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### Correspondence.

RURAL TOPICS.

DRY CELLARS.

It is not healthy to live over wet the bottom laid in cement, with a small each! depression or conductor made around it, next to the wall, to convey the water to the drain. The cemented floor on this plan should raise an inch or two from the walls to the centre. This will give a dry floor, and if any water comes in through the walls it will run off into the drain immediately. After a house has been built with pantries or other apartments in the cellar, it is not easy to prevent water of these men own mortgaged farms; coming in through some inaccessible and for such men to desire to remove places, so the best way in such case is to dig a drain. But if all parts of though it be far, far away, is but a cellar can be reached with cement cases it can be cemented to be water-tight without a drain, at an cannot resist. But where can these

HOW THE WORK IS DONE.

Obtain on arrel of cement for own knowledge. Suppose they can every 100 square feet of the cellar sell out, and command a thousand of bottom, and the same of good build- fifteen hundred dollars after paying all with a great pressure, cobble stones, West," Kansas, Missouri, Iowa, or from a half a pound to two pounds in some other State. Eighty acres of weight, ought to be used, if they are land, with a comfortable house or los obtainable, as it often requires from cabin on it, can be bought for from \$5 four to six inches of stones and cement to \$10 per acre. The land is all right, to make a cellar bottom perfectly as good as "lies out of doors:" but water proof. The stones should be alas, for the surroundings. Neighbors laid in the cement, so as to increase are scarce, society is a myth; and the the thickness without increasing the poor, frail housewife, who follows her expense. Some persons first pack the husband without a murmur, pines for stones close together, then pour in friends. The children have to go two their cement and sand, called "grout" miles or farther to school : and in the so as to fill every opening to the top winter season they cannot attend of the stone. In twenty-four hours much of the time in consequence of this gout will "set," or harden, and storms. Churches are "fe w and far then a finishing coat of cement should between," and the people are generally immediately be put on over the stones. a mixture of various nations; and the The mixing of the cement should be result of all is, that many an Eastern half cement and half sand. After the farmer who goes West is unhappy and cellar bottom is finished, and the wishes himself back on his old home harden, then the walls, and piers, if where, he will not find things just to any, should be cemented up as high his mind. If one thing is better than coat need not be over an eight of an taking all things into consideration inch thick, and apply another coat of but few farmers change their resi the same thickness the next day, or dences, who are able to make a living are better than as thick as both, mak- selves by removing to a distant State. ing a better job, as the water will of. One may obtain rich Lands at a low ten find its way through a single coat. price where there is no market for FALL PLOWING.

When land is plowed in the fall and till spring without harrowing, it may be sown to any kind of spring grain, after being well harrowed, and the crops in most cases will be as good for the fall plowing. "SPECIAL OFFERS."

Farmers and their families are apt to think that all they read "in the papers" must be true, and as represented. They are not aware that thousands of scoundrels are racking their brains to discover some new method to "take in" the poor confiding farmers, and their sons and daughters. tage in making the vinegar, dividing One of the latest discoveries by these it, and putting half into each cask. I rascals, is that they can make country people believe that "every subscriber to this paper," as they word their bait, will receive some valuable "gift." or "premium," merely by enclosing casks to leak. 50 cents to \$1, for "packing and postage." I have one of these "taking" advertisement before me in which a compass," and "hunting case," and blease, accompanied be general lassitude and the stream of the consists of a considerable time, using only sufficient water to remove all traces of crying of children should not be too to the incubator, but provided with a stirring up some very light lime partial base good fat fowls. If however, button will have good fat fowls. If however, button will have good fat fowls. If however, button will have good fat fowls. If it is systemate horizontal disc, covered on the under ticles that settle last and continue. is offered as a "premium to the readsends its renovating influence to the inmost sends its renovating influence to remove an trace of the system. If it is systemated to remove an trace of the inmost sends its renovating influence to the inmost sends its renovating influence to the inmost sends its renovating influence to the inmost sends its renovation in the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the inmost sends its renovation in the influence to the influence ers of this paper," on the receipt of recesses of the system, and has relieved in

