

SURFACE OF THE MOON.—The Earl of Rosse, who has recently completed the largest telescope ever made, alluded, at a late meeting in London to its effects. He said that, with respect to the moon, every object on its surface of 100 feet in height was now to be seen; and he had no doubt that, under very favourable circumstances, it would be so with objects 60 feet in height. On its surface were craters of extinct volcanoes, rocks and masses of stone almost innumerable. He had no doubt that if such a building as he was then in were upon the surface of the moon, it would be rendered distinctly visible by these instruments. But there were no signs of habitations such as ours—no vestiges of architecture remain to show that the moon is, or ever was inhabited by a race of mortals similar to ourselves. It presented no appearance which could lead to the supposition that it contained anything like the green fields and lovely verdure of this beautiful world of ours. There was no water visible—not a sea or a river, or even the measure of a reservoir for supplying town or factory—all seemed desolate.

BENEFITS TO MAN FROM THE VEGETABLE WORLD.—Plants satisfy the common necessities of man and beast. They nourish man's body in health, they restore him in sickness; they give him the clothing that covers him, the varied hues that delight his eye, and odours which refresh his senses: the timber of which his houses, his factories, and his ships, are partly or wholly constructed—all these are a few of the many benefits which the vegetable world confers upon man. Wherever we look, we see in it our great resource: even our railroads and our mines could not exist, were we not masters of forests. We would succumb to the cold of winter, food that becomes nutritious only by the aid of fire would be useless, the power of steam would not carry us from land to land and over the broad ocean, if we had no trees. The very destruction of plants is made necessary for their existence, for the wisdom and forethought of the Creator are in this also manifest, that whilst plants invest and ornament the earth, animals browse and trim them to check their luxuriance, so as to maintain the whole system of creation in order and beauty. And yet this is but the humblest purpose that plants serve on earth—the humblest because it only satisfies material requirements, however we ourselves may have refined and varnished them over.—*Stray Leaves.*

A LUXURY FOR ANIMALS.—It is related of Rev. Sidney Smith, that when on his farm, each cow and calf, and horse and pig, were in turn visited, and fed, and patted, and all seemed to welcome him; he cared for their comforts as he cared for the comforts of every living being around him. He used to say, "I am for all cheap luxuries, even for animals; now all animals have a passion for scratching their back-bones; they break down your gates and pailings to effect this. Look! there is my universal scratcher, a sharp-edged pole, resting on a high and low post, adapted to every height from a horse to a lamb. Even the Edinburgh Reviewer can take his turn. You have no idea how popular it is. I have not had a gate broken since I put it up. I have it in all my fields."

CORN STARCH.—Another large manufactory of Starch from Indian corn, is about to be established in the Scotia Valley. A company at Columbus, Ohio, it is reported, are about to put up buildings and machinery sufficient to work up six hundred bushels of corn a day. Such use of corn will do less mischief in the world than some other modes of using it, largely practised in Ohio.

RICE CAKES.—Boil rice until it is soft, and while warm make it into cakes or flat balls. Dip these balls into a beaten egg, and then roll them into Indian meal till thoroughly coated. This done, fry them in lard, which is better than butter for this purpose. Serve them with sauce, or with butter or cream and sugar.

GINGER BEER.—Two gallons of ginger beer may be made as follows: Put two gallons of cold water into a pot upon the fire; add to it two ounces of good ginger bruised, and two pounds of white or brown sugar. Let all this come to the boil, and continue boiling for half an hour. Then skim the liquor, and pour it into a jar or tub, along with one sliced lemon, and half an ounce of cream of tartar. When nearly cold, put in a tea-cupful of yeast to cause the liquor to work. The beer is now made; and after it has worked for two days, strain it and bottle it for use. Tie the corks down firmly.

A GOOD WAY OF COOKING ONIONS.—It is a good plan to boil onions in milk and water; it diminishes the strong taste of that vegetable. It is an excellent way of serving up onions, to chop them after they are boiled, and put them in a stew pan, with a little milk, butter, salt and pepper, and let them stew about fifteen minutes. This gives them a fine flavor, and they can be served up very hot.