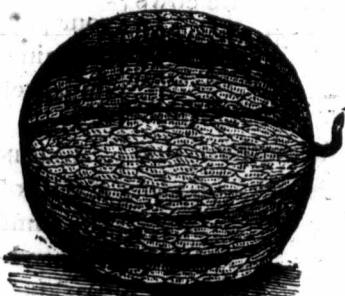


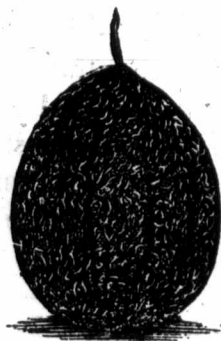
MOUNTAIN SWEET WATER MELON.



WHITE JAPAN MUSK MELON.



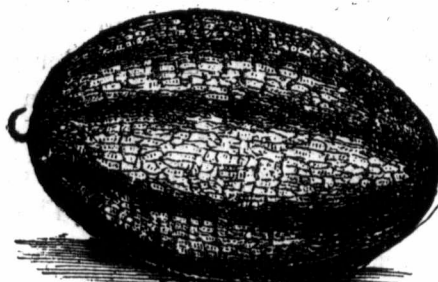
PROLIFIC NUTMEG MUSK MELON.



NUTMEG MUSK MELON.



GREEN CITRON MUSK MELON.



NETTED MUSK MELON.

**Reciprocity! Reciprocity!**

The Americans are lustily crying out for Reciprocity. They find that it is their own people who have to pay the duties and not the Canadians, and it drives trade from them. We have always been in favor of a fair trade, but do not believe in cringing or making sacrifices of honor or principle for it, although we believe Montreal and Quebec would rather have a prohibitory duty, also the Grand Trunk and our steamers would rather transport our surplus produce through our own Territory. We are personally of British birth and British at heart, still truth compels us to admit that from our experience and transactions with the Americans as a body, we have met with as independent, disinterested, honorable treatment among them, as from any body of English, Irish or Scotchmen we have ever met. There is a feeling of desired advancement on their own part, and a desire to assist and aid others to advance. With too many British there is a desire to pull down, or trample down any thing or any person.

We extend our hand cordially to our American friends, and say there is room for two canoes to be paddled on our Lakes and Rivers, the Eagle may paddle one, and the Lion may paddle another. We never heard of a Lion

eating an Eagle, nor an Eagle picking out a Lion's eyes, and do not expect to see any conflict between them.

We saw the above Engraving in the American Farmer, which is one of the numerous excellent agricultural papers that are published in the States, many of which are regularly received at our office. We believe we are on as friendly terms with them and their editors as any other publication in this Dominion. We wished to give our readers a proper idea of the best kinds of fruit as well as of stock, grain and roots, and as engravings have cost us immense sums, we wrote to the editor, enquiring if he would exchange with us. We immediately received this and another cut yet to appear, with the following brief and kind remarks:

FRIEND WELD:—Enclosed please find receipt for cuts, forwarded this day. Hope they will reach you in good order.

Shall be pleased to receive any samples of grain, or anything else for exchange in our office, and shall be pleased to reciprocate as opportunity occurs. Wishing you great success in your undertaking.

I remain, yours truly,

JOHN TURNER.

The "American Farmer," is a monthly journal of Agriculture and Horticulture, illustrated with numerous Engravings of Houses,

Barns, Animals, Implements, &c., &c. Price \$1 a year. Rates of Advertising—\$2 50 per Square, or 25 Cents a line, per Month. Cash in Advance.

Send for the paper and you will not be a loser if you read it. You have a thicker skull or less brain than we give you credit for, unless at the end of the year you would not willingly admit it had done you more good than ten times the price of it.

We would call special attention to our prize list for June and July, on the last page of this number. Not a quarter of these Prizes are yet won. Go to work at once and gain one of them. You will never get one easier than at the present time, as but few subscribers commence at the middle of the year. Small clubs are sure to gain them now. Those that have been too late, or have been omitted in other awards, please give notice to us at once, and we will allow them opportunities in competition for this prize list.

**HOUSEKEEPING IN THE COUNTRY.**

Yesterday morning when John came in to breakfast, he said he thought the hams were smoked sufficiently, so after the morning's work was over, we prepared to put those away that we wished to keep for summer's use. John brought them into the kitchen and cut each one in slices just as preparing them for the table, "Grandma trimmed each slice neatly and I mustered all" the frying utensils the stove could accommodate and commenced cooking them. When nearly done, I removed them to a stone jar, (I like six gallon ones with strait sides the best) and pack them as closely as possible, adding the gravy as it accumulates, until the jar is filled. If the hams are good there will be nearly gravy enough, but before I cover the meat with it, I put on a plate small enough to go inside the jar and put a weight on it and let it stand over night; this presses it down compactly so that it does not need so much to fill the jar. In the morning, I melt some lard and pour over, it must be at least an inch deep over the top of the meat. Whenever I wish to use any, I scrape on one side all the lard, take out what I wish and then replace the lard very carefully, so that every part is well covered. It only needs to be warmed quickly over a brisk fire, to be ready for the table. For broiling, I have some nice hard, wood coals with the gridiron hot over them, scrape off all the gravy that adheres to each slice, lay it in the iron, let it lie a minute or two, turn it, and if the fire is right in five minutes you can have it smoking on the platter, put a little butter on each slice and you will have a dish fit for any farmer's table. It is some work to put away hams enough for the use of a good sized family, but in my estimation, the house keeper is well