

of diseased. This is a satisfactory result ; inasmuch as the good potatoes set in the vicinity were half diseased. In two previous years I have had the same result ; and I therefore think myself entitled to assert that the potatoe disease may be stoppe d by soaking the sets in brine. A pound of salt to two bushels is enough ; the salt must be dissolved before the potatoes are put in, and the soaking must last for half an hour.—*Newman.*

RECIPE FOR LINSEED COMPOUND.—Perhaps the following, given me by an intelligent native of Norfolk, (the original county of box and linseed feeding,) may not be uninteresting or useless to some of your readers at the present season :—

Put 150 lbs of water into an iron cauldron, and let it boil, then add 15 lbs. of crushed linseed, the same to boil until the froth begins to rise, stirring it well ; then add 50 lbs. o. crushed barley ; boil it until it becomes of a consistency like brick earth, when it is fit for the mould, not forgetting to stir it the whole time. Should more than one copperful be wanted, let the fire be backed up with wet coals, closely beaten down until the compound is taken out ; during this let the furnace door remain open. When the compound is put into the mould, have a small piece of board like a bricklayer's hawk, and pat it down to level it ; then replenish the copper, break up the fire, close the furnace door, and the water will boil very soon : in the meantime, the man to turn the compound and lay it on shelves, similar to bricks on a hake.

A different method must be observed in boiling compound, consisting of crushed beans, peas, barley, and linseed, viz. : put 150 lbs. of water, add 15 lbs. of linseed, and boil them as before ; then add 17 lbs. of beans, and 17 lbs. of peas ; boil them 20 minutes, stirring them continually during the time ; then add 17 lbs. of crushed barley—the whole to boil until they become of the consistency before mentioned.

DIRECTIONS FOR MAKING MOULDS.—Take a piece of deal six feet long by nine inches wide, with sides and ends four inches deep, made rather slooping, with twelve partitions in it, the lower edge next to the bottom being twice the thickness of the upper one. Three of these are sufficient for the quantity above mentioned.—The compound will keep good for three weeks.

ON MAKING BUTTER.—The best land for grazing is old pasture, as free from weeds as possible, with abundance of good water. The cows should never be fast driven, heated, nor tormented in any way. They should be housed at night, fed on green food, and the pasture changed when practicable. When going to milk, take saltpetre in the pail, one-eighth of an ounce to every eight quarts of milk.

The dairy should be kept very clean and airy and as near the temperature of 50° F. as possi-

ble, with very little light, and completely shaded from the sun, in summer, by trees, or otherwise. Strain the milk into coolers sweet and dry, (never mix warm and cold milk,) keep it from two to four days, then put the whole of the milk and cream into a clean churn, which is not used for any other purpose but the one intended. Boiling water is to be added to raise the temperature of 70°. Care should be taken not to continue churning beyond what is absolutely necessary.

After churning, put the butter into two bowls or pans of pickle, made from pure water and fine rock salt, dried in a stove or by the fire, as common salt, obtained from springs or ocean, gives the butter a bad flavour. It should then be well washed, and the pickle changed frequently, until all the milk is extracted, working with the hand the two parcels alternately, until the grain becomes quite close and firm, when it is to be cured with the finest dried rock salt and sugar, in the proportion of one ounce of refined sugar to a pound of salt to be worked into the butter with the hand, until the pickle is driven out. The butter should be finished the day it is churned, and then packed as closely as possible into a cask, if it is not intended for immediate use, which should be well seasoned, for some days previous, with strong pickle, frequently changed. The cask should be strong and air-tight, and if not filled at one churning, the butter should be covered with pickle until the next ; but no cask should contain more than one week's churning. If the butter should, at any time, appear pale in colour after the churning has commenced, a little grated carrot juice may be added, which will not injure either the butter or milk.

AUCTION SALE OF FRUIT TREES, &c.

THE undersigned is authorised by the Proprietor of ROSEBANK NURSERY to state, that, as early after the opening of the navigation in spring as possible, there will be a Sale by Auction, in this City, (similar to that which took place this fall) of Apple Trees, a fine assortment of suitable named sorts.

Pear,	do	do	do
Plum,	do	do	do.
Cherry,	do	do	do.

TOGETHER WITH

Raspberry Bushes, Strawberry Plants of fine named sorts, Roses, and various Ornamental Trees and Shrubs.

The healthy condition of these Trees and Plants, and the accuracy of their names, may be depended upon, and the sale will take place in good time for subsequent spring planting, which is the safest, at any rate, in all northern climates.

JOHN DOUGALL,
Montreal Witness Office,
Agent for Rosebank Nursery.

Montreal, November 30, 1849.