

novel and simple. She set two terriers, a little below a spawning bed, in the Shillyan, a fishing stream running into the Almond in the parish of Fowlis, while she sat twenty yards above at a narrow burn, enjoying the luxury of a bath, with her apron stretched under the water. On a signal, her two companions rushed up the stream, sending the fish before them, and the moment they entered her apron, she drew it up towards her and thus secured the fish. The justices rewarded the fair maid's invention by ordering her to pay a fine of £1 and expenses; and failing payment within fourteen days, one month's imprisonment in the Perth jail. There are many ways of fishing, but we never knew of hunting fish into a lady's lap before! Parliament should attend to this novelty in the game laws.

CURIOUS EXPERIMENTS ON HUMAN DIGESTION. Dr. Beaumont has had a curious opportunity of examining the mode in which the stomach performs its functions, and he has used it so as to elucidate many points connected with the physiology of that organ and establish certain general principles respecting digestion. As the result of these examinations, in which all the ordinary articles of all diet were by turns employed, a table exhibiting the length of time which each kind of food undergoes digestion in the stomach, has been drawn up, from which we take the following, as showing their different degrees of digestibility.

Of Farinacea:—Rice boiled soft, was perfectly converted into chyme in an hour; sago in one hour forty-five minutes; tapioca barley, &c., two hours; bread fresh, three hours—stale, two hours; sponge cake, two hours thirty minutes.

Of Vegetables:—Cabbage raw, two hours thirty minutes—boiled four hours, (vinegar much assisted its digestion:) potatoes roasted, two hours thirty minutes; carrots boiled three hours fifteen minutes; beet boiled, three hours forty-five minutes; turnips boiled, three hours thirty minutes; beans boiled, two hours thirty minutes; parsnips boiled, two hours thirty-one minutes.

Of Fruit:—Apples sour and hard, two hours fifty minutes—mellow, two hours—sweet and ripe, one hour thirty minutes; peach mellow, one hour thirty minutes.

Of Fish and Shell Fish:—Trout boiled or fried, one hour thirty minutes; cod fish cured and boiled, two hours; oysters undressed, two hours fifty-five minutes—roasted, three hours fifteen minutes—stewed, three hours thirty minutes; bass broiled, three hours; flounder fried, three hours thirty minutes; salmon salted and boiled, four hours.

Of Poultry, Game, &c.:—Turkey roasted, two hours thirty minutes—boiled, two hours thirty-five minutes; goose, wild, roast, two hours thirty minutes; chickens fricasseed, two hours forty-five minutes; fowls, domestic, boiled or roast, four hours; ducks, tame, roast, four hours, wild, roast, four hours thirty minutes.

Of Butcher's Meat, &c.:—Soused tripe and pig's feet, fried or boiled, one hour; venison steak broiled, one hour thirty-five minutes; calf's or lamb's liver, broiled, two hours; sucking pig, two hours thirty minutes; mutton, broiled, three hours, boiled, three hours

roast, three hours fifteen minutes; beef, fresh, broiled, three hours, roasted, three hours, lightly salted and boiled, three hours thirty-six minutes, old, hard, salted, four hours fifteen minutes; pork steak broiled, three hours fifteen minutes, slightly salted and boiled, four hours thirty minutes, stewed, three hours, roast, five hours fifteen minutes; vealed broiled, four hours, fried, four hours thirty minutes.

Varieties:—Eggs, raw, two hours—roasted, two hours fifteen minutes—soft-boiled, three hours—hard-boiled or fried, three hours thirty minutes; custard baked, two hours fifty-five minutes; milk, two hours; butter and cheese, three hours thirty minutes; suet, four hours thirty minutes; oil somewhat longer; apple dumpling, three hours, while calf's-foot jelly was digested in little more than half-an-hour.

Such are the principal of Dr. Beaumont's facts, obtained as the means of numerous results. It will be observed, that in many points they confirm, in others differ from the tables of Drs. Paris, Prout, Wilson, Philip, &c. They all however, agree that venison is one of the most easily digested of meat, that white fowls are in general more so than brown, beef than veal, and boiled meat than meat dressed in any other way. Oily food is peculiarly indigestible, and it was only consequent upon the use of such, that Dr. Beaumont found bile to enter the stomach during digestion. From subsequent experiments made out of the body, he ascertained the fact, (which at once explained the above,) "that oily or fatted food is sooner digested, when there is a small admixture of bile with the gastric juice." Of course, should be cautiously abstained from by all persons labouring under bilious complaints. — *Athenæum*.

