

## British Cleanings.

We learn from a British exchange that "the death of Peter Joseph Lenne, one of the most distinguished horticulturists of Germany, and the founder of the modern German School of Landscape Gardening, is just announced. He was born in 1789."

**DISEASE AMONG BEES.**—The *Farmer* (Scottish) contains the following: "A contagion has broken out in the beehives of certain districts in France. A distinct sort of infusoria fastens on the honey-worker, and multiplies on his body with such rapidity that death ensues in a few hours. It has been ascertained that the germs of these animalculæ are found on certain shrubs, particularly on the *helianthus amarus*, which it is of vital consequence to extirpate from the vicinity of bee-hives."

**A HOUSE OF PRINCIPLE.**—Mr. Smiles, in his *Lives of the Engineers*, relates the following: "It is a remarkable circumstance, that nearly the whole material employed in the building of Waterloo Bridge was drawn by one horse, called 'Old Jack,' a most sensible animal, and a great favourite. His driver was, generally speaking, a steady and trustworthy man, though rather too fond of his dram before breakfast. As the railway along which the stone was drawn passed in front of the public-house door, the horse and truck were usually pulled up while Tom entered for his 'morning.' On one occasion, the driver stayed so long that 'Old Jack,' becoming impatient, poked his head into the open door, and taking his master's coat collar between his teeth, though in a gentle sort of manner, pulled him out from the midst of his companions, and thus forced him to resume the day's work."

**FEMALE PEDESTRIANISM.**—A lady writes to the editor of the *London Field* as follows: "Two or three years ago I wrote to you praising Mr. Dowie's boots. I should like to tell your readers that I have had another tramp in a pair of them over the Mont Blanc range of Alps to Courmayeur N.E. to the foot of Monte Rosa, over awful stones, and some tolerable passes—the Col de Turlo for one—down into Italy; and, after some railroad, up through Auvergne—in all a little under 600 miles of sheer walking; and I can say, like the Israelites, that my boots waxed not old, neither did my feet swell. And if my fellow-countrywomen would but be persuaded to have their boots made the size and shape of their feet there would not be so many who 'positively could not walk more than half a mile;' nor so many to say in astonishment, as we tell our adventures and make them envious. 'My dear I wonder it did not kill you; I'm sure it would me!' I am of opinion, from experience, that more life than death accrues from the free use of our limbs."

**MEDICINAL PROPERTIES OF THE BLACKBERRY.**—"Firefly" writes to the *London Field*, as follows:—"Physicians in former days used to recommend an infusion of blackberry leaves as a remedy for hæmorrhage of the lungs; and I know it is an excellent gargle in cases of relaxed or ulcerated sore throat, and can therefore the better understand its being of service in some kinds of heartburn, for it possesses healing virtues. Many astringents are productive of heartburn—port wine, for instance, will cause it with some people. The juice of the blackberry leaf is used in village practice for the removal of tetter; the leaves are bruised, and steeped in white wine, and applied in the form of a poultice. But to turn to more agreeable recollections of the blackberry, how cooling and grateful the ripe fruit is, or rather was—for I am thinking of the days when bumble-kites, as they are called in the north, were a favourite dessert of mine:

And thou, wild bramble, back dost bring,  
To all their beautiful power,  
The fresh green days of life's fair spring,  
And girlhood's joyous hour.

as some one (I forget who now) writes."

**WINNING AND BEAUTIFUL SOUTHDOWNS.**—The *Mark Lane Express* says:—"The sheep which attracted most attention at Smithfield were Southdowns. The first prize in the class, with the silver cup for the best Down sheep, was carried off by Lord Sondes. The Elmham flock has only once been exhibited before at Norfolk, saving at foreign shows, yet the present success proves what a high character pertains to sheep bred from Henry Overman's and Jonas Webb's stock. Splendid sheep these are, with a greater size and

weight and far better backs than Lord Walsingham's, and weighing on an average only 209 lbs. per sheep. This lot we take to be the gem of the show, and while your eye and hand approve their form and mutton, if you are a judge, you are sure to admire them even if you are not. Critic or not, you cannot withhold admiration from the even character of the beauties in this pen—the exact similarity of each animal to his fellow in form, style, color expression of countenance! This alone is a rare merit, irrespective of the excellence of the individual sheep; as the feeder experiences more difficulty in securing a level set of wethers than a fowl fancier does in matching pullets for a show."

**HOW TO KNOW GOOD FROM BAD MEAT.**—The *North British Agriculturist* has the following:—"In the present state of the meat market, reliable information regarding the characters by which good and wholesome meat may be known, is valuable. Such information is very fully given in Dr. Letheby's Report on the Cattle Plague. Good meat, says Dr. Letheby, is neither of a pale pinkish colour, nor of a deep purple tint. The former is indicative of disease, and the latter shows that the animal has died from natural causes. Good meat has also a marbled appearance, from the ramifications of the little veins which surround the fat-cells; its fat, especially that of the internal organs, is hard and suety, and is never wet, whilst that of diseased meat is soft and watery, often like jelly or sodden parchment. Again, the touch or feel of healthy meat is firm and elastic, and it hardly moistens the fingers; while that of diseased meat is soft and wet, in fact, it is often so wet that the liquid matter of the blood runs from it; in which case it is technically styled 'wet.' Good meat has but little odour, and this is not disagreeable; whereas diseased meat smells faint and cadaverous, and often has the odour of medicine. This is best observed by cutting it and smelling the knife, or by pouring a little warm water on it. Good meat will bear cooking without shrinking, and without losing very much in weight; but bad meat shrivels up and it often boils to pieces."

