HOME READING.

TO FRY ONIONS FOR STEAKS, HERRINGS; ETC.

Peel the onions, cut them in slices, fry them in the fat from the steak, etc., which ought to be fried first and kept hot. They are usually served in the same dish with the steak or fish.

TO STEW SPANISH ONIONS.

Boil four onions, and when done, scoop out the middle, and fill them with force-meat; fry them a light brown, and make a rich gravy, and pour over them. This makes a good corner dish.

TO STEW ONIONS.

Peel six large onions; fry gently to a fine brown, but do not blacken them; then put them into a small stew pan with a little weak gravy, pepper, and salt; cover and stew gently for two hours. They should be lightly floured at first.

To Roast—They should be done with all the skins on; they eat well alone, with only salt and cold butter, or with roast potatoes or beet-roots.

PASTE FOR A RAISED PIE.

To about four pounds of flour put half a pound of mutton suet, and half a pound of lard; boil the lard and suet in a pint of water, and pour it while boiling hot upon the flour.

MOLASSES CAKE.

Take two cups of molasses and one half cup of shortening, and add as much flour as you can stir in; then add two cups of boiling water, in which you have dissolved one large teaspoonfull of saleratus.

LIGHT RYE TEA CAKES.

One pint of sweet milk, two eggs, a tablespoonful of brown sugar and a large pinch of salt. Add enough rye flour to make it as stiff as common griddle cake batter. Bake half an hour in "gem pans." Serve hot or cold as desired.

RICE PANCAKES.

Boil half a pound of rice to a jelly. When cold, mix with a pint of cream, two eggs, a little salt and nutmeg. Stir in four ounces of butter, just warmed, and add as much flour as will make batter thick enough. Fry in as little lard as possible.

IMPERIAL GINGERBREAD.

Rub six ounces of butter into three-quarters of a pound of flour; then mix six ounces of treacle with a pint of cream carefully, lest it should turn the cream; mix in a quarter of a pound of double-refined sugar, half an ounce of powdered ginger and one ounce of carraway seed; stir the whole well together into a paste, cut into shapes, and stick cut candied orange or lemon peel on the top.

BROILED BEEFSTEAK.

The art of cooking steak depends on a good clear fire, and turning very often; the moment it is scarred on one side turn it and scar the other, to prevent the escape of the juice. The first thing necessary will be skill in the management of the fire. You must have a good bright fire, an intense heat, without smoke, is absolutely necessary to cook a steak to perfection. Round steak requires hard beating with a potato pestal, or wooden stick-beater. It should be pounded until all the fibres break, this is the secret of making hard, tough steak tender. A steak-mallet tears the meat and lets the juices escape. The gridiron should be perfectly clean, heated very hot, and the bars rubbed with beef suet, to prevent the steak adhering to them. Use beef-tongs, as pricking with a fork lets out the juice, and turn very often; slow cooking and much cooking spoils a steak. Put a lump of butter the size of an egg, a heaping teaspoonful of salt, and one-fourth of a teaspoonful of pepper, into a low, flat, tinpan.

When the steak is cooked put it into the pan, double it over and press it very hard with a knife, to get out all the juice you can; turn, double, and press it every way. Lay the steak on your meat plate; put the tin pan with the juice, butter, pepper and salt, on top of the stove, and stir it all the time until it boils up and commences to thicken; then pour it over the steak, and serve immediately. At the famous Beefsteak Club of London, each guest takes the half of a small raw onion on his fork, and rubs it well over his empty plate before being helped to steak. In Scotland butter is never put on steak: they use a lump of beef suet on a fork, which is rubbed well over the steak every time it is turned. They claim that the constant coating and turning over with suet retains all the juices within the meat. When cooked it is sprinkled with pepper and salt.

A BEAUTIFUL WHITEWASH.

