

# THE HEARTHSTONE.

## GEMS OF THOUGHT.

It matters not how the head lies if the heart is right. A hundred years of wrong do not make an hour of right.

It is by divine fair means to foul actions, that those who would start at real vice are led to practice its lessons, under the disguise of virtue.

As the soil, however rich it may be, cannot be productive without culture, so the mind, without cultivation, can never produce good fruit.

Divey hearts as you will, still there is a magnetic intelligence through life which, if they were ever truly attached, vibrates to the heart and brain each.

WOMEN are formed for attachment. Their gratification is unimpeachable. Their love is an unceasing fountain of delight to the man who has once attained and knows how to deserve it.

A good inclination is but the first rude draught of virtue; but the finishing strokes are from the will, which, if well disposed, will by degrees perfect; if ill disposed, will, by the engrafting of ill habits, quickly defeat it.

To wish to do things of happiness who never subdued an impulse to a principle. He who never sacrificed a present to a future good, or a personal to a general one, can speak of happiness only as the blind do of colours.

Show us the family where good music is cultivated, where the parents and children are accustomed often to mingle their voices in song, and we will show you one, in almost every respect, where peace, harmony, and love prevail, and where the great vice has no abiding place.

If you say to yourself, "To-day I mean to be happy," it is a rash promise, a hasty project. But if you say, "To-day I mean to give some one pleasure," it is an amiable intention, which will rarely fail to realize your hopes. Some conduct is generous and delicate in the extreme, and cannot fail to benefit you.

"Go to bed early" is the advice which the elders give to the younger race, all the more emphatic as they remember their own sins in this kind in the former years, and wonder that they could have been such needless risks in those night frolics. That is the advice, too, of the medical journals and men. Was there ever a man who, by neglecting to go to bed early, has not suffered in some way, or even as a frequent exception?

STRANGELY do some people talk of "getting over" a great sorrow; overlooking it, passing it by, thrusting it into oblivion. Not so. No one ever does that; at least, no nature which can be touched by the feeling of grief at all. The only way is to pass through the ocean of affliction solemnly, slowly, with humility and faith, as the Israelites passed through the sea. Then its very waves of misery will divide and become to us a walk on the right side of the sea, until the gulf narrows and narrows before our eyes, and we land safe on the opposite shore.

CHILDREN often seem to say very absurd things, for which they are ridiculed or rebuked. Nothing, however, can be more true than that for the child has merely done what many a philosopher has done before him—jumped to a wrong conclusion; and, instead of being ridiculed and made to distrust himself, and avoid venturing his little speculations before us in future, we had best be careful to examine his notions, we should have discovered how naturally perhaps the idea had arisen, or how ingeniously, through a lack of knowledge, the little mind had put together incongruous things.

LIKE drooping, delicate stars, our dearly loved ones go away from our side. The stars of our hopes, our ambitions, our prayers, which light over times before us, suddenly pale in the firmament of our hearts, and their places left empty, cold, and dark. A mother's grief is not a mere grief, it is a grief which reaches through wants and sorrows; a father's grief, quick light, that kept our feet from stumbling in the dark and treacherous ways; a sister's light, so mild, so pure, so constant, and so firm, shining upon us from zealous, loving eyes, and persuading us to courage and goodness; a brother's light, for ever sleeping in our soul, and illuminating our going and coming; a friend's light, true and true, that you are conjuring No! the light has not come out. It is shining beyond the stars, where there is no night and no darkness, for ever and for ever.

## SCIENTIFIC ITEMS.

**CARBONIC ACID IN CHARCOAL.**—Dr. H. Vohl, of Cologne, announces he has proved that the carbonic acid obtained by heating charcoal is not derived from the charcoal itself, but is carbonic acid occluded by that substance, being derived from the atmosphere. He states that charcoal treated with carbonic acid, and made to absorb oxygen, does not show a trace of the former gas, even when heated to 680 deg. Fahr.

**ACTION OF PORES FILTERS.**—In the course of an examination of filters, at the instance of the *British Medical Journal*, Prof. M. A. J. J. has had proof that filtration through beds of porous material includes very powerful chemical action, albumenoid matter being instantly resolved into ammonia and other matters, and being in some cases, which, indeed, behave in this respect like a boiling solution of permanganate of potash. A good filter is a sanitary engine of great power.

