

REMARKS ON THE PREPARATION OF PROVISIONS,
By the Board of Trade of Montreal.

The Board of Trade of Montreal, under the impression that the superior order in which flour was delivered in this Port the past season, has in part resulted from their remarks respecting its preparation, have, owing to the great alteration of duties in the Mother Country on various other articles of food, again to address the public on the proper method of putting up such articles, for which there will probably be a demand in Great Britain, but which, to realise the views of intending shippers, must be so prepared as to be suitable to the tastes of the proposed consumers. It is desirable to show, not only what should be done, but what should be avoided, in order to secure a trade which, with care and economy, promises to be of very considerable advantage.

The articles which claim attention are:
Prime Mess Beef in Tierces and half Tierces,
ditto ditto in Barrels and half Barrels,
Prime Pork in ditto ditto,
Hams and Pigs' Cheeks,
Sausages,
Mutton Hams,
Butter, and Cheese.

Mess Beef is so very difficult to be procured, that, as an article of general export, it is not worth attention. It requires cattle of so very good a quality, and so much of the animal has to be rejected, that it will hardly pay to put up. If cattle good enough for Mess could be procured, it would be better to put up the rounds and briskets separately, and to salt and dry the remainder. The Inspection Law provides that Mess Beef shall consist of the choicest pieces only, which are briskets, the thick of the flank, ribs, rumps, and sirloins. It is generally considered that cattle to be fit for Prime Mess Beef must be five years old. On the other hand, Prime Beef is not sufficiently good, so that it is to Prime Mess the Board would particularly direct the attention of packers, which is the Mess Beef of the Irish market.

By the Inspection Law, Prime Mess Beef shall consist of pieces of meat of the second class, from good fat cattle, without shanks or necks. This is sufficiently fat for the English market, and may be made from the meat of cattle of four years old, or even from those of three, if of good breeds; there is but little rejected, and that little only fit for use while fresh.

As the Law above referred to is precise as to the construction of the tierces, barrels, &c., in which provisions are to be packed, the Board think it advisable to insert the Clause regulating that matter. It should be remembered, that Beef is preferred in tierces, and half tierces; Pork in barrels, and half barrels.

Clause 19, of the Act, 4 and 5, Vic., Cap. 28, to regulate the Inspection of Beef and Pork. "And be it enacted, that from and after the passing of this Act, each and every barrel and half barrel, tierce or half tierce, containing Beef and Pork inspected in this Province, shall be made of good seasoned white oak staves, and the heads not less than three quarters of an inch thick, and each stave on each edge at the bilge shall not be less than half an inch thick when finished for barrels, nor less than three quarters of an inch thick when finished for tierces; and the wood of half barrels, or of half tierces, shall be in the same proportion to their size, and shall, in both cases, be free from every defect; each barrel and half barrel, tierce or half tierce, shall be hooped and covered two thirds of the length with good oak, ash, or hickory hoops, leaving one third in the centre uncovered; and each barrel or half barrel, tierce or half tierce, shall be bored in the centre of the bilge with a bit of not less in diameter than one inch, for the reception of pickle; each barrel shall be not less than twenty seven inches, nor more than twenty eight inches and a half long, and the contents of each barrel in which Beef shall be packed or re-packed shall not be less than twenty eight gallons, nor more than twenty nine gallons, wine measure; and the contents of each barrel in which Pork shall be packed or re-packed shall not be less than thirty gallons, nor exceed thirty-one gallons, wine measure; each tierce shall not be less than thirty inches, nor more than thirty one inches long; and the contents of each tierce in which Beef shall be packed or re-packed, shall not be less than forty-four gallons, nor exceed forty five gallons, wine measure; and the contents of each tierce in which Pork shall be packed or re-packed shall not be less than forty five gallons, nor exceed forty-six gallons, wine measure; and half barrels or half tierces in which Beef and Pork shall be packed and re-packed, shall severally contain half the number of gallons above mentioned, and no more; and it shall be the duty of the Inspector or Inspectors appointed under this Act to examine carefully and ascertain the sufficiency of each barrel, and half barrel, tierce and half tierce, before branding the same, and to brand none with regard to which the requirements of this Act have not been complied with."