To five gallons of whitewash made of well burned white lime, add a quarter of a pound of whiting, half a pound of loaf sugar, one quart and a-half of rice flour made into a thin and well-cooked paste, and half a pound of white glue dissolved in water. Apply warm. If previously applied, scrape off all old scaly whitewash. This is like kalsomine, and gives a brilliant and lasting effect.

The Crow.

This bird seems bound to destroy the corn crop if possible by pulling up the the plants as soon as they appear above ground. We have known entire fields destroyed in this manner, notwithstanding all the efforts of the farmer to the contrary. We have for many years adopted a method which has effectually prevented the crows from devouring our corn, and as the remedy is very simple we give it for the benefit of any who are troubled in the manner described. It is simply to *tar the corn used for seed*. Our method of doing this is to shell a sufficient quantity of corn, soak it in the water over night, and the next morning drain off the water and pour over the corn a sufficient quantity of common *pine tar* that has been previously warmed, so as to make it run free—stir the corn thoroughly until the tar is evenly mixed with the corn, and then dry the mixture with ground plaster, until the kernels are entirely separated from each other. Plant as you would any seed corn, and the crows will not damage your corn by pulling it up. We have tried this for years and always with success—except in rare instances when we were almost destitute of tar and therefore did not get enough on the corn to make it unpalatable to the crows. We consider this method for superior to hanging lines, and all manner of unsightly objects, about the corn fields for scare crows, and often without effect.—*American Rural Home.*

Interesting Items.

Envelopes were first used in 1839.

The first air-pump was made in 1654.

The first steel pen was made in 1830.

Anæthesia was first discovered in 1844.

The first balloon ascent was made in 1783.

The first lucifer-match was made in 1829.

The first iron steamship was built in 1830.

Coaches were first used in England in 1569.

The entire Hebrew Bible was printed in 1488.

The first horse-railway was built in 1826-'27.

Gold was first discovered in California in 1848.

The first steamboat plied the Hudson in 1807.

The first watches were made at Nuremberg in 1477.

Omnibuses were introduced in New York in 1730.

The first newspaper advertisement appeared in 1652.

The first copper cent was coined in New Haven, in 1687.

Kerosine was first used for lighting purposes in 1826.

The first telescope was probably used in England, in 1603.

The first use of a locomotive in this country was in 1829.

The first almanac was printed by George von Purback in 1460.

The first chimneys were introduced into Rome from Padua in 1368.

Monasticism.

"The influence to which monasticism attained" says Draper, "may be judged from the boast of the Benedictines, that Pope John XXII., who died in 1334, after an exact inquiry, found that, since the first rise of the order, there had been of it 24 popes, near 200 cardinals, 7000 archbishops, 15,000 bishops, 15,000 abbots of renown, above 4000 saints, and upwards of 37,000 monasteries. There have been likewise of this order 20 emperors and 10 empresses, 47 kings and above 50 queens, 20 sons of emperors and 48 sons of kings; about 100 princesses, daughters of kings and emperors; besides dukes, marquises, earls, countesses, etc. innumerable. The order has produced a vast number of authors and other learned men. Their Rabanus set up the School of Germany. Their Alcuin founded the University of Paris. Their Dionysius Exiquus perfected ecclesiastical computation. Their Guido invented the scale of music; their Sylvester, the organ."

Dry Cellars.

A perfectly dry cellar may be made even below the natural water-level of the ground, by using asphaltum. For this purpose the floor should be covered with bricks, laid flat and perfectly level; over this a layer of melted, asphaltum is poured, and on this bricks must be laid which have been dipped in hot asphaltum, so that there will be asphaltum in the joints between the bricks instead of mortar. Then the side walls around the cellar are built in the same way, with melted asphaltum between the bricks instead of mortar.

Crusty and Whimsical.

The Black Hills have a newspaper called *The Up Gulch Snorter.*

A woman, hearing a great deal about "preserving autumn leaves," concluded to put up a few jars of them. She told a neighbour recently that she didn't think they would ever be fit to eat, and she might have thrown her sugar away.

