

gauge, will of course assume the same circle as the bottom of the cistern, and when placed side by side will naturally form just the same circle. Now strike a chalk line down the centre lengthwise of each stave, and then with your square strike a line at right angles across the staves, at three inches from the lower end, and by using the chalk line as a base, and reversing the square, you can draw a line across the stave at right angles to the long chalk line. This forms the lower line of the groove to be cut out. Now draw another line, one and a half inches from that already drawn, across the stave, and set your carpenter's gauge to $\frac{3}{4}$ inch, and gauge each edge of the stave, so as to cut the edge equally deep on both sides. Take a fine saw, well sharpened, and saw into the gauge mark, and with an inch chisel cut out the piece and hollow the channel so formed, so as to fit the back or rounding side of the gauge which was formerly directed to be made. Do this in succession to all the staves, and your work is almost done.

Now to put up the cistern. Support the bottom, when the dowels are well driven together so that the joints are pretty close, on some piece of scantling or plank about four inches from the ground. Thus you have room to drive on round the edge of the bottom all the staves which (if well and carefully cut and measured, and the bottom carefully end and gauged exactly to the line) will just jam or drive on tight and will all stand up round the tub. Now comes the hooping. $2\frac{1}{2}$ inch hoop iron will do, and half inch rivets are large enough. To enable any one to rivet a hoop readily requires, of course, some kind of anvil; but a lead stone will do, if placed on some projecting log, so as to allow the hoop to be placed partly under it, whilst the two ends to be joined are placed together on the top of the anvil or stone. To obtain the exact length of the hoop, any ordinary rope will answer. Some two or three inches must be allowed for the joints in the tub being open, and of course the hoop must be made so much shorter on that account. Two rivets to each joint must be used, and the holes can readily be punched on the endway grain of a piece of hard wood. The punch used must be $\frac{1}{2}$ inch in diameter at the point, and ground off square at the end. It then cuts a clean, smooth hole out of the hoop iron, whilst the work done by a pointed punch is not at all adapted to rivet well, and makes an unsightly burr instead of a smooth round hole. All that is required in driving the hoop is a piece of any kind of iron for a driver, and a heavy sledge, or if that be not at hand, even a wooden maul will answer well. As the hoops are driven, hammer the staves level all round.

To fit a cover and support it does not require much mechanical skill. The joints must be placed inside, and not rest on the edge of the cistern, and must be supported by

pieces of inch board nailed upright against the side of the tub, and bearing firmly on the bottom. Double inch board (the upper ply crossing the lower) firmly nailed to the edge of the cistern, and on the surface of the joists, with a man-hole and cover to keep out children—who have an insane fancy for getting into all such places—completes the affair. And I will venture to assert that no woman will refuse to economise for a month, or two or three, to pay for what must unavoidably be purchased in the making of such a cistern; and the result is that, for many years plenty of soft water will be the rule, not the exception.

Before putting in the cistern, three pieces of scantling, about $\frac{1}{4}$ by $\frac{1}{2}$ inch, must be firmly spiked to the outside of the bottom, crossing the joints. This prevents any collapsing of the bottom, when water from soakage or otherwise is higher on the outside than the in. Do not be discouraged by any difficulties that may arise. Persevere and work carefully. Cut only just to the line in all cases, and have your tools in good order, and you will many a time be glad that you tried amateur coopering.

Markets.

Toronto Markets.

"CANADA FARMER" Office, Oct. 9th, 1869.

FLOUR AND MEAL.

The produce market generally has been dull for the last week or two. Very little has been doing in Flour and Meal, and the prices are almost normal at the following rates:—

Flour, No. 1 Super, \$1 40; Oat Meal \$5 20 to \$5 50.
Corn Meal, \$4 50 to \$4 75.

GRAIN.

The only grain in which the market has shown any activity has been Barley, and in this for the past few days there has been considerable decline, owing to large arrivals and accumulations at Oswego. In other grains there has been but little doing. We give the current prices:—

Wheat, Fall, \$1. Spring, 90c to 95c; Barley, 65c to 70c; Oats, 35c to 37c; Peas, 70c to 75c; Rye, 70c.

