

Orchard and Forest.

THE SPANISH CHESTNUT.

A correspondent of the *American Rural Home* advises the cultivation of this tree:—Many trees of Spanish chestnuts in this country bear large crops annually. This season the nuts were not so large as usual, nor the price so high, but I heard of one man who sold from a single tree to the amount of \$80, and I know of other trees producing from four to five bushels each. They generally sell readily in the Philadelphia market at from thirty to sixty cents a quart, according to size and season.

An acre of ground planted with Spanish chestnuts would be much more profitable than the same space planted with apple trees; nor would it be much less profitable to plant out the American chestnut, by carefully selecting those bearing large nuts. A tree here and there may be found bearing nuts almost equal in size to the Spanish. By propagating only from such, we might in time rival the latter in size. In other respects they are now superior. It is either roasted, or boiled, that the Spanish chestnut can be compared to the American. Should chestnuts become more plentiful and cheap, they might, in time, here, as in parts of France, Italy and Spain, be ground for food and make a pleasant and wholesome addition to our *materia alimentaria*. Spanish chestnuts, like our own, differ greatly in size. To grow them with certainty of large size, the best plan is to cut grafts from trees which produce the finest. They succeed perfectly if grafted on American chestnuts. They require but few years to come into bearing.

GROWING FOREST TREES.

The *White Ash* can be grown from seed planted in drills and then cultivated, thinning out by cutting or transplanting. Plant the seeds either in spring or fall. If kept over it should be wintered in sand which is slightly damped.

The *Cottonwood*, for large quantities, is best grown from cuttings. Cut in one-foot lengths and bury in moist, but not wet earth, and set out in spring.

The *Honey Locust*. Keep the pods till spring in a dry and cool place, if not convenient to plant in fall. If planted in spring, the seeds must be immersed in warm water to soften the horny shell. If planted in the fall this is not necessary, but some may not grow till the second year.

Basswood or *Linden* seed can be sown when ripe, or kept in damp sand till spring, most of which will germinate the first season.

TO MAKE GRAFTING WAX.

Grafting wax is useful in putting to cover wounds and hence it is useful to have on hand even when not expecting to graft. The proportions of ingredients (balsam, tree wax and resin) are one, two and three in the order named, though the *London Garden* says that, where beeswax is very expensive, one-third balsam will do. Stir well when made and keep in a cool place.—*Country Gentleman*.

[We will add—To keep it from sticking to the hands and fingers when mixing or applying it, keep them well greased; if you do not it will stick closer than a brother.—Asst Ed.]

RAPID GROWTH OF THE CHESTNUT.

A correspondent of the *Rural New Yorker* thus relates the growth of a chestnut seedling:—

Seven years ago, while taking down the old rail fence in front of my place, preparatory to erecting a new board one, I found several small chestnut seedlings among the shrubs, briars and weeds which the former owner had allowed to grow by the roadside, in the true shifflers' farm style. The road being quite narrow, I placed the new fence three to four feet inside of the old one, and wherever a promising tree or sprout occurred in the proper place, it was preserved for a shade tree.

One little chestnut tree, not more than five or six feet high, I noticed in particular, because it had been twisted or grown in naturally among the rails, and was very crooked; but, as it stood in the exact place where a shade tree would be desirable, I carefully disentangled the stem and remarked to my workmen that it would yet be a handsome tree.

I have just measured that tree, and it is twenty-eight feet high, stem at the base thirty

inches in circumference, and at six feet from the ground, twenty inches. The stem is as straight as a reed, except a slight crook near the ground. Last season it produced a few nuts, and this year the ends of the branches bend with their loads of large clusters. This tree has received no care, except pruning, the soil about its roots being covered with a tough sod. Other trees upon my place have made equally as good growth, and I only mention this one for the purpose of showing what might be accomplished in a few years, if a man will only make a beginning.

SPROUTING WHITE THORN SEEDS.

What Lindon says of growing the hawthorn:—

"When the hawthorn is to be raised from seed, the haws should not be gathered until they are dead ripe, which will be in October or November. As many haws contain more than one seed, they ought not to be put into the ground entire, but if they are to be sown immediately, they must be macerated in water until the pulp is separated from the nuts; and the latter should then be mixed with dry sand, to keep them separate and to enable the sower to scatter them equally over the surface.

"But as the seeds do not come up until the second year, a saving of ground is made by keeping them the first year in a heap, mixed with a sufficient quantity of soil to prevent them from heating, and to facilitate the decomposition of the pulp. These heaps are kept in the open air and exposed to the full influence of the weather; care being taken to turn them over frequently, at least once a month, so as to equalize this influence. When the seeds are not to be prepared in a heap, they should be sown in November or December, as soon as separated from the pulp; but when they are to be separated by decomposition, in what is technically called a rot-heap, they need not be sown till the February or even the March of the second year; by which means fifteen or sixteen months' use of the soil is saved. They may be sown thinly in beds, the seeds being scattered so as to be about one inch apart every way, and covered about a quarter of an inch."

