

of the former, to one quarter of a pound of the latter.

We drank bottled cider last April that had been bottled when three days from the press. It was as nice as champagne—filled a tumbler half full of foam, and was of delicious flavor; no sugar had been added, no drawing off practiced. The corks were secured with twine, and a more delicious drink could not be desired.—Country Gent.

Editor Farmer's Advocate.

Potatoes.

Dear Sir,—Agreeably to your request I send you a statement of the return of the Seed Potatoes you sent me. The Harrison 60 pounds had a return of 60 bushels; 30 pounds of Early Goodrich yielded 30 bushels, with only one half per cent. rot. The Early Rose are a good crop, but behind in bulk, and about 5 per cent. rot. Most of the old kinds I planted are nearly destroyed by rot. The soil is clay, with a mixture of vegetable mould. Has been plowed deep, and heavily manured for a few years, as it is a young orchard.

I saw last week in a local paper that a man in a neighboring township raised 50 bushels of Harrisons from 60 pounds of seed. I beat him a long way, and had I not given some of them over kind treatment I would have had more. I applied too many leached ashes to some of the hills; that killed the vitality of a good many of the eyes. I had about one half in hills, the other in drills—they came out about alike.

I am, dear sir, yours respectfully,

PETER GRANT.

Stanley, Huron Co., Nov., 1870.

Editor Farmer's Advocate.

The Other Side of the Picture.

MR. EDITOR,—Having noticed a letter in this month's ADVOCATE in which my remarks on "School Teaching" are "reviewed" in a somewhat severe and uncomplimentary manner, I wish, with your permission, to say a few words in reply.

The writer of the letter referred to has evidently mistaken the meaning of at least one paragraph, judging from the comments she makes upon it. I am surprised that anyone—especially a teacher—should fail to comprehend its meaning. If the whole paragraph is read, it is as easy to understand it as any other part of the article.—Who would suppose for a moment that I entertained any doubts as to the ability of Solomon to teach some of the back school? Or who would think that I could really believe anything so unreasonable as that teachers are always partial? But without particularizing any further, would not any person of ordinary abilities and discernment "see through" the article in question if they were willing to do so?

I am aware that the article is not free from hyperbole, but as reference is still made to that form of speech in our grammars, I was not aware of any law prohibiting its use.

Again: I was not giving the experience of either myself or any one else in particular, but I was giving a condensed sketch of the experience of every teacher I have ever yet met with. But I do not see that it necessarily follows that all the abuse which a teacher is subjected to is because he knows "nothing" about teaching, nor because he "does not love his work," nor because he "tries to teach and can't."—This certainly cannot be the case, since the best of teachers are invariably the subjects of slander and abuse. I intimated that ministers and editors as well as school teachers were peculiarly subject to censure. And where is the minister or editor who does not know this to be the case? But who would say that if the minister or editor "loves his work," and is "conscientious in the discharge of his duty," he will be sure to please everybody, and nothing will ever be said to wound his feelings, nor anything transpire to mar his peace and happiness? It is their position which incurs the censure, and none ever yet escaped it.

In conclusion, allow me to say that the letter of your correspondent P.A.S. contains a great deal quite irrelevant to the subject. According to my opinion it is a strange way of "giving the other side of the picture." I would also add that I am not answering it because I think Cluster No. 2 needs any explanatory remarks, but I am aware that there are a great many people who have not discernment enough to distinguish the difference between an editorial and a correspondence article; and think that whatever goes through the press is "all right." And although I am aware that the letter on the Clusters in this month's ADVOCATE would not at all change the minds of any who are capable of thinking for themselves, still there are others who would take my silence as a sure proof that I was altogether astray, and therefore had not a word to say for myself. I made no personal allusions, and hope that even in this letter I have not been guilty of so many personal and such very disrespectful remarks as were contained in some of the sweeping sentences which called forth this brief reply.

I am, yours &c.,

J. LAWSON.

Spaffordton, Ont., Nov., 1870.

Culinary Department.

From American Journal.

