

WEEKLY TEST.

Number of purchasers served during the week ending May 25th, 1878—4601. Corresponding week last year—4527. Increase.....74.

Silks! Silks!

Next week several large lots of Striped, Plain Colored and Black Silks will be offered much below regular value.

Carsley's Mixed List.

Gent's 4-ply Linen Collars. Men's Good Regatta Working Shirts, 38c each. Men's strong elastic Webb Braes, 20c, 25c, 30c. Men's Oxford Working Shirts, (heavy), 45c. Ladies' Linen Handkerchiefs: Misses' Corsets, 25c per pair.

Carsley's Mixed List.

All-silk Handkerchiefs, assorted colors, 10c, 15c, 20c. Ladies' genuine French Wove Corsets, 60c. Gent's Dogskin Gloves, 50c. Ladies' Fancy Silk Scarfs, 12c, 15c, 20c, 25c. Gent's Linen Cuffs, 4-ply, 23c, 25c per pair. Ladies' Collars and Cuffs, from 25c per pair.

Carsley's Mixed List.

Men's fine Dress Shirts, 90c, \$1. Coat's 300 yard six-cord Spools, 55c per dozen. Fine Silk Webb Gossamers, 45c per yard. Good assortment of nursing, French and Thomson's Corsets. Beautiful Silk Ribbons, all silk, from 35c. Ladies' Silk Clock Balbriggan Hose, 19c per pair. Ladies' Ottoman Striped Hose, 13c, 19c.

Carsley's Mixed List.

Rich Black Silk Fringes, 20c, 25c, 30c. Moonlight Galoons, 7c, 9c, 12c. Men's Ribbed Merino Underwear, 33c. Men's Unbleached Cotton Underwear, 19c, 22c, 25c, 30c, 35c. Our Challenge Kid Gloves, 38c, is a wonder. Beautiful Kid Gloves, 43c, 55c, worth double.

Carsley's Mixed List.

Ladies' Merino Underwear, low neck, short sleeves 30c, 35c, 38c, 42c, 45c, 48c, 50c, 58c, 68c, \$1, \$1.12. Ladies' Hosiery, 7c, 8c, 9c, 10c, 13c, 15c, 21c, 25c, 30c. Good assortment of Children's Hose. Ladies' Fancy Lace Ties, 18c, 22c, 25c, 30c, 35c, 40c. Beautiful Renaissance Lace, 15c, 23c, 30c, 35c.

Carsley's Mixed List.

Fancy Silk Buttons, all shades, 25c for 6 doz. Fringed Edge Ribbons for Scarfs, 20c, 25c, 30c, 35c. Men's Half Hose, 8c, 10c, 12c, 15c, 19c, 25c, 29c, 35c, 40c, 45c. Men's Rich Scarfs, 10c, 15c, 20c, 25c, 30c, 35c, 40c, 45c. Men's heavy Tut Working Shirts, 98c, \$1. Buy beautiful Kid Gloves, 38c, 45c, 55c per pair. Wool Fringes, 6c per yard.

Debeige! Debeige!

Three cases single and double width Debeige Dress Goods to be sold cheap next week.

S. CARSLY.

393 and 395 Notre Dame Street.

WILLIAM HODSON, ARCHITECT, No. 59 & 61 St. Bonaventure St., MONTREAL. Plans of Buildings prepared and Superintendence at Moderate Charges. Measurements and Valuations Promptly Attended to.

D. BARRY, B.C.L., ADVOCATE, 12 St. James Street, Montreal.

DOHERTY & DOHERTY, ADVOCATES, &c. No. 50 ST. JAMES STREET, MONTREAL. T. J. DOHERTY, B.C.L. C. J. DOHERTY, A.B.B.C.L.

RICHARD BURKE, Custom BOOT and SHOE-MAKER, 689 CRAIG STREET, (Between Bleury and Hermine Streets) Montreal.

W. E. MULLIN & Co., MANUFACTURERS AND DEALERS IN BOOTS AND SHOES. 14 Chabouilles Square, near G.T.R. Depot, MONTREAL.

ROLLAND, O'BRIEN & CO., MANUFACTURERS OF BOOTS AND SHOES, 333 St. Paul Street, MONTREAL.

