

times as much, and so on. And the more we take out in one year, the more rapidly will the land be exhausted. Now, if lime (or gypsum) by its mode of action enables us in the same time to extract three or four times as much matter from the soil, in the form of increased crops, it must so much the more rapidly exhaust the soil, in the same way as we should drain a well sooner by taking out 50 than by removing only 5 gallons a day." We must restore in the shape of manure what the crops carry off, if we would keep up the fertility of the soil. The old rhyme assures us that

"Lime and lime, *without manure*,
Will make both land and farmer poor."

HOW TO COOK SALSIFY OR VEGETABLE OYSTER—COFFEE MAKING.

To the Editor of the Agriculturist.

Through the winter and spring, Salsify is a favorite dish on our table. We usually prepare it by boiling in milk until the slices are tender, adding pepper and salt, and a good slice of butter. When ready to serve, stir in two or three well beaten eggs, taking care not to let it boil afterwards. This is very nice poured over slices of toast.

Another way I have learned by a few trials which husband pronounces decidedly good. Boil until tender a pint or more of salsify, mash fine, then add pepper, salt, butter, a few spoonfuls of milk or cream, a little flour, and two beaten eggs. Make into small cakes, and dip in flour or egg batter, and fry of a light brown. Perhaps some of your country friends who, like us, live far from market, will pronounce this a good substitute for fried oysters.

Would a few simple rules on "Coffee making," be out of place in your columns? Experience has taught me that it is *not* "the easiest thing in the world to make a good cup of coffee," but, on the contrary, a very easy thing to fail. I know that in my early housekeeping days, *my* coffee was often poor; why, I could not tell. If the few hints that experience has taught me, will save *one* young housekeeper the mortification I have felt, I shall be amply repaid.

First then, wash quickly through two or three waters as much coffee as you want to roast, then carefully look it over, taking out impurities and every unsound kernel. Put it into a dripping-pan, and place in the oven, with the doors open until the coffee is dry; then with a lively fire and frequent stirring, let it remain until the kernels are a light brown all through. Then pour into a close vessel and cover tightly. When wanted for use, take a table-spoonful or more for each person, grind rather fine, and stir into it sufficient cold water to wet every particle. Before adding to your coffee boiler, look to it that the vessel is perfectly clean. It is not enough that it has been rinsed out,—it must be thoroughly washed out with a cloth. You will, perhaps laugh, but I have seen many an otherwise good cup of coffee made bitter and black from not obeying this simple direction. Pour to the coffee as much boiling water as you require, and let it once boil up, when it will be ready for the table. Let your cup be warm if the weather is cold, and your cream too, and my word for it, every time you fill your husband's cup, you will say (to yourself I mean,) "how beautifully yellow it does look."

EDITH.