

stalks are as large almost as the tomato vine, and in ninety days produces as much mulch for manure as an acre of green clover of the same character and value, either as manure or food, and hence forms a very valuable and cheap mulch. Cultivate the spaces between the rows of vines with the horse hoe, in the spring, lightly.

About the 1st June open a very narrow furrow with a small plough, drop the peas in this furrow in hills about 3 feet apart, say 12 to 15 peas in each hill, and cover with the plough or hoe, and cultivate a little to keep down weeds. Half a bushel will seed an acre of vineyard, and costs about \$1.50 in Baltimore. During July and August it makes a very perfect shade for the grapes, and early in September, while coming into flower, furnishes a large quantity of litter for mulching and manure for the ensuing winter, and in no way exhausts the soil, because it returns to it more carbon and nitrogen than it abstracts, and it only takes potash, lime, &c., from the sub-soil to return it to the top soil in a state better fitted for the food of plants. The *early black* is said to be the best pea for a northern climate.

WINTER PROTECTION

At the close of the season, the vines left for bearing the following year should be bent down and covered with soil after the manner of the blackberry or raspberry, or covered with any kind of litter such as the above.

PROTECTING FRUIT-TREES FROM MICE.—Now is the time to be on the watch for the field mice. If the trees have not been secured by wrapping a sheet of paper around the stem at the ground and painting it with coal tar, or by placing a piece of tin or stove pipe around them, care should be taken after every fall of snow to tramp the snow firmly around each tree. The mice travel under the snow, and will not dig through when it has been made compact by tramping. Orchards standing in grass, are particularly exposed to the depredations of field mice and will require careful attention.

Poultry Yard.

AN OLD GOOSE.—The Salem (Mass.) *Gazette* says a young spring goose was exhibited in Salem market by John Bradstreet, of Topsfield, last week, weighing seventeen pounds. This was one of four hatched by an old goose seventy-four years of age. The average weight of the four was fifteen pounds.

COCHIN CHICKS AT BIRMINGHAM SHOW.—The report of the Birmingham Show shows a falling-off of £100 in poultry sales compared with last year. This is, no doubt, to be attributed in a great measure to the holders of birds being unwilling to dispose of their best specimens. Capt. Heaton refused £25 per pen for his two first-prize pens of Buff Cochins, and the gentleman who offered this would doubtless have given a higher price, but Capt. Heaton declined to sell; £15 15s. was also refused for another pair of Buff hens; £10 10s. for a pair of Buff pullets; and £15 15s. for a Buff cockerel, and I have no doubt that many other large sums were refused in other classes. These came under my own notice.—C. F. E., in *Agricultural Gazette*.

ROUF IN POULTRY.—We have received a number of letters lately, describing the swollen face, sneezing, running at the eyes and nose, offensive odour, and all the other symptoms of that pest of the poultry-yard known as rouf. Some of the writers, apparently not experienced poultry-keepers, have asked the name and treatment of the disease.

The best remedies are warm, dry housing, cleanliness, nutritive and somewhat stimulating food and medicines. In our own cases we generally give as medicine some iron and stimulants combined. One of our most successful breeders tells us that he has found great benefit from the use of a stimulating medicine sold by the herb doctors under the name of "composition powder," though why this should be better than any other stimulant we are at a loss to know.

Some of our readers may like to try this remedy, so we insert his directions:—"Bayberry $\frac{1}{2}$ lb., best ginger 2 oz., cayenne pepper $\frac{1}{2}$ oz., cloves $\frac{1}{2}$ oz., all finely ground and well mixed. I have given it at night and in the morning, and those that have been very bad I have sponged with warm water. Of course, I do not send you this as a specific, but as far as my experience goes I have not seen a failure."—Q. The dose would be half a teaspoonful mixed into a cream with a little gum, treacle, honey, or starch. The remedy is worth a trial, but it must be tried in conjunction with warmth, shelter, and dry lodging.—*Field*.

The Household.

Receipts for the Volunteers, &c.

PLAIN IRISH STEW FOR FIFTY MEN.—Cut fifty lbs. of mutton into pieces of a quarter of a pound each, put them in the pan, add eight lbs. of large onions, twelve pounds of whole potatoes, eight tablespoonfuls of salt, eight table spoonfuls of pepper, cover all with water, giving about half a pint to each pound, then light the fire, one hour and a half of gentle ebullition will make a most excellent stew. Mash some of the potatoes to thicken the gravy, and serve fresh beef, veal, or pork, will also make a good stew. Beef takes two hours doing. Dumplings may be added half an hour before the stew is done.

COFFEE FOR A MESS OF TEN SOLDIERS.—The canteen saucepan holds ten pints. Put nine pints of water into a canteen saucepan on the fire, when boiling add $7\frac{1}{2}$ ozs. of coffee, (the ration) mix them well together with a spoon or piece of wood, leave on the fire for a few minutes longer, or until just beginning to boil. Take it off, and pour in one pint of water, (cold) let the whole remain for ten minutes or a little longer. The dregs of the coffee will fall to the bottom, and the coffee will be clear. Pour it from one vessel to the other, leaving the dregs at the bottom, add your ration sugar or two tea-spoonfuls to the pint; if any milk is to be had, make two pints of coffee less; add that quantity of milk to your coffee, the former may be boiled previously. This is a very good way for making coffee even in a family, especially a numerous one, using 1 ounce to the quart, if required stronger. For a company of 80 men, use the field stove, and four times the quantity of ingredients.

PEA SOUP.—Put in your pot half a pound of salt pork, half a pint of peas, three pints of water, one teaspoonful of sugar, half one of pepper, four ounces of vegetables, cut in slices, (if to be had) boil gently two hours, or until the peas are tender, as some require boiling longer than others, and serve.

