

CURING AND COOKING HAMS.

The following is Miss Leslie's receipt for curing and cooking hams. The ingredients for curing is the quantity to be used on four hams:

Mix together one pound of fine salt, two pounds of good brown sugar, and two ounces of saltpetre pounded fine; then mix together a quarter of an ounce of cloves, a quarter of an ounce of mace, and half an ounce of nutmegs, all powdered. Add the spice to the salt, &c., mixing them thoroughly. Then put them into a pot over a slow fire, and stir them till they become very dry and hot, which should be in about two minutes. Be careful not to have the fire too quick, or to keep them too long over it, lest the sugar should melt. Afterwards divide this mixture into four equal parts, and rub one of the portions, a little warm, on each side of the four hams, which should previously be wiped quite dry with a clean cloth. Next lay the hams, with the rind down, in a clean salting tub, and keep them thus six or seven days. At the end of that time, take the hams out of the tub; and, to the pickle that remains in it, add two gallons of water, stirring it well. Then pour the liquid into a large pot. Next, stir in two quarts of molasses, and two ounces more of saltpetre; put the pot over the fire, and boil and skim the liquid till it is perfectly clear. Afterwards, let it stand to get quite cold. Return your hams to the salting tub, (first making it very clean,) pour the pickle over them, and let them lie in it three or four weeks. Then smoke them eight days—with the shank or bone hanging downwards. Corn cobs make a good fire for smoking hams.

Hams should, previous to boiling, be soaked to make them tender. A green or new ham may be put in soak early in the evening, and the water changed about ten or eleven o'clock. One night's soaking will be enough for it. An older ham should soak twenty-four hours; and one two years old will require soaking for two days and nights; always changing the water at intervals. A ham weighing fifteen or twenty pounds, should be boiled six or seven hours, summing slowly the first hour. Take care to skim the pot well.

When the ham is done, strip off the skin, which should be saved to skewer on again when the ham is put away cold. This will prevent the cold ham from becoming dry and hard.

A cold ham that has not been cut, can be greatly improved by glazing it as follows:—Have ready a sufficiency of beaten yolk of egg—and dipping in a brush or a pen-leather, go all over the ham with it. Then cover it with bread-crumbs, grated as finely as possible—and afterwards go over it with cream. This glazing is delicious.

Cold boiled ham is better than raw for boiling or frying. If raw ham is to be broiled or fried, scald it several times to take out the salt which otherwise will ooze forth in cooking, and stand upon the surface of the slices, tasting and looking unpleasantly. When scalded, it should lie in hot water half an hour.

There is, however, no process of curing that will make good hams unless the pork is of the best quality.

PROTESTANT HILL STORE, PORT HOPKINSON.
The Subscriber has now on hand, at the Protestant Hill Store, as well as at Gavanville and Williamstown, a general assortment of Dry Goods, Groceries, Hardware, Crockery, &c., which he offers on reasonable terms.

CASH paid for good clean Wheat.
JOHN KNOWLSON.
January 1, 1844.

TORONTO MARKETS.

January 20, 1844.

Flour	per bbl. 196 lb.	17	6	a	22	6
Wheat	per bush. 60 lb.	3	3	a	4	2
Barley	per bush. 48 lb.	1	9	a	2	3
Rye	per bush. 56 lb.	2	3	a	3	6
Oats	per bush. 34 lb.	1	0	a	1	2
Oatmeal	per tbl. 196 lb.	15	0	a	18	9
Peas	per bush. 60 lb.	1	6	a	2	0
Timothy	per bush. 6 lb.	3	0	a	3	9
Potatoes	per bushel	1	3	a	1	6
Hay	per ton	40	0	a	42	0
Straw	per ton	20	0	a	25	0
Hides	per 100 lb.	20	0	a	0	0
Salt	per barrel	12	6	a	15	0
Beef	per 100 lbs.	15	0	a	16	3
Boef	per lb.	0	2	a	0	4
Mutton	per lb.	0	2	a	0	4
Veal	per lb.	0	2	a	0	4
Pork	per 100 lbs.	15	0	a	22	6
Pork	per lb.	0	2	a	0	4
Turkeys	each	2	0	a	2	6
Geese	each	1	3	a	2	0
Ducks	per couple	1	3	a	2	0
Fowls	per couple	1	0	a	1	3
Chickens	per couple	0	10	a	1	3
Butter	per lb.	6	0	a	0	3
Eggs	per dozen	0	9	a	0	10

HOME DISTRICT AGRICULTURAL SOCIETY.

UNDER THE PATRONAGE OF HIS EXCELLENCY THE GOVERNOR-GENERAL.

PUBLIC NOTICE is hereby given, that the ANNUAL MEETING of this Society will take place at the Court House, in the City of Toronto, upon Wednesday, the Fourteenth day of February next, at Twelve o'clock noon, for the purpose of appointing Officers for the ensuing year, and for the discussion of certain matters of deep importance to the general interests of the Society.

