

Hints on Cellars.

CELLARS under our dwelling-houses are generally deemed indispensable. They are certainly very useful; but there are evils of such magnitude connected with them, that some have advocated their non-construction. They are almost universally manufactories of foul air, which, finding its way upwards by means of doors, windows, stairways, and crevices in the floor, diffuses its noxious elements through the rooms above, and becomes a fruitful source of disease; and again, they serve as a harbour for rats and mice, in the mode in which they are usually constructed, affording access to the side walls from below. It is not necessary, however, that they should be infested with vermin or half filled with rotten garbage, to produce the results complained of. The surface of the earth is filled with decomposable substances, and whenever the air is confined in any spot, it becomes saturated with various exhalations deleterious to the health. Means must be provided, therefore, for their thorough ventilation, or cellars must be totally abandoned. A cellar, to fully serve its purposes, should be cool in summer, impervious to frost in winter, and at all times free from moisture. The walls should rise one or two feet at least above the level of the surrounding ground, and should be laid in good lime mortar, or at least pointed with it. The thickness of the wall should not be less than fifteen or eighteen inches; and if the house walls above be built of brick or stone, two feet is preferable. The cellar should have a connecting drain at its lower corner, which should be kept free from obstruction; and each room in it should have at least two sliding sash windows to secure a good circulation of air. In very cold climates those portions of the wall above the surface of the ground should be double, either by means of a distinct thin wall on the outside, or by lathing and plastering on the inside, and be furnished with double windows as a farther security against frost. An outside door with a flight of steps is desirable in every cellar, and especially in one connected with a farm house.

It should always be borne in mind that in constructing cellars, particular care should be taken to have all its walls, and their connecting surfaces with the ceilings above, all perfectly tight, and secure from the egress and ingress of all vermin, however diminutive. A due observance of these hints, with those given above, in regard to keeping the cellar clear from all rubbish and decaying vegetable matter, will ensure any house from the presence of vermin.—Herald of Health.

Dr. Hall on Failing Eyesight.

WHEN the sight is beginning to fail, the eyes should be favoured as much as possible. This can be done: 1. By sitting in such a position as will allow the light to fall upon the page, or sewing, obliquely over the shoulder. 2. By not using the eyes for such purposes by any artificial light, or before sunrise or sunset. 3. By avoiding the special use of the eyes in the morning before breakfast. 4. By resting them for half a moment or so, while reading and sewing, or looking at small objects, by looking at things at a distance, or in the sky; relief is immediately felt in so doing. 5. Never pick any collected matter from the eyelashes, or corners of the eyes with the fingernails; rather moisten it with the saliva, and rub it away with the nail of the finger. 6. Frequently pass the ball of the fingers over the closed eyelids, towards the nose. This carries off any excess of water into the nose itself, by means of the little canal which leads into the nostrils from each inner corner of the eye, which canal tends to close up, in consequence of the slightest inflammation attendant on weakness of the eye. 7. Keep the feet always dry and warm, so as to keep any excess of blood from the other end of the body. 8. Use eye-glasses at first, carried in the vest pocket, attached to a guard, for they are instantly adjusted to the eye with very little trouble; whereas, if common spectacles are used, such a process is required to get them ready, that, to save trouble, the eyes are often strained to answer a purpose. 9. Wash the eyes abundantly every morning. If cold water be used, let it be flapped against the closed eye with the fingers of the right hand, not striking hard against the ball of the eye. But it would seem a better plan to open the eye in pure blood-warm water, because warm water is more penetrating than cold; it dissolves more rapidly and readily any hardened matter that may be about the lids, and is more soothing and more natural. 10. The moment the eyes feel tired, the very moment you are conscious of an effort to read or sew, lay aside the book or needle, and take a walk for an hour, or employ yourself in some active exercise not requiring the close use of the eyes.—Hall's Journal of Health.

Poetry.

The Old Kentish Cherry that Grows in our Lane.

When now I look back to when I was a boy,
And muse on those objects that then gave me joy,
Though few things of child-like odour in mine eye,
Still there lingers a life-long attachment to the tree,
Some flower or shrub, in our garden or lane,
Oft carries us back to life's early dawn,
And there a nothing impressed on my memory more than
Than the old Kentish cherry that grows in our lane.