Roast Turkey.—Select a fine, plump, yellow-skinned turkey, weighing from ten to twelve pounds. Examine it thoroughly, to see that all the pin-feathers are taken out; hold it over a blaze to singe any fine hairs that may remain; wash it thoroughly inside and out, and rub it over with salt. Take the gizzard, heart and liver, put them into cold water, and let them boil until tender. When done, chop them very fine. Take stale bread or the large Boston-crackers, and grate them very fine. Add salt, pepper, and some sweet herb, if liked, to the bread-crumbs; after which beat up two eggs with which to moisten the crumbs; add and mix thoroughly with this the chopped "inwards," not forgetting to put in salt and butter. Fill the inside of the turkey with the dressing, taking care that the neck or crop is made to look plump, and sew the openings, drawing the skin tightly together. Then rub a little butter over your turkey, and lay it upon the grate of your meat-pan. Cover the bottom of the pan well with boiling water. After an half-hour, baste the turkey by pouring over it the gravy that has begun to form in the pan. Repeat the basting once in about fifteen minutes. There can be no rule as to the time required to perfectly bake or roast a turkey. In an oven of average temperature, a twelve-pound turkey will require at least three hours; but every oven has its own way of baking, and the cook must be governed by it.

Roast Goose is to be prepared in the same manner as the turkey. The dressing should be made of mashed potatoes seasoned with salt, pepper, and sage, or onions, if according to the taste of the family. Make giblet-sauce by boiling the inwards until very tender, chopping them fine, and adding them to a gravy made by using the liquor in which they were boiled thickened with flour, and to which has been added one ounce of butter, and pepper and salt to suit the taste.

Pastry.—Puff pastry is made thus: Weigh one pound of butter, one and one quarter of flour well sifted. Rub one third of the butter into two thirds of the flour with the finger-ends, and do it as daintily as possible, adding a teaspoonful of salt. Add one beaten egg, and cold water enough so that you can roll it out. Sprinkle part of the flour that has been reserved on the moulding-board, and dot it with small pieces of butter; put flour on your rolling-pin, and roll the butter and flour lightly together, putting the result on different plates. Then roll the pastry before made as thin as possible, cover it with the rolled butter and flour, sprinkle on more flour, then beginning at the edge nearest you, roll the crust up.—Continue to roll it out, and every time add to it the rolled butter, until all is used. Roll it for the pies lightly, about one third of an inch (but thicker for a chicken-pie). The under crust is usually made of plain pastry. Bake until of a light, rich brown hue.

Pumpkin Pies.—Choose the best pumpkins that can be found. Take out the seeds, cut the rind carefully away, and then cut the pumpkin into thin and narrow bits. Stew over a moderate fire in a little water, just enough to

keep the mass from burning, until soft. Turn off the water, if any remains, and let the pumpkin steam over a slow fire about ten minutes. When sufficiently cooled, strain through a sieve. Sweeten the pumpkin with sugar and a little molasses. The sugar and eggs should be beaten together. The flavoring requires ginger, the grated rind of a lemon or nutmeg, and salt. To one quart of pumpkin, add one quart of milk and four eggs for ordinary richness. Heat the pumpkin scalding hot before putting it upon the crust to bake, otherwise the crust will be soaked. Bake in a very hot oven.

Mince-Pie.—Boil the beef or tongue till perfectly tender; clear it from the bones; chop it until it is fine enough to pass through a coarse sieve; add an equal weight of chopped tart apples, a little butter or fine suet. Moisten with cider, wine or brandy; sweeten with sugar and a little molasses; add mace, cinnamon, cloves, and salt to suit the taste; also raisins, citron and Zante currants. Make the pies on shallow plates, with an opening in the upper crust and bake them a full hour in a slow oven.

Apple-Pies.—The favorite apple-pie of New England is made by putting sliced apple upon a plate until it is well-rounded. The best apples only will make good pies after this manner. Cover the apples with good pie-paste, bake until the pastry is of a rich brown and the apples soft; then take it from the oven; while hot, part the edge of the pastry from the plate by passing a knife underneath it; then remove the crust, turning it the upper side down upon another plate; scrape the apple upon the crust, add to it about three tablespoonfuls of granulated sugar, a lump of butter half the size of an egg, and salt; then mingle the apple until it is fine, and spread it evenly over the paste. Grate nutmeg over the hole, and eat it on the day on which it is baked.