As to packing, of course the rounds and briskets can be put up in kits; the Prime Mess Beef, as before observed, in tierces and half tierces, and cut up in precisely eight pound pieces, thirty eight pieces making a tierce of three hundred and four pounds; nineteen, a half tierce. If any error be made, it must be in excess of the proper weight. The meat as soon as cut up should be packed in vats with dry salt, and strong pickle, made with one ounce of saltpetre to every six pounds of salt, poured on it. The salt should be free from sulphate of soda, muriate of magnesia, or other impurities, too common in the salt of the United States. By the Inspection Bill it is imperative to use St. Ubes, Isle of May, Lisbon, or Turke Island salt, or other coarse grained salt of equal quality. After being thus prepared, it is left for twenty-four hours, when it is put up in new pickle for at least seven days, such pickle having no saltpetre in it; or it may be left in the pickle until prepared for exportation, when it is packed with a layer, between each tier of meat, and between the top and the bottom of the barrel, of a mixture of six pounds of salt and one pint of molasses. In this way, instead of eighteen and a half pounds of salt to each fifty pounds of meat, ordinarily used, six pounds will be enough. When headed up, the package should be filled with the strongest, and perfectly clear pickle. Great care should be taken to cut out all bloody pieces, or bruised meat, and to avoid dirt and sand on all occasions. The scales and blocks should be particularly attended to, and should be well scoured prior and subsequent to being used. In slaughtering, it is highly requisite that all the blood be removed, and the meat allowed to cool thoroughly before it be cut up.

Dried Beef, consisting of the ribs and leg, with the bone out of the latter, is very saleable in Britain, if of good quality: this is merely well cured, and then dried, but not smoked, and should be of the very finest meat only. Venison, also Mutton Hams and Shoulders, would, if similarly prepared, meet the wants of the British consumer.

Tongues, salted in the same manner as Beef, are in request; not only those of Cattle, but of Pigs and Sheep. They should be prepared with great cleanliness, and any thing offensive about the root pared away. Kegs of from fifty pounds to one hundred pounds are the most suitable. In Pork, the article most wanted is Prime, such being the Mess of the Irish packers; Mess, and Prime Mess being too fat, and cargo too inferior. It should, however, be small, owing to its being young, and from no other cause, say, made from pigs from nine to twelve months old, weighing about one hundred and fifty pounds each, the coarse pieces of one hog and a half only being packed. It should be fairly hog-and-half pork, not the fat pieces of heavy pork made up with the coarse pieces of the same, but made from pigs not heavier than the weight noted. Neither the head nor the feet should be packed; the cheek should be cut off, and may either be packed or left out. It must invariably be cut into four pound pieces, and any bloody part about the neck taken away; indeed, it would be better if, in the first cut of the neck, not only the bloody parts were removed, but the bone cut out also. The shank of the shoulder cut close to the body of the pig should also be left out.

Cargo Pork, from young pigs of one hundred pounds and upwards, and leaving out the heads would also answer: it should be marked "Pig Pork." The best way of putting

this up would be to take young hogs, of one hundred and twenty five pounds, and, leaving out the hams and heads, which could be dried, to pack the remainder, which, having less coarse pieces than allowed by law, by those of a hog and a half, might be safely marked "Prime." The Board considered this a most eligible mode of putting up, and one which would meet much favour in the Mother Country. The mode of curing and packing Pork is the same as that described for Beef, except, that the molasses is left out, and it is cut into four pound instead of eight pound pieces. It is preferred in barrels and half barrels.

The reason why tierces and half tierces are preferable for Beef, barrels and half barrels for Pork, is, that Beef, from the size of the animal, is cut into larger pieces. The Irish practice is to put thirty-eight pieces of eight pounds each in a tierce of Beef of three hundred and four pounds, and fifty pieces of four pounds each in a barrel of Pork of two hundred pounds. None but very superior meat should be put in half packages. Pork, to suit the English market, must be of a firm texture, young, as before remarked, and well fed, with a due mixture of fat and lean throughout. Pigs fed in the woods may, by being kept poor for a time, and then fatted on corn, peas, or other grain, become very superior meat, but it is to be remarked, that pigs fed at distilleries require very long feeding on grain to make good pork. The only use to which distillery-fed pork can be put, is to render it into lard.

