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School building. There are 160 students in attendance at the Institute for the Blind at Brantford. Rev. John Schulte, Ph.D., D.D., has been appointed professor of classics and mathematics at Huron College. At the last examination of the Toronto University there were 78 matriculated students and 18 matriculants admitted. The financial resources of the Protestant

Educational Board of Montreal being greatly reduced, the teachers' salaries will be lessened for the ensuing year. The November number of the Canada School Journal contains an excellent likeness of Professor Goldwin Smith, with accompanying biographical sketch.

The Law Society, which last year appointed four examiners, has since accepted the resignation of two of them, and do not seem in a hurry to appoint their successors. The school for Indians on Parry Island, stablished by the Education Department. man's trained Indian teacher has been placed in and the charge of it.

a water of the London School Board, was enter-tained at a complimentary supper by his friends and presented with a gold headed cane and a handsome and appreciatory ad-The Oxford County Board of Examiners

have decided that no student failing to pass satisfactorily in English composition and spelling will be judged competent, whatny things ver may be his excellence in other respects. as I can. The Marquette, (Man.,) Teachers' Association held their second meeting at Portage

la Prairie lately, a goodly number of la Prairie lately, a good, teachers were in attendance thus evincing teachers were in attendance thus evincing the lively interest taken in Education matter in this county. The regular semi-annual meeting of the West Middlesex Teachers' Association was held in Strathroy last month. Mr. J.

tlemen took part in the proceedings, and among the subjects discussed were "Hy-giene," "Grammar and Parsing," "Map Drawing," etc. The attendance at the London High chool now reaches over 200, and 7 teachers

ing for the school was completed last year at a cost of \$20,000. A new High School is being erected in Stratford, which, with the site, will cost \$20,000; also one in Seaforth o are as and one in Walkerton. The Montreal Weekly Witness centains a

protest against "Romanizing Higher Education." Its strictures are founded on the sentiments expressed by Abbé Hamal in his augural address as Rector of Laval University at Quebec, coupled with the enleavours of that University to suppress the school of medicine and surgery in con-College.

From statistics furnished by Rev. Dr. Patterson, the agent appointed to raise funds for Manitoba College, we learn that six students of the College are now studying for their professions in different institutions in Ontario. Ten or twelve are studying for the May examinations of the Manitoba University and six passed at the late examination for public school teachers in

A deputation of Mennonites met the Protestant section of the Board of Education of Manitoba by appointment in reference to the introduction of the Public School sysference was that the Mennonites are to petition the Board to be admitted to the privileges of the system. These people have no fewer than 42 schools in operation which will come under the working of the School Act shound the perimon be granted,

The Tavistock correspondent of the Stratford Beacon says that the school trustees of that village called a meeting recently for the purpose of taking into consideration the most suitable place for building the new school house. It was decided by the meeting to purchase one acre of the north-east corner of the Eckstein property, and to erect a building with a capacity for accommodating 300 papils, the building to be two I will stories high, with basement and hot air fur-lowd naces, and not to cost more than \$3,600, land, fencing, and woodshed included.

The regular half yearly meeting of the North Perth Teachers' Association was held in the Central school, Stratford, on Friday and Saturday, the 25th and 26th ult. Th attendance was larger than at any previous meeting, 125 teachers being present. The presence of Mr. G. W. Ross, M.P., Inspector of Model Schools, and Mr. J. M. Buchan, M.A., Inspector of High Schools, added largely to the interest of the meetings. The chair was occupied by Mr. Jas. Crozier, B.A., of Listowel, President of the Association. During the meeting interesting and instructive papers were read on the following subjects:—"On Means of Dising and instructive papers were read on the following subjects:—"On Means of Discipline," by Mr. H. Dickenson; "Habits of Study," by S. P. Davis, B.A.; "Professional Study and Reading," by Mr. B. Rothwell, Mr. J. M. Buchan, M.A., addressed the convention on "Teaching of English," and Mr. G. W. Ross, M.P., introduced and spoke on the subjects of "Reading and Methods of conducting Recitations." In the latter he used the Model School stunts as a class, and made his remarks much more practical in that way. A public meeting was held on the Friday in the new and spacious hall of the Liberal hb, when addresses were delivered Messrs. G. W. Ross, M.P., J. M.

chan, M.A., the Rev. Thos. MacPherson, former county superintendent, Rev. F. Macleod, and Mr. Thos. Ballantyne, M.P.P. The following are the list of effiseveral of is of the cers for the ensuing year :—B. Rothwell, President; S. P. Davis, Vice-President; H. Dickenson, Secretary-Treasurer. Da-ecutive Committee—S. Attridge, Ellice; R. H. Collins, North Easthope; John Marty, Logan; R. Munro, Mornington; G. V. Boala Elma; R. G. Roberts, Wallace. V. Poole, Elma; R. G. Roberts, Wallace. Auditor—E. A. Miller, The next meeting will be held at Listowel on the third Friday and Saturday in February, 1879.

There is a Moravian Seminary for ladies Bethlehem, Pa., which was founded in

A monument to Goëthe is shortly to be erected by the students of Strasbourg University. The first University of Russia is at Dor-

pat, where there is a staff of 73 instructors and upwards of 800 students. It is said that 860 pupils were lately turned away from the Public Schools of Richmond, Va., for want of room. Athens is again distinguished as a tem-ple of learning. The students at its Acad-ce to emia are estimated at 1,000 and professors

The University of London (Eng.) is the only English university in which a period of collegiate residence is not insisted on as a requisite for a degree.

