

the stuffing requires room to swell. Spit it, tie the spit at both ends to prevent it swinging round, and to prevent the stuffing from coming out.—The fire must be brisk. Baste it with salt and water at first, then with its own dripping. It will take two hours or more to roast thoroughly. A green goose, that is, one under four months old, is seasoned with pepper and

salt, instead of sage and onions. It will roast in an hour.

**Sauce for a Roasted Goose.**

Put into a saucpan a tablespoonful of made mustard, half a tablespoonful of cayenne pepper, a glass of port wine, and a gill of gravy; mix and warm, and pour it through a slit in the apron into the body of the goose, just before serving.

**COMMERCIAL DEPARTMENT.**

**FACTS ABOUT PEAT AS AN ARTICLE OF FUEL.**

**T**HIS is the title of a well-printed volume, in 120 pages, in paper covers. It gives an account of the origin and composition of peat, and the various localities in which it is found in the greatest quantity, in other countries as well as in our own. With regard to Canadian deposits, the writer remarks:—“Numerous and extensive deposits of peat are met with in various parts of Eastern Canada, chiefly confined to the plains of the St. Lawrence and its tributaries; and two tracts in the County of Gloucester each contain 2,500 acres.” The ordinary methods and difficulties of the preparation of peat for fuel are carefully described; and its adaptability to the requirements of the arts and manufactures, as well as its availability for domestic use, are well stated by the author. We gather from an appendix that the publishers are Agents of the “American Peat Company” in process of formation. “Their various inventions are secured by letters patent, and the whole reduced to a very simple process, which can be seen in operation at their works at Lexington, Mass.” The proposed capital of the Company is \$250,000; and “their purpose is to encourage the manufacture of peat wherever it is found, and to this end they furnish machinery and rights under their patents, at moderate rates.”

**THE LADY'S FRIEND.**

**T**HE publishers of this beautiful magazine have issued a magnificent number for January. The leading steel engraving, “The Forest Gleaner,” is a perfect gem of beauty. We do not know where the publishers of the Lady's Friend get such beautiful designs for their engravings. Then we have a gorgeous colored plate, “The Hand Banner Screen in Chenille on Velvet,” which the

ladies say is magnificent. The large double colored Steel Fashion Plate is as usual superb—we had almost said unequalled. Another engraving, called “Stephen Wharton's Will,” which illustrates a fine story, is very suggestive. Then we have a beautiful plate of children skating, intended to illustrate the winter styles of children's clothing; with numerous other plates illustrating Hair Nets, Winter Dresses, Borders for Jackets, various new styles of Bonnets, Winter Casques, Paletots, Jackets, Embroidery, Chemises Night Dress, Ancient Head-Dresses, Patchwork, &c. &c.

The literary matter is excellent. Among the articles, we note “Stephen Wharton's Will,” “Mrs. Trunk,” by Frances Lee; “Paul's Story, or French Lessons;” “Clarice,” by August Bell; The Two “Nightingales,” “Stories of our Village,” by Beatrice Colonna; “In Illness,” by Florence Percy; “Rachel Dana's Legacy,” by H. A. Heydon; “Arthur's Wife,” “Loving Mary,” Editor's Department, The Fashions, Houseeld Receipts, &c.

Price \$50 a year; 2 copies \$4.00; 8 copies (and one gratis) \$16. Now is the time to get up clubs for 1856. Specimen number for this purpose will be sent for 15 cents. *Wheeler & Wilson's celebrated Sewing Machines are furnished as Premiums in certain cases.* The Prospectus of this magazine for next year embodies a splendid list of contributors.

Address Deacon & Paterson, 319 Walnut Street, Philadelphia.

**MONTREAL MARKETS.**

The past week, business dull both in the wholesale and retail markets. The attendance at the latter, owing to the severity of the weather, was small, and not much produce brought in; very few buyers, except traders who purchase poultry for the American market. On the Corn Exchange the demand for Flour was inactive, and sales limited to parcels of Strong Superfine from Canada Wheat. Superior Extra selling at \$7.20 and \$7.30.