was fit to plough about as soon as my neighbors' *dry land.* I planted six acres of corn, on the part I ditched; and from that six acres, I took off 400 bushels of shelled corn that was *good* and *sound.* This proves to my satisfaction that our low, wet lands, when well ditched, are our *best* lands. I would say to one and all of those for whose ben fit I write, hold up your heads: "For in due seas n you shall reap, if you faint not"—in ditching. Do not back out at the noise of a few frogs; just go to work and dig a good ditch, and drain the water off from them, and they will soon be missing. LUTHER BROWN.

DAMSON CHEESE.

However much we may advocate fruit culture in our pages, we leave the cooking department to others; but there is no general rule without an exception. There are many ways to do many things, but there is only one way to make *good* Damson Cheese. Whence it took the name of cheese, we know not, unless it be from its firm, cheese-like texture, when well made—which it will be if the following recipe is adhered to:—

Put the Damsons in a stone jar, which place in an oven or on a stove until the juice runs freely, the fruit is perfectly tender, and the stone separate from it. Remove the stones with a silver or wooden spoon; measure the pulp in a preserving pan, and place it on the fire and boil, until the liquid is evaporated, and the fruit left dry. Whilst this is doing, have ready a quantity of white loaf sugar, allowing half a pound of sugar for every quart of pulp, *as measured when put into the pan.* Let this sugar be rolled fine, and then heated in the oven in a pan until it is so hot that the hand cannot be kept on it. In this hot state, mix the sugar *thoroughly* with the dry pulp, also hot from the fire. It will become very firm, and does not require to go on the fire again. Put it into jars or glasses whilst hot, and when cold, cover and put away.—*Horticulturist.*

CHEAP AND EFFICIENT MODE OF SAVING APPLES.

MR. EDITOR,—I send you a description of a new and interesting method of saving winter apples, which a neighbor, Mr. Amos Chambers, has found out and practised for three seasons with success. It consists in making a large box of inch boards, sufficient to hold several waggon loads, which is lined up with the same material, and nailed to two-inch scantling, leaving that space between the outside and the inside; the bottom is made of lattices; and the whole rests on the ground upon four-inch scantling. The winter apples are carefully gathered and put into this box, which is placed near the middle of the orchard, in the shade of an apple tree. The top of the box is covered over with boards in the same manner as the sides, with two thicknesses, leaving a space between them—the top of course made waterproof to exclude the rain. It is left in this manner until just before the commencement of hard frost that would be liable to freeze the apples; the box is then banked up with earth, a few inches around the bottom, to exclude the air from going under it, the casing of two inches around the box is filled with dry loam or any kind of dry earth, and the top under the roof is also covered to the depth of an inch or two with earth, which effectually excludes the air from the apples; they then freeze up solid, and no rotting takes place, and will be found in excellent condition in the spring; and it is rather surprising that the flavor is not in the least injured. The air is left to circulate freely through the latticed bottom—the cover being left on loose, so as only to shed the rain. An opening with a lock-up shutter may be made near the top of the box, for the convenience of taking out apples at any time.

The above plan makes it an easy matter to house the apples without removing them from the orchard. Now, I would propose from the above data, that fruitgrowers erect a neat and ornamental building in their orchard, or in some convenient place, to be built on the same principle, to be lined up in a similar manner, and the casing filled with earth, or any substance that will exclude air, and act as a partial non-conductor of heat, with means for ventilating in the fall.

From some cause, there are very few cellars that will preserve apples or other fruit during a Canadian winter. Having tasted of the apples alluded to, I can bear evidence that they have preserved the finest flavor, and have been kept to the date I am now writing. There is a difficulty, in other methods, in keeping the temperature at a certain point in this changeable climate, which would be otherwise necessary for apples.

Yours respectfully,

T. G WILSON.

Ontario, Saltfleet, C. W., May 16th, 1854.

TEETH OF ANIMALS.

The following remarks are taken from the Transactions of the Royal Society, and may be read with interest:—

Professor Simonds, the Veterinary Inspector of the Society, proceeded to deliver the first part of his Lecture on the Indications of Age, furnished by the structure of the teeth and the general developments of growth in cattle, sheep, and pigs. On this occasion, he confined himself to the indications furnished by cattle, reserving for his second lecture the consideration of those connected with sheep and pigs. The discussion of the various points brought forward was of the highest interest in a scientific and practical point of view, and their elucidation strikingly promoted by the lecturer's continual reference to a great number of colored diagrams on a large scale. He particularly alluded to two of the results of his own investigations on the structure of the teeth, as being, he believed, perfectly new to physiologists.