

ber colour, having many legs, and a horned head, similar to that of the earwig. 2nd, a chrysalis of amber colour, covered with a thin and almost transparent skin. 3rd, a winged aphid with four legs, large head, and broad nose. In the caterpillar form it is only to be feared: in that state it feeds upon the pulpy corn, until it is consumed, when it assumes a chrysalis form at the bottom of the husk, in which state several lie coiled up together to the number of from 4 to 25; in this state they lie from two to four days (according to the weather), when they assume their winged state, and if the day be fine they fly abroad; when, owing to their minuteness, they become lost to sight. However insignificant these animalcula may appear, they have power to destroy all corn they seize in a few days; and had it not been for the continued and heavy rains during the last fortnight, which has drowned and washed away the blight, a fearful loss to the farmer would have been witnessed. As it is, some few ears of wheat are completely lost, some half, some a row, and others single corns.

The following is the number of perches (16½ feet to the perch) of drains in an English acre, at different distances apart, viz:—

At 21 feet apart.....	225 ½ perches
24 do.....	110 do
27 do.....	97½ do
30 do.....	88 do

The best top-dressing for meadow is plenty of good farm-yard manure, or rich liquid manure. The next is bones, dissolved in sulphuric acid, and mixed with rich earth. Guano is excellent, mixed with from 5 to 10 times its weight of rich earth, ashes, &c. Lime is good, but should be mixed some time in compost, with an old head land. If the land is well drained, from 40 to 80 or 100 bushels of lime may be applied to the acre mixed in compost in this way.

NICE WHITE VEAL.—We shudder at the cruelties practised upon Strasburg geese to produce the celebrated *pates de foie gras*; but remorse would assuredly afflict the amateurs of veal with indignation, if they reflected on the tortures to which calves are subject, to cause the very unnatural colour of the meat they so much prize. The natural and wholesome tint of veal is not white, but pink. An ancient French traveller in England (1690) says that the English veal has not the “beautiful red colour of the French.” Dr. Smollett, in “Peregrine Pickle,” upbraids epicures on the scores both of cruelty and un-

wholesomeness, saying that our best veal is like a “fricassee of kid gloves,” and the sauce of “melted butter” is rendered necessary only by the absence of juices drained out of the unfortunate animal before death. The process of killing a calf is a refinement of cruelty worthy of a Grand Inquisition. The beast is, while alive, bled several times; in summer, during several hours of the night, and frequently till it faints, when a plug is put into the orifice till “next time.” But the lengthened punishment of the most unoffending of animals is at the actual “killing.” It is tied together, neck and heels, much as a dead animal when packed in a basket, and slung up by a rope, with the head downwards. A vein is then opened till it lingeringly bleeds to death. Two or three “knocks” are given to it with the pole-axe whilst it hangs loose in the air, and the flesh is beaten with sticks, technically termed “dressing” it, some time before feeling has ceased to exist. All this may be verified by those who insist on seeing the penetralia of the slaughter-houses; or the poor animal may be seen moaning and writhing, by a mere glance, on many days in the week, in Warwick-lane, Newgate-street. This mode of bleaching veal is not only a crime, but a blunder. The flesh would be more palatable and nutritious killed speedily and mercifully. But were it otherwise, and had it been twenty times more a luxury, who, professing to honour the common Creator, would, for the sensual gratification of the palate, cause the calf to be thus tortured?—*Dickens's “Household Words,”*

M. SOYER'S EXETER PUDDING.—Put in a proper sized basin, ten ounces of fine bread-crumbs, four ounces of sago, seven ounces of sweet chopped fine, six ounces of moist sugar, the peel of half a lemon grated, a quarter-pint of rum, and four eggs: stir for a few minutes with a spoon, add three more eggs, four table-spoonfuls of clouted cream, mix well, it is then ready to fill the mould. Butter the mould well, put in a handful of bread crumbs, shake the mould well till the greater part stick to the butter, then throw out the remainder, and have ready six penny sponge cakes, two ounces of ratafias, and half a pound of either raspberry or strawberry jam; cover the bottom of the mould with a layer of ratafias, just cover them with a layer of the mixture, cut the sponge cake lengthways, spread thickly each piece with some jam, put a layer in the mould, then a few ratafias, afterwards some of the mixture, and so on, till the mould is full, taking care that a layer of the mixture is on the top of the pudding. It will take about forty minutes baking. The sauce: Put in a small stew pan three table spoonfuls of currant jelly, and two glasses of sherry, warm on the fire, and pour over the pudding cloth, and serve hot.