W. STAFFORD & Co., WHOLESALE MANUFACTURERS OF BOOTS AND SHOES, No. 6 Lemoine Street, MONTREAL, P. Q. May 23, '77. 1-41-7

MULLARKY & CO., MANUFACTURERS OF BOOTS AND SHOES, No. 8 St. Helen Street, MONTREAL. May 2, '77. 1-39-7

FOGARTY & BRO., BOOT & SHOE MANUFACTURERS, 245 St. Lawrence Main Street, CORNER ST. CATHERINE STREET, 5m Dec 5, '77

D. LAMONTAGNE, 46 BONSCOUR STREET. Painting, Glazing, Paper-Hanging, White-Washing, Coloring. Done on shortest notice at moderate prices. Leave your orders for HOUSE CLEANING early. March 27, 78-52

BOSSANGE & GARDINER, GENERAL MERCHANTS IN FRENCH OILS, MOROCCOS, KIDS, AND OTHER MANUFACTURES. 16 Rue du Quartre Septembre, PARIS

SECRET SOCIETIES AND POLITICS.

STARTLING IF TRUE. The Liverpool Catholic Times translates from the Gazette d'Italie, the letter of its French correspondent who professes to have had an interview with a leading English Freemason, a friend of Mr. Gladstone's, and a follower in politics of the ex-Premier.

History shows the part that secret societies have taken in European politics. The action of societies which of themselves have neither power nor authority, but which, when the occasion arises, enroll themselves in the service of despotism and ambition, in order to arrive at their ends, is to-day more powerful than it has ever been; and, accordingly, the genius of their mandatories has placed this action at the head of Europe, of which it will shortly be the sovereign arbiter. I have often told you that into the Eastern Question, there enter only the hand and the projects of Bismarck, and this my personal information once again proves to me. Very recently I have had occasion to approach a personage who is a friend of Mr. Gladstone, and one of the highest dignitaries of English freemasonry. Well, I shall now endeavor to give a resume of the part of the conversation which I am permitted to divulge. It may be very instructive, and will perhaps cast a little light on events which hitherto have remained obscure. I am a declared partisan of those who desire that the national dignity of France shall, in no case, suffer from the ambitious designs of Russia and Germany, and I think a true English patriot ought to entertain the same sentiments toward his country. I frankly assured my interlocutor that I could not succeed in understanding Gladstone and his party. I went so far as to ask if they had sold to Russia the humiliation and the ruin of old England. He replied to me with an almost mysterious air: "Sir, I can assure you that there are few men in England who can explain the part that we are compelled to take. You must not believe that the opposition we offer to the Government is a light and thoughtless opposition. For my part, I am as English as you are French, and I would die of shame if I beheld the national flag humiliated. We are not sold to Russia, but we believe it our duty to do what we are doing for the defence and the honor of England's power. Know you what separates us on the political arena? I will tell you. Your friends in England have done all in their power to oppose by force the Russian invasion, and I hope you know how to appreciate their conduct. If I were not what I am, and if I knew not what I know, I would have done what your friends have done and desire to do. They have hoped for the effective concurrence of France and Austria who, as well as England, are interested in the Eastern Question. As to ourselves, we are fully aware that England could not count on the two Powers; and for this reason alone we have counselled, and we still counsel, abstention. "And why?" I asked. "It is perfectly unnecessary," he replied, "to tell you that the Austrian like the French Government funds itself delivered up to secret societies. It is the secret societies that have originated the East-rn Question, by pushing the Danubian provinces into rebellion. It is these societies that have forced Russia into war—they who desire the aggrandisement of Russia in the East, because in the West they must attain an end at which it would be impossible to arrive without the consent of Russia, to whom it is necessary to give satisfaction. The Carbonarian Movement in Italy; Freemasonry in France, England, and Austria; Internationalism in Switzerland and Belgium; and Socialism in Germany—all these together are the same thing under different names; are the same society which, to-day, holds in its hands the destinies of Europe. The present English Government would be right if it could count on Austria and on France; but if it could count on Hungary, it could no longer count of Austria properly so called, where Freemasonry is all-powerful; and this divergence which divides the Austrian Empire into two parts will undoubtedly paralyze its action and prevent it from allying itself with England. On the other hand, the least reliance cannot be placed on the support of France—particularly since the capitulation of Marshal MacMahon and the access to power of the Radicals. One great Freemasonry is all-powerful. Bismarck, our Grand Master, is more powerful at Paris than the actual President of the Republic. It is quite unnecessary to speak of Italy; it belongs, body and soul, to Prince Bismarck; it is he directs everything by the aid of secret societies which have confided to him their interests." At that moment, I could not help interrupting my noble interlocutor to observe that it appeared to me little worthy of England and France to allow themselves to be towed by the Prussian Chancellor—especially as it is evident that he proposes to himself above all the humiliation of England and France." "But," he replied, "what do you wish us to do alone? Even were English Freemasonry to detach itself from one of the three countries which belong to the Masonic concert in Europe, what could this country alone do against the rest of Europe? You see the force of events conducts us always to the same point!"—Liverpool Catholic Times.

