

come practically acquainted with it. But from a letter in the *Mark Lane Express*, by a Mr. George Griffith, we infer that another market is about to be opened up to the corn growers of America. After mentioning the failure of supplies from the north of Europe he says:—

If we look, on the other hand, to America, at least for this season, we cannot expect that she can send us enough wheat and flour to bring down the home price sufficiently to relieve the great hardships that the working classes are now laboring under, especially as the Greek merchants are transplanting their scene of operations from the Baltic and the Black Sea, to America, it being well known from their great command of capital, and the combined manner in which they act, that high prices always follow in the wake of their operations.

Yet amidst all the adverse views of our future, as to the price of bread, there is one channel by which we may hope to have it sold at a moderate, if not a low price, and that is, by the use of Indian corn, when ground and dressed.

By the blessing of Providence this year's crop of Indian corn in America is superabundant, the various estimates putting it down at from 800 to 1000 millions of bushels, and it must be apparent that our present high prices and the fear of their continuance will cause the people of Great Britain to turn their attention to the use of this valuable article of food.

More than half the population of the United States live upon it, and the following may be relied upon by those of our fellow-countrymen who have never known what Indian corn flour is.

It is ground in the same way as wheat, the stones being kept wider apart than for wheat, and driven more slowly; and as the stones used in the United States are made in England, there will be no difficulty in procuring them.

It is also ground into grits, called "Hominy," by large hand steel-mills, similar in construction to those used for grinding coffee.

Hominy is eaten by the rich and the poor in America, and men can work more, longer, and have better health, (inasmuch as it is an antagonist to indigestion) than with any other food, animal not excepted; and it has one great advantage, that it can be eaten hot or cold. It is used in water, milk, or broth, as oatmeal is with us, four pounds' weight being enough for ten persons; it is also made into stirabout; and although American wheat is amongst the finest in the world, Indian corn flour is more nutritious. When broken in a steel mill, it is put to soak all night in warm water, and with bacon or milk twelve pounds will last one man a whole week.

In another form it is called "Samp," the skin is scalded off, and used as peas porridge with pork.

Wheat flour when mixed with one third Indian corn flour is preferred to bread made altogether from wheat.

It is also used as pudding, blended with milk, eggs, and treacle.

The French-Canadians burn the skin off, and boil it in milk for breakfast; in fact it can be mixed with or adapted to anything.

The non-use of it in England arises from its not having been tried, and the climate of the south and east parts of England will be found favorable for its growth.

One pound of this meal put into a quart of water, with three parts of water added at intervals whilst boiling, will weigh four pounds and a-half when served up in a dish.

In Portugal, Spain and Italy it is the principal food of the people, and it is now extensively used in Ireland. It improves on acquaintance, as wherever it has been introduced the sale rapidly increases.

Indian corn flour therefore, if adopted in Great Britain, will tend to reduce the price of wheat flour materially; and hoping that the foregoing remarks will be of more use than Mr Caird's statistics or Mr. Sturge's alarming circulars, neither of whom have proposed any remedy for the present burdensome prices,

I remain, yours truly,

GEORGE GRIFFITH.