**WATER OF THE DEEP SEA.**—An apparatus for obtaining water from the depths of the ocean has been invented in France. A vessel of suitable form and size is lowered by means of a cable, when the desired depth has been reached an electrical current is transmitted through a wire that accompanies the lowering rope, and this current, inducing activity in an electro-magnet attached to the apparatus, release powerful springs, which act upon stop-cocks, thus allowing the water at any degree of depth. Some experiments have been made on the determination of the carbonic acid of sea-water, which have been made through the agency of this apparatus.

**BLOOD AS FOOD.**—Attention having been drawn by Professor Panum, of the University of Copenhagen, to the amount of nutritious matter contained in blood, and animal products, the Danish chemist, who has been endeavouring to solve the problem of fixing blood in forms suitable for food, and at the same time capable of preservation, viz. (1) as sausage, puddings, cakes, etc., with fat, meal, sugar, salt, a few spices, to serve as a much desired compensation for meat, and intended more especially for the use of the poorer classes; (2) as blood-chocolate, more especially of use in hospitals, and (3) as a substitute in medical practice, in which latter it has been recommended by Professor Panum, at a meeting of physicians at Copenhagen, and is now being employed at the hospital of Copenhagen. The preparation of physicians being directed to its effects. In these different forms it would be suitable for the victualling of vessels on long voyages, of besieged towns and fortresses, and, especially in the chocolate form, of soldiers on long marches, travellers in uncivilized tracts, etc.

**DEATH AFTER TAKING HYDRATE OF CHLORAL.**—The *British Medical Journal* says:—"F. Jolly (*Bayer's Arch. Intern. Hyg.*, 1872, Nos. 13 and 14) states that, in the course of two years, during which he has employed hydrate of chloral in the treatment of the insane, he had met with two cases of sudden death following its use. The dose was in each case below the average, and the chloral was administered in solution at once. The necropsy showed a marked atrophy of the brain, acute oedema of the lungs, hyperemia of the abdominal organs, a perfectly healthy heart and vessels, and dark and cloudy urine. The oedema, chloral had been given twelve days in the treatment, with the effect of producing sleep after a short stage of excitement. On the thirteenth day the patient died after some stormy breathing, in a quarter of an hour after the dose. There was here found moderate oedema of the lungs; the blood was fluid, but normally distributed; the heart was large and flabby, and its muscular structure was pale, but not friable.

**IMPROVED STOVE.**—When the last German Acetic acid plant was about preparing for its voyage to the North Pole, Captain Koldewey asked the aid of scientific men in devising a stove that would answer the double purpose of supplying a sufficient amount of heat and of economizing the fuel. Various responses were made to this appeal, and among the patterns furnished that of Professor Meidinger, of Carlsruhe, was considered the best. This is simply about two inches wide between the outer and inner one, to which the air has free access above and

below. The cold air being always at the bottom, and the warm air ascending, it follows that all the air in the room is being constantly forced through the space between the outer and inner covering of the stove; or, what is the same, is being constantly heated, connected with this is another ingenious device. The coal is put in from the top, and falls the whole inside of the stove, which is about six feet high, more or less. It is then lighted at the top, and heat burning by the draught created by valves inserted both in the side walls and at the bottom of the stove. The more valves that are open the greater the draught, so that the temperature of the room can be regulated at a moment's notice. At the same time the outer wall, being at a distance from the inner one, never reaches the excessive heat which is so great an objection in ordinary iron stoves. The expense of fuel to produce a sufficient amount of heat is very much less than that for ordinary stoves, and the new invention is rapidly coming into use in Germany.

## HOUSEHOLD ITEMS.

**A SIMPLE REMEDY FOR DANDRUFF.**—Add one ounce of sulphur to one quart of water and shake, remaining at intervals during several hours. Pour off the clear liquid. Saturate the head every morning. In a few weeks every trace of dandruff will disappear, and the hair will become soft and glossy.

**STRAWBERRY STRAW.**—Make a strip in the proportion of three pounds of sugar to half a pint of water, boil and strain until clear. Have ready the strained juice of field strawberries. It is best to have it left to drip through a bag without pressure, so as to be clear. Allow two and a half pints of strawberry juice to the half pint of water. After you add this, let it boil

