Cod fish, too, comes frequently on our table by way of variety. This is soaked over night in water to freshen it, then stirred into sweet milk scalded and thickened with flour or eggs.

HOW TO BANISH FLEAS.

The oil of pennyroyal will certainly drive these pests off; but a cheaper method where the herb flourishes, is to throw your dogs and cats into a decoction of it once a week. Mow the herb and scatter it in the beds of the pigs once a month. Where the herb cannot be got, the oil may be procured. In this case saturate strings with it and tie them around the necks of dogs and cats, pour a little on the back and about the ears of hogs, which you can do while they are feeding without touching them. By repeating these applications every twelve or fifteen days, the fleas will flee from your quadrupeds, to their relief and improvement, and to your relief and comfort in the house,

It is quite as important to have blankets on our beds clean as to have the sheets pure and white. The Boston *Journal of Chemistry* gives the following method of

CLEANING TINWARE.

Acids should never be employed to clean tin ware, because they attack the metal and remove it from the iron, of which it forms a thin coat. Rub the articles first with rotten stone and sweet oil, then finish with whitening and a piece of soft leather. Nothing else will give so good a polish. To remove rust spots from cutlery, rub them with a common lead pencil and polish with paperor a cloth.

I can give you a recipe for a

MUFFIN

as delicate as it is excellent. One pint of milk, one pint of flour, two eggs and one pinch of salt. They will be very light and should be baked in small tin cups or iron corn cake pans, in a hot oven.

POISON GREENING.

Last month we gave some comments upon the culpable fashion of greening pickles by means of one of the most poisonous salts of copper. We are not alone in the absurdity of coloring food. In France it seems fashion demanded that canned peas should have a dark green color, which, of course, the canner willingly gave them, though, in so doing, their natural delicious flavor was destroyed. At length the French government has awakened to the folly and criminality of this custom, and has passed very stringent laws prohibiting the sale in the country of the vegetables artificially greened. This will no doubt put an end to them in France, but they will probably go on greening them for the American market. We should keep a sharp look out for them and never suffer them to come upon our tables.—*Journal of the Farm.*

HEALTH AND CELLARS.

Make whitewash with one peck of unslacked lime and boiling water enough to thin it; add to it four pounds of copperas and three pints of flour starch; make it thin enough to spread well and yellow with the copperas. Wash every rafter, stone and crack or crevice at the sides or over head, and see how sweet the place will become, and what a scampering of mice and rats will follow. Throw bits of copperas in corners, lay them on the shelves, and purify every part of the cellar with this cheap disinfectant, which is also disagreeable to the ordentir.

TREATMENT OF NEW DWELLING ROOMS.

The dampness of newly finished rooms is not due so much to the water used in mixing the plaster, as to the water of dydration of the lime, liberated by the action of carbonic acid. The action of the small quantity present in the normal atmosphere, would, however, be so slow, and the water be liberated so gradually, that no injurious effects could result. But as soon as the rooms become tenanted, the large amount of carbonic acid given off in respiration causes such rapid displacement of water, and with it other matters indicated by the peculiar odor, that unpleasant and injurious results may follow.

Treatment of the rooms with carbonic acid, before occupying them, suggests itself at once as a means of rendering them perfectly tenantable. Although by calculation, it would require the carbonic acid from the combustion of about 320 pounds of coal, to displace the hydrate in water in the walls of a room of about 1,500 square feet of surface, in practice the consumption, in a suitable way, of about five pounds of charcoal per day for five days would answer, in the room, because the interior portions are protected from rapid action of carbonic acid, as soon as a lawyer of about one-tenth of an inch has been acted on. This is proved by the fact that Professor Fuchs has detected crustic lime in walls centuries old.

MILK.

Considerable has lately been said in medical journals concerning the value of milk as a remedial agent in certain diseases. We notice an interesting article upon this subject that lately appeared in the London *Milk Journal*, in which it stated, on the authority of Dr. Benjamin Clark, that in the East Indies warm milk is used as a specific for diarrhoea. A pint every four hours will check the most violent diarrhoea, stomach ache, incipient cholera and dysentery. The milk should never be boiled, but only heated sufficiently to be agreeably warm, but not too hot to drink. Milk which has been boiled is unfit for use.