mailing." Well, the farmers' sons, who have seen but litt le of the ways of the world, bite at this tempting Water that comes in two or on opening the pack ages in which they skin under the collar is objectionable. three times a year only, and soon really expect to find a valuable gold especially in warm weather, because goes out leaving the bottom of the watch worth from \$100 to \$200! But they accumulate heat and make the cellar dry is not of much injury to a they receive something that has, per- breast tender. A better way is to family's health; but when the water haps, a dial plate upon its face, with take a piece of thick and smooth often remains in the cellar for weeks directions to set it so that it will keep leather, cut it out just the size of the or months and the bottom of it is con- "correct time," once in 24 hours, say collar, or a little wider, and let it lie stantly damp, means should be taken at noon-an article not worth picking flat on the neck and shoulders of the to remove the evil. If the cellar can up in the street, and which costs, horse. This will be still and smooth be drained that should be done, and probably, to make not over five cents on the horse's neck, while the collar

### ROVING FARMERS.

There is a class of farmers who are constantly on the lookout for a better place to go. Their farms are rulways "for sale," and they dream of lux uriant lands, in some other part of the country, which can be bought " for a song." where they imagine they would be more prosperous, and enjoy life better than where they now reside. Many condition, which the human mine expense of about \$25 for one of ordi- men go, after selling their farms, and be contented? This is a serious que

> Where the water comes in their debts, and they start for "the allowed a few days to dry, or stead. So if one goes South or any. ever comes in. This on the old place, another is worse; and as convenient. Two thin coats on the old place, that better themwhat he grows; and he may get into an unhealthy locality, and soon he may bury his wife and children, and what then ?- a gloomy world for him

as if the land were plowed under in the poorest apple making as good ingmen of Europe and Australia will the spring. Stable dung, when plow- vinegar as the best. The best casks buy all that can be spared. The ed under in the fall for a spring crop, to use are iron-bound whiskey casks, business of exporting fruit is one that as beneficial as when plowed which can be bought of liquor dealers, has been chiefly built up since 1865. under in the spring; but all kinds of second-hand, at \$1 each, holding 40 In the 11 months ending July 1st, the gallons. Any farmer who has apples fruit exported amounted in value to broad-cast in the spring, and harrow- only fit to grind, can realize more \$2.831.000. ed in, unless one sows seed with a drill money from them made into vinegar that deposites and covers the fertilizers than cider, unless they make an exat the same time. If it were not for cellent quality of cider. Fill the the great hurry that farmers are sub. casks, and put them into the cellar, ject to in our short springs, it would leaving the bungs out till spring. not be of any advantage to plow light, when they should be rolled out and loamy soils in the fall; but in conse- placed under a shed exposed to the quence of not having time, in many sun, but the casks should be shaded. cases, to plow all the land in the Leave them thus exposed till cold spring one desires to cultivate, it is weather approaches, when they should three feet long, eighteen inches high, washed butter, when properly made, a foothold. The crop is nearly ready by horse manure being the only agent desidedly advisable in some cases to go into the cellar again, and the and eighteen inches deep, made en- may have a more delicious aroma than to harvest. Here and there, in look- used. The idea of utilizing the heat plow in the fall, especially clayey vinegar will be very good at this tirely of bars. No part of it solid, washed butter, yet in nearly every ing over the field, a thistle is seen, obtainable from manure for this pursoils, which are greatly benefited by time; but if the casks are rolled out neither top, side nor bottom. Discre- every case its keeping qualities will but a stranger would never mistrust pose is no new one. In 1747, on "St. being thrown up to the action of the under the shed a second season, the tion must be used according to the be greatly enhanced by washing it. how foul the field was seventy days Martin's day," the celebrated scientist third annual report of the National self, as well as the General Debility and all frosts of winter. It often occurs that vinegar will be extra fine. If the sizes of the chickens put up. They rate what few there are Reaumur, member of the Royal Butter and Egg Association, and, a field in the spring is too wet to casks are well painted, they may be do not want room; indeed, the closer ling the butter globules are broken in will be cut before they mature seed.—

