

Poetry.

The Farmer Feedeth All.

BY CHARLES G. LALAND, IN "GOLDEN RULE."

My lord rides through his palace gate,
My lady sweeps along in state,
The sage thinks long on many a thing,
And the maiden muses on marrying;
The minstrel harpeth merrily;
The sailor ploughs the foaming sea,
The huntsman kills the good red deer,
And the soldier wars without e'en fear;
But fall to each, whate'er befall,
The farmer he must feed them all.

Smith hammereth cherry red the sword,
Priest preacheth pure the Holy Word,
Dame Alice worketh broodery well,
Clerk Richard tales of love can tell,
The tap-wife sells her foaming beer,
Dan Fisher fisheth in the mere,
And courtiers ruffle, strut and shine,
While pages bring the gaudy wine;
But fall to each, whate'er befall,
The farmer he must feed them all.

Man builds his castle fair and high,
Wherever river runneth by,
Great cities rise in every land,
Great churches show the builder's hand,
Great arches, monuments and towers,
Faint palaces and pleasing bowers,
Great work is done, be't here or there,
And well man worketh everywhere;
But work or rest, whate'er befall,
The farmer he must feed them all.

The Household.

Recipes.

CURING HAMS AND SHOULDERS.

Lay them on a board, sprinkle them lightly with fine salt; let them lie two days before putting in the tub. Cover the bottom of the tub with fine salt. Lay in the hams and cover them with the following:— $\frac{1}{2}$ lb. salt, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ oz. salt-petre, to a gallon of water. Keep them in eight weeks if large ones, six weeks if small; when they may be taken out and smoked. For dried beef, use the same recipe, leaving it in the brine about three weeks.

DRY-SALTING HAMS.

The proper mixture for 100 pounds of meat is 4 lbs. fine salt, 4 oz. brown sugar, and 2 oz. of salt-petre. Mix these ingredients, and spread over the flesh surface of the meat. The mixture must be kept evenly distributed over the surface.

QUEEN PUDDING.

Take one pint fine bread crumbs (or their equivalent in bread soaked and rubbed through a colander), one quart of milk, one cup of sugar, the yolks of four eggs beaten, a piece of butter the size of an egg, and the grated rind of one lemon; beat the bread, milk and eggs light, then beat in the other ingredients, and bake until done, but not watery; whip the whites of the eggs to a stiff froth with a cup of sugar and the juice of one lemon; on top of the pudding spread a layer of jelly or jam; then the whites of the eggs; brown slightly and serve hot. It may be made without jelly, and eaten with hard sauce.

APPLE JELLY.

One peck of sharp green apples, pare them and core them, put them into a well tinned sauce pan, pour on them one quart of spring water, put them over a slow fire till all of a wash, pour through a new flannel bag, when cold to every pint of juice add a quarter of a pound of loaf sugar, boil fast and skim it well until it jellies, pour it into moulds for dessert, double the quantity of sugar if wanted to keep all year.

TO KEEP MINCE-MEAT.

Mince-meat, prepared at any time of the year, may be kept perfectly sweet for months by packing it in stone jars and covering the surface with an inch of molasses, or with a layer of lard.

CHOW-CHOW.

Half a bushel green tomatoes, 1 doz. onions, 1 doz. green peppers, all chopped fine; sprinkle over them a pint of salt; let it stand over night, pour off the brine, and cover with good vinegar. Cook slowly 1 hour, drain and pack in a jar. Take 2 lbs. sugar, 2 tablespoonsfuls cinnamon, 1 each of allspice, cloves, and pepper, $\frac{1}{2}$ tea-cup ground mustard, 1 pint hot eradish; mix the spice, mustard, and horseradish, with vinegar, make boiling hot and pour over the other ingredients. Pack in a jar, cover and set in a cool place.

A DURABLE WHITEWASH.

For a good out-door whitewash, that will not rub off, mix unsalted lime with about as much water as will be required in use, and add about half a pound of tallow for each peck of lime. The heat of the lime in slaking melts the tallow, which should be thoroughly stirred in and the stirring be continued while using. Spoiled lard, or other grease, will answer in place of the tallow.

GOOD CEMENT.

A good cement to mend broken china is made by mixing a thick solution of gum Arabic with plaster of Paris, until it becomes a sticky paste. Stick the broken edges together with this, and let them remain three days.