Tart-Pies.—Stew the apples, peaches, or cranberries, and strain when soft. Grate in lemon-peel; add sugar to suit the taste. To make the pies cut smooth, add a beaten egg to the fruit of each pie. Make an under-crust of pastry; put upon it the fruit; ornament with a rim and narrow strips of pastry. When the crust is done, remove the pies from the oven.

Editor Farmer's Advocate.

MR. EDITOR,—I am much pleased to see that you expose so many humbugs, and that you are desirous of giving the public any information; and, as you are asking for communications for your paper, I now send you one. I was at the Provincial Exhibition last fall. As I was examining different kinds of implements, I heard one of the exhibitors making his brags that he would get the first prize on his, as he was well acquainted with one of the judges; and sure enough he did get it. Having been accustomed to the use of implements, I feel satisfied that if a trial were given them, and fair judgment returned, that the implement would not have gained the second prize.

M. BECHTEL.

Blair, Nov. 12, 1870.

We think it advisable to omit the name of the implement, but this again should tend to convince the Directors of the Agricultural Association in having implements tested. We hope some persons will at once set about making arrangements for a series of trials, to take place the incoming year.

Editor Farmer's Advocate.

Potatoes, Norway Oats, & Post Office.

WM. WELD, Esq., Dear Sir,—I now report on the potatoes, Norway oats, &c., as you requested. Last fall, I sent to you for two bushels of Harrison potatoes, and one peck of Early Rose; and this spring I sent for one bushel of Norway oats and a four-ounce package of Breese's King of the Earlies, which I received all in good order, and yielded as follows:

I divided the Rose and Harrison potatoes with one of my neighbors; so that I planted seven pounds and a half of the Rose, which yielded eighteen bushels; and one bushel and fifty pounds of the Harri-

son, which yielded seventy bushels—both on poor land.

I could not tell any difference in the yield of the fully-matured seed of the Harrison, and that which was not fully matured. From the four ounces of Breese's King of the Earlies I dug 37 pounds of fine potatoes, though there were five sets did not grow at all. The bushel of Norway oats yielded 66½ bushels. It was not sown on rich land, but if it had been I believe it would have yielded 100 bushels.

Now for another subject. I am sorry to say that there are three numbers of the Farmer's Advocate that I have not received during the present year. It is something strange, for I am taking the Montreal Weekly Witness for three years, and have never missed one paper. The P. M. says the Advocates did not come to the post office.

You can insert this in your paper if you choose; if not, there is no harm done.

I remain, yours, &c.,

HENRY SMITH, jun.

Howick, Oct. 31, 1870.

To the Post-Master General.

There is something wrong in the post office department, either a wilful or negligent destruction or detention of papers. We have received numerous complaints from our subscribers, some of which have been forwarded to you. There has been nothing more injurious to the success of our paper than the neglect it has received after having been mailed.—

The pre-payment of the paper should entitle it to be sorted before others that are not prepaid. But the fact is, we have seen this paper lying in the post office one week after its being mailed, while political papers have been daily and regularly sent. The transmission of seeds per mail as cheaply as they are carried in the States would cause no loss to the country, but would be a great advantage to farmers.

The oppressive and extra tax on agricultural papers might with advantage to the country be lessened. The rate might be reduced, or the postage paid by the receiver, as other papers. The postage on letters or papers sent from the States to Canada might beneficially be altered.

The Sunny Side:

The sunny side, the sunny side!

Let's always look upon it;
'Tis better far to banish care,
Than sadly to muse on it;
Do not sit down with folded hands,
And always be repining,
But when beneath the darkest cloud
Think of the silver lining.

Then work and pray, and don't give way
To every little sorrow;
Bear bravely on, your troubles will
Be lighter found to-morrow;
'Tis not the grief that wounds us, but
The way in which we take it;
Then upward look, and bear in mind,
The world is what we make it.

For all around work may be found,
Work that is urgent, pressing;
Let's do our best, and bear the rest,
And we shall have God's blessing.
So ranking care and black despair
Cast to the winds of Heaven;
And always to the sunny side
Let all your thoughts be given.

Before the war, the value of the agricultural implement manufacturing at Richmond did not exceed \$100,000. Now it is stated to be nearly \$500,000. The implements manufactured here go all over the South.

An old farmer says the best way for a young city chap who wants to become an agriculturist is to hire out to some farmer for a couple of years, and then marry a girl who knows how to raise chickens and make pantaloons.