Jones had been looking for a room for some time. One rainy day Smythe hailed him with, "Have you got a room yet?" "Yes" growled Jones; I've got the room-attics, which is more room than I wanted. It is room-ored that Smythe fainted away.

An eight-hour man on going home for his supper found his wife sitting in her best clothes on the door-step reading a volume of travels. "How is this?" he exclaimed, "where is my supper?" "I don't know," replied the wife, "I began to get your breakfast at six o'clock this morning, and my eight hours ended at 2 p.m.

Country parson (who is taking the views of his congregation regarding the introduction of an organ), to an elderly parishioner, "Well, Donald, are you in favour of an organ?" Donald (tartly)—"No!" Country parson—"Then you don't admire instrumental music, Donald?" Donald (severely)—"If ye will haaf music, in the kirk, let it be the bagpipes."

(From PUNCH.)

The Burmese Massacres, in Brief.—"*Le Roi s'amuse.*

"Not a foot between 'em."—What is the difference between an M.D. and a bargee? One follows the healing, the other the towing path.

FIDDLE DE DEE.—Sir William Harcourt playing on the fourth letter of the alphabet, in his invective against "the system which has brought us nothing but Death, Danger, Disaster, Distrust, Disquiet, and Distress!"

"JUST THE MAN FOR 'EM."—"The Khedive has issued a decree appointing General Stone Pasha Director of the Land Survey, *vice* Mr. Colvin."—*Daily News* Telegram, Tuesday, April 15. The poor Fellahs have been asking for Bread, and naturally, the Khedive has given them a stone.

(From FUN.)

The Traveller's Club.—An Alpenstock.

Grandmamma: "Now, Nellie, spell Ice" Nellie: "I-c-e." Grandmamma: "Do you know what ice is!" Nellie: "Yes, grandmamma, it's water fast asleep."

Charley: "I say, why is Cetewayo bound to come to grief?" Clara: "Oh, I don't know, I'm sure." Charley: "Why, don't you see, he can't possibly win because there's no doubt he's one of those Zulus."

Lord Palmerston once said, speaking of the Turks, "What energy can be expected of a people with no heels to their shoes!" According to this theory, of the seat of energy, how wonderfully energetic must be the young ladies of the present day, with their three-inch heels!

(From JUDY.)

A Fact Not so Generally Known as it Ought to be.—It is low enough to live in an attic, but a ground-floor is really a basement. Another One: Though a good dinner may not always agree with yourself, it will generally make you agree with your host.

NOT YET.—It has been pointed out quite recently that Mr. Gladstone has "a great mind"—a very great mind—and that his great mind is to retire! What a pity it seems that an individual with such a great mind cannot manage to make it up? It is far too probable, however, that the right hon. gentleman is not of a retiring disposition. He evidently intends to go in the course, or rather say the three courses, he has laid out for himself while there is a quart of ink or a post-card left in the country.

A farce was performed in Bannister's time under the title of Fire and Water. "I predict its fate," said he. "What fate?" said the anxious author at his side. "What fate?" said Bannister, "why what can fire and water produce but a hiss."

A countryman applied to a solicitor for advice in a certain matter. On being asked if he had stated the exact facts of the case, he replied with more truth than discretion, "Ou yes, sir, I thought it best to tell you the plain truth, you can put the lees in yersel."

A noted wit, speaking with a friend on the topic of the weather, which was excessively cold, his friend remarked, "However, there's some hope of a change, for I see the wind's getting round." "Faith," said the wit, "it's high time it did get round, for its been sharp long enough."

Mr. Canning, being on a Parliamentary committee one day, entered the room as all the members were seated and ready to commence business. Perceiving no empty seat he bowed, and looking round the table with a droll expression of countenance, said, "Will any gentleman move that I may take the chair?"

"That is a very stupid brute of yours, John," said a minister to one of his parishioners, a peat-dealer, who drove his merchandise from door to door in a small cart drawn by a donkey. "I never see you but the creature is braying." "Eh, sir," cried the peat-dealer, "ye ken the heart's warm when friends meet."

