

PLAIN RICE PUDDING.—Wash a quarter of a pound of rice, put it into a stew-pan with a pint and a half of milk, three ounces of butter, three ounces of sugar, lemon-peel; simmer till the rice is tender, add two eggs, previously well beaten, mix quick, put in pudding; bake half an hour, or till set.

SUET PUDDING.—Put into a basin half a pound of chopped suet, a pound of flour two eggs, a teaspoonful of salt, quarter of pepper, nearly half a pint of water. beat all well together: put into a cloth: boil one hour and a half.

OX-TAIL SOUP.—Cut them at the joints, adding one pint of water for two small tails, simmer for three hours, add one carrot, 2 turnips, one table-spoonful of flour.

OX-CHEEK SOUP.—Boil half a large cheek for twenty minutes in two quarts of water, to set it: take it out, cut it into thin slices, boil three hours.

LARGE RABBITS.—Put into a one gallon pan a rabbit, cut into about eighteen or twenty pieces: peel eight onions, twenty potatoes cut into thin slices; also a half a pound of bacon cut into dice, season with salt and pepper; then place the meat and potatoes in layers, add nearly a pint of water; cover over and bake two hours.

A CHEAP SOUP.—Two pounds of lean beef, six onions, two carrots, one large turnip, one cup of Scotch barley; this quantity will serve six persons.

POTATO SOUP FOR SIX PERSONS.—Peel and wash four pounds of potatoes, when boiled strain and mash them, add two large onions, previously boiled, to the washed potatoes, then put a quarter of a pound of butter, or good beef dripping, pepper and salt, pour over the whole as much boiling water as will be necessary for the family dinner, give it one boil up, and it is done; this soup makes a good meal without any meat.

COW HEELS.—Boil them four hours, or till quite tender, and serve them up with melted butter, and mustard and vinegar. Or cut them in four parts, and dip them in butter and fry them brown; fry onions, if you like them, and serve round; send melted butter, or gravy, in a boat.

TRIBE may be stewed with milk or water, or both, and onions, till tender; and served in a tureen with melted butter and mustard for sauce; boil it about half an hour. Or fry in it small slices dipped in butter. Or stew the thin part, cut into bits, in gravy; thicken with flour and butter, and a little ketchup.

PEAS SOUP.—Take a fresh rump bone broken to pieces, or a coarse piece of beef, and a pint and a half of split peas; set it on the fire, let it boil, and skim it well; then put in three onions sliced, two turnips, one carrot, and three heads of celery, cut small, with a sprig of sweet herbs; boil it slowly four or

five hours; season with pepper and salt to your taste; put it in a tureen, send it to table with slices of bread toasted brown, and cut into bits about an inch square, on a plate, and some dried mint rubbed very fine.

GOOD PLAIN GINGER BREAD.—Mix three pounds of flour with four ounces of moist sugar, and half an ounce of pounded ginger; warm one pound and a quarter of treacle, and melt half a pound of fresh butter in it; put it to the flour, and make it into a paste; make it into nuts or cakes, or bake it in one cake.

POTATO ROLLS.—Boil three pounds of potatoes; brise and work them with two ounces of butter, a little salt, and as much milk as will make them pass through a colander. Take half a pint of thick yeast, and half a pint of warm water, and mix it with the potatoes: then pour the whole upon five pounds of flour; knead it well; if not of a proper consistence, put a little more milk and water; let it stand before the fire an hour to rise; work it well and make it into rolls.—Bake them about half an hour in an oven that is proper for white bread; they eat best when toasted and buttered.

SAND CAKE.—Take one pound of butter and beat it to a cream, yolks of eight eggs, mix one by one in the butter, one pound of fine white sugar, grate the rind of a lemon, one pound of sifted flour, stirred in one way only, mix all well together for half an hour; then take the white of the eggs and beat them to a stiff froth, mix it in gradually; grease the form or pan and grate cracker around it, put the batter in and bake it in a moderate oven; when done, put sugar or icing over it.

JUMPLES.—Take one pound of butter and work it to a cream, then take a pound of sifted flour, one pound of fine sugar, and four eggs well beaten, and mix all together, drop them with a fork on a greased tin: you can add a little more flour to the dough and roll them out with sugar, instead of flour.

LITERARY NOTICE.

First Lessons in Scientific Agriculture for Schools and Private Instruction. By J. W. Dawson, L. L. D., F. R. S., Principal of McGill University.

Principal Dawson has done good service in the cause of agricultural progress in British America, in preparing this excellent Manual. It is a carefully arranged work of 200 pages, embracing much useful information, both of a scientific and practical kind, and we know no more pleasant or profitable exercise that a farmer can undertake than to go over its various lessons in their systematic order, with his boys during the winter evenings. He will benefit by the teaching and they will benefit by the instruction. Why is it that so many of our young men become disgusted

with farming, and take the earliest opportunity to leave the farm and all its prospects of peaceful industry which their fathers have been toiling for? Simply because they have acquired the manual art of agriculture, and have become acquainted with all its drudgery, without being taught its science and its philosophy, or having any opportunity of acquainting themselves with its rich and varied literature, or otherwise acquiring an interest in the subject. A farmer ought to be a chemist, a naturalist, a physiologist, and without a man of letters; farmers are rapidly becoming so now in England and Scotland; too many imagine that they merely require a pair of hands and the capacity to drive a hard bargain. Dr. Dawson's work has been judiciously selected for use in our schools, and much benefit is to be anticipated wherever it is introduced.

ANSWER TO CORRESPONDENTS.

J. M.—The Board has made no arrangements for supplying clover seed to Societies. J. M. further enquires for 10 bushels of the best improved Spring Wheat, and two one-year old Bulls, (breed not stated. Ayrshires or Devons would probably answer best.) Any farmer having such to dispose of will please send description and prices to the Secretary of the Board of Agriculture.

R. A. J. asks for the address of some person in Annapolis county who has for disposal breeding cattle suitable for an Agricultural Society. We shall feel obliged for the information desired.

After the abstract of Reports of Societies which appears in the present number was in type, Reports were received from the following Societies, which contain materials that will be used in next number:—Shubenacadie Agricultural Society, Newport Agricultural Society, North Shore Agricultural Society, Co. Victoria, Lower Musquodoboit Agricultural Society.

Communications for this Journal are to be addressed to the Secretary of the Board of Agriculture, Prof. Lawson, Dalhousie College, Halifax.

Letters containing lists of Subscribers and subscriptions are to be addressed to Messrs. A. & W. Mackinlay, Granville street, Halifax.

The Journal of Agriculture

—is published by—

A. & W. MACKINLAY,

No. 10, Granville Street,

HALIFAX, NOVA SCOTIA.

TERMS OF SUBSCRIPTION:—

Fifty Cents per annum—payable in advance. A limited number of Advertisements in connection with Agriculture will be inserted on application to the Publishers.