

large enough, but the best time for gathering it is in the seventh month. A supply may now doubtless be found in almost every hay mow where there is any hay. I much approve of this simple remedy."

**CURE FOR DROPSY.**—A friend has furnished us with the following simple cure for dropsy. It has been tried with the greatest success by several acquaintances of ours, and we ourselves have proved its efficacy in a recent case on our plantation:—

1 gallon of best Holland Gin;  
1 half-pound of White Mustard Seed;  
1 handful of Horse Radish Root, chopped up;  
6 pods of Garlic.

Mix these ingredients together in a jug, and keep the same well corked. Shake the mixture repeatedly.

**Dose.**—From a tablespoonfull to a wine glass full, to be given before each meal.

The most violent cases of dropsy have been cured by this remedy.—*S. Agricultur.*

**TO DAIRY WOMEN.**—We have recently witnessed a method of making cheese, which, although not of recent invention, may be new to many dairy women within the circulation of our paper. It is something after the manner adopted in the manufacture of pine-apple cheese. The curd is prepared as in the ordinary way, and put in a piece of coarse canvass, a portion of the threads of which have been drawn out to make it more open, and allow the whey to escape freely. It is then hung up in the cheese-room, and requires no farther attention, as the cheese fly will not attack it, and it is not subject to mould. We have the authority of those who have tested the experiment, in saying that this method is a great saving of labour; the cheese matures sooner, and is of better quality than it dressed. The whey is allowed to drain off, and it will do so effectually, instead of the violent pressing, which all dairy women observe, forces out a portion of what should remain to add substance and richness to the cheese. The bag containing the cheese should be made in the form of a beef's bladder. It is sometimes knit in the manner of a fish net, with small meshes, but the most ready method is, to take a piece of coarse linen, and pull out three or four threads alternately, both of warp and filling, and put in the proper shape.—*Niagara Dem.*

**TO MAKE SAGE CHEESE.**—Take the tops of sage, and having pressed the juice from them by beating in a mortar, do the same with the leaves of spinach, and mix the two juices together. After putting the rennet to the milk, pour in some of this juice, regulating the quantity by the colour and taste to be given to the cheese. As the curd appears break it gently, and in an equal manner; then emptying it into the cheese vat, let it be a little pressed, in order to make it eat mellow. Having stood for about seven hours, salt and turn it daily for four or five weeks, when it will be fit to eat. The spinach, besides improving the flavour and correcting the bitterness of the sage, will give a much finer colour than can be obtained from sage alone.

**WATERPROOFING.**—A pint of linseed oil, two ounces of bees' wax, two ounces of turpentine, two ounces of good tar, and half an ounce of Burgundy pitch, slowly melted together, and applied to new boots, will render them waterproof, durable, and pliant.

**GATHER YOUR HERBS.**—Just as likely as not, you or yours will be sick before another year expires, and then you or they will need doctoring, unless you contrive to prevent the necessity of a visit from the knight of the saddle bags, by a seasonable use of good and wholesome herbs. Now is the time to gather and secure them. Cut them when in full blossom and dry them in the shade. The valuable garden herbs are, sage, balm summer-savory, colts' foot, thyme, peppermint, rue, worm-wood, rhubarb, hoarhound, &c.; and those which may be gathered from the fields and roads are, pennyroyal, thoroughwort, life-of-man, sarsaparilla, catnip, motherwort, lobelia, gold-thread, maiden-hair, mellews, burdock, common dock, elecampane, &c., &c. Every body can, if he will, easily secure to himself any or all these and other valuable herbs; and then next winter, if he is sick and needs the use of them, he will have them on hand without running to a more thoughtful or provident neighbour's house after them.

Herbs, if dried in the sun, turn yellow, lose their fragrance and much of their real virtue. They should be spread out thin, say on the floor of a garret or open chamber and left to dry in the shade, being occasionally turned. When sufficiently dried, they may be tied in bunches and hung up.—*Maine Cultivator.*

**ASHES.**—In no one thing do farmers make so great a mistake, as in the calculations when they sell their ashes to the potash manufacturers. Every bushel of ashes is worth a dollar to the farmer in the long run. Any soil that has been plentifully manured with ashes, will not fail, under any mode of culture, in twenty years. Professor Leibig has discovered that in taking the hay from a field, the principal cause of exhaustion to the soil is the loss of potash contained in the hay, and that it may be readily restored by sowing a thin coating of ashes.—*Sandy River Farmer.*

**CEMENT.**—In the *New England Farmer*, vol. No. 3, page 21, we had the following statement:—

"The late conquest of Algiers by the French, has made known a new cement used in the public works of that city. It is composed of two parts of ashes, three of clay, and one of sand; this composition, called by the Moors *Fabbi*, being again mixed with oil, resists the inclemencies of the weather better than marble itself."

