

BOOK NOTICES.

PICTORIAL LIVES OF THE SAINTS, WITH REFLECTIONS FOR EVERY DAY IN THE YEAR. Edited by JOHN GILBERT SHEA, L. D. D. New York, Benziger Bros., 36 and 38 Barclay street, Printers to the Most Holy Apostolic See.

This beautiful volume has been compiled from "Butler's Lives," and other approved sources, to which are added—Lives of the American Saints recently placed on the calendar for the United States by special permission of the third plenary council of Baltimore; and also the Lives of the Saints Canonized in 1851 by His Holiness Pope Leo XIII. It is 358 pages, 338 pages, rich ink and gold large type, with nearly 400 illustrations, price \$2.00.

The Lives of the Saints cannot be too highly recommended to Christian families as the best reading for the home circle; for, as we learn, the constant reflection on such lives was the means of leading to sanctity such saints as Teresa, Ignatius of Loyola, and many others, may we not hope that, with the help of God's grace, they may at least tend to strengthen us in virtue and lead us to be truly Christian men and women?

The February number of this excellent journal, ever a welcome visitor to our table, is more than usually attractive this month, as will be seen by the following table of contents:—Dr. Brownson on the Worship due to Mary; Fairy Gold (concluded); Our Lady's Participation; Under Italian Skies; A Romantic and Saintly Life; A Favor of Our Queen; On the Blessed Virgin's Power to work Miracles; What led to the founding of the Carthusian Order; A Retribution of Providence; The Cathedral of Dublin; An Old English Ballad in praise of the Blessed Virgin; Leprosy in the Olden Times; The Miraculous Crucifix of Wijk; Favors of Our Queen—The Cure of a Religious; Missionary Enterprise; A Brother's Anguish; A Great Fraud Exposed; Letter from Paris; Catholic Notes; New Publications; Obituary. Several very excellent poems are interspersed in the number, and the youth's department is as bright and attractive as ever.

The March Magazine of American History is a spirited magazine number. Perhaps historical themes excel all others in freshness, if well treated. At all events, every article in the current issue of this popular periodical brings to light something new and engaging. "Fredericksburg First and Last," by Moncure D. Conway, is an exceptionally charming historical sketch of the beginning, middle and end of the most interesting campaign in Virginia, and fills the part of honor to the number as the most illustrated chapter. It is followed by Charles B. Peck's second paper on "John Van Buren: A Study in Bygone Politics," admirably written. The third contribution is a short and thrilling article on "The Wreck of the Saginaw," by Edmund B. Underwood, U.S.N. Then comes an elegantly illustrated paper, entitled "Historic Homes on Golden Hills," by the Editor, one of those unique and captivating chapters that always command a host of readers; it furnishes a glimpse of what Plainfield, Massachusetts, has given to the world in the way of prominent characters—notably ministers and editors—beginning with a sketch of Rev. William Richards, whose piety and statesmanship were so valuable to the government of the Sandwich Islands in its transition from a barbaric state. An excellent account of "The First Mayor of New York City, Thomas Watson," is from the pen of Dr. Charles W. Bartlett, Vice-President of the Rhode Island Historical Society. "An Interesting Landmark" by the eminent scholar, Andrew McFarland Davis. "The Birthplace of Chancellor James Kent," with illustrative maps, by William S. Keller; "Incidents in St. Walter Raleigh's Life," by Hon. Horatio King, and "The First Religious Newspaper in America," with facsimiles of opening pages, concludes the principal features of this rich, strong, animated number. Every article is worthy of the widest reading, and of careful preservation. The standing departments are provided with choice bits of entertainment. It is the best periodical of its kind in the world, \$5.00 a year in advance. Published at Lalayette Place, New York City.

CONSUMPTION CURED. An old physician, retired from practice, having had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure of Consumption, Bronchitis, Catarrh, Asthma and all throat and Lung Affections, also a positive and radical cure for Nervous Debility and all Nervous Complaints, after having tested its wonderful curative powers in thousands of cases, has felt it his duty to make it known to his suffering fellow creatures. Actuated by this motive and desiring to relieve human suffering, he will send free of charge, to all who desire it, this recipe, in German, French or English, with all directions for preparing and using. Sent by mail by addressing with stamp, naming this paper, W. A. NOYES, 149 Power's Block, Rochester, N.Y. 11-1866

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GOOD GRAPES. The Country Gentleman says, in the course of some remarks as to the best grape for growers to handle, that a very fine new type has been bred, and that it has not seen any which appear to promise better. It is called the Empire State. (We should prefer a more appropriate name.) Its handsome clusters and excellent flavor and its healthy growth are not always found in one sort. It is stated to be a cross of the Hartford and Clinton, and to be wholly a native sort, but George W. Campbell, who is high authority on grapes, thinks its fine flavor is partly owing to a dash of the foreign element in its character. Mr. Campbell writes to the Rural New Yorker that he finds the Francis B. Hayes grape (properly abbreviated to "Hayes") "the best and purest flavored of all the Concord seedlings," and from what little we have seen of it it has made a favorable impression.