A motion of Mrs. Surr, in the London (Eng.) School Board, in favour of a discon-tinuance of corporal punishment in girls' and infants' schools, was negatived. The Countess of Derby has recently opened a college for girls at Grove street, Liverpool. The new building, which is in the perpendicular Gothic style, is arranged to accommodate 360 pupils, but is capable of extension to the requirements of 240

more.

The following is the title of the essay to which the Statistical Society's Howard medal will be awarded in November, 1879 (the essays to be sent in, on or before June 30th):—"On the improvements that have taken place in the education of children and young persons during the 18th and 19th centuries."



SIMPLE APPLIANCES IN DISEASES OF LIVE STOCK.

In this and succeeding articles we purpose to take up the consideration of the various simple appliances, surgical, domestic, &c., which are so frequently required among live stock. The relative value of among live stock. The relative value of these are not uncommonly under-rated, a result, we fear, that has arisen from a want of greater acquaintance with the mode of action, objects of use, and effects to be desired; hence we find either too precipitate withdrawal or an abandonment of them, on one hand, while, from the same primary causes, on the other, a decided abuse fol-lows. We proceed to notice in the first

These are valuable means of promoting the formation of pus—matter—either to be discharged directly from the surface of a wound, or from within a cavity located in the soft parts (muscles, &c.), generally known as abscess. In many parts of the country much prejudice exists in favour of certain substances, or ingredients, besides which nothing else is supposed to possess any qualification whatever for use as a poultice; for instance, one pins his faith to linseed meal, another to bran, a third to boiled turnips, and besides many other the excements of animals and things, the excrements of animals and human beings are actually made use of. The essential value of an ingredient for use as a poultice consists in its property o naintaining heat and moisture. That which will hold these the longest is therefore to be chosen, but we exclude from our category, nolens volens, all kinds of excrement, as being not only inferior in the foregoing properties, but for stronger reasons—their filthy odour, and tendency to produce long-standing ulcers or sores, as well as positive blood-poisoning, ending in

eath.
Poultices are always applied in a heated condition. Great care is required in this particular, or serious consequences may take place. The proper temperature is from 112 deg. to 118 deg. Farenheit, and, in the absence of a thermometer, an or-dinary test is the human hand, which, on ing plunged into the substance, will comfortably bear the above degree of heat. The rough, hard hand of a labourer should not be chosen, as we have repeatedly witnessed such will bear a surprising amount of heat; one who is not in the habit of doing rough work will best estimate the proper degree of temperature required, and ch inconvenience as well as unnecessary

pain be avoided. nain be avoided.

In consequence of the required maintenance of temperature, those articles which exhibit a tendency to agglutinate, or stick close together, are useful in that particular, but they are objectionable, as in process of drying they form hard substances, and stick so closely to the wound and surrounding parts, that much harm is done thereby, especially in removal. Flour and linseed meal are of this class. To obviate this

bran is generally used, as it is cheap, but, in point of efficacy, a mixture of bran and inseed meal is better.

Poultices should be applied closely to the affected parts, and, in order to secure this, an additional covering is required. The great object in all cases is to protect the spot from the colder surrounding temperature and heaten the formation of unst but the same written that he had besten the formation of unst but the same written that he had layed a besten the formation of unst but the same written that he had layed a besten the formation of unst but the same written that he had layed a besten to be at the trouble to b hum-bug; he has since written that he had decided too hastily, "having had better experience since then." At first, not having an abundance, he would "occasionally place a handful of leaves on the ground in the yard, the cows would drag it around, in the hind legs, and strangles, or formation of abscess in the space between the under jaws, among horses, foals, &c., in cattle. In each the weight of tho mass is sufficient in the discomfort and fidgety state of the sufferer, to cause it to slip away from the parts and produce awkward states. The weight, therefore, of a poultice is a thing to be taken into account, for the thing to be taken into account, for the lighter it can be made, the closer it may be made to fit. When the legs are the parts to be treated, the most useful plan is to use either a large strong, footless, worsted stocking, or make a strong canvas casing of due length, and somewhat greater cylin-drical capacity than the legitself. This is first put over the foot as carefully as possible, and when drawn into position, the bottom is secured, either round the hoof or pastern joint, as circumstances require, by means of a leather strap and buckle. (If the pastern be selected, the strap must not be drawn so tight as to interfere with the circulation.) The ingrelients of the poultice, being already mixed in a pail or other suitable vessel, are now to be packed within the canvas case, so much being used as may either cover the leg all round, or largely over the particular part, and the top of the case being drawn towards the leg, a strap secures that also, and over the whole a long bandage is care-

ully bound.

This process cannot be carried out with other parts so well as the legs; the jaws, for instance, being a very awkward place to which we may secure anything of the kind properly. In fact, we have seen much harm result from their use, and of necessity were compelled to discontinue them. In some of the forms of strangles, great weakness accompanies the disease, and the weight of a poultice is a serious inconvenience. It is as much as the creature can do to hold his head without a poultice, and the addition of weight proves a great burden. In such cases many practitioners make use of a hood for the head, which, make use of a hood for the head, which, being placed in position, is packed beneath the jaws with several the knesses of soft flannel, a bag filled with cotton wadding, or a thick sheet of spongio-piline, all of which are previously heated and applied dry. By these means the weight and other objections of an ordinary poultice are generally avoided, and good results are obtained. With the use of spongio-piline, capital results take place, if it be applied after immersion in hot water. Two pieces of proper size should be employed, having greater superficial extent than the parts to be treated; one is first applied and kept in be treated; one is first applied and kept in place the allotted time, and the second is to be applied direct from the hot water the moment the first is removed. In this way moment the first is removed. In this way alternate pieces are applied, and they prove soothing and curative, while they may be caused to lie close to the skin, and are of no appreciable weight, the water-proof and non-porous outer surface admirably preventing any evaporation and sudden cooling, which so often mars the efficacy of a poultice and thus delays cure.

