

Miscellaneous.

Prize-taking at Agricultural Shows.

To the Editor of THE CANADA FARMER.

SIR,—Finding you wish farmers to write for the CANADA FARMER their experience, and to pitch into the Devons, Durhams, Galloways and all other monstrous fat cattle, I would suggest a few thoughts.

I don't like to see our Agricultural shows so conducted that there is but little chance, if any, for us small farmers with no other source of income but our farms (and a large family to provide for.) to get a prize. I don't like to see squires and captains and colonels, and a vast number of independent gentlemen, with several hundred pounds a year coming in independently of the farm, competing with farmers who have no other resource but their farm. I don't wish to be understood that I think this class of independent gentlemen should have no prizes; for it is to this class that we are indebted for the most of our thorough-bred stock. What I wish to say is, "let birds of a feather flock together." I think they ought to be classed by themselves. Many have but a small piece of land about as large as a good sized garden, and are possessed of an independent fortune, coming in from the old country or from some other source, and they work their small patch of ground for pleasure or a sort of kill time, regardless of cost or profit. I don't think they should be classed with us who have large fields of roots to cultivate and to derive a profit from them. Then the judges are often lawyers, or others who know as much about cattle as the blind man who said 'twas a fine animal because his coat felt sleek. Why not have farmers to judge farm stock and produce? Now, Mr. Editor, it is my opinion we ought to have a few more classes in our fairs. Men with an income from some other source besides their farms should be classed by themselves, and farmers with 100 or 200 acres of land that have no other source of income besides their farms should compete with each other in classes of their own. I am well convinced that if this, or something to this effect, could be brought about, instead of a few members and entries at our fairs, they would be swelled to hundreds. The rising generation that are now fast coming into active life have had rather a better chance for education and mental improvement than our fathers had when our fine country was almost a wilderness. How many of these young men are willing to put their abilities to a good use and to take an active part in the great drama of affairs. But they want encouraging in some way. It's very hard and discouraging for a young farmer who drives his cattle ten or twelve miles to a fair, not to receive any prize and to be scarcely countenanced because there are so many independent gentlemen that sweep all before them. I am a great believer in shows, fairs, &c., and would like to see them prosper and put on a proper footing. Such institutions if rightly carried on will raise the standard of agriculture in our country and so help its prosperity.

A SUBSCRIBER.

Talbotville Royal,
March 25, 1864.

Threshing Machines.

To the Editor of THE CANADA FARMER.

SIR, Having taken notice of an inquiry by "John Bull," in your last number of THE FARMER, I will give him all the information in my power.

The machines in use in this section of the country are of 10-horse power, at about the cost of \$335. A machine of this description can be procured from Mr. John Abel, of Berwick, Township of Vaughan, which works in a most efficient manner. Messrs. Haggart, of Brampton, also build a very powerful and good machine, worthy of notice. Messrs. L. & P. Sawyer, of Hamilton, also get up a very superior article, working in the most perfect style, and giving good satisfaction wherever introduced. As regards the amount of work they will do, from 300 to 500 bushels can be threshed in a short winter's day, requiring about 16 hands to stack the straw and attend the machine. It takes one man to feed, one to cut bands, one to hand him the sheaves, one to put in the boxes, one to take them out and empty them, the rest of the men being employed on the straw stack or other places, as may be required. These machines require a barn floor about 14 feet wide and 24 in length to work them properly. The straw carriers

will carry the straw from 24 to 30 feet from the mouth of the machine to the top of the stack, unless it be a very high one. I have now given all the information in my power, hoping it will be of service to the inquirer.

T. BRETT.

Mono Mills, March 22nd, 1864.

CURIOUS EPIGRAPH.—On an old lady, who before her demise had actively and lucratively employed herself in keeping a crockery store.

