

inoes had been previously introduced by Humphries and Livingston, if we mistake not, but Jarvis imported them by the ship-load and acquired a fortune by the venture.

He had a large farm in Wethersfield, Vt., where he placed his flocks, from which the early Merino flocks of Maine were derived, and which, after all, have proved as profitable as any derived, more recently, from other sources.

He died on the 21st of last month, of paralysis, at the good old age of 89 years.—*Maine Farmer, (February).*

**QUALIFICATION FOR A RIFLEMAN; AND A FEW HINTS TO GENTLEMEN OF THE RIFLE CORPS.**—No man can feel more secret exultation than the well-trained pedestrian, confident in his speed, secure in his aim, and un baffled in his science.

Steady, very steady, should his hand be, and at times wholly without a pulse.

Wary and circumspect, never going rashly to work. Patient under suspense, calm and unruffled in moments of intense interest; keeping all sensations under rigid control, not suffering them to interfere with his equanimity, or to disturb the coolness and self-possession which at such moments are more than ever necessary to his operations.

That he may preserve in all their due vigour and steadiness these indispensable qualities, he should add to them, in hours of leisure and refreshment, the further grace of temperance and moderation.

When the nerves are unsteady the rifle begins to betray a want of fixed purpose and resolution; it does, as it were, vibrate considerably. Under these circumstances the balls are apt to take any untoward direction, such as are wholly unlooked for. Very wanton courses they will sometimes take.

Ye, who eat long like your mothers, and fast like your fathers—ye, believe me, had much better remain at home with your household goods, and cultivate decisive apoplexies. Everybody will tell you how well you look; so let out your waistcoats and your waistbands most amply, my much-cherished friend; eat, drink, and be happy; or, if the god of war be warm within you, if so great, such an extinguishable ardour burns in your bosoms, arrange yourselves, I pray you, in an ample punt on a domestic fish-pond, with a rod, a line, and that admirable contrivance the float; but let not your obese fingers aspire to dally with a rifle.

Tell me, now, could you hit any given acre of land at fifty paces? I should rather think not. As for a rifle, then, have noth-

ing to do with it, I beseech you, my good fellow, lest it should go off unadvisedly.

After all, we doubt not your resolution to attack the foe, for we have had a very high opinion of the courage of a well-fed man ever since we heard the story that Wilkes delighted to tell of Alderman Sawbridge, which for your satisfaction we will recount:—

The Alderman was induced to go hunting, a sport that was novel to him; and having some sort of indistinct idea that danger was connected with it, he went forth in the uniform of the City train-bands, to which he belonged. Being told that the hare was coming his way, he boldly laid his hand on the hilt of his sword, and replied, with perfect self-possession, 'Is he, sir? Let him come!'—*Scrope's Art of Deer-stalking.*

**RECIPE FOR IMPROVING CIDER.**—Let the new cider from sour apples (sound and selected fruit is to be preferred) ferment from one week to three weeks, as the weather is warm or cool. When it has attained to lively fermentation, add to each gallon, according to its acidity, from half a pound to two pounds of white crushed sugar, and let the whole ferment until it possesses precisely the taste which it is desired should be permanent.

In this condition pour out a quart of the cider, and add for each gallon, one quarter of an ounce of Sulphite of Lime, known as an article of manufacture under the name of *Anti-Chloride of Lime*. Stir the powder and cider until intimately mixed, and return the emulsion to the fermenting liquid. Agitate briskly and thoroughly for a few moments, and then let the cider settle. The fermentation will cease at once. When, after a few days, the cider has become clear, draw off and bottle carefully, or remove the sediment and return to the original vessel. If loosely corked, or kept in a barrel on draft, it will retain its taste as a still cider. If preserved in bottles carefully corked, which is better, it will become a sparkling cider, and may be kept indefinitely long.

**THE OTTAWA VALLEY.**—Mr A. J. Russell describes the immense extent and capabilities of the Ottawa Valley as follows:—"The Ottawa and its tributaries drain an area of about seventy-seven thousand square miles. Of this great region, about one-sixth part is surveyed and organized into townships and signiories; the operations of the lumberers extend over about one-sixth more, and the remaining two-thirds are comparatively unknown. Were the whole peopled in the same proportion to the area as Scot-