**SUBSTITUTE FOR BEEF.**—The scarcity and dearth of meat, arising from the wholesale destruction of cattle by the Rinderpest, have had the effect of directing the attention of the British public to other sources from which a supply of wholesome food may be obtained. We extract the following from an able paper on the subject, which appeared in a late issue of *The Farmer* (Scottish):—"Notwithstanding the scarcity of animal food, the public rebel, with a pertinacity somewhat marvellous, any attempt to introduce an aliment which is of a suspicious character. Before they ever take kindly to jerked beef, they must have a guarantee of its genuineness, and must properly be convinced that it is a sound and wholesome article of dietary. Popular prejudices will then disappear before practical benefits and truth. A most laudable effort is now being made to carry out this object, and which is deserving of every encouragement and support. A number of gentlemen have formed themselves into a limited liability company, having ascertained the best method of curing meat, and also of preserving it in a raw state—the first process being by salting, drying, and the injection of pure brine and nitre; and it is within the range of possibility to keep the meat even perfectly fresh, by depriving it of oxygen, either by a chemical process or the application of an air-pump. It is proposed that boxes of this palatable meat, both beef and mutton, should be submitted to careful examination by duly qualified parties. The extract of meat, or soup tablets, have also recently been brought before the public, and is regarded by the faculty as the most nutritious of viands, and can be only purchased at the present time at a very high price. It is composed of the pure juice of the meat, its restorative qualities are very great, whilst the system of preparing it enables it to be kept for any reasonable length of time, and under almost any circumstances. The curing and importation of these preserved foreign meats should be, at first, under governmental or some official control, so that the public may be protected from the attempts of the unprincipled to foist carrion upon the market to serve their own nefarious ends. The persons owning the saladeros or salting places, in South America, in turning to account the millions of cattle at their command, must be supplied with the appliances to enable them to do so efficaciously and well. This can only be accomplished by the combination of capital and collective effort. In this limited liability age, when financial associations are springing up with a celerity truly marvellous, and are, moreover, realizing the most astounding profits, to what branch of the national economy can they turn with such a certainty of golden results?"

## The Household.

### Homedale Farm.

#### PLOUGHING.

PETER had been busy with the plough for some time before the arrival of the family at the farm, and considerable progress had been made in preparing land for spring crops. One of the first jobs assigned him after the removal, was breaking up the ground selected for the kitchen garden, and for an extension of the orchard; for Mr. Perley not only intended to renovate and graft the old trees, but plant a number more. As the hurry of spring work was now on, a second hand and another team became needful. Both Peter and the newly-hired man were directed to harness up their teams, and be in readiness for the garden and orchard ploughing. As the children might naturally be expected to take an interest in the preparation of the ground intended for such uses, Mr. Perley deemed it a good opportunity to give them a little instruction about ploughs and ploughing. So while the men were getting their teams in order, he and the young folks betook themselves to the scene of operations. "Charley," said Mr. Perley, "get a spade that we may examine how deep the plough has gone heretofore, and see what condition the soil is in." Charley accordingly brought a spade, and began to dig straight down into the earth. The first five or six inches were of light, yellowish, sandy loam streaked with dark mould or remains of decayed plants and manure. Below was hard pan, showing that the ground had never been stirred to that depth. On digging into the hard, compact earth, it had a very barren, hungry appearance. "These few inches of good-looking soil on the top of the ground," said Mr. Perley, "are too shallow a bed for growing superior crops, we must stir the earth to a greater depth. Mr. Turnberry didn't know he had another farm lying underneath the one he has been tilling so long." Why, how can that be? asked Charles. "If the soil be loosened and enriched twice its present depth," replied Mr. Perley, "it will yield double the increase it has done in the past. If one acre be thus made to produce as much as two formerly did, is not this finding a new farm under the old one?" "O yes, I see it now, papa," said Charles. "This matter of deep tillage," continued Mr. Perley, "is very little understood by farmers. Most of the ploughing done by them is mere surface scraping. They go down five or six inches, and leave all below untouched, as if the soil ten or twelve inches below the surface were good for nothing. There are many excellent farmers in England; but even in that country, the celebrated Mr. Mechi says, he believes four inches (solid) is the full average depth of ('the British agricultural pie-crust,') as he calls it, in which plants are to grow, whose roots, if permitted, would go down several feet. The roots of strawberry plants and grape vines have been known to descend several feet in search of food and moisture. Some common vegetables will go down equally far, if not farther, provided they have the chance. A gentleman in England, Dr. Dixon, of Rivenhall, once pulled up a parsnip with a root 13 feet 6 inches long, and notwithstanding its great length, there was still a piece left in the ground. This famous parsnip grew in a bank of earth 20 feet deep, that fell over loosely when excavated. In growing root crops, deep cultivation is very important. In a four-inch 'pie-crust,' they are very small compared with what they are in a rich, deep bed of earth." "How can we get farther down into the hard-pan?" asked Charles. "There are several ways of doing it," replied his father. "We can put a common plough a little lower into the ground every year, and so gradually deepen the soil. An inch more every time would in a few years double the depth of the seed-bed. This is a very good way of gradually deepening the soil of a farm. Turning up