

will it will mold well; then let it rise again, when it is to be molded into loaves, and baked.

FRENCH BREAD ON ROLLS is made by taking half a bushel of fine flour, ten eggs, a pound and a half of fresh butter, a pint of yeast, or more if not first rate, and wetting the whole mass with new milk, pretty hot. Let it lie half an hour to rise, which done, make it into loaves or rolls, and wash them over with an egg beaten with milk.—In common French rolls, the eggs and the butter are not uncommonly omitted, but their addition makes the bread decidedly better.

The following bread has been found very useful for those to whom fine flour bread was injurious:—Of good wheat, ground fine but unbolted, take three quarts, one quart warm water, one gill of fresh yeast, one gill of molasses, and one teaspoonful of saleratus. Make two loaves, bake an hour, and cool gradually. It has sometimes been called dyspepsia bread.

No kind of bread should be put into an oven too hot, as a crust will be formed, and the proper rising prevented. Heat your oven thoroughly, but let the first flush heat pass off before your bread is put in. If you sling in a little flour, and it browns in about a minute, put in your bread; if it burns black, wait a few minutes. There is much depending in every family on the bread used, and the greatest care should be taken to have it sweet and of good quality. Bread should never be put on the table till twenty-four hours after baking, where health and economy are consulted.

Making Mince Pies.

THE winter is the season for finding good mince pies on the table, and when well made, there are few things more palatable; of their conduciveness to health, we say nothing. Any kind of lean meat will make pies, but the best is neat's tongue and feet; and if these cannot be had, then beef-shank. The meat must be boiled till perfectly tender, cleared from the bone, and the hard or gristly parts of the meat, and chopped fine. To this must be added an equal weight of tart apples, also chopped fine. Much of the goodness of the pie will be depending on the fineness of the materials. Cider is good to moisten with, and sugar with a little molasses used to suit the taste. Mace, cinnamon, cloves, salt, &c., to be added at pleasure. The pies must be made on shallow plates, and baked from half to three quarters of an hour; there must be holes in the crust while baking, made by pricking or cutting, or the juices of the pie will escape.

If rich pies are wanted, moisten with wine or brandy, in part, and add raisins, citron, and Zante currants, with the grated rind and juice of lemons.

It is sometimes desirable to keep some of the meat prepared for pies for use at another time, particularly among farmers who do not have ready access to markets. We have found that meat prepared as below will keep for months, in a dry, cool place, without injury. To a pound of finely chopped meat, add a little fine suet, an ounce of mace, an ounce of cinnamon, a quarter of an ounce of cloves, and two teaspoonfuls of salt; Zante currants and seeded raisins, half a pound of each, and a quarter pound of citron to be added, if desired; half a pint of wine or brandy, three tablespoonfuls of molasses and sugar to make it quite sweet, is added. The whole is packed in a stone pot, covered with a branded paper, or with a thin layer of molasses. To make pies of this, nothing is necessary but to add equal weight of apples, chopped fine, and perhaps more spices and sugar.—*Alb. Cult.*

TO PREPARE JUNKET—Take, one quart of milk warm from the cow; and stir in a teaspoonful of rennet, and let it stand till curdled, which, if the rennet is of proper strength will be in about fifteen minutes; grate over it a little nutmeg, and sweeten with maple molasses or honey. It is an excellent dish for supper.

SCALDED, OR CLOTTED CREAM—Take a pan of perfectly sweet milk, twelve hours old with the cream on; stand it on a stove or furnace over a gentle fire till slightly scalded, "when a ring will appear in the cream of the size of the bottom of the pan"; then take it off and let stand till cold, skim off the cream and it is fit for use. When used as an accompaniment with fruit,

tarts, &c. it is a great luxury in London. It is brought in by dairymen and sold at a high price.—*New Genesee Farmer.*

From the British Colonist.

Darham Agricultural Society.

The Eleventh Annual General Meeting of this Society was held at the "Queen's Arms" Inn, Port Hope, pursuant to public notice, on Friday the 21st instant. DAVID SMART, Esquire, President, in the Chair. The Treasurer's account for the past year having been audited and approved, exhibited a balance in favor of the Society, amounting to £125 18s. 7d. currency;

The following Officers were elected to serve for the present year, viz:

DAVID SMART, Esquire, President.

Vice Presidents:

Alexander Broadfoot, Esquire, Hope;

R. W. Robson, Esquire, Clarke.

John Knowlson, Esquire, Caran.

John Smart, Esquire, Darlington.

William Sisson, Esquire, Treasurers.

Morgan Jellet, Secretary.

Directors:

HOPE.

John Ainlay, Junior.

