trees. It is a good plan to keep young trees mulched. It prevents the rapid evaporation of moisture from the soil, keeps the surface mellow, prevents the soil from freezing and thawing in winter, and becoming overheated in summer.—Whether to cultivate or not can be told by the looks of the trees. If the colour of the leaves is good and the growth all right, and the trees bear well of fine fruit, they are doing well enough even in grass. To judge of the condition of an apple tree is much like judging of the condition of sheep in a pasture.

SLUGS ON CHERRIES.—These slugs have a soft skin, to which dust will adhere. Dust the trees thoroughly with dry dust from the roadway, or with dry ashes, and you will kill every slug. Repeat the dose every time you observe the slug.

FALL AGRICULTURAL FAIRS.

WINNIPEG, Oct. 9.—The Manitoba Provincial Exhibition opened here to-day.

KINGSTON, Oct. 9.—The Midland Central Fair opened to-day. The weather was unfavourable, heavy rain falling during the day. The entries are largely in excess of last year. There are 293 horses, 167 cattle, 148 sheep, 61 pigs, 249 poultry, and 249 agricultural implements.

FREDERICTON, N.B., Oct. 10.—The weather yesterday was almost continually wet, operating greatly against the attendance at the Provincial Exhibition. The total number of entries is about 3,500.

GALT, Oct. 10.—The annual exhibition of the South Riding of Waterloo Agricultural Society opened here to-day and will continue to-morrow. There are over two thousand entries. The show in general far surpasses that of any preceding year, both in point of display and attendance.

KINGSTON, Oct. 10.—The weather has been very fine to-day, and about 8,000 people visited the grounds to-day. The exhibit of fruit and root crops is unusually fine. It is claimed the exhibition taken altogether is superior to the last Provincial Exhibition held here.

BRANTFORD, Oct. 10.—The weather to-day was fine and clear. The exhibition is a success in every respect. The city is crowded with strangers from all parts of the Province. Fruit, grain and roots are said to be ahead of the Toronto Exhibition, and Agricultural machinery compares favourably with it. There is machinery on the ground of all kinds, running by steam. Pupils of the blind institute are working sewing machines and playing on pianos and organs. A number of cattle and horses have changed hands. On account of the large number of people in the city it is decided to light the exhibition grounds to-night with a number of engine head-lights and other lamps, thus giving parties who could not attend in the day time a chance to see the exhibition.

QUEBEC, Oct. 10.—The annual ploughing match and exhibition of the Quebec City Agricultural Society were held this afternoon.

BRADFORD, Oct. 11.—The Agricultural Society's show closed to-day. There was a large attendance of visitors, fully 4,000 persons being upon the grounds. The finest horses ever seen in this section were exhibited in the ring. The Society held their annual dinner to-night at the Bingham House, where an excellent bill of fare was provided and everyone enjoyed himself.

ALLISTON, Oct. 11.—The Exhibition of the Alliston Union Agricultural and Arts Association held here yesterday was more successful than even the most sanguine anticipated. There were upwards of two thousand visitors on the grounds, the receipts at the gates amounted to nearly $400. There were 1,800 entries made. The Association intend holding an immense three days' fair here next year when a large sum of money will be offered in prizes.

COMMUNICATIONS.

"THE MAIL" IN EAST ELGIN.

To the Editor of The Mail.

SIR,—We have achieved a great victory in this riding in the election of Mr. Arkell, the Liberal-Conservative, over his opponent, Mr. Colin Macdougall, the late member, by a majority of forty votes. This riding has been in the hands of the Grits almost time out of mind, the last time it returned Conservative members being at the time of Confederation. Previous to that time it had gone Grit for many years. The party is now thoroughly united, and I am confident that East Elgin will give a good account of itself in the future, greatly owing to the influence of *The Mail*. My principal reason for now addressing you, however, is to make an acknowledgment of the very valuable assistance which *The Mail*, through the exertions of its indefatigable agent in this county, has rendered in opening the eyes of the people to shortcomings of the Mackenzie Government. I can assure you, Sir, that to *The Mail* and its worthy agent in this riding a large share of the honour of the late victory is due.

