

## The Household.

### Homedale Farm.

"Well," said Mr. Perley, with a smile of unmixed pleasure, as he joined his family circle one evening, "The old homestead is ours at last. I have concluded the purchase, and the title-deed is at the registry-office."

"O, good! good!" exclaimed several happy juvenile voices, and amid many expressions of delight, the young folks proceeded forthwith to concoct and talk over their plans for life in the country.

Mr. and Mrs. Perley too, had a long consultation, the result of which was a determination that with the settled weather of the coming spring, they would take up their abode on the newly-acquired property, to which they gave the name of "Homedale Farm."—The purchase of this estate, and the removal of his family to it as a quiet, healthful country home, had long been a cherished object with Mr. Perley, and the hope of accomplishing it, had cheered him during many a weary hour of business toil in the city. The farm just bought was situated in the township of Burford, some ten miles West of Brantford, one of the pleasantest and most fertile agricultural regions in Canada. It had been his father's before him, and he loved it as his childhood's early home. The old log-house in which he first drew breath, was still standing, though considerably dilapidated, and its surroundings in spite of Time's many changes, were the familiar scenes of his boy-hood. His father, a pushing, enterprising man, had embarked in too many business enterprises, and his death at a time when the property was encumbered, and his affairs rather involved, compelled the sale of the homestead, and scattered the family. Mr. Perley was the eldest son, and old enough when he left the home of his youth, to feel a strong attachment to the place, and to vow that he would, if possible, buy it back some day, and have it for his own. His footsteps were directed to the city of Hamilton, where he learnt the Dry-Goods business, and by dint of industry and perseverance, became a prosperous merchant. Thus it was that he was enabled at length to accumulate the means of accomplishing the object of his long-cherished ambition, and he accepted it as a rich reward for his many years of anxiety and hard work in the city, to be able to purchase and stock "Homedale," and commence life there as a farmer. With a natural fondness for rural scenes, and a high opinion of farming, as the most healthful, independent, and delightful of occupations, he had employed his leisure moments during the years of business occupations in reading books and periodicals that treated of agriculture and rural affairs. As opportunity permitted, he had from time to time paid visits to acquaintances in the country, and these visits, with occasional journeys on business, had enabled him to maintain a pretty correct idea of the state of agriculture in the older and long-settled parts of Canada. The information thus acquired, and the practical familiarity with farm-work gained in his boyhood, qualified him in a high degree for the successful management of the estate he had purchased. Being a man of strong common-sense and great energy, he was not likely to find any special difficulty in the way of adapting himself to his prospective circumstances. He was weary of the dry, hard, monotonous details of business, and had felt for years like a caged bird, longing for the time to come when he would be free to lead a country life again.

Mr. Perley was very desirous too, that his children might grow up with a relish for farming, and a love of rural scenes. He had seen enough of business to satisfy him that the chances for successful engagement in it grew fewer and smaller as the country became older, and he well knew that for one merchant who prospers, there are ten who barely make a living, and ten more who cannot get on at all. He regarded the tricks of trade with supreme contempt, and was very

loath to subject his sons to the temptation of practising them. The state of society in the city was not much to his mind. Its formality, slavish bondage to custom, hollowness, want of simple, hearty cordiality, and especially its caste feeling, disgusted him; and he longed for the rustic simplicity, the hearty friendliness, the liberty and equality that mingled so pleasantly with the memories of his boyhood. Moreover, he believed that farming, if rightly managed, can be made to pay,—that a farmer need not be an ignorant clodhopper,—and that by interspersing intellectual pursuits, and well chosen recreations with the more rugged duties of the farm, home-life in the country can be made attractive, comfortable, improving and happy. The hope of doing something toward elevating an occupation too much despised, and making the name of farmer more honoured and honourable, had something to do with shaping his chosen course. It was his purpose to order his rural household in such a manner as to show convincingly, that, away from the fashionable follies of city life, there may be intelligence and refinement, along with rural simplicity and diligent industry.

Many cosy talks in relation to these matters had the Perley family enjoyed by their city fireside, until the youngest child able to understand what was going on, was all enthusiasm to get out to the farm. Pleasant pictures were drawn of watching the lambs; feeding the chickens, ducks, and turkeys; taking care of the garden; riding on horseback; romping in the hay-field; rambling in the wood; fishing in the creek; gathering apples; storing away nuts, and so on. Mr. Perley well knew it was not all pleasure and poetry on a farm, but he forebore to check rudely the anticipations of the juveniles, choosing rather to let the young hearts dream on, until contact with the reality of farm-life, would enable them to revise their imaginings, and exchange day-dreams for actual experiences.

