

should be struck smartly with the back of a heavy knife, or a rolling pin to break it. This will make the chicken lie rounder and fuller after it is stuffed. The legs and wings should also be fastened with thread close to the side, running a long needle through the body for that purpose. A good stuffing for baked or roast chicken may be made by chopping an onion fine, and stirring it with 2 ozs. of butter in a saucepan on the fire. It is taken off a moment, and bread which has been soaked in water and the water squeezed out is added, with salt, pepper, a little nutmeg, and some parsely chopped fine. Then one yoke of an egg, mixed in thoroughly on the fire for half a minute. This stuffing is then inserted in the chicken.

OILING HARNESS.—A correspondent in the *Scientific American* communicates his practice and experience in regard to the best mode of preserving harness:—In the first place, I subject the harness to one or two coats (as the leather may need) of lamp-black and castor oil, warmed sufficiently to make it penetrate the stock readily. Then I make about two quarts of warm soap suds and with a sponge wash the harness. When dry, rub it over with a mixture of oil and tallow, equal parts, with sufficient lamp-black to give it colour, or, what is better, Prussian blue, which gives it a new and fresh look. This compound should be applied sparingly and well rubbed in, which can be quickly done, and will leave a smooth and clean surface.

The young should have courage to live within their means; to have more pride in the consciousness that they have a little spare money at home, than living in a style which keeps them all the time cramped in maintaining. Better to live in one room, with all the furniture your own, than occupy a whole house, with scarcely a chair or table paid for.

BRAN FOR MILK COWS.—Plain bran or ship stuff, says the *Stock Journal*, is one of the very best kinds of food to increase the milk. It is not fattening. A steer could not be fattened on bran, alone, and a cow, if fed on the best of hay and bran alone, might fall off in her yield, unless her strength and condition were kept up by Indian meal or stronger food. If there were anything in which there would seem to be no strength, it is bran, the mere hull of wheat. It is not stimulating, like brewer's grains, and can certainly do no harm, if it does no good; and yet any farmer who will make the experiment, will find—or, at least, we have found—that a cow being otherwise kept in a proper condition, her yield of milk will be very considerably increased by giving her twice a day a feed of pure bran. The fact is patent, although we are not able to explain it. If there is any one article, which, while keeping up the health and strength of the cow, will also increase the supply of rich, healthy milk, in our experience it is cotton seed cake meal. We have found this to have a great effect on the milk-secreting organs. The cows at first do not seem to relish it, and it should be mixed with some other seed, but they soon come to like it, and we have never seen any bad effects in any way.

SHADE FOR BEES.—We are persuaded that shade is an advantage to bees. We have seen the best success where hives have been set among trees, not dense, but scattered sufficiently, however, to form a tolerable shade, enough to break the strong rays of the sun; and it stands in reason, the extreme of heat is avoided. There is also not that invitation to fly early when the air surrounding the hive is cold, and snow perhaps lies on the ground. It is in this way that bees in the forest are situated—not in the densest shade, but in the tops of trees where there is light, air, and sufficient warmth without great heat. The direct heat of the sun striking the hive is our doings, not the bees; and we do not blame them when they show a disposition to leave such a place and go to the woods. Another confirmation that shade is favorable to bees is the fact that they do best in a temperate latitude, say 40°.—*Journal of Agriculture.*

HOME-MADE GUANO.—A correspondent of the *American Agriculturist* says he made a nice pile of guano by putting a few shovelful of dry muck over the droppings from his hen roosts once a week, during the fall and winter months. In the spring the mass was turned over several times, and soon finely pulverized, dry and odourless. He applied a handful to each hill of corn, and found it made the corn grow so fast that the cut worm did not touch it, and he had a splendid crop ripened early. This is a simple way of making a valuable manure, by having the fowls confined to one place at night, and expending a few minutes' time once a week.

