

from the Presidents, Secretaries, and other officers of Agricultural Societies.

IN ENGLAND there is everywhere promise of an abundant, although not an early harvest.

Horticulture has lost one of its most distinguished men in Sir JOSEPH PAXTON, M. P. for Coventry, who died at Coventry on 8th June in the 62nd year of his age. He rose by energy from a humble sphere of life, was gardener to the Duke of Devonshire, published several useful and elegantly illustrated works on botany, and horticulture, and designed the original crystal Palace Building of 1851, which brought honors upon him. It was not so much in science and literature that he excelled as in thorough business ability, which enabled him to take a high place among his fellows.

The deaths of CHARLES WATERTON, the genial naturalist, and of SIR JOHN RICHARDSON, the distinguished zoologist, are likewise announced in the English papers.

DOMESTIC RECEIPTS.

SOUP MAIGRE.—Flour and fry a quart of green peas, four onions sliced, one carrot, one turnip and one parsnip. Pour on them three quarts of water; let it simmer till it will pulp through a coarse sieve, give it one boil and serve it.

NEW ENGLAND CHOWDER.—Have a good haddock, cod, or any other solid fish; cut it in pieces three inches square; put a pound of fat salt pork into the pot, set in on the hot coals and fry out the oil; take out the pork and put in a layer of fish, over that a layer of onions, and so on alternately until your fish is consumed; mix some flour with as much water as will fill the pot; season with black pepper, and salt to your taste, and boil it for half an hour. Have ready some crackers soaked in water till they are a little softened, throw them into your chowder five minutes before you take it up; serve in a tureen.

BEAN SOUP.—"A bachelor of 30 years" wishes a receipt for bean soup. Get a wife that knows how to make it.—*Eureka, in Country Gent.*

SWEET CIDER.—A M. Ward, Hartford Co., Conn., writes: "After years of 'fussing' with cider to 'make it good' I have this season found the short road to perfection. Took cider direct from the press, heated nearly to a scald over the fire, returned it to a barrel, and have since made daily use of it with great satisfaction."—*American Agriculturist.*

TURNIPS.—Peel them, and boil in plenty of water, in which has been put some salt; boil till tender, and serve either whole or mashed.

CARROTS.—This root varies quite as much as the potato. Some are quickly done, even in twenty minutes, and some require two hours. They should be scraped, and boiled in water and salt; serve out in quarters, lengthways.

MUFFINS.—Take 1 qt. new milk, 2 eggs, 2 tablespoonfuls yeast, butter the size of an egg. Warm the milk, and mix with other ingredients at night; in the morning turn into muffin rings, or drop on tins, and bake a light brown. To be eaten with butter for breakfast.

DOUGHNUTS.—To one quart of milk add 1-2 lb. of butter, 1 1-4 lbs. of sugar, 1 teaspoonful of soda, and two of cream of tartar dissolved separately in as little water as possible. Mix with sufficient flour, and boil immediately.

HOW TO MAKE GOOD BUTTER FROM FROZEN CREAM.—Before churning, put the cream into a tin vessel and put it over a kettle of boiling water. Bring the cream to a scalding heat. Let it gradually cool to a temperature of 60°; then churn. If you want a rich yellow color, finely grate two common sized carrots to a gallon of cream. Put a little water to the pulp, thoroughly extract the juice, and put this into the cream and churn. *The above is communicated to the Cultivator by a lady.*

SALTING AND PACKING PORK.—I will tell you my mode after an experience of forty years. I allow the hogs to cool after killing; take out the bones cut off the hams and shoulders; then cut the side pork into strips of convenient width; put in a quantity of salt in the bottom of the cask; then put in a course of meat, laying the pieces on the edges; then a covering of salt; then another course of meat, and so on until the cask is full. The whole is carefully kept covered with brine as strong as salt and boiling water will make, skimming the boiling brine so long as anything rises. The brine is put on cold, and I am careful to know that there is always undissolved salt in the barrel. It is not found necessary to scald the brine in spring. I sometimes use saltpetre and sometimes not. Hams and shoulders are salted in separate casks.—*American Agriculturist.*

TO CORRESPONDENTS.

Communications are to be addressed (pre-paid) to the Secretary of the Board of Agriculture, Prof. Lawson, Dalhousie College, Halifax, N. S. Communications must be in the Editor's hands not later than the 15th of the month, if intended for the ensuing number.

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