be given to the occupants of public lands. These modifications are approved of by the *Sydney Morning Herald*, but the high price of the lands (1*l.* per acre), and the sales by auction are strongly denounced.

AN EXAMPLE WORTHY OF IMITATION.—At the meeting of the Arundel and Bramber Agricultural Association, his grace the Duke of Norfolk, E. M., spoke as follows:—"Gentlemen,—No one can feel more keenly than myself the prevalence of distress amongst the poor labourers of the farm in the dreary season of winter, and the scarcity of employment; I therefore propose to give a premium this time next year of 50*l.* to that farmer who shall have proved to the satisfaction of a committee, to be appointed, that he has employed the greatest number of labourers according to size of his farm, during the forthcoming winter. I offer this simply as an experiment for one year, and I trust that it may be found to answer the purpose intended; and if it do, I beg to call upon all friends to join me in the speculation. If it should answer, I shall most readily continue the premium."

THE HIMALAYAN CEDAR.—Its botanical range extends from seven thousand to twelve thousand feet above the level of the sea; and in its most congenial locality attains a great height, and a circumference of above thirty feet. When young it closely resembles the real cedar, but never sends forth spreading branches. So durable is its timber that some used in the building of one of the wooden bridges over the Jailum, was found little decayed after exposure to the weather for above four hundred year's—*Thornton's Gazetteer of India.*

CHEAP BEER FROM POTATOES.—The *Plesser Kreistplatt*, a Silesian journal, gives circumstancial information how to prepare a wholesome and palatable potato beer, by which every family can supply itself herewith at very trifling expense. Twenty-five gallons of such beer are made from half a bushel of potatoes, 10 pounds of malt, half a pound of hops, and two quarts of yeast. The cost of two tuns of such beer does not exceed two shilings and twopence, consequently the cost of a quart does not amount to a farthing.

NATURAL PREPARATIONS.—In a word, there is no limit to the number and variety of these remains of animal and vegetable existence. At one time we see before us, extracted from a solid mass of rock, a model of the softest, most delicate, and least easily preserved part of animal structure; at another time the actual bones, teeth, and scales, scarcely altered from their condition in the living animal. The very skin, the eye, the foot-prints of the creature in the mud, and the food that it was digesting at the time of its death, together with those portions that had been separated by the digestive organs as containing no further nutriment, are all as clearly exhibited as if death had within a few hours performed its commission, and all had been instantly prepared for our investigation. We find the remains of fish, so perfect; that not one bone, not one scale, is out of place or wanting; and others in the same bed, presenting only the outline of a skeleton; or various disjointed fragments. We have insects, the delicate nervures of whose wings are permanently impressed upon the stone in which they are imbedded, and we see occasionally shells, not merely retaining their shape, but perpetuating their very colours—the most fleeting, one would think, of all characteristics; and offering evidence of the brilliancy and beauty of creation at a time when man was not yet an inhabitant of the earth, and there seemed no one to appreciate beauties which we are perhaps too apt to think were called into existence only for our admiration.—*Ansted's Geology.*

IMPORTANCE OF TEETH.—The form of the teeth, and the corresponding articulation of the jaw, must in a great measure determine the nature of the food which the animal eats; as, for instance, sharp teeth which meet and lock into each other like scissors, with a vertical motion, are only adapted to cut and tear flesh. Animals unprovided with such organs, on the other hand, and whose teeth are flat topped, and their jaws provided with a lateral motion, could not exist at all if their extremities were not organised so as to obtain a sufficient supply of vegetable food, and their stomachs to digest it. There are several modifications in the structure of the teeth and the motion of the jaw upon which important distinctions are founded; and it has been discovered that even differences so minute that they can only be observed by the aid of an excellent microscope, correspond in a most remarkable way to other differences, either in structure or in the habits of the animal; and may be depended on as indicating such differences, even in the absence of every other part of the skeleton.—*Ibid.*

A CUNNING TEST.—I have been told by a practical man, who had been employed in selecting stone for an important public building about to be erected, that in looking out for good stone, he was accustomed to go to the churchyard in the neighbourhood of the quarries he wished to judge of, and examine on all sides the oldest tombstone that were there. He found that he could determine by that means the relative value and durability of most of the stones in the neighbourhood, because they were there exposed under almost all conceivable circumstances. A luminated stone, however, that might be extremely decompesable as a tombstene, would not be necessarily had in the wall of a building, where its edges only are exposed.—*Ibid.*

CURING HAMS.—In Spain and Portngal, where the hams are remarkably fine, sugar is very commonly used in the proportion of about one pound to two or three of salt, and two ounces of saltpetre; this is most frequently rubbed in dry, the hams being at the same time exposed to the air; but if pickle be used, the brine is made with the common wine of the country, instead of water. In Westphalie, where the hams also bear a high character, the process is much the same; though juniper berries are commonly added, and the use of sugar is sometimes omitted. The pickle is also made of strong beer instead of wine. The peculiar flavour of hams is generally thought to arise from the mode of drying, which is always done by smoking them in the large chimneys of the farm-house, where oak wood is the only fuel used; whilst, in this country, fir, or any sort of timber, and even charcoal, is not uncommonly employed. In the curing of hams of Bayonne and Strasbnrg, which are so deservecly celebrated, not only is sugar largely used, but garlic, allspice, cloves, and other spices, are also usee, in different quantities, to add to their flaveur; nor would English curers do amiss in following their example. Sngar much assists, both in preserving the meat and rendering it mellow, as it corrects the pungency which is often occasioned by the too free use of salt; and a slight taste of spice could do no harm. There is, indeed, in this country, so strong a prejudice against garlic, that it might not be easily overcome; but there are few condiments which, if delicately employed, will imperceptibly impart such high flavour.—*Farming for Ladies.*