much that should be avoided. They should never be allowed to remain on too long, and thus become displaced, hard, dry, or cold. As the great properties, heat and moisture, are gradually being dissipated, a renewal poultice should be prepared, nothing being left but the pouring on of the hot water and subsequent mixing to be done. Boiling water should, as a rule, be used, the whole being stirred with a stick, &c., and the mixture frequently tested, as before explained, until the heat is sufficiently reduced. At this stage the old poultice is to be removed carefully and quickly, and the second put in its place, avoiding exposure of the diseased surfaces as much as possible, for, being moist and heated by the poultice, the skin is now doubly sensitive to the effects of outward conditions, from which dangerous reaction may speedsitive to the effects of outward conditions, from which dangerous reaction may speedily follow.

It may sometimes happen that such materials as bran or linesed meal may not always be at hand when a poultice is required immediately, or considerable delay may be occasioned by seeking them. Such an event is by no means uncommon in the

experience of some veterinarians. Called in a hurry to some lonesome and small farm, the owner has not thought of them, and if they are to be sent for, hours may be wasted. Besides, a great quantity of the particular substance may be wanted, and in the end prove very expensive; again, it may not be essential that such costly articles as linseed meal, or even bran should be used, and therefore we must endeavour to adopt always such things as

should be used, and therefore we must endeavour to adopt always such things as may be not only available, but also effective, and costing the least, for in each case of death these, trifling though they appear at first, help to make the loss still greater.

When the feet are diseased, poultices are not uncommonly used for a long time, and being large, much of the usual substance, is required, it may be amounting to several bushels; and we have found common sawdust, no matter of what kind, as good as anything. The feet are first placed in a suitable bag, and the sawdust previously saturated with hot hot water, is packed beneath and all round, a strap sepacked beneath and all round, a strap se-curing the whole round the pastern joint. It is sometimes required to continue for a long period the application of cold by means of a mass in the same way as heat is conveyed by a poultice. Some practitioners prefer this plan to all others for the feet of horses under fever—founder or laminitis; nothing, therefore, can be better or cheaper than sawdust, and it is free from several objections which apply to bran, linseed meal, boiled roots, &c. It does not dry meal, boiled roots, &c. It does not dry hard, it does not become soon sour, and its cheapness admits of its being used largely. Sawdust is objected to as a poultice for wounds, because it would greatly irritate them; but this may be overcome by first covering the wound by one or two layers of thin calico, &c., or applying the poultice in a bag on the outside. Pine sawdust of ten proves very useful in this way for drawing wounds, on account of the resin it

may be caused to accomplish all that is desired, viz., the application of heat or cold, and moisture, by the exercise only of care and diligence.

We have now to refer to another class of remedies which are frequently required, viz.,

(To be Continued.)

contains, thus acting as a medicated poul-

tice, of which more hereafter. In cases of emergency we have used the chaff, or flyers of wheat, and sometimes hay and straw cut by the chaff machine, each of which

Having been the first in this country to came from our own experience. As already stated, the plant grew and produced abundantly, but the cows would not eat it abundantly, but the cows would not eat it at all, and the horses, which accepted it at first, refused it after they had been once or twice at pasture. Similar complaints came from others, while some correspondents wrote of it in high terms. The case correspondents wrote of it in high terms. The case seems to stand at present thus; The plant, so far as heard from, is hardy, produces abundantly, starts early in spring, and soon gives a cutting, withstands the drouths, and is not injured by moderate frosts, but gives fresh food cutte late in the seems. On the other feed quite late in the season. On the other hand animals, in the case of cows probably Beetle (Haltica pubescens, the majority, will not eat it, but by taking a little pains to make them accquainted various proportions; but what answers much better is to add to the heated mass a lump of log's lard, which, after melting, should be thoroughly incorporated with it. Bran is generally used, as it is cheap, but, in point of efficacy, a mixture of bran and linseed meal is better.

Poulties should be arrelied divided to the heated mass a nutritious food. The question seems to be a nutritious food. The question seems to be a are its good qualities sufficiently marked to make it work while to be at the trouble of teaching animals to eat it? As an aid to a decision, we give the apprison of the contract of the seems of the contract of th that any had been eaten, but it was dragged about the yard; the next evening another fresh armful was given, and nearly all eaten. The third night another lot was eaten entirely; since then we have been feeding regularly, each evening about 50lbs. per cow, the cows being in pasture during the day."—Mr. G. A. Wilcox, Gasport, N. Y., experimented with ‡ quarter acre, and while the plants were a fine sight, none of his animals, save pigs, would eat it. Being determined to ascertain whether the plant was an-out-and-out humbug, or if it were not the strangeness of appearance and the day,"—Mr. G. A. Wilcox, Gasport, N. Y., experimented with 1 quarter acre, and while the plants were a fine sight, none of his animals, save pigs, would eat it. Being determined to ascertain whether the plant was an out-and-out humbug, or if it were not the strangeness of appearance and smell that caused them to refuse it. Mr. W. went systematically to work, and met with most gratifying success. As there are, no doubt, others who have the plant and can not utilize it, we give Mr. W.'s method "To teach stock to eat it, they should be confined, and after they have fasted over night, give them the Comfrey prepared as follows: Run some leaves through a cutting machine, or cut them up with a butcher, knife; wet the cut leaves and mix bran or meal and a little salt with them; feed this, and when it is eaten, give hay, then gain some of the Comfrey and decrease the ground feed and hay. In three or four days Comfrey may be fed exclusively, and stock will become more fond of it daily. Cows will take tait readle the most precise of the rost of the r ly, and stock will become more fond of it daily. Cows will take to it readily in the

