

SIMPLICITY.—Our life is frittered away by detail. Simplicity, simplicity, simplicity! I say, let your affairs be as two or three, and not a hundred, or a thousand; instead of a million, count half a dozen, and keep your accounts on your thumb nail. In the midst of this chopping sea of civilized life, such are the clouds, and storms, and quick-sands; and thousand-and-one items to be allowed for, that a man has to live, if he would not founder and go to the bottom, and not make his port at all, by dead reckoning, and he must be a great calculator, indeed, who succeeds. Simplify, simplify. Instead of three meals a day, if it be necessary, eat but one; instead of a hundred dishes, five; and reduce other things in proportion. Our life is like a German confederacy, made up of petty states, with its boundary forever fluctuating, so that even a German cannot tell you how it is bounded at any moment. Our nation itself, with all its so called internal improvements, which, by the way, are all external and superficial, is just such an unwieldy and overgrown establishment cluttered with furniture and tripped up by its own traps—ruin want of calculation and a worthy aim, as the million households in the land, and the only cure for it, as for them, is a rigid economy, a stern and more than Spartan simplicity of life, and elevation of purpose. It lives too fast.

BUTTER COOLER.—"Septimus Piesse," in the Scientific American, gives this simple method for keeping butter cool:—

Procure a large new flower-pot, of a sufficient size to cover the butter plate, and also a saucer large enough for the flower-pot to rest in upside down; place a trivet or meat-stand (such as is sent to the oven when a joint is baked) in the saucer, and put on this trivet the plate of butter; then fill the saucer with water, and turn the flower-pot over the butter, so that the bottom edge will be below the water. The hole in the flower-pot must be fitted with a cork; the butter will then be in what we call an air-tight chamber. Let the whole of the outside of the flower-pot be thoroughly drenched with water, and place it in as cool a spot as you can. If this be done over night, the butter will be as "firm as a rock" at breakfast time: or if placed there in the morning, the butter will be quite hard for use at the tea hour. The reason of this is, that when water evaporates, it produces cold; the porous pot draws up the water, which in warm weather quickly evaporates from the sides, and thus cools it, and as no warm air can now get at the butter, it becomes firm and cool in the hottest day.

TO SWEETEN RANCID BUTTER.—An agriculturist, near Brussels, having succeeded in removing the bad smell and disagreeable taste of some butter by beating or mixing it with chloride of lime, he was encouraged by this happy result to continue his experiments by trying them upon butter so rancid as to be past use; and he has restored to butter the odour and taste of which was inappreciable all the sweetness of fresh butter. This operation is extremely simple and practicable for all. It consists of beating the butter in a sufficient quantity of water, into which had been mixed 25 or 30 drops of chloride lime to two pounds of butter. After having brought all its parts in contact with the water, it may be left for an hour or two; afterwards withdrawn and washed anew in fresh water. The chloride of lime used, having nothing injurious in it, can be safely increased; but after having verified the experiment, it was found that 25 or 30 drops to two and a half pounds of butter were sufficient.

HOW TO HEAD THE BUGS AND ALL THE VERMIN THAT DESTROY YOUR VINES.—Take six inch siding, slit it into three inch strips, tack them together and place them around the vines, with a pan of glass over them. If the glass fits the frames on the top, all controversy is at an end with the bugs; besides your plants will be much benefited by an increase of heat. I have just placed fifty frames over my vines and find it effectual; while all other nostrums going the rounds, such as flour and pepper and other things not a little nasty, I have given repeated trials and found unreliable. Try the eight by ten frames, they will cost you less than sixpence, and you may leave and return home, without the mortification of finding your hopes of a crop of melons blasted.—H. N. L.

A HINT ABOUT POTATOE TOPS.—A New York potatoe cultivator says:—"The potatoe itself exhausts the soil but very little, as its elements are derived mainly from the atmosphere—but the potatoe top exhausts more than any other one vegetable, as its elements are derived more from the soil. Potatoe tops then, should all be carefully buried when and where they are dug. If this practice were universally followed, no crop would exhaust the soil less. Let the farmers try the experiment, and write the result for the benefit of others."