

sions to a knowledge of political economy, will, on examining the matter, be at once convinced that we ought to be able to compete with any country in the world. We have within our reach the means of creating and carrying on an immense trade in this article; which would be of equal value for exportation, and for improving the quality of our own beef. But it has not received a place in this singularly diversified prize list. There are other things of scarcely inferior importance, of which no mention is made, and which I cannot now specify. Nor can I dwell at much length on a comparison of different items in the prize-list. For the best, or as a little boy would say the *first best*, forty pounds of *Hemp*, a diploma and *one pound!* is generously offered; while for a flax-dressing machine *five times that amount is offered!* It is no matter about the hemp, all we want is the machine to dress it with. This is about as wise as if a man should attempt to make a meal of plates and dishes, while he utterly disregarded the beef and pudding—

Then we have for the best samples of Flax and Hemp cordage, the magnificent sum of one pound offered; and for half a dozen of the best narrow axes, 15s.; while a pleasure waggon fetches a diploma and £2; and yet the *axe*, yes the despised *axe*, has been the precursor and the instrument of civilization; it has turned the wild forests into flourishing settlements, and scattered thousands of happy homes over countries—aye over this country—which had otherwise been a gloomy wilderness; it has done for mankind what the steam engine, the Magnetic Telegraph, the genius of a Milton, the intellect of a world could not have done; its triumphs are attested in the happiness and civilization of this hemisphere; the ingenuity of man has not been able to supersede it; it is still pursuing its conquests; and by it thousands are carrying out a certain independence. Yet *six* of the best axes only fetch 15s.; just *half a dollar* each; while a *travelling trunk* carries off £1, and a *pleasure wagon* £2!!! Here Messrs. Editors, is a monument of the wisdom and discrimination of the committee of the Provincial Agricultural Association.

CENSORIOUS.

Newcastle District, Sept. 7, 1847.

EGGS AND POULTRY.

Among all nations and throughout all grades of society, eggs have been a favourite food. But in our cities, particularly in winter, they are sold at such prices that few families can afford to use them at all, and even those in easy circumstances, consider them to be too expensive for common use. There is no need of this. Every family, or nearly every family, can, with very little trouble, have eggs in plenty during the year, and of all the animals domesticated for the use of man, the common dunghill fowl is capable of yielding the greatest profit to the owner. In the month of November, I put apart eleven hens and a cock, gave them a small chamber in the wood-house defended from storms, with an opening to the south. Then food water and lime were placed upon shelves convenient for them, with nests and chalk nest-eggs in plenty. These hens continued to lay through the winter. From these hens I received an average of six eggs daily during the winter; and whenever any one was disposed to sit, namely, as soon as she began to cluck, she was separated from the rest by a grated partition, and her apartment darkened. These cluckers were well attended and fed. They could associate with the other fowls through the grates, and as soon as any one of these prisoners began to sing, she was liberated, and would very soon lay eggs. It is a pleasant thing to feed and tend a bevy of laying hens. They may be turned so as to follow the children, and will lay in a box.

Egg shells contain lime, and when in winter the earth is bound in frost, or covered with snow, if lime be not provided for them they will not lay; or, if they do, the eggs must of necessity be without shells. Old rubbish lime, from chimneys and old buildings, is proper for them, and only need to be broken. They will often attempt to swallow pieces of lime and plaster as large as walnuts. The singing hen will certainly lay eggs if she finds all things agreeable to her; but the hen is so much a prude—as watchful as a weasel, and fastidious as a hypocrite—she must, she will have secrecy and mystery about her nest. All

eyes but her own must be averted. Follow and watch her, and she will forsake her nest and stop laying. She is best pleased with a box covered at the top, with an aperture for light, and a side door by which she can escape unseen. A farmer may keep a hundred fowls in the barn, may suffer them to trample on and destroy his mows of grain, and have fewer eggs than the cottager who keeps a dozen, provides secret nests, chalk nest-eggs, pounded bricks, plenty of corn or other grain, water and gravel for them, and takes care that his hens be not disturbed about their nests. Three chalk eggs in a nest is better than one—large eggs are best. I have smiled to see them fuddle around and lay in a nest of geese eggs. Pullets will begin to lay early when nests and eggs are plenty and others are clucking around them. A dozen dung-hill fowls, shut up away from other means of obtaining food, will require something more than a quart of corn a day. I think fifteen bushels a day is a fair allowance; but more or less let them always have enough by them; and after they have become habituated to find it at all times in their little manger, they take but a few kernels at a time, except just before going to roost, when they will take nearly a spoonful in their crops. But just so sure as their provisions come to them scant or irregular, so sure will they raven up a whole cropful at a time, and stop laying. A dozen fowls, well attended, will furnish a family with more than two thousand eggs a year, and one hundred full-grown chickens, for the fall and winter stores.

