Recipes.

PUMPKIN PIES.

Cut the pumpkin into small pieces. Take out the seed and inside, but do not pare it. It must be well grown and thoroughly ripened, and not watery. Put the pieces in a sauce pan, with only a few spoonfuls of water—not more than four; cover close, and let it cook gently, so as not to scorch, until the water has all evaporated, and the pumpkin has cooked quite dry, and of a rich, dark, orange color. While hot sift it through a coarse sieve. Season only as much as you are needing for the day.

For one large pie—one egg, one tablespoonful of molasses, four tablespoonfuls of condensed milk, and enough new milk to make it as thin as you wish, or, if you have it, half milk and half cream, instead of condensed milk; sugar and spice to suite the taste. Bake till a clear, rich brown, but do not blister or scorch.

A NEW PRESERVE.

Sister Bodkin had a new kind of preserve that we all liked very much. While she was washing dishes I wiped them so that I could have the chance of asking her how she made them. She said—take fair, sweet apples with firm flesh, pare them nicely, cut them across the core in slices the fourth of an inch thick, remove the seeds but not the core, as it improves the appearance of the preserve. Boil very gently in a little water until tender, and then lift them carefully on plates. Take half the number of lemons that you had of apples, cut them across the core in slices the same thickness of the apples, remove the seeds, and spread the slices on earthen platters. Take pulverized loaf-sugar—the weight equalling that of the fruit before boiling--sprinkle half of it over the lemon slices, let it stand a few hours till liquid enough has formed to cook them in, then drain it off and put it over the fire in a porcelain-lined kettle with the rest of the sugar. When it boils drop in both lemon and apple slices, and boil gently until the fruit is clear. For those who dislike the flavor of lemon peel, the apples can be used as above, substituting lemon juice for lemon slices, or the apples can be left whole if the cores are carefully cut out.

THE SUN CHOLERA MIXTURE.

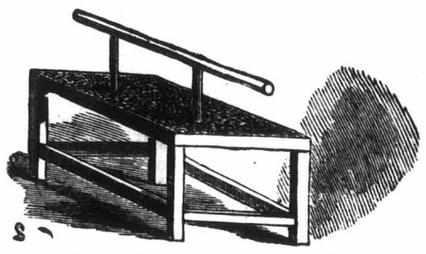
More than forty years ago, when it was found that prevention for the Asiatic cholera was easier than cure, the learned doctors of both hemispheres drew up a prescription which was published (for working people) in the New York *Sun*, and took the name of "the *Sun* Cholera Mixture." Our contemporary never lent its name to a better article. We have seen it in constant use for nearly two score years, and found it to be the best remedy for looseness of the bowels ever yet devised. It is to be commended for several reasons. It is not to be mixed with liquor, and therefore will not be used as an alcoholic beverage.

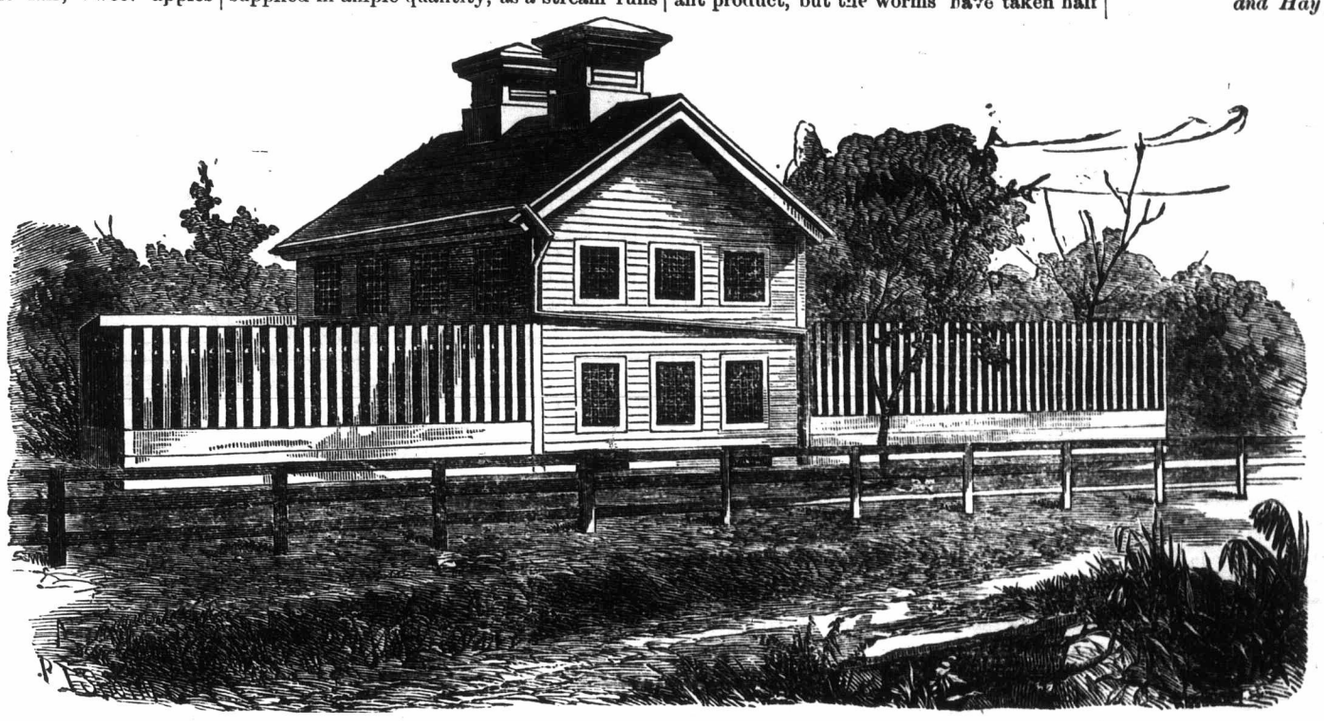
Tinct opii,
Capsici,
Rhei co.,
Menth pip.,
Camphor.

