

is again thawed, little or notice, will melt at the sides of the vault.

"The bottom of the ice vault should be filled out a foot deep with a small block of wood; these are levelled and covered with wood shavings, over which a strong plank floor should be laid to receive the ice.

"Upon these beams above the vault, a pretty tight floor should also be laid, and this floor should be covered several inches deep with dry tan or sawdust. The roof of the ice-house should have a considerable pitch, and the space between the upper floor and the roof should be ventilated by a lattice window at each gable end, or something equivalent, to pass out the warm air which will accumulate beneath the roof. A door must be provided in the side of the vault to fill and discharge it; but it should always be closed up when not in use, and when not in use should be kept closed altogether.

2d. An Ice-house below ground. This is only roughly made by building up the sides of the vault with a good brick or stone wall, laid in mortar. On the inside of this wall set joists, and build a light wooden partition against which to place the ice. A good floor should be laid over the vault as just described, and this should also be covered with tan or sawdust. In this floor the door must be cut to give access to the ice.

As regards the bottom of the vault, the floor, and lattice windows in the gables for ventilation, the same remarks will apply that have just been given for the ice-house above ground, with the addition that in one of the gables, in this case, must be the door for filling the house with ice. If the ground where ice-houses of either kind are built, is not porous enough to let the melted ice drain away, then there should be a waste pipe to carry it off, which should be slightly bent, so as to retain enough of water in it to prevent the passage of air upwards into the ice-house. *Horticulturist.*

Why some men never succeed—Because they never do any thing properly. They are either in a hurry or are so blundering and heedless, they have such inadequate notions about adapting means to an end, that whatever they undertake will fail. If they grow wheat they sow the same seeds year after year, plowing each time about the same inches deep, never taking any pains either in selecting or cleaning the seed, till their crops

diminish in quantity, and deteriorate in quality, so that each year finds them poorer than the one before. If they grow stock, they take no pains in procuring the best, but raise whatever comes to hand. That is never half-cared for, but is allowed to take its chance, and depend upon what it can get; and so on through the whole catalogue. The ground slides away from under their feet continually; and though they may toil hard and save rigidly in some part of their management, they economise so badly in the balance, that the good is neutralised.

To Boil Salt Meat Tender.—Put the meat over the fire in cold water, and never suffer it to boil faster than a gentle simmer, or it will be hard and tough. When done, beef will separate easily from the bones—ham and tongue from the skin. A large shovelful of wood ashes may be put into the water in which ham or smoked tongue is to be boiled, and some hay at the bottom of the pot. Allow a quarter of an hour for every pound of ham. For corned ribs or plate pieces of beef, when well boiled, take the bones out carefully, and put it into good shape by wrapping about it neatly, all the fat and loose hanging pieces; then put it between two pieces of thick planks, kept for the purpose, and press it until perfectly cold, with a weight, say fifty-six. It makes large smooth slices when cut, and at breakfast or lunch it is positively delicious.—*Am. Ag.*

Hen Management.—A Mrs. Dakin communicates to the Poughkeepsie Journal the fact that from 30 hens, she gathered in a little more than eight months, 3,532 eggs and raised 200 chickens. These eggs are one cent each, and the chickens at one shilling per head, would be worth the sum of \$60.32, which may be considered a pretty good interest on the 30 hens and their feed and shelter.

The management of Mrs. D. is as follows:

1. Provide a warm, dry shelter for winter.
2. Feed with oats soaked in warm water for 12 hours before feeding.
3. Burn clam shells and pound fine; let them have as many as they can eat, and you may have eggs from January to December.

I manage my chickens by feeding oats and rye ground, two bushels of oats to one of rye. Keep them in a warm shelter at night.

To prevent the pip, or gapes, change the male every year, and your chickens will be healthy.—*Pr. Far.*