

Desultory.

MY FIRST LOVE.

How vividly, now, I remember,
In the days of my youth, long ago,
That frosty and bitter December,
When my heart was just struggling to grow;
My love in the basement was washing
The family linen like mad,
And her hands made a terrible splashing,
While my heart—it was terribly sad.

I was going away from the city,
And I said to myself I'll just go
Ere I leave, and propose to the pretty
Young maiden that bothers me so;
I swallowed a glass of Jamaica,
My first outing courage to earn,
Otherwise you might certainly make a
Brighter quarter I couldn't go through.

She looked as she smiled and blushing,
And her arms were as red as a coal,
While the blood to my forehead was rushing
With a speed that I couldn't control;
My heart—it was all of a flutter,
As her arms were round the tub;
And like a young duck in a gutter,
On the wash-board she played "rub-a-dub."

A woman was there to assist her,
Whose eyes had a cunning leer,
And she stuck to her tub like a leech,
As long as my Susan was near;
But knowing the woman loved liquor,
I asked her to get me some gin;
For which she refused to go nearer,
Then I could look over the "tin."

And when the old woman had started,
I was thinking just how to begin,
When—she who but that early, mean-hearted—
Slashed Bill Allen stepped in;
"Wall, Sue," said the fiddler and fiddler,
"You're as red as a rooster, I saw;
And the sweat, like an icicle hanging,
In hot weather, drips from your brow."

The mean crew that I was after,
And his object was just to spite me,
So he roared and he wriggled and he laughed,
Then I wished him down deep in the sea;
"Now, Sue," says he, "Joshua's going,
To leave us a look of his hair;
But I can't give him one, for I'm growing—
As his chin is of whisker—quite bare."

Be sure I was allured away,
At hearing such low-down remarks;
But then, like a dog when he's hungry,
He'd just as lief fight as he'd bark;
And so I sunk out of the kitchen,
Nor waited to bid her good-bye,
Though, I knew, that my fingers were itching
To hit the mean wretch in the eye.

Thus thus I cleared out of the basement—
Was absent from home over a year—
When just to find out how my case went,
I thought I'd return to my dear
I returned, but, oh! thunder and drum-sticks,
How baffled I was to find a man;
Though absent but twelve months and some weeks,
She had married Bill Allen long since.

THE LONDON STANDARD AND THE SOUTH.—The London Standard discourses in the following style: "Great light has been thrown on the subject of Southern character by the last letter of Dr. Russell to the Times. The portrait he draws of it is put-teries is absolute! It is a diffuse plague and pestilence throughout the New World."

"For our own part we do think the less the civilized world has to do with the secession States the better. We can scarcely conceive of any class of mankind, no matter by what name collected, in whom we should put the fraternity of robbers, and their leader, Signor Roland, who villainously boasted, in rehearsing his terrible career, that 'God had given him grace to grow old in his profession,' in spite of the dangers to which it was exposed!" The God of the ruffians is the Devil! The new kingdom founded in slavery and ruled by such some of perdition."

THE ROMAN QUESTION.—A gentleman connected with one of the public offices in London, and who has access to the best political circles in the metropolis, thus writes on the Roman question and the policy which France is pursuing regarding it: "The unification of Italy, which is the result of the Italian Revolution, is a genuine Caribeanian Louis Napoleon, and willing to see Italy united and strong. But his anxiety for popularity at home compels him to play fast and loose with his personal wishes; and he retains his army at Rome, because by this means he can keep open the spreading sore which Bourbon misgovernment has left in Southern Italy, where he anticipates, probably, that a separate kingdom will ultimately be established, whether Muratist or Bourbonist is a matter of secondary consideration; so that it be but distinct from the monarchy which holds Northern Italy. But if, in spite of a French army and a Bourbon ex-king at Rome, Southern difficulties should be got rid of, Italy gathered under one sceptre, then the compensation of Sardinia may be exacted as a sop to French jealousy."

THE COTTON SUPPLY.—All the energy of the British character continues to be devoted to curing an adequate supply of cotton, in place of that of which the Southern rebellion will deprive the men of Manchester and Glasgow. The Secretary of the cotton Supply Association has gone to Egypt on behalf of that body and the Manchester Cotton Company, to urge on the Viceroy to take advantage of the opportunity now open, to secure a slice of the Egyptian trade. From Egypt he will go to Bombay and other cotton growing districts of India. Government has deputed Dr. Forbes, a proficient in the cotton question and in native languages of Hindostan, to accompany Mr. Haywood, and the most important results may reasonably be expected from these joint labors.—Scotsman.

TO CRYSTALLINE FLOWERS.—The experiment is simple and can be tried without difficulty. Dissolve eighteen ounces of pure alum in a quart of soft spring water, (observing proportion for a greater or less quantity) by boiling it gently in a close covered vessel over a moderate fire keeping it stirred with a wooden spatula, until the solution is complete.

When the liquor is almost cold, suspend the subject that is to be crystallized by means of a small thread or twine, from a lath or small stick laid horizontally across the aperture of a deep glass jar, or earthen jar, as being best adapted for the purpose, into which the solution must be placed. The respective articles must remain in the solution twenty-four hours; when taken out they are carefully to be suspended in the shade until perfectly dry.