daily. Cows will take to it readily in the spring befere going to grass; when they once aquire a taste for it, they do not forget it. It will improve the yield and flavour of milk very much. Comfrey and water will grow pigs fast. Sheep will fill themselves so full that they look bloated, but not the first time it is offered to them. but not the first time it is offered to them. I have 2,000 plants in a ravine, fenced in; they were making a rapid growth, and when they were three months old the cattle broke in, and before they were discovered, had eaten every leaf and spear; as they left good pasture for this, it does not look much like forcing." Mr. Wfloox sends us testimonials from the President of the Niagara County Farmers' Club, and other citizens, to the effect that they selected three plants of Comfrey in his field, cut the tops, and weighed them; on the lst of July following, they cut the same plants again; total amount of the two cuttings 61½ lbs. They also testify to the readiness with which it was eaten by his animals. At this rate the yield up to July lst was more than 49 tons of green fodder to the acre. Mr. Ashburner, of Va., writes that the leaves should be treated in the same manner

suggests sprinkling a little salt over it when stacking the cured leaves. A British agriculturist says he extracts the honey from his combs in the fall, re-turns them to the hive and feeds the bees the honey from his combs in the fall, returns them to the hive and feeds the bees on a syrup made by boiling for a few minutes two pounds of loaf sugar in each pint of water, "thus replacing for seven pence three pounds of honey;" and he thinks the syrup forms "as good, wholesome food as honey." The perpetual mead trickles out slowly from an inverted quart glass bottle through two or more pin holes in a thin stopper of vulcanite or tin.

Results of experiments by M. Peterman, published in the Bulletin, of the Royal Academy of Belgium, shows that seeds of clover, timothy, Scotch fir and spruce gathered between 55° and 60° north latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are distinguished from seeds of the same species grown in more southern latitude, are dis

the north.

I have tried for thirty years to keep down the sorrel on sandy spots, and the only thing that has helped at all is to sew timothy seed in the fall, after the wheat has got up nicely. If you sow at the time of wheat seeding the timothy gets too large

Called and chokes the wheat, but sow from the 20th of October until November and the timothy will be small until the wheat is harvested, and the next spring will choke out the sorrel.—D. A. Barker, Genesee

and chokes the wheat, but sow from the 20th of October until November and the timothy will be small until the wheat is harvested, and the next spring will choke tout the sorrel.—D. A. Barker, Genesee County, N. Y.

INSECTS INJURIOUS TO GARDENS.
The Cucumber Bug or Striped yellow beetle, (Galeruca vittata, Fabricius) is nearly a quarter of an inch long, of a bright sulphur yellow colour, with a black head and three black stripes on its wing covers. It gnaws the young stalks of the cucumber, squash and melon vines, causing them to wilt and die, sometimes wholly severing the stalks. When approached it spreads its wings and flies away. You will notice it flies off from the vines in a horizontal direction, being unable to rise upward. This habit leads us at once to a simple and perfectly efficacious mode of protecting the vines from it. Place over each hill a box open at the bottom and top. The beetle alighting upon the young plants, and seeing no opening on either side where it can fly off horizontally if menaced by danger, will not venture to remain there. When the vines grow to rise above the boxes,



Fig. 18.—THE ONION FLY. they are no longer in danger, and the boxes A farmer of Buck's County, Penn., has may then be removed and laid aside for been bucking against the inevitable for six-

(To be Continued)

PRICKLY COMFREY—FAILURE AND

SUCCESS.

(American Agriculturist.)

Inch long, and is a flat backed, dark brown bug, of a loathsome smell, related to the chinch bug mentioned on a previous page. It occurs on squash, pumpkin, and other vines, in company with the preceding insect, and is equally pernicious to them, puncturing the stalks and leaves and sucking out their juices, thereby causing them to wilt and weither. It begins to lay its describe and figure Prickly Comfrey, we should have been glad to record its complete success. Our first knowledge of failure and afterwards the whole family of its very distance of the property of the prope young is seen clustered together on the under side of aparticular leaf. Wherever these

bugs is seen on the vines, itshould be picked off and

Illiger,) the wavy striped flea beetle (Haltica striolata,

to the ground, most frequently when the plants are quite small. The maggots which hatch therefrom are blunt at one end, and taper to a point at the opposite end. They descend into the bulb, where they feed,

descend into the bulb, where they feed, and remain during their super state, as shown in figure 19. The bulb becomes rotten soon after they enter it, and the leaves above the ground die and turn yellow. In particular gardens all over our country the onions are all destroyed, year after year, by this Fig. 20.—BOSE fly. Strewing powdered BUG. charcoal over the beds is said to be the most successful measure for repelling these flies from them. enter it, and the leaves above the ground die and turn yellow. In particular gardens all over our country the onions are all destroyed, year after year, by this est fly. Strewing powdered charcoal over the beds is



LARVÆ.