### Are You Vaccinated?

In an article in a late number of Dr. Hall's *Journal of Health*, the writer thus discourses on the necessity for re-vaccination. It is a subject in which all are interested. We therefore bespeak for the following pertinent observations, the careful attention of our readers:—

"The matter of small pox impregnates the air immediately around the person or bedding of the patient; and any unvaccinated individual, or one who has not had the small pox, who comes within ten feet of such person or the bedding, is very sure to have the pimples appear within a fortnight.

"In some cases vaccination wears out, and ceases to be a protection against small pox, and exposure to it gives varioloid. The longer a person remains from small pox after vaccination, the more severe the attack will be, if it is taken at all.

"Those vaccinated in infancy are most likely to have varioloid between the ages of sixteen and twenty-five. This being so, a most important practical inference is to be drawn, that the occurrence of puberty in some way diminishes the power of vaccination against infection; hence it becomes the imperative duty of every parent to have the child vaccinated on entering the fifteenth year. If it does not take, no harm has been done; if it does take, the chances of an odious and fearful disease have been with great certainty removed. This revaccination should be repeated at two ty-five, especially if that at fifteen did not take.

"In order to fix in the reader's mind a strong and clear idea of the value and necessity of a revaccination, a single fact will be stated. The Prussian Government, more than any other, enforces vaccination and revaccination. In 1837, of forty-seven thousand soldiers revaccinated, the full effect took place in twenty-one thousand; and of these last, although the small pox prevailed all over Prussia that year, not one single soldier took it.

"Revaccination should be entrusted to the family physician, who should be sacredly enjoined to procure the matter from the arm of one whom he knows to be a child of healthy parents, so as to avoid, as far as possible, the introduction of baneful diseases into the constitution of the revaccinated. Every parent should place this article where it may be frequently seen."

## How to Cook and Make Sausages.

A correspondent of the *Home Journal*, who has been "out of town," thus discourses about sausages:

The sausages must be well cooked; if they incline to be a little crispy, reminding one just a trifle of the cracklings of roasted pig, it is not amiss. You should be cautious, though, as to where you obtain your sausages; if you have ever so slight an acquaintance with the woman who makes them, it is well, provided you have confidence in her. Confidence in your sausage-maker is an excellent thing. One of the best ways for possessing this confidence, is to have your sausages prepared in your own house, with materials furnished by yourself. Pork, two-thirds lean and one-third fat, chopped finely, is, of course, the foundation of all sausages; but a boiled beef's tongue and heart may, with a good result be added. Salt, pepper, summer savory and sage, should be the chief seasonings—though curry and spices may be effectively joined thereto. The mixing of these various ingredients—so that no one savour predominates—should be as carefully wrought as in making a salad. It is not every one who can properly accomplish this, any more than can every one create a salad. It requires judgment in preparing the combinations, and skill in putting them together. Then it should be made into small cakes, and fried slowly and kindly in its own fat.

### Our Receipt for Curing Meat.

To one gallon of water,  
Take 1½ lbs. of salt,  
1 lb. of sugar,  
1 oz. of saltpetre,  
1 oz. of potash.

In this ratio the pickle to be increased to any quantity desired. Let these be boiled together, until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold pour it over your beef or pork, to remain the usual time, say four or five weeks. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, &c., leaving the meat fresh and clean.

Some omit boiling the pickle, and find it to answer well; though the operation of boiling purifies the pickle by throwing off the dirt, always to be found in salt and sugar.

If this receipt is properly tried, it will never be abandoned. There is none that surpasses it, if so good.—*Germanstown Telegraph*.

## The Apiary.

### Management of the Apiary for January.

BY J. H. THOMAS.

ANY stocks that are likely to require feeding should now be examined. If short of honey, they may be fed with white sugar made into syrup, by adding one quart of water to 3 lbs. of sugar, and bring the mixture to a boiling heat. Stocks that need to be fed must be in a warm place while feeding, at least. If they are wintered out of doors, they may be brought into a warm room or cellar, fed a few pounds, and then returned to their stands. This must be repeated occasionally during the winter. If such stocks are in my moveable comb-hives, the honey box being removed, a dish containing feed may be placed in the passage through the honey-board on the top of the frames; the bees will soon carry the feed down and deposit it in the combs. If common hives are used, they may be inverted, and the dish containing feed placed on the combs; the hive must then be covered, so that the bees cannot escape. As often as the dish is emptied, fill it again, until they have been fed a quart or more of syrup, made as above. Strong stocks will require little or no attention, especially if housed; if not housed, see that the passages for ventilation are not blocked up with snow or ice. If, however, my hives are used, there is no danger, because they are so constructed that the ventilation cannot be affected by ice or snow.

Now is the time to commence preparing hives for the coming spring. Suitable lumber should be provided. See that it is well seasoned before being made up, especially if moveable comb hives are to be made. After the hives are made, they should be well painted; it adds to their durability, and greatly improves the appearance of the apiary.