CHOICE AND PREPARATION OF SEED. No plant is more improved by choice of seed and careful cultivation than corn. To deter birds from pulling the seed, and out-worms from nibbling the sprouts, it has been found effective to roll the seed in plaster, and then in plaster. The scent of the tar will remain a long time, and will be disagreeable to the vermin. The tar can be most easily applied by mixing it with hot water and then straining it from the corn.

Now, with hard work, teams require good care. Horses will come from the field in much better condition if they are protected from worry from the flies. The best protection is a thin sheet made to fit the neck, with holes for the ears, and to buckle under the throat, and to cover the back hanging loosely at the sides to give access of air beneath. It should be held by a crupper and beneath the tail. Too much corn fed now is apt to produce irritation of the skin and make the animals restless. Cleanliness will be found a great comfort to them.

The most profit from a sheep is to raise a lamb that will sell for more than the mother is worth. This can be easily done by caring well for the earliest lambs. A lamb, 94 days old, and well fattened, will often sell for ten dollars in the cities, and half that in country villages. A half-bred Cotswold lamb, fed now with a little mixed oatmeal and bran, and suckled by a native ewe, will make an excellent market lamb. Lambs now being fed should be protected from cold storms, and the ewes should have some extra feed.

The Main Planting for fodder should be corn. The Evergreen Sweet corn; the early Canada Dutton, King Philip and other small-growing varieties are best. Plant with the Albany, or other planter, in rows 30 inches apart and close together in the row, using about 3 bushels of seed per acre. A fine fertilizer, such as guano, or one of the special corn manures, may be dropped along with the seed with the planter mentioned. If barn-yard manure is to be used, the drills may be opened with a plow, the manure scattered in the furrow and covered with the plow, and the seed planted with the planter, or sown by hand on the manure and covered by the plow. A grain-drill with only three spouts open may be used for sowing fodder-corn.