The snow-drop and crocus—the hollyhock of spring—
What bright inspirations their hues have lent me!
The daffodil meadow, whose venturesome flowers
Send forth its perfume with the first April shower,
Our own native balsam, with its silvery spray,
And that noble of evergreen, Spruce of Norway,
These all have their charms, but my thoughts turn again
To the old Kentish cherry that grows in our lane.

For their associations, same objects we prize,
Though the sight of them brings a momentary tear to our eyes,
'Twas my Agnes who planted that grape near the hall,
But she long has been dead—her sweet voice is now still!
'Neath that vine fancy sees her, and hears her soft tones,
Her voice warbling forth "The Sally Night" of Tom Moore;
But the first time I heard her sing that evening, I saw,
Was beneath the old cherry that grows in our lane.

But apart from all this, do I love this old tree,
Through many long years it has fruit given me,
Which for canning, and drying, and baking in pie,
From its high-titled cousins will bear off the prize.
Though the winter be hard, and the spring not to be set,
It does not refuse to bear fruit like the rest;
As fugal and faithless, I cannot complain,
Of the old Kentish cherry that grows in our lane.

That it is not perfect, I frankly confess,
Yet while owning it faulty, I love it no less;
Although hardy, and patient of cold and neglect,
In flavour it is not quite free from defect.
One word of advice, noble tree! then attend:
Wed thy cousin the Duke, or the Black Dog breed;
Then thy offspring the fame shall for ever maintain
Of the old Kentish cherry that grows in our lane.

PARIS, C. W. C. A. (Somewhat altered)

Miscellaneous.

A machine has been invented in Springfield, Mass., which washes dishes. It will wash all the dishes on a table for 12 persons in 10 minutes.

Winch is True?—Woman is like ivy—the more you are ruined, the closer she clings to you. A vile bachelor adds, "Ivy is like a woman—the more it clings to you, the more you are ruined."

OILING TOOLS.—I shall do your patrons good service if I can induce all who do not, to use painters' (linseed) oil on their tools. Every farmer should have a can of oil and a brush on hand, and whenever he buys a new tool, soak it well with the oil and dry it by the fire or in the sun, before using. The wood by this treatment is toughened and strengthened, and rendered impervious to water. Wet a new hay rake and dry it and it will begin to be loose in the joints. If well oiled the wet will have but slight effect. Shovels and forks are preserved from checking and cracking in the top of the handle, by oiling. The wood becomes smooth as glass by use, and is far less liable to blister the hand when long used. Axe and hammer handles often break off where the wood enters the iron. This part particularly, should be toughened with oil to secure durability. Oiling the wood in the eye of the axe, will prevent its swelling and shrinking, and sometimes getting loose.

The tools on a large farm cost a large some of money. They should be of the most approved kinds. It is poor economy at the present extravagant prices for labour, to set men at work with ordinary old-fashioned implements.

Labourers should be required to return their tools to the convenient place provided for them, after using. They should be put away clean and bright. The mould boards of ploughs are apt to get rusty from one season to another, even if sheltered. They should be brushed over with a few drops of oil when put away, and will then remain in good order till wanted.—W. D. Brown, in Massachusetts Ploughman.

Markets.

Toronto Markets.

"CANADA FARMER" Office, Feb. 24, 1865.

We have nothing different to note in the state of our markets since our last report. During the good sleighting of the previous weeks a fair quantity of produce, with beef, mutton and pork of good quality was offered, but the sales were only for local consumption. The continued inability to forward grain by the Grand Trunk is the general complaint, and transactions in consequence are limited, and confined almost solely to local trade. The mild, pleasant weather of the last few days will destroy the sleighting and render the roads bad and disagreeable, so that we may look on that account to a continued scarce supply in ordinary daily markets.

Flour—Unchanged; No. 1 superfine at \$3 78 to \$3 85 per bbl; extra, \$4 20; superior extra, \$4 45 to \$4 65; fancy, \$4 80.