Mr. Dorr, of Roxbury, called upon us a few days ago, to look up the above article in our back volumes, and stated that he used a cement made according to the above directions, around the window casings of a stone house he was building, about the time this article appeared, and it has proved as good as the statement represents. It is as hard as marble, and will stick to wood as well as to stone.—*N. E. Par.*

#### USEFUL RECEIPTS.

**BLOODY MURRAIN.**—A. Huyck, in the *Albany Cultivator*, says he has cured several cattle of bloody murrain, by the following recipe:—Take one pint of fat, melt it—add one gill spirits of turpentine; then put in half a pound of sulphur, stir it till it is thin. Put it in a junk bottle, and pour it down the animal's throat.

**TO MAKE OPODELDOC.**—A liquid opodeldoc for scattering swellings, curing sprains, &c., may be made as follows:—Take one

quart of proof whiskey, or other proof spirit, warm it over coals, but not to blaze, and dissolve in it half a pint of soft soap. When cool, put it in a bottle and add half an ounce of camphor. When the camphor is dissolved it will be ready for application, and will form a cheap and useful remedy.

**TO DESTROY MOLES.**—Drive them from their holes by placing slices of leek, garlic, or onion, in a green state within their holes; their antipathy to these vegetables is so great that they will immediately leave them and expose themselves to be taken. In the month of May and beginning of June, if one sees a mole hill larger than usual, it is pretty certain that there is a nest of young within a foot or eighteen inches from it.

**TO DRY CHERRIES THE BEST WAY.**—To every five pounds of cherries stoned, weigh one of sugar double-refined. Put the fruit into the preserving pan with very little water, make both scalding hot; take the fruit out and immediately dry them; put them into the pan again, strewing the sugar between each layer of cherries; let it stand to melt; then set the pan on the fire, and make it scalding hot as before, take it off, and repeat this thrice with the sugar. Drain them from the syrup; and lay them single to dry on dishes, in the sun or on a stove. When dry, put them into a sieve, dip it into a pan of cold water, and draw it instantly out again, and pour them on a fine soft cloth; dry them, and set them once more in the hot sun, or on a stove. Keep them in a box, with layers of white paper, in a dry place. This way is the best way to give plumpness to the fruit, as well as colour and flavour.

**CURRENT JAM, BLACK, RED, OR WHITE.**—Let the fruit be very ripe, pick it clean from the stalks, bruise it, and to every pound put three quarters of a pound of loaf-sugar; stir it well and boil half an hour.

**TO CLARIFY SUGAR FOR SWEETMEATS.**—Break as much as required in large lumps, and put a pound to a half a pint of water in a bowl, and it will dissolve better than when broken small. Set it over the fire, and the well whet white of an egg; let it boil up, and, when ready to run over, pour a little cold water in to give it a check; but when it rises a second time, take it off the fire and set it by in the pan a quarter of an hour, during which the foulness will sink to the bottom, and leave a black scum on the top, which taken off gently with a skimmer and pour the syrup into a vessel very quickly from the sediment.

**TO PRESERVE RASPBERRIES.**—Pick your raspberries on a dry day, just before they are fully ripe; lay them on a dish, beat and sift their weight in fine sugar, and strew it over them. To every quart of raspberries, take a quart of red currant jelly, and put to it its weight of fine sugar; boil and skim it well, then put in your raspberries, and give them a scald. Take them off and let them stand for two hours; then set them on again, and scald until they look clear.

**CURRENT JELLY FOR SICKNESS.**—Pick your currants very carefully and if it be necessary to wash them, be sure they are thoroughly drained. Place them in a stone jar, well covered, in a pot of boiling water.—When cooked soft, strain them through a coarse cloth add one pound of fine Havana sugar to each pound of the jelly, put into a jar and cover as above. Or you may break your currants with a pestle and squeeze them through a cloth. Put a pint of clean sugar to a pint of juice, and boil it very slowly, until it becomes ropy.