Poultry Notes.

With the introduction of new and fancy varieties of fowls we must also accept the various diseases peculiar to the different breeds, together with those arising from change of habit and climate. Cholera has proved very fatal to many of the new breeds. While there is no infallible remedy known for this disease, much can be done in the way of prevention. When cholera appears in the vicinity, feed corn roasted in the fire on the cob and charcoal broken in very small bits. This will help them to withstand the infection. Whitewash the premises frequently, sprinkling with carbolic acid and spreading the floor with earth.

A correspondent of the *Farmer* recommends the use of assafœtida, to be fed to healthy chickens as a precaution.

The Leghorns, because they mature so early, are less susceptible to disease than most fowls.

Keep shallow boxes, filled with road dust, where they will be sheltered from the rain, and the fowls will take a frequent dust bath. A slight sprinkling of carbolic acid on the dust will help to keep away lice and vermin.

A correspondent of the *Germantown Telegraph* says in regard to the diseases of poultry: "The papers are full of poultry and their diseases, and how to cure them of roup, croup, measles, cholera, etc. I have kept fowls for forty years. I have lost, perhaps, one chicken or fowl for each year—not more than that. I keep the pure black Spanish. I get about two hundred eggs from each hen per year. I keep two or three half breeds for sitting, as the Spanish rarely sit. I feed them corn, wheat, corn meal, shorts and milk, and let them have all the range they want. Never had a case of the diseases mentioned, nor am I troubled any way, only feeding them morning and evening. I give them plenty of water from the well, but my hens will not drink pure water when there is any manure water to be found. I give two wheelbarrowloads of manure, put in the orchard or garden in two piles, daily, and they scratch them until they are level. I do not keep more than twenty or thirty in a house, 10 by 14, in the winter, and about half that number in the summer. My fowls are never sick, and they lay all the time, except in moulting. I give them all the feed they want, and they are constant feeders of grass when they get it."

A Learned Doctor.

Mrs. Pitkins sent for her doctor. He was a young one, and full of university phrases. She told her sad story, and ended up by saying that she believed that nobody ever had such headaches as she. "Madam," said the doctor, "your disease is cephalalgia, and you must be treated accordingly." "Good Heavens," replied Mrs. Pitkins, "where on earth have I caught such an awful disease; I have not been anywhere among the infected houses." "Yes madam, you have cephalalgia, and a pretty bad attack. You must go to bed at once, and I will treat you properly." Mrs. Pitkins obeyed. The was thoroughly frightened. Such a disease one never had heard of, and now it had caught her. Poor, ignorant soul! she did not know that the jawbreaking term was merely the medical name for headache. To work went the doctor, and worked was Mrs. Pitkins, until all the accumulations of the bowels were removed, and nature was able to reassert itself. She was cured of course, but might much more easily have been so, if she had taken DR. HERRICK'S SUGAR COATED PILLS, which would have done the same work without frightening Mrs. Pitkins. But some doctors will use big words so that their bills may be made big.

The Communists.

LONDON, May 6.—From time to time in these despatches it has been stated that the Nihilists of Russia, Socialists and Revolutionists of Germany, France, Italy, Switzerland, Spain and England were leagued together to accomplish their common end, viz.: the abrogation of certain laws and authority. These statements were made on the best authority, and have now received strong confirmation from an unexpected source. The Government at Berlin has communicated to the *Post* of that city, in a semi-official way, a statement to the effect that it has received information not only of the existence of the international league, but that a congress of representatives of these revolutionary associations has been summoned to meet in London early next month. The names of many persons who have been chosen as delegates are known and among them, as a representative of the German Socialists, is a member of the German Parliament. The German Government has caused the information concerning this international combination to be communicated to the various governments, and has recommended common action against a common danger.

—At the evening celebration of the 1,800th anniversary of the destruction of Pompeii, a bottle of wine taken from the ruins, where it had lain since A. D. 79, is to be opened.

