

ed Thos. Rivers, of Sawbridgworth Herts, states that if the apple, pear, plum, &c., give new wood from eight to ten inches he considers the wood very healthy.— Now a question naturally arises, What can cause this great and rapid growth to maturity in Nova Scotia? I leave this to be answered by those who are more capable than one whose whole time has been occupied by the husbandry of life.

It would give me pleasure verbally to communicate my mode of treatment to any enquirer, as I could in that way give more satisfaction than by the pen." J. N.

### NEW ICE COGS.

The London "Field" of 20th Jan'y, describes a new method of frosting horses' shoes, by means of moveable cogs that may be put on and taken off in a few minutes by the groom, without the inconvenience of sending the horse to stand, shivering for half a day at the door of a blacksmith's shop. The new invention consists of three sharpened conical cogs screwed into each shoe, one at each heel and one at the toe. The cogs are screwed into the shoe, the shoe of course being, when made, bored with three corresponding holes (converted into female screws) to receive the cogs. The tools required for fixing cost 6s. stg. in England, and the cogs 3s. per doz. At first chisel head cogs were tried, but were found to be apt to snap. The simple pointed cone now adopted is said to be quite free from this defect. The invention will prove a great convenience, especially in changeable climates.

### MUSHROOMS — TOAD STOOLS — PEARLS OF THE FIELD.

"The TOAD, ugly and venomous,  
Wears yet a precious jewel in his head."

And so do the TOAD-STOOLS; for altho' some are ugly enough and some are venomous enough (and the frequent cause of death when incautiously eaten) yet many are wholesome, delicious, and much more highly nutritious than any other form of food yielded by the vegetable kingdom.

So long as we leave precious minerals in the "pockets" of our rocks, and allow the pearls of our rivers to roll down unheeded in the slimy mud, we can derive no advantage from them. In like manner, many of us are apt to kick the toad stools out of our path as offensive slimy things, without reflecting that when properly cooked some of them form a dish fit for a king. Yet foreign ketchup, made from materials greatly inferior to our own, is yearly imported and relished as a thing above all praise.

Within the last few years three admirable books have been published on toad stools, elegant, philosophical and witty,—those of Mrs. Hussey, Dr. Badham, and Rev. M. J. Berkeley, and although we are not inclined, like Major Blackwood, the facetious editor of the Highland Society's Journal, to place

"over-confidence" in a "Hussey," yet the facts brought forward by all these authors are worthy of attention in Nova Scotia. It appears that a large quantity of valuable food is running to waste in all parts of the world.

We know from personal observation that that great delicacy the *Morchella*, which is imported into England from Italy, in a dried state, as a commodity of great value, is a native of our British American Colonies; we have been told on good authority, that the *truffle* is equally well suited to our soils and climate, and it is a matter of common notoriety among the intelligent classes of the community, that in Nova Scotia the common mushroom is exceedingly abundant and of very superior quality. More than thirty edible species of Fungi are known in Britain, and probably we have nearly as many here. But for one edible species, there are ten that are poisonous, and as we have in Halifax no "ispettere Dei funghi," as at Rome, every one must be his own botanist. In the Roman market regulations it is provided that: "the stale funguses of the preceding day, as well as those that are mouldy, bruised, filled with maggots, or dangerous, together with any specimens of the common mushroom detected in the baskets, shall be thrown into the Tiber." It is very singular that in Italy the common mushroom is poisonous, in Britain it is the one chiefly used; it is by far the most abundant species throughout Nova Scotia, and is especially fine in Cape Breton Island, and delicious, and perfectly safe, as an article of food. During the months of August and September it abounds in our pastures, and no lamb chop in the hands of the best French cook ever tastes half so delicious.

The common field mushroom is to be sought for in rich old pastures, and the connoisseur in champignons soon finds out their favorite haunts. The flat lands at Bedford recently converted into a rifle range have hitherto been prolific in mushrooms. Everybody knows a strawberry from a raspberry, yet not one in fifty knows an edible mushroom from a poisonous toadstool. The one is as easily known as the other, the peculiar pink gills of the white bonneted mushroom being very characteristic. The form of the morchel, with its hexagonal cells, forming a bee-hive-like head, is still more peculiar.

In Italy, Fungi form an important item of the people's food; they are likewise sent in little baskets as presents to patrons, fees to medical men, and bribes to lawyers. When will the Fungi of the Nova Scotian woods be economised in these various ways? Not that we wish to suggest a new and easy way of paying honest debts. But it would be gratifying to see our fungi rated at their true value.

Let us give a practical direction to our remarks. How can we better do so than by quoting a page from Alexis Soyer:—

"I here send you, Eloise, a most sumptuous relish. There is one dish which the Devonshire cottager can procure and enjoy better than even the most wealthy person. It is the mushroom. After having plucked them, perhaps on the road home for his breakfast, broiled them over a nice bright fire, seasoned with a little pepper and salt, and a small bit of butter placed inside of them; the flavor is then pure and the aroma beautiful. But by accident I discovered a new and excellent way to cook them. Being in Devonshire, at the end of September, and walking across

the fields before breakfast to a small farm house, I found three very fine mushrooms, which I thought would be a treat, but on arriving at the house I found it had no oven, a bad gridiron, and a smoky coal fire. Necessity, they say, is the mother of Invention, I immediately applied to our grand and universal mamma, how I should dress my precious mushrooms, when a gentle whisper came to my ear, and the following was the result.

I first cut two good slices of bread, half an inch thick, large enough to cover the bottom of a plate, toasted them, and spread some Devonshire cream over the toast. I removed all the earthy part from the mushrooms, and laid them gently on the toast, head downwards, slightly sprinkled them with salt and pepper, and placed in each a little of the clotted cream; I then put a tumbler over each and placed them on a stand before the fire, and kept turning them so as to prevent the glass breaking, and in ten to fifteen minutes the glass was filled with vapour, which is the essence of the mushroom; when it is taken up, do not remove the glass for a few minutes, by which time the vapour will have become condensed and gone into the bread, but when it is, the aroma is so powerful as to pervade the whole apartment.

The sight, when the glass is removed, is most inviting, its whiteness rivals the everlasting snows of Mont Blanc, and the taste is worthy of Lucullus. Vitellius would never have dined without it; Apicius would never have gone to Greece to seek for crawfish; and had he only half the fortune left when he committed suicide, he would have preferred to have left proud Rome and retire to some villa or cottage to enjoy such an enticing dish.

Therefore, modern governments, never fancy that you have tasted mushrooms until you have tried this simple and new discovery. Remember the month—the end of September or the beginning of October.

As Devonshire cream is not to be obtained everywhere, use butter, or boil some milk till reduced to cream, with a little salt, pepper, and one clove; when warm put in an ounce of butter, mixed with a little flour, stir round, put the mushroom on the toast with this sauce, cover with a basin, and place in the oven for half an hour. In this way all kinds of mushrooms will be excellent. They may be put into baking pans, cover with a tumbler as above, and bake in oven."

### GENERAL STATISTICS OF FARM CROPS IN THE UNITED STATES IN 1865.

From the Report of the Agricultural Department, Washington.

Corn.—Our national crop; and never before so magnificent! The column of figures that records its greatness glows with a beauty that can be properly appreciated only by a farmer and a statistician. Every crib full to its utmost capacity, and every farmer seeking for stock to consume it. Ah! it would have been well if he had heeded our earnest appeals during the last two years to increase every kind of farm stock. How much does this nation now lose for want of an abundant hog crop to supply the demands for provisions that, at reasonable prices, would have come from Europe, now suffering from