

to let the seed come in contact with the guano direct, as it will prevent the seed from germinating.

The result of all the experiments with manures is decidedly in favor of guano as a manure for growing turnips. So very apparent was its superiority in this respect in most of the fields, that we had no difficulty in pointing out the furrows in which it had been used. The general idea of its value in the commencement of the season, when it was applied, seems to have been that 1 cwt. of guano was equal to 5 yards of farm-yard manure, or 6 bushels of bones; and it is our impression, from the result of the experiments which it has been our privilege to observe, that its value as a manure has not been over-estimated.

1. The guano should never come into immediate contact with the seed; it should be mixed with ashes, or earth, and deposited below the seed, or lightly incorporated with the soil before sowing.

2. It appears to be more useful broadcast, than sown by a drill.

3. It appears most useful in a wet season, or during or immediately preceding rain.

4. It seems more adapted for strong lands than light.

5. It is peculiarly calculated to promote the growth of plants in their early stages, and consequently is a valuable application for turnips, in conjunction with other manures.

6. It appears to answer well for green crops, which arrive at early maturity, when used alone.

7. In ordinary crops it should be combined with other less rapidly decomposing manures.

8. It appears to be beneficial to all cultivated crops.—*Farmer's Magazine.*

Fritters.—Make a batter of eggs, flour, and milk, as for pancakes, but with a little more flour. Apple fritters are made by cutting large pared apples in slices, dipping the slices in the batter, and frying them separately. They are done when slightly browned on both sides.—Another, and perhaps a more common way, is to cut the apples in small pieces, and mix them with the batter, frying them, a spoonful in each fritter. Fritters may be made with currants in the same manner. Serve all fritters with sugar sprinkled over them.

Mushroom Catsup.—Mushroom juice, 1 gallon; allspice, 1 ounce; pepper, cloves, ginger, each $\frac{1}{2}$ ounce; salt, 4 pounds. Boil for one hour, strain, and bottle.

To destroy the Bee Miller.—To a pint of water, sweetened with honey or sugar, add half a gill of vinegar, and set it in an open vessel on the top or by the side of the hive. When the miller comes in the night, he will fly into the mixture and be drowned.

Ginger Beer.—Bruised ginger, 2 ounces; water, 5 gallons. Boil for one hour, then add, when sufficiently cool, lump-sugar, $2\frac{1}{2}$ pounds; cream of tartar, $\frac{1}{2}$ ounce, essence of lemon, 1 drachm, yeast, $\frac{1}{2}$ pint. Strain, bottle, and wire down the corks.

2. Loaf sugar, 1 pound, rasped ginger, 1 ounce; cream of tartar, $\frac{1}{2}$ ounce, boiling water, 1 gallon. Mix and cover them up close for one hour, then add essence of lemon, 15 drops, yeast, 2 or 3 spoonful. Strain, bottle, and wire down the corks.

Ointment for the Mange.—1. Lard, 1 pound; sulphur vivum, 1 pound; spirit of turpentine, 1 pound; oil of tar, 1 pound; suet, 2 pounds. Mix.

2. Sulphur of vivum, oil of turpentine, rapeseed oil, tallow, each, 7 pounds. Mix.

Omelettes.—Omelettes are composed of eggs and any thing that the fancy may direct to flavor and enrich them. For a common omelette, take six eggs, and beat them well with a fork in a basin; add a little salt. Next, take a little finely chopped parsley, finely chopped eschalot or onion, and two ounces of butter cut into small pieces, and mix all this with the egg. Set a frying-pan on the fire with a piece of butter in it: as soon as the butter is melted, pour in the omelette, and continue to stir it till it assume the appearance of a firm cake. When dressed on one side, turn it carefully and dress it on the other. It will be dressed sufficiently when it is lightly browned. Serve it on a dish. The flavor may be varied, by leaving out the parsley and onion, and putting in finely chopped tongue or ham, oysters, shrimps, grated cheese, or other ingredients.

To pickle Mushrooms.—Clean them with salt and water, then put them into the saucepan with a little salt, keep them over the fire until the heat draws the liquor from them, then put them to drain, next bottle them, adding a blade of mace, and distilled vinegar sufficient to cover them.