Linnæus) is a European insect most pernicious to the asparagus, which has never been known in this country until the year (1862) when it made its appearance in Queen's county, N. Y., threatening to ruin this most valuable Long Island crop. The beetles and their larvæ feed upon the saparagus through the whole summer season. The annexed cut, 21, gives a view of this insect in its different stages. The beetle is seen its natural size and shape at a. It is of a deep green-blue colour, ornamented of a deep green-blue colour, ornamented with yellow spots, and places its eggs on the leaves of the plant as represented at b, the magnified eggs being seen at c. From these hatch a larvee of a dull olive or ash as clover; but that, if very succulent, they will take a few hours longer to cure. He

pupa state is passed under the ground. Picking off these insects and their young, by hand, and trampling upon them, is the only remedy for them which is known.

tive:—A good-natured Vermont doctor, after repeated losses, put himself on the night-watch, and presently a neighbour appeared, culled out an armfal of dry wood, and started for home. Hastily loa ling himself with unseasoned fuel, the doctor followed, and the thief, having laid down his load before his door, the doctor stepped up and threw his on top of it, saying, "There, neighbour, you must burn green wood a part of the time as well as

structure at the expense of another.

For some years it has been the practice in Germany of cutting fodder corn into small pieces in summer, and, by burying them, the earth preserves their freshness until wanted in winter for cow feed. This is called preserving by "ensilage." By an accident a Frenchman covered up some eggs with fresh earth, and equal accident discovered the eggs again. These eggs were covered up from September to spring, and pronounced as fresh as if just laid, and fit for either eating or setting. Suppose some of our numerous readers try this simple plan, and report what luck. For some years it has been the practice ple plan, and report what luck.

may then be removed and laid aside for use the following year. Dusting the plants with powdered charcoal, or with soot, so often recommended in our agricultural periodicals, is perfectly worthless. I have seen these beetles wallow in and become crocked over with the soot and coal dust, without appearing to regard it in the least.

The Squash Bug pertains to Latrelle's genus Gonocerus, whereby its correct scientific name is Gonocerus tristis, Degeer. It is from a half to nearly three-fourths of an inch long, and is a flat backed, dark brown bug, of a loathsome smell, related to the chinch bug mentioned on a previous page. It occurs on squash, pumpkin, and other vines, in company with the preceding insect, and is equally pernicious to them,

The sweet corn, the drying of which for market has long been a leading industry of the Mt. Lebanon Shakers, is carefully selected from home grounds or purchased of outside farmers, husked, cooked about six minutes in a steam-box, cut from the cob by neathanded and comely maidens, or by an ingenious machine at the rate of forty-five ears per minute, and then placed in long shallow pans and subjected to an even heat from the roaring furnaces to an even heat from the roaring furnaces below, then passed through a mill which winnows from it every particle of husk or silk, and then conveyed by tube to a barrel standing on a scale in the lower story, which barrel, when filled, is headed and marked for shipment. The result of this season's work is estimated at 1,200 barrels and numerous shelf packages for grocers' retail trade. A correspondent of The Chatham Courier, who carefully inspected the various processes, reports that "every step is surprisingly neat, and, unlike many establishments, seeing the preparation

them at present known.

The Asparagus Beetle (Crioceris Asparagi, gestures, however, showed that a storm was brewing. After the second act Mile mediately Minnie Hauck smiled and at-tempted to pick it up, but a rival, Madame Sinico, snatched the flowers and handed them to the danseuse amid great applause. After the dance, M'lle. Cavalazzi was recalled six times to repeat her dance, but every time Minnie Hauck would motion to Arditi to go on with the music and start in herself with the opera; then the audience would hiss Minnie down and applaud for Cavalazzi. Finally Cavalazzi looked appealingly at the prima donna, and then motioned to the audience that she was willing, but Minnie gray colour, which is represented young at d, full grown at e, and magnified at f. Its Hauck was not. Then the hisses increased, and finally, when the beautiful danseuse retired into the arms of Mme. Lablache, who embraced and kissed her, there was a sensation all over the audience, which finally found vent in a hiss as if three thousand serpents were let loose. At this the sand serpents were let loose. At this the prima-donna's face grew very red, and her bosom heaved with suppressed emotion. "I'm coming in next time 'Carmen' is on," said a lady in the box, " and I'll hiss all night if Minnie Hauck doesn't let that beautitul dancer come out. About all this New York newspapers are as silent as the grave this morning. as the grave this morning.

A COUGH, a cold, or a sore throat, requires immediate attention, and should be checked. If allowed to continue, irritation of the lungs, a permanent throat disease, or consumption, is often the result. Hagyard's Pectoral Balsam, having a direct influence on the parts, gives immediate relief. For Bronchitis, Asthma, Catarrh, consumptive and throat diseases, the Balsam is always used with good success. For sale by all dealers.

NATIONAL PILLS are free from any properties that can injure the most delicate organization.

LADIES' CORNER L

ARRANGEMENT OF ROOMS. ARRANGEMENT OF ROOMS.

Give your apartments expression—character. Rooms which mean nothing are cheerless, indeed. Study light and shade, and the combination and arrangement of drapery, furniture and pictures. Allow nothing to look isolated, but let everything present an air of seciability. Observe a room immediately after a number of people have left it, and then as you arrange the furniture, disturb as little as possible the relative position of chairs, ottomans and sofas. Place two or three chairs in a conversational attitude in some cheery corner, an ottoman within easy distance of a sofa, a chair near your stand of stereoscopic views or engravings, and one stereoscopic views or engravings, and one where a good light will fall on the book which you may reach from the table near.

