AGRICULTURAL.

TRIALS OF A FARMER'S WIFE.

A feeling of despondency and bitterness is common among the wives of wealthy farmers, and with the best of reasons, for if there is a slave on earth it is the wife of one of those same wealthy farmers. I saw this very clearly in my girlhood, and remember well a lively discussion with my mother, wherein I asserted that, for any enjoyment of life, I would rather marry the owner of forty acres of land than of one hundred and sixty. For, in a close observation of many families, I had learned that in proportion to the increase of property—which means land—was the diminution of privileges for the wife. With the small farm, she could visit and go about otherwise, could read some, *and even have time to make a scrap-book* As the farm grows, and, perhaps, multiplies into farms, her time for any rest or relaxation grows less and less until late in life. I recollect but one exception to this, and she was the mother of but one child. It is quite possible to have a home that is most inviting to the visitor, where the head of the establishment has no time for visiting herself. Many tables are spread with books and magazines, which can never be read for want of time. And, probably, no man ever understood the care and labour implied in "a table loaded with well-cooked substantials and delicacies." Wherever this appears three times a day—there is slavery for you. Not that the city cook, whose business is "only that and nothing more," is a slave in any sense of the term. By no means. But cooking is the bane of existence to the class of which I speak. For, with the large farms, comes, that other bane—the hired man, multiplying into hired men, and from hired men into more hired men. Now, I know full well that if the great grain farms are necessary, the hired men are also, and must be endured. I wish well to the hired men, but I wish also that some arrangement might be invented by which they might cease to be the nuisance they are.

I have in my mind's eye, just now, a friend, who, at her marriage, brought her husband an improved farm, to which he has added a farm or two more. They have been married, perhaps, fifteen years. She looks prematurely old, thin and careworn, and at the close of the summer's work, said to me, "O, I am so tired of standing over that stove." Of course she has as good a girl as the country affords, hired by the season, but what does a girl amount to when labours are endless? For they must have a drove of cows, else how could she have any money to call her own and spend as she pleases? And this season I hear that a new barn is going up that is to be the best in the country, (and I hope it will.) I know just what that means as well as does many another woman. Now, there is a very warm corner in my heart for this granger brother of mine, and I know he is not selfish, only ambitious; but I would ask in all candor, What good has his wife's farm ever done her, so far as enjoyment of life is concerned? The wife of a poor tradesman in town, with her rented house, has perhaps as pleasant a home; if not, she has, at least, time to enjoy such as she has, and she does not work till she is ready to drop down. And what good will her young daughter's piano do her, if she, too, marries a wealthy farmer and has the same process to go through with.

Farmers of this class are often away from home; their business demands it, and they cannot and do not realize the weary monotony of the wife's existence. The mere accumulation of property is to men that are successful, what it can never be to most women, when no added relaxation and rest from wearing cares comes with it, but quite the reverse. We are all naturally universalist enough to want some "pay as we go along," and no woman finds that in merely dressing better and having a finer house than her neighbours, while she is always burdened with cares and labours that unfit her for enjoying anything she possesses.

I am afraid our editor will think I have not mended matters much, but I must speak the truths I know and have so often pondered over. That "facts are stubborn things," is not a very original remark, but it applies here. There is evidently a screw loose somewhere. I think the existing state of things is the result of a wrong combination of circumstances that ought to be righted, somehow. There are ways in which a woman might pass away many evenings—understand me, I don't mean too many—without her husband's company, where she is not tied hand and foot and usually too weary when evening comes to care for any of them, or even obliged to continue her cares and labours, during the hours when her husband is away "having a good time generally." If these are her circumstances (as they are not mine), and the absence occurs often, how can she help feeling bitterly? I cannot think that farmers of good principles and habits usually spend too much time away, could their wives have the same privilege. It is most desirable that both parties have rest, change, variety in life as well as the table, and the pleasures of society. The problem is, how to arrange matters so that property will bring present comfort and present liberty to man and woman; so that a time shall come as a crown to the early labours of life, when husband and wife can drive to the adjacent town and enjoy a good lecture or fine music, or anything their tastes demand, without feeling that they are stealing time, and not so prostrated by the labours of the day as to be incapable of appreciating what they see and hear. In short, we want a preventive against being practically poor when theoretically in "easy circumstances," and a receipe for giving a farmer's wife as much freedom, rest and leisure as the city Bridget.

MRS. G. W. SQUIER.

THOUGHTS ABOUT WHEAT.

