

dows that slope from the shores of the Swiss lakes to the roots of their lower mountains. There, mingled with the taller gentians of the white narcissus, the grass grows deep and free, and as you follow the winding mountain paths, beneath arching boughs all veiled and dim with blossom—paths that for ever droop and rise over the green banks and mounds sweeping down in scented undulation, steep to the blue water, studded here and there with new mown heaps, filling all the air with fainter sweetness—look up towards the higher hills, where the waves of everlasting green roll silently into their long inlets among the shadows of the pines; and we may perhaps at last know the meaning of those quiet words of the 147th Psalm, "He maketh grass to grow upon the mountains." There are also several lessons symbolically connected with this subject which we must not allow to escape us. Observe the peculiar characters of the grass, which adapt it especially for the service of men, are its apparent humility and cheerfulness. Its humility in that it seems created only for lowest service—appointed to be trodden on and fed upon. Its cheerfulness, in that it seems to exult under all kinds of violence and suffering. You roll it, and it is stronger the next day; you mow it, and it multiplies its shoots, as if they were grateful; you tread upon it, and it only sends up richer perfumes. Spring comes, and it rejoices with all earth—glowing with variegated flame of flowers—waving in soft depth of fruitful strength. Winter comes, and though it will not mock its fellow plants by growing then, it will not pine and mourn, and turn colorless or leafless as they. It is always green, and is only the brighter and gaye for the hoar frost.—*John Ruskin.*

WOOL.—The *Wool Grower* is of opinion that the price of wool will be materially advanced this Spring for all that is brought to market in good order. If farmers intend to hold wool, it should be carefully washed and put in prime order. One advantage in raising wool over many other articles, is the imperishable character of the material. If well prepared and put up in a merchantable manner, it can be stored away for a long period without deterioration, and hence the owner, if his pecuniary necessities do not require an immediate sale, can await a favorable market. Combinations of dealers to put down prices; adverse seasons to manufacturers; excessive importations; commercial revolution; and the thousand other contingencies which tend to depress the market, need not affect the farmer whose flock is usually a source of profit.

TO MAKE A BALKY HORSE DRAW.—The *London Times* gives a remedy which proved successful. After all sorts of means had been tried and failed, it was suggested that a simple remedy used in India should be tried—that is, to get a small rope and attach it to one of the fore feet of the stubborn animal, the person holding the end of it to advance a few paces, taking with him the horse's foot, when, as a matter of course, the horse must follow: The suggestion was at first ridiculed, but at last a rope was brought and applied as described, when the horse immediately advanced, and in a few minutes was out of sight, much to the amazement of the crowd. The experiment is simple and worth a trial.

BUCKSKINS AND GLOVES.—A good recipe for cleaning leathers and buckskin gloves. Take half a pound of prepared chalk, half a pound of prepared alum, three cakes of pipeclay, half an ounce of oxalic acid, half an ounce of isinglass, one ounce of pumice-stone powdered, one tablespoonful of starch, six tablespoonsful of sweet oil, two ounces of white soap. To be mixed in boiling water; the oxalic acid and prepared alum to be added last.

TO FATTEN FOWLS.—Fowls may be fattened in four or five days by the following process:—Set some rice over the fire with skimmed milk, as much only as will serve one day.—Let it boil till the rice is swelled out; add a teaspoonful of sugar. Feed the fowls four or five times a day in pans, and give them as much each time as will fill them. Great care must be taken that they have nothing sour given them, as that prevents their fattening. Give them clean water or milk from rice to drink. By this method the flesh will have a clear whiteness.

HOLES IN PIES.—Persons who are in the habit of making pies during the fruit season should not make a hole in the top of their pies. By leaving the crust whole the juice is made to boil quicker, and thus the fruit is well done without the crust being burnt. The same result applies to meat pies.

LEMON BUTTER.—Twelve eggs, 6 lemons, 2 pounds white sugar, 2 oz. butter. Rub the butter and sugar to a cream, beat the whites and yolks separate, grate the rinds of the lemons; mix the yolks with the butter and sugar over a slow fire, then stir in the whites, and it is ready for use. Set away until cold. It makes a very nice sauce.