

Remedy for the Bots.—Having seen many horses die with bots, and many remedies given without effect, I was induced by a merchant in Cambridge, to try the following for a horse of my own, after I had tried most of the remedies in common use without effect, and had given him up for lost:—Half-pint vinegar, half-pint soft soap, half-pint gin, and half-pint molasses, well shaken together, and poured down while foaming. To my great surprise the horse was in five minutes wholly free from pain, and ate freely. The next morning I was on my journey. I have since recommended and given the same in perhaps fifty cases with the same good effect; not in one instance has it failed to effect a perfect cure.

Another.—To make the bots let go their hold, give the patient a quart of molasses or dissolved sugar, with a quart of sweet milk. In half an hour you will find him at ease. Then pulverise two ounces of alum; dissolve in a quart of warm water and give as a drench. In two hours or less, administer one pound of salts, and you will effect a cure. I have never known this remedy to fail.

Garlic a preventive against Rats and Mice in Grain Stacks.—A farmer in this neighbourhood has, for some time past, put garlic in the bottom of his grain stacks, and since he has adopted that plan, has never been troubled with vermin. Before adopting this plan, on taking down a stack of grain the assistants never killed less than from fifteen to twenty rats, and above a hundred mice. This is a very simple, cheap and effectual method of preserving grain in stacks.

Worms on Cabbage.—These pests of the garden may be destroyed by taking off one of the large lower leaves of the cabbage, about sundown, and laying it on the top of the plant, backside down. Take it off early in the morning, and the whole or a large part of the worms of that cabbage will be on it, and may be destroyed at pleasure.

To save Oats in feeding Horses.—Bruise or crush your oats in a mill, or otherwise, as convenient, and your horse will become fatter on half his usual allowance than on double the quantity unprepared. If you cannot bruise the oats, pour hot water on them and let them soak for a few hours.

Cure for Burns.—After opening the vesicles, if they are formed, dip the part in cold water, and then plunge, still wet, into flour, keeping it there for a minute or two, by this means a certain quantity adheres to the part and prevents the access of the air. It is remarkable that the flour falls in scales from the surrounding parts the next day, whilst on the burn it remains adherent.—*Medical Times.*

Cultivation of Onions by the Tartars.—Instead of raising them from seed, in which they do not succeed, or which appears to them too long a process, they dry and smoke in a chimney those which they wish to propagate, and in the spring when the time to plant them is arrived, they cut them diagonally into quarters, but so as not to separate the pieces entirely one from another. They set these onions in rows, when thus prepared, in good soil, well dug, but not freshly manured, at about ten inches from each other, and two inches deep. These onions increase extraordinarily, and grow large and strong.

Cement to Mend China or Glass.—Garlic stamped in a stone mortar; the juice whereof, when applied to the pieces to be joined together, is the finest and strongest cement for that purpose, and will leave little or no mark if done with care.

Pickling.—General directions.—Brass should be used for vessels in the process; thoroughly cleansed before using, and no vinegar allowed to cool in them. This precaution is necessary to prevent the formation of verdigris, an active poison. Boil alum and salt in the vinegar, in the proportion of half a tea cup of salt, and a spoonful of alum to three gallons of vinegar. Vessels that have any grease about them will not do for pickles. Stone and wood are the only proper materials in which to keep pickles when made. All pickles should be stirred up occasionally. When any scum rises, the vinegar needs scalding. Pickles may be spiced or not at pleasure; and when the vinegar becomes weak from use, it may be thrown away and fresh vinegar substituted. Good, but not the sharpest vinegar, is the best for pickles.

To save Cucumber, Squash and Melon Beds from the Yellow Bug.—For each hill cut say a dozen alder sticks about a foot long, split one end and insert a tuft of sheep's wool, finely spread out. Set these out around the hill so that the wool from one will just meet that of its next neighbor on the circle. The bugs will always alight on that before descending to the ground and the plant; the wool entangles their legs, and then they are unable to go further.

To preserve Eggs.—Put a layer of salt into a jar, and stick the eggs into the salt, *point downwards*, till a layer of eggs is made, when more salt is put in, and again a layer of eggs, and so on successively till the jar is full.

Weak Eyes.—Wash the eyes frequently in cold water if they are in the least inclined to weakness. Make a wash by pouring water over a jar full of rose leaves; let it stand all night, and then strain the water. It will be found excellent for the eyes, and should be used frequently. A poultice made of rose leaves is good for a sty upon the eye-lids. If the eyes are very weak, boil a handful of freshly gathered salad in a pint of water, strain it and apply the liquor to the eyes at intervals. It will be found very soothing. A poultice of boiled salad leaves will also relieve severe pain in the eyes.

Fattening Fowls with Potatoes.—There is a great profit in feeding geese, turkeys, and fowls of every sort with potatoes and meal mixed. They will fatten in nearly one-half the time that they will on any kind of corn, or even meal itself. The potatoe must be bruised fine while hot, and the meal added when the mash is given to them.

To wash Woollen Goods.—All descriptions of woollen goods should be washed in very hot water with soap, and as soon as the article is cleansed immerse it in cold water, let it then be wrung out and hung up to dry.

Beet Pies.—Pies made of red sugar beet are said to be delicious—somewhat resembling rhubarb pie in flavor, though more rich and substantial. It is seasoned with vinegar, sugar and spices, to suit the palate. The root may be used without boiling, being chopped fine. Prepare the crust and bake as you would a green apple pie.

Butter.—A French writer says that to procure butter of an exquisite flavor and extreme delicacy, after washing it till the water runs quite clear, you must wash it in new milk.—The cream of the new milk becomes incorporated with the butter and communicates to it sweetness and delicacy.

Drop Cakes.—One quart of milk, a large tea-spoonful of saleratus, dissolved in a cup of cream; to which stir in flour very smoothly until a thick batter is formed. Then dip your spoon in milk and with it place your batter at short distances in a buttered pan. Very delicate—made entirely of cream, either with or without eggs.