

LIMESTONE WATER.—It is well known that in those regions of country where limestone abounds, the water is so strongly impregnated with it (making it too hard as it is called), as to render it unfit for washing, and many other domestic purposes, by curdling with the soap—encrusting boilers, &c. Where no other water is to be had, the disagreeable effects may be remedied in some degree, by the following means:—

For washing, the curdling of the soap in the water can be prevented, by boiling a bag of wood ashes in the kettle, which will not hurt the hands so much as ley made in the common way. For cooking, saleratus, in the proportion of about one small tea-spoonful to a gallon of water, will neutralize it sufficiently. For the toilette, its effects upon the skin are sometimes very distressing. I have often known the hands of children, as well as those of other people, so chapped by it as to crack open and bleed. This may be prevented by washing with vinegar, after the hands, &c., have been wiped dry.—*American Agriculturist.*

BEWARE OF THE RING BONE.—If colts stand on a plank or any hard floor that is not well littered, they will be subject to the ring bone. When breeding horses, we left the floor of the colt's stables of the soil over which they were built. If this should be a deep loam, or of a clayey texture, then remove the soil about two feet deep, and replace it with sand, or the finest gravel to be obtained. Colts should always be let out to exercise in a yard, or open space, every day, during the winter, when not particularly stormy; and in this yard there should not be older horses, or any horned cattle which can do them injury. Being very playful, they are more apt to provoke attacks upon them than other animals.—*American Agriculturist.*

HOW EMIGRANTS SHOULD SETTLE.—The way is to go and set yourself down among the natives. They are already settled. They can lend you what you want to borrow, and happy they are always to do it. And, which is the great thing of all great things, you have their women for your women to commune with.—*Cobbett.*

COLONIAL PRICES.—Sydney: Wheat 4s. 9d. to 5s. 6l. a bushel; bread, 3d. to 3½d. the 2lb. loaf. Maize, 1s. 10d. to 2s. per bushel; potatoes, from £3 for the best colonial, to £4 10s. Horned cattle, £2 15s. a head, being a rise of 7s. 6d. a head; sheep, 5s. 6d. to 6s. 6d.; horses, from £3 to £19, average about £8; pigs, 2d. to 2½d. per lb. Dairy produce: Five tons of butter paid market dues in the week, sold at 8d. to 10d. per lb.; four tons of bacon, 3½d. to 5d.; four tons of cheese, 3½d. Poultry: Turkeys, 6s. 6d. to 6s. 9d.; ducks, 2s. 3d. a pair. Fuel: coals, 18s. per ton; wood, 5s. per ton. Among the importations coastwise are 150 doz. oranges from Hawkesbury, six cases from Brisbane Water; lemons, 300 doz. from Hawkesbury.

GOLD MINES IN ENGLAND.—While we have American returns of gold mines in California, and mineral riches abroad, we are well pleased to find that at home parties do not lose sight of the precious metal. It is well known that our metalliferous rocks and lodes yield gold and silver, although, in most instances, too minute to render them of any commercial value, and, generally speaking, being found in the gossans. It is now some months since that attention was directed, through our columns, to the produce of gold in Merionethshire; and although the question may be open as to whether the sovereign is obtained minus or plus the value, yet the fact has been elucidated that the mineral lodes in North Wales yield gold, a bar of which weighing 3lb. 7 oz. has been placed in our hands, as the product of the Cwm-hesian Mine, near Dolgelly. The mine is worked

for lead, and the lode is represented to us as being "interlaced" with strings of gold. Some six or seven pounds of the precious metal have been obtained, and the ore at Bank will, we are informed, yield at least 200 oz. of gold. We merely mention the circumstance with the view of directing the attention of our readers to the subject.—*Morning Journal.*

TO MAKE GOOD BUTTER IN WINTER.—We often hear the complaint that butter made in winter is poor. Ours was so for several seasons. It was very slow in coming, and frothy, white, and sometimes bitter; while butter made from the same kind of milk in the warm season was good. I devised many plans for improvement, such as throwing in salt, warm milk, scalding cream, &c.; but to no purpose. At length I scalded my milk when brought from the cow, afterwards setting it in either a cold or warm place as most convenient. I mean, I communicated sufficient heat to my milk to destroy the effect which frosty feed in autumn or dry feed in the winter had upon it. Since which time we have made, with fifteen minutes' churning, purer, sweeter and more yellow butter than we ever made in summer—and sometimes from the frozen cream gradually warmed. And were it not that the increase of manufactures, the pursuit of fashion, and other causes combined, render helping hands in the dairy-room now-a-days very scarce; I should be at the trouble of scalding my milk before setting it during the summer, as well as in winter; for surely, butter made in this way possesses a delicious richness and dryness which cannot be found in any other.

Farmer and Mechanic.

A HOUSE-KEEPER.

HOW TO COOK VEGETABLE MARROWS.—Cut the marrows into short pieces; take out all the pith and seeds, and boil them in plenty of water, with salt.—When well boiled scrape out all the marrow, then mash it well, adding salt, pepper, and a little butter; it is then a dish fit for any table. The marrows may be sown about the first week in May, in the open ground in a warm corner; when transplanting time comes, the early potatoes will not be near ripe; but a root of potatoes is to be lifted every six or eight feet apart, in every sixth or eighth alternate row, and the marrow to be inserted in the place. I find that when thus planted in moderately rich land, I can grow 20 tons of marrow to the acre easily; and when ripe they can be stowed away anywhere and will keep good for a very great length of time. In addition to their utility as a vegetable for the table, they form a most economical and excellent article, when boiled, for fattening pigs.—*JAS. CUTHILL, Florist, of Camberwell, Nov. 2.*

EMIGRATION AND COLONISATION.—"Ma," said a young lady to her mother the other day, "what is emigration?" Mother: "Emigration, dear, is a young lady going to Australia." Daughter: "What is colonising, Ma?" Mother: "Colonising, dear, is marrying there and having a family." Daughter: "I should like to go to Australia."

EFFECT OF RAILWAYS ON THE VALUE OF LAND.—It is estimated in New England that for three miles on either side of a railroad, the agricultural lands have advanced ten dollars per acre since these iron avenues to market have been opened.

LARGE POULTRY.—At a show held in England, under the direction of the late Earl Spencer, the following were the dressed weights of some of the poultry exhibited: The best turkey weighed twenty lbs. 4 oz.; aapon, 7 lbs. 14½ oz.; pullet, 6 lbs. 3½ oz.; goose, 18 lbs. 2½ oz.; couple of ducks, 15 lbs. 10 oz.