The warm winter did not prevent some wheat from freezing out, or more properly, winter killing. It is very rare in this climate that winter wheat is killed by cold. A succession of cold days, with the thermometer several degrees below zero, and sharp winds, will sometimes destroy the vitality of not very vigorous wheat. The much more common danger is from alternate freezing and thawing, and against this there is no protection, excepting to have the wheat thoroughly cover the ground before cold weather sets in. Our drills are mostly defective in this respect. Eight, seven, or even six inches distance between the tubes, is too wide to allow the wheat to cover all the ground. Two bushels per acre, which is the amount usually drilled, may not itself be too much, but it does distribute the seed too thickly in the rows. The plants crowd each other, and cannot attain the size they should. With tubes five inches apart, two bushels of wheat might not be too much seed. The trouble would be with such narrow tooth drills, that lumps, sods or stones would clog the tubes, and prevent good work. On sandy soil, free from stones and in good tilth, a five inch tube drill would be just the thing. The same result can, however, be generally accomplished by using a seven inch tube drill and cross drilling. One bushel of seed each way would leave the wheat thin in the rows and thick on the ground, I know it will be said, that at even at much wider distances wheat will spread in the spring so as to cover the whole ground. But it is not for the spring that we are preparing. We need a growth of leaves which shall shelter the surface during the winter. Under a wheat plant, a slight frost will not penetrate the soil, or in colder weather the low winter's sun will not thaw it. On the bare earth the ground freezes with the thermometer anywhere below freezing, and just as soon as the sun strikes the bare earth it thaws. Most farmers have learned by experience that drilling north and south gives better protection. With the drill marks east and west, the south sides of the ridges is all day exposed to the sun, and the north side is always frozen. Then the wheat is lifted upon one side and held down on the other, which tilts it out of the ground. Where wheat is cross-drilled as recommended, the last drilling should be north and south, as the ridge made by the first will be broken down. This practice of cross-drilling wheat is becoming quite common in some sections. It works well in practice, and the above theory explains its philosophy. Spring grains may be sown thinly, and will spread to cover the ground, but wheat that is to stand the winter must cover the soil before cold weather sets in.

Wheat that is heaved out is almost invariably on deep mellow soil in fine tilth, and especially where green manure has been recently ploughed in. The reason is, that such soils absorb more moisture, and also that the wheat roots striking down, instead of spreading horizontally, are much more liable to be broken by frost. I would not have a seed bed more than two and a half inches deep, if I could help it, and one and a half inches, or even less, would be still better. The rule with gardeners is to plant seed three times its diameter in depth. For wheat, this should give a planting of about one-half inch. Yet we see drill tubes put down so as to leave the seed three, four, five, or even six inches. The poor plant starts to grow, and puts out a set of roots from the grain and sends a shoot upward. These roots are far too deep for proper growth, so one or two inches higher it puts out another set of roots to help the shoot to the surface. In very deep planted wheat, I have seen three series of roots, one above the other, by which ladder the plant has laboriously climbed to the daylight. It is bad enough for spring grain to have to do this, but wheat has to endure the rigours of winter after this hard struggle for existence. When frost penetrates deeply, it snaps the stem which connects the upper and lower roots, and the plant is pretty effectually ruined. The upper roots should be the best; but in deep planted wheat they are the latest formed, and consequently the poorest. It is not to be wondered at that wheat, having to endure such hardships, should be considered a most precarious crop. On the contrary, wheat is naturally one of the very hardiest of plants, and when farmers learn the best mode of growing it, they can sow or drill with as much certainty of a crop as of any other staple grown.

Any green manure, or coarse manure of any kind, ploughed under, is a poor preparation for wheat. Hungarian grass, green corn, and buckwheat, are especially so, as they can rarely be got ready for turning under until just before seed-sowing. Even a clover fallow should be ploughed early, and the roller used freely, to secure the best results. When a clover ley is turned under, after a crop of clover seed, the occasional failure of wheat is not due to exhaustion from taking off two crops of clover so much as to the difficulty of getting land, ploughed in September, compact enough to hold the wheat roots if sown the same month. The truth is that after a crop of clover seed has been removed, the soil is always rich. It has been densely shaded all summer, and has an abundance of nitrogen in available form. If the clover is free from weeds, June grass and timothy, I should advise, for wheat sowing, to plough very shallow, not over four inches, using a jointer to leave a little mellow earth on the surface. Roll every time it is dragged, and drill the wheat as shallow as possible. There cannot be much falling away of the soil to the bottom of a four-inch furrow, especially if the ground has been rolled two or three times, as wheat ground always should be before sowing.

W.J.P.

For a most valuable remedy for heaves, which is said to be a sure cure, take forty sumach buds, one pound of resin, one pint of ginger, half a pound of mustard, one pint of unslaked lime, one pound of Epsom salts, four ounces of gum guiacum, six ounces of cream tartar. Mix thoroughly and divide into thirty powders, and give one every morning in their feed before watering.—*Conn. Farmer.*

A French agricultural journal says that the damage done to potted plants and flowers by worms getting into the mold, can be avoided by using for irrigating the plants water to which one-tenth part of grated horse-chestnut has been added. Under this treatment the worms must either fly or die.

If your cow's teats are sore from any cause, wash them clean with warm water, and then apply glycerine while they are moist. Two or three applications will cure the worst cases and render the teats soft and pliable. For caked bag, use fresh lard as hot as you can handle it. Apply with a rag or brush, and thoroughly rub it in with the hand. It never fails to effect a cure in a few days.