Bacon is an article of great consumption in Britain, and consists of entire sides of pigs (singed, not scalded,) excepting the hams, and having the backbone taken out as far as the middle of the side, as little of the meat being removed with it as possible, the knuckle cut off from the shoulder, close to the body of the animal, and the lower part from whence the ham is taken is trimmed square; or, of sides having both shoulders and ham removed, and the neck cut off square; the latter mode is preferable, as "short middles," as they are termed, are very saleable in Britain. The mode of curing, is to rub it well daily, for at least thirteen days, with saltpetre and salt, in proportion one ounce of the former to ten pounds of the latter; it is then either packed in that state, or rubbed in every part with bran, to absorb the moisture, and dried thoroughly. It is preferred, however, in the damp state in the English market. Four sides may be packed in a cotton bag, which should be whitewashed. The most desirable pigs for bacon and hams, are from one hundred and twenty-five pounds to one hundred and seventy-five pounds weight, though pigs under two hundred and fifty pounds may do. The pigs must, however, be well fed, and small from being young, and not because they are of a bad breed, or badly fed. The necks and rumps can be cut free from bone, and either put up in barrels or prepared as Bacon.

Hams, pigs' cheeks and shoulders, should be dry salted as bacon, excepting that one pint of molasses should be added to the same proportion of salt and saltpetre. If the hams be very large, it, perhaps, may be necessary to rub them daily for twenty-one days, instead of thirteen. They should be cut in the Westphalia fashion, so as to be compact, not taking away all the fat from the pork or bacon, and not cut over, but straight up and down. A cut must be made at the knuckle, to introduce the salt there; and the hip joint, which, in cutting the ham, should be divided, (the bone not being cut through,) should also be well rubbed with salt. When well dried, and if smoked for not more than six hours, they should each be covered with cotton and whitewashed with lime. The cheeks should be cut clear from the bone of the head, and may be packed in a dry cask or four barrel. Neither of these articles answer to ship in a damp state. Ribs of very fat beef, and the leg with the bone out, both of beef and venison, may be cured the same as hams, but do not require covering; they also may be put up in dry barrels.

As before remarked, any distillery-fed pork must be avoided; even cattle fed to too great an extent at a distillery will prove inferior. Sausages are imported into Great Britain in considerable quantities, and are generally made from beef, sometimes from pork, and often are a mixture of both. They are put into the large gut of the ox generally, but sometimes in pigs' guts, and are salted and dried. The Dutch and Germans make pork sausages and merely salt them; they form part of the domestic stores of every family, and are much used at sea. The neck and rump pieces, and some of the inside fat, may thus be very advantageously worked up, especially into the large dried sausage, for which there is great demand in the Mother Country. They must be prepared with cleanliness, and be well seasoned with pepper.

The inside fat, of course, is rendered into lard, great care being taken to have it very clean, and not to burn it. The Board particularly urge attention to cleanliness, as for want of this, the article may be unsaleable. The hams and shoulders of pigs, not too soft, may be salted and dried, and the lean parts made into sausages; they should not be packed with those made from hard pork, but sold separately.

The shoulders and hams of sheep, salted and dried, (not smoked,) packed in four barrels, would be well worth trial in the English market. As connected with the present subject, the Board of Trade desire to give publicity to an invention recently brought into use in England, for curing provisions. It is a machine consisting of a cylinder of cast iron, connected with an air pump, and communicating by a tube with a tub containing strong pickle. The cylinder has an air-tight cover. The mode of curing it is to introduce the meat into the cylinder, placing on it the air-tight cover, withdrawing the air by means of the suction pump, then letting in the pickle, and afterwards forcing in air on the surface. On taking the meat from the cylinder, which may be done in a few minutes, it is perfectly cured, and may be packed in the usual way. Such machines would be highly useful in this Colony, enabling meat to be preserved at any season, and any sudden demand to be speedily supplied. The following is the agent's circular:—