HAY AND STRAW.

Hay is in good supply, and brings from \$9 to \$13.
Straw sells at \$7 to \$9.

PROVISIONS.

The following are the quotations:—
Hams, 15c to 16c; Bacon, 12c to 13c; Cheese, 11c to 12c; Butter, in kegs, 17c to 18c, in rolls, 25c; Lard, 15c to 16c; Potatoes, 25c to 30c.

CATTLE MARKET.

There has not been much doing during the past week, and trade has been confined to supplying the wants of the local butchers. There has been a fair supply of cattle however, offering, and prices are as follows:—

Cattle—First class cattle bring from \$5 50 to \$6 50, second class \$5, and third class \$4 to \$4 50.
Sheep are in good supply, especially the lower grades, and meet with ready sale. First class sheep sell at \$5, second class at \$4, and third at from \$3 to \$3 50.
Lambs sell, first class, at \$3, second class \$2 25 to \$2 50, and third class \$2.
Calves, in limited supply, bring \$7 to \$8.

HIDES AND SKINS.

Hides are in fair supply, with an active demand. Green No. 1 inspected sell at 7c, and No. 2 at 6c, cured and inspected 7c to 8c. There is nothing doing in calfskins. Prices are almost nominal. Sheepskins are in very good supply and sell freely at from 15c to 25c.

PROVINCIAL MARKETS.

Montreal Markets.—Flour—Extra, \$5 20 to \$5 50, Fancy, \$4 50 to \$4 90; Welland Canal Superfine, \$4 65, Superfine No. 1 Canada wheat, \$4 62 to \$4 75, No. 1 Western, \$4 65 to \$4 70. No. 2 Western, \$4 50 to

\$4 40. *Bag Flour*, 100 lbs, \$2 25 to \$2 35. *Wheat*, Canada Fall, \$1. Spring, \$1 07 1/2. Western, \$1. Oats, per 32 lbs, 32c. *Barley*, per 48 lbs., 65c to 70c. *Butter*, dairy, 18c. to 19c.; store-packed, 17c. to 18c. *Apples*, Pats, \$5 50 to \$5 55; pears, \$5 05 to \$5 70. *Pork*, Mess, \$28 50. *Peas*, 55c to 57c.

London.—The *Prototype* of the 6th says:—The arrivals at the market during the past week have been light, and prices in all kinds of grain display a downward tendency. Produce sold readily, buyers exhibiting a good deal of caution in their operations. Hops are brought forward, a good sample, but there is scarcely any demand, and a definite price cannot be quoted. In live stock no change. *Butter* and dairy produce is in good request. As high as 2 1/2c per lb was given yesterday for one pound rolls extra choice, but 2 1/2c is the general price. Apples vary from 50c to \$1; a good cooking apple may be had for the former price. Potatoes are in good supply, at 35c per bushel; and tomatoes at 20c per bushel. The following is our correct price list:—*Fall Wheat*, red, per bush., 81c to 85c; Do, white, per bush., 90c to 95c; spring wheat, old, per bush., \$1 to \$1 03; Do, new, per bush., 75c to \$1; *Barley*, 60c to 75c; *Oats*, 50c to 52c; *Peas*, 60c to 65c; *Hay*, per ton, new, \$3 to \$10; *Straw*, per load, \$2 to \$3; *Butter*, fresh, per lb, 20c to 24c; *Keg do*, 17c to 18c; *Lard*, fresh, 13c to 15c; *Cheese*, per lb, 10c to 11c; *Eggs*, per dozen, 12c to 15c.

Barric, Oct. 6.—*Fall Wheat*, 80c. to 90c. *Spring Wheat*, 75c. to 90c. *Barley*, 60c. to 70c. *Peas*, 40c. to 50c. *Oats*, 25c. to 30c. *Potatoes*, 25c. to 30c. *Pork* per 100 lbs, \$5 50 to \$6. *Beef* per 100 lbs., \$4 50 to \$5. *Butter* per lb., 18c. to 20c. *Eggs* per dozen, 10c. to 12c. *Hides* per 100 lbs., \$5 to \$5 50. *Hay* per ton, \$7 to \$8.

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