Academy of Sciences, of Paris, wrote having met their endorsement, is a decline or deficiency of vitality in the plow when the seed should go in; and set on scantlings through the summer they are the better-providing they churning, and the butter liberated. Cultivator. such land, if plowed in the fall, would in the open air, exposed to the full can stand up at the same time. Care As caseine is extremely liable to putrebe in good condition to harrow in the force of the sun, which will produce must be exercised to put up such as faction, unless these pellicles, which spring, and the crop would be better vinegar sooner than when under a have been accustomed to being togeth- are mingled with the butter as it

make, and have a barrel that has had vinegar in it, the " mother" that this cask contains will be of great advan-

strongly recommend using iron-bound casks, well painted, as those with wooden hoops are often troublesome. the hoops breaking and causing the

Miscellaneous.

Horses' Sore Breasts .- An exbait immediately, by remitting the change remarking on the chafing of required 50 cts.: and it is laughable the breast of horses, says: "The comto see how the dupes take the cheat mon practice of using pads of sheepitself moves about, and so it will prevent chafing. In addition to this let the breasts of working horses washed off every night with clean

GREASING AXLES .- On the authority

of the Carriage Monthly, more injury is done to carriages and wagons by greasing too much than the reverse. Tallow is the best lubricant for wood axles, and castor oil for iron. Lard and common grease are apt to penearound the tenons of the spokes and axles, just enough grease should be applied to the spindle to give it a light coating. To oil an iron axle. first wipe clean with a cloth wet with turpentine, and then apply a few drops castor oil near the shoulder and One teaspoonful is enough for the four wheels. Carriages are sometimes oiled so much that their appearance is spoiled by having the grease spattered upon their varnished surfaces. When they are washed in that condition, the grease is sure to be transferred to the chamois from the wheel, and from thence to the panels.

AMERICAN FRUIT IN EUROPE.-The Pall Mall Gazette remarks that the foreign demand for American fruit is now so great that Europe and Australia will take nearly all the fruit. esh and dried, (dried peaches excepted) which the United States can land in their markets in good condition. England prefers fresh fruit, and since last October has taken 396,000 barrels of apples from the United States, beginning with the latter part week, increasing in four weeks to 17.000 barrels. The average in De cember was over 20,000 barrels weekly and one week the number ran un to 28.525. These were mostly Baldwins. greenings, russets and Newtown pipoins. It is estimated that England will take an average of from 12,000 to 15.000 barrels a week for the entire season of nine months. The working classes of Germany and the working. nen and miners of Australia are the chief customers for American dried fruit abroad, but the poor people of England and Russia buy to a limited extent. As long as dried apples can be exported from New York at five or The best vinegar is made of cider, even seven cents a pound, the work-

# How to Fatten Chickens

as though there were twelve. Noth- keeping butter which has been worked other disease of the system. What is The manure is heaped partly around the fine lime particles drawn into the ing is easier than to allot them the only, is due rather to their superior natural is nearly always useful and the box, to provide sufficient warmth, pores of the shells, as they will be by proper space; it is only necessary to skill than to the merits of the system nothing can be more natural than cry- and the door is let down as a means of a kind of inductive process, and have two or three pieces of wood to they have followed.

pass between the bars, and form a par- Whatever method is adopted, it is to give them either physical or mental In this they are placed as soon as re- Care should be taken not to get too tition. This may also serve when essential that nothing but pure butter pain fowls are put up at different degrees should be allowed to remain, and all of fatness. This requires attention, the butyric acid caseine, buttermilk. or fowls will not remain fat and water, etc., must be carefully elimihealthy. As soon as the fowl is suf- nated. If intended to be used in the ficiently fattened it must be killed, as early winter, some advocate that salt ing more simple than butter making, otherwise it will not still get fat, but alone should be mixed with it; others. it will lose flesh. If fowls are intend- again, insist that it can be kept without ed for the market, of course they are being salted; but the most general or may be all fattened at once; but and successful plan is to make a con for home consumption, it is better to pound, in the proportion of two pounds put them up at such intervals as will best dairy salt, one pound refined suit the times when they are required sugar, and one pound of saltpetre for the table. When the time arrives finely pulverized; mix these well tofor killing, whether they are meant gether, and the mixture should then for market or otherwise, they should be well worked in with the butter at be fasted, without food or water, for the rate of a tablespoonful and a ha twelve or fifteen hours. This enables to the pound. There are slight variathem to be kept some time after being tions in the proportion of these ingrekilled, even in hot weather .- London dients, but the above is given merely