BACON.—The principal firms of Wiltshire bacon curers have issued a circular calling the attention of farmers and others to the public aversion to fat and heavy bacon, and stating that as Irish feeders are now turning out well-finished pigs of light weight, small bone, and full of lean, they have daily evidence that if English feeders do not take some decisive step to meet the requirements of consumers by introducing a breed of pigs yielding more lean and less fat than the present "Berkshires," the demand for English bacon will be very much curtailed, and the value depreciated.

The toad as an insect destroyer is becoming quite popular in Europe. Once a week a "toad market" is held regularly in Paris, to which these little animals are brought, carefully assorted, according to their strength and size, and packed by the hundred in baskets of damp moss. The market is never overstocked, and those of moderate size find ready purchasers at prices ranging from seventy-five to eighty francs per hundred. The majority of them are bought up for the use of English market gardens, and it is stated that orders are on hand for the purchase, at those rates, of every basketful that reaches the market.

A sheep-grower says:—"It is folly to keep old sheep. They should be turned off to the butcher in their prime. It does not take half the amount to fatten them. When they get old and thin, in order to put them in the condition for slaughter, the whole structure must be rebuilt. Four sets of lambs are all any ewe should bear. This will bring her to five years, and this is the age when, with a little extra care, she will round up to a full carcase. Exceptions may be made when the breed is scarce, and the blood is more desirable than anything else.

GOOD OR BAD.—"I want more of your butter," said the merchant to a first-class butter-maker, whose product always came to his counter in splendid style, "for I can hardly get enough to supply my customers." No, sir, said he the next day to a farmer whose butter came to market in an old tub, with not a very clean cloth over the top of it, and in a rather soft condition; "no, sir, butter is very plenty and I have a good supply on hand." And he had, of that sort.

A correspondent writes the Germantown *Telegraph* as follows:—Apple, peach and quince trees may be saved from borers by removing the grass around the buts, and applying coal-dust around them. I have tried it for two years. A neighbour tried it before I did. Boiling lye will also save a peach tree. A neighbour had three with the yellows in a dying condition, who applied lye around two of them, which were restored; the other died.

The killing of sheep by useless curs, the property of men who haven't industry enough to raise money to buy a lamb, nor the sense to raise one if they had, is every once and a while mentioned by our country exchanges. We saw it reported a few days ago that eighty head had been so killed on one farm in a single night. If they had been stolen by thieving bipeds, instead of killed by a gang of murderous canines, the whole country would have been aroused to hunt them down, but the dear dogs get off scot free. We are indisposed to recommend to mercy any dog that will kill a sheep, let him belong to whom he may. Shoot him at sight.—*Journal of Agriculture.*

To prevent club-root in cabbages, an exchange says, throw a tablespoonful of fine salt around the stalk of the cabbage soon after it is planted. This will make it uncomfortable also for the cut worm.

Milk will keep sweet for a longer time in glass than in metal or wooden vessels.

Fredericton, N.B., farmers are about to engage in the apple tree nursery business on a large scale.

Winter wheat has been much damaged in large sections of Ontario, as well as in considerable sections of the Western States.

The Russians are the largest consumers of cucumbers of any people, and the variety known as the Early Russian is the earliest variety known. It grows in pairs, is small, but very hardy and productive.

Vermont is the greatest maple sugar producing State in the Union. Its annual yield is about 9,000,000 pounds, worth $700,000, or about an average allowance of thirty pounds for each inhabitant.

Fresh cow manure diluted with water until of a paste-like consistency, and poured on young melon vines, is an effectual remedy for beetles and other insects that are frequently very destructive. A second application will seldom be necessary.

An asylum for aged domestic animals has just been opened at Gonesse in France. There are already a cow 36 years of age, a hog aged 25, and an 18-year-old goat. The senior member of the happy family, however, is a mule 40 years of age.

Andre Leroy of Angiers, France, is the largest cultivator of roses in the world. He grows 1,000 varieties of every conceivable kind, and shade of colour, having obtained many new sorts by hybridizery. A beautiful variety he has named after his daughter Alice Leroy.

The Indians planted their corn when the leaves of the white oak had attained the size of a mouse's ear, which answers to the time of planting by the farmers of the present day, from the 10th to the 15th of May. About the time of apple blossoms also is a good time to plant.

In growing celery use horse-manure, the stronger kinds being much too rank for the growth and perfection of this favourite esculent. The mode of growing celery has been very much simplified of late since the plants are not grown in a hot-bed as formerly, but the seed is sown in open ground early in May.

From experiments recently made by Mr. J. H. Burns, it appears that the application of yeast to insects produces in them a fatal fungus, and diluted yeast is therefore recommended as destructive to the potato beetle. It would at least be an easy thing to try.

Try planting corn in drill rows, three feet apart, dropping the corn so as to have the stalks stand about 12 or 14 inches apart. It is claimed by those who have tried drill culture that the crop is increased nearly one-fourth. It will well repay one to experiment and perhaps something valuable may come of the trial.

Maritime Province papers hope that their farmers are sowing this spring as large a breadth of land with wheat as possible. The lessons taught by the experience of last year in this matter should not be forgotten. The benefit to the Province from a greatly increased wheat crop this year would be great. The indications at present are that breadstuffs this year will command a good price.