Henc, ath hisso nelle skatha, rineg raych ange-dfro
mabu: sylif etoli felessela ybyeart, Handel ayebe-eg, O!
therpel fandnawa. Heistur nedtoe arthbers. Elsy-ewe.
epingfri endslet mead viscaba. teyourgri efandwi
peyourey esforwha, tava llsallo odofto arshwhok
nowshu.
Tinaru nosye arsinso metall pitche rorbro.
Adpansheinhers hopma ybang ain.

In reading the above epitaph, no regard is to be paid to the division of the words, to the capitals or to the punctuation, but the letters are to be formed into words straight onwards.

April.

A timid, blushing maiden,
With downcast tearful eyes—
In her hand an opening rosebud,
Perfumed by dewy sighs

Of retreating, oft advancing,
She has won our hearts the while:
And we cannot choose but love her,
For her tear-drop, and her smile.

—Pulson's Magazine.

Answer to Riddle in No. 8.

What's that which often set at naught
Might well by royal hands be sought,
And is for wounding uses wrought?

The ploughshare.

What's that which wounds but sheds no blood,
Whose might has the whole earth subdued
And furnished all mankind with food?

The ploughshare.

What's that whence empires take their rise
Without a human sacrifice—
Source of all trade and merchandise?

The ploughshare.

What's that which every land befriends,
Health, wealth, and sweet contentment sends,
The Throne upon its might depends?

The ploughshare.

TORONTO.

C. F. W.

Markets.

Toronto Markets.

"CANADA FARMER" Office, April 15, 1864.

Taken as a whole, our market during the past two weeks has been one of almost unparalleled dullness for this season of the year. Advances from Europe do not lead shippers or buyers to hope for any active business this spring, it being almost impossible to move produce without loss. The price of grain was so high in the fall, caused by the apprehension of war in Denmark, that buyers imagined there would be a great demand for grain and that a very high price would be obtained for it. So far their expectations have not been realized, and they find themselves hampered with a supply which they cannot move with profit to themselves.

Several schooners have left this port for Oswego and Montreal, loaded with grain and flour. In Montreal there is apparently as little doing as here, and there is the same difficulty with regard to prices.

Flour—Superfine at \$3 60 for shipment per barrel; \$3 75 to \$3 85 for home consumption; Extra \$4 40 to \$4 50; Fancy \$4 10 to \$4 20; Superior \$4 75 to \$5 10; Bag Flour \$4 00 per 200 lbs. Fall Wheat, 85c to 90c for common to good per bushel, 95c to 96c for good to choice, 95c to 97c for extra.

Spring Wheat 75c to 80c and 82c per bushel; occasionally a load of extra brings 83c to 84c.

Barley at 70c to 80c, and in one or two cases, as high as 85c per bushel.

Oats in good supply at 35c to 38c per bushel, for common to good, 40c to 41c for good to extra, occasionally a load brings 42c to 46c.

Peas 45c to 50c per bushel for common to good; 52c to 55c for good to extra.

Hay \$8 00 to \$10 00 per ton.

Clover Seed \$4 00 to \$5 00.

Timothy Seed \$1 50 to \$2 50.

Straw \$5 to \$6 per ton.

Hides (green) at 4½c to 5c per lb., the latter price for extra; trimmed 5c to 6c per lb.

Calfskins at 8c to 10c per lb.

Sheepskins at \$1 25 to \$1 50; the latter for extra.

Lambskins at \$1 25 to \$1 70; the latter for extra.

Wool 40c to 41c.

Cool \$7 25 to \$9 per ton.

Wood \$4 25 to \$5 50 per cord.

Provisions—Hams 10c to 11½c per lb., whole sale. Fitch Bacon

REMEDY AGAINST MOTHS.—An ounce of gum camphor and one of the powdered shell of red pepper are macerated in eight ounces of alcohol for several days, then strained. With this tincture the furs or cloths are sprinkled over, and rolled up in sheets. Instead of the pepper bitter apple may be used. This remedy is used in Russia, under the name of "Chinese Tincture for Moths."

