Mr Perry's Canvas (Kings Sinision" Meeting at Richmondline

Portry.

THE LATE PRIZE FIGHT.

IMr. William M'Comb, Belfast, expres

The fight, the brutal fight.

10 Oh! heaven and earth deplore!

Hell hailed the shameful sight, And demons yelled " Encore !" Oh! England, shame to thee! The ring—the blocd—the prize!
Thy men of high degree Feasting their savage cye!

Oh shame, eternal shame,

The Fork Merald, RICHMOND HILL ADVOCATE AND

ALEX. SCOTT, Proprietor.

AURORA

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AND

ACCOUNT. Programs — An own of process of the control of the contro

mid-summer. Then have cows suitable for a butter dury; not those that give the largest amount of milk, but the richest, yielding a large supply of the rich orange-geloured cream. The cows should be salted registarity, at least twice a week as a wall keep them; is partly as regularly, at least twice a work as it will keep them in health and in a thriving condition, which is meedful for profit. Always be sure to drive them carefully to and from the pasture; never allow them to be worried by boys or dogs, as it will tend to heat the milk and often cause treat delay in the milk and often cause great deley in the ciurning; which some will impute to witcheraft, and that correctly, but the wichery, I believe, is in over-heating the interest offsusive cow and offen consists in offensive cow and often causing in-jurious effects upon the poor cumb

beast. beast.

Always be regular in your thing of milking, and let one person (is much as possible) milk the same cow or cows, and be sure to milk them as quickly and thoroughly as paisable, for you thereby save the richest part. part, and often save knots from forming on the teats, or causing a milk fever, or inflamation in the udder. A clean, cool airy and light room (the highter the better) is the most suitable place for the pans, and racks instead of shelves, is considered the best, as the air car circulate freely around the pans, cooling the milk more evenly. A common house cellar will very seldem be found a suitable place for setting milk, and the cream or milk in a cellas should never be placed on the floor or bottom, for if there is any impure gas in the cellar it, will settle to the ground, causing the cream to be bitter, and a poor quality of butter will be the result.

After setting the milk away it should never be disturbed again until it is ready to be skinmed, which should be done as soon as possible after the cream has risen and before after the cream has risen and before the milk has curdled; all the gain there is in quantity after about twenty-four hours' setting you must lose in quality. Keep the cream in stone pots or jars, in a cool place in summer, moderately warm in win-ter. Sprinkle a little salt on the bot-tom of the jar. Always stir the milk from the bottom every time you add a fresh skimming of milk. Never a fresh skimming of milk. Never churn until at least twelve hours after the last cream has been put

into the jar.

After the cream has been churned and the butter properly gathered, it should then be wasked with cold water and changed two or three times, or until there is no colouring of milk about the water; the whole of the water must then be worked from the butter' and it should be salted with about twelve ounces of saired with about twere bulleds, well pul-verized, to sixteen pounds, or three-fourths of an ounce to each pound of butter. The sait snould be even-ly worked through the entire mass. I differ much with many of our but-ter-makers in the quantity of sait. ter-makers in the quantity of salt, out! have taken the first premium at our county fair (in the Fall) on June-made butter that was salted with half an ounce to each pound, and packed immediately, without a second working, and that butter, when thirteen months old, was just as a what are when first maked.

Always pack immediately, as it tends to make it streaked if it is worked a second time. It should be packed in jars, if for home use; if for market, in the best oak firkins or for market, in the best oak firkns of tubs, which should be well soaked with cold water, then scalded and steamed by pouring boiling water in, and covering to keep the steam in for a short time, say twenty or thirty minutes. Then pour off the water and scrub the firkin with salt or and scrub the firsh with san or with soat, teen wipe out the surplus, give it a slight rinse, and, when cooled, it is ready for use. When the firkin or jar is full, cover the butter with good sweet brine, to exclude the air."

An English engineer, Leonard Horner, had been making some ex-periments for determining the age of Egypt by counting the layers of allavial deposit along the banks of the Nile, made by its annual overflowing. Mr. Horner's researches are made by sinking shafts at various points. One of these was sunk close to the great monolithic statue of Rameses I., at Memphis, and it was found that there were nine feet four inches of Nile sediment between eight in-ches below the surface and the lowest part of the platform on which the statue stands. Below the platform, the shaft was driven 30 feet thaough the deposit. At the depth of 39 feet pottery was found in a good state of preservation. Taking the date of the erection of the statue at 1351 B. C., the finding of the pottery, together with the examination of the different layers of doposit, Mr. Horner thinks he has discovered tracts of the existance of man 11,500 years before the Christian cra, or 7,500 years before the date at present fixed for the creation of the world.

TALSE TEETH.

Dame Nature but seldom reverses her laws But sometimes it does come to pass; For what once belongs to an elephant's jaws May be found in the mouth of an ass.