Two tons of good hay is not thought too much for the winter-feed of a cow, even if roots and a little grain are occasionally added. It is supposed to be economical to keep all stock warm, clean, their apartments ventilated, and their feed given to them at regular times. No one now doubts that all the animals should be kept continually growing in winter as well as summer, and, if possible ready for the shambles at all times. In short, true economy, it is believed, consists in liberal feeding, cleanliness, regularity, mild temperature and kind treatment in every respect.

SAUCE FOR FOWLS.—An excellent white sauce for fowls may be made of 2 oz. butter, two small onions, one carrot, half a small teacupful of flour, one pint of new milk, salt and pepper to taste. Cut up the onions and carrots very small, and put them in a stew pan with the butter; simmer them till the butter is nearly dried up; then stir in the flour and add the milk; boil the whole gently until it thickens, strain it, season it with salt and cayenne, and it will be ready to serve.

ARTIFICIAL EBONY is made in Europe by an ingenious process, from sea-weed. After treating it with diluted sulphuric acid, it is dried and ground, mixed with glue, gutta percha and india rubber, the two latter substances dissolved in naphtha, coal tar, sulphur, alum, and rosin. It is then heated to 300° Fahrenheit, and on cooling, it is said to be in every respect equal to ebony.

LAMB CUTLETS AND SPINACH.—Eight cutlets, egg and bread crumbs, salt and pepper to taste, a little clarified butter. Take the cutlets from a neck of lamb, and shape them by cutting off the thick part of the chine-bone. Trim off most of the fat and all the skin, and scrape the top part of the bones quite clean. Brush the cutlets over with egg, sprinkle them with bread crumbs, and season with pepper and salt. Now dip them into clarified butter and sprinkle over a few more bread crumbs, and fry them over a sharp fire, turning them when required. Lay them before the fire to drain, and arrange them on a dish with spinach in the centre, which should be previously well boiled, drained, chopped, and seasoned. Peas, asparagus, or beans may be substituted for the spinach.

THE APIARY.—To show that honey-bees instead of being an injury to farmers are a benefit to them, the fact is cited as well known to observing bee-keepers that when we have a fine yield of honey from the buckwheat, or the orchard, that we have a corresponding yield of grain or fruit, unless prematurely destroyed by frost or other causes. There are seasons when bees work very little on buckwheat, and the result has been, with scarcely an exception, a small yield of grain.—*Colonial Farmer.*

Mr. Chauveau introduced a bill for the establishment and encouragement of Colonization Societies, and explained its provisions. It provided for the formation of one Society in each electoral division, whose duty would be to encourage actual settlements; to spread information respecting Colonization Lands among people of its division; to encourage foreign immigration, and to facilitate the return of those who had left the Province. The Commissioner of Agriculture would have, however, to issue certificates, on application, authorizing the formation of said societies, and giving them a charter of incorporation for three years; each society would receive grants from the Government, and if, by that time, Government found the finances would permit it, grants would be continued; each society would have a certain tract of Crown Lands allotted to it, over which it would exercise certain privileges for a certain time. Provisions also are made for the formation of a second society in each district. But the second society would receive no grant.

In reply to Mr. Jolly, Mr. Chauveau said, grants would be in money; that care would be taken to have an equitable distribution of grants. The societies would be under the Department of Agriculture.

LARGE FRUIT FARMS.—The farm occupied by Mr. Hyde, near Alton, and owned by L. B. Sidway, of Chicago, consists of 400 acres; 100 acres of which are in fruit, planted as follows: 2000 apple trees, 3000 pear, (2300 of which are standard), 1500 peach-trees, and ground prepared for 1000 more next spring; 500 cherry, 3000 grapes, one acre of Lawton blackberries, 600 gooseberries, 600 currants. The place is intended exclusively for fruit, no other farm products being raised except for home consumption.

Mr. Starr, of Monticello, has one of the largest fruit farms in this section, planted as follows: 2800 apple trees, mostly winter apples; 2000 peach trees, about 4000 pear, 7000 grape vines, of which 800 are Catawba, 175 Delaware, the rest of various kinds, including Ives's and Norton's Virginia.