

and buildings; but after the first year it is known that in the case of two companies now working a dividend of thirty per cent. was cleared and paid to the shareholders. One of the most successful mines is owned by a company having its headquarters in London, England. The property covers 1,200 acres. The profits for three years, 1882, 3 and 4, after defraying all expenses, paid a dividend of 25 per cent., leaving a balance of \$10,000 as a reserve. Large forces of men are being employed in this industry, which is rapidly assuming considerable proportions. The out-put for the past six years furnishes the following figures:—

1880....	7,500 tons.	1883....	17,160 tons.
1881 ...	10,307 "	1884....	20,461 "
1882....	15,556 "	1885....	24,876 "

Unfortunately pyrites, out of which sulphuric acid is made, is not at hand in sufficient quantities to supply works for treating the phosphates, and as most of the product of the mines is used in Britain, where acid is inexpensive, it pays better to ship the crude material. A wealthy American company has established a mill for grinding and pulverising phosphates, either for acid treatment, or for use in its pure state. These works are situated at the confluence of the Lievres with the Ottawa rivers. This mill has a capacity of fifty tons per day. The powder obtained is so fine that it is passed by means of fans through an 80 mesh bolt, thereby separating every particle of mica, which is the most troublesome material the refiners have to contend with. This flour of phosphate is shipped west to cities situated along Lake Erie. Very little of this material has hitherto been used in Canadian agriculture or horticulture. but as our soils become exhausted by the shipment of grains and cattle, the time cannot be far distant when this powerful fertilizer will be largely sought for, and these deposits

which nature has bestowed with such a bountiful hand, will be thoroughly appreciated by the Canadian farmer and gardener.

Uses of Fruit.

Apples for Stock.—C.L. Underwood says in *Farm and Home* that he has been feeding apples for ten years past. He uses a peck of apples to two quarts of bran for his cows and finds it to increase the flow of milk and improve the quality of the butter.

Apple Butter.—Making Apple butter is almost one of the lost arts, but I have gathered the process from old experienced folks, and New York State farmers say that it is apples pared, cored, cut and boiled in sweet cider till the whole is a dark, rich pulp, and the cider is reduced one-half. No sugar is needed, for the fruit furnishes its own sweetness. Half the apples may be sour and half sweet, or all sweet, as one likes. It takes nearly two gallons of cider to make one of Apple butter, and spices are added, or not, to taste. I should spice it, the rule being one tablespoonful of cinnamon and one-third of a teaspoonful of ground cloves to each gallon of Apple butter, added when it is taken up, boiling hot. It may be kept in barrels, stone pots, or butter firkins and boxes. A clean second-hand butter firkin is a very good thing to keep many kinds of preserves or pickles in.—*Vick's Magazine for January.*

Baked Apples.—Are "a dainty dish to set before a king" if you bake them the right way. Take sour, sound apples and core but do not peel them. Fill the cavities with sugar and stick into each a clove, a bit of cinnamon or lemon peel as preferred. Put the apples into the oven with a little water in the bottom of the baking pan, and bake until a straw will pierce them. Eat cold with