PEACH SEEDLINGS.

A correspondent of an American paper writes thus:—

"Three years ago I planted a quantity of pits from yellow peaches which we had raised from budded trees. This season about a dozen of the young trees fruited. All bore yellow peaches as large as those on the original trees, which are still bearing, and some much larger."

The 'Prairie Farmer,' referring to this communication, expresses the opinion that the peach reproduces itself more generally than is commonly supposed.

[There is no tree more easily raised than the peach tree; none grows more freely from the pits, and its succeeding growth is rapid. I have had them to bear in the time mentioned. The only labor necessary in growing them is to plant the peach stones in a seed bed, and transplant the young trees when sufficiently grown. Hundreds of them might be raised, even were the fruit not taken into consideration, to be planted for ornament and shade. The foliage is very pretty and the trees, when in blossom, add greatly to the attractiveness of a farmer's garden, or the entrance to his house; and whatever adds to the beauty of the home and farm, increases in many ways its value.—Asst Ed.]

Recipes.

The juice of bean pods is a sure cure for warts.

An oyster shell put into a tea-kettle will prevent its being covered with scale.

Lemon juice will allay the irritation caused by the bites of mosquitoes and flies.

SHAVING FLUID.

Take of white hard soap (in shavings) $\frac{1}{2}$ lb.; alcohol, 1 pint; water, $\frac{1}{2}$ pint; perfume at will. Put them in a strong bottle, cork close, set it in a warm room for a short time and occasionally agitate it briskly until solution. After repose, pour off the clear portion from the dregs into clean bottles for use, and closely cork them at once.

TO PREVENT THE INCURSIONS OF MICE.

Strew wild mint where you want to keep the mice out, and they will never trouble you.

FOR THE LAUNDRY.

A new mode of washing linen has been introduced and adopted in Germany. The operation consists in dissolving two pounds of soap in about three gallons of water as hot as the hand can bear, and adding to this one tablespoonful of turpentine and three of liquid ammonia; the mixture must then be well stirred and the linen steeped in it for two or three hours, taking care to cover up the vessel which contains them as nearly hermetically as possible. The clothes are afterwards washed out and rinsed in the usual way. The soap and water may be reheated and used a second time, but in that case half a tablespoonful of turpentine and a tablespoonful of ammonia must be added. The process is said to cause a great economy in time and labor and fuel.

When linen has been scorched, use the following remedy: Add to a quart of vinegar the juice of half a dozen large onions, about an ounce of soap rasped down, a quarter of a pound of fuller's earth, an ounce of lime, and one ounce of pearl-ash. Boil the whole until it is pretty thick, and spread some of it on the scorched part. Allow it to remain until dry, then scrape it off and wash. Two or three applications will restore the linen, unless so much scorched that the fabric is destroyed.

WAYS OF BAKING GRAHAM FLOUR.

By this time everybody knows how to make Graham 'gems' by the usual method, which is simply to stir the batter just a little stiffer than griddle-cake batter, and bake quickly in a very hot oven. This thing is certain, the thinner the batter the hotter must be the oven. It is also the case that gems mixed with water require a hotter oven than those mixed with milk.

So, if you can not have a very hot oven, either make the mixture of simple Graham flour and water quite thick, or mix the flour with milk. Skimmed milk is good enough, though new or creamy milk makes the bread more 'short,' of course. Have the gem-pans very hot (I set them in the oven before filling them), and then a scrap of cloth with the least bit of butter upon it, rubbed over the irons, will prevent the gems from sticking.

Housekeepers who have no gem-pans can make very nice warm Graham bread for breakfast in several ways. Make a dough of flour and sweet milk (skimmed or cream) as you prefer or find convenient, stiff enough to roll out easily. Knead this a little, roll it an inch thick, and cut it into diamonds; or cut off strips and make it into rolls with the hand; or roll it into balls two inches in diameter, flattening them a little or not at all, as you choose; or roll the dough very thin and cut it into square crackers, picking them well to prevent their puffing. Crackers are best with some cream in the mixing, and crackers require more kneading than diamonds and rolls, which are expected to be soft inside. Any of these kinds of bread—diamonds, rolls, balls and crackers—are baked upon the grate in the oven, which should be wiped off clean. They will not stick to it, and will bake very fast. I recommend the crackers in particular. All these breads are sweeter and better, I think (and we all think so at our house), without salt, but most people prefer salt in their crackers.—*Heath and Home*.

Miscellaneous.

HOW TO CHOOSE YOUR WIVES.

Cobbett, in his advice to young men, insists that a wife shall not only know how things ought to be done, but how to do them. Eating and drinking come three times every day, and however little we may in the days of our health and vigor care about choice food and cookery, we very soon get tired of heavy or burnt bread and of spoiled joints of meat.