ANECDOTE.—The following anecdote is taken from "A Visit to Flanders," and will give some idea of the kind of scenes that were passing during the memorable battle of Waterloo.—"I had the good fortune," says the intelligent writer, "to travel from Brussels to Paris, with a young Irish officer, and his wife, an Antwerp lady, of only sixteen, of great beauty and innocence. The husband was at the battle of Quatre-Bras, as well as that of Waterloo. The unexpected advance of the French called him off at a moment's notice to Quatre-Bras; but he left with his wife, his servant, one horse, and the family-baggage, which was packed upon an ass. Retreat, at the time, was not anticipated: but being suddenly ordered, he contrived to get a message to his wife, to make the best of her way, attended by her servant and baggage to Brussels. The servant, a foreigner, had availed himself of the opportunity to take leave of both master and mistress, and made off with the horse, leaving the helpless young lady alone with the baggage ass. With a firmness, becoming the wife of a British officer, she boldly commenced, on foot, her retreat of twenty-five miles, leading the ass by the bridle, and carefully preserving the baggage. No violence was dared by any one to so innocent a pilgrim, but no one could venture to assist her. She was soon in the midst of the retreating British army, and much retarded and endangered by the artillery; her fatigue was great; it rained in tor-

rents, and the thunder and lightning were dreadful in the extreme. She continued to advance, and got upon the great road from Charleroi to Brussels, at Waterloo, in the evening, when the army were taking up their line for the awful conflict. In so extensive a field, among 80,000 men it was in vain to seek her husband: she knew that the sight of her *there* would embarrass and distress him; she kept slowly advancing to Brussels all night, the road choaked with all sorts of conveyances, waggons, and horses; multitudes of fugitives on the road, and flying into the great road, and many of the wounded walking their painful way dropping at every step, and breathing their last; here and there lay a corpse and a limb particularly as she said several hands. Many persons were killed by others, if they by chance stood in the way of their endeavours to help themselves; and to add to the horrors, the rain continued unabated, and the thunder and lightning still raged as if the heavens were torn to pieces. Full twelve miles further during the night, this young woman marched, often up to her knees in mud, and her boots entirely worn off, so that she was barefooted, but still unhurt she led her ass; and although thousands lost their baggage, and many their lives, she calmly entered Brussels on the morning in safety, herself, ass, bag and baggage, without the loss of an article. In a few hours after her arrival commenced the cannon's roar of the tremendous battle of Waterloo, exposed to which, for ten hours she knew her husband to be; she was rewarded, amply rewarded, by finding herself in her husband's arms, he unhurt, and she nothing the worse on the following day. The officer told the tale himself with tears in his eyes. With a slight Irish accent, he called her his dear little woman, and said she became more valuable to him every day of his life.

"Andrew, my dear boy," said our gracious Sovereign to the favourite companion of his leisure hours, "an uncommonly fine countenance has just entered my royal cranium." Sir Andrew listened with profound attention, and his Majesty continued: "If a musical man, say Bishop, were to turn sailor, what would he naturally study hardest in order to perfect himself in the nautical profession?" The thick-headed knight wondered what crotchet his master had got into his head, replied at random, "the management of a vessel when crossing the bar." "No, the navigation of the *Sound*, spooney," replied our beloved monarch, with his usual familiarity and bluntness. The court circle laughed as loudly as etiquette on such occasions permitted.

The Queen of Spain, in a manifesto stating the principles on which she intends carrying on the government, declares against innovations, and says, "the best form of government for a country is that to which it has been accustomed." Perhaps so—on the same principle that skinning alive is good for eels, because *they are used to it*.

Accounts from Bombay of the end of August state that the famine in the Vellore and Nizam districts, &c., has not abated, although there has been a partial fall of rain.

The number of emigrants to Canada in the last three years, amounts to 133,970.