**STRAWBERRY ACID.**—Dissolve ten ounces of tartaric acid in two quarts of cold water. In a large bowl put twelve quarts of strawberries, washed and enclosed. The wild ones are to be preferred for this purpose. Pour over them the acidulated water, and let the fruit stand thus undisturbed for forty-eight hours. Then have ready a flannel bag, through which let the juice drip without squeezing. When the bag is well drained, measure the juice. To one pint of the acid allow one pound of white sugar (coffee sugar, however, No. A, will answer as well). Allow the sugar and juice to remain together in a large jar until the former is thoroughly dissolved; then bottle. As a slight fermentation may ensue, do not cork at first, but tie the mouth of the bottles up tightly with Swiss muslin or gauze, to stand for several weeks, until this danger is past. In six weeks you may safely bottle, and will find that it never spoils, although the brilliant color will fade after a time. Strawberry acid furnishes a refreshing beverage during the hot months of summer, and would be found grateful to fever patients in any season. It has the advantage of being ready at a moment's warning, only needing to have your glass or pitcher one-half part full of the acid, filling up the remainder with cracked ice and pure water. The recipe came originally from Sweden, and is susceptible of multiplied application. You may in this way make drinks of all the small fruits, especially raspberries, blackberries, stemmed currants, and seeded Morella cherries. (Glass pitchers or cranberry of these innocently cooling beverages set off a dinner-table pleasantly in warm weather, especially so by adding lemonade if you may have color varying from pale straw to the rich garnet of the blackberry acid—the last named being, perhaps, the best in flavor of all.

**TALENT and genius must go hand-in-hand. Birds rise not by means of wing feathers only, but by those with which they guide their flight.**



WILD ROSES.

**BRANCHES OF TRUST.**—Pantalons on credit. Most old donkeys' heads show the growth of 'ears.

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## FARM ITEMS.

**MILDEW ON VINES.**—From some investigations made at the Department of Agriculture by Mr. Thomas Taylor, who is conducting the microscopic investigations on fungoid or mildew, we learn that a preparation of carbolic acid soap as a wash is a means of preventing and destroying these minute parasites. A solution of sulphuret of lime or carbolic soap destroys the seed spores. Mr. Taylor found that the grapes might be trimmed ever so closely, still enough of the seed is left to develop rapidly wherever heat was applied sufficient to start them into vegetation. It was found that dry heat developed the European mildew (*Erysiphe Tuckeri*) very rapidly, and the moist heat was very favorable to the growth of the American mildew (*Botrytis cinerea*). The trimmings and leaves of vines in grape houses should be gathered up and burned, and it appears that the vines when trimmed should be washed carefully with the solution of sulphuret of lime or carbolic acid, and thus the spread of mildew may be materially checked.

**THE HAY CROP.**—It appears to be generally conceded that the hay crop of 1872 will be scant in the Eastern and Middle States. In some districts there will not be half a crop, even on good land, while the thin soil of other districts will hardly grow enough grass to pay for the gathering. This failure is chargeable, as are so many other ills to which the agriculturalist is heir, to the unprecedented drought which began last year, and continued until the present season was pretty well advanced. The price of hay must be very high this fall, and farmers will do well to provide for it as early as possible, before the price rises to such a point that it will be difficult to find the coming winter threatens to make such sales still more imperative. There is still time to get the ground for root crops, and get a good yield of beets, ruta-bagas or turnips. Corn-fodder has been planted already in considerable quantities. It will be needed, and should be planted up to the latest reasonable moment.

**HUNGARIAN POTATOES.**—The *Ohio Farmer* says: "One of the secrets of success in potato growing is in giving them a heading at the proper stage of growth; and this heading is sufficient and this should be given when the vines are about six inches high. Previous to this use the cultivator freely—keep the earth loose on the surface and free from weeds. When at the stage of growth mentioned, give a good hilling, making the mound broad and flat on top and a little cupping; after this do not more than to cut out weeds. The best time to do so is after a rain. Some advocate flat culture and others two hillings, but we have never succeeded with either of those plans nor do the most successful potato growers advocate them. Two hillings will make two settings and result in a large amount of small potatoes at harvest time. Flat culture may do on a deep loamy soil where the roots can ramify and form tubers readily, but on any soil hilling in the old-fashioned way, is the one most certain to make good returns.

**WHEAT TO CUT WHEAT.**—The *German Town Telegraph* gives the following directions: "There has been some anxiety of opinion as to the best time to cut wheat, judging from the common practice of farmers. It is generally cut when dead or when at least when the grain has become hard. This is no doubt an error, and one of more importance than many suppose. It should be remembered that wheat is composed of gluten, starch and bran. Gluten is the nourishing quality of the grain, makes the flour sticky, and gives weight to the grain—and there is the greatest quantity of gluten in the grain just when the straw is yellow two or three joints from the ground, the head turns down brown, and you can crush a grain between your thumb and forefinger, and it will produce a milky fluid. It may therefore be set down as an indisputable truth that every day, as the wheat stands after this stage of its ripeness, the gluten decreases in quantity and the bran increases in thickness.