Make little studies of effect which shall re-Make little studies of effect which shall repay the more than usual observer, and do not leave it possible for one to make the criticism which applies to so many homes, even of wealth and elegance—"Fine carpets, handsome furniture, a few pictures, and elegant nothings—but how dreary!" The chilling atmosphere is felt at once, and we cannot divest ourselves of the idea that we must maintain a stiff and severe that we must maintain a stiff and severe demeanour to accord with the spirit of the place. Make your homes, then, so cosy and cheerful, that, if we visit you, we may be joyous and unconstrained, and not feel ourselves out of harmony with our surgentializes. QUEEN PUDDING .- One quart milk, one

pint (hardly full) bread crumbs, four eggs—yolks, whites for frosting, sugar to taste; serve with hard sauce and jelly; when the pudding is done pour over it the whites of eggs and brown. Two-Hour Pudding.—One-half cup butter, one-half cup sugar, one-half cup (small) molasses, one cup milk, two cups flour, one and a quarter cups raisins, hard sauce; grease the tin well with butter, and let it boil two hours. Put this mixture in one of

those little empty tin lard-pails, then into a pot, partly filled with water. Everybody likes this pudding. BOILED APPLE PUDDING .- Peel the apples and put them in a kettle in halves, with a pint of water, a small lump of but-ter, a little salt, nutmeg, and a handful of sugar. Make a soda biscuit crust about one-third inch thick, and put it on the top of the apples; make a hole in the centre of

of the apples; make a hole in the centre of the crust; boil until the apples are thor-oughly cooked. Serve with a hot sauce, (adding wine or brandy if you so choose.) A plate turned upside down in the kettle will prevent it from burning. How to Trap Rats.—These vermin are

not cause the formation of clinkers. In the morning, or at any time when the fire is low, put on a little coal, let on the draft, and after it has burned up pretty well, rake gently and add more coal. If raked when the fire is low and dead, it will either go out or be a great while in getting on a head and producing the necessary warmth. If clinkers form in a grate or stove, throw in a few handfuls of clam or oyster shells, and they will soon become so loosened as to be removed easily without injury to to be removed easily without injury to the fire-brick. I have followed this plan of managing a coal fire for years with entire

MOCK BISQUE SOUP. Stew a can of tomatoes, and strain. Add a pinch of baking soda, to remove the acidity. In snother saucepan boil three pints of milk; thicken with a tablespoonful of corn-starch pre-viously mixed with a little cold milk; add lump of butter size of an egg; salt and pepper to taste. Mix with tomatoes, let all come once to the boil, and serve.

BREAKFAST PIE.—The following receipt
for a breakfast pie, Epicurus himself would
have declared delicious: Make a standing crust; then a mixture of six eggs, a quart at milk, some finely powdered sweet herbs, a teaspoonful of white pepper; then line a pie dish with the crust; sice some ham. very fine. Put a layer of ham, then part of your custard, and so on till the dish is

CHEAP PLUM PUDDING.—One cup suct, one cup raisins, one cup currants and citron mixed, one egg, one cup sweet milk, half a teacup molasses, one teaspoonful of soda, three and a half cups of flour, a little salt. Boil three hours. Serve with hard or liquid sauce.

New Year's Cake.—One pound butter,

new Years Care.—One pound outer, one and a half pounds sugar, three pounds flour, two tablespoonfuls of caraway seed, half a teaspoonful of soda, dissolved in a cup of milk. Cut long and print, or cut as cookies.

"Jeannette" (Brooklyn) writes: Hav-

"Jeannette" (Brooklyn) writes: Having derived much benefit from your weekly column of receipts, I take pleasure in sending a few which I have found to be excellent. The orange pudding, if carefully made, is very delicious.

ORANGE PUDDING.—Four sweet oranges peeled and picked in pieces and put in a deep pudding dish with two cups of sugar. Put a quart of milk, the yolks of three eggs, and two dessert-spoonfuls of cornstarch on to boil. Take off, cool it, and pour it on the oranges. Then beat the

pour it on the oranges. Then beat the whites to a stiff froth, put it over the pudding and place in the oven until it is of a light brown colour,

Sponge Cake.—The weight of five eggs

SPONGE CARE.—The weight of five eggs in sugar, weight of three in flour, juice of one lemon. Beat eggs separately. Beat the yolks and sugar until very light, then add the juice of the lemon, the flour and the whites, which must be beaten very stiffly. To be baked in a quick oven.

FILLING FOR LEMON PIE.—Rub smooth in some cold water two tablespoonfuls of corn-starch, add two cups of boiling water, and stir until it looks clear. Pour into a

them well, and lay on the side. It will be ready for use in forty-eight hours. To COLOUR SCARLET.—One oz. cochineal,

goods, take one onnce of logwood extract and about one tablespoonful of copperas; dissolve the copperas in about one and a dissolve the copperas in about one and a half gallons of soft water, boiling hot; stir it up, put in the goods, and let it simmer for fifteen or twenty minutes, then ring out and wash in a good hot suds. Dissolve your logwood in about the same quantity of clean, boiling water, put in your goods, stirring it often to prevent spotting; let them boil slowly for half an hour, or until they are as black as you deyour, or until they are as black as you de-

vinegar with the spice and sugar, scald the fruit in this, a few at a time—that is, as many as the kettle will conveniently hold; put in jars, and pour the syrup over them; cork tightly. If in the course of weeks should they be found to ferment, scald them again, and they will not be i

SAUCE FOR PUDDING. — One cup of powdered sugar, and one-half cup butter beaten to a cream, yolk of one egg beaten and added, then the white of the egg beat of York and several aldermen of en and also added, melt over the tea kettle the city, met in the office of the en and also added, meit over the tea actual and add half a glass of wine. If these directions are followed exactly, I am willing Huron and Ontario Ship Canal Company, Melinda street, to hear an explanation of Melinda street, to hear an explanation of o affirm nothing better ever was eaten.