When the subjects to be crystallized are put into the solution while it is quite cold, the crystals are apt to be formed too large on the other hand should be too hot, the crystals will be small in proportion. The best temperature is about 95 deg. of Fahrenheit's thermometer.

Among vegetable specimens that may be operated upon, are the moss rose, holly, fruit of the thistle, the hawthorn, furze blossoms, ranunculus, garden daisy, pink, and a great variety of others; in fact, there are few subjects in the vegetable world that are not eligible on this mode of preservation.

The fitness of the solution for the purpose may be ascertained by putting a drop of it on a slip of glass, and seeing if it crystallizes as it cools, if so, the solution is sufficiently strong. Then twist around a sprig of a plant, a cord, or a wire ornament of any kind, some cotton or still better some worsted. After being immersed, as already directed, the surface of the whole will be found covered with beautiful crystallization.

The effect of the above is very pretty: especially adapted to winter bouquets.

"A lady well advanced in maidenhood, at her marriage, requested the choir to sing the hymn commencing—

"This is the way I long have sought,
And mourned because I found it not."

Coffee is an excellent disinfecting agent: when roasted and ground and exposed in an open vessel, it is quite as powerful as chlorine of lime, without its disagreeable smell.

The army worm has made its appearance in Newfoundland, and is committing great ravages upon the green crops.

Agricultural.

Preparing Butter Firkins.

A Canadian butter maker, who took the first prize on butter at the last Provincial fair, gives the following for cleansing firkins:

"I first put a handful of salt and one of bran into the firkin, and also one pail of scalding water, and cover it close for an hour, after which I empty it and fill with cold water and let it stand a day, then empty and rub well with salt; the firkin is then ready for use."

Butter firkins should always be cleaned before receiving the butter. We have no doubt that the bad reputation which much of our western butter bears in market, is owing, in part to the condition of the casks or firkins in which it is packed. Unless the flavor of the wood of which the task is made, is neutralized, it will surely be imparted to the butter. Never pack butter in a wooden vessel of any kind, to remain any length of time, with out first cleansing it, if you would have butter keep sweet and untainted. The best and most effectual way to prepare a firkin for the reception of butter is, to fill it with boiling hot bran and water, and cover immediately. Let it stand about 24 hours, empty it, and rub the inside thoroughly with a mixture of six parts of salt to one of soda, and then wash with clean cold water. A wooden cask thus prepared, will impart no flavor to the butter.

The kind of timber used for butter firkins is another consideration, that should not be overlooked. For this purpose, white ash is considered the best, and next to white oak.

ADVANTAGES OF PULVERIZING THE SOIL.—The effects of pulverizing or stirring the soil are numerous:

1. It gives free scope to the roots of vegetables, and they become more fibrous in a loose than in hard soil, by which the mouths or pores become more numerous, and such food as is in the soil has a better chance of being sought after and taken up by them.

2. It admits the atmospheric air to the sponges of the roots—without which no plant can make a healthy growth.

3. It increases the capillary attraction or sponginess property, by which their humidity is rendered more uniform; and in a hot season it increases the deposit of dew, and admits it to the roots.

4. It increases the temperature of the soil in the spring, by admitting the warm air and tepid rain.

5. It increases the supply of organic food. The atmosphere contains carbonic acid, ammonia, and nitric acid—all most powerful fertilizers and solvents. A loose soil attracts and condenses them. Rain and dew, also contain them. And when these fertilizing gases are carried into the soil by rain water, they are absorbed and retained by the soil, for the use of plants. On the other hand, if the soil is hard, the water runs off the surface, and instead of leaving these gases in the soil with it. Thus what might be a benefit becomes an injury.

6. By means of pulverization, a portion of the atmospheric air is buried in the soil, and it is supposed that ammonia and nitric acid are formed by natural decomposition of this air and the moisture of the soil—heat also being evolved by the changes.

7. Pulverization of the surface of soils serve to retain the moisture in the sub-soil, and to prevent it from being penetrated by heat from a warmer, as well as from radiating its heat to a colder atmosphere than itself. These effects are produced by the prosity of the pulverized stratum, which acts as a mulch, especially on heavy soils.

8. Pulverization, also as the combined effects of several of the preceding causes, accelerates the decomposition of the organic matter; and thus prepares the inert material of the soil for assimilation by the Plants.—Genesee Farmer.

BEES.—A question about "stuffy bees with wire," may be perhaps satisfied with the following advice:—If you will use chloroform they will find it perfect in its action and preferable to the fungus.

The way to proceed is to put two teaspoonfuls of chloroform into a cup, to soak a bit of rag in it, and to put the rag into the box or hive, of course closing the entrance; the bees will almost immediately begin to drop, and in less than 10 minutes every bee stupified. They will come to themselves in about half an hour,

TO PICKLE RED CABBAGE.—Slice it into a colander, and sprinkle each layer with salt; let it drain two days, then put into a jar, with boiling vinegar enough to cover it, and put in a few slices of beetroot. Observe to choose the purple-red cabbage. Those who like the flavor of spice will boil some peppercorns, mustard-seed, or other spice, whole, with the vinegar. Cauliflowers, cut in branches, and thrown in after being salted, will look of a beautiful red.