On the first commencement of seedling powders to the capital of Delhi, the then reigning monarch became deeply interested in the contents of one of the refreshing boxes. They were brought to the king in full court, and the interpreter explained to his majesty, and the royal countenance expressed no signs of satisfaction. It was then explained that in the combination of the two powders lay the luxury, and the white tobacco was quickly dissolved, and as eagerly swallowed by his majesty. With a shriek that will ever be remembered by those who were then present the monarch rose, staggered, and in his full agony, he held up down P. Then there he lay during the long-continued effervescence of the compound, believing himself in the throes of death.

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## MARKET REPORT.

HEARTHSTONE OFFICE. July 13th, 1872.

Market quiet. Wheat was quoted to be higher in the West this forenoon. Liverpool prices are unchanged, with the exception of Corn, which is quoted 6d cheaper as per following table:

	July 13th. 1.30 p. m.	July 12th. 2.30 p. m.
Flour.....	s. d. s. d.	s. d. s. d.
Red Wheat....	27 6 @ 00 0	27 4 @ 00 0
Red Winter....	00 0 @ 12 2	12 2 @ 00 0
White.....	12 2 @ 12 6	12 2 @ 12 6
Corn.....	27 0 @ 00 0	26 8 @ 00 0
Barley.....	3 8 @ 00 0	3 8 @ 00 0
Oats.....	2 0 @ 00 0	2 0 @ 00 0
Peas.....	35 6 @ 00 0	35 6 @ 00 0
Pork.....	47 0 @ 00 0	47 0 @ 00 0
Lard.....	39 0 @ 00 0	39 0 @ 00 0

**FLOUR.**—As is usual on Saturday, business was inactive and transactions were in small compass. The tone of the market was a trifle stronger and in some instances an advance of 6c on yesterday's rate was established. 1000 barrels of Old Ground Canada Superior were taken last night at \$5.55, about 400 barrels of same quality at \$5.50. Sales this a. m. include Extra at \$4.80 to \$5.00; Ordinary Superior at \$5.35 to \$5.50; Medium at \$5.15; Strong Bakers' at the wide range of \$4.50 to 7.00. No 2 brought \$5.55, very choice going at \$5.40. Lower Grades and Bag Flour quiet. Quotations reported by G. T. R., 1490 barrel; by Leach's Canal, none.

**FLOUR.**—Per barrel of 106 lbs.—Superior Extra, nominal, Extra, \$6.75 to \$6.90; Fancy, \$6.00 to \$6.70; Fresh Supers (Western Wheat) nominal. Ordinary Supers, (Canada) \$5.85 to \$5.90; Strong Bakers' \$6.50 to \$7.00; Supers from Western Wheat (Welland Canal) \$6.00 to \$6.00; Supers City brands (from Western Wheat) nominal. Canada Supers No 2, \$5.25 to \$5.50; Western Supers, \$4.50 to \$5.00; Fine, \$4.85 to \$5.00; Middlings, \$4.25 to \$4.50; Pollards, \$3.50 to \$4.75; Upper Canada Bag Flour, \$2.80 to \$3.00; City bags, (delivered) \$2.85 to \$3.00.

**WHEAT,** per bushel of 60 lbs.—Market quiet and nominal.

**BARLEY,** per bush of 56 lbs.—Quiet at \$10 to \$12.

**OATS,** per bush of 32 lbs.—Market dull. Quotations 27 to 28.

**CORN,** per bushel of 56 lbs.—A cargo in store changed hands at 52c.

**BARLEY,** per bush of 48 lbs.—Nominal rates 45c to 50c according to quality.

**BUTTER,** per lb.—In limited demand at 14c for new, and 12c for old.

**CHEESE,** per lb.—Quiet at 9c to 10c according to quality.

**CURK,** per brl. of 200 lbs.—Market dull. Quotations are: New Mess, \$11.75 to \$12.00; Thin Mess, \$12.50 to \$13.00.

**LARD,** per lb.—Steady at 10c to 10 1/2c.

**ASHES,** per 100 lbs.—Pot. dull. Fir. \$6.55 to \$6.92. Pearls firm. Fir. \$9.85 to \$10.00; Second, \$9.00.

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Mrs. C. is always prepared to receive ladies where their wants will be tenderly cared for, and the best of Medical aid given.  
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