

God shed abroad in their hearts by the Holy Ghost,' the matter of duty is palpable and pleasant to their spiritual taste. Their 'hearts being enlarged' by removing the shackles of unbelief and corruption, they 'run in the way of God's commandments,' and are more sensibly quickened by meditations on his covenant-kindness as a reconciled Father, than impelled by the rigorous effect of his authority as a Lawgiver. —In a word, they obey his will in the spirit of children, rather than of servants. —Nevertheless, the proper ground and formal reason of obedience and holy walking with God, are drawn from their condition and obligation as creatures. And, with whatever readiness and zeal any service is performed, unless there be therein an exercise of faith acknowledging the authority of the Divine will as well as the exercise of love under a sense of benefits received, it is not properly an act of obedience directed to the glory of God; which we are required as Christians to regard in all things, as the reason and scope of all our actions. Matt. vi. 10. Chap. vii. 21. Rom. xii. 2. Eph. v. 17. 1 Thess. iv. 1—4. —*W. Bennett.*

DISEASED THROATS.—By request, experience, and a consciousness that it may be of use to others, especially to some of our brethren in the ministry, I am induced to send you a recipe for chronic inflammations in the throat. It has also (most probably) saved from death many children afflicted with sore and cankered mouths. I will give you directions for proportioning ingredients for one quart when combined:—Take as much as could be pressed into a four-quart measure of the bark of dogwood; (it is sometimes called black maple—the bark is striped with green;) put it into a clean iron kettle, and add six or eight quarts of water; boil it to less than a quart; strain it as clean as possible; put it into a decanter, or something that will keep it from the air; add a pound of loaf sugar, a bit of alum nearly as large as a small sized hen's egg, burned dry and pulverized; add a gill of the first proof brandy for its preservation; then shake it thoroughly together.

Directions for taking it:—Use it as a wash or gargle two or three times a day. Swallow but little of it, for it will create costiveness.

P. S. The majority of cases among the clergymen within the circle of my acquaintance which originated from catarrh is removed, for the accomplishment of which Marshall's catarrh snuff is recommended.

Yours, in haste, JOSEPH HARTWELL.
Milford, Nov. 11. *Christian Advocate and Journal.*

THE POWER TO SUFFER GIVEN BY THE GOSPEL.—In the Gospel the power of God is employed to sustain. The passive power thus given to man, the power to suffer, is as illustrious as any other of its displays in the heart and experience of man. And here I refer not to the power to suffer reproach, to be martyred for truth, and not accept deliverance on terms which would dishonor Christ and defile the conscience. I know it may be said, that philosophy may defy scorn; but even here, Will philosophy teach to love the scorner?—That natural heroism may submit with dignity to unjust death; but will it excite me to pray for the murderer? It is, however, to ordinary instances that we refer; ordinary as to frequency, extraordinary indeed as to character;—to the thousands of sufferers now in pain, poverty and oppression, who, strengthened by this mighty power, are meekly dumb under the hand of God, heavy as it may press upon them; they are "silent, for it is the Lord's doing." —*Richard Watson.*

The Domestic Economist.

INDIA rubber is an excellent substitute for leather in constructing valves for pumps.

To prepare husks for mattresses, strip the husks from the ear, cut off the "stub shot" ends with a pair of shears, and draw them repeatedly through a hatchel, and they will be fit for use.

Every gate post on the farm should have a small hole bored into it, to be filled with grease and plugged up to grease the latches and hinges. Want of grease is often observed, but from not having it at hand is generally never applied.

Door latches often work unpleasantly and with difficulty from a want of oiling. A few drops upon them will in such cases operate like magic.

Fit your wood house in the winter with cut wood, and touch none of it till next summer, at which time, by becoming dry, it will be worth twice its present value, and there will be no interruption to other work in procuring fuel.

A most excellent application to diminish friction in carriage wheel boxes is a mixture of grease or soft tallow with pulverized soapstone. Blacklead substituted for the soapstone is next best.

Wood which proves troublesome by snapping on the fire, may be rendered harmless by turning the stick with the heart inwards, when all the snapping will be toward the back of the fire.

Hay-racks for feeding animals are best when placed in a vertical position, instead of inclining outwards; as in the former case, there is less liability of the hay being wasted, the heads of the animals will not become filled with hay-seed, and their breath will not ascend and render the hay offensive.

To keep up a window sash at any desired height, bore a few holes into each side of the sash, or of the window frame, and insert in them common bottle corks, allowing them to project about one-fiftieth of an inch. The elasticity of these, and their pressure, will accomplish the desired object.

To extinguish a chimney on fire, the great object is to stop the current of air upwards through it. In some tight houses this may be effected in a great measure by shutting the doors and windows, but best by putting out the fire in a fireplace, and closing it with the fireboard.

Ink spots on the pages of a book may, if fresh, be entirely removed by a solution of oxalic acid, washing it afterwards with water. Old ink spots may be partially removed. As oxalic acid is a poison, it must be used carefully.

To make an excellent durable water proof grease for boots, heat a pound of tallow in a two quart iron kettle, or skillet, put in it six ounces of finely shaved India rubber, and continue the heat until it is thoroughly dissolved. A little beeswax added is an improvement. Old over-shoes may be used for the India rubber. Boots thoroughly greased with this composition will completely preserve the feet from moisture though exposed a whole day to melting snow.

To close cracks in stoves through which fire or smoke penetrates, apply, while the stove is hot or cold, a mixture of common salt and fresh wood ashes, made into a paste with water. —*American paper.*

HAMS.

No part of a swine is more valuable, or furnishes better eating, than the ham; but the value of this article is very frequently destroyed by the injudicious manner in which it is pickled, or still more frequently by the manner in which the essential process of smoking is performed. So far as our experience extends, the best pickle for hams is the one described in a former volume of the Farmer, called the Knickerbocker pickle; but the best pickle in the world will not make good hams unless proper care is paid to the smoking. The great difficulty in smoking hams lies in their not being kept free from all moisture while in the smokehouse. Eight times out of ten, if hams are examined at the time, they will be found to be wet with condensed vapour, sometimes to such a degree as to have it drop copiously from them; and when such is the case, the ham acquires a bad taste, as if it had been dipped in pyroligneous acid, and is unfit for eating. The cause of this is to be sought in the facts that the smokehouse is usually too low, bringing the meat too near the fire; and that there is no vent for the steam-like vapour in the upper part of the building by which it can escape, and thus its condensation on the hams be prevented. The celebrated Westphalian hams are smoked in the upper chamber of four story buildings, and the fires that supply the smoke are kept in the cellars. The vapour is condensed in the passage, and the hams are always cool and dry. Heating hams in smoking them is clearly injurious, and should be carefully avoided, as should all moisture. Proper attention to these points will ensure a good article, where the preliminary steps of pickling have been well conducted. —*Ib.*