### Preserving Butter for Winter Use.

It is our wish here, to describe a been already widely practised in diferent parts of the country, and has cept where some one or more of the needful precautions were overlooked

and each practitioner is apt to insist on the absolute necessity of the precise formula which he has himself so successfully followed; but the fact that butter has been kept sweet and nutty when either of these minor directions has been observed, is ample proof that the adoption of any special one of them is a matter of little con-

Some commence to lay by a supply June or July on a plea that at that or if the season be late, it may even be carried on into November. By this means, the danger of taint and other injuries to the article during the heated term customary in July and August, is avoided, which fully comnensates for any real or imaginary always proferable .- Rural New Yorker. at the different seasons. Before making the butter extreme care should be

in the open air, exposed to the full force of the sun, which will produce vinegar sooner than when under a shed, as it is heat and air that produce shed, as it is necessarches and success in giving life to the embed success in giving life t the acidity. Small pieces of wire relsome it is better to remove it at from it, they soon begin to decompose dissertation on the advantages of covery has reached perfection through quarts of salt, twenty-five ten-quart taining the nutrition and integrity of the of the cask to keep the flies out, and soon finds imitators. A diseased quarter of a dozen of other acids, especially during surgical operations. Corbett. the board. They must be well fed Moreover, when all injurious sub as either to groan or cry,

because it has been successfully tested. In packing butter for winter use,

earthenware crocks or jars, iron jars glazed inside, or perhaps, best of all, sound well-seasoned cak tubs or firking method of keeping butter, which has can be used. If the latter are employed, they should be made in th never failed to prove successful, ex- as to admit of no leakage. It is abso lutely essential that all air should be excluded, and to effect this; the butter should be immersed in a strong brine. There are several minor points cen- After the butter has been packed nected with the practice which vary, closely in the vessel, to within an incl or two of the top, a cloth should be placed over it, and this covered with a layer of salt or brine, so as to exclude over should then be nailed down carefully, so as to render the package air and water tight.

> In storing the packages, the first requisite is that the place where they are kept should be cool, and, as nearly as possible, of a uniform temperature A spring-house or a deep, cool, clean and well-ventilated cellar, in which the temperature never rises above low 60 ° Fahr. by shading it from the sun and piling earth around it, it should be artificially cooled, in very warm weather, by ice, but an apart-

# Killing Canada Thistles.

about 31 bushels per acre. By the of butter. In this case, the salt is in connection with as perfect a vacuum ing, greasing, oiling and rolling in To keep well, it is essential that it frequent use of the cultivator the space usually added at the final working. as he could secure by a powerful air- flour, but these methods will only should be a first rate article, well and between the rows was kept clean, and, of course, all remains in the pump; and the air and steam which answer in a small way, for an indicarefully handled from the milking to and directly in the row the few that butter.—Exchange. the packing. With regard to the res- have stuck up their heads look very pective advantages of washing and not yellow and sickly, shaded by the dense Hatching Eggs and Raising Poultry a noisome stench of corrupt animal worth to put them in merchantable washing, there is a wide difference of growth of corn. The remainder of opinion. Some insist that no water the field was seeded heavily with Hunshould be allowed to come in contact garian grass. Timely showers have Agricultural Hall, column "C," was of the Company in New York, that uniformly clean. Several processes with the butter, and that such contact made the season favorable for this crop an exhibit which at all times attracted the flavor of onions is never percep- have been patented and sold to a conwill certainly injure its chances of and it has grown rapidly, smothering great numbers. It consisted of an in-It is hopeless to attempt to fatten keeping well, besides detracting from the disagreeable former occupants of cubator and artificial mother for principle. The indications therefore process undoubtedly stands ahead up chickens while they are at liberty. its aroma and flavour by washing the soil. I do not consider this so hatching eggs and raising poultry of are obvious, that subjecting milk to a to the present time. They must be put in a proper coop, away the sugar of milk, on the pre- successful a mode of treatment as the every kind. This, however, was not moderately high temperature, and and thus, like most poultry appurten- sence of which, these, in a great former, because Hungarian grass done by the old and very dangereus stirring it to promote rapid evaporaand thus, like most poultry appurtensence of which, these, in a great former, because Hungarian grass done by the old and very dangerous stirring it to promote rapid evaporation, and numbers, need not be expensive. To measure, depend. For our own part, grows so slowly on the start and the methods, long condemned, of gas or tien, will probably drive off the garlie Emulsion of Cod Liver Oil with Lacto-phosfatten twelve fowls, a coop must be we are convinced that although un- thistles have an opportunity to gain kerosene flame, the heat generated flavor .- Am. Agriculturist.

