straight edge across the end of the bed, and with a stick or the end of your rake handle make a mark or furrow about an inch deep along the side of the straight edge; sow the seed in this furrow thin and regularly, and draw the earth level over them, and then make another row about one foot from the first, and proceed as before. When the seeds are thus sown, place the board on each row and walk across it, this will supersede the necessity of rolling.

After culture,—"When the plants are up a few inches, thin out from the main crop, and let them stand three or four inches apart, and keep them clear of weeds." They will ripen in the fore part of August, when they must be pulled up and laid on the ground to dry, after which, cut off the stalks and put the onions

into some airy loft.

It will be seen from the above directions, that these onions can be raised without the trouble of saving the roots through the winter, to transplant in the spring. Fresh seed can be had every spring, at a triffing expense.—Ib.

RECIPES.

To Pickle Meat.—Six pounds of salt, one pound of sugar and four ounces of salt petre, boiled with four gallons of water, skimmed and allowed to cool, forms a very strong pickle, which will preserve any meat completely immersed in it. To effect this, which is essential, either a flat stone, or heavy board must be laid upon the meat. The same pickle may be used repeatedly, provided it be boiled up occasionally with additional salt to restore its strength, diminished by the combination of part of the salt with the meat, and by the dilution of the pickle with the juices of the meat extracted. By boiling, the Albumen which would cause the pickle to spoil, is coagulated and rises in the form of seum and must be carefully removed.

A ham of about ten or twelve pounds weight will require about three-fourths of a pound of salt and one ounce of soft sugar to be well rubbed into it, and will be ready in four or five days, if turned and rubbed every day. The time meat requires salting, depends upon the weight of it, and how much salt is used. If it be rubbed with a heavy hand it will be ready much sooner than if or-

ly lightly rubbed.

Dry the salt and grind it with the sugar in a mortar.

Pork requires a longer time to cure (in proportion to its weight) than beef; a leg of pork should be in salt eight or ten days, turn it and rub it every day.—Ib.

BUTTER.—" Best common salt, two parts; saltpetre, one part; sugar, one part—beat them up together, so that they may

be completely b

and clese it up to Butter prepare be distinguished be remarked, the has stood for a fethat he has foun position not enly taint of rancidit richer, and more salt alone.

When butter it tion, it should can come in convered with a pin sweet butter, in and after that is again so nicely a this manner, poufill every vacuity

BRUISED OATS
feeding horses on
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HINTS AND

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Tortoise shell a rubbed into them A large stone p

thing to keep it co Lamps will hav wick-yarn in stron

Baaked beans ar They should be p night before they put in a colander,