

The Household.

How to Make Hygienic Soups.

SPLIT PEAS SOUP.—Take three pints of peas, three common sized turnips, one carrot, and the shells of the peas. Boil one quart of the largest of the peas with the shells or the pods till quite soft; rub through a fine colander; return the pulp into the pan, add the turnips, a carrot, sliced, and a quart of boiling water; when the vegetables are perfectly soft add the young or smaller peas previously boiled.

BARLEY SOUP.—Take four ounces of barley, two ounces of bread crumbs, and half an ounce of chopped parsley. Wash the barley, and steep it twelve hours in half a pint of water; boil slowly in a covered tin pan five hours, and about half an hour before the dish is to be served, add the parsley.

GREEN BEAN SOUP.—Take one quart of garden or kidney beans, one ounce of spinach, and one ounce of parsley. Boil the beans, skin and bruise them in a bowl till quite smooth; put them in a pan with two quarts of vegetable broth; dredge in a little flour; stir it on the fire till it boils, and put it in the spinach and barley (previously boiled and rubbed through a sieve.)

BARLEY BROTH.—Take four ounces of pearl barley, two turnips, three ounces of Indian meal, and three ounces of sweet cream. Steep the pearl barley (after washing) twelve hours; set it on the fire in five quarts of fresh water, adding the turnips; boil gently an hour; add the cream; stir in the meal; thin it, if necessary, with more water and simmer gently twenty minutes.

SPINACH SOUP.—Take two quarts of spinach, half a pound of parsley, two carrots, two turnips, one root of celery, and two ounces of cream. Stew all the ingredients in a pint of water—a few lemon parings may be thrown in to flavour—till quite soft; rub through a coarse sieve, add a quart of hot water, and boil twenty minutes.

VEGETABLE SOUP.—Take two good-sized turnips, one carrot, one parsnip, one sweet potato, two Irish potatoes, one onion, a little parsley chopped fine, and three tablespoonfuls of rice or pearl barley. Slice the vegetables very thin; put them into two quarts boiling water; let them cook three hours; then add the rice and cook one hour longer.—Mrs. MATTIE M. JONES, in *Herald of Health*.

How to Wash Flannels.

To the Editor of THE CANADA FARMER.

SIR, - In reply to your correspondent "Passus," I will give you an extract from a little work called the "Laundry Maid":—

Flannels should neither be soaked, scalded, nor rinsed. If very dirty, they will require three lathers, otherwise two will be sufficient, with a good hit of blue in the last. They should not be put all together into the water, but one at a time, as lying longer than is necessary thickens them. They must be wrung very dry, and while warm should be well shaken, and pulled quite straight from wring marks; then put to dry not very near the fire, nor in a hot sun. Before quite dry they should be folded smooth, and left so all night, when they will be fit for ironing; but will look well without. White woollen stockings and blankets should be treated the same. Stockings, or other things, of coloured wool, should be washed by themselves, in two good clean lathers. If washed in the water after other things, they will look white and linty. No woollen things must have soap rubbed on them.

I have had all my woollens washed by this method for twenty years, and they never thicken in washing. Flannel waistcoats, worn by working-men, will thicken from being constantly damp with perspiration; but this is unavoidable. A SUBSCRIBER.

TO PRESERVE RHUBARB.—Take pie-plant, or rhubarb, strip off the peeling, cut into inch pieces, then put one pound of sugar to five pounds of rhubarb, stew until soft, then strain out the juice by pressing through a cloth, spread the rhubarb on plates, boil or simmer down the juice quite thick, turn it over that on the plates, dry it in an oven or by the stove, the same as fruit, put into a jar and pound it down hard, covering tight to keep out millers, and it will keep for years; and, flavoured with essence lemon, it will make a far more delicious pie than when green,—of course, more sugar must be added when used.

J. H. T.

Live fish, pickerel or trout will keep a cluster free from worms, dirt or smell.



Poultry Yard.

Creve Cœur.

This hobgoblin-looking fowl is really a good and useful one; it is perfection for the table, and the eggs are very large. Some think its name is derived from the resemblance the comb presents to a split heart; others (with whom I agree) do away with this romance, and attribute it to the preponderance of the breed in the village of Creve Cœur, in Normandy, whence we can distinctly trace its origin. The hens do not sit, but lay for many months unceasingly.

I have bred these birds largely, and continue to do so, which is a sure proof that I consider this variety (so little known) worthy of considerable attention in this country. Parisians are quite aware of its merits. The breed is scarce, and I have found much difficulty in procuring birds, of a different strain, to breed from—true to colour. The pure-bred Creve is of large size: the cock should weigh nine and a-half pounds, and the hen (which is heavy in proportion) about eight and a-half pounds. The pullets come to maturity at an early age, and always outweigh the cockerels.

Creves possess the great advantage of thriving in a confined space, are remarkably tame, and of great amiability. The points to be aimed at are as follows.

Cock—jet black, body and tail with the greenish hue of the Spanish.

Neck and Saddle hackles—streaked black and gold colour.

Top—must be as black as possible.

Ear-lobes—red.

Wattles—bright scarlet, long, and pendulous.

Beak—black.

Legs—black, and free from feathers.

Comb—scarlet, in shape, a cleft heart, or rather like the horns of a fallow-deer.