## How to Churn.

There are many things about farmand yet the average man or woman, with the requisite amount of strength and muscle, has but little idea that there is anything to do or learn in the one thing to produce butter, and another thing to produce good butter. A man with a large number of cows makes butter-making a study and gives special attention, while a farmer with only one or two cows gives it but little thought, and does it, as too many other things are done, without of habit and custom.

interested in butter-making: -

It must be churned at the proper time and at the proper temperature, before the butter has gathered in large balls. In warm weather it is of great importance to watch the process closely, and to notice just when the change is to take place. At this time add enough cold water (not ice) to reof butter and salt as before. After last vestige of the onion flavor.

set it away again until the next day, evaporate the milk at as low a tem- rules should be observed as in packing when it will need but little working perature as the bees make use of, but fresh eggs. Vats built in a cellar, By handling in this way you will cause it would melt their wax, which depth below the cellar surface, about get a clean, bright article, with a is sometimes done in spite of their four or five feet deep, six feet long, I had on my farm a four-acre field perfect or unbroken grain, which will most energetic wing-fanning for ven- and four feet wide, are usually confrom all possible contamination. It covered with Canada thistles. I say keep sweet whether consumed immediation. We may easily subject milk sidered the best for preserving eggs hould be borne in mind that both "had" because I am convinced the diately or packed down for future to a temperature of 150 ? Fah., or in, although many use and prefer these articles readily absorb impuri- present saason's treatment has made marketing. If the butter is soft and perhaps considerably higher without large tubs made of wood. ties from the atmosphere, and when- it too hot for them and I shall see no white, it is from a lack of proper changing it, and giving it any boiled The place in which the vats are ever fruit, groceries and other articles more of them. The land was strong cooling before churning, and it may flavor, and I have no doubt that this built or the tubs kept should be clean of domestic use are kept in the milk- -" it takes good land to raise good be hardened by putting in about three would, in the course of an hour or so, and sweet, free from all bad odours, room, the butter will always, to a thistles." One-half of the field was times the usual amount of salt, and effectually dissipate the flavor of the and where a steady, low temperature delicate palate, have a taste of one or seeded, immediately after plowing working it a little for two or three onions. Our old friend, Gail Borden, can be maintained—the lower the more of its neighbours. The milk and a thorough working with a two- mornings. Many of our very best of condensed-milk and meat-extract better, that is, down to any point should, therefore, be kept by itself, horse cultivator, with soiling-corn. dairymen and butter-makers of Phila- fame, must have made experiments in above freezing. Besides the foregoing. and this isolation is one of the chief This was put in drills, 30 inches apart, delphia gilt-edge butter use from two this general direction. He employed other methods for preserving eggs reasons for the superiority of spring- with a large one-horse seed-drill— to three ounces of salt to five pounds a temperature of about 150 °, I believe, have been devised, such as varnish-

to that Academy a memoir setting valuable to dealers in eggs and to natural bioplasm or germinal matter; and this

ing of chileren when anything occurs egress and ingress for the chickens. thereby completely seal the eggs.

