

**COMFORT FOR HOMELY WOMEN.**—"Beauty," says Lord Kaimes, is a dangerous property, tending to corrupt the mind of wife, though it soon loses its influence over the husband. A figure agreeable and engaging, which inspires affection without the bribery of love, is a much safer choice. The graces lose not their influence like beauty. At the end of thirty years, a virtuous woman, who makes an agreeable companion, charms her husband more than at first. The comparison of love to fire holds good in every respect, that the fiercer it burns the sooner it is extinguished."

## Agriculture.

Extracted from an American Paper.

### MAKING SOAP.

Soap cannot be made unless the lye is of the right strength: it must not be too weak nor too strong. And it sometimes occurs that when the lye is of the right strength it will not form soap: the reason is that, from the exposure to atmospheric air, it is deprived of a property essential to success. This may be remedied in time. After boiling it with suitable proportions of grease and lye, and not been successful, put in a lump of lime; if not enough, put in more, and it will form soap, when every hope of success had fled.

Lye should be just strong enough to bear an egg on as large a pot as a shilling piece, if it sinks below, or is borne up half way, it will not do. Use three pounds of grease to a pail full of lye; and when it boils thick, it is ready to put away. Potash will make soap, if dissolved by boiling, but it is not as good as hard wood ashes, put up in barrels or leeches for lye. To make a barrel of soap, it will require five or six bushels of ashes, with four quarts of lime; if slacked, double the quantity. The lime should not be put at the bottom of the leech, but dissolved in two or three pails of boiling water, and turned on the ashes, after it has run a pail full or two of strong lye.

The barrel should have holes bored in the bottom, and raised with four bricks, or a barrel without a bottom will do, with sticks and straw, to keep the ashes in place, standing on a wide board, with a channel cut for the lye to run. Soak the ashes, by putting on a little water at a time, for a day or two, and then a gallon every hour or two, until the strength is exhausted.

### CURE FOR FOUNDERED HORSES.

As soon as you find that your horse is foundered, bleed him in the neck, in proportion to the greatness of the founder. In extreme cases, you may bleed him so long as he can stand up. Then draw his head up, as is common in drenching, and, with a spoon, put back on his tongue, strong salt, until you get him to swallow one pint. Be careful not to let him drink too much. Then anoint round the edges of his hoofs with spirits of turpentine, and your horse will be well in one hour.

A founder pervades every part of the system of a horse. The steam arrests it from the blood, the salt arrests it from the stomach and bowels, and the spirits of turpentine arrests it from the feet and limbs.

I once rode a hired horse ninety-nine miles in two days, returning him at night the second day; and his owner would not have known that he had been foundered if I had not told him, and his founder was one of the deepest kind.

I once, in a travel of seven hundred miles, foundered my horse three times, and I do not think my journey was retarded more than one day by the misfortune, having, in all cases, observed, and practiced, the above prescription. I have known foundered horses cured at night on green feed: in the morning they would be well, having been purged by the green feed. All founders must be attended to immediately.—S. W. Farmer.

### TOMATO FIGS.

Take six pounds of sugar to one peck, or 16 lbs., of fruit. Scald, and remove the skin of the fruit in the usual way. Cook them over a fire, their own juice being sufficient, with the addition of water, until the sugar penetrates, and they are clarified. They are then taken out, spread on dishes, flattened, and dried in the sun. A small quantity of the syrup should be occasionally sprinkled over them while drying, after which, pack them down

in boxes, treating each layer with powdered sugar. The syrup is afterwards concentrated and bottled for use. They keep well from year to year, and retain surprisingly their flavour, which is nearly that of the best quality of fresh figs. The pear-shaped, or single tomatoes, answer the purpose best. Ordinary brown sugar may be used, a large portion of which is retained in the syrup.

### MODES OF PRESERVING BUTTER.

In all that has been written on this subject in this country, we have not seen any recommendation to melt and strain it. Yet there can be no doubt that the process proves effectual. We have often told our readers that thorough working is necessary to exclude the buttermilk, and leaves the butter pure. We have told them that it has been kept sweet for years, without a particle of salt, by separating entirely the impurities that are found on churning the cream. But this is not always an easy matter. Washing with pure water is the best method that we have practised, or known to be practised.

We have often asked the question, why we should not boil the butter that we propose to keep, as we boil the fat of the hog for lard, and the fat of cattle and sheep for tallow?

It is well known that lard and tallow will keep sweet for a year without salt; and who can doubt that butter may keep as long? On examining a recent publication, which we noticed in one of the last numbers of the *Ploughman*, "On the food of animals; by Robert D. Thompson, of Glasgow," we find the following remarks:—

"**MODES OF PRESERVING BUTTER FRESH.**—The cause of the tainting of fresh butter depends on the presence of the small quantity of curd and water, as exhibited by the preceding analysis. To render butter capable of being kept for any length of time in a fresh condition, as a pure solid oil, all that is necessary is to boil it in a pan till the water is removed, which is marked by the cessation of a violent ebullition. By allowing the liquid oil to stand for a little while, the curd subsides, and the oil may be then poured out, or it may be strained through calico or muslin, into a bottle, and corked up. When it is to be used, it may be gently heated and poured out of the bottle, or be cut up by means of a knife or cheese gauge. This is the usual method of preserving butter in India (where, and also on the Continent; and it is rather remarkable that it is not in general used in this country. Bottled butter will thus keep for any length of time, and is the best form of this substance to use with success."

To our own taste, melted butter is more agreeable than any other that has been long kept in firkins unmelting; and frowy butter is rendered more palatable by melting it at the time of using it. Why not melt it before it changes?—*Mass Ploughman*.

### THE FORK vs. THE SPADE.

As digging and stirring the soil is the most laborious and most indispensable operation in horticulture, (says a correspondent of the *Gardener's Chronicle*.) it is highly important to inquire by what tool digging is best accomplished. The spade is almost universally used—so much so, indeed, that the fork has generally a specific name, as though it were only fit for one department of labour. It is generally called the "potato fork," because it is employed in unearthing that root; and, in many gardens, that is its sole occupation. Much has been said, at various times, on the superiority of the fork to the spade for general purposes; but the advice is seldom followed. The spade has always been used on my own premises until the last winter; and no man who has worked for me has ever said: "Sir, will it not be better to use the fork?" But, having occasion to dig myself last autumn, I used the fork, and was so amazed at the ease and rapidity with which the work was done, that I have never since allowed the spade to be used when the former instrument was available. A moment's thought will point out in what the superiority consists. The friction is only one half that produced by the spade, and stones present, comparatively, no obstacle. A sandy soil, of course, could not be worked by the fork, but light ground may. Another advantage is the lightness communicated to the soil when it is forked up. The fork, indeed, gives the land a sub-soil ploughing, if the prongs are long enough. Let the amateur make the experiment himself, and, I am sure, he will seldom afterwards use the spade.