

They were purchased at the Royal Agricultural Society's Show at Chester; one from the herd of M. J. K. Farnworth, Cheshire; the other from that of Mr. Jonas Webb. They are both exceedingly fine animals, and though young give unmistakable evidence of fine breeding. Of the Ayrshires it is only fair to say they are all an exceedingly fine and justly celebrated breed of dairy stock. Twelve of the Ayrshire were shipped on board the Agnes on Wednesday last, for Boston; the other twelve will be shipped for the same destination in the course of the ensuing week. The two shorthorn bulls will be put on board the Bristow in the beginning of the week, for Adelaide.—*Liverpool Daily Post.*

Ladies Department.

APPLE JELLY.—Apples make an excellent jelly. The process is as follows: They are pared, quartered, and the core completely removed, and put into a pot without water, closely covered, and put into an oven or over a fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little white of an egg is added, and then the sugar; skin it previous to boiling, then reduce it to a proper consistency, and an excellent jelly will be the product.

TOMATO PICKLE.—Cleanse your tomatoes, and puncture them slightly. Then fill your layers of tomatoes and salt, using as much water as will dissolve the salt: let them remain thus for eight or ten days, and then to every gallon of tomatoes add two bottlefuls of ground mustard, four ounces of ground ginger, four ounces of pepper—lightly bruised, one ounce of cloves, one dozen of onions—sliced. Cover the whole with vinegar.

BLACKBERRY WINE.—Measure your berries and bruise them; to every gallon add one quart of boiling water, and let the mixture stand twenty-four hours, stirring occasionally; then strain the liquor into a cask, and to every gallon add two pounds of sugar. Cork tight, and let it remain until the following October, when your wine will be ready for use.

TO PRESERVE FRUIT JELLIES FROM MOULD.—Cover the surface one-fourth of an inch deep with fine pulverised loaf sugar. When thus protected, the jellies will keep for years in good condition, and free from mouldiness.

THE SUMMER SHOWER.

BY ALBERT LAUGHTON.

A white haze glimmered on the hills,
The vales were parched and dry,
And glaringly the beaming sun
Coursed in the summer sky.

The cattle in the distant woods,
Sought shelter from its beams;
Or, motionless and patient, stood
Knee-deep amid the streams.

The house dog lay, with panting breath,
Close where the elm tree grew:
The blue-bird and the oriole
To shady coverts flew.