

family performs a thorough ablution, either then or the night previous, and change their garments—so *that* is the more convenient time, and prevents the air of their rooms from becoming contaminated with soiled garments around all day. The first thing then on Monday morning, put them soaking in some *clear, warm, soft* water. Let them remain one hour, or more, according to convenience, or till after breakfast is over. In two pailsful of water for boiling, put in one pint of the prepared soap, and if necessary, rub a very little on places badly soiled. Wring out the clothes, and put them into the water immediately, before it gets warmed. Of course, you have a patent wringer, and if you run the garments through it several times before boiling, especially the dirtiest ones, so much the better. Let them boil an hour or more, and if streaks of dirt remain, rub in the sudsing water, and the clothes will look nice, and keep white without trouble. The *boiling*

water is excellent for grape vines, currants, or any garden vegetables, used cold and in small quantities, and that in which the clothes, are sudsed can be used for mopping washing calicoes, &c.


I have practiced this method for eight or nine years, and the remark is often made, "It don't seem as though we had any washing days." A little *care* will prevent sloping water over the floor, or upon one's clothing, and it is almost surprising how much trouble, labor and temper, *ill* temper of course, may be prevented by a careful attention to little things. Indeed, the greater part of domestic enjoyment depends upon carefulness in little things; and that not only in respect to mother and daughters but the father and sons as well. Let us remember how much, how *very* much depends upon

"Little deeds of kindness,
"Little words of love,"

and act accordingly.

COMMERCIAL REVIEW.


READY MARKETS AND GOOD PRICES.

 ACCOUNTS from Ireland tell of an estimated deficiency in the home supply of flax for the spindles of the Ulster flax mills. In England and Scotland there is always far more raw material used in the factories than there is grown in the fields. The intelligence from Ireland, therefore, goes to show that there will be an increased demand in the United Kingdom for flax grown abroad, and should afford encouragement to the Canadian farmer to extend this branch of cultivation. Canadian flax has already made a reputation among British spinners, and there need be little doubt that the highest prices would be realized for all that could be grown the coming season in Canada on its shipment to Belfast or Liverpool.

We find the above paragraph going the rounds of the press, and we copy it to endorse its recommendation that, during next season, our farmers should enter more largely into the growth of flax than they have ever done before. We believe the above statement about the shortness of the last crop in Ireland to be quite correct, and we do not doubt that Canadian flax might be profitably sent to Great Britain for sale. But it is quite unnecessary to go so far from home for a market. The large flax establishments now in operation in several parts of Canada will buy all the flax that

our farmers can raise—in fact, we believe the demand, during the past season, has far exceeded the supply. We know of some of our flax manufacturers having had to go to the United States to make purchases of flax seed, and that others have not obtained as much flax as they required. The United States is also a market for our flax, and would more than buy all our crop. Let our farmers, then, increase their breadth of land devoted to flax culture. They have a market at their own doors for all they can grow, and they can procure prices which render it one of the best paying crops. Having ready markets and good prices, what more could be desired?

DAIRY FARMING—ITS PROFITS—THE YIELD IN BUTTER, CHEESE, MILK, AND MONEY PER COW.

 HE following report of H. Brown's Cheese Factory, Columbus, Chenango County, N. Y., is very instructive, and is worthy of the study of all farmers. It should be preserved for future reference. It states:—

We commenced making cheese the 10th day of April, 1865. The average number of cows was about 500. The Factory closed the 24th day of November. The whole number lbs. of milk was 1,732,150, from which 179,206 lbs. of cured cheese was