A USEFUL HINT. Any farmer who keeps eight or ten cows can keep an equal number of sheep without feeling the expense, except for a little grain to be paid for, which will be more than offset by the money received for the wool, which ought to weigh five pounds, and bring on an average \$1.25. The lamb, if an early one and sold to the butcher in April, ought to bring \$6, and if sired by a thoroughbred Down ram, would possibly bring a dollar more. If the lambs are late and not saleable before July or August, they should bring at least \$4.

THE FEEDING VALUE OF OATS. The better farm economy and the feeding value of farm crops are understood, the more oats will be appreciated, and the larger will be their consumption on the farm. The idea is generally entertained that they are not so profitable to raise as corn, and hence are always made to take a secondary place. In the first place, let us compare the cost of producing an acre of oats and their value with corn. It is estimated that \$4 per acre will cover the cost of ploughing, sowing, harvesting, and stacking, including seed. The straw, if valued by the amount of fat and flesh-forming principles it contains, is worth about half as much as an equal quantity of ordinary meadow hay, or about one-third as much as the same weight of corn. In other words, if the product of oat straw be a ton per acre, it is equivalent in feeding value to half a ton of meadow hay, or one-half bushel of corn. The feeding value of any kind of food is determined by chemical analysis, which fixes the feeding value of a bushel of oats at about two-thirds that of a bushel of corn. If, therefore, a crop of oats be 38 bushels per acre, it will require a ton of oat straw and thirty-six bushels of oats to equal the feeding value of the thirty-six bushels of corn. If the product of corn be sixty bushels per acre, it will require a ton of the oat straw and seventy bushels of oats to make a feeding equivalent. Again, there is a difference of at least \$3 an acre in favor of the production of the oats, particularly if the oats are cut early and fed in the sheaf, no allowance being made for the cornstalk, for which the oats stubble makes full compensation by allowing the land to be prepared so much earlier for wheat.

HOUSING FRUIT AND VEGETABLES. J. H. J., writing in the Cultivator, says:—Farmers well know the labor required in handling fruit and potatoes to store in the cellar. I will give my way of saving some of it. Instead of using a basket, I use boxes that hold from one to three bushels—such boxes as I get at the boot and shoe dealers. Before using them, I see that they are all properly nailed, and also make holes in the ends to be used for handles, or a piece of leather from some old strap can be nailed on, and will answer the same purpose. These are taken to the field or orchard, to be filled as occasion calls for, and they are then stored away without being emptied, until it is time to sort the apples or potatoes. By the use of such boxes with time and labor is saved in handling; they are in a good, compact form for storing away; as one can be set over another, and no bins or large boxes are required, and they are not only good for one year's use, but will last for many years. Many farmers will think such boxes too expensive; with me they only cost about twice as much as the cheap kind of labor necessary to make bins hold the same quantity. The boxes cost me ten to fifteen cents each, and I think in two years they will pay for themselves in the labor saved, to say nothing about the rough handling of fruit or potatoes by the use of a basket when they are handled over several times. If the reader will get a few boxes this fall and try them, I think next fall he will surely get more, and will continue to do so until his wants are fully supplied.

NOTES. It probably makes little difference in the consumption, but potatoes, even at present prices, and they are not very high, are much the dearest vegetable food that comes on the table. Wheat flour or corn meal are cheaper as there is little waste in preparing them. In fact, the price of wheat is in some Western markets even less per bushel than the price of common potatoes.

It is a remarkable fact that, although we have in this country the best breeds of cattle to be found in any portion of the globe, yet the majority of farmers have no system of breeding, and use cows in the dairy that give only one-third the quantity of milk and butter that could be derived from an animal from well known milking and butter breeds.

It is true that the longer a hog is kept the greater the likelihood of loss from disease or accident; but so far as the loss from disease is concerned, the risk is rendered more than proportionately greater by wintering. The change from green to dry, hard food is favorable to the development of disease. The severities of the weather are also apt to induce disease.

In horse breeding it is as important that the mare should be perfect as that the stallion should be so. In fact, some consider it more so, and this is especially the case with the horses of the Arabs, who for centuries excelled all other nations in their breed of horses.

Sheep effectually keep down the weeds and grasses. They are as beneficial to some pastures as the pruning knife is to the orchard. They will eat anything that is green and tender, and young briars, weeds, bushes and other growths are consumed, thereby saving the farmer much labor, while by their droppings they prepare the field for the plough.

The following is the method of curing hams that received the prize at a New England fair: To every 100 pounds of meat take 6 pounds of salt, 2 ounces of saltpetre, 2 pounds brown sugar, 1 1/2 ounces potash and 4 gallons water. Mix them and pour the liquid over the hams after they have been in the tub two days, they having been rubbed with fine salt when put in the tub. They should remain in this pickle six weeks, then taken out, hung up three days to dry and smoked.

A man has named his dog "Wellington," because of the animal's proficiency in reading a bone apart.

THE HOUSEHOLD. (The Editor is prepared to answer all questions on matters connected with this Department. (Specially prepared for THE POST and TRUE WITNESS.)

COOKERY FOR LENT.

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