

to collect the water flowing from the farthest part of B C, to spread again over the interval between D E and B C. And in like manner, the subsidiary lines L K and I H must be drawn, always remembering that the distance between the gutters should not exceed thirty feet, or thereabouts, in this comparatively flat sort of work. The plough, with one steady horse, will complete this part of the job.

The next thing we have to do is to draw out the gutters to carry the water from the carriers to the gutters we have just made, and as nearly at right angles to them as possible: see fig. 1. In this plan, the curves of the lines form a series of loops, and the undulations of the meadow are mapped out by them as they go down round the hills, and up round the valleys. The water will be principally wanted about A in the figure. Taking care to go as nearly through the centre of the downward loops as possible, draw out with the plough, the line, 1, 2, 3, 4, 5, and fill up the interval with a, b, c. The intervals between these lines should not exceed forty-five, or, at most, fifty feet.

The next step is to bring in the water. First, clear the turf out of the gutters, and then, with a spirit level, setting a mark every two rods, allow the carrier a fall of about 2 inches if the nature of the ground will admit of it: less will do, but the carrier must then be made wider in proportion. The carrier must be carefully, very carefully, drawn out; if the greater quantity of water be required at A, it must retain its width and fall to that point; but if the water is chiefly required at the beginning end, the carrier should taper away to a point and the fall be lessened.

Supposing we have not enough water to irrigate the whole of the meadow at once, we must divide it into two or more parts: see fig. 4, where A B is a carrier as far as c and a watering gutter from c to B; a and b are watering gutters taken out of it. Now, to water the part on the left hand of the plan fig. 4, all that is necessary is to put a stop in A B at the point 1; and so on at 2, to fill the gutter b. Stops may be made of turves cut in wedge-form.

Lastly we have fig. 2, wherein will be seen the meadow finished for irrigation. This sketch will, we think, give a better idea of the whole arrangement of a meadow than our laboured explanation. A B is a carrier from the stream, tapering towards B; a is an irrigating gutter, also tapering towards B; b, c, d, e, are feeders perpendicular to the level-gutters 1, 4; 2, 5; and 3, 6.

The gutters are not to be cut every year in the same place, but there will be no loss of space in making new ones, as the turf taken from them will just fill up the old ones.

As this, the best and most modern of all the plans of laying out catch water-meadows, and the one that will work with the smallest supply of water, is also the cheapest to put into operation, we presume it will be acknowledged to be the best suited to this country. We can't see how it can cost five dollars an acre to lay out, and the annual expense of clearing out the gutters, repairing pen-stocks, etc., must be very trifling. The two principal things to be attended to in irrigation are no stagnation, and no rush of water to create furrows in the land.

Household-Matters.

Care of the sick.—Owing to the epidemic of scarlet fever just at present, a few hints about the care of the sick ones, might be useful to those who may not happen to know, or think much about it till it comes home to them, as it did to the farmer the other day, who lost 5 children out of six in a few days. One cannot but think, had every precaution been taken in the first case, the loss of life would not have been so great.

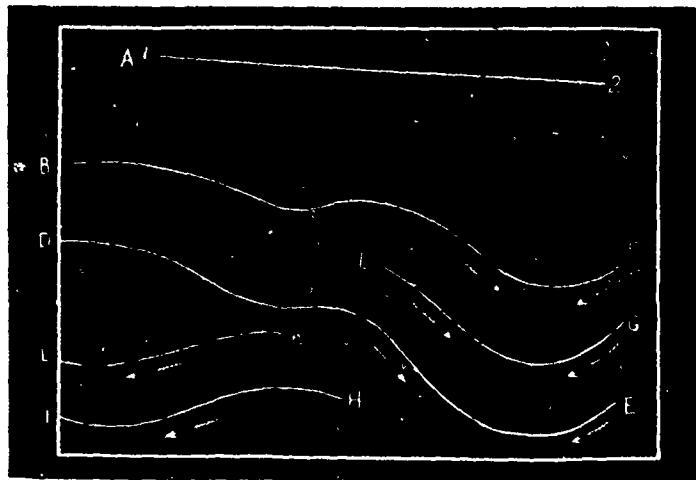


FIG. 3.

The first thing to do.—Take every article of furniture not absolutely necessary out of the room. Take up the carpet, put your patient into bed, tack up a sheet over the door, after dipping it into a solution of carbolic acid. Darken the window, if desired by the patient, put two or three saucers of chloride of lime about the room. Never allow child or animal

Lean Beef-Tea.—Cut a pound of lean beef into thin slices, after once boiling up, and well skimming, simmer the whole till reduced to one pint. A very little salt, but no other seasoning. See that there is not a particle of fat left in the whole when finished.

Mutton-broth.—This is made in the same way as chicken-broth, using only the neck part of the mutton; "lamb will not be so good." The great thing in sick cookery is to avoid anything that will upset the weakened stomach of the patient.