Cobbett conceived that his model wife should be able to make bread, and if he could have seen the baker's stuff that now passes by that name, he would doubtless have denounced it in vigorous terms. He traces the progress of a husband's dissatisfaction with an unskilful wife's manipulation of his food. He bears it for a time or two, but at the third time he laments inwardly, at the fifth time it must be an extraordinary honeymoon that will keep him from complaining. If the like continues for a month or two he begins to repent, and then adieu to all anticipated delight. He discovers when too late that he has not got a helpmate, but a burden.

Returning to the class for which he es-

pecially wrote, he says that it would be a very good rule to have nothing to eat in a farmer's or tradesman's house that the mistress did not know how to prepare and cook. "Never fear the toil to her; exercise is good for health, and without health there is no beauty."

Besides skill in domestic affairs, he insists strongly on good temper in a wife. When a man is actually "engaged," as the phrase is, he cannot easily draw back without discredit, and yet it often happens that he only then begins to know anything of the woman whom he undertakes to make his wife. Temper is a very difficult thing to ascertain beforehand. Smiles are so cheap, they are so easily put on for the occasion; and frowns are, by the lover's whim, interpreted into the contrary. Scolding is bad enough, but far better than sulks. "If you have your eyes, and look sharp, you will discover symptoms of this, if it unhappily exists."

The great practical advantage of female beauty is that it tends to keep the husband in good humor with himself—"to make him pleased with his bargain." Beauty is, in some degree, a matter of taste; but still there are certain things that all men admire, and a husband is always pleased when he perceives that a portion at least of these things is in his own possession. Besides, a man finds out after marriage that it is not "a real angel" of whom he has got possession, and there are so many dampers of passion and incentives to cool reflection, that a good deal is wanted to keep a husband in countenance in this his altered and enlightened state.

Cobbett does not go into the question what constitutes beauty. He contents himself with warning his reader against the consequences which are likely to result from marrying a woman "whom he does not think handsome."

The marks of an industrious disposition for which a man should look in a woman are curious. He is to beware of "a lazy tongue," by which Cobbett means not a silent woman, but an indistinct speaker. Further, he quotes a proverb—"Quick at meals, quick at work." Another mark of industry is "a quick step and a somewhat heavy tread, showing that the foot comes down with hearty good will." He does not like "sauntering, soft-stepping girls," and a sauntering girl is sure to make a mawkish wife and a cold-hearted mother. It would have been interesting to hear what indications of character Cobbett would have drawn from the Grecian bend, and from that peculiar method of walking which is necessitated by the use of excessively high and narrow boot heels.

Early rising is another of Cobbett's marks of industry which it is to be feared his modern readers will have difficulty in discovering in the young ladies among whom they will have to choose. In the middle rank of life, he says, late rising in the wife is "certain ruin," while early rising preserves health and prolongs beauty.

Cobbett's favorite bill of fare for a week was to roast a leg of mutton to-day, eat it cold to-morrow, and have it next day; and then boil a leg of mutton and proceed as before. During a year's imprisonment he had for dinner one mutton chop daily, and desired nothing more or better.

If he was really in his house that which he represents himself in his books, it appears probable that his domestic felicity must have been occasionally interrupted by his wife's displeasure at what would be called in homely language his poking his nose into the kitchen. But although we may smile at the meddling pedantry of his rules, we cannot enough admire the breadth and nobility of his principles.—Such a man as himself, he says, has no real cares; such a man has no troubles. "I have had all the numerous and indescribable delights of home and children, and at the same time all the bachelor's freedom from domestic cares." To this cause—that is, to a well-chosen wife—far more than to any other, he ascribed those labors which he certainly did not underrate.

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[We ask for pleasure to receive in opposition to do not hold them. Freed way to ascertain subject.]

THE FA

SIR,—Enclosed ADVOCATE for 1851 placed in every issue, and it should be as it would be Treasury full.

Ottawa, Dec.

TURNIPS

SIR,—I send you putting the weight Where turnips wide and thin the weight of an piled by 200 will per acre. If the than 18 inches, length of a drill multiply by 200

I will now give While engaged day I commenced amount of the to be the weight 18 inches apart length. 28 inches wide: 160 rolls give the following amounts to 49,280 821 bushels. 1 average weight 205 bushels.

Testing the sa turnips, it was found, hence I conclude 205 would give acre; or, making a field of say 20

The more accurate produce of 11 by the number inches apart—a reckoning, say 2 No definite rule vary in the width reckon on the above though not a scientific own crop.

In drills 30 used would be a wide it would be

Oro, Nov. 5th

P. S.—The y with Uncle Tom

SIR,—Herew for your most a great deal of western Ontario the consequence ing recklessly long success in they must now which your pa to their notice, plunging unde cheap and ea-muck, peat inc been previousl mixed with salt my tam near l and next year accounts of my suits.

Paris, Oct.,

THE EPI

SIR,—Not h two weeks, I a horse disease is If the results a citizens of Lon I can readil you if you thin

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Your reader give them a i is troubling u what has come Next to brea life (if we can