kets of our large cities.

arrived here, they were, on an average, will go to the bottom without more than forty days old. For these breaking. and the churn should be stopped as surprising figures we are indebted to soon as the cream has broken, but Prof. Corbet's book, "The Poultry eggs they must be taken out of the

Honey when it is brought to the duce the temperature of the mass to hive and stored, is in a very liquid to twenty-five dozen eggs), made of about fifty-six or fifty-eight degrees, condition. In this state the cells can slats or other slats placed about threeand then complete the churning, not be properly filled with it, and the quarters of an inch apart. Sink one which will be as soon as the butter is bees would not seal up the cells if of these crates in the half hogshead, in a granulated form, with particles filled. They regulate the temperature take the basin used to put the eggs about the size of peas. Then draw off and ventilation of the hive with the into the pickle, dip the eggs by raising the buttermilk and dish in cold water, greatest accuracy, maintaining a high it up and down in the water, and, if repeating the washing until the water temperature, and at the same time necessary to properly clean them, set drawn off appears clear. Now, take keeping a current of air in constant the crate up and douse water over the out a layer of butter into the tray, and circulation all through among the eggs; then if any eggs are found when sprinkle on finely sifted salt at the combs. The result is the excess of packing that the lime has not been rate of about an ounce of salt to the water is driven off from the newly fully removed from, they should be pound (more or less, as customers may gathered honey, which is greatly re- laid out and all the lime cleaned off wish.) Then take out another layer duced in bulk, and with it goes the before packing. When the eggs are

matter, mingled with the odors of the shape; in fact, it is nearly impossible At the Centennial Exhibition, in barn-yard. I learn also at the office to do so, as the shells will never look

cloth should be nailed over the bungs once, as, like other bad examples, it and ferment, producing butyric and a groaning and raying in general, and the researches and labor of Professor pails of water. The lime must be of the casks should not be quite full chicken should not be put up. The food whose presence soon gives rise to He contends that groaning and cry- The apparatus consists of a rounded dirt-lime that will slack white, fine, when in or out of the cellar. If you have but a cask or two of vinegar to have but a runing along the front of the coop. caseine skips is, not by working them patients who give way to their natural in which is a ventilating flue with a all vegetable or decomposed matter. thus provide for the seneral building up of the whole system, is the office and design of It may be fee with water or milk; in with the butter, without sufficient the latter is better. It should be well soaked, forming a pulp as loose as can soaked, forming a pulp be, providing that it does not run off butter as it comes from the churn. betray such symptoms of cowardice quired heat in a very short time. or four times at intervals, and then for \$5.00 Aug. 6-1 m. When this has occurred, the eggs let it stand until well settled and cold. three or four times a day—the first stances are expelled by working the He tells of a man who reduced his arranged in wire seives or frames, are Either ip or draw off the clear pickle time as soon after day-break as pos- butter, there is always danger of over- pulse from 126 to 60 in the course of placed in the apparatus and the cover into the cask or vat in which it is insible or convenient, and then at inter- working it and spoiling the grain. a few hours by giving full vent to his is put on. The heat is accurately tended to preserve the eggs. When and Liver Complaint, a few thin Dyspeptics vals of four hours. Each meal should Hence, we are of opinion that while emotions. If people are at all unbe as much and no more than they working it alone may be often advis- happy about anything, let them go when shown to be necessary, by a of fifteen or eighteen inches, begin to quickly they had been cured by its use. The can eat up clean. When they have able when the butter is intended for into their rooms and comfort them- thermometer placed upon the eggs. put in the eggs, and when they lie, braided through the country by one sufferer done feeding, the board should be speedy use, it is always safer to wash selves with a loud boo-hoo, and they When the chickens appear, the say, about one foot deep, spread around to another, until, without advertising, its sale reliable time piece," with a "superior ill-defined and supposed incurable forms of will feel 100 per cent, better afterwards. It is always safer to ... when designed to be preserved for will feel 100 per cent, better afterwards. This convenient term includes numerous ill-defined and supposed incurable forms of will feel 100 per cent, better afterwards. The convenient term includes numerous ill-defined and supposed incurable forms of will feel 100 per cent, better afterwards. The convenient term includes numerous ill-defined and supposed incurable forms of will feel 100 per cent, better afterwards. The convenient term includes numerous ill-defined and supposed incurable forms of ill-defined and supposed incurable form wiped, and some gravel may be spread, it, when designed to be preserved for lit causes them to feed and thrive. AfIt causes them to feed and thrive. Afa considerable time, using only sufIn accordance with the above, the incubator, but provided with a stirring up some very light lime parHeadache, Costiveness, palpitation of the