The Officers of the Branch and Township Societies, and the friends of Agriculture are also particularly requested to attend.

By Order,
GEORGE D. WELLS,
Secy H. D. A. S.

Toronto, January 15, 1844.

IMPORTANT AGRICULTURAL WORKS ON SALE, by P. L. SIMMONDS, Agricultural Agency and Commission Office, 12 Cornhill, London.

1. Johnson on Fertilizers, published at 12s., reduced to 8s. (One of the most important and popular works on Manures extant.)
2. The Implements of Agriculture, illustrated by numerous highly finished Cuts, by Mr. J. A. Ransome. Price 9s.
3. The Farmers' Almanac, 200 pages, for 1842-1843, 1844. Price 1s. each. (Full of sound practical information, and useful for Farmers at all times and in all places.)
4. Agricultural Chemistry for Young Farmers, by C. W. Johnson, F. R. S. Price 1s.
5. A Calendar for Young Farmers, by C. W. Johnson, Esq. Price 1s.
6. The Farmers' Magazine, Monthly Price 1s. 6d.

600 BUSHELS OF SANDY OATS FOR SALE.—The Subscriber begs to acquaint the Canadian Agriculturists, that he has raised, the past season, a large quantity of SANDY OATS, which he will dispose of for 2s. 6d. per bushel. The original Seed was imported direct from Scotland, in the spring of 1839, by the subscriber, and has subsequently been cultivated on his farm with such remarkable success, being large yielders, and weigh upwards of forty-two lbs. per bushel, that he has no scruples in recommending them to the favourable notice of his brother farmers.

The above Oats may be had at the Store of EDWARD SKAR, Esq., Oshawa; and at Mr. J. F. WESTLAND'S Seed Store, Toronto.

D. G. FORBES.
Township of Whitch, Jan. 16, 1844.

SEED WHEAT.—J. M. STRANGE offers, at private sale, Ten Barrels Russia Seed Wheat, a very superior article.
Toronto, 20th January, 1844.

TOWNSHIP OF YORK AGRICULTURAL SOCIETY.—The members of the Township of York Agricultural Society, and others in the township favourable to Agricultural improvement, are hereby informed that a Monthly Conversational Meeting, on Agricultural topics, will take place at W. Ross's Hotel, York Mills, on the Second Friday in each Month, at the hour of 6 o'clock, P.M.

The Officers and Directors of the Society respectively request a general attendance, as a number of subjects, of great importance to Agriculturists generally, will be brought before the Meeting.

JOHN BULL,
Secretary.
January, 1844.

EDWARD LITTLE, BRUSH MANUFACTURER, Newgate Street, (three doors East of Yonge Street) pays CASH for HORSE HAIR and HOG'S BRISTLES.

Toronto, January, 1844.

CARDING MACHINES.

THE SUBSCRIBER begs leave to acquaint his friends and the public in general, that in addition to his Foundry and French Burr Mill Stone Factory, he has engaged Archelus Tupper, who is an experienced Mechanist, to make all kinds of CARDING MACHINES, of the latest and most approved construction; he has been engaged for twenty years in the United States, and also in Canada, and has a thorough knowledge of all kinds of Machinery, namely:—Double and Single Carding Machines, Pickers, Condenser, Jacks, Billeys and Jancy. Also, Broad and Narrow Looms, Shearing Machines, and Giggas, Napping and Teazling; Stoves for heating Press Plates; Press Screws. Also, Grinding Shearing Machine Blades; Fulling Mill Cranks, &c., and all kinds of Grist and Saw Mill Castings made to order; Wrought and Cast Iron Cooking and Plate Stoves; Fancy Stoves of all kinds; Also, Ploughs of different patterns; Mill Screws of all kinds; and Damsall Irons; Bolting Cloths, of the best Dutch Aker Brand, warranted of the best quality; Mill Stones of all sizes, always on hand and 10 orders. Also, all the other herein-mentioned articles always on hand and for sale by the Subscriber, at his Foundry, on Yonge Street, as cheap as they can be obtained at any other place.

CHRISTOPHER ELLIOT,
Toronto, August 7, 1843.

NURSERY AND SEED STORE.

THE SUBSCRIBER feels grateful for the patronage extended to him since he commenced business, and would respectfully inform his friends and the public, that he has removed from King Street to Yonge Street, immediately opposite the Stores of ROSS MITCHELL & Co., where he will carry on the business of NURSERY and SEEDSMAN. Having twenty Acres, in the liberties of the city, in course of breaking in, he a Nursery and Seed Garden, he can now supply the public with Fruit and Ornamental Trees, Shrubs, Roses, Herbaceous Flowering Plants, &c., at a cheaper rate than they can be got from New-York or Rochester.

Trees and Seeds packed carefully to order, and sent to any part of the country.

GEO. LESSLIE,
Toronto, September, 1843.

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