MEAT FOR CHILDREN.

PHYSICIAN gives us some sensible philosophical suggestions on this subject. Whether our readers agree with him or not, it will do no harm if they think of the matter a little:

"Parents who give their children, under ten or twelve years of age, a meat diet, commit a vital error. The great mortality among children of tender age is, in my opinion, mainly attributable to ignorance on this point. A healthy infant or child glows with animal heat. His little vital machinery, fresh from the ingenious hands of nature, is full of life, electricity, and animation. At birth his palpitating little heart contracts from 130 to 140 times per minute. At the age of three his pulse is above ninety, while that of an adult ave-

rages seventy-five. Is it not, then, manifestly wrong to give him a stimulating diet? In rigid winters, the indigent mother sometimes freezes to death; not so the babe in her arms. Who cannot call to remembrance some instance in illustration of this remark? They are full of electricity; to augment in them that active element is simply to inflame the blood and render them susceptible to positive diseases. What I mean as positive diseases are fevers, bowel complaints, croup, water on the brain, &c. Hence their diet should be plain and nutritious-not stimulant. Vegetable food is the best adapted to the nourishment of their little bodies, and keeps their blood pure and healthful, while flesh generates large quantities of carbonic acid gas, which contains 72 parts of oxygen in 100."

31,360 lbs. butter sold for..... 13,344.21

COMMERCIAL REVIEW.

PROCEEDS OF CHEESE AND BUTTER FACTORY.

"Alanson Slaughter," our Orange Co. occasional correspondent, writes, that "the dairy products of that county comprise five-sixths of the farm products, and hence the problem to be solved is, how shall dairy husbandry be conducted so as to derive the greatest net income? With farmers located on the line of the Erie R. R., where milk can be sold or made into butter and cheese, the factory system exerts a wholesome influence, as they can send the milk, or as much cream as the market demands, or convert it into butter and cheese as may be most profitable. Those who are far from the R. R., adopt the system of converting milk into butter and cheese exclusively, and that has been my practice, and I think I was the first to make that experiment exclusive of the sale of milk and cream.

I herewith enclose you a condensed statement of the business of our factory this year, but have not time to give an elaborate statement of the general management of our system, it being one which requires so much variation to secure good and uniform articles, that no theory can be written which would prove an infallible guide to a practitioner:—

| DI PRO (/ alian aliana (/ | 11.050.00 |
|--|------------------------|
| | 11,659.08 |
| 5,908 " whole milk cheese | 1,065.44 |
| Hogs, whey and sundries | |
| in the state of th | |
| \$2 | 9,116.03 |
| Less expense: | , |
| Hogs and other materials\$1,758.93 | |
| nogs and other materialspi, 156.55 | |
| Labor | 3,235.33 |
| Net proceeds \$ | 25,888.70 |
| net proceeds | 20,000.10 |
| PRICES CURRENT. | |
| \$ | c. S c, |
| ASHES-Potper 100lbs 5 90 | |
| Pearl " 7 70 | a 780 |
| FLOUR—Super. Extra per bbl. 196 lbs 9 00 | a 950 |
| Extra8 50 | |
| Fancy | |
| Western Wheat | a 6 65 |
| Canada No. 1 | |
| United States | None |
| Fine 5 78 | |
| Middlings5 00 | |
| Pollards 4 50 | |
| OATMEAL per 200 lbs.4 50 | a 4 80 |
| WHEAT—per 60 lbs— | |
| Wheat (U. C. and U. S. White) | None. |
| U. C. Spring, No. 1 1 50 | a 152 |
| Do. No. 2 | None. |
| Red Winter | None. a 150 |
| Do. No. 2 | a 150 a 000 |
| Extra Milwaukie0 00 | a 000 |
| Chicago Spring, No. 1 1 4 | a 150 |
| Extra Milwaukie | None. |
| BARLEYper 48 lbs.0 60 |) a 067 |
| (IATS per 32 108.0 34 | k a 025 |
| rEAS—Whiteper 60 lbs.0 78 | |
| INDIAN CORN, per 56 lbs.0 5 | 7 a 0 60 |
| PROVISIONS—per brl— Pork, Mess | 1 - 0r 00 |
| Prime Mess (new)20 0 | 0 a 25 00 0 a 20 50 |
| Prime | 0 |
| BEEF-Prime Mess per bbl.17 0 | a 00 Cu |
| BEEF—Prime Mess per bbl.17 00 | a 00 30 |
| BUFFER-1st quality 00 2 | L a 00 26 |
| 2nd quality 0 2 | 2 a 023 |
| Inferior 0 1 | 9 a 0 21 |
| CHEESE 0 1 | 5 a 0 16 |
| | |