TO DRESS CUCUMBERS.—A lady correspondent of the Baltimore American Farmer says: "Take three good sized cucumbers, pare them, put them in cool water for an hour, take them out and cut them in the usual way; sprinkle salt upon them, and let them be so until an hour before dinner; drain off the salt liquor, and put them into a vegetable dish. Take a pint of sour cream (not too old), a good tablespoonful of cider vinegar, a piece of butter the size of a hickory nut; put them on the fire, and let them come to a boil; pour over the cucumbers while hot, and set them in a cool place until dinner."

TO PRESERVE EGGS.—It is said that eggs have been successfully preserved by pouring boiling water on them, to stand one minute, till the surface next the shell is cooked, then pouring off and packing, small end downward, in bran, and leaving till wanted, any time within eight or ten months.

COFFEE is an excellent disinfecting agent: when roasted and ground and exposed in an open vessel, it is quite as powerful as chlorine of lime, without its disagreeable smell.

The army worm has made its appearance in Newfoundland, and is committing great ravages upon the green crops.

Miscellaneous.

New Brunswick and Canada Railway and Land Company, Limited.

ALTERATION OF TRAINS.
ON and after Monday, May 13, 1861, a mixed passenger and Freight Train will leave St. Andrews Monday and Wednesday and Fridays, at 8.45 a.m., arriving at Canterbury at 2.30 p.m. Return will leave Canterbury Tuesday, Thursday and Saturday at 9 a.m., arriving at St. Andrews at 3.10 p.m. (Signed) HENRY OSBURN, Manager.

St. Andrews, May 15 1861.

EUROPEAN AND N. A. RAILWAY.

SUMMER ARRANGEMENT.
ON and after the 1st of May, Trains will run between St. John and Shediac as follows:

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

St. John. Shediac.

RENFREW HOUSE.

THE Subscriber having leased that new and Commodious

HOUSE

erected by W. T. Baird, Esq., would inform his friends

and the traveling public in general that it is now open

for all those who favour him with a call, and hope, by

strictly attending to the wants of his patrons he will merit

the continuance of the patronage heretofore so liberally

bestowed upon him.

THOS W. SMITH.

A Commodious yard and stable, and

a good Hostler in attendance.

\$1 PER DAY.

ST. JOHN HOTEL

Cor. of KING and CHARLOTTE STS.

KING SQUARE, ST. JOHN, N. B.

P. T. WHITNEY, Proprietor.

A Good Stable connected with the

House.

1 yr.

BARKER HOUSE,

QUEEN STREET, FREDERICTON. N. B.

H. FAIRWEATHER, Proprietor.

Extensive Livery Stables in connection with the

above.

BANGOR HOUSE,

BANGOR, ME.

G. W. LARRABEE, Proprietor.

The Largest and Most Central House in the City.

NEAREST TO RAILROADS AND STEAMBOATS.

Livery Stable connected with the House.

AMERICAN HOUSE,

Re-Opened.

The Subscriber has taken the above well-known House,

situate in King-Street, and is now prepared to ac-

commodate Transient or Permanent Boarders in a style

fully equal to any Establishment in the city. A share

of public patronage is solicited. Stabling accommodation.

S. B. ESTEY.

St. John, N. B. April 1860.

PRESQUE ISLE EXCHANGE,

SUMNER WHITNEY,

PROPRIETOR.

MAIN STREET,

PRESQUE ISLE, MAINE.

Oct. 13, 1860.

6m

BARNUM'S

EATING HOUSE,

IN GRAND TRUNK DEPOT.

ALL who are in want of STOVES or TIN WARE, will

find it to their advantage, to call at my shop on Union

Street, Calais, before purchasing, as I have the largest

Stock and the best variety of Stoves this side of Boston;

and am bound to sell them at prices which will defy competi-

tion.

I would call particular attention to the Levitation Elevated

Oven as the best Elevated Oven yet made; and it is

warranted to give perfect satisfaction.

I ALSO KEEP

FIRE PUMPS, IRON SINKS,

CISTERN PUMPS,

OVEN AND BOILER MOUTHS,

CHIMNEY THIMBLES,

BRITANNIA AND JAPAN WARE,

and for Camping purposes I keep

BAKE KETTLES, BAKERS,

POTS, TRIPLES,

PLATES AND DIPPERS,

all of which I sell for cash as cheap as can be bought in

the Country.

For proof call and examine.

W. B. TAYLOR,

N. B. A liberal discount will be made to wholesale pur-

chasers.

W. B. T.

Calais, Nov. 10, 1860.

STOVES! STOVES!! STOVES!!!

The Subscriber has much pleasure in offering to

the public a large and varied assortment of

COOKING STOVES,

the best ever offered for sale in this market, at prices to

suit customers, as follows:

Gen. small size, 23 0 0

Gen. medium, 4 0 0

Gen. large, 5 0 0

Yankee Notions, with two fire Boxes and 5 10 0

Union and Liberty, Elevated Oven, 6 10 0

</