

be. And even if he lives, and is able to work for a long time to come, we might relieve him from much care and anxiety by our exertions, and we might greatly increase our own opportunities for improvement." She followed out her ideas by fitting herself to be a book-keeper. Not satisfied with a small salary, she diligently applied her spare hours to acquiring a thorough knowledge of French and Spanish; and having an object in view, she learned rapidly. When she was able to write commercial letters in these languages, she soon commanded a salary of fifteen hundred dollars. Every morning she walked into the city with her father, where they parted to go to their separate places of business and met to return home in the afternoon. Most fashionable women had probably taken up as much time spending money during the day, as she had spent in earning it. Her example stimulated a younger sister, whom she aided in the development of her artistic talent, till she became a teacher of drawing in a large educational establishment.—*Ex.*

**Useful Receipts.**

**A BAKED APPLE PUDDING.**—Boil six apples well; take out the cores, put in half a pint of milk thickened with three eggs, a little lemon-peel, and sugar to the taste; put puff-paste round the dish, bake the pudding in a slow oven, grate sugar over it, and serve it hot.

**CAROLINA WAY OF BOILING RICE.**—Pick the rice carefully, and wash it through two or three cold waters till it is quite clean. Then (having drained off all the water through a colander) put the rice into a pot of boiling water, with a very little salt, allowing as much as a quart of water to half a pint of rice; boil it twenty minutes or more. Then pour off the water, draining the rice as dry as possible. Lastly, set it on hot coals with the lid off, that the steam may not condense upon it and render the rice watery. Keep it dry thus for a quarter of an hour. Put it into a deep dish, and loosen and toss it up from the bottom with two forks, one in each hand, so that the grains may appear to stand alone.

**ARROW-ROOT PUDDING.**—Simmer a pint of milk with a few whole allspice, coriander-seed, and half a stick of cinnamon for ten minutes or a quarter of an hour; then sweeten it with sugar, and strain it through a hair-sieve into a basin to one ounce and a half of arrow-root (about a tablespoonful and a half) previously mixed with a little cold milk, stirring it all the time. When cold, or as soon as the scalding heat is gone, add three large or four small eggs, well beaten, and stir well until the whole is perfectly blended. It may then be boiled in a well-buttered mould or basin, or baked in a dish with a puff-paste crust round the edge, and grated nutmeg on the top. From half to three-quarters of an hour will be sufficient to boil or bake it. When boiled, serve it with sauce. The flavour of the pudding may be occasionally varied by using a few blanched and finely-pounded or chopped sweet and bitter almonds—about one ounce of sweet, and half an ounce of bitter—or with orange-flower water, or vanilla.

**PICKLED CABBAGE.**—A correspondent of the *Country Gentleman* says: "In response to the enquiry, 'how to pickle cabbage?' I send the following, which my folks have tried several years, and I know to be good, and is liked by those who have eaten it. It keeps well a year, and how much longer it would keep I am unable to say. If one is not over nice in regard to the form in which it is served, I think it will suit the palate of any who are fond of the like pickle. Take any quantity of well-formed cabbage-heads, and thick-meated squash, or bell-peppers, and chop them fine and mix. Use about one-third pepper, and two-thirds or more of cabbage after being chopped; for each gallon take one heaping teaspoonful of ground cloves, about half the quantity of ground cinnamon, half a tea-cupful of whole mustard seeds, and two tablespoonfuls of fine salt; mix thoroughly and place it in a stone jar, and pour over it scalding hot cider vinegar; cover and set in the store room, where it will keep cool and not freeze. It will answer to use after 24 hours. Small green tomatoes or other vegetables may be added, if desired, and pickled whole. One who does not like to be at the trouble of stuffing peppers will here find an excellent substitute. The vinegar should not rise above the cabbage, only well saturate the mass."

**Poetry.**

**The Grass**

The grass, the grass, the beautiful grass,  
That brightens this land of ours,  
Oh, why do we rudely let it pass,  
And only praise the flowers?  
The blossoms of spring small joys would bring,  
And the summer-bloom look sad,  
Were the earth not green, and the distant scene  
In its emerald robe not clad.  
Then sing the grass, the beautiful grass,  
That brightens this land of ours;  
For there is not a blade by nature made  
Less perfect than the flowers.  
The grass, the grass, the feathery grass,  
That waves in the summer wind,  
That stays when the flowers all fade and pass  
Like a dear old friend, behind;  
That clothes the hills and the valley fills,  
When the trees are stripped and bare;  
Oh, the land would be like a wintry sea,  
Did the grass not linger there.  
Then sing the grass, the bonny green grass,  
That to all such a charm can lend;  
For 'tis staunch and true the whole year through,  
And to all a faithful friend.  
The grass, the grass, the bountiful grass,  
Oh, well may the gift endure,  
That never was meant for creed or class,  
But grows for both rich and poor.  
Long may the land be rich and grand  
Where the emerald turf is spread;  
May the bright green grass, which from earth we pass,  
Lie lightly o'er each head.  
Then sing the grass, the bountiful grass,  
That stays like a dear old friend;  
For whatever our fate, it kindly waits,  
And it serves us to the end. *Ex.*