"It has never failed in curing me in six or twelve hours, and I have tried it, I should think, fifty times. I have also given it to a dying man who had been subject to dysentery eight months, and it acted on him like a charm. In three weeks he became a hale, fat man, and now not ing that may hereafter occur will ever shake his faith in hot milk."

A writer also communicates to the *Medical Times* a statement of the value of milk in 26 cases of typhoid fever, in every one of which its great value was apparent. It checks dysentery and nourishes and cools the body. People suffering from disease require food quite as much as those in health, and much more so in certain diseases where there is rapid waste of the system. Frequently all ordinary food in certain diseases is rejected by the stomach, and even loathed by the patient; but nature, ever beneficient, has furnished a food that in all diseases is beneficial—in some directly curative. Such a food is milk.

Dr. Alexander Yale, after giving particular observations upon the points above mentioned, viz.: its action in checking diarrhoea, its nourishing properties, and its action in cooling the body, says: "We believe that milk nourishes in fever, promotes sleep, wards of delirium, and, in fine, is the *sine qua non* in typhoid fever."

We have also lately tested the value of milk in scarlet fever, and learn that it is now recommended by the medical faculty in all cases of this often distressing children's disease. Give all the milk the patient will take: even during the period of the greatest fever it keeps up the strength of the patient, acts well upon the stomach, and everyway is a blessed thing in this sickness. Parents, remember it, and do not fear to give it if your dear ones are afflicted with this disease.—*The Household.*

Fig 1.—A CEDAR IN DIFFICULTIES.

Fig. 2.—SUSPENDED ROCK.

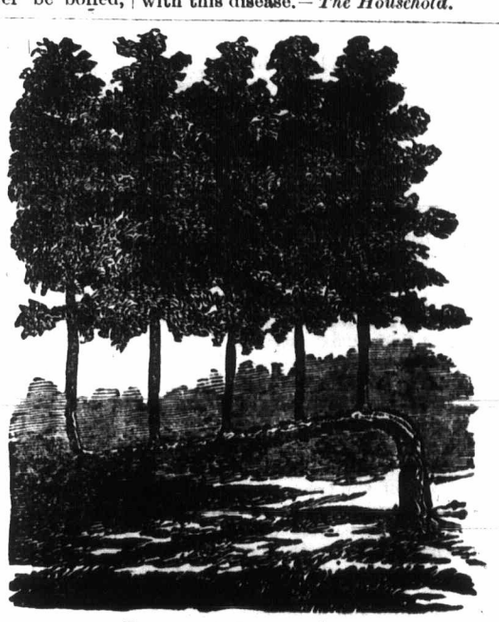

Fig. 3.—A LOPPED OAK.

Curious Growth of Trees.

You have probably noticed in your travels what curious shapes trees will sometimes take, and more especially is this the case where the tree is growing on rocks, which prevent the roots from taking their natural course.

On an isolated rock near the shore of Garden Island, Lake Champlain, there is a cedar tree (fig. 1) that gets its sustenance, save what the air gives it, through a root that extends, like an arm stretched out for food, to the neighboring shore, from which, doubtless, its own rocky foundation long ago broke off and slipped away.

Upon the shore of the same lake there is another old cedar (fig. 2) which holds, clasped by its roots, a large stone snspended over the rocky edge.

There was once a thrifty white oak tree that, after growing upright for some feet turned a short corner and ran along horizontally, sending up five branches as in fig. 3.—When young, the tree was lopped to make part of a brush fence; the wound healed and the branches took their natural upward course. The tree grew in this form years after the fence disappeared.

North Norwich Farmers' Club.

SUBJECT—MANAGEMENT AND FEEDING OF DAIRY COWS.

