

HORTICULTURAL ITEMS.

SHIPPING APPLES TO ENGLAND.—The Woodstock times says: It is the intention of parties in this country, who have apples suitable for shipment, to send their crops to the Liverpool markets. This was tried last year and with good results, and the present season will see a much larger exportation of fruit than previously. We have heard of one gentleman in the Niagara district, who has a contract to ship 2,000 barrels. The fruit trade of Canada could be greatly increased if our farmers were wise.

TRIMMING EVERGREEN HEDGES.—By cutting back with a knife, the foliage of the interior of any evergreen hedge is more perfectly preserved than by shearing a smooth surface like a wall, which makes the surfaces only extremely dense and tends to exclude light from the interior.

ALL dead leaves in the orchard, garden and pleasure ground should be collected and placed as a mulch around the trees, bushes, vines and canes. A few shovel-fuls of compost thrown over them will keep them from being blown away by wind.

A TREE has lately been cut in Ohio, which is declared by experts to be 762 years old.

A large flowered and fleshy plant which flourishes in British Columbia, Oregon, and California, possesses a most astonishing tenacity for life. Botanists have great difficulty with the plant, for it will revive after being dried, pressed, and lain in a herbarium for several years. Dr. Lyall once immersed a species of the plant in boiling water, to stop its growing propensity, yet more than a year and a half afterwards, it showed symptoms of vitality, and in May, 1863, produced its beautiful flowers in the Royal Gardens at Kew.

EYE SIGHT.

Milton's blindness was the result of over-work and dyspepsia. One of the most eminent American divines has for some time been compelled to forego the pleasure of reading, has spent thousands of dollars in vain, and lost years of time in consequence of getting up several hours before day and studying by artificial light. Multitudes of men and women have made their eyes weak for life by the too free use of the eye-sight in reading fine print and doing fine sewing.

In view of these things it is well to observe the following rules in the use of the eyes:

Avoid sudden changes between light and darkness.

Never begin to read, or write, or sew, for several minutes after coming from darkness to a bright light.

Never read by twilight, or moonlight, or of a cloudy day.

Never read or sew directly in front of the light, or window, or door.

It is better to have the light fall from above, obliquely over the left shoulder.

Never sleep so that on first awaking

the eyes shall open on the light of the window.

Do not use the eye-sight so scant that it requires an effort to discriminate.

Too much light creates a glare, and pains and confuses the sight. The moment you are sensible of an effort to distinguish, that moment cease, and take a walk or ride.

As the sky is blue and the earth green, it would seem that the ceiling should be of a bluish tinge, and the walls of some mellow tint.

The moment you are instinctively prompted to rub the eyes, stop using them.

If the eyelids are glued together on waking up, do not forcibly open them, but apply the saliva with the finger; it is the speediest dilutant in the world. Then wash the eyes and face in warm water.—Ex.

DON'T NEGLECT.

Do not neglect—what? Why that stitch that is broken in the heel of your stocking; that seam that has started in your husband's coat; that little rent in your child's frock; that peep-hole in the elbow of your boy's spencer; that stitch that is broken, wherever it is found. "A stitch in time saves nine," "An ounce of prevention is better than a pound of cure." A destitute boy had given him a pair of new shoes. In a day or two the strings broke. He carelessly failed to replace or repair them. In two weeks the shoes were ruined, which ought to have lasted him six months, and all for the neglect of keeping them tied. Was not this the characteristic of the lad which made him so poor.

A neighbor of mine bought a new harness. In a few weeks a stitch broke here; a little longer, and a strap gave way there, soon a buckle failed. One place he tied up with a string; another was tagged with wire; another was left. By and by one of his strings gave way at a critical time; his horse took fright; his buggy was badly broken, his harness nearly ruined, himself hurt; and all for the neglect to keep his harness in repair. I know a woman who seldom mends anything. She generally has a ragged family, and large bills. Our great losses are from little rents and breaks. A sharp eye to the stitches, will save an immense amount of time, money and patience.—Ex.

London Christmas Market.

We believe no Market House in Canada surpasses the fine show of beef and other meat to be seen there. We have not space to enumerate, but we cannot help admiring a very fine cow that was fed by Mr. Irwin of Westminster, weighing 1,830 lbs. It was slaughtered by Mr. J. Santo. Another cow aged 4 years, fed by Mr. Cuisack of Elgin, the fat on the ribs measuring 5 inches on the square, and cut diagonally across the ribs 7 inches. It was slaughtered by Elson and Dodson.

Duty.—Duty is far more than love. It is the upholding law through which the weak become strong, without which all strength is unstable as water. No character, however harmoniously famed and gloriously gifted, can be complete without this abiding principle; it is the cement which binds the whole moral edifice together, without which all power, goodness, intellect, truth, happiness, love itself, can have no permanence; but all the fabric of existence crumbles away from under us, and leaves us at last sitting in the midst of ruin, astonished at our own desolation.

SPITEFUL.—Here is an amended quotation by a married man, who has been waiting for his wife to put her things on.

Hope springs eternal in the husband's breast; Wives never are, but always to be, dressed.

From the Prairie Farmer.

CIDER.

Every year, as the season for making cider approaches, various new recipes for keeping it sweet, are published.

I think I am somewhat posted on this subject of making and preserving cider. There has up to this time, been worked up at my Cider and Fruit House on my fruit farm near this city, about five thousand bushels of apples. These were first pressed and the juice put into large vats—as yourselves have seen—and allowed to become vinegar by purely natural means—under the influence of light, sun, and air. Of course I have improved the opportunities I enjoy, for noticing the juice of the apple in all its different stages of fermentation and approaches to pure cider vinegar; these observations have extended through a period of nearly ten years, and some account of them may not be uninteresting.

It is the usual custom with most farmers and fruit growers, to gather up all the apples that are unfit for any other use, put them in a wagon and carry them to the nearest cider mill to be made into a family drink; the time selected for this work is generally a rainy day. The result is an inferior article, and the reason for this course lies in the fact that the apple juice is held to be so cheap a drink that only about one person in fifty is willing to pay such a price for it as will justify any one in making it from sound, well-ripened apples.

Now the two most important things in making cider that will keep, and be worth keeping, are good, clean, sound apples, and a clear, cold day for working it.

When such apples are used, in such weather, with ordinary care in racking off after it settles and before it begins to ferment, and then again when it has by fermentation reached a stage that suits the