Plaster of Paris, mixed with water to the consistency of cream, forms an excellent article for mending lamps that have become loose, for covering cracks and holes in white walls, &c.

CEMENT FOR IRONWARE.

Beat the whites of eggs to a froth, and stir into them enough quick lime to make a paste, and add iron file dust to make it thick. The quick lime should be reduced to fine powder before mixing with the egg. Fill the cracks in ironware with this cement, and let it remain several weeks before using.

WATER-PROOF GREASE FOR BOOTS AND SHOES.

Linseed oil, 1 pint; oil of turpentine or camphene, $\frac{1}{2}$ pint; yellow wax, $\frac{1}{2}$ pound; Burgundy pitch, $\frac{1}{2}$ pound. Melt together with a gentle heat, and when required for use warm and rub it in well before a fire or in a hot sun.

Humorous.

A good suggestion is like a crying baby at a concert—it ought to be carried out.

"We prey for meat," as the foxes remarked when they jumped into the poultry yard.

"What is that man yelling at?" asked a farmer of his boy. "Why," chuckled the urchin, "he's yelling at the top of his voice!"

The latest advance in refining the English language is, instead of saying he "is raising the old Harry," to remark that he "is elevating the ancient Henry."

An eccentric clergyman lately said in one of his sermons that "about the commonest proof we have that man is made of clay is the brick so often found in his hat."

We wonder if there is a woman living who ever got a new carpet of which she didn't grab up a handful and hold it to her waist, to see what the effect would be if worn as a skirt.

While an Iowa woman was struggling in the water, and likely to drown, her husband yelled out: "New bonnet—swim for life!" and she kicked out and safely reached the shore.

A Scotchman asked an Irishman: "Why were half farthings coined in England?" Pat's answer was, "To give Scotchmen an opportunity of subscribing to charitable institutions."

An old minister once said to a young preacher, who was complaining of a small congregation: "It's as large a congregation, perhaps, as you will want to account for at the day of judgment."

A young Highlander, on taking leave of his sweetheart, a short time back, remarked, "I'll see ye at the Kirk the morn, Maggie, if we're spared, and if we're no spared I'll see ye on Monday."

A man never really understands the doctrine of total depravity until he has worn a pair of white pantaloons to a picnic and sat down on a plate of custard pie. An event of this kind will simplify a whole system of theology.

"Maria," said the pious husband, "them wicked Smiths are allowing their children to play in the yard on Sunday. To-morrow I'll sick the dog on their chickens. The judgment of heaven must be visited on 'em in some way."

"The sun is all very well," said an Irishman, "but the moon is worth two of it; for the moon affords us light in the night-time, when we want it, whereas the sun's with us in the day-time when we have no occasion for it."

A negro about dying was told by his minister that he must forgive a certain darky against whom seemed to entertain very bitter feelings. "Yes, sah," he replied, "if I dies I forgib dat nigger; but if gets well dat nigger must take care!"

There is nothing so tends to shorten the lives of old people, and to injure their health, as the practice of sitting up late, especially the case when there is a grown up daughter in the family. We publish this item at the earnest request of several young men.

"Any children?" said the proprietor of the house, a gaunt, harsh woman, with a voice who could grate a nutmeg on, to the proposing tenant of her building. "Yes, ma'am," meekly replied the tenant; "but, if you desire it, of course I can drown them."

New Reading.—"Dennis, my boy," said a school-master to his Hibernian pupil, "I fear I shall make nothing of you—you've no application." "An', sure enough sir," said the quick-witted lad, "isn't it myself that's being told there's no occasion for it? Don't I see every day in the newspapers that 'No Irish need apply,' at all, at all!"

Napier.—"What are they ga'en ta dae wi' Sir Robert the noo, for a his gran' doin's in Abyssinia?" "Troth, John, I canna jist say; aiblins they'll mak' him a peer." "A peer! Hout, mun, they canna dae that." "An' what for no? Sure the Queen can mak' any one a lord." "Ah, weel a wot she can; but if she war to mak' him a' the lords that ever war, still he'd be nae-peer!"

