



Agriculture.

THE LABOURER.

BY E. H. FEIDELUX.

Who blazes for labour, for honest toil?
Who scorseth the rough, hard hand?
It is nobler far to till the soil,
Than simply to own the land.

Uncultured by man, only leaves and thorns,
Will the earth to its children yield:
But, man'd with its labour, the wilderness blooms,
And the waste is a fruitful field.

Let the siled, the rich, and the idle scorn,
The worker cares not for them,
Who decks them with pearls from the ocean wave?
With gold and the priceless gem?

Who hunts for the ermine? who swaves the silk?
Who embroiders the scarf of gold?
Who makes their soft couches and downy beds?
Who guards them from winter's cold?

Hark for the worker, he docket them all,
He toils for the great in the land,
The robes and pearls round the lady's fair neck
Are twined by the labourer's hand.

The workers of old to the grave have passed,
But their memory cannot die:
Palatine, and stator, and pyramid,
Are their trophies proud and high.

And glorious come from the spirit mine,
Bright pearls from the ware of thought,
Are twined in a royal diadem,
By the toil of ages round.

Had the laurel wreath round the worker's brow,
For a conqueror is he:
He hath wrestled with poverty, time, and death,
And hath won the victory.

Onward and upward his path shall be,
No dangers his courage appal:
The winds and the waves are his couriers free,
And the lightning obeys his call.

Zeal his—and the mighty orb of day,
Hurt his mightier master own,
The glories stars are his beacon fires,
From the poles to the burning zone.

Let the monarchs boast in their fields and power,
Of the millions who own the sway,
The victor over poverty, time and death,
Is a mightier king than they.

HORTICULTURAL.

THE APPLE.—This is the "world renowned fruit of temperate climates." Its hardiness, easy cultivation, productivity, and perfect adaptation to the Canadian climate, give it an importance superior to other fruits. It grows well on almost any soil, except a very wet one; but occasional manuring, good cultivation, and good pruning, will greatly improve the quality, and increase the quantity of the fruit. The new description catalogue, about to be published by Mr. GORNER, proprietor of the TORONTO NURSERY, will be found to contain many serviceable hints to parties that wish to plant. We shall notice this catalogue more fully, when issued from the press. In the meantime we may say, that it contains such descriptions of the qualities, and seasons, of apples and other fruits, as enable any person to make their own selection.

THE CUCUMBER.—No kitchen garden should be destitute of this wholesome and delicious early vegetable. It requires several years to bring it to perfection from the seed, but the roots procured from a Nursery, are fit to use the year following their being transplanted. A bed well made and properly managed will last several years. It is thought, therefore, that a few directions

for the formation and care of an *Asparagus Bed* will prove acceptable to many readers.

Sorts.—Various kinds of *Asparagus* seed are sold in seed stores, which claim to attain *unus-us* size. The produce of these seeds will not be found perceptibly different. The improvement consists only in suitable attention.

Form the Bed four feet wide, dig out the earth to the depth of 30 inches, replacing the poor sub-soil, by soil of good quality. Fill the hole thus excavated, first, with a good thick coat of manure, above which put a thinner layer of soil. Proceed thus, alternately with manure and soil, increasing the quantity of the latter, until, when even with the surface, the proportion of both should be equal. The manure near the top should be well rotted. Let the plants be placed in rows, 9 inches apart, and 12 inches between the rows. Cover them to the depth of 4 inches, leaving the bed when finished 5 or 6 inches higher than the adjacent ground.

Subsequent Management.—A correspondent of *Downing's "Horticulturist"* says, "as soon as frost has blackened the *Asparagus* tops, (say Nov. 1st,) cut the stems level with the surface. Let them lie a few days to dry; burn them to ashes, and spread the ashes over the surface; cover the bed with a few inches of fresh stable manure, mixed, where practicable, with a small proportion of hen-dung." In spring let this covering be forked in, after which, spread on the surface one eighth of an inch of coarse salt. By this method strong, stout, tender stalks are produced, early in the season, rivaling in thickness an ordinary hoe handle!

Cutting.—It is usual to cut the shoots two inches under the surface of the ground, after they have finished an inch or two above it. This is an error. Let them be cut when they have grown 4 or 5 inches above ground. They will then be green and tender, and literally melt in the mouth.

Cooking.—This article might be deemed incomplete, without a word on the method of preparing this excellent for the table. Knowing nothing of the matter ourselves, we copy from "Mrs. Wheeler's Frugal Housewife." Tie in bundles and put into a tin saucepan of boiling water, with a spoonful of salt; boil from 12 to 20 minutes according to their freshness, take up the moment they are tender, to preserve their colour and flavour; serve with melted butter."

