GOD SAVE THE PLOUGH!

BY MRS. SIGOURNEY.

See how the shining share
Marketh earth's bosom fair,
Crowning her brow!
Bread in its furrow springs,
Health and repose it brings,
Treasures to unknown kings—
God save the plough!

Look in the warrior's blade,
While o'er the tented glade
Hate breathes its vow,
Wrath, its unsheathing wakes,
Love at its lightning quakes,
Weeping and wee it makes—
God save the plough!

Ships o'er the deep may ride,
Storms wreck their bannered pride,
Waves whelm their prow;
But the well-loaded wain,
Garn'ring the golden grain,
Gladdens the household train—
God save the plough!

Who are the truly great?— Minions of pump and state, Where the crowd bow? Give us hard hands and free, Culturers of field and tree, Best friends of liberty— God save the plough!

CARROTS.

TO THE EDITOR OF THE MARK-LANE EXPRESS.

Sir,-Carrots are now much used in Lancashire as substitutes for the potato, as the nutritious qualities of the carrot have been attested by chemical experiments to excel the potato, the price not here being one-half of the price of the potatoes; and on Saturday morning last, in the Preston market, there was an abundant supply-from 5s to 8s per load of 240lbs., at which price they met with a ready clearance for culinary purposes; and for puddings they are found most excellent, made in the following manner: the carrot is grated; the apertures in the carrot-grater are made larger than those used for spices, so that the carrot may pass readily through: say to 1lb. of grated carrot the same quantity of wheat-flour is added thereto, and \(\frac{1}{4}\) lb. of suct, \(\frac{1}{4}\) lb. of currants, and a little salt and spice: they are all then well mixed together, put into a basin, enclosed in cloth, and then well boiled; and when brought to the table a little melted butter may be added to it, which then makes it a most delicious grated pudding, and at a little expense. By the above proportions, they may be made any size; and for the working man they are found satisfying and pleasant, if they have but a little bacon put therein, and more nutritious qualities than the potato, and cheaper, and prepared with but little trouble; and as the

season is now at hand, it would be well for every cottager to prepare a little ground in his garden for the carrot, so that he may have a few, as a luxurious meal occasionally, and all farmers would also do well to do the same thing.

Sir, Yours truly, WM. MARSHALL

Nateby Cottage, Feb. 4, 1847.

COMPARATIVE VALUE OF BARLEY, MALT, SUGAR, AND MOLASSES.

TO THE EDITOR OF THE MARK-LANE EXPRESS.

SIR,—I beg to hand you, subjoined, a Table of the comparative value of Barley, Malt, Sugar, and Molasses, which may be useful at the present moment.

I have neither time nor inclination to enter into a controversy upon the subject; but as brewers (Ibelieve) generally say sugar will not be used in breweries, and as the sugar interests say, such is the enormous crop of sugar coming forward, that sugar must come down to 43s to 44s per cwt. (which is equivalent to malt at 69s to 71s per qr.), perhaps some of your numerous correspondents will be kind enough to enlighten me upon the subject, and say which of the two is right.

You will observe that this table is based upon the assumption that malt only yields 180lbs. of saccharine per qr., but this year, fine Suffolk and Herts malt yields considerably more, and therefore malt is so much the more valuable.

RELATIVE VALUE OF

			LT.			Molasses.		
(18 lbs. saccha- rine per qr.)								
			qr.		Cwt.		Cwt.	
s.	à.	s.	á.	s.	d.	s.	d.	
33	O	.60	0	37	4	26	8	
35	0	.62	0	38	7	27	7	
37	0	.64	0	39	10	28	6	
39	0		0	41	0	29	4	
41	0	.68	0	42	4	30	3	
43	0			43		31	1	
45	0			44		32	0	
47	0			46		32	11	
$\frac{1}{49}$	0			47		33	-	
δĬ	0			48		34	8	
53	0			49		35	7	
55	0			51		36	5	
57	0			52		37	4	
59	0			53		38	3	
61	0			54		39	$^{3}_{2}$	
	0			56		40	õ	
63				00	U	_	-	
Woodbridge, Fcb. 5.						ING	UIRER.	

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