The egg traffic of this country has risen to an importance which few comprehend. The aggregate transactions in New York city alone must amount to fully \$38,000,000 per annum, and in the United States to \$18,000,000. A single firm in that line of business in the East handled \$1,000,000 worth of eggs during the year. In Cincinnati, too, the traffic must be proportionately large. In truth, the great gulf-stream of our country barnyard contributes in no small degree to human subsistence, eggs being rich in nutritive properties equal to one half their entire weight. Goose, duck, hen, pullet, and partridge eggs are the principal kinds produced in America. We have nothing, however, like what we are told used to be found in Madagascar, or have been found there, the gigantic was egg, measuring thirteen and a half inches in extreme length and holding eight and a half quarts. One of these birds, with a single effort, might supply a modern boarding-house with omelettes for a day. The perishable nature of the eggs has naturally detracted from their value as a standard article of diet. The peculiar excellence of eggs depends upon their freshness. But lately the process of crystallizing has been resorted to, and by this process the natural egg is converted into a vitreous substance of a delicate amber tint, in which form it is reduced seven-eighths in bulk compared with bartered eggs, and retains its properties for years unimpaired in any climate. This is an achievement of science and mechanical ingenuity, and has a most important bearing on the question of cheaper food, by preventing waste, equalizing prices throughout the year, and regulating consumption. In this form eggs may be transported without injury, either to the equator or the poles, and at any time can be restored to their original condition simply by adding the water which has been artificially taken away. The chief egg-decaying companies are in St. Louis and New York. No salts or extraneous matters are introduced in the process of crystallizing, the product being simply a consolidated mixture of the yolk and albumen. Immense quantities of eggs are preserved in the spring of the year by liming. Thus treated, they are good for every purpose except boiling. It is a common trick for some dealers to palm off eggs so treated as fresh, so that imposition is easily practiced. In the deacidifying process, however, the difference becomes apparent, as from four to five more limed eggs are required to make a pound of eggs crystallized than when the fresh eggs are used, and eggs in the least tainted will not crystallize at all. Some of the most experienced egg dealers declare that there is no profit in raising poultry to compare with producing eggs. A single hen will lay from twelve to fifteen dozen per annum, selling at an average of thirteen cents per dozen, and the birds thus occupied can be housed and fed for less than fifty cents for the whole period. In the East, the price per dozen is much higher. Here we buy them by the dozen. Step into an Eastern produce or grocery establishment, and they sell so many eggs for a quarter of a dollar. There is no reason why the crystallizing process should not become quite general, and egg production stimulated as never before, and the food supply receive large accessions from this source. The already great and increasing consumption of eggs in England and France shows a growing appreciation of this form of food compared with any other. It is thought to be a usual sale in the United States alone must aggregate nearly \$20,000,000. In Lima, Peru, eggs sell at one dollar per dozen, equal to four dollars per pound crystallized. It is thought that this new process of preserving for utilization the industry of our hens and pullets may be very acceptable as well as beneficial in a business and domestic point of view.—Cincinnati Commercial.

BREEDING AND MANAGEMENT OF COWS. Who is to grow the calves for the future beef and dairies of the country, is likely to become an important question. Probably it can be done at the West and Southwest. Even here the improved stock can be grown profitably; but with our ordinary native cattle this cannot be done. It costs more to keep an ordinary calf till it is one, two or three years old than the animal is worth at either age. If the calf is a heifer, and of good milking strain, it will usually sell for more at two years old with a calf than a steer at the same age. But this does not make a profitable business, even with the best of success in breeding. If the cow should prove a failure for milk or butter as natives from the best strains often do, there is the loss of another year's keeping before the animal can be fit for a butcher. The principal loss is in keeping the calf till it is a year old. Very often a fat calf at six or seven weeks will sell for about as much as the same animal kept a year longer. It is a mistake to suppose that calves can be kept cheaply in good thrifty condition. A good deal may be done with oatmeal made into porridge as a substitute for milk; but if we count the labor and time lost in feeding, the calf will be a dear one after a year of such keeping. If not fed well, the first year the calf will upon become unthrifty, and can never be made a good animal. Milkmen never raise their own cows, and the same used to be true of butter and cheese dairymen. The increasing difficulty of buying the choicest dairymen has forced some good dairymen to raise them; but they all consider the method a costly one, more costly than they could afford if they had any other

