

A Receipt for making Hash.

New listen all ye matrons, who would save your
 husband's cash,
 And are willing on a washing day to dine on
 savory hash,
 And save yourselves the trouble of roasting and
 boiling,
 And the tear that each and every dish is in the
 the course of spoiling,
 I'll teach how, with economy, you may save your
 scraps of meat
 That are left from Sunday dinners, and make a
 hash complete.

Take beef that has been roasted, and rather underdone,
 And from it take off the fat, the skin, and every
 bone,
 Then cut it up in pieces, see no cartilage remains,
 Pick out each little piece of bone, and all the
 stringy veins,
 And pound it in a mortar, or with sharp chopping
 knife
 Mince it like meat in winter, when Christmas
 pies are rife.

Now boil some white potatoes, which, having
 mashed with care,
 You must pass through a wire sieve, to see no
 lumps are there,
 Then mix them with your minced meat, and rub
 throughout the whole
 Some little bits of butter, which well in flour you
 roll;
 Or you may use the dripping that oozes from the
 roast,
 Which every good and careful cook takes care
 shall not be lost.

Now season well with pepper, with salt, a little
 sage,
 And cayenne, but for this spice your own taste
 must be the gauge.
 You may chop a little onion, or chives, to give it
 zest.
 The taste of your own family, of course you know
 the best;
 Some much dislike an onion, or shallot, in their
 food,
 You may leave them out with safety—'tis equally
 as good.

Your hash now being seasoned, you turn it in a
 plate,
 And smooth and flour it o'er the top, and set be-
 fore the grate,
 Or place it in an oven, till handsomely 'tis brown-
 ed,
 And set it to the table hot—a nice dish 'twill be
 found.
 If any other meat you have, as mutton, veal, or
 lamb,
 'Twill answer equally as well if minced up with
 some ham.

—*Near's Gaz.*

Horse Fork, for unloading Hay.—This is
 of the last inventions which we have not
 but we are by no means sure that it will be
 the least useful. The machine consists of a
 rope, and two pulleys. The pulleys are fast-
 to the rafters of the barn. The fork is adjust-
 in the hay, and the other end of the rope is pass-
 under a pulley wheel, and a steady horse attach-
 to it, and the hay raised at once. It is said
 to unload 30 or 35 tons in an afternoon with ease.

It is the invention of Mr Garrett Brown
 Bucks co. Pa. The success of it is vouch-
 ed by two persons in the N. Y. Farmer & Me-
 chanic. From the description of it we should
 think it might be easily improved upon.—*Pr.*

Swellings.—Swellings on oxen, cows, and
 other domestic animals, may be easily scatter-
 ed by using an ambrocation composed of the fol-
 lowing ingredients. One quart proof spirits,
 half a pound of soft soap, and half an ounce cam-
 phor. The soap has to be dissolved in the spirits,
 and the camphor added after the mixture is pour-
 ed into the bottle. These articles, prepared in the
 manner above described, form a liquid opodel-
 dock with which every farmer should be supplied.
 Lameness in oxen, from swellings on the legs,
 neck, is quite frequent, especially at seasons when
 their assistance is of most consequence to the
 farmer, and when, consequently, he can but
 afford to permit of their lying still.—*Ex.*

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