TEA FOR 80 MEN—which often constitutes a whole company. One boiler will, with ease, make tea for 80 men, allowing a pint to each man. Put 40 quarts of water to boil, place the rations of tea in a fine net, very loose, or in a large perforated ball, give one minute to boil, take out the fire, if too much, shut down the cover; in ten minutes it is ready to serve.

HOW TO PRESERVE BOOTS AND SHOES.—A gentleman in a communication to the *London Mechanics' Magazine*, says:—"I have only had three pairs of boots (no shoes) for the last three years, and I think I shall not require any for the next three years to come. The reason is, I treat them in the following manner: I put a pound of tallow and half a pound of rosin in a pot on the fire; when melted and mixed, I warm the boots, and apply the hot stuff with a painter's brush, until neither the soles nor upper leather will suck in any more. If it is desired that the boots should immediately take a good polish, dissolve an ounce of beeswax in an ounce of spirits of turpentine, to which add a teaspoonful of lamp-black. A few days after the boots have been treated with the tallow and rosin, rub over them the wax and turpentine, but not before the fire. Thus the exterior will have a coat of wax alone, and shine like a mirror. Tallow, or any kind of grease, becomes rancid, and rots both stitching and leather. But the rosin gives it an antiseptic quality which preserves the whole."

HOME-MADE FIGS.—Peaches, to be peeled, cut in two, the pits taken out. Make a thin syrup of sugar and water, put the peaches in while the syrup is hot, and nearly boil for a few minutes. Then take them out and place in a slow oven to dry. They are said to be better than the true figs.

NOTE BY ED. C. F.—We are indebted to a lady correspondent for the above receipts. She will please accept our thanks for them.

FOR TOOTHACHE.—A little horse radish scraped and laid on the *crest* of the side affected, will, in many cases, it is said, give speedy relief. Another way is to place a little scraped horse radish in the mouth, or the tooth, and just around the gum. It relieves rheumatic pains in the gums and face also. The mouth may afterwards be rinsed with a little camphorated water, lukewarm.

HOW TO KEEP SIRUP FROM RUNNING OVER WHEN BOILING.—Take sweet cream and drop in one drop at a time when it rises; this is sufficient, if the sirup is sweet, and much easier than dipping.

ENGLISH CHRISTMAS PUDDING.—Two lbs. superfine flour; 2 lbs. beef suet; 2 lbs. raisins; 2 lbs. currants; 2 lbs. sugar; 2 dozen eggs; 2 gills brandy; 2 ounces allspice; made into a thick batter with new milk. Boil eight hours.

EFFICACY OF ONIONS.—A writer says.—We are often troubled with severe coughs the results of colds of long standing, which may turn to consumption or premature death. Hard coughs cause sleepless nights by constant irritation in the throat, and a strong effort to throw off offensive matter from the lungs. The remedy I propose has been tried by me and I often recommend it to others with good results, which is simply to take into the stomach before retiring for the night, a piece of raw onion, after chewing. This esculent, in an uncooked state, is very heating, and tends to collect the waters from the lungs and throat, causing immediate relief to the patient. Sliced onion, in a raw state, will collect poison from the air, and also from the human system when taken internally, or externally applied to the arm pits.

Salve for Frost Bites.—The following is the receipt for *Wahler's Frost Salve*, so long known and valued in Germany, but the recipe for which has been kept a secret till recently purchased by the government of the kingdom of Wurtemberg, and made public:—21 oz. mutton tallow, 21 oz. hog's lard, 4 oz. peroxide of iron (red iron rust,) 4 oz. Venice turpentine, 2 oz. oil of bergamot, 2 oz. bole armeman, rubbed to a paste with olive oil. Heat together the tallow, lard and iron dust, in an iron vessel, stirring with an iron spoon constantly till the mass assumes a perfectly black colour; then add gradually the other ingredients, stirring till well mixed. It is applied upon linen, daily, and its effect upon even the most painful frost sore is most extraordinary. In all probability, for other similar wounds it would also be an excellent application.—*Ex.*

Miscellaneous.

Flax Companies.

The successful operation of a company formed in Toronto for crushing flax seed, to procure linseed oil and cake, is an event that justifies congratulation. It is the first step, we believe, that has been taken by an incorporated company in Upper Canada to produce any manufactured article from the flax plant. As an advance, therefore, on any previous enterprise in the same line, we trust it may be the harbinger of further progress.

The Company was incorporated, we believe, under the Joint Stock Companies' Act, cap. 63, Consolidated Statutes, but a statute passed last session, provides better facilities for incorporation, and affords greater protection both to the public and shareholders.

It is hoped that advantage will be taken of this Act to form local companies for the culture of flax, erecting scutching mills, and purchasing crops from the grower at remunerating prices—the subsequent conversion of the crop being managed by the company. But this system to be carried out on an extensive scale, might require a larger amount of ready capital than can be generally contributed in Canada, more especially in the towns and villages; for instance, to supply farmers with sufficient seed to sow one thousand acres, and to purchase the produce at maturity for conversion into fibre, a cash capital of \$24,000 would be required, and this not including the requisite outlay for buildings, conveniences for carrying on the business and machinery. The profits of the company would be the difference paid for the straw, with its cost of conversion, and the price at which in its prepared condition, it is sold to the spinners. By prudent management a company of this kind, at present prices, ought to realize thirty per cent on the capital invested.

But we beg to suggest another mode of carrying out the flax culture by incorporated companies, which shall be essentially farmers' companies, in which the farmers will be the principal stockholders, and by which they will derive larger profits than by merely selling their straw at the flax mill; and this without the necessity of any cash contribution, except a small sum required to be paid in by the provisions of the Act requiring ten per cent. on the capital