alternative. For a good milch cow, known to be a deep and continuous milker, bred by dairy men will offer what may seem to many farmers an almost fabulous price. They can well afford to do so. The cheapest native cow I ever knew were two which my father bought years and years ago, paying seemingly the extortionate price of \$99 for one, and \$100 for the other. One was four and the other five years old. They proved to be really remarkable milkers; holding to their milk through the year. One time one of the cows was (by mistake) milked till the day she calved. Usually a rest of three to five weeks was given without milking. The heifer calves of these cows were all good milkers, and most of them kept up the supply of milk till nearly calving. Of such cows, I need hardly say that the calves should all be raised, unless very evidently inferior. It costs little more to keep a good milking cow than a poor one. The difference in product is sometimes enough in a single year to pay the price of a good cow, rather than to accept a poor milker as a gift. The time that a cow will go dry is often a matter of great importance. Some cows which yield a fair mess at first will not milk more than six or seven months per year. Such a cow is scarcely worth owing, except to fatten for beef. The length of time a cow may be milked depends much on previous management. If a heifer is milked after her first calf as long as possible, and has good milk producing food to stimulate the flow of milk, she will retain this habit through life. More care should be taken in feeding and milking heifers on this account. Give them roots, and milk as long as a drop can be got. I like to have heifers come in the first time when not over two years old, and a little younger if possible. Then let them go farrow several months, so that the heifer may get greater size, and also to let the milk secretion run on as long as possible, unchecked by a new pregnancy. In this way if a heifer is naturally a good milker, she has the best chance to test her capacity, and also to increase it. Much depends on the way a cow has been kept. Cows accustomed to a great variety of food are invariably good eaters and almost always heavy milkers. Thus, the best cows in a neighborhood are usually those of poor men whose one cow is made a pet of, and has all sorts of food. Such cows are usually a good bargain at almost any price, though they will rarely do as when taken from their own old homes and turned in with the less varied fare accorded to larger herds. Milkmen have learned that it is important to give cows a variety of food. Hence their purchases of bran, meal, roots and oil-cake. It may not pay farmers to take so much pains, but they can promote the thrift of their herds, and their own profits by changing the animal's food as often as possible.—Correspondent Country Gentleman.

EGG RAISING. The egg traffic of this country has risen to an importance which few comprehend. The aggregate transactions in New York city alone must amount to fully \$38,000,000 per annum, and in the United States to \$18,000,000. A single firm in that line of business in the East handled \$1,000,000 worth of eggs during the year. In Cincinnati, too, the traffic must be proportionately large. In truth, the great gulf-stream of our country barnyard contributes in no small degree to human subsistence, eggs being rich in nutritive properties equal to one half their entire weight. Goose, duck, hen, pullet, and partridge eggs are the principal kinds produced in America. We have nothing, however, like what we are told used to be found in Madagascar, or have been found there, the gigantic was egg, measuring thirteen and a half inches in extreme length and holding eight and a half quarts. One of these birds, with a single effort, might supply a modern boarding-house with omelettes for a day. The perishable nature of the eggs has naturally detracted from their value as a standard article of diet. The peculiar excellence of eggs depends upon their freshness. But lately the process of crystallizing has been resorted to, and by this process the natural egg is converted into a vitreous substance of a delicate amber tint, in which form it is reduced seven-eighths in bulk compared with bartered eggs, and retains its properties for years unimpaired in any climate. This is an achievement of science and mechanical ingenuity, and has a most important bearing on the question of cheaper food, by preventing waste, equalizing prices throughout the year, and regulating consumption. In this form eggs may be transported without injury, either to the equator or the poles, and at any time can be restored to their original condition simply by adding the water which has been artificially taken away. The chief egg-decaying companies are in St. Louis and New York. No salts or extraneous matters are introduced in the process of crystallizing, the product being simply a consolidated mixture of the yolk and albumen. Immense quantities of eggs are preserved in the spring of the year by liming. Thus treated, they are good for every purpose except boiling. It is a common trick for some dealers to palm off eggs so treated as fresh, so that imposition is easily practiced. In the deacidifying process, however, the difference becomes apparent, as from four to five more limed eggs are required to make a pound of eggs crystallized than when the fresh eggs are used, and eggs in the least tainted will not crystallize at all. Some of the most experienced egg dealers declare that there is no profit in raising poultry to compare with producing eggs. A single hen will lay from twelve to fifteen dozen per annum, selling at an average of thirteen cents per dozen, and the birds thus occupied can be housed and fed for less than fifty cents for the whole period. In the East, the price per dozen is much higher. Here we buy them by the dozen. Step into an Eastern produce or grocery establishment, and they sell so many eggs for a quarter of a dollar. There is no reason why the crystallizing process should not become quite general, and egg production stimulated as never before, and the food supply receive large accessions from this source. The already great and increasing consumption of eggs in England and France shows a growing appreciation of this form of food compared with any other. It is thought to be a usual sale in the United States alone must aggregate nearly \$20,000,000. In Lima, Peru, eggs sell at one dollar per dozen, equal to four dollars per pound crystallized. It is thought that this new process of preserving for utilization the industry of our hens and pullets may be very acceptable as well as beneficial in a business and domestic point of view.—Cincinnati Commercial.