Mix the above in equal parts: dose, ten to thirty drops. In plain terms, take equal parts tincture of opium, red pepper, rhubarb, peppermint and camphor, and mix them for use.—In case of diarrhœa take a dose of ten to twenty drops in three or four teaspoonfuls of water. No one who has this by him and takes it in time will ever have the cholera. We commend it to our Western friends and hope that the receipt will be widely published. Even when no cholera is anticipated, it is an excellent remedy for ordinary summer complaint.—*Journal of Commerce.*

Model Poultry House.

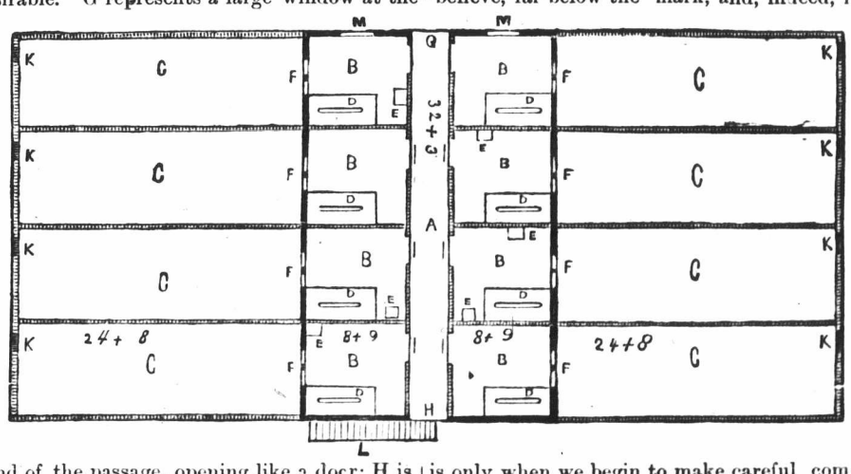
Nowadays barns cost as much as churches used to, and poultry houses are sometimes more roomy and better built than oldtime dwelling houses. So much attention is given to improved poultry, and the demand at remunerative prices is so great, that comfortable buildings for fowls can be afforded. The elevation and ground plan presented in this number represent the fowl house erected by Mr. S. J. Bestor of Hartford, Ct. It is 21 ft. front and 32 ft. deep, and the upper story is a pigeon loft, every window of which opens inward like a door, the opening being covered with wire netting, 2 inch mesh. The whole of the building is well ventilated, the cupolas at the peak and air holes below, which can be regulated at will, admitting fresh air to both stories. Pure water is also supplied in ample quantity, as a stream runs





S. J. BESTOR'S POULTRY HOUSE, HARTFORD, CONN.

through a trough lined with zinc, in each yard. The partitions of the building and yards are of slat work. The outside fences around the yard are slat work at the top, built upon a base of boards 3 ft. high, the whole being 8 ft. 9 inches high. The rooms in the building are 8 x 9 ft. The yards C C, are each 24 x 8 ft. K K are small doors in the base board for the exit of fowls when desirable. G represents a large window at the



end of the passage, opening like a door; H is the main entrance. I I are doors leading from the passage to the rooms B B. At F, the lower and center pane of glass is removed for exit of the fowls. M, windows; E, movable nests; L, stairway. The perches are at D, The first cut represents one of the roosts

—tables covered at the top with zinc, and coated with loose sand ½ an inch or so deep, renewed every morning. The vigor and thrift of Mr. Bestor's poultry show the value of cleanliness, pure air, water and good accommodation in general.