Fall Wheat—Steady and firm—not much doing; selling at 90c to 94c per bushel.

Spring Wheat unchanged at 82c to 84c per bushel. Barley steady and lower, at 60c to 65c per bushel. Oats at 42c to 45c per bushel.

Rye 60c per bushel. Pease inactive at 65c to 70c per bushel. Hay—Market well supplied at \$13 to \$18 per ton. Straw in fair supply at \$13 per ton.

Provisions—Butter—Fresh, wholesale, per lb. 18c to 20c; retail, per lb., 15c to 20c, in tubs, wholesale, per lb., 16c to 18c. Eggs—Wholesale, per dozen, 16c to 20c; retail, per dozen, 20c to 25c.

Hams—Wholesale, per lb., 9c to 10c; retail, per lb., 10c to 12 1/2c. Fitch Bacon—Wholesale, per lb., 8c to 9c; retail, per lb., 11c. Cheese—Wholesale, per lb., 10 1/2c to 11 1/2c; retail, per lb., 14c to 15c.

Lard—Wholesale, 11c to 12c per lb.; retail, 12c to 15c. Beef in good supply at \$4 50 to \$6 per 100 lbs.; 6c per lb., wholesale; 8c to 10c per lb., retail. Calves \$4 to \$5 each; few in market.

Sheep, by the car load, \$4 to \$5. Lambs, by the car load, \$2 50; very good bring \$3 50. Pork \$6 50 to \$7 25 per 100 lbs. Hides (green) lower; per 100 lbs., \$3 50 to \$4 40; dry hides, 6c to 8c per lb; cured and tanned, 4 1/2c to 5c.

Tallow 6 1/2c to 7 1/2c per lb. Wool, 36c to 40c. Calveskins (green) 10c per lb.; dry, 16c to 18c. Sheepskins (green) \$1 75 to \$2 00 each; dry, 16c to 18c. Lambskins 8c to \$1 50 each.

Cow, Leligh \$10, Scranton \$8, Buttimous \$7 50 to \$8. Wood \$1 50 to \$3 per cord. Salt \$1 80 to \$2 per bbl. Water Lime \$1 50 per bbl.

Potatoes in better supply at 30c to 35c per bushel retail. Apples, \$1 50 to \$2 00 per bbl. Ducks, 35c each. Chickens, 25c to 30c each.

Turkeys, 75c to \$1 each; \$1 30 asked for prime birds. Geese, 30c to 60c each. Oil Cake, \$22 per ton, or \$1 75 per cwt.

Hamilton Markets, Feb. 23.—Flour—Superfine No. 2, \$3 30 to \$3 50; Superfine No. 1, \$3 75 to \$4; Fancy, \$4 to \$4 12 1/2; superior extra, wholesale, \$4 50 to \$5; do, retail, per 100 lbs., \$5 50 to \$6 25. Fall Wheat, per bushel, 87c to 90c. Spring Wheat, 80c to 82c. Barley, per bushel, 65c to 70c. Peas, 75c to 85c. Oats, 4c to 45c. Clover Seed, \$7 to \$7 25. Beef, per 100 lbs., \$4 to \$5. Mutton, per lb., 11c to 16c; do, in Arkins, 12 1/2c to 15c. Pork, \$5 50 to \$7. Mess Pork, per barrel, \$13. Rye, 60c. Indian Corn, per bushel, 60c to 65c. Eggs, per dozen, 17c to 20c. Hay, per ton, \$12 to \$15. Tallow, per lb., 6c to 7c. Green Hides, \$3 50. Green Calveskins, 7c to 10c. Sheepskins, (outside quotations) \$1 25 to \$1 50.—Spectator.