The expense of keeping a dozen fowls will not amount to more than eight bushels of grain. They may be kept in cities, as well as in the country, will do as well shut up the year round, as to run at large.

A grated room, well lighted, ten feet by five, partitioned from a stable or out house, is sufficient for the dozen fowls, with their roosts, nests, and feeding troughs. In the spring of the year five or six hens will hatch at a time, and the fifty or sixty chickens may be given to one hen. Two hens will take care of one hundred chickens well enough, until they begin to climb their little stick roosts. They then should be separated from the hens entirely. I have kept the chickens, when young, in my garden. The keep the May-bug and other insects from the vines. In case of confining fowls in summer, it should be remembered that a ground floor should be chosen; or it is just as well to set in their pen, boxes of well-dried pulverized earth, for them to wallow in during warm weather. Their pens should be kept clean.—[Scot. Ref. Gazette.

MATERIALS FOR MANURE.—W. Todd, of Utica, Md., writes:—"I have long been of the opinion that every man who is the owner of a hundred acres of land (especially if it requires improvement), ought to keep a man and a yoke of oxen collecting matters for manure into the barn-yard, for six months in the year. These matters should be leaves, sods (particularly when the grass is long) from the fence rows, scrapings from the streets or roads, collections from ditches and ponds. He should use sand where the land to be improved is heavy clay, and clay where the land is sandy. No money expended on a farm will pay so well as that laid out in making compost in the barn-yard, where the contents of the stables are collected and made up in one great pile."

TO DESTROY MOSS ON FRUIT TREES.—The fruit trees in old orchards, especially in situations where they do not grow kindly, are very apt to have the branches and trunks covered with lichens or moss, which does them considerable injury. This moss may be cleared off in several ways; but one of the simplest, and a very effectual one, is to sprinkle the trees well with dry-wood ashes while they are damp or wet by dew or rain. If this be repeated, in a short time the trees will be effectually cleared.

The following paragraphs are from the last number of the American Agriculturist:—

HOW TO MAKE POTATO YEAST.—Boil in their skins, three large potatoes; drain off the water, and let them remain in the pot until they have done steaming. Then peel and beat them light, adding a table spoonful of clean brown sugar, as much wheat flour, a teaspoonful of salt, and a teacupful of good rising; beat this mixture until quite smooth, and then pour in three pints of boiling water; set it in a warm place, and in a short time it will be fit for use, having risen to a fine white froth.

HOW TO FRY FISH.—A correspondent to one of our exchanges, writing from northern New York, on his way to Ogdensburg, tells how fish should be fried; and we think he is in the right. It seems he breakfasted on trout, at a stopping place called Beemantown, west of Plattsburg.

He says the practice there is to put the fish into the fat while the fat is boiling hot; and there should always be enough for the fish to float. If the fish is put into cool fat, or what is not boiling hot, it absorbs all the fat and is not fit to eat. If the fish is put into shallow fat it falls to the bottom and burns, adhering so closely that it cannot be taken out without breaking in pieces.

Fried fish should be cooked quick, and trout, or smelt, cooked well, will have no bones to trouble the muncher.

NUTRITIOUS BREAD.—Boil half a pound of rice in three pints of water, till the whole becomes thick and pulpy. With this and yeast, and six pounds of flour, make your dough. In this way, it is said, as much bread will be made, as if eight pounds of flour, without the rice, had been used.

HOW TO PREPARE A SUPERB MUSTARD.—Take ground mustard, 3 lbs; common salt, 1 lb; and mix with vinegar, grape-juice, or wine white.

SEASON FOR SELECTING SEED-CORN.—The farmer is reminded that the season is at hand for selecting seed-corn. The ears should be the second ripe in the field, with cobs having small butt-ends, well filled out, and two or more to each stalk.

HOW TO MAKE PICKLES.—In the preparation of pickles, it is highly necessary to avoid employing metallic vessels; as both vinegar and salt corrode brass, copper, lead, &c., and become poisonous. When it is necessary to heat or boil vinegar, it should be done by placing it in a stone-ware jar in a vessel of hot water, or on a stove. Glazed earthen or potter's ware should be avoided either for making or keeping the pickles in, as it is dangerous to health, on account of its being glazed with lead, which all acids will corrode or dissolve.