William Fortune,

Charles Hughes,

B. Bletcher,

Samuel Dickinson,

John Lyall,

Charles Tambllyn,

Edmund Milson,

Richard Ainlay,

James Hawkins,

Samuel Seawans,

William Barrett,

James Lang,

David Milligan,

John Agar,

K. Mackenzie,

William Allan,

William Peters,

James Smith,

Erasmus Fowke,

John Might,

Alexander Morrow,

Myndert Harris,

James Low,

Nathan Choat,

J. W. Cleghorn.

CLARKE.

John Gibson, Senior,

Henry Munro,

Allan Wilmoth,

Alexander Bradley,

William Mitchell,

George Wyllie,

Matthew Clifford,

Bradford Bowen,

Herbert Renwick,

John Middleton,

John Belwood,

Charles Clark,

Benjamin Jacobs,

James Rowland,

Andrew Milligan,

Lothrop Smith,

Horace Foster,

Edward Clark,

William Gibson,

Mr. Roy,

John Brown.

Resolved—That a meeting of the directors of this Society do take place at Plough's (late Clark's) Tavern, in Clarke, on Tuesday the fifteenth day of February next, at noon, for the purpose of adopting the best means of disposing of the handsome amount of funds now in the hands of the Treasurer.

The business of the day being concluded, the members present sat down to an excellent dinner furnished by Mr. Hastings, in his usual good style. On the cloth being removed, many loyal and appropriate toasts were given from the chair, and much useful and interesting conversation connected with the interests of Agriculture took place, after which the members separated well satisfied with the proceedings of the Society for the past year.

MORGAN JELLETT,

Secretary.

Port Hope, 22d January, 1842.

EXTRACTING GREASE SPOTS.—One of the best methods of doing this, where drops have fallen on dresses, books, &c. is to place magnesia on the spot, rub it in, cover it with clean paper, and place over this a warm iron. The grease will combine with the magnesia, and be thus removed. Finely powdered chalk will do, but is not equal to magnesia. Repeated operations, or applications of magnesia, may be necessary where considerable grease has fallen.

THE RED ANT.—One of the greatest nuisances to the domestic manager is the small red ant. Any of the ant family are tormenting enough, but this is a plague par excellence. The best way to dispose of common ants is to find their beds and as late in the season as is possible, or during a thaw in winter, open them with a spade, and thoroughly expose them to the season. This will destroy them. Where the red ant becomes troublesome, it is said that sage leaves fresh picked will keep them away, when scattered in the places it is wished to protect.

REMOVING PUTTY.—Great difficulty is frequently experienced, when glass is accidentally broken, in removing the old putty to replace the pane. Moisten the putty with nitric or muriatic acid, and it may be removed at once. Where this cannot be had strong soap laid upon the putty will in a few hours loosen it from the wood so that the new glass can be set without difficulty.

CEMENTING CHINA OR GLASS WARE.—Articles of china or glass are sometimes fractured, which it is very desirable to mend and preserve. To do this, provide some very finely powdered quicklime in a muslin bag. Take the broken ware and rub the edge with the well beaten white of an egg. Take the quicklime and sift it thick over the edge rubbed with the egg, press and bind the pieces together, and let the binding remain several weeks. For coarser crockery, rub the parts with a paint made of white lead and linseed oil, press and bind and let them remain till the paint is fully dry.

TO KILL LICE ON COWS, HORSES OR HOGS.—Take the water in which potatoes have been boiled, rub it all over the skin. The lice will be dead within two hours and never will multiply again. I have used ten kinds of the strongest poison to kill lice all with effect but none so perfect as this.—*New York Farmer.*

Agriculture.—Agriculture, the most useful and innocent of all pursuits, teaches the nature of soils; and their proper adaptation and management for the production of food for man and beast.

Utility of Iron.—Every person knows the manifold use of this truly precious metal. It is capable of being cast in moulds of any form, of being drawn into wires of any desired strength or firmness, of being extended into plates or sheets, of being beat in every direction, of being sharpened, hardened, and softened at pleasure. Iron accommodates itself to all our wants, our desires, and even our caprices; it is equally serviceable in the arts, the sciences, agriculture, and war: the same ore furnishes the sword, the ploughshare, the spring of a watch or of a carriage, the chisel, the chain, the anchor, the compass, the cannon, and the bomb. It is a medicine of much virtue, and the only metal friendly to the human frame. The ores of iron is scattered over the crust of the globe with a beneficial profusion proportioned to the utility of the metal; they are found under every latitude and every zone, in every mineral formation, and are disseminated in every soil.—*Uri's Dictionary of Arts.*

Hams cannot be kept with ease or certainty unless the flat bone near the centre of the inner side which joins on the other bones of the ham by a ball and socket, be first carefully removed. Where this has been neglected, although every other care has been taken, failures and loss has followed.