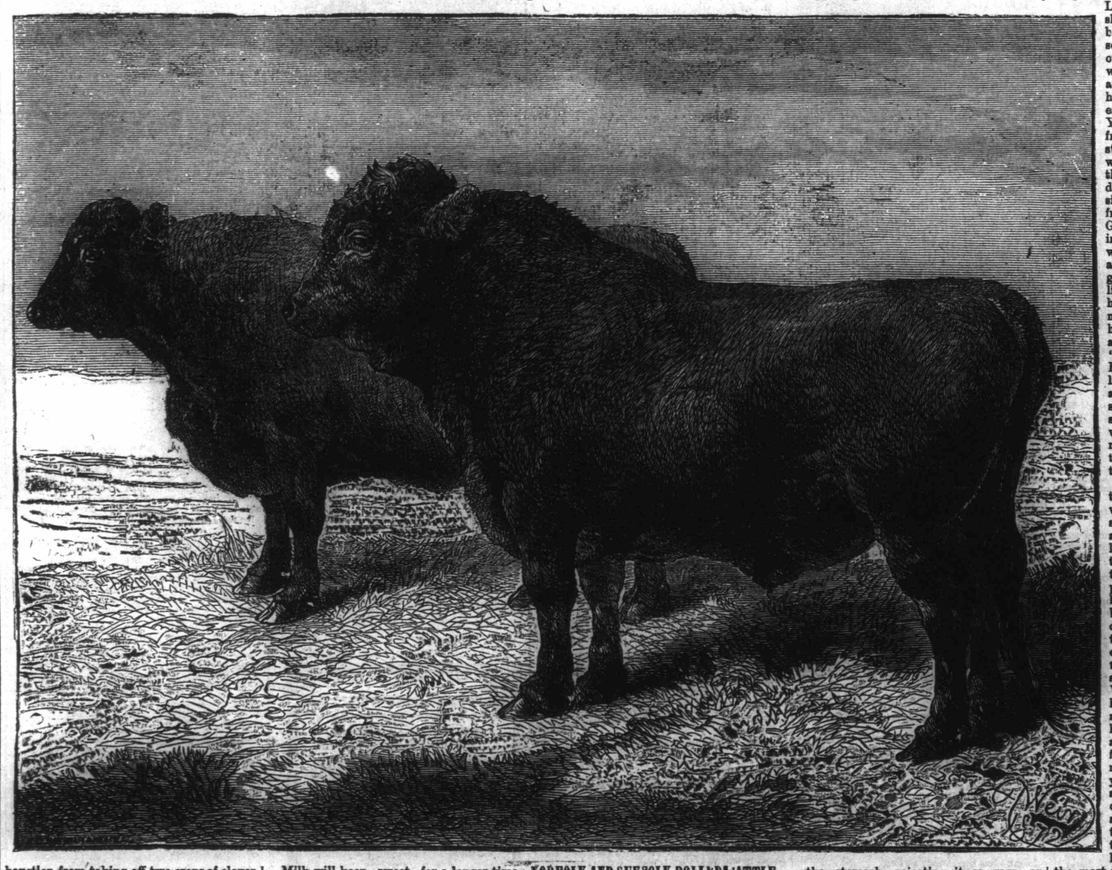
A French paper relates the following experiment:—A cow was milked three times a day for eleven days, and yielded 170 quarts of milk. With two milkings daily, she gave only 146 quarts in the same number of days. Analysis moreover showed that the milk in the first case was richer in butter globules by more than one-seventh, than in the second case.

Plant a few seeds of the sunflower near the house and no danger need be apprehended from the miasmia arising from cesspools, stagcant water and other offensive matter. Contagious diseases like fevers will rarely affect the inmates of a house when this powerful absorbant of air poisons is grown near by. Besides the seeds are excellent for poultry, imparting much brilliancy to the plumage since the seeds contain a large quantity of vegetable oil.

Of novelties in field and garden seeds we may mention the Turk's turban tomato, a very early and prolific variety. It grows in clusters of from 5 to 15, has few seeds, is very solid, and is one of the best sorts for preserving and decorating. The excelsior water melon grows very large and is of fine flavour. The log of wood musk melon grows to a great length, is early and prolific and of excellent flavour.

As soon as cattle and sheep get a taste of grass they do not relish dry fodder, but become uneasy, and therefore should be "turned out to pasture" just as soon as the grass is large enough to warrant a continuous yield of herbage. About the 10th or 15th of May is soon enough, unless the season opens very early and the grass is very forward. If the range is large and the herd small it may do to pasture them earlier, but not too soon if any amount of dry food is given them in connection with what they get in the field.

Much fine poetry and sentiment has been written about the garden, but whether the inspiration came from practical experience in tending the same is a matter of grave doubt. Warner in his exceedingly racy and readable work, "My Summer in a Garden," writes of his experience in cultivating many of our savoury vegetables. Sir Isaac Newton was smoking a pipe in his garden when the apple fell, and Dr. Young gave to the world of the neatest specimens of impromptu verse found in English literature. The late Edwin Forrest, the eminent tragedian, attired in a linen coat and broad-brimmed hat loved to cultivate flowers in his extensive grounds.