EARLY POTATOES. Should be got in without delay. With this crop earliness is a great advantage where beetles abound. TOP DRESSING FALL GRAIN. Grainfields that look unthrifty and yellow after the drying winds of the spring, will be benefited by a top-dressing of active fertilizer; this will help the clover and young grass.

FODDER CROPS. Fodder Crops for early use are to be put in as soon as possible. Make a succession of sowings, that the crops may follow each other every ten days.

POULTRY MANURE. This is a valuable fertilizer, and may be used with most benefit on corn. It may be scattered in the hill at planting or afterwards spread about the hill upon the surface. It is well to mix it with an equal bulk of plaster.—American Agriculturist.

CEMENT. For a good cement for seams in roofs take equal quantities of white lead and white sand, with as much oil as will make it into the consistency of putty. In a few weeks it will become as hard as stone.

FEED. Feed little and often to young chicks. Cracked wheat, swollen with hot water, and fed warm, will push them on very fast. We find a good place for a coop is beneath a plum or cherry tree. A crowfoot has no chance to escape their sharp eyes. If properly cared for poultry ought to pay more profit than any thing else on the farm—the garden excepted, perhaps.

PURE PARIS GREEN. Is the best remedy for the beetle. Last year we mixed it with plaster, which is much cheaper than flour, does not scatter so much when the wind is blowing, and adheres to the leaves equally well. As it is best to be prepared for the beetle a supply of the Paris green should be procured in readiness for its arrival.

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The most profit from a sheep is to raise a lamb that will sell for more than the mother is worth. This can be easily done by caring well for the earliest lambs. A lamb, 94 days old, and well fattened, will often sell for ten dollars in the cities, and half that in country villages. A half-bred Cotswold lamb, fed now with a little mixed oatmeal and bran, and suckled by a native ewe, will make an excellent market lamb. Lambs now being fed should be protected from cold storms, and the ewes should have some extra feed.

The Main Planting for fodder should be corn. The Evergreen Sweet corn; the early Canada Dutton, King Philip and other small-growing varieties are best. Plant with the Albany, or other planter, in rows 30 inches apart and close together in the row, using about 3 bushels of seed per acre. A fine fertilizer, such as guano, or one of the special corn manures, may be dropped along with the seed with the planter mentioned. If barn-yard manure is to be used, the drills may be opened with a plow, the manure scattered in the furrow and covered with the plow, and the seed planted with the planter, or sown by hand on the manure and covered by the plow. A grain-drill with only three spouts open may be used for sowing fodder-corn.

