

cessful, its culture here will be rapidly extended, though this must be mainly confined to the vicinity of manufactories, as the roots cannot be transported to great distances. For the reasons stated in our former article, we should deprecate its culture and extended use; though it is no worse than tobacco, and if to be used, as is already largely done, we may as well produce it here as to import it, provided we can do so advantageously. We shall probably try a small plot this year as an experiment, and if so, report the result.—*American Agriculturist*.

RECIPTS FOR MAKING GOOSEBERRY WINE AND SPRUCE BEER.—“A Lady” writes—“1. Please let me have a receipt for making green gooseberry wine. 2. Also another for making spruce beer.”—1. Have ready a tub that will hold 15 to 20 gallons; for every gallon take 5 lbs. green gooseberries, bruise them well, put into the tub, and add 4 to 5 gallons cold spring water; mix and mash the whole well together, cover the tub, and let it stand for 24 hours, strain through a coarse canvas bag, and squeeze the fruit quite dry; pour a gallon of water on the solid matter, mash it up, and strain so as to get any soluble matter that may remain, and add it to the liquor in the tub; put into a tub 30 lbs. loaf sugar, pour the liquor on it, and add as much water as will make the whole to about 10½ gallons, and mix till the sugar is dissolved; put into a cask, which should be kept full to the bung-hole, and inclined a little to one side to let the scum run off: about half a gallon of liquor should be kept for this purpose. When done working, the bung may be fastened down, and a small hole made at one side into which a peg must be put, which should be drawn out every day or two to let the fixed air escape. When all fermentation is over drive the peg in tight. In six or seven months it may be drawn off into a fresh vessel, and let stand about three months before bottling. 2. Put in a barrel or other vessel 8 gallons of cold water, to which add 8 gallons of boiling water, 16 oz. molasses, and 4 to 6 tablespoonfuls of the essence of spruce (to be had at the druggists), and stir the whole well together, then add half a pint of yeast, keep in a temperate place, with the bung-hole open, for two days, till the fermentation be abated, when it may be closed up or bottled. This query, with many others, from want of space, was pressed out last week, which, we hope, will be sufficient apology to our fair correspondents for its non-appearance.

MONTHLY METEOROLOGICAL REPORT FOR FEBRUARY 1859.

FROM OBSERVATIONS TAKEN AT ST. MARTIN, ILE JESUS, C. E., LATITUDE 45 DEGREES 32 MINUTES, NORTH LONGITUDE, 73 DEGREES, 36 MINUTES WEST. HEIGHT ABOVE THE LEVEL OF THE SEA 118 FEET.

BY CHS. SMALLWOOD, M. D. L. L. D.

BAROMETER.		Rain fell on 2 days, amounting to 0.512 inches, it was raining 9 hours 15 minutes and was accompanied by thunder on the 20th day.....	
Highest reading of the barometer the 11th day.....	Inches. 30.460		
Lowest reading of the barometer the 20th day.....	28.972	Snow fell in 10 days, amounting to 23.58 inches it was snowing 92 hours 45 minutes.....	
Monthly mean.....	29.057	Most prevalent wind N. E. by E.....	
Range.....	1.978	Least prevalent wind N.....	
THERMOMETER.		Most windy day the 21st, mean miles per hour..... 28 14	
Highest reading the 20th day.....	F. 40.1	Least wind, the 32nd day.....	0 00.
Lowest reading the 13th day below zero.....	23° 6'	Aurora borealis visible on 5 nights.....	
Monthly mean.....	15° 62'	Lunar Pole visible on 2 nights.....	
Range.....	66° 7'	Zodiacal Light visible.....	
Greatest intensity of the sun's rays.....	58° 7'	The electrical state of the atmosphere has indicated moderate intensity.	
Lowest point of terrestrial radiation below zero.....	23° 9'	Ozone was in moderate quantity..	
Mean of humidity.....	776		