Alarming.—During a steam voyage, on a sudden stoppage of the machinery, considerable alarm took place, especially among the female passengers. "What is the matter? What is the matter?" For heaven's sake tell me the worst!" exclaimed one, more anxious than the rest. After a short pause, a hoarse voice replied, "Nothing, ma'am, nothing! Only the bottom of the vessel and the top of the earth are stuck together."

A Knowing Trick.—An Italian innkeeper confessed to a priest, who asked him if he never greased the teeth of his guests' horses to prevent their eating. He replied that he had never done so. The next time he confessed that he had committed the act several times. "Why," said the priest, "you told me last time that you had never done it." "Holy father," replied the innkeeper, "I did not know the trick then."

Impropriety.—"Madam," said a polite traveller to an eccentric old, "if I see fit to help myself to this milk, is there any impropriety in it?" "I do not know what you mean; but if you mean to insinuate that there is anything nasty in that milk, I'll give you to understand you've struck the wrong house. There ain't the first hair in it, for as soon as Dorothy told me the cat was drowned in the milk, I went and strained it right over."

Plain English.—A hungry countryman was exploring one of the quiet lanes in the city for a dinner, when his ears were saluted by a shrill voice from an eating-house, which uttered, in rapid tones, the following incomprehensible jargon: "Biledam-ancapersons—Rosebeefrosgoos—Rosemutton-taters—Biledamancabbagevegetables—Walkinsir-talseatsir!" The astonished man hastened his pace, in order to find a house where they spoke plain English.

Josh Billings visits a skating pond.—Having heard so much said about skatin' parks, and the grate amount of health and nussel they impart to the present generation at a slight advance on fust cost, I hawt a ticket, and went within the fence. I found the ice in a slippery condition, covering five akkers of artifishul water, which is owned by a stock kumpany, friz to order. Upon one side of the pond was erected a little grocery buildin', where the wimmin sot on benches, while the fellers, kivered with blushes, hitched the irons to their pheet. It was an exciting scene. I was ready to

holler bully, or lay down and roll over. But I kept in and aaked with glory. Helth was pictured on many a knobble brow. As the female angels put out on the pond, side by side with the male angels, it was the most powerful scene I ever stood behind. The long red tapes from their nex swam in the breeze, and the feathers in their jockey caps fluttered in the breeze, and other things (too much to mention) fluttered in the breeze. I don't think I was ever more crazy in mi life on ice. I felt like a canal hoss turned suddenly out to grass.

Mark Twain's Hotel.—Having lately opened an hotel, I send you these, my rules and regulations: This house shall be considered strictly inn-temperate. None but the brave deserve the fare. Persons owing bills for board will be bored for bills. Boarders who do not wish to pay in advance are requested to advance and pay. Boarders are expected to wait on the cook—for meals. Sheets will be nightly changed once in six months, or more if necessary. Double boarders can have two beds with a room in it, or two rooms with a bed in it, as they choose. Boarders are requested to pull off their boots before retiring, if they can conveniently do so. All money and other valuables are to be left in care of the proprietor. This is insisted on, as he will be responsible for no other losses. Relatives coming to make a six months' visit will be welcomed; but when they bring their household furniture, virtue will cease to be a forbearance. Dreams will be charged for by the dozen. Stone vaults will be furnished to snoring boarders, as the proprietor will in no wise be responsible for the broken tin-pan ums of other ears.

Commercial.

LONDON MARKET.

London, October 14.

GRAIN.

Deithl Wheat, \$1.85 to \$1.95; Treadwell, \$1.75 to \$1.85; Red Winter, \$1.70 to \$1.80; Spring, \$1.70 to \$1.80; Barley, 90c. to \$1.50; Peas, \$1.16 to \$1.18; Oats, \$1.00 to \$1.05; Corn, \$1.00 to \$1.10; Rye, 80c to \$1.00; Buckwheat, 80c to \$1.00.

MEATS.

Lamb, per lb., 7c to 8c; Beef, per 100 lbs., \$5.50; Mutton, per lb., 6c to 7c; Veal, 4c to 6c. Dressed hogs, \$5.75 to \$6.25; Live weight, \$5.00 to \$5.25.

PRODUCE.

