

Another of his cattle, a bull three years old, was sold to J. Wood, Esq., Jefferson County, New York, for the same sum.

Along with the general symmetry of these animals, we could not but be struck with their velvety softness of hair and delicacy of touch. Mr. Wade informs us also, that on the side of both sire and dam they are descended from a race of most excellent *milkers*. They were born from a cow imported by Mr. R. Wade, senior, the foundation, we believe, of his present stock,—their sire "*American Belted Will*," lately sold to Mr. Dugwill of Genesee County, was bred from a cow imported by Mr. R. Wade, senior, and took the First Prize at the Provincial Show, both at Kingston and Brockville. The sire of "*American Belted Will*," took the Second Premium at the British Agricultural Meeting at Newcastle, where 24 were shown; Mr. J. M. Hoppers' celebrated bull "*Belleville*," carrying off the First Prize.

We are glad to see our Canadian farmers



raising herds of such purity and of so independent a character, as while it affords us an opportunity of making use of any really valuable specimens among the cattle of our American neighbors, cannot fail to draw them into our market as the most desirable in which to seek those infusions of new blood so necessary to maintain in full vigor any race of animals.

LETTER FROM WISCONSIN.

STATE AGRICULTURAL ROOMS,
Madison, Wis., 24th November, 1852.

GEORGE BUCKLAND ESQ.

DEAR SIR,—In the November number of your *Agriculturist*, I see that you have acknowledged the receipt of our transactions from "*Mr. Bank*," as Secretary. Our Society has never had any such officer, that position having been held by myself since its organization, and the volume being sent by me.

I make the correction inasmuch as I have been in the receipt of your excellent *Agricultural Journal* for nearly a year, and more especially since I sent the volume as a slight token of my thanks, for the pleasure afforded me by its perusal. I shall be happy to continue sending you our annual volumes, and hope you will see in them, from year to year, evidence of our progression in the field, in which we are, in common, labourers.

The first volume we prize somewhat more highly, since it is emphatically a Wisconsin Book,—the paper being made in the State—and the printing and binding done here—it will therefore give you some idea of our advancement in Manufactures.

Yours very truly,

A. C. INGHAM,

Corresponding Sec.

[We take the liberty of publishing Mr. Ingham's communication, inasmuch as it not only corrects the mistake into which we had inadvertently fallen, but likewise indicates the good results which flow from Agricultural organizations, and the friendly bond of union which they excite among societies and individuals widely cast asunder by distance, or it may be by natu-

ral and political distinctions. We hope to be able shortly to give our readers a few specimens of the kind of instruction which is to be found in this first volume of Transactions of the Wisconsin Society. In the mean time, we assure its courteous Secretary that we heartily reciprocate the friendly feeling and attention which he has shown.—EDITOR.]

THE CURATE'S PUDDING.—To 1 lb. of mashed potatoes, while hot, add four ounces of suet, and two ounces of flour, a little salt, and as much milk as will give it the consistency of common suet pudding. Put it into a dish, or roll it into dumplings, and bake a fine brown.—*Lady's Book*.

JACKSON SPONGE CAKE.—Take one cup of flour, one cup of sugar, three eggs, and one teaspoonful of cream of tartar, stir them well together, then dissolve one-fourth of a teaspoonful of salaratus in a tablespoonful of hot water, add to the cake, stir briskly and bake half an hour.

TO PICKLE NASTURTIUMS.—Pick them when young on a warm day; boil some vinegar with salt and spice, and when cold put in the nasturtiums; or they may be put into old vinegar from which green pickles or onions have been taken—only boil it up fresh.

TO PICKLE TOMATOS.—Throw them into cold vinegar as you gather them. When you have enough, take them out, tie some spices in a bag, and scald them in good vinegar. Pour the vinegar hot over the tomatos.