Hen—identical in colour with the cock, as regards body, legs, tail, and top, all which should be black, but without the golden tinge on hackle; the comb is, of course, smaller.

The body must be square, breast full, and legs short.—Mrs. Blair's "Hennifee."

HEAVY HEN.—"John Smith," our news friend, has shown us half a dozen double-yolked eggs, laid in one week by a single hen, that weighed 1 lb. 4 oz. All the eggs of this valuable specimen, laid this spring, are double-yolked.—*Old Colony (Mass.) Memorial*.

[Rather a small hen to lay such heavy eggs. Agriculturists should not lose sight of this style of hen.—*Eos. Scientific American*.]

GAPES IN CHICKENS—A TIMELY HINT.—"Coxsackie" thus writes to the *Agriculturist*:—"Tried all sorts of 'cures' without success, and almost determined to abandon raising chickens, on account of the great losses from this cause. I have learned that 'an ounce of prevention is worth a pound of cure,' and believe the only way to cure gapes, is not to have it. About three years ago I asked a neighbour if he had much trouble with gapes; he replied, none whatever, and gave as a reason that he had the meal cooked for young chickens, and was careful not to give them much for several days after they were hatched. I have since followed his example and have not been troubled with gapes."

A CITY POORLY OFF FOR EGGS.—A student at one of our military academies had copied a drawing of a scene in Venice, and in copying the title, had spelt the name of the city *Vinnice*. The drawing master put his pen through the superfluous letter, observing, "Don't you know, sir, there is but one hen in Venice?" on which the youth burst out laughing. On being asked what he was laughing about, he replied that he "was thinking how uncommonly scarce eggs must be in that city." The master, in wrath, reported him to the colonel in command, a Scotchman, who, on hearing the disrespectful reply, without in the least perceiving the point of the joke, observed, "An' a verra natural observation, too!"—*Exchange*.

Miscellaneous.

Notes of a Recent Agricultural Tour.

To the Editor of THE CANADA FARMER:

SIR,—Having just returned from a brief agricultural tour in the counties of Northumberland, Prince Edward, and Hastings, a few observations founded on my daily memoranda may not be wholly devoid of interest to your numerous readers.

Considering the lateness and extreme wetness of the spring, and the severe drought which has followed for several weeks, I found the crops, upon the whole, quite as good, or even better, than could have been reasonably expected. For the last two or three weeks they have been suffering severely for want of rain, and upon the wet, heavy soils, when the grain was sown late and in bad condition, even should the weather now take the most favourable turn, the produce must prove very inferior both as regards quantity and quality. On the earlier and lighter soils, having in them a sufficient amount of plant food, the case is very different, presenting a prospect of a fair return of hay, grain, and potatoes. Of turnips, mangolds, &c. it is too soon to pronounce a positive opinion, much of the seed sown, however, has not germinated, and re-sowing has in many places been resorted to, so that unless very favourable weather speedily sets in, the root crop generally must be regarded as exceedingly doubtful, or rather a certain failure. The almost unprecedented rains that characterized the month of May were attended by so low a temperature, that even the grass has not made the progress that was anticipated, and the lateness and coldness of the seed-bed was no doubt injurious in a high degree to a vigorous and healthy germination of the various grain crops, and the drought that has followed puts quite a different complexion on things to what was anticipated the beginning of June. In seasons like the present, one cannot travel over any considerable area of country without meeting with the most convincing evidence of the vital importance of getting the soil into a proper mechanical condition, without which, notwithstanding any amount of manure that may be applied, it can never put forth its maximum power of productiveness. Illustrations of this great truth came under my notice every day.

At Colborne, I met in the evening a number of farmers and others interested in the progress of agriculture, and an hour or two was spent in the mutual exchange of thoughts and opinions in relation to this important subject. In this and other places I had the opportunity of meeting with small numbers of farmers and mechanics, and I trust that the subjects and suggestions which were discussed will tend to improve the practice of agriculture, and also the societies already organized for that object. One of the principal things which I endeavour to urge upon the attention of their members is the desirableness of holding frequent meetings during the winter months, for comparing notes and the results of observation and experience, with a view to the advancement of farm practice, both in townships and counties. These suggestions, I am happy to know, are favourably entertained generally, and in some cases have already been put into practice. I had the pleasure of meeting at Colborne an old friend of Canadian agriculture, J. B. Marks, Esq., formerly of Kingston. Mr. Marks, notwithstanding his advanced age and loss of sight, continues to evince an ardent interest in rural pursuits, and has actually imported this season, from England, a new variety of pea, for trial in Canada, and presented small quantities of the same to several persons most likely to give the experiment the necessary attention. I was struck while going through the eastern section of Northumberland with the undulating character of the surface, and the numerous springs and small streams of excellent water. Could not irrigation be practiced in some of the lower ground? Such an artifice is found exceedingly beneficial in some parts of the British Islands, and in many of the countries of Europe and Asia. It has not yet received the attention it deserves on this side of the Atlantic. Mr. Greer drove me to the residence of E. Burrell, Esq., who was unfortunately from home. I took a glance at his Devon cattle, sheep, and poultry, in each of which departments there are some excellent specimens. The poultry comprise most of the improved modern breeds; several individual birds could hardly be