

RECIPES.

BUTTERMILK.—It is not generally known that buttermilk can be used for many purposes in domestic affairs; and in consequence it is often thrown away or given to pigs. New buttermilk, as a drink, is cooling and moist, the best remedy for a hot thirsty stomach, good for hoarseness, excellent in consumptions and fevers, and also for constipation of the bowels. When stale and sour, it may be used in combination with bi-carbonate of soda for the making of bread, pastry, &c. The bread, buns and rolls made with it are excellent, keeping moist and good much longer than those made with yeast.

SCOTCH BUNS.—Take, of white flour, two pounds; bi-carbonate of soda, two drachms; salt, quarter of an ounce, sour buttermilk, one pint or twenty ounces. Mix and bake the same as for tea-cakes.

COMPOSITION FOR RESTORING SCORCHED LINEN.—It is sometimes happens that linen is scorched from either being placed too near the fire to air, or from being ironed with an iron too much heated. There has hitherto been no remedy offered to restore the colour of the linen when the action of the fire has only browned it, without destroying the tissue. It is almost needless to add that if the tissue of linen is so much burnt that no strength is left, it is useless to apply this composition; for nothing could prevent a hole from being formed, although the composition would by no means tend to hasten that consummation. But if the scorching is not quite through, and the threads not actually consumed, then the application of this composition, followed by two or three good washings, will restore the linen to its pristine colour; the marks of the scorching will be so totally effaced as to be imperceptible, and the piece will seem as white and as perfect as any other part of the linen.

Mix well together two ounces of fuller's earth reduced to powder, one ounce of hen's dung, half an ounce of cake soap scraped, and the juice of two large onions, obtained by the onions being cut up, beaten in a mortar and pressed. Boil this mass in half a pint of strong vinegar, stirring it from time to time, until it form a thick liquid compound. Spread this composition thickly over the entire surface of the scorched part, and let it remain on twenty-four hours. If the scorching was slight, this will prove sufficient, with the assistance of two subsequent washings, to eradicate the stain. If, however, the scorching was strong, a second coating of the composition should be put on after removing the first; and this should also remain on for twenty-four hours. If, after the linen has been washed twice or thrice, the stains have not wholly disappeared, the composition may be used again, in proportion to the intensity of the discolouration remaining, when a complete cure will seldom fail to be effected. It has scarcely ever happened that a third application was found necessary. The remainder of the composition should be kept for use in a gallipot tied over with bladder.—*Hand Book of the Laundry.*

LEICESTERSHIRE PORK PIES.—To thirteen pounds of meat, add half-a-pound of salt, two ounces of white pepper, and as much cayenne as will lie upon a shilling. For the above quantity of meat, you will require nine pounds of flour for the crust; to which add two and a-half pounds of lard, three pints of water, and a little salt. The above will make eight good sized pies. The lard should be boiled in the water, and poured in that state upon the flour, well kneaded, and made into raised pies while warm. Bake about three hours in a moderately heated baker's oven.

APPOINTMENT.

The *Canada Gazette* of the 31st ult. contains the following:—

SECRETARY'S OFFICE, }
QUEBEC, JAN. 31st, 1852. }

His Excellency The GOVERNOR GENERAL has been pleased to appoint GEORGE BUCKLAND, Esquire, to be Professor of Agriculture in the University of Toronto.

MARKETS.

It would appear that the British markets have at length reached the lowest point of the scale of diminished prices, and we may reasonably look forward to a progressive rise, although the day of high prices is no doubt gone for ever. The latest advices from Europe indicate an upward tendency in most kinds of grain, and we hope our farmers will yet receive more remunerating prices than we at one time anticipated. Rye and potatoes have in a great measure failed in several parts of continental Europe, and the exports to England are consequently diminishing. The grain crops of 1851, in the British Islands, have proved upon the whole abundant, and potatoes were in a sounder condition than for several years past. The weather, although rather severe at the commencement of winter, had become dry and mild, sheep were doing well on pasture, and roots and hay abundant and cheap. Butcher's meat is selling at somewhat improved rates. The winter in Canada has been by far one of the severest experienced for a great many years.

TO CORRESPONDENTS.

INQUIRER, Thorold.—Your communication in our next, with the best answers we can give.

A NORTHUMBERLAND FARMER'S communication received—with thanks.

ARTESIAN WELLS. The information requested by a subscriber we hope to be able to give in our next.

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