AGRICULTURAL.

On Rearing Calves.

Young's 'Annals of Agriculture' contains an interesting communication from the Duke of Northumberland on the subject of rearing calves. The duke evidently wrote with a thorough knowledge of his subject, and, notwithstanding all our progress since could not better the duke's instruction. The plan consisted in using skimmed milk, thickened with common linseed cake oil, ground very fine. His grace particularly directed attention to this last point. The cake, he said, should be ground 'almost to an impalpable powder,' in which state—to quote his words—it mixes very readily and almost intimately with the milk, making it more rich and mucilaginous, without giving it any disagreeable taste.' The duke advises the addition of a little treacle, and sends with his letter the following recipe:—Take one gallon of skimmed milk, and in a pint of it add half an ounce of common treacle, stirring it until it is well mixed; then take one ounce of linseed-oil cake, finely pulverised, and with the hand let it fall gradually, in very small quantities, into the milk, stirring it in the meantime with a spoon or ladle, until it be thoroughly incorporated; then let the mixtures be put into the other part of the milk, and the whole be made nearly as warm as new milk when it is first taken from the cow, and in that state it is fit for use. N.B.—The quantity of oilcake powder may, from time to time, be increased as occasion may require, and as the calf becomes inured to the flavor of it.' In an editorial comment on this letter, Arthur Young informed his readers that he had tried all sorts of mixtures for rearing calves, except skimmed milk, and they had all failed. He had since tried skimmed milk, enriched according to the above recipe, and it had succeeded.—*Agricultural Gazette.*

Healthy Stock.

Every farmer and stock-raiser ought to bear this fact in mind—that burnt corn, coal and wood ashes is one of the very best preventatives of disease in pigs, and while such simple remedies are so good they should always be borne in mind and used occasionally, say once or twice a week—'an ounce of prevention is better than a pound of cure' Likewise give your horses and cattle free access to salt and a few ashes; and while they are kept in and fed, you will find it advisable, also, to give them some in their oats or chop at least once a week. It gives animals a general healthy tone. And while such are good, we want it firmly impressed on your minds, and, what's more, put in practice,—*Farmer's Advocate*

On Raising Horses.

At the present time there seems no prospect of wheat ever again fetching a remunerative price, and if such is really the case, there seems no reason why they should not turn their attention more to breeding stock and feeding horses. Not unless "weeds," such as we frequently see incumbering the ground and eating the food which would be better bestowed on animals that may prove really remunerative. And why do we see so many of the same? Simply because we often take no pains to ensure good stock, our system in such cases being to put any mare we may have to any horse, not considering first whether or not they are suitable to each other, the desideratum being cheapness. It is frequently that an inferior mare is put to a stallion which is equally inferior, and the result naturally is a weedy filly, which the farmer cannot sell, and in her turn she becomes a brood mare, with the same result, and thon the owner with disgust declares that horse-breeding does not pay, whereas the whole blame is with his own stupid self. With proper attention it would be otherwise. In choosing the sire and dam, first be certain they have no hereditary disease. Let the mare be roomy; if she is slight in bone, then look out for a horse with substance; with these precautions taken, should the produced be a filly, she will not be a useless 'weed.' We are all apt, I consider, to undervalue mares; their powers of endurance are great, and even for harness purposes they need not be objected to as much as they are. Blind stallions should be shunned, and the same may be said of such as have curbs and curby hocks, as well as ring bone, bad feet, and roaring, all such defects are hereditary; not so spavins and splints; but of all defects most readily handed down is blindness; therefore to breed from a horse or mare with a defective vision is a most unwise proceeding.

The Field.