PRESIDENT'S ADDRESS.—Gentlemen—I feel sorry that it has fallen to my lot to introduce a subject sf so much importance. Since it is the first time I ever attempted to bring anything before the public, I shall only glance at a few points, and that briefly. In looking back over some 20 years we cannot but notice the marked improvement in this department of husbandry; then shelter around a straw stack, behind the barn, or perhaps only a rail fence was considered sufficient. The results were as might have been expected. When spring came and the weather began to get somewhat warm, the poor cow would lie, pant and loll, unable to raise herself on her pins without the help of the owner and two or three of his neighbors. And, oh! cruel man, well might you exclaim, the cow does not pay. Those are bygone days, and my greatest wish is that they may never return. We can safely say that we are living in the day of advancement. The dairy farm is the home of the cow, and our study should be to make that home suited in its arrangements to her peculiar habits and inclinations, for any pains we may take for her health and comfort will be amply repaid by an increased flow of milk. The cow is emphatically a domestic animal of a quiet nature, loving ease and rest when satisfied with food and drink, and it is essential that this peculiarity of her nature be consulted in the arrangement of our pastures and watering places. As for pastures, cows should not only have a variety, but such a combination of grasses as would afford them some one or more kinds in the different stages of advancement as long in the season as possible. This may be accomplished by studying the nature of the different grasses and sowing those that will mature at different times in the season. The different kinds which I would prefer sowing are, large and small red clover, alsike and white clover, timothy, red top and orchard grass, in such quantities of each kind as would produce the same number of plants per acre, the whole quantity per acre being 25 lbs. The ground should be clean, and rich, as well as subsoiled and underdrained; then we would be certain of obtaining a class of pasture that would stand our dry season and insure a large flow of milk, of a quality such as would enable the manufacturer to make the finest cheese, for which he could obtain the highest prices. If our pastures should fail we ought to be prepared with a sufficient quantity of sowed corn, lucerne, orchard grass, vetches, crimson clover or some more succulent, rapid growing plant that could be mowed and fed in the green state in the stables. Without something of this sort we are running a great risk of poor returns from our dairy.

I notice from my milk book that some patrons make as high as 500 lbs. of cheese per acre, others 400 lbs., and others again as low as 300 lbs., and even 200 lbs. Why is there so wide a difference? Some may say it is luck, but as for my part I am not a believer in neither luck nor witchcraft. Every man, generally speaking, causes his own luck. If we succeed in any one thing we have got to make that a speciality. I do not believe in dabbling in all sorts and kinds of farming—where there are too many irons in the fire some must burn. That is my experience.

As to wintering dairy cows the first thing needful is a good, warm, comfortable stable, well ventilated, and supplied with plenty of straw for bedding. The cows should be fed regularly; let it be either twice or thrice a day, with good nutritious food, salted every other day; and, finally, good, pure water at their pleasure. Treat them kindly, keep them clean, milk fast and at a regular hour, and allow no talking while milking. Never wet the teats, as it is considered, above all things, the most filthy, causing them to crack. Give a few bran mashes before and after calving. Always take the chill off the water given to the cow for a day or so after calving.

Take a farm of 100 acres, stocked with 20 cows—For winter feed I would put in 10 acres of corn, five of which should be planted in hills and five in drills. In addition to this I would have 10 acres of clover hay cut in full bloom. The corn fodder and the straw that would be grown on the farm, if well tilled, cut up by a straw cutter, would be sufficient to feed 20 cows up to the first day of April, and also a span of horses, if a small quantity of grain be supplied. The ten acres of clover hay I would commence feeding the first day of April. I would also feed the remainder of the coarse grain which grew, or the five acres of corn and five acres of oats. This would be sufficient to feed the cows until grass grew. Now, if my estimates are correct, and I can cite you men who have pursued this course and realized $55 per cow, I think we must all admit that dairy farming is yet the most profitable.

The members of the club seemed to take a wrong meaning out of Mr. Losee's address in regard to making a speciality of one thing. They advised a mixed husbandry. Some found difficulty in curing corn fodder. Mr. Elgin Mott stated he stacked his corn fodder and found no trouble. His stacks were built hollow, by setting up a pyramidal frame in the centre. The stack is built on a scaffold of rails and short posts. In building, the bundles should incline upward toward the centre. By this means a circulation is created under and through the stack towards the centre which acts as a chimney.

The next president will be Mr. D. S. Butterfield. Subject, "Fruit."

New Durham, Ont. B. J. P.

We regret that the above communication had to lie over until now, on account of press of other matter.