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me, 1804: the
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Scholars may

peruse the works of the learned, mechanics may study the arts of ages—
but the farmer has the best means to be wise, for his daily employment is
turning the pages of the Volume of Nature, where wisdom is written by
the finger of God. The Astronomer, in tracing the courses of the systems
that harmoniously range in the unlimited fields of ether, may be lost in
the sublimity, the power and beneficence of Him by whom all were crea-
ted, are preserved and governed; but in every blossom and flower, not
less wisdom, glory and goodness are displayed. Every object that strikes
the senses, is a fountain of information. On each blade of grass are in-
scribed the attribute of its Maker—on each particle of matter is to be read:
“The hand that made me is divine.”

RECEIPTS, &c.

Chinese Method of mending China.

Take a piece of flint-glass, beat it to a fine powder, and grind it well
with the white of an egg, and it joins china without riveting, so that no
art can break it in the same place. You are to observe, that the com-
position is to be ground extremely fine on a painter's stone.

New-invented Composition to be used instead of Yeast.

To make eight quarts of this composition, boil in common water eight
pounds of potatoes, as for eating; bruise them perfectly smooth, and mix
with them, whilst warm, two ounces of honey, or any other sweet, and
one quart (being the eighth part of a gallon of yeast) of common yeast.
And for, making bread, mix three beer pints of the above composition
with a bushel of flour, using warm water in making the bread; the wa-
ter to be warmer in winter than in summer; and the composition to be
used in a few hours after it is made; and as soon as the sponge (the mix-
ture of the composition with the flour) begins to fall the first time, the
bread should be made and put in the oven.

Dutch Method of preparing Goose Quills for Writing.

The process consists in immersing the quill, when plucked from the
wing of the bird, into water almost boiling; to leave it there till it beco-
mes sufficiently soft to compress it, turning it on its axis with the back
of the blade of the knife. This kind of friction, as well as the immer-
sions in water, being continued till the harrel of the quill be transparent,
and the membrane, as well as the greasy kind of covering, be entirely
removed, it is immersed a last time to render it perfectly cylindrical, which
is performed with the index finger and the thumb; it is then dried in a
gentle temperature.

Cautions in visiting Sick Rooms.

Never venter into a sick room if you are in a violent perspiration
(if circumstances require your continuance there for any time,) for the
moment your body becomes cold, it is in a state likely to absorb the in-
fection, and give you the disease. Nor visit a sick person (especially if
the complaint be of a contagious nature) with an empty stomach; as
this disposes the system more readily to receive the contagion. In at-
tending a sick person, place yourself where the air passes from the door
or window to the bed of the diseased, not betwixt the diseased person and
any fire that is in the room, as the heat of the fire will draw the infecti-
ous vapour in that direction, and you would run much danger from breath-
ing in it.