A correspondent of the *North British Agriculturist*, in comparing the respective merits of the plough and grubber in preparing land after turnips, says, 'It is to be regretted that farmers so seldom make accurate comparative experiments as to the results attending different methods of ploughing, or otherwise preparing land for cropping. We have, however, at least two careful experimental trials, in which the results of grubbing are contrasted with those of ploughing in the case of grain crops. These experiments were carried out by Mr. James Porter, an agriculturist well known in Aberdeenshire. Mr. Porter prepared a field of fifteen acres which had carried a crop of turnips, for a grain crop, by working it with the grubber across the drills, giving it only a single turn, except some small pieces which had been much carted on, which got two turns. Two half acres in the most equal parts of the field were selected for being ploughed, and were sown, one with barley and the other with oats. Corresponding half acres that had been grubbed were sown with barley and oats—the former getting two turns of the break-harrows after the grubber, before being drilled in at the rate of two bushels per acre; the latter being sown broadcast at the rate of five bushels per acre without preparation; the ploughed land was 14s. per acre, that of preparing the grubbed land only 3s. 5d. Of the plots sown with barley the ploughed one yielded at the rate of 50½ bushels of light grain, and 25 cwt. of straw per acre, the whole crop being valued at £12 13s.; while the grubbed plot yielded at the rate of 57 bushels of marketable grain, 4 bushels of light grain, and 28 cwt. of straw, per acre, the whole crop being valued at £13 9s. 6d. Of the plot sown with oats, the ploughed one yielded at the rate of 34 bushels of marketable grain, weighing 37½ lbs. per bushel, 3½ bushels of light grain, and 23 cwt. of straw per acre, the whole crop being valued at £6 12s. 9d.; while the grubbed plot yielded at the rate of 41 bushels of marketable grain, weighing 38 lbs per bushels 4 bushels of light grain, and 26 cwt. of straw, the whole crop being valued at £7 8s. 5d. By adding the saving of expense in preparing to the excess of value of the crops of the grubbed portions, the balance in favor of the grubbed comes on which this experiment was carried out as £1 7s. in the case of the barley crop and £1 6s. 3d. in that of the oat crop. The land was worth about 16s. per acre of yearly rent, so that the advantage which followed the substitution of grubber for the plough on this occasion considerable exceeded the rent of the land.

The Dairy.

Butter not coming.—We give the following from an American contemporary:—'When cream is troublesome about coming, requiring a long time to convert it into butter, frothing and swelling in the churn, &c., put into it before churning a teacup of salt, also a few lumps of butter, size of a hen's egg. The salt and butter will not only help the butter to come sooner, but it will cause all the butter to come, so that the buttermilk will resemble the bluest kind of skim milk, fit only for feeding to stock. The salt, will, of course, render it unfit for culinary purposes, but that will not seem a loss when the absence of richness is considered. When cream gets chilled or frozen it will be a long time a changing into butter and after hours are consumed in churning, when, if the salt and butter had been added in time, the work would have been cut short, and as the stock of patience in the operator is not subject to so great a draft, this subject is no light weight in the balance in favor of using salt and butter to hasten the change of cream to butter; besides, there is no waste in this method, but a decided gain in the product of butter.'

Concentrated Foods.

Concentrated foods for cattle may now be purchased in the markets at moderate prices. For many years past the large amount of cotton seed yearly procubed has been either in great part wasted, or has been sent abroad to enrich the farms of our foreign rivals. An entire cargo of 900 tons of cotton-seed meal left our shores recently, and the shipment of smaller quantities is of daily occurrence. We have use at home for every ton of this meal, which can be procured now at a price very little more than that of corn meal or bran. At this price it is a very cheap food, and well worth attention for its value in enriching the manure. Palm-nut meal is another rich concentrated food, especially for fattening animals, and for cows kept for butter. A sample recently tested gave 13 per cent of fat, and in feeding it the cream was notably increased in quantity. As in the case of all concentrated articles, these foods should be used with caution, and at first only small rations should be given, one pound at a feed, for instance, gradually increasing up to the safe limits of two qts. for a cow and four to six qts. for a fattening-animal. When mixed with corn meal or bran, it should be in the proportion of one-eight to one-fourth. It will be found economical, when prices are low, to stimulate production in an intelligent manner, reducing the cost of the product and enlarging the demand by supplying it at reasonable rates, and to this end there is hardly a better way than using cheap concentrated food in judicious proportions.—*Agriculturist.*

Root Crops.