NORFOLK AND SUFFOLK POLLED CATTLE.

The native cattle of Norfolk are described as a hardy, thriving race, fattening as freely and finishing as highly at three years old as cattle in general do at four or five; they are small-boned, short-legged, round-barrelled, well loined, thin-thighed, clean-chapped; the head in general fine, the horns clean, middle-sized, and bent upward. From a very early period large numbers of polled Galloway cattle were brought into the counties of Norfolk and Suffolk. There can be little doubt but these were crossed with one or other (probably both) the native races, and that thus the present breed of Norfolk and Suffolk red polled cattle was called into existence. The Norfolk red polled cattle are now bred, with more or less care, on upwards of a hundred farms in that county. The Norfolk and Suffolk red poles are not regarded as distinct. They are of the same type, and, so far as the evidence goes, seem to have the same origin. Amongst the good qualities that may be claimed for the red polls, are hardiness of constitution, enabling them to thrive on scanty pasturage, and to withstand the severe winters and plentifully cold springs usually experienced in their native counties; their milking properties are unquestionable, and they have not that tendency to go dry which belongs to most of the breeds having a reputation as dairy cattle. It not unfrequently happens that a cow will continue to yield a good quantity of milk from one calving to another.

No other one vegetable product has been perfected to a greater extent than lettuce. Formerly only a mass of spreading leaves made up the plant, while now the finer young sorts have firm dense heads like the cabbage, without any bitter flavour, and of a light greenish colour and very brittle and tender. As a necessary dish on the breakfast table in early spring it can hardly be superseded; certainly not by the radish, a more pungent but less favoured relish. The elder Booth in a letter to his father, advises the use of lettuce because of the small and harmless amount of opium contained in its leaves.

It takes a smart gardener to grow the peppers to perfection. Whether this is owing to their pungent quality or some unknown process attending the cultivation may be a matter of doubt, but that one frequently fails of securing a good crop even when grown under the most favourable circumstances can hardly be disputed. Like the culture of celery and asparagus there seems to be more than ordinary uncertainty attending their growth. The French gardeners cultivate a variety known as the Grossum bearing very large fruit but of irregular shapes; one of the earliest sorts is the Sweet Spanish, a very large and early sort.

MOTHERS' DEPARTMENT.

AILMENTS, DISEASES, &c.

(Continued.)

Can anything be done to relieve such a case?

A judicious medical man will do a great deal. But, suppose that you are not able to procure one, I will tell you what to do and what not to do.

What to do—If the child be at the breast, keep him to it, and let him have nothing else, for dysentery is frequently caused by improper feeding. If your milk be not good, or it be scanty, instantly procure a healthy wet nurse. Lose not a moment; for in dysentery, moments are precious. But, suppose that you have no milk, and that no wet-nurse can be procured: what then? Feed him entirely on cow's milk—the milk of one healthy cow; let the milk be unboiled, and be fresh from the cow. Give it in small quantities at a time, and frequently, so that it may be retained on the stomach. If a tablespoonful of the milk make him sick, give him a dessert-spoonful; if a dessert-spoonful cause sickness, let him only have a teaspoonful at a time, and let it be repeated every quarter of an hour. But, remember, in such a case the breast milk—the breast milk alone—is incomparably superior to any other milk or any other food whatever.

If he be a year old, and weaned, then feed him, as above recommended, on the cow's milk. If there be extreme exhaustion and debility, let fifteen drops of brandy be added to each table-spoonful of new milk, and let it be given every half hour.

Now with regard to medicine. I approach this part of the treatment with some degree of reluctance,—for dysentery is a case requiring opium—and opium I never like a mother of her own accord to a linnister. But suppose a medical man cannot be procured in time, the mother must then prescribe, or the child will die! What then is to be done? Sir Charles Locock considers "that, in severe dysentery, especially where there is sickness, there is no remedy equal to pure calomel, in a full dose without opium. Therefore, at the very onset of the disease, let from three to five grains (according to the age of the patient) of calomel, mixed with an equal quantity of powdered white sugar, be put dry on the tongue. In three hours after let the following mixture be administered:

Take of compound powder of ipecacuanha, five grains; ipecacuanha wine, one drachm; simple syrup, three drachms; cinnamon water, nine drachms; to make a mixture. A teaspoonful to be given every three or four hours, first well shaking the bottle.

Supposing he cannot retain the mixture—the stomach rejecting it as soon as swallowed—what then? Give the opium, mixed with small doses of mercury with chalk and sugar, in the form of powder, and put one of the powders dry on the tongue, every three hours:

Take of powdered opium, half a grain; mercury with chalk, nine grains; sugar of milk, twenty-four grains; mix well in a mortar, and divide into twelve powders.

Now, suppose the dysentery has for several days persisted, and that, during that time, nothing but mucous and blood—that no real stool—has come from the bowels, then a combination of castor oil and opium ought, instead of the medicine recommended above, to be given:

Take of mucilage of gum acacia, three drachms; simple syrup, three drachms; tincture of opium, ten drops (not minims); castor oil, two drachms; cinnamon water, four drachms: Make a mixture. A teaspoonful to be taken every four hours, first well shaking the bottle.

