

the cost of preserving the carcase of a bullock was from 2s. to 3s.; that two men could preserve as many carcasses as fifty men could slaughter; and that the cost of apparatus to slaughter and preserve one hundred bullocks a day would not exceed £10,000. The cost of conveyance of the package of meat referred to, which weighed about 400 lbs., was stated to be £2 7s. 6d., which was accounted for by its being brought by a mail steamer, the freight of which was much higher than that ordinarily charged by trading ships. Professor Gamgee believed, from inquiries he had made, that the cost of transit would be considerably under a half-penny per pound. With reference to the prime cost of the meat, of the quality of that sent from New York, Mr. Hardwicke said it probably cost within 1d. per pound in that city of what it could be bought for in this country; but, he added, in the event of the process succeeding, the supply of meat would be obtained from much cheaper markets. He was informed, he said, that in Kansas a bullock in condition for killing could be purchased for £1, and to that had to be added the 3s. for curing, and the cost of conveyance to this country. That would enable the meat to be sold at 3d. or 4d. per pound here, and leave a good margin of profit to the adventurers.

Mr. Michael observed, that working out the £10,000 capital for setting up an establishment of the capacity stated, the cost would be 3s. 4d. for slaughtering and preserving a carcase of beef. That would leave 6 per cent for interest and depreciation. On the general question as to the probability of the meat reaching this country in such a condition that people would eat it, and also on the commercial prospects of the matter, Mr. Hardwicke had expressed a favorable opinion, and a desire to see the experiment carried out on a sufficiently large scale to test the success of the process, both scientifically and commercially.

The committee recorded their opinion that the beef and mutton produced that day was untainted and well preserved. Some members detected an acid taste in the beef, and others noticed nothing peculiar. The mutton was pronounced to be slightly flat. It was, however, the opinion of the committee, that the mutton exhibited was an inferior quality of meat.

THE ROSE, THISTLE AND SHAMROCK.

Chambers's Journal gives the origin of these national emblems, as follows:

THE ROSE OF ENGLAND.

In the early part of the reign of Henry VI., about the year 1460, a few noblemen and gentlemen were discussing who was the rightful heir to the English crown. After a time they adjourned to the Temple Gardens, thinking they would be more free from interruption. Scarcely, however, had they arrived when they perceived Richard Plantagenet approaching. Unwilling to continue the conversation in his presence, a great silence ensued. He, however, asked them what they had been so anxiously talking about when he joined them, and whether they espoused the cause of his party or that of the usurper Henry of Lancaster, who had filled the throne. A false and absurd politeness preventing their making any reply, he added, "Since you are so reluctant to tell your opinion by words, tell me by signs, and let him that is an adhe-

rent of the House of York pull a white rose as I do." Then said the Earl of Somerset, "Let him who hates flattery, and dares to maintain our rightful king, even in the presence of his enemies, pull a red rose with me." When Henry VII., married Elizabeth of York, the rival houses were blended, and the rose became the emblem of England.

THISTLE OF SCOTLAND.

In the reign of Malcolm I., in the year 1010, Scotland was invaded by the Danes, who made a descent on Aberdeenshire, intending to take by storm Staines Castle, a fortress of importance. The still hour of midnight was selected as the time for commencing the attack. When all was ready, and there was a reasonable hope that the inmates of the castle were asleep, they commenced their march. They advanced cautiously, taking off their shoes to prevent their footsteps being heard. They approached the lofty tower, their hearts beating in joyous anticipations of victory. Not a sound is heard from within. They can scarcely refrain from exclamations of delight, for they have but to swim across the moat and place scaling ladders, and the castle is theirs! But in another moment a cry from themselves rouses the inmates to a sense of their danger, the guards fly to their posts, and pursue the now trembling Danes, who fly before them. Whence arose this sudden change of affairs? From a very simple cause. It appears that the moat, instead of being filled with water, was in reality dried up and overgrown with thistles, which pierced the unprotected feet of the assailants, who, tortured with pain, forgot their cautious silence and uttered the cry which had alarmed the sleeping inmates of the castle.

SHAMROCK OF IRELAND.

One day St. Patrick was preaching at Tara. He was anxious to explain the doctrine of the Holy Trinity. The people failed to understand and refused to believe that there could be three persons and yet but one God. The holy man paused a moment, absorbed in thought, and seeing a shamrock peeping from the green turf exclaimed, "Do you not see in this simple little wild flower how three leaves are united into one stalk?" His audience understood without difficulty this simple yet striking illustration, to the inexpressible delight of St. Patrick. From that day the shamrock became the national emblem of Ireland.

ATTAR OF ROSES.

At Umritsur I first found myself in the true East, the East of myrtles, roses, and veiled figures with flashing eyes—the east of the "Arabian Nights," and Lalla Rookh." The city itself is Persian rather than Indian in its character, and is overgrown with date palms, pomegranates, and the roses from which the precious attar is distilled. Umritsur has the making of the attar for the world, and it is made from a rose that blossoms only once a year. Ten tons of petals of the ordinary country rose (*Rosa centifolia*) are used annually in attar making at Umritsur, and are worth from £20 to £30 per ton in the raw state. The petals are placed in the retort with a small

quantity of water, and heat is applied until the water is distilled through a hollow bamboo into a second vessel, which contains sandal-wood oil, a small quantity of pure attar passes with the water into the receiver. The contents of the receiver are then poured out, and allowed to stand till the attar rises to the surface, in small globules, and is skimmed off. The pure attar sells for its weight in silver.—*Greater Britain.*

THE CATTLE PLAGUE.

In the March number of the *American Stock Journal* is a long and valuable article by Prof. John Gamgee on the Lung Plague in Cattle. Of all the cattle diseases pleuropneumonia is in the long run the most destructive, because the most insidious and the least likely to rouse a people to united action for its suppression. To ignore its presence is, however, to insure that the cattle mortality of America like that of England will be at least doubled in a few years' time. Rational means, energetic action, and earnest cooperations between the different States and the central government may, with a moderate expenditure now, save many millions annually in the not distant future.

There are at present no proper restrictions on the sale of infected stock, and in another year or two, unless some definite and immediate action be taken, the disease is likely to find its way in so many parts of the country that its eradication will be almost a matter of impossibility.

The Editors of the *Journal* being extensive breeders and dealers in cattle, have printed an edition of over half a million copies for gratuitous distribution among our Farmers. We hope all will avail themselves of this generous offer and send for a copy. Address.

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COOKERY.

TO PREPARE FOWLS FOR COOKING—Professor Blot, in his lectures on cooking, gives the following directions for preparing fowls:—Never wash meat or fowls. Wipe them dry if you choose, and if their is anything unacceptable it can be sliced off thinly. In cooking a chicken whole, no washing is to be done, except the gall-bladder be broken, when it is best to cut the chicken up and wash it thoroughly. Again, in cleansing chickens never cut the breast; make a slit down the back of the neck and take out the crop that way. Then cut the neck bone close, and after the bird is stuffed the skin of the neck can be turned up over the back, sewed down, and the crop will look full and round. Further, the breast-bone