The egg traffic of this country has risen to an importance which few comprehend. The aggregate transactions in New York city alone must amount to fully \$38,000,000 per annum, and in the United States to \$18,000,000. A single firm in that line of business in the East handled \$1,000,000 worth of eggs during the year. In Cincinnati, too, the traffic must be proportionately large. In truth, the great gulf-stream of our country barnyard contributes in no small degree to human subsistence, eggs being rich in nutritive properties equal to one half their entire weight. Goose, duck, hen, pullet, and partridge eggs are the principal kinds produced in America. We have nothing, however, like what we are told used to be found in Madagascar, or have been found there, the gigantic was egg, measuring thirteen and a half inches in extreme length and holding eight and a half quarts. One of these birds, with a single effort, might supply a modern boarding-house with omelettes for a day. The perishable nature of the eggs has naturally detracted from their value as a standard article of diet. The peculiar excellence of eggs depends upon their freshness. But lately the process of crystallizing has been resorted to, and by this process the natural egg is converted into a vitreous substance of a delicate amber tint, in which form it is reduced seven-eighths in bulk compared with bartered eggs, and retains its properties for years unimpaired in any climate. This is an achievement of science and mechanical ingenuity, and has a most important bearing on the question of cheaper food, by preventing waste, equalizing prices throughout the year, and regulating consumption. In this form eggs may be transported without injury, either to the equator or the poles, and at any time can be restored to their original condition simply by adding the water which has been artificially taken away. The chief egg-decaying companies are in St. Louis and New York. No salts or extraneous matters are introduced in the process of crystallizing, the product being simply a consolidated mixture of the yolk and albumen. Immense quantities of eggs are preserved in the spring of the year by liming. Thus treated, they are good for every purpose except boiling. It is a common trick for some dealers to palm off eggs so treated as fresh, so that imposition is easily practiced. In the deacidifying process, however, the difference becomes apparent, as from four to five more limed eggs are required to make a pound of eggs crystallized than when the fresh eggs are used, and eggs in the least tainted will not crystallize at all. Some of the most experienced egg dealers declare that there is no profit in raising poultry to compare with producing eggs. A single hen will lay from twelve to fifteen dozen per annum, selling at an average of thirteen cents per dozen, and the birds thus occupied can be housed and fed for less than fifty cents for the whole period. In the East, the price per dozen is much higher. Here we buy them by the dozen. Step into an Eastern produce or grocery establishment, and they sell so many eggs for a quarter of a dollar. There is no reason why the crystallizing process should not become quite general, and egg production stimulated as never before, and the food supply receive large accessions from this source. The already great and increasing consumption of eggs in England and France shows a growing appreciation of this form of food compared with any other. It is thought to be a usual sale in the United States alone must aggregate nearly \$20,000,000. In Lima, Peru, eggs sell at one dollar per dozen, equal to four dollars per pound crystallized. It is thought that this new process of preserving for utilization the industry of our hens and pullets may be very acceptable as well as beneficial in a business and domestic point of view.—Cincinnati Commercial.

BREEDING AND MANAGEMENT OF COWS. Who is to grow the calves for the future beef and dairies of the country, is likely to become an important question. Probably it can be done at the West and Southwest. Even here the improved stock can be grown profitably; but with our ordinary native cattle this cannot be done. It costs more to keep an ordinary calf till it is one, two or three years old than the animal is worth at either age. If the calf is a heifer, and of good milking strain, it will usually sell for more at two years old with a calf than a steer at the same age. But this does not make a profitable business, even with the best of success in breeding. If the cow should prove a failure for milk or butter as natives from the best strains often do, there is the loss of another year's keeping before the animal can be fit for a butcher. The principal loss is in keeping the calf till it is a year old. Very often a fat calf at six or seven weeks will sell for about as much as the same animal kept a year longer. It is a mistake to suppose that calves can be kept cheaply in good thrifty condition. A good deal may be done with oatmeal made into porridge as a substitute for milk; but if we count the labor and time lost in feeding, the calf will be a dear one after a year of such keeping. If not fed well, the first year the calf will upon become unthrifty, and can never be made a good animal. Milkmen never raise their own cows, and the same used to be true of butter and cheese dairymen. The increasing difficulty of buying the choicest dairymen has forced some good dairymen to raise them; but they all consider the method a costly one, more costly than they could afford if they had any other