The season for sowing roots lasts from May to September, and during the four months intervening a variety of crops may be sown. The first in the season is mangels, of which there are several varieties. The smaller kinds of these, although they do not yield so heavy a crop as the large kinds, are more desirable on account of their higher feeding value. Several yellow-fleshed varieties of mangels have been introduced of late, which are very promising for our climate. Webb's Yellow Kinver Globe, and the Yellow-fleshed Tankard, are the most popular varieties of these. The flesh of these is less watery and more solid than that of Mammoth Red. Sugar beets furnish the second crop, and may be sown as late as June; of these, Lane's Improved, and Vilmorin's Sugar are the leading varieties. Red or Blood beets may also be sown in June, and furnish an excellent food for milch cows, as they have the effect of contributing some of their high color to the cream and butter. Carrots and parsnips will be rarely grown, on account of the expense of harvesting them, while beets, sugar beets, mangels, and other shallow rooted bulbs can be grown with less labor and greater profit. After beets, rutabagas may be sown in June and early in July, and in August white turnips may follow. With so large a choice of roots, there is no reason why press of work should come in the way of growing this valuable crop. When roots have once been grown successfully, there is no need for advice to raise them, but on y to mention the newer or improved varieties Where as yet they have not been grown, a trial of an acre or less with good care, will surely be well repaid, and will serve to establish the practice for the future.

Salt as a Fertilizer.

There is a mistaken idea prevalent that it is contrary to law to use salt as a fertilizer. This is a relic of the war of 1812, when this use of salt, then an imported article, was forbidden as an improvident waste, tending to make it scarce and dear. The tradition still survives, and is occasionally heard of from all parts of the country. There is no law to prevent any use we may wish to make of salt, and as a fertilizer it is not only largely used, but it is nery beneficial to some crops. For mangels and field beets, excepting the sweet varieties, and for field crops of cabbages, 300 lbs. per acre may be generally used with benefit, scattered on the soil as the young plants make their first appearance, or are first set out. Salt is frequently useful when mixed with an equal weight of plaster and applied at the rate of 200 lbs. per acre to clover or grass early in May.

Commercial Items.

May 9th, 1879.

—Messrs. Mooney & Spooner, of Clinton, Ont., are loading 108 head of cattle on board the steamship "Waldensian."

—The exports from New York (exclusive of specie) for the week ending May 6th were $876,182 below those of last week.

—Writs of attachments have been issued against the Liverpool Foundry Co., N.S., and Frank Lawson & Co., of Truro, N.S.

—The Western lumber trade is brighter looking, owing to a rise having occurred in the branch streams and floating the logs.

—The Grand Trunk returns for the week ending May 3rd were $155,859, as compared with $154,630 for the same period last year.

—Boston capitalists are arranging to build a railroad to connect Cincinnati with the Chesapeake and Ohio Railroad at Huntingdon, West Virginia.

—Messrs. Whittemore, Peet, Post & Co., one of the oldest New York dry goods houses, yesterday announced it was unable to meet its obligations. Liabilities estimated at about $500,000.

—The New Orleans National Cotton Exchange report shows receipts of cotton at all United States ports for the past eight months to be 4,283,641 bales, against 4,103,532 bales last year.

—A meeting of the creditors of Thomas Vincent, Ottawa, who disappeared so mysteriously, was held yesterday, when Mr. Larmonth was appointed assignee. Assets, $10,000; liabilities, $5,500.

—The New York Bank statement for month ending April 30, shows:—Loans increased, $8,260,900; specie increased, $881,000; legal tenders increased, $4,216,000; deposits increased, $9,817,500; circulation decreased, $24,500; reserve increased, $2,049,725.