

Erace's Statue at Lechnabon.

To-day Lechnabon has set up
Before her hero and her king
May worship liberty.

AGRICULTURAL.

Preservation of Butter.

Butter, like the other mild and fat oils is liable
to the change called rancidity, which from the
experiments of Parmentier, appears to proceed

Take of butter, sixteen pounds; salt, fourteen ounces;
sugar, one ounce; brown sugar, one ounce;
honey, one ounce; well heated rosin, and kept
in a cool place for two months before it is used.

Fill kegs that hold from 120 to 140 pounds with
well salted butter, and when heated up, put each
barrel into a common sized pork barrel with

How to keep butter.
Merchants, who take in more butter than they
can sell during the warm months, can put it into

First, work the butter milk carefully from the
butter; then cover the butter with a thin
cloth on top of the butter, then a thin layer

Use the same method to pack it in stone jars
with alternate layers of salt and butter, leaving
at the bottom of the jar and a layer of salt at

TO PACK BUTTER.
Pack your butter in a clean, scalded firkin,
cover it with a strong brine in which a bit of salt-
petre is dissolved, spread a cloth all over the top

Butter may be preserved without salt by incor-
porating it with the portion of the portion of
an ounce to a pound of butter. This has an

Composition: Take of sugar, one part; of nitre,
one part; of the best rock salt, two parts;
beat the whole into a fine powder, mix them

Butter cured in this manner does not taste well
till it has stood at least a fortnight, being
then washed with water, and allowed to drain

However compact and close the shell of an
egg may appear, it is nevertheless perforated
with a multitude of small pores, too minute to

verbally "full," yet in all stale eggs, there is
some vacancy which is in proportion to the loss
they have sustained through evaporation.

TO PRESERVE EGGS FOR WINTER USE.
Put fresh shelled lime in water in the propor-
tion of one pound to every gallon; add half
a pound of salt; let it stand twenty-four hours;

PICKLE FOR EGGS.
Take forty quarts of water, two ounces of sal-
petre, two ounces of alum, and twelve table-spoon-
fuls of quicklime; boil the water, saltpetre and

METHOD OF KEEPING AND SHIPPING GAME EGGS.
Dissolve some gum shellac in a sufficient
quantity of alcohol to make a thin varnish, give
each egg a coat, and after they become thoroughly

Into a caudron of boiling water a calender
containing a dozen eggs or more is plunged, and
kept in it during a minute. This short immer-
sion coagulates a thin layer of albumen, which,
attached to the interior of the shell, constitutes

Procure shallow baskets which are rather
coarse or open (they should hold about eight or
ten dozen eggs), hang them on nails or hooks

TO KEEP EGGS.
To four quarts of cream tartar, put two table-
spoons of cream tartar, two of salt, and four
quarts cold water. Put fresh eggs into a strong

TO PRESERVE EGGS.
Bore a number of one-and-one-fourth inch
holes in a board; place the eggs in them, points
downwards. They will keep fresh for six

TO TELL GOOD EGGS.
If you desire to be certain that your eggs are
good and fresh, put them in water; if the butts
turn up they are not fresh. This is an infallible

French Titles.
London Life.—A conversation is supposed
to take place between a newspaper reporter
and an old baron, a French edition of Sir Bernard

The French titles of nobility are Duc,
Marquis, Comte, Vicomte, Baron, Chevalier,
Euyer and Vidame. Since 1816 these last have

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THE VALUE OF HERAT.
The Moscow correspondent of the Cologne
Gazette writes:—"Of late the question of fix-
ing the limits of the power of England and of
Russia in Central Asia has been brought for-
ward for discussion. It would in any case be

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WHICH SPANS THE ST. LAWRENCE RIVER at Mon-
treal, is spoken of as one of the wonders of
the world. It is over one mile and a quarter
in length, counting in its abutments, and its
piers supporting the spans are wedge shaped
to serve as ice breakers. It cost over one
million and a quarter pounds sterling to com-
plete it, and has stood the test of long and
hard service. It forms an important entrance
to the great city of the Dominion, and is
pointed out to strangers as something to be
proud of. Wonderful as is this work, it falls
infinitely below the marvels of the human
system. Its thousand strings are ever open
to the sweep of the fingers of disease; and yet
so nicely are they arranged that they serve
well through three score years and ten if pos-
sible, and more than pays the cost by the
protection it affords to the carpet. It adds
much to the warmth and comfort of the room
on cold, windy days, for the wind cannot find
its way through this cotton-wadded paper.