[We procured this illustration from the Buffalo Live Stock Journal Company. None of our Canadians, that we are aware of, have as yet quite as expensive a house for their poultry, but many contemplate building poultry houses, and some have good ones now erected. The plans adopted in these illustrations may be carried out advantageously without quite as expensive a building. We do not doubt but that ere many years, Canada will show a better one than this.]

DESTRUCTION OF CROPS BY INSECTS.

Horace Greeley, in his essay on "What I Know about Farming," says:—

"If I were to estimate the average loss per annum to the farmers of this country from insects at $100,000,000 I should doubtless be far below the mark. The loss of fruit alone by the devastations of insects within a radius of fifty miles of this city must amount in value to millions. In my neighborhood the peach once flourished, but flourishes no more, and cherries have been all but annihilated. Appies were till lately our most profitable and perhaps our most important product, but the worms have taken half our average crop and sadly damaged what they have not utterly destroyed. Plums we have ceased to grow or expect. Our pears are generally stung and often blighted. Even the currant has at last its fruit-destroying worm. We must fight our paltry adversaries more effectually or allow them to drive us wholly from the field."

The above estimate, great as it seems, is, I believe, far below the mark, and, indeed, it is only when we begin to make careful computation of the average annual loss to this country by insect depredations and express the sum in round numbers that we can form any intelligent conception of its magnitude. The State of Missouri alone loses annually from fifteen to twenty million dollars at the very least, and the loss to the southern cotton-growing States the present year within a single fortnight by a single insect (the cotton worm, *Anomis Xylina*) was lately estimated at twenty millions. There is not the least doubt but that the damage inflicted by insects on the farmers of the United States exceeds tenfold the united damages of all other animals put together. It is rarely (if ever) that entire crops are destroyed by birds, rats or squirrels, yet we all know that a single minute insect—the Chinch-bug—often so injures a crop of wheat that it is not worth the cutting.—*From the Western Planter.*

From our Australian Exchanges.

AGRICULTURAL STATISTICS OF VICTORIA FOR 1872-73 ABRIDGED.

The agricultural statistics of Victoria for the year ended March 31, 1873:—

Land in Occupation, Enclosed and under Tillage, 1873.

Land in occupation, acres	10,741,745
Enclosed, acres	9,789,592
Under tillage, acres	963,091

Average of Wheat, Oats, Barley, Potatoes and Hay for 1873.

crop.	1973.
Wheat,	326,504 acrs.
Oats	125,505 "
Barley	21,251 "
Potatoes	38,517 "
Hay	121,375 "

There was a decrease in 1873 compared with 1872 of 8,045 acres in the wheat, a decrease of 50,439 acres in the oats, an increase of 4,479 acres in the barley, an increase of 547 acres in the potatoes and an increase of 18,169 in the hay. But the decrease of these crops was much more than made up by the increases on other crops, particularly on the permanent artificial grasses, which show an increase themselves of no less than 54,439 acres.

Yield of Wheat, Oats, Barley, Potatoes and Hay for 1873.

Crop.	1873.
Wheat	5,341,104 bushels.
Oats	2,454,225 "
Barley	443,221 "
Potatoes	132,997 tons.
Hay	159,994 "

Hence, while wheat fell off in its annual acreage in 1873 to the extent 8,045 acres, it increased in its yield to the extent of 890,309 bushels. That was owing to the very splendid season, not confined to Victoria, but experienced throughout all these colonies. So with regard to oats.

The average yield of wheat this year was 16.5 bushels to the acre; of oats, 19.6 bushels to the acre; of barley, 20.8 bushels to the acre; of potatoes, 3.5 tons to the acre; and of hay 1.3 tons to the acre. This, with the exception of potatoes and hay, is much above the average of 1872.—*South Australian Chronicle.*

CURE FOR BEE STINGS.

A correspondent of the *British Gardener's Magazine* writes:—"On the 15th of April last a young man, employed near bees, had the misfortune of being stung. No remedy being near at hand, I remembered Mr. Gordan's note on the cure of bee stings, at page 461 of the *Gardener's Magazine* for 1872. I recommended him to apply the common soil to the wound, as described by Mr. Gordon, and it immediately relieved the pain and prevented the swelling. Such a receipt is more valuable than gold to all who have anything to do with bees. I formerly used common blue for bee stings, but common soil is preferable."