alternative. For a good milch cow, known to be a deep and continuous milker, bred by dairy men will offer what may seem to many farmers an almost fabulous price. They can well afford to do so. The cheapest native cow I ever knew were two which my father bought years and years ago, paying seemingly the extortionate price of \$99 for one, and \$100 for the other. One was four and the other five years old. They proved to be really remarkable milkers; holding to their milk through the year. One time one of the cows was (by mistake) milked till the day she calved. Usually a rest of three to five weeks was given without milking. The heifer calves of these cows were all good milkers, and most of them kept up the supply of milk till nearly calving. Of such cows, I need hardly say that the calves should all be raised, unless very evidently inferior. It costs little more to keep a good milking cow than a poor one. The difference in product is sometimes enough in a single year to pay the price of a good cow, rather than to accept a poor milker as a gift. The time that a cow will go dry is often a matter of great importance. Some cows which yield a fair mess at first will not milk more than six or seven months per year. Such a cow is scarcely worth owing, except to fatten for beef. The length of time a cow may be milked depends much on previous management. If a heifer is milked after her first calf as long as possible, and has good milk producing food to stimulate the flow of milk, she will retain this habit through life. More care should be taken in feeding and milking heifers on this account. Give them roots, and milk as long as a drop can be got. I like to have heifers come in the first time when not over two years old, and a little younger if possible. Then let them go farrow several months, so that the heifer may get greater size, and also to let the milk secretion run on as long as possible, unchecked by a new pregnancy. In this way if a heifer is naturally a good milker, she has the best chance to test her capacity, and also to increase it. Much depends on the way a cow has been kept. Cows accustomed to a great variety of food are invariably good eaters and almost always heavy milkers. Thus, the best cows in a neighborhood are usually those of poor men whose one cow is made a pet of, and has all sorts of food. Such cows are usually a good bargain at almost any price, though they will rarely do as when taken from their own old homes and turned in with the less varied fare accorded to larger herds. Milkmen have learned that it is important to give cows a variety of food. Hence their purchases of bran, meal, roots and oil-cake. It may not pay farmers to take so much pains, but they can promote the thrift of their herds, and their own profits by changing the animal's food as often as possible.—Correspondent Country Gentleman.

EGG RAISING. The egg traffic of this country has risen to an importance which few comprehend. The aggregate transactions in New York city alone must amount to fully \$38,000,000 per annum, and in the United States to \$18,000,000. A single firm in that line of business in the East handled \$1,000,000 worth of eggs during the year. In Cincinnati, too, the traffic must be proportionately large. In truth, the great gulf-stream of our country barnyard contributes in no small degree to human subsistence, eggs being rich in nutritive properties equal to one half their entire weight. Goose, duck, hen, pullet, and partridge eggs are the principal kinds produced in America. We have nothing, however, like what we are told used to be found in Madagascar, or have been found there, the gigantic was egg, measuring thirteen and a half inches in extreme length and holding eight and a half quarts. One of these birds, with a single effort, might supply a modern boarding-house with omelettes for a day. The perishable nature of the eggs has naturally detracted from their value as a standard article of diet. The peculiar excellence of eggs depends upon their freshness. But lately the process of crystallizing has been resorted to, and by this process the natural egg is converted into a vitreous substance of a delicate amber tint, in which form it is reduced seven-eighths in bulk compared with bartered eggs, and retains its properties for years unimpaired in any climate. This is an achievement of science and mechanical ingenuity, and has a most important bearing on the question of cheaper food, by preventing waste, equalizing prices throughout the year, and regulating consumption. In this form eggs may be transported without injury, either to the equator or the poles, and at any time can be restored to their original condition simply by adding the water which has been artificially taken away. The chief egg-decaying companies are in St. Louis and New York. No salts or extraneous matters are introduced in the process of crystallizing, the product being simply a consolidated mixture of the yolk and albumen. Immense quantities of eggs are preserved in the spring of the year by liming. Thus treated, they are good for every purpose except boiling. It is a common trick for some dealers to palm off eggs so treated as fresh, so that imposition is easily practiced. In the deacidifying process, however, the difference becomes apparent, as from four to five more limed eggs are required to make a pound of eggs crystallized than when the fresh eggs are used, and eggs in the least tainted will not crystallize at all. Some of the most experienced egg dealers declare that there is no profit in raising poultry to compare with producing eggs. A single hen will lay from twelve to fifteen dozen per annum, selling at an average of thirteen cents per dozen, and the birds thus occupied can be housed and fed for less than fifty cents for the whole period. In the East, the price per dozen is much higher. Here we buy them by the dozen. Step into an Eastern produce or grocery establishment, and they sell so many eggs for a quarter of a dollar. There is no reason why the crystallizing process should not become quite general, and egg production