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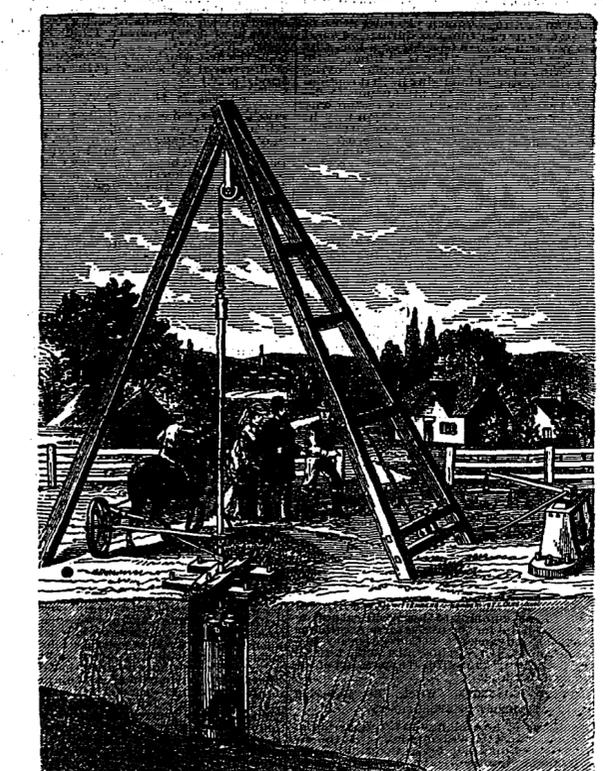
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\$25 to \$50 PER DAY
CAN ACTUALLY BE MADE WITH THE
GREAT WESTERN
WELL AUGER!



WE MEAN IT, and are prepared to demonstrate the fact.
FOUR AUGERS are operated entirely by HORSE POWER, and
GUARANTEED to bore at the rate of 10 to 15 FEET PER HOUR.
They Bore from 3 to 6 Feet in Diameter, and ANY DEPTH Required!
They are WARRANTED TO BORE SUCCESSFULLY IN ALL
KINDS OF EARTH, SOFT SAND and LIMESTONE; BITUMI-
NOUS STONE COAL SLATE, and HARDPAN, and make the BEST
OF WELLS in QUICKSAND, GRAVEL, and CAVY EARTHS.
They are Easily Operated, Simple in Construction, and Durable!
The Cheapest and Most Practical in the World!
MANUFACTURED AT OUR OWN WORKS, from the Very Best of
Material, by Skilled and Practical Workmen.

GOOD ACTIVE AGENTS Wanted in Every County in the
United States and Canada, to whom we offer liberal inducements. Send for our
Illustrated Catalogue, Prices, Terms, &c., proving our advertisement bona fide.
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ST. LOUIS, MO.
EMPIRE WORKS, MONTREAL
(PAGE'S OLD STAND)

Manufacturers of every description of Agricultural Implements, including
MOWERS and REAPERS, PLOUGHS, CULTIVATORS,
CASTINGS, &c., &c.



The above cut represents our improved SCOTCH-CANADIAN PLOUGH. We have several
styles of this plough, made from the best stock; steel and chilled-iron mouldboards and handles,
and best white oak handles. We also manufacture the celebrated American Chilled Iron
Ploughs. These ploughs are the best in use, and no farmer should fail to give them a trial.
Send for our "Farmers Gazette," with prices and terms to agents.
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Furniture.
OWEN MCGARVEY,
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PLAIN AND FANCY
FURNITURE,
Nos. 7, 9, and 11, ST. JOSEPH STREET,
(2nd Door from MCGILL),
Montreal.
Orders from all parts of the Province carefully
executed, and delivered according to instructions
free of charge.
Hats, Furs, &c.

Legal.
PROVINCE OF QUEBEC, DISTRICT OF
Montreal, Superior Court, Dame Euse
Pillone Labelle, of the City and District of Mont-
real, wife of Francis Joseph Mequin, book-
keeper, of the same place, Plaintiff, vs. the said
Francis Joseph Mequin, Defendant.
The Plaintiff has instituted this day an action
for separation as to property against her said
husband.
Montreal, 15th September, 1879.
T. VANASSE & NANTEL,
Attorneys for Plaintiff.

Province of Quebec, District of
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The Plaintiff has instituted this day an action
for separation as to property against her said
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Montreal, 12th September, 1879.
VANASSE and ESCOFFIER,
Attorneys for Plaintiff.

Bells &c.
Superior Bells of Copper and Tin,
mounted with the best Rotary Hammers,
Eng. for Churches, Schools, Farms,
Factories, Gun Houses, Fire Alarms,
Steam Boilers, China, etc. Fully
Warranted.
Illustrated Catalogue sent free.
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107 and 104, East Second St., Montreal.

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Manufacturer of a superior quality of Bells.
Special attention given to CHURCH BELLS.
Illustrated Catalogue sent free.
Feb 20, 78-79

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HENRY McSHANE & CO.,
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Aug 27, 1875.
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Nos. 299 & 301 William Street,
July 22. MONTREAL.