A warm bath, at the commencement of the disease, is very efficacious; but it must be given at the commencement. If he has had dysentery for a day or two, he will be too weak to have a warm bath; then, instead of the bath, try the following:—Wrap him in a blanket, which has been previously wrung out of hot water; over which envelop him in a dry blanket. Keep him in this hot, damp blanket for half an hour; then take him out, put on his night-gown and place him in bed, which has been, if it be winter time, previously warmed. The above "blanket treatment" will frequently give great relief, and will sometimes cause him to fall into a sweet sleep. A flannel bag, filled with hot powdered table salt, made hot in the oven, applied to the bowels, will afford much comfort.

(To be Continued.)

USEFUL RECEIPTS.

VEGETABLES.

MASHED POTATOES.

Pare and boil till done, drain, and mash in the kettle until perfectly smooth; add milk or cream, and butter and salt; beat like cake with a large spoon, and the more they are beaten the nicer they become. Put in a dish, smooth, place a lump of butter in the centre, sprinkle with pepper; or add one or two eggs, pepper, mix thoroughly, put in baking dish, dip a knife in sweet milk, smooth over, wetting every part with milk, and place in a hot oven twenty minutes.

NEW POTATOES.

Wash, scrape, boil ten minutes, turn off water, and add enough more, boiling hot, to cover, also add a little salt; cook a few moments, drain, and set again on stove, add butter, salt, and pepper, and a little thickening made of two tablespoons flour in about a pint of milk; put on the cover, and, when the milk has boiled, serve. Or, when cooked and drained, put in a skillet with hot drippings, cover, and shake till a nice brown.

POTATO CAKES.

Mix thoroughly with cold, mashed potatoes left from dinner, the well beaten yolk of an egg; make into cakes as you would sausages, place in skillet with a tablespoon hot ham or beef drippings, cover, fry until the other side is a nice brown; serve hot. Make up after dinner ready for frying for breakfast.

POTATO CAKES.

Grate eight raw Irish potatoes, add salt, two well-beaten eggs, and half cup flour; roll in cakes with a spoon, and fry in butter.

POTATOES IN JACKETS.

Bake as many potatoes as are needed; when done, take off a little piece from one end to permit them to stand, from the other end cut a large piece, remove carefully the inside, and rub through a fine sieve, or mash thoroughly; put on the fire with half an ounce of butter and one ounce of grated cheese to every four fair-sized potatoes; fill the potato shells, and sprinkle over mixed bread-crumbs and grated cheese; put in hot oven and brown. Many prefer to omit cheese and bread-crumbs, filling the shells heaping full and then browning.

POTATOES IN KENTUCKY STYLE.

The potatoes are sliced thin, as for frying, and allowed to remain in cold water half an hour. The slices are then put into a pudding dish, with salt, pepper, and some milk—about half a pint to an ordinary pudding-dish. They are then put into an oven and baked for an hour. When taken out, a lump of butter half the size of a hen's egg is cut into small bits and scattered over the top. Those who have never eaten potatoes thus do not know all the capabilities of that esculent tuber. The slicing allows the interior of each potato to be examined, hence its value where potatoes are doubtful, though poor ones are not of necessity required. The soaking in cold water hardens the slices, so that they will hold their shape. The milk serves to cook them through, and to make a nice brown on the top; the quantity can only be learned by experience; if just a little is left as a rich gravy, moistening all the slices, then it is right. In a year of small and poor potatoes, this method of serving them will be very welcome to many a housekeeper.

The story is told in London that George Eliot, in her novel of "Middlemarch" drew herself as Dorothy, and her husband, George Henry Lewes, as Casaubon. The comparison is somewhat unfair toward Lewes, because, whatever his shortcomings may have been, both as a writer and as a philosopher, he has received generous recognition from critics, whose opinions, if worth little, are at least finger marks; and his biographical history is interesting, clear and instructive. Yet Lewes' first wife ran away from him, and it would not be strange if his literary wife, whose women in her novels, even when they are religious, have a great deal of flesh and blood and passion about them, should runaway from him, too, in a literary way. George Eliot's women are women in whose veins the blood is as warm as Burgundy wine. They are plump and blooming. She gave Daniel Daronda to the sweet little animal rather than to the half-wag Gwendolyn. No old maid whose heart was as frosty as her years could have written about the tell tale ribbon in "Adam Bede;" and George Eliot, writing of a thunder and lightning storm while Dorothea and Ladislaw were at a window, said:—"Her lips trembled and so did his. It was never known whichlips were the first to move toward the other lips; but they kissed trembingly, and then they moved apart."