OMELT.—Four eggs: one teaspoonful of butter, cut in bits; one large spoonful of milk or cream; salt and pepper to taste. Put a piece of butter, half the size of an egg, in the pan which should not be so large as to allow it to spread too thin. Let it melt, break in one slice of bread, crumbled very fine, put two large spoonfuls of cream. Beat the eggs well, stir them in briskly for a moment, let it cook about five minutes, then fold it over, and turn it out. This makes a very nice dish for the breakfast table.

TREATMENT OF HICCU.—This may often be removed by holding the breath, by swallowing a piece of bread, by sudden fright, or a draught of weak liquid. When it arises from heat and acidity in the stomachs of children, a little rhubarb and chalk will remove it. Should it proceed from irritability of nerves, take a few drops of sal volatile, with a tea-spoonful of pargoric elixir. If it still continue, rub on soap liniment mixed with tincture of opium, or a plaster may be put on the pit of the stomach, or sipping a glass of cold water with a little carbonate of soda dissolved in it.

SUBSTITUTE FOR BUTTER.—The following "item for house-keepers" we copy from the *Baltimore Clipper*. As butter is now selling at a very steep price, with a prospect of going still higher, it becomes a necessity in a great many families to save as much as possible. A lady who is a famous house-keeper, recommends an economical plan for making cake without butter, which may be useful to our lady readers:—Take a piece of fat salt pork melt it down and strain it through a piece of coarse thin muslin. Set it aside until cold. It is then white and firm, and may be used like butter in any kind of cake. In pound cake she assures us it is delicious. She says that after one trial she never used butter.

HOW TO SELECT FLOUR.—First—Look at the colour; if it is white, with a slightly yellowish, or straw coloured tint, buy it. If it is very white, with a bluish cast, or with white specks in it, refuse it. Second—Examine its adhesiveness; wet and knead a little of it between your fingers; if it works soft and sticky, it is poor. Third—Throw a little lump of dry flour against a dry, smooth, perpendicular surface; if it falls like powder, it is bad. Fourth—Squeeze some of the flour in your hand; if it retains the shape given by the pressure, that, too, is a good sign. Flour that will stand all these tests, it is safe to buy. These modes are given by old flour-dealers, and they pertain to a matter that concerns everybody, namely, the staff of life.

REMAINTS OF ROAST BEEF.—Take off with a sharp knife all the meat from the bones. If there are a few nice slices, reserve them, if most convenient, to be eaten cold. Chop the rest fine in a tray. Take cold gravy, without the fat, and put into a spider to heat. If you have not this, some of the stock, or water in which meat has been boiled. When it boils up, sprinkle in salt, and put in the minced meat; cover it, and let it stand upon the fire long enough to heat thoroughly, then stir in a small piece of butter. Toast bread and lay in the dish and put the meat over it. The common error in heating over meat, sliced or minced, is the putting it into a cold spider, with too much fat, and cooking it a long time. This makes it oily and tasteless. Almost all meats, when cooked a second time, should be done very quick. The goodness of these dishes depends much upon their being served hot.

KITCHEN CONVENIENCES.—1. Many housekeepers are troubled in cold weather with hard rough hands. They look badly, but this is a minor item; they are uncomfortable, and a great annoyance in sewing any delicate fabric. Much of this trouble might be avoided by a little care, especially in handling iron ware, either hot or cold. Make a large, substantial holder, sew a long string to it, tie it fast to your working apron. Then it is always at hand, and should be constantly used in lifting kettles, even if not hot enough to burn the hand. 2. Hundreds of steps are wasted every day in setting tables and clearing them after meals. Get your tinner to make you a plain tray of any convenient dimensions, say 18 by 30 inches, with a straight rim, and stout rings or holes at the ends to carry it by. Place your table furniture on this, and with two journeys from your pantry to your dining-room you can set or clear any ordinary table. 3. Don't waste time and spoil entirely by scraping your iron-ware with a knife, while washing it. Keep a circular piece of tin in your sink; bend it a little for convenience in holding, and see how nicely it will do the work. —*Rural New Yorker.*