ORLEANS PUDDING.—Two cups flour, one-half cup butter, one cup molasses, one cup raisins, one and one-half cup milk, one teaspoonful saleratus dissolved in milk; boil two hours in tin boiler. Serve with

REMEDY FOR COLDS—Take three medium-sized lemons, boil for six or eight minutes; then put them on a plate and slice thin with a sharp knife; put them and their juice into a brown earthen pan, and put over them one pound of clean brown sugar

A DELIGHTUL SUMMER DISH.—Take a salmon trout or whitefish, steam till done, then remove all the bones and superfluous skin, and season with pepper and salt. Sauce—One quart of milk, one small cup of flour, a thyme—minced fine—a slice of onion, if desired, and two eggs. Wet the flour and stir it in the boiling milk, add the seasoning and let it come to a boil; then remove from the fire and add the two eggs. eggs, thoroughly beaten. Have ready a well-buttered dish, put in a layer of the weil-buttered dish, put in a layer of the fish, then of the sauce, and so on until the dish is full, having a layer of sauce last. Cover with a layer of grated bread and a little grated cheese. Bake half an hour and serve hot. If trout be used some butter will be required.

To PREVENT LAMPS FROM SMOKING.

Lay the lamp-wicks in vinegar for an hour, and dry them well before they are used.

To Cool A Room.—Wet a cloth of any size, the larger the better, and suspend it in the room. Let the ventilation be good, and the temperature will sink from ten to twenty degrees in less than an hour.

To IMPROVE GILDING.—Mix a gill of water with two ounces of purified nitre. one ounce of alum, one ounce of common salt; lay this over gilt articles with a brush, and their colour will be much improved.

Their angry looks and impassioned gestures, however, showed that a storm was brewing. After the second act M'lle Cavalazzi, a famous dancer, came out to dance in the incidental divertissement. Of course, she danced beautifully. The pose of Ellsler was in her arms and the pose of a champion skater in her legs. Her eyes danced in merriment, and the same set of conventional white tulle, said to be the stage property of the Academy, smiled at the audience. While she danced Minnie Hauck sat in gypsy style at her feet—and pouted. When the applause came for Cavalazzi, Minnie grew red in the face. Pretty soon there was a burst of applause, and some one in the left proscenium threw a bouquet at the feet of the dancer. Immediately Minnie Hanck smiled and attempted to pick it up, but a rival, Madame is Sinico, snatched the flowers and handed them to the danseuse amid great applause. After the dance, is M'lle. Cavalazzi was recalled six times to repeat her dance, but every time Minnie

New YEAR'S CAKE.—One pound butter, when cold lift it out of the pie dish.

'JOHN BULL PLUM PUDDING."—One cold flow, one pound stoned raisins, one pound stoned raisins, one pound suet, surface of a pound of sugar, one ounce citron, one pound suet, say be a beautifully. The this pudding some of the flour (sifted) should be reserved to mix with the dry fruit. To be boiled six hours. Keep boiling water at hand to replemish as it boils away. To be actin with hard or liquid sauce, as taste may dictate. Turn the pudding a few times when you first put it to boil.

CHEAP PLUM PUDDING.—One cup suet, one cup raisins, one cup currants and citron in the left proceenium threw as a burst of applause, and some one in the left procession flung out into such as the convergence of the flour state. The first pudding a few times when you first put it to boil.

CHEAP PLUM PUDDING.—One cup suet, one cup raisins, one cup currants and citron in the left procession flung out into every muscle in action, and the utransparence of the flour state of the extraordinary an sion, and Disraell, who was fired by his own eloquence, started off apropos des bottes with a long story of impalement he had seen in upper Egypt. It was as good, and perhaps as authentic, as the description of the Chow-tow-tow in "Vivian Grey." Then followed the sufferer's history, with a the Chow-tow-tow in "Vivian Grey."
Then followed the sufferer's history, with a score of murders and barbarities heaped together, like Marsins's "Feast of Belshazzer," with a mixture of horror and splendour that was unparalleled in my experience of improvisation. No mystic priest of the Corybantes could have worked himself up into a finer frenzy of language. Count d'Orsay kept up during the whole conversation and narration a running fire of witty parentheses, half French and half English; and, with champagne in all the pores, the hours flew on very dashingly. Lady Blessington left us toward midnight; and then the conversation took a rather political turn, and something was said of O'Connell. Disraeli's lips were playing upon the edge of his champagne of again with a description of the interview he had just drained, and he was off again with a description of the interview he had just drained, and he was off again with a description of the interview he had just drained. And he was shot off and he was bleeding to death. When told he could not live he called for a large silver goblet, out of which he usually drank claret. He held it to the gushing artery and filled it to the brim with blood. Looking at it for a moment, he turned it slowly upon the ground, muttering to him.

lief. For Bronchitis, Asthma, Catarrh, consumptive and throat diseases, the Balsam is always used with good success. For sale by all dealers.