There were some peculiar things about Gustave Flaubert, who lately died at his country-seat near Rouen; for, though an author, he could afford the luxury of a country seat, thanks to his paternal inheritance, not to his pen. He died of apoplexy, and, as he was fond of bathing, the French, who seldom bathe, think that the extraordinary habit killed him. He was the founder, though not designedly, of the school now known as the naturalistic, specially represented by Zola and his followers. While his "Madame Bovary" has been censured for licentiousness, he is said by his friends to have written it with a severe artistic conscientiousness, and from earnest and lofty attachment to realism. He spent five years in museums, libraries, and amid the ruins of Carthage, in order to make studies of "Salammbo," before he had written the first line of the novel. Historically and archæologically, it has been praised to the echo by the most discriminating critics. Notwithstanding his ample means, Flaubert toiled over his manuscript as if his bread depended on perfection of style, on the smallest detail. Neither Rousseau nor Emerson ever laboured harder at his self-appointed task. He is known to have spent hours on single lines; he built a book as masons build a cathedral, using words as they use stones; and he would not be satisfied when he could torture from his brain a happier expression. He had faith in his immortality—how many authors have I—and yet the literature of France has long been crowded with entirely forgotten immortals.

The Donnelly Memorial.

LONDON, June 6.—Patrick Donnelly says the monument to be erected to the memory of the murdered family will have a life-sized statue of his brother, having a pair of handcuffs on. The height of the monument, including statue, will be close on eighteen feet. On the base is to be inscribed, "Murdered by Biddulph Vigilance Committee." Donnelly has altered his mind as to settling in Thorold, and accepted a more lucrative situation in Buffalo.

Good News.

No more Chills and Ague in this section. Our Druggist is selling an article called "AGUE CONQUEROR." It is about the only satisfactory preparation sold for the cure of Fever and Ague, Dumb Chills, Intermittent or Bilious Fevers. The Proprietor of the AGUE CONQUEROR has used but little energy to make this medicine known, and yet its sales are immense in Ague districts. It purifies the blood, Liver and other Secretory organs so effectually that the Chills do not return even when persons have had them for years. Entirely vegetable preparation. Price, 50 cents and $1 per bottle. Two doses will stop the chills. 420-eou

Mrs. Tait, mother of Mrs. David Mathewson of Whitby, is now in her 101st year.

A meeting has been held at Bideford, England, to promote greater unity among all Christians. A lecture on "Home Reunion" was delivered on the occasion by Earl Nelson. The Bishop of Exeter, who presided, invited the ministers of several denominations to the platform, and those took part in the discussion which followed the lecture.

This morning at ten o'clock Miss Edith Alport was united in marriage to Mr. George S. Wilson, of Montreal, at the residence of the bride, by Rev. D. Mitchell. The interesting ceremony took place in the presence of a few friends of the family, and the happy couple left by the noon train for the east. The bride was the recipient of many handsome and costly presents.—*Belleville Ontario*

DR. CLARK JOHNSON'S

Indian Blood Syrup.

CURES FEVER AND AGUE. CURES SCROFULA, AND SKIN DISEASE. CURES BILIOUSNESS. CURES HEART DISEASE. CURES RHEUMATISM AND DROPSY. CURES NERVOUS DEBILITY.

[TRADE MARK.]

CURES *Dyspepsia, Liver Diseases, Fever & Ague, Rheumatism, Dropsy, Heart Disease, Biliousness, Nervous Debility, etc.*

The Best REMEDY KNOWN to Man

9,000,000 Bottles SOLD SINCE 1870.

This Syrup possesses Varied Properties.

It Stimulates the Ptyaline in the Saliva which converts the Starch and Sugar of the food into glucose. A deficiency in Ptyaline causes Wind and Souring of the food in the stomach. If the medicine is taken immediately after eating the fermentation of food is prevented.

It acts upon the Liver.
It acts upon the Kidneys.
It Regulates the Bowels.
It Purifies the Blood.
It Quiets the Nervous System.
It Promotes Digestion.
It Nourishes, Strengthens and Invigorates.
It carries off the Old Blood and makes new.
It opens the pores of the skin and Induces Healthy Perspiration.

It neutralizes the hereditary taint, or poison in the blood, which generates Scrofula, Erysipelas, and all Manner of skin diseases and internal humors.

There are no spirits employed in the manufacture, and it can be taken by the most delicate babe, or by the aged and feeble, care only being required to attention to directions.

TESTIMONIALS.

NEW YORK STATE

DYSPEPSIA AND INDIGESTION.
Centreville, Allegheny Co., N. Y.
Dear Sir,—I have been greatly benefitted by the use of your INDIAN BLOOD SYRUP, and cheerfully recommend it to all sufferers from Indigestion.
MRS. T. McKEE.

DIFFICULTY OF THE SCIATIC NERVE.
Glen Aubrey, Broome Co., N. Y.
Dear Sir.—I have used your excellent INDIAN BLOOD SYRUP for the above difficulty, and have received great benefit therefrom. I would not be without it.
MRS. DELILAH S. DIETZ.

FOR PURIFYING THE BLOOD.
Glen Aubrey, Broome Co., N. Y.
Dear Sir,—Having used your INDIAN BLOOD SYRUP with beneficial results, I can recommend it as a valuable Blood Purifier. No family should be without it.
J. T. YEOMANS.

DISEASES OF THE STOMACH.
Farmersville, Cattaraugus Co., N. Y.
Dear Sir,—For years I had been suffering with Cramps and Pains in my Stomach. I tried various remedies but derived no benefit from them. At last, I procured from your agent some of your INDIAN BLOOD SYRUP, and it cured me.
MRS. A. THRASHER.

