

along streams, and serves as a protector of banks liable to wash from the water coursing therein, thus adding beauty to the stream, while growing valuable timber and wood.

The Dwarf or Tiny birch is from one to three feet in height, and is common among the Alpine heights of Maine and New Hampshire. It is not common away from mountainous regions in New England.

The Low birch, or as some call it the Dwarf birch; the latter being called by such, the Tiny birch—grows in mountainous districts, to the height of from two to six feet.

Here I have attempted to sketch the natural history of the Birch Family, with which I, with most New-England-born boys, have been very familiarly acquainted, even from earliest recollections."

Qualities of Fine Vegetables.

The garden is the most important appendage to many of the substantial comforts, and some of the most refined luxuries of human sustenance. Its cultivation furnishes a source of health, pleasure and economy, which may be enjoyed by every industrious owner of a few rods of ground, who can devote a little time between his hours of business or labor to this delightful employment. If his occupation and extent of his enclosure will allow him to indulge his taste for fruits and flowers, he might take much pleasure and derive great profit from the management of the vegetable garden alone.

For the purpose of selecting an assortment of the purest vegetables, best suited to the use for which they are grown, we have fixed upon certain qualities which we seek amongst the different kinds.

In the blood beet we always look for a deep color, smooth, handsome form, small top and sweet, tender flesh. In the orange carrot, small top, smooth root, and deep orange colour. In the cabbage short stump, large, compact head, with but few leaves. In the cucumber, straight, handsome form, and dark green color. In the lettuce, large close head, pleasant flavor, with the quality of standing the heat, without soon running to seed. In sweet corn, long ears, very shrivelled grains over the end of the cob. In the cantelope melon, rough skin, thick, firm flesh, and high flavor. In the water melon, thin rind, abundant and well-flavored juice, and bright red core. In the onion, thick round shape, small neck, deep color, mild flavor, and good keeping quality. In the parsnip, small top, long, smooth root, rich flavor. In the pea, low growth, full pods, large and tender peas, rich flavor. In the scarlet radish, deep color, small top, clear root, and quick, free growth. In the squash, medium size, dry, fine-grained, deep-colored flesh. In turnips, handsome form, small tops and tap root, sweet crisp flesh.

Those who have never seen better sorts than they possess, suppose they are of the first quality when they may be very inferior, or almost worthless, when compared with the finest varieties.

Domestic.

A SIDE DISH.—Boil some eggs hard, cut them in two, the yolks to be taken out and beat up with a little parsley, pepper, and salt. Replace this into the whites, and serve up with a nice white sauce,

PANCAKE PUDDING.—Make a few thin, small pancakes, fry them a light brown, spread the with currant and apricot jam alternately, and roll them. Put them all round a mould make some rather thick custard and pour into the middle, strewing it with the bits of pancake you have cut off in fitting them round the mould. Cover the whole with a small thin pancake, and steam it for two hours.

FRENCH SOUP.—Take a large lump of butter, a table-spoonful of flour, and brown the in the saucepan you mean to cook the soup. Cut up carrots, onions, celery, sorrel, and potatoes together very fine, then put all in the saucepan, with pepper and salt. Pour boiling water over them, and let all stew over the fire from three to four hours—it cannot simmer too much. A little thyme, parsley, chervil and mint is a great improvement.

TETE MARDREE.—Take half a pig's head (if fresh, so much the better), the ears, at two or three feet, boil all these, in as little water as possible, till you can slip out the bones. Take all out, and, having separated the bones, boil them in the liquor until it reduced. Cut the meat when cold, in squares, put it into the liquor, season to taste, and when boiling pour the whole into a mould. Leave it several hours to cool and set, and when turned out it will form a very pretty dish for luncheon or supper. The strong liquor the better.

TO MAKE PORK SAUSAGES.—Three-fourths of what are passed off for sausages in London are nought but a *farrago* of faded meat of different kinds, chopped up with sour bread and faded lard; inasmuch, that if the party who ventured to eat them knew in reality what "London sausages" were composed of they would sicken at the thoughts of the. To regulate your appetite with a degree of wholesomeness and cleanliness, let your sausages be made after the following manner: Obtain two pounds of lean young pork from a respectable dairy, supplied by a country farm connection in the country; let the same be chopped up as finely as it may be required to be; add to the meat six green sage leaves