

stimulus to honourable conduct is lost; that which arises from the hope of retrieving his reputation must be feeble, from the fact, which every one knows, of the extreme difficulty of retrieving a blemished reputation.

With regard to the advantage which others may derive from the exposure of faults, it may be sufficient to observe, that this benefit is uncalculated for; the examples of misconduct, and of the ruinous effects of misconduct already made public, are sufficiently numerous for every purpose of this kind.

But it may be said, "We hate hypocrisy and deception, and think that every person ought to be *known* to be what he really is." Let us drag this, and all the other allegations that are advanced in evil-speaking, into the light of a general principle; I mean that venerable maxim delivered by our Lord, "Therefore all things whatsoever ye would that men

should do to you, do ye even so to them." Now, suppose the reader had committed a fault inadvertently, precipitately, or even deliberately; but he now, perhaps, detests the action, and is ashamed of his conduct; I ask how, in such a case, would he wish to be treated by others? surely with lenity and forbearance. But suppose he should be informed that a certain individual of his acquaintance, takes abundance of pains to publish his crime, detailing it with much apparent glee and self-satisfaction, at every convenient opportunity; would he not feel stung with indignation at this gratuitous defamer, and believe him to be a base unfeeling wretch? But let the reader remember, that if such would be his sentiments concerning an evil-speaker, when his own conduct was in question, to the very same abhorrence and execration is he entitled, should he ever be guilty of this vice.

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**RECEIPT FOR MAKING POTATOE FLOUR; A CHEAP AND NUTRITIVE FOOD, WHICH KEEPS FOR YEARS.**

FROM THE MECHANICS' MAGAZINE.

SIR,—As the public are not only indebted to you for many valuable discoveries and improvements in the science of mechanics, but also for many useful hints for the benefit of the middle and industrious classes of society; I send the following observations on making a very useful farinaceous food, which will keep for years without decay. In the year 1812, I took up, from my garden, some *champion* potatoes, which, when freed from the dirt and wiped dry, weighed a pound and a quarter, or twenty ounces, they were grated through a common tin bread-grater, into a pan of water, and stirred with a wooden spoon, and as soon as the pulpy matter had subsided to the bottom, the discoloured water was poured off, and clean water added, and the mass again stirred up. When it had settled a second time, the water was poured off by gentle inclination of the vessel, and

the process repeated till the water passed off colourless; I think three washings were sufficient. The residue was turned out of the pan and dried in the air, and produced four ounces of very fine white flour, being one fifth of the original weight of the potatoes. By accident, the paper containing the flour was put into a drawer lined with sandal wood, from which it acquired a slight perfume; otherwise, it was precisely in the state it was when made, and was used as a substitute for arrow root, after a lapse of twelve years. (1826.)

I mention the species of potatoes from which the flour was made, to prevent mistake; but I think there are some other sorts of this root, which, on experiment, may be found to contain more farinaceous qualities than the sort I used.

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