London Markets, Feb. 23.—Fall Wheat, per bushel, 85c to 90c. Spring Wheat, per bushel, 80c to 85c. Barley, per bushel, 65c to 70c. Oats, per bushel, 45c to 55c. Peas, per bushel, 75c to 78c. Corn, per bushel, 60 lbs., 55c to 60c. Hay, per ton, \$18 to \$22. Dressed Hogs, per cwt., \$6 to \$7. Beef, per cwt., \$5 50 to \$4 25. Butter, fresh, per lb., 18c to 25c; ditto, reg, 15c to 16 1/2c. Potatoes, per bushel, 35c to 40c. Flour, 1c 100 lbs., \$2 to \$2 50. Hides, dry, per lb., 7c; ditto, green, 3 1/2c. Sheepskins, fresh off, 75c to \$2. Calveskins, per lb., green, 8c to 10c; ditto, dry, 14c to 15c. Wool, per lb., 45c to 45c.—Prototype.

Guelph Markets, Feb. 23.—Fall Wheat, per bushel, 80c to 85c. Spring Wheat, per bushel, 75c to 80c. Oats, per bushel, 57c to 61c. Barley, per bushel, 55c to 68. Peas, per bushel, 60 to 90c. Hides, per 100 lbs., \$3 50. Hay, per ton, \$12 to \$16. Straw, per ton, \$4. Butter, (Irish), per lb., 15c. Eggs, per doz., 12 1/2c to 15c. Beef, per cwt., \$3 to \$5 50. Pork, in hog, \$6 to \$7.—Mercury.

Simcoe Markets, Feb. 23.—Fall Wheat, per bushel, 85c. Spring Wheat, per bushel, 75c. Flour per barrel, \$5. Corn Meal, per 100 lbs., \$1 50. Buckwheat Flour, per 100 lbs., \$2. Rye, per bushel, 65c. Corn, per bushel, 62c. Barley, per bushel, 65c. Peas, per bushel, 65c. Oats, per bushel, 40c. Butter, cr lb., 16c. Eggs, per dozen, 15c. Beef, per cwt., \$3 to \$4. Mutton, per cwt., \$4 to \$5. Pork, per cwt., \$6 to \$6 50. Hay, per ton, \$10.—Messenger.

St. Thomas Markets, Feb. 23.—Wheat, per bushel, 80c to 85c. Fall Wheat, 75c to 80c. Spring Wheat, per bushel, 75c to 80c. Fall Wheat Flour, \$2 to \$2 25. Spring Wheat Flour, \$2 to \$2 50. Indian Corn, per bushel, 65c to 70c. Rye, per bushel, 50c to 55c. Oats, per bushel, 40c to 45c. Barley, per bushel, 60c to 65c. Peas, per bushel, 62c to 65c. Calves, \$2. Teaf, per 100 lbs. \$3 to \$4. Mutton, per 100 lbs. \$3 to \$4. Veal, per calf, \$2 to \$4. Sheep, \$5 to \$3. Pork, \$5 50 to \$6 25. Lard, per lb. 10. Butter, 1c lb. 16c. Wool, per lb. 42c to 45c. Hay, per ton, \$14 to \$17. Clear Lumber, \$10 to \$12.—Home Journal.

Peterborough Markets, Feb. 22.—Flour, per bbl. \$4 50 to \$5. Fall Wheat, per bushel, 86c to 87c. Spring Wheat, per bushel, 80c. Potatoes, 50c to 55c. Barley, per bushel, 55c to 60c. Peas, per bushel, 70c. Oats, per bushel, 45c to 47c. Hay, per ton, \$11 to \$13. Sheepskins, 60c to 80c. Wool, per lb., 35c to 38c. Beef, per cwt., \$4 50 to \$5 50. Butter, 11c to 16c. Cordwood, \$1 20 to \$1 50.—Examiner.

Ottawa Markets, Feb. 23.—Flour—Extra, \$3 25 to \$5 50, No. 1, \$3 to \$5 25; No. 2, \$4; Bags, full, per 100 lbs., \$2 25, do., Spring, per 100 lbs., \$2. Indian Meal, per 200 lbs., \$3 25. Fall Wheat, per bushel, 60 lbs., \$1 05. Spring Wheat, do., \$1. Corn, per bushel, 60 lbs., 60c. Peas, per bushel, 60 lbs., 75c. Oats, per bushel, 44 lbs., 40c. Pork—Mess, per barrel, \$20. Hog, per 100 lbs., \$7 to \$8. Beef, \$5 to \$6. Mutton, per lb., by the qr., 6c.—Union.