**Miscellaneous.**

**Respectability of Farming.**

The cities are full of young men—many of them from the country—who are out of employment and are glad to work for enough to pay their board. They could save enough money by working on a farm for a few years to buy one for themselves. But they think it more respectable to sell pigs and measure tape. For my own part, I respect any man who is striving to make an honest living by any kind of manual or mental labour. But I give the preference to agriculture, because it is in itself the main foundation of our national prosperity, and because it calls into exercise the best faculties of our nature. A clergyman can be a farmer without soiling his cloth. As I was coming home to-day a city man asked me to give him a ride. "Do you live on your farm now?" he asked, "and how do you like it?" "Pretty well," I replied. After a few remarks as to the scarcity of water, what good sleighing we had had, and how warm it was to-day, &c., he remarked, "I wonder why you would not be a good man to keep tavern." It seems that he and a few others had built a tavern somewhere, and wanted some one to take charge of it. "If you had a few hundred dollars to buy furniture," he said, "you would get rich out of it." I told him I did not know enough to keep a hotel, and that I liked farming. "Dr." said he, "you could have a farm there, though I have known a good many farmers who went to keeping tavern that soon run the thing into the ground!" Now, all this was intended to be very complimentary. In his eyes a tavern-keeper was considerable of a man, and in return for giving him a ride, he wished me to go home with the comforting assurance that there was one man at least who thought I was fitted for something better than a farmer. It is to be feared that I did not thank him with that degree of warmth such kind intentions deserved. He will doubtless conclude that "these farmers are a boorish set; they don't know enough to be polite."—*Harris's Walks and Talks.*

**FEMALE FARMERS.**—When a young lady offers to hem a cambric handkerchief for a rich bachelor, she means to sow in order that she may reap.

An ugly young lady is always anxious to marry, and young gentlemen are seldom anxious to marry her. This is a resultant of two mechanical powers—the inclined plain and leave her.

**ALL THE SAME.**—An Irishman had to give the password at the battle of Fontenoy at the time the great Saxe was marshal. "The pass-word is Saxe; now don't forget it, Pat," says the colonel. "Saxe! faith, and I won't; wasn't my father a miller?" "Who goes there?" said the sentinel, after he had arrived at the pass. Pat whispered confidentially, "Baas, your honor."

**Advertisements.**

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We warrant the Marsh Harvester to be well made, of good material, and when properly used, not liable to get out of repair; to be a good grain-cutting machine upon which two experienced binders can bind in average grain, on suitable ground, from eight to twelve acres in twelve hours; and that it will work on as rough ground as any other Reeper

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Port Perry, March 23, 1863.

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**FIRST PRIZE BEE-HIVES!**

THE FIRST PRIZE has been awarded these Hives at the Provincial Fairs, and many County Fairs, for the last four years. They also obtained the first prize at the Michigan State Fair, held at Detroit last year. In fact they have always been awarded the first prize wherever they have been entered. During the last four years they have acquired a reputation unequalled by any hive heretofore offered to the public. They are now manufactured by steam-power, which will enable me to supply the increasing demand at the following rates, which include a right to make and use both double and single boarded Hives:

Single-boarded Hive.....	\$3.00
Single-boarded Observing Hive—Glass in two sides.....	7.00
Double-boarded Hive.....	6.00
Double boarded Observing Hive—Glass in one side.....	7.00
Single-boarded Observing Hive—Glass in one side.....	6.00
Double-boarded Observing Hive—Glass in two sides.....	8.00

All persons purchasing a Hive at the above rates, (which always includes the right to make), and preferring to order Hives of me, rather than make, will be supplied at the following prices—*D. B.* \$3.50; *S. B.* \$2.50; or if ordered in lots of three to one address, *D. B.* \$3.25, *S. B.* \$2.25, in lots of six, *D. B.* \$3; *S. B.* \$2. Hives sent safely as freight by rail to any part of Canada. Three Hives to one address for the same freight as one hive. Bee-keepers would do well to form clubs and order three or more Hives sent to one address, and thereby save freight.

**ITALIAN QUEENS AND BEES!**

Having secured the services of H. M. Thomas, one of the best practical apiarists in Canada, to assist me in breeding Italian queens, I shall be able to furnish any number at the proper season, bred from the very latest importations. *PRIZE* \$5 each. I will also furnish a limited number of Italian Stocks in the fall, at the following prices:—In the *D. B.* hive, \$20; in the *S. B.* hive, \$18; sent by express at the expense and risk of purchaser. The Canadian Bee Keeper's Guide sent to any address post paid for 25 cents, five copies for \$1. The trade supplied at a liberal discount.

Persons desirous of purchasing territorial rights for my Hives, would do well to apply at once, as I will sell for the next two months, Townships at from \$20 to \$30, and Counties from \$30 to \$150.

J. H. THOMAS,

Brooklin, Ontario.

*N.B.*—Parties residing in the Counties of Carleton, Russell, Clarks, Pontiac, Renfrew, Lanark, Leeds, Dundas, Stormont, Glen garry and Prescott, and desiring to purchase my Hives, must in all cases address their orders to  
**JOHN BENT ERSON,**  
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THE cheapest and simplest constructed Fork in use in the Dominion of Canada. Copy or Township Rights for the manufacture of the above Fork may be obtained from the undersigned.  
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