Sippets when the stomach will not receive meat.—On a very hot plate put two or three sippets of bread, pour over them some gravy from beef, mutton, or veal; sprinkle over a little salt, and serve up to the patient hot.

Macaroni.—Half apound of macaroni, broken up into pieces of about

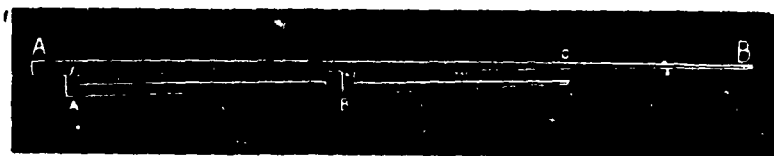


FIG. 4.

to taste anything left by the sick one, but get rid of it as soon as possible. A pail into which every thing is thrown when done with, with a sprinkling of chloride of lime over the top, then get it burnt, or buried, deep in the field.

One person must attend the patient and not leave the room till danger from contagion is over. If these small matters are attended to on the very first symptoms, life may be saved, and at any rate the rest of the family have every chance of keeping free. If these precautions are taken, or a doctor called in at once, and every care taken in carrying out his orders, as to time to give medicine, diet, &c., the patient will have every chance of recovery and you will have the satisfaction of having done your very best. As soon as nourishment is allowed, such as beef-tea, chicken-or mutton-broth, you will find a very nice way to make either by attending to the following rules.

Chicken-broth.—Cut up into small pieces the half of an old, or the whole of a young chicken. Take off the skin, and remove every particle of fat. Simmer in one quart of water till well reduced, a little salt. Strain while hot, then let it cool and take off every particle of fat remaining on the top. When required, warm it up and give the patient a little as directed by the doctor.

two inches long put into boiling water and cooked till quite tender, but firm. It will not keep its shape if too much cooked. Strain away the water, and add half a teacup of gravy, or milk, about $\frac{1}{2}$ pound of

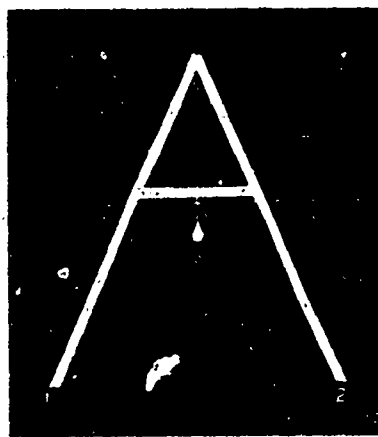


FIG. 5.

cheese grated or cut into very thin slices, a very little butter, a little salt, and a very small quantity of pepper. Throw these into the macaroni and stir gently. Be careful not to break it up too much: serve very hot. Another way is very good; turn the whole into a pie dish, and put into the oven just to brown over the top. (1)

(1) More indigestible than the former.—Ed.

Is cheese digestible?—May people complain that cheese with them is indigestible. We believe that in the majority of instances this trouble arises from eating uncured cheese. The people of England and Continental Europe eat largely of cheese, but almost invariably it is well cured and of good age. Old cheese is considered to be an aid to digestion. The high livers of England after a heavy dinner finish with a bit of rich old cheese and a cracker. They do this with the belief that it assists in promoting the healthful and vigorous action of the stomach. New cheese is well known to be very indigestible and instances are known when the eating of it has suspended the peristaltic motion of the bowels. If people would provide themselves with good cheese, and then refuse to consume it under three or six months after being made, we are convinced they would find almost invariably that it would prove a promoter of digestion. The grocers all over the land are greatly lacking in common sense enterprise in the matter of providing their customers with good well cured cheese. All Cheddar-made cheese is hard, unpalatable, and indigestible when young. When it has time to cure perfectly, and the rennet has opportunity to pre-digest and break down the curd, the cheese is softer and much more palatable as well as healthful. A good grocer will buy his cheese ahead of consumption and provide a good cellar or cool curing room where it may be cured at least three months before being put on the market. By buying two or three new cheese a week and developing them to a proper digestible stage he can soon quadruple his cheese trade. We know of grocers who have tried this plan and have increased the consumption of cheese in their locality as well as their own profits very considerably.

Hoard.

Another pretty dress.—This very pretty dress will answer for a child of 2 years, or any age up to five. It will look well made in two shades, one for the waist, skirt, and puffs, and the other shade for the frilling. A very handsome little dress would be one made in white, with insertion for the band, an embroidered frill round the neck, and a narrower one for the bottom of the puffed sleeves. This would make it a little more expensive, but



would always look new after every careful washing. It would be a very pretty cool dress for a little party. Made in printed calico for a very little child where it would want frequent washing, it will look and pay well for the trouble of making up. The quantity for making either of these dresses must be bought according to the age of the child and width of material.