Yours truly,
AN ELECTOR.

East Elgin, Oct. 8th, 1878.

THE ONTARIO GOVERNMENT.

To the Editor of The Mail.

SIR,—The *Globe*, in its articles some few days ago, begging on behalf of the Ontario Government for mercy at the next election, has been ably replied to by your journal, giving several reasons why they should not be supported by the people of this Province. Still there is one point which I have not seen mentioned—and a strong one—why they should be condemned when their day of trial comes: that is, their neglect of the public business. If I am not mistaken, when the bill known as the salary grab was defeated, it was urged by the Ministers and their friends that the salaries then received were not sufficient to remunerate them, consequently they could not give their whole time to the public service and neglect their private occupation; but if the salaries were increased as then proposed, the several Ministers would devote all their time to their public duties. Now, sir, how have they fulfilled that pledge We in this part of the country read of the Hon. Messrs. Mowat and Crooks continually appearing before the courts; also of the whole Ontario Cabinet devoting their time stumping the country endeavouring to sustain the present Dominion Cabinet. We know that our fellow-townsman, the Hon. C. F. Fraser, appears in every court of any importance hd here, and also of his visiting England on railroad business with the Minister of the Canada Central railway, and since his return spending all his time in this section electioneering for his political friends and attending to his private practice. In fact, if a diary were kept in the Public Works office in Toronto, and the days the Commissioner attends entered, it would be found that since a fortnight after the close of last session he has not honoured it with his presence for six consecutive days, and I venture to say if all the days that he has put in an appearance since that time were added together they would not exceed thirty. In conclusion I would ask, can the people of Ontario afford to pay Ministers $5,200 a year to attend to their private business? If so, the best course they can pursue is to vote for candidates pledged to support the present Administration; but I think it will be found that these have had enough of Grit grab economy, and when the ballots are counted after the next Ontario election the Mowat-Fraser Administration will be in the same position the Mackenzie-Cartwright Government now occupy.

Yours, etc., ECONOMY.

Brockville, Oct. 7th.

THE APPOINTMENTS AT OTTAWA.

To the Editor of The Mail.

SIR,—It was believed for some time after the defeat of the Government at the polls that Mr. Mackenzie would, in common decency, have refrained from making any appointments after the unqualified manner in which he condemned Sir John Macdonald in 1873, for even filling vacancies in order that the public service could be efficiently carried on. What, then, is the astonishment of those who looked to him for grace to see Mr. Mackenzie avoid a principle which he had so much abused and condemned in his predecessors, to behold him not only adopting, but far exceeding their course of action when in the same box, and swallowing all his past professions without a momentary spasm during the process of deglutition. Thus the last, like every other grab in the old Grit platform, has been ruthlessly thrown overboard and pitilessly abandoned. The Forsyths, Buckinghams and a host of other political pets and fawning sycophants had to be provided for out of the public chest, and well and lavishly has it been done; Deputy Ministers, chief clerkships, and increase of salaries by the score. If any system of fairness had been observed it would perhaps, not appear so gross; but we find men who were only recently appointed at large salaries, actually getting further increases, and junior clerks foisted into chief clerkships over the heads of efficient and faithful servants. Surely this abuse of privilege—this travesty on justice—will not be allowed to pass unchallenged. It would behoove Sir John (and his friends will expect it) that he will now give the same consideration to the appointments and increase of salaries thus unjustly made, that was meted out to his friends in 1873.

It cannot be maintained that any analogy exists between the position occupied by Sir John's Government in 1873, when he filled some vacancies, and that held by Mr. Mackenzie's Government now. Sir John made those appointments during the existence of a Parliament that gave him its confidence, and was in a position to pass judgment upon his acts, but Mr. Mackenzie made his in the face of a defunct Parliament which had previously expired by effluxion of time, and consequently, in the inter-regnum between the going out of the old Parliament and the coming in of the new one; no such body existed to call him to account, and he would have resigned before the new House could record the verdict against him which had already been passed by the country. Therefore, these recent appointments—if not clearly illegal—are unprecedented in the annals of expiring Governments, and are at variance