Eggs, per doz., 20c to 22c; Keg butter, 18c to 20c; Keg butter, retail 22c to 25c; Roll butter, 20c to 22c; Cheese, factory, $7\frac{1}{2}$ to 8c; Tallow, 6c; Tallow, rough, 4c; Lard, per pound, 15c to 17c; Fleece wool, 27c to 28c; Hay, \$8 to \$9; Straw, per load, \$2 to \$4; Turnips, 25c; Carrots, 25c to 30c; Potatoes, per bag, 80c to \$1.00; Onions, per bush., 75c to \$1.00; Beans, \$1.00 to \$1.20; Cordwood, dry, \$4.00 to \$5.00; Cordwood, green, \$3.00 to \$4.00.

FRUIT.

Apples, per bushel, 40c.

LIVE STOCK.

Cattle, per 100 pounds, live weight, \$3 to \$4; Sheep, each, \$4 to \$5; Lambs, each, \$2.50 to \$3; Milch cows, each, \$30 to \$40.

POULTRY.

Turkeys, each, 75c to \$1.50; Chickens, per pair, 40c to 55c; Ducks, per brace, 60c to 75c; Geese, each, 50c to 60c.

HIDES.

Sheep skins, \$1 to \$1.50; Lamb skins, 45c to 60c; Calf skins, untrimmed, 8c to 9c; Calf skins, trimmed, 10c to 11c; Calf skins, dry, per skins, 12c to 14c; Hides, No. 1, 4c to 4 $\frac{1}{2}$ c; Hides, No. 2, 4c to 5c.

TORONTO MARKET.

Toronto, Oct. 14

Wheat, fall, per bushel, \$1.00 to \$1.14; Wheat, spring, per bushel, \$1.04 to \$1.07; Barley, per bushel, 72c to 85c; Oats, per bushel, 39c to 40c; Peas, per bushel, 73c to 75c; Dressed hogs, per 100 lbs., \$6 to \$7; Chickens, per pair, 30c to 45c; Fowls, 40c to 50c; Ducks, per brace, 40c to 60c; Geese, each, 50c to 60c; Turkeys, 60c to \$1.25; Butter, lb. rolls, 24c to 26c; Butter, large rolls, 21c to 23c; Butter, tub dairy, 20c to 22c; Eggs, fresh, per dozen, 19c to 20c; Apples, per bbl., 75c to \$1.50; Potatoes, per bush., 40c to 50c; Onions, per bush., 90c to \$1; Tomatoes, per bush., 40c to 60c; Turnips, per bush., 40c to 50c; Carrots, per bush., 35c to 40c; Cabbage, per dozen, 50c to 60c; Hay, \$9 to \$14; Straw, \$9 to \$11.

MONTREAL MARKETS.

Montreal, Oct. 14.

Flour—Receipts, 8,700 bbls. Market quiet and weak, buyers sellers apart. Prices without any decided change. Sales of 100 bbls. superior extra at \$5.75; extra at \$5.60 to \$5.65; 400 bbls. spring extra at \$5.15; and 100 bbls. fancy at \$5.40. Grain—Unchanged.

Butter—Sales of choice dairy at 24c to 25c. Ashes—Pots easier, firsts \$4.50 to \$4.60; pearls steady, firsts held at \$6.

BUFFALO LIVE STOCK MARKET.

Buffalo, Oct. 14.

Cattle—Receipts to-day, 1,275 head, making the total supply for the week thus far, 9,860 head. The market was moderately active, and fresh arrivals being mainly consigned through. All good stock was disposed of at full strong yesterday's rates. Sales of 100 cars.

Sheep and Lambs—Receipts to-day, 4,400 head, making the total supply for the week thus far 13,200 head. The market was fairly active. Sales of 13 cars at full strong opening prices of the week. The yards are bare of stock.

Hogs—Receipts to-day, 4,100 head, making the total supply for the week thus far 19,000 head. All good offerings were disposed of. Yorkers sold at \$6.05 to \$6.15; heavy at \$6.20 to \$6.30. About 9 cars of common remain unsold.

AN IMPORTANT SALE.—Robt. Knox & Son, one of the chief exhibitors of Berkshire at the Western Fair, sold from the pens there, Col. Wyndham, of Sambo strain, for \$350, to Mr. Smith, of Detroit; also two young sows at a corresponding price; a litter of nine, of four days' old, were sold at \$10 each. Messrs. Knox realized in the sale \$1,350.

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