moved from the incubator. After much of the limel in, that is, not having been fed a few times, the enough to settle and stick to the shells young chicks will learn to come out of the eggs and render them difficult for their food when one taps on the to clean when taken out. I believe that the chief cause of thin, watery Gold medals have been awarded to whites in limed eggs is that they are Prof. Corbett by the judges at the not properly sealed in the manner Centennial Exhibition, the American described. Of course another cause is Institute, and the various State and the putting into the pickle old stale County fairs, as well as a number of eggs, that have thin, weak whites, business but what they know. It is diplomas. The discovery will un- When the eggs are within about four doubtedly be of great benefit to all inches of the top of the cask or vat, who breed poultry, whether for plea- cover them with factory cloth, and sure or profit, especially those who spread on two or three inches of the make it a business to supply the mar- lime that settles in making the pickle. and it is of the greatest importance It is more than probable that in a that the pickle be kept continually up short time such a thing as importing over this lime. A tin basin (holding eggs from Europe will be unknown, as about six to eight dozen eggs,) punchunderstanding the whys and where this new process is likely to obviate ed quite full of inch holes, edge fores, or having any reason save that the necessity. Our readers may be muffled with leather, and a suitable surprised to hear that in eleven months handle, about three feet long, attached, The following suggestions and ideas 5,467,264 dozen eggs, valued at \$732,- will be found convenient for putting from the New Yorker are good, and 234.00, were imported from Europe the eggs into the pickle. Fill the will be appreciated by all in any way and thrown upon the market, not- basin with eggs, put both under the withstanding the fact that, when they pickle, and turn the eggs out; they

pickle, cleaned, dried, and packed, To clean them, secure half of a molasses hogshead, or something like it. filling the same about half full of water. Have a sufficient number of crates of the right size (to hold twenty carefully washed, as before described, the butter is salted, set it away for I have known milk to be scalded as they can be set up or out in a suitable about three hours for it " to take salt" soon as drawn, with a view to drive place to dry, in the crates. They and "harden the grain." Now work off this odor, but with only partial should dry quickly, and be packed as it a little with a wooden paddle, and success. It would be impossible to soon as dry. In packing the same they cannot maintain a high one, be- around the walls, with about half their

When the time comes to market the

was thrown out from the discharge vidual's private use, it being nearly pipe of his air-pump, was loaded with or quite as much as the eggs are

THE INVIGORATING, FATTENING, and nuphate of Lime are such as would indicate its sufficiency to sustain the body in the performance of its various functions, with the aid of but little solid food, Hence its superior remedial worth in the "Wasting Diseases of Childhood"-the "Wasting Away" in those This method was appended to the of consumptive tendency-in consumption itcases of Prostration and Emaciation

"PULMONARY CONSUMPTION arises from tissues (which is the natural office of the the finest quality, free from sand and a substance which is more or less prone to decay, and eventually involves them also in

# MURDER WILL OUT.

there are but four to six to be fatten- by some of the most skilful butter- ically repressed, the result may be St. side with sheepskin, and capable of doing this as each foot of eggs is gists, Davis & Dibblee, Queen Street, 50 cents for "packing, boxing and curable disease. Sold by dealers generally. ed, they must not have so much room makers, it is true; but their success in Vitus' dance, epileptic fits, or some being moved up and down by a screw. added. The object of this is to have try it. Sample bottles 10 cents.