Pickles should be kept from the air as much as possible, and only touched with wooden spoons. The vessels, in which they are kept, should be made of glass or stone, and even those of wood may be employed with success. They are also better preserved in small bottles or jars than in large ones, as the more frequent opening of the latter exposes them too much to the air. Copper, or verdigris, is frequently added to pickles, to impart a green color; but this *poisonous* ingredient becomes mixed with our aliment, the effect of which on the health of individuals cannot but be sensibly felt. If a green colour be desired, it may be imparted to the pickles by steeping in vinegar vine-leaves, or those of parsley, or spinach. A teaspoonful of olive-oil is frequently added to each bottle to keep the pickles white.

Gherkins may be made by steeping small cucumbers in strong brine for a week, and then, after pouring it off, heating it to the boiling point, and again pouring it on the fruit. In twenty-four hours, let the cucumbers be drained on a sieve, then put it into wide mouthed bottles or jars, fill them up with strong pickling vinegar, boiling hot, in which has been steeped a little spice; cork up immediately, and tie over with bladder.

As soon as cold, dip the corks into melted bottle-wax, and keep them in a cool place until required for use.

In a similar manner may be pickled, onions, mushrooms, large cucumbers, green nasturtiums, gooseberries, cantelopes, walnuts, melons, bar-berries, peaches, lemons, tomatoes, bean and pea-pods, codlins, grapes, radishes, cauliflowerers, red cabbage, and beet-root, observing that the softer and more delicate articles do not require so long soaking in brine as the harder and coarser kinds, and may often be advantageously pickled simply by pouring very strong vinegar over them, without the application of heat.

HOW TO PREPARE SOYES' PATENT MUSTARD.—Steep the mustard seed in twice its bulk of strong vinegar (distilled or concentrated by freezing) for eight days; grind the whole to a paste; then put it into pots, and thrust into each a red hot poker.

HOW TO MAKE YEAST.—Mix 2 quarts water with flour to the consistence of thick gruel; boil it gently for half an hour, and when almost cold, stir into it half a pound of sugar, and four table spoonfuls of yeast. Put the whole into a large jug or earthen vessel, with a narrow top, and place it before the fire, so that it may, by a moderate heat, ferment. The fermentation will throw up a thin liquor, which pour off and throw away; keep for use, the remainder in a bottle or jug, in a cool place. The same quantity of this, as of common yeast, will suffice to bake or brew. Four table spoonfuls of this yeast will make a fresh quantity as above, and the stock may always be kept up, by fermenting the new yeast with the remainder of the former quantity.—American Agriculturist.

HOW TO PRESERVE TOMATOES.—Take clean, ripe tomatoes sufficient to cover the bottom of a large kettle, and place over a slow fire until their skins break, which must then be peeled off; cut out the hard core, and slowly boil the remainder till it becomes quite thick and of a dark-brown color, stirring it well to prevent burning. Spread it, about an inch in thickness, upon plates; and dry in the sun for seven or eight days; afterwards, placing it in a moderately warm oven until thoroughly dried. The substance thus prepared will keep for years, and is so highly flavoured, that a piece, two inches square, stewed in half a teacupful of water, will be sufficient to mix with the gravy of five pounds of beef-steak, or a ragout.

PHILOSOPHY OF CHURNING.—The cream, of which butter is made, consists of minute globules, about 1-10000th part of an inch in diameter, each surrounded by a very thin transparent pellicle or film that prevents them from adhering to one another. During agitation by churning, these little pellicles break, and the fatty portions of the globules unite into a mass, forming butter, whilst the buttermilk is left behind, which consists principally of caseum (the basis of cheese), milk sugar, and a watery fluid, called serum.

CURE FOR THE FOOT-ROT IN SHEEP.—Take honey 4 oz; nitrate of copper 1 oz.; strong acetic acid 2 drachms; rub down the nitrate of copper thoroughly in a wedgewood or porcelain mortar, and gradually mix it with honey; then add the acetic acid so as to form a mixture of uniform consistency, and apply it to the feet of the sheep.

APPROVED BEE-FLOWERS.—Borage, mignonette, Phacelia tenacifolia, Salvia nemorosa, Lythrum salicaria, winter anemone, crocus of sorts, hepatics single, wallflowers single, raspberry and other fruit trees, heath, time trees, willows, turnip, rape, and all the brassicas, mustard, buckwheat, white clover, lemon, thyme, laurustinus, currant, gooseberry, Chilococca suaveolens, white Alyssum, winter vetches, autumn ivy, Hypericum perforatum, archangel, Erysimum peraskianum, Tussilago petasites, dandelion, &c.—[Agricultural Magazine.