NATIONAL PILIS are free from any properties that can injure the most delicate organization.

The Whitby harbour arbitration has been settled. The amount of the award is \$32,000.

Asthma, Catarrh, and stir until it looks clear. Pour into a dish, add two cups of sugar and a small piece of butter. When almost cool add the piece of butter. When almost cool add the piece of two lemons. Save the whites for frosting.

PINE APPLE CIDER, —Cut the rind of one large pine-apple, or two small ones, into small pieces; put them into a pitcher with two quarts of water. Tie a piece of thin cloth over the pitcher, let it stand to terment. Then strain it and sweeten to your for a while was silent.

taste. Put into bottles, cork tightly, wire ESCAPE OF A COUNTERFEITER.

one oz. cream of tartar, one oz. cochineal, one oz. cream of tartar, one oz. cochineal, thoroughly by pounding. Put two pails of soft water in a brass or porcelain kettle. Put the cochineal in a bag, and while the water is coming to a boil, squeeze it out with the hands, then add the other ingredients, put in the goods and let them boil one hour, constantly stirring.

Tan Colour.—The best way to make constantly stirring.

Tan Colour.—The best way to make Thither Detective Conners followed him Tan Colour.—The best way to make this shade is to get a pail of ground bark from the tannery; but if that can't be done, make hemlock bark as fine as possible, soak or beat it until you think the colour is out; make your goods as soft as possible by washing them in strong soap suds, and immerse; if not dark enough, add more bark. Don't colour in ron, it will make drab; if you want drab, add a little copperas.

To Colour Black.—For one peund of goods, take one ounce of logwood extract and about one tablespoonful of copperas;

Thither Detective Connors followed him and procured a bill of extradition. The manufacturer of spurious coin, however, had still a decided objection to prison bolts and bars, and has again escaped from the change of two detectives, on board the No. 5 Grand Trunk train on Sunday morning, and judging from the circumstances connected with his escape must have been only slightly cared for. As the train was approaching Weston about half-past four in the morning, Checkley was observed to coolly take up his valise, and passing to coolly take up his valise, and passing through the car made his way out to the hour, or until they are as black as you desire; take out and hang up, and let them dry. Wash in a good suds, and rinse in clear water.

PICKLED PEACHES. — Seven po inds peaches, three and one-half pounds of sugar, one pint of vinegar, one ounce whole cloves, one ounce whole cinnamon broken up, one-half ounce allspice. Heat the vinegar with the spice and sugar, scald that they never knew or supposed he was a

THE H. & O. SHIP CANAL.

On Wednesday afternoon, by invitation of Mr. F. C. Capreol, a number of posed that the Huron and Ontario canal shall be constructed. On motion of Mr. Capreol, Mr. N. Clarke Wallace, M. P., and Warden of the County, took the chair. Mr. CAPREOL was then called upon to explain the objects of the meeting. He said that all that was required in order to industry and enterprize of Canadians general, and of people living in this part of the Dominion in particular. We had behind us a country capable of maintaining a population of 100,000,000. At the pres-

were, the thing of the propagates at all. A lack of what is a called a surface of the propagate at all. A lack of what is a called a space of the propagate and is the seat of the propagate at all. A lack of what is a called a space of the propagate and in some than a call a space of the propagate and in some than a lack of the propagate and in some than a lack of the propagate and the propagate and

ness and have the canal. Besides he thought the charge of madness might, if he desired to do so, be more easily proven against his accusers. He thanked the County Council and the members of the City Council for their presence and for their kindness in assisting him to keep his office open. He concluded by calling upon Mr. Frank Turner to expound the new scheme. scheme.
Mr. TURNER said the scheme had been

Mr. Turner said the scheme had been pronounced by some people as impossible, because of the depth of the cutting between lakes Simcoe and Ontario, which would cost so much as to prevent the canal from paying. Recent developments of science had shown that this deep cutting could be avoided, and that it was possible to get a water way from lake to lake at about half the expense of cutting through the high land, which would ensure the commercial success, of the scheme. We had already railway routes, but water routes from the west made a difference of twenty-five per cent. in the cost of transportation. An additional saving of ten cents a bushel would be effected by transporting grain by way of the proposed canal, because, by coming from Collingwood direct to Toronto instead of going round the lakes there was a saving of 400 miles. The manner in which he proposed to overcome the high land difficulty without making the excavations originally proposed, was by employing, instead of the ordinary locks, lift locks, such as were in use at Anderton on the river Weaver, Cheshire. One of these locks river Weaver, Cheshire. One of these locks could lift a vessel fifty feet in eight minutes, and not only was there a great saving of time by the process, but there was a great saving of expense in working the canal, and a saving in the cost of its construction. The canal with these lift-locks, worked as they were by hydraulic power, could be built at about half of the original estibe built at about half of the original esti-mate. Each lock, he explained (verbally and by diagram), consisted of two immense troughs which, when full of water, were capable of floating barges of great size. Each trough would be supported by an im-mense arm of steel, by means of which by hydraulic power, the trough could be raised from the lower level of the canal to the upper level. While one trough was on the upper level, the other was at the lower level, and when a barge was floated

drank claret. He held it, to the gushing artery and filled it to the brim with blood. Looking at it for a moment, he turned it slowly upon the ground, muttering to himself, "If that had been for Ireland!" and expired. You can have no idea how thrillingly this story was told. Forblanque, who is a cold relition of satirist saw no he had stolen a watch from a man at an auction and gone through some ladies' pockets in the street. He gave his name as Geo. Ryan