PARCEL POST RATES WITHIN THE DOMINION.

Parcels in ended to pass through the Mails should not exceed 5 pounds in weight or 24 inches in length or 12 inches in breadth, and should be marked "by parcel post". Parcels may be Registered by affixing a 5 cent Registered Letter Stamp thereto, in addition to the Postage.

MISCELLANEOUS POSTAL MATTER.

Books and pamphlets, printed circulars, prices current, handbills, book and newspaper manuscript, printers' proofs, maps and prints, engravings, sheet music, photographs, insurance policies, militia and school returns, seeds, cuttings, bulbs, roots, legal papers, for Canada, Newfoundland and the United States, may be posted prepaid by stamp at lc. per 4 oz. provided they be sent in covers open at the ends or sides, and so put up as to admit of the contents being, if necessary, easily withdrawn for examination; if enclosed with written communications, or in sealed envelopes notched at the ends or sides, letter rate of postage will be charged.

The weight of packages of seeds, cuttings, bulbs, roots, scions or grafts, is limited to 24 oz. Packages of other miscellaneous matters are limited to 5 pounds in weight, 24 inches in length an 12 inches in breadth or depth.

Post bands, with an at any Stamp Agency the rate of 4 for 5 cents.

After long coaxing, with no little use of the whip, we have seen a balky horse started be putting a lump of earth in its mouth. The mind of the animal seems to be set on not going, and the point to be gained is to divert it from the idea entertained, and this the earth in the mouth does effectually. So soon as the horse gives his attention to the getting of the earth out of its mouth, it forgets its balkiness and can be started.

THE FLAVOR OF MEATS.

M. Monclar, a noted agriculturist in France, has suggested a singular plan for varying the flavor of meat. He imagines that by feeding cattle, sheep, pigs and poultry in a particular way, or rather by flavoring their foods in various ways, their flesh may be rendered much more agreeable to the palate than it often is; and there can be no doubt that he is substantially right. Thus, for instance, it is well known that poultry which have been fattened upon food containing a slight admixture of chopped truffles are far better eating than those chickens which have been stuffed or larded with truffles after they are killed. It is only natural that such should be the case, for the flavor of the truffles that is consumed by the chicken permeates the whole system, which it cannot do when simply placed in the carcase. M. Monclar instances cases in which hares killed in a wormwood field, larks shot in a cabbage field, and eggs laid by hens which had eaten diseased silk-worms, had such a nauseous taste that no one could touch them; while, upon the other hand, some ducks and fieldhares which had fed upon some sprigs of juniper had a delicious flavor. He has made several experiments—among others, three upon tame rabbits, which he fed with the waste of anise seed, with barley and bran containing a little essence of thyme. In each case he found that the flesh of these animals was far better eating than that of rabbits fattened in the ordinary way, and yet that there was no trace of anise seed or juniper in the taste. His conclusion is that cattle, sheep and pigs might be fed in the same way, and that by varying the flavoring matter, the beef, mutton and pork might be made to have several different tastes.

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