IMMEDIATE RELIEF.
Farmersville, Cattaraugus Co., N. Y.
Dear Sir,—I used your INDIAN BLOOD SYRUP for Pains, and it gave me immediate relief. It is a valuable remedy.
WM. HOOHER.

A VALUABLE MEDICINE.
Auburn, Cayuga Co., N.Y.
Dear Sir,—It is sometime since I commenced using your valuable INDIAN BLOOD SYRUP, and I find it a perfect remedy for Indigestion and Restless Nights. I have recommended it to many of my friends, and all who have taken it say they have been greatly benefitted. I believe it is a valuable medicine for Purifying the System.
H. WOODRUFF,
Of the Auburn Button Company.

SICK HEADACHE.
Auburn, Cayuga Co., N.Y.
Dear Sir,—I was troubled with Sick Headache, Constipation and Loss of Appetite for a long time. I began the use of your INDIAN BLOOD SYRUP, and can say that it has proved most beneficial to me.
WM. A. SMITH.

SKIN DISEASE.
Auburn, Cayuga Co., N.Y.
Dear Sir,—This is to certify that your INDIAN BLOOD SYRUP has given me more real benefit, for Skin Disease and Constipation of the Bowels, than all the medicine I ever tried.
DANIEL HEWSON.

FOR COSTIVENESS.
Van Ettenville, Chemung Co., N.Y.
Dear Sir,—This is to certify that your INDIAN BLOOD SYRUP has completely cured me of Costiveness. I highly recommend its use.
MARGARET BECKLEY.

BEST FAMILY MEDICINE.
Van Ettenville, Chemung Co.
Dear Sir,—I have used your reliable INDIAN BLOOD SYRUP in my family for various diseases and am satisfied that it is a valuable family medicine.
CHAS. P. ARMSTRONG.

DISEASE OF THE STOMACH.
Norwich, Chenango Co., N.Y.
Dear Sir,—My daughter was a sufferer from Chronic Inflammation of the Stomach and Ulcerated Sore Throat. I called in several doctors, but she grew worse until we procured some of your INDIAN BLOOD SYRUP. Soon after she commenced using it she began to improve, and she was encouraged to continue it. I would recommend its use to all similarly afflicted.
ISAAC WATTS.

LIVER COMPLAINT.
Norwich, Chenango Co., N.Y.
Dear Sir,—Being troubled with Liver Complaint, I was persuaded to try your great INDIAN BLOOD SYRUP, and finding it to be as recommended, I can with confidence recommend it to others.
JAMES STACK.

DYSPEPSIA AND INDIGESTION.
Clymer, Chautauqua Co., N.Y.
Dear Sir,—This is to certify that your INDIAN BLOOD SYRUP has greatly benefited me for Dyspepsia, after the doctors failed to relieve me.
G. FENKAKEN.

LIVER COMPLAINT AND DYSPEPSIA.
Dunkirk, Chautauqua Co., N.Y.
Dear Sir,—I have used your reliable INDIAN BLOOD SYRUP for Dyspepsia and Liver Complaint of long standing, and it has cured me. Before using your medicine I tried almost everything without receiving benefit.
HENRY SMITH.

LIVER COMPLAINT.
Poughkeepsie, Dutchess Co., N.Y.
Dear Sir,—Several of my family and friends have used the INDIAN BLOOD SYRUP and have experienced great benefit, especially in the cure of Liver Complaint. It is a valuable Blood Purifier.
J. D. CARPENTER.

REMEDY FOR RHEUMATISM.
Roure's Point, Clinton Co., N.Y.
Dear Sir,—I take pleasure in saying that your INDIAN BLOOD SYRUP is the best medicine I have ever used for Rheumatism, Heart Burn and Sick Headache, and in fact all the ills the human flesh is heir to. If it were not for your medicine I would now be laid up.
CORNELIA I. WALKER.

KIDNEY DISEASE.
Philmont, Columbia Co., N.Y.
Dear Sir,—A trial of your great INDIAN BLOOD SYRUP has proved very beneficial to me for Kidney Disease and Constipation.
JULIA A. WASHBURN.

DYSPEPSIA AND KIDNEY COMPLAINT.
Philmont, Columbia Co., N.Y.
Dear Sir,—I have received more benefit from your INDIAN BLOOD SYRUP for Dyspepsia, Kidney Complaint and Bronchitis, than from any other medicine I ever used.
MRS. LANGDON.

KIDNEY COMPLAINT.
Poughkeepsie, Duchess Co., N.Y.
Dear Sir,—I take pleasure in recommending your INDIAN BLOOD SYRUP, as I have used it for Kidney Disease with very beneficial results.
D. HAYWOOD.

CAUTION TO DRUGGISTS.—Beware of Counterfeits. We employ no runners or travelling agents to solicit trade from Druggists. Be sure you get the genuine, from our authorized agents, Messrs. NORTHRUP & LYMAN, of Toronto The public are cautioned against buying spurious medicines