MAPLE SUGAR

The following Receipt for making Maple Sugar will be interesting, at this season, to our Canadian readers:—

ST. ARMAND, (East), Feb., 1852.

Sir,—With pleasure I comply with your request to describe the process of making the Maple Sugar exhibited by me at the Agriculture Show at Durham Place, on the 12th and 13th days of January last.

The trees were tapped with a 3/4 inch bit, tubes made of cedar three inches in length driven into the holes, to conduct the sap to the buckets, which were fastened to the tree with nails. The buckets and holders made perfectly clean and free from acid.

The sap, when gathered, strained through a coarse linen cloth into the holders to keep out all bits of bark, leaves, &c. Put into the sap one quart of ground Plaster of Paris in a pancheon, boiled in sheet iron pans, and add one quart more plaster sprinkled in during the boiling, when boiled to syrup, strained through a coarse linen cloth into a deep tub, buckets will answer, let stand until next day, and then carefully turned the clear syrup from the sediment at the bottom—marged off in a brass kettle, hung up to keep the fire under the bottom—blended with a quart of milk to the 100 lbs. When boiled hard enough for rather soft caked sugar, strained into a clean tub while hot, and covered up. Three or four weeks after, took out a piece which had previously been placed in the bottom, put a few thin pieces of coc-

con or linen cloth on the top, wet or damp, and suffered the sugar to drain occasionally moistening the cloth on the top, and washing them if they became colored.

Much more plaster than I have mentioned may be used without any harm, as in setting the syrup, it all goes to the bottom and takes most of the impurities contained in the syrup with it.

The benefit derived from using plaster of Paris seems to be preventing the sap or syrup becoming sour, in neutralizing the free acid in the sap, and in preventing the formation of coloring matter during the boiling, in causing the sugar to form in grains, and making the molasses more fluid, thereby producing a more perfect separation of molasses and coloring matter from the pure crystallized sugar.

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To Make Hens Lay.—The South Carolinian says, a neighbor states that hog's lard is the best thing that he can find to mix the dung he gives to his hens. He says that one cut of this fat, as large as a walnut will set a hen to laying immediately after she has been broken up from sitting, and that, by feeding them with fat occasionally the hens continue laying through the whole winter.

Glass Coffins.—The Philadelphia Ledger records the invention, by Mr T B Rapp, of that city of glass coffins. They are made air-tight, and of sufficient strength to prevent bursting. The durability of glass is well known, and the remains of the departed being entirely protected, decomposition goes on very slowly.

Weights and Measures.—In our issue on the 8th inst. we published an article headed "Weights and Measures" which we copied from the *Brockville Recorder* and which, upon re-examination, we found to be incorrect. The following is a correct statement of the Weights of Grains, Pulse, &c., as established by the Act U. C., 5 Wm. 4th, cap 7:—

- Wheat, bushel, Sixty pounds;
- Indian Corn, bushel, Fifty six pounds;
- Rye, bushel, Fifty-six pounds;
- Peas, bushel, Sixty pounds;
- Barley, bushel, Forty-eight pounds;
- Oats, bushel, Thirty four pounds;
- Beans, bushel, Fifty pounds;
- Timothy and clover seed, Sixty pounds.

—*Carlton Herald.*

A steam plowing machine has been invented by A. T. Watson, of Staten Island. It is intended for driving twelve plows, and performing the operations of plowing, sowing and harrowing simultaneously.

Coffee.—The history of coffee is perhaps not known, or rather remembered by every one. A writer in *Hunt's Merchant's Magazine* says that in the 16th century an Ottoman ambassador, Soliman Aga, presented some of the seeds to a king of France, as a pleasant beverage produced in Arabia. In 1653 an Armenian named Pas-pore, opened the first shop for the sale of coffee (an infusion of it) in Paris. It is now of general use all over the world, and nearly all the coffee drank is the produce of the new continent, where about one century ago it was not cultivated at all. The people of the East in place of raising it themselves borrow it from the Americans.

Indigenous Plants.—The *International Magazine* states that a gentleman recently from the East Indies, he came to this country at the instance of Mr. Lawton, our minister in London, for the purpose of bringing before us the subject of introducing some twenty of the most valuable agricultural staples of the East among which are the tea, coffee, and indigo plants, into the United States. He gives his reasons for believing that tea and indigo would become articles of export from this country to an amount greater than the whole of our present exports. He says that tea for which we now pay from sixty-five to one hundred cents per lb., may be produced here from two to five cents, free from the enormous adulterations of the tea we import. He has published a small volume under the title of "The Future Wealth of Canada," in which his opinions are fully explained.—*Byfield Advertiser.*