

observations on the *Lime-Rocks* of these regions, it will be seen to be considerable, and that investigation seems all that is required to reveal the precious mineral in great abundance.

WEALTH.—Nothing is more easy, says Mr. Spaulding, than to grow rich. It is only to hurt nobody, befriend no one, to heap interest, cent upon cent; to destroy all the finer feelings of nature, and be rendered mean, miserable, and be despised, for some twenty or thirty years, and riches will come as sure as disease, disappointment, and a miserable death.—*American Paper.*

THE HOUSEKEEPER.

Buttermilk.—It is not generally known that buttermilk can be used for many purposes in domestic affairs; and in consequence it is often thrown away or given to pigs. New buttermilk as a drink is cooling and moist, the best remedy for a hot thirsty stomach, good for hoarseness, excellent in consumptions and fevers, and also for constipation of the bowels. When stale and sour it may be used in combination with bi-carbonate of soda for the making of bread, pastry, &c. The bread, buns, and rolls made with it are excellent, keeping moist and good much longer than those made with yeast.

Tea Cakes.—Take of white flour, two pounds; bi-carbonate of soda, quarter of an ounce; sugar, two ounces; butter, two ounces; sour buttermilk, twenty ounces, or one pint. Rub the soda, sugar, and butter well into the flour, and mix with the buttermilk; roll out and make into cakes, of any convenient size, and bake in a moderate oven twenty minutes.

Luncheon Cake.—Take of white flour, one pound; bi-carbonate of soda, two drachms; sugar, three ounces; butter, three ounces; sour buttermilk, half-a-pint, or ten ounces. Mix as above, and bake in a quick oven, in a tin one hour.

Scotch Buns.—Take of white flour, two pounds; bi-carbonate of soda, two drachms; salt, quarter of an ounce; sour buttermilk, one pint or twenty ounces. Mix and bake the same as for tea-cakes.

Plum Cake.—Take of fine flour, one pound; bi-carbonate of soda, two drachms; currants, four ounces; eggs, two; sugar and butter, each three ounces; sour buttermilk, half-a-pint, or ten ounces. Mix the flour, soda, currants, sugar and butter well together, then beat up the eggs and mix with the buttermilk. Mix the whole together and bake in a tin one hour and a quarter.

Pastry for Tarts, &c.—Take of fine flour, one pound; bi-carbonate of soda, two drachms; butter, six ounces; buttermilk enough to bring it to the consistence required. This paste is much superior to that made in the common way.

To Cure Hams.—The following method of curing hams has been found most successful. The flavour is delicious and the meat tender and juicy. With six ounces of saltpetre rub

over the ham or hams, and so let them remain twenty-four hours. Then boil two quarts of strong old beer with one pound of brown sugar, half a pound of bay salt, and two pounds common salt. Pour this boiling hot over the hams. Turn them every day for a fortnight, after which smoke or dry in the usual way. The above is sufficient for forty pounds of meat, and may be used again if boiled up with a little fresh salt, and a little more beer.

Another Way.—(The quantity given is sufficient for from twenty-five to thirty pounds of meat.) Bay salt, one pound, common salt, one pound and-a-half, saltpetre, two ounces, black pepper, two ounces. All to be finely powdered, well mixed, and made thoroughly hot. With this mixture rub the hams over, taking care that every part is touched. So let them lie four days, turning daily, and rubbing till the whole of the ingredients have run to brine, then it is to be poured over each. After four days, pour over one pound and-a-half of treacle. Turn and rub twice a-week for a month, lading up the pickle and pouring it over; after this, lay them in cold water for a night. Afterwards hang them in a chimney, where a wood-fire is constantly kept. When the hams are to be dressed, put them into cold water over the fire; but do not soak them. Where sea-weeds are accessible, bacon and hams hung over the smoke of dried sea-weeds, acquire a rich and delicious flavor.

Fresh hay is very useful in preserving salted meat from rust. A hay-band may be twisted round each article, and the bacon fitches or other articles, be laid in a box on a bedding of fresh hay. A layer of hay also above each layer of meat, and one at top of all. Close tightly and keep in a dry warm place.

(For the Agricultural Journal.)

METEOROLOGICAL RESULTS FOR OCTOBER AND NOVEMBER, 1851, MADE AT ST. MARTIN ISLE JESUS. LAT. 45°32, N. LONG. 73°36 W.

(By CHARLES SMALLWOOD, M. D.)

OCTOBER.

Barometer.

Corrected and reduced to 32°.....F	Inches.
Highest reading the 17th day.....	29.954
Lowest do. do. 13th day.....	29.151
Monthly mean.....	29.608
Monthly range.....	0.803

Thermometer. (Dry Bulb.)

Highest reading the 10th day.....	78°5F
Lowest do. do. 28th do.....	25°5
Monthly mean.....	47°02
Monthly range.....	53°0
Mean Temperature of the Dew Point.....	45°22
Mean Temperature of Evaporation.....	41°96
Amount of Rain, in inches.....	49 15
Amount of Snow, (equal to 0.400 inches of Rain, nearly) in inches.....	3.950
Amount of Evaporation, in inches.....	1.470
Most prevalent wind.....	W
Least do.	W. by N.