BRUNSWICK COURT, 120, Brunswick Street,
or 109, Canleriggs, Glasgow.
Sir;
I beg to invite your attention to a new process, protected by Letters Patent, for salting and curing animal substances. By this process, advantages of the greatest importance to all connected with the Provision Trade are attained, amongst which may be enumerated, viz:

1. The whole process of curing effectually the Animal Substance does not occupy more than one quarter of an hour, economising thereby labour and time, to a very great extent.
2. At any season of the year, and in any temperature, even under the influence of a tropical sun, the process is effective, and may be used with perfect safety.
3. The materials employed are the same as hitherto used, but less than one third of the usual quantity is consumed.
4. Any desired flavour, and any degree of saltiness, may be communicated, the process being thus equally applicable to Hams, Tongues, Spiced Meats, and other preparations, as to plain Salting, Fish, Poultry, &c., may also be treated with equal advantage.
5. By this process the nutritious elements of the animal substance are all preserved in it, which, by the old mode of curing, are necessarily much deteriorated.
6. By this process, Hides can be prepared for Packing with great advantage, occupying much less space, thoroughly preserved, and rendered fitter for the tanning process.

These important results are attained by means of a machine of great simplicity, economy, and effectiveness, for the use of which licences will be granted on very moderate terms. The process has been investigated, and entirely approved of, by practical as well as scientific men, of acknowledged experience and eminence. A testimonial from one of these is annexed for your perusal. I will have great pleasure in shewing the machine and explaining the process to you or any of your friends who may feel interest in such matters.

I am, Sir, your obedient servant,
M. HUNTER, Agent for the Patentee for Scotland.

Butter and cheese will, under the new Tariff, be articles of very great importance, and well worthy the attention of agriculturists. The duty on foreign butter being 20s. per cwt., on Cheese 10s. per cwt., whilst on Canadian it is but 5s. on the former, and 2s. 6d. on the latter. The Dutch export of these articles to England to the value of nearly one million pounds sterling per annum, the whole of which trade may ea-

sily be secured to Canada; and if the export of cured provisions be only another million, the importance of the trade now opening to Canada may be easily conceived. But this is a small amount compared with what it might eventually be extended to, for, in exchange for manufactured goods, the people of Britain will take any amount of bread stuffs, and of animal food.

Butter, to be suitable to the English market, must be clean and free from whey, which should be pressed out with spatulas, not with the hand: unless all the whey be extracted it will not keep. It should be moderately salted with a mixture of 10 lbs. salt, one ounce of saltpetre, and four ounces of sugar, well worked in, and put up, not in layers, as made, but well mixed in the cask: no two qualities in the same cask, and each cask resembling the rest as much as possible. The Butter should be but lightly salted. The common error in Canada is to salt it too heavily. A large quantity, no doubt, is necessary, when the whey is not well pressed out, but when that is done, a very moderate quantity will suffice.

There is no necessity for using colouring with summer and fall made Butter, the only kind suitable for export. The winter Butter should be kept apart and used in the Colony.

As to cheese, the consumption in Great Britain is very great and very constant, but Canada hitherto has been an importing instead of an exporting Country. It is unnecessary to describe its manufacture further than to state, it should be made from new milk, and in such parts of the Colony as, being hilly, possess short pasture, with plenty of sweet grasses, and indeed are the reverse of a good butter producing country. Inferior cheese may be made with the morning's milk, skimmed, added to the afternoon's milk, new and fresh,—and this on lands most suited for butter; but it is to the hilly parts of the Province, where, excepting sheep and cattle, little can be produced, the Board particularly point, as likely to derive important advantages from the manufacture of this article. The best form for cheese is that of truckles, say eight or ten inches across, and four and a half to six inches thick, round or square; these are best suited to small farms. In larger farms cheeses of greater size can be made, say twelve to fifteen inches, by six deep. The large cheeses, like the Cheshire, are difficult to keep; they should be well salted, but not too much so; and coloured with annatto, but not too deeply, such in England being considered the sign of an inferior article.

The Cheeses made of half-skimmed milk, as before adverted to, should be of a large size, as they are otherwise apt to get dry; say eighteen inches by seven, or larger, as there is little risk of their spoiling. To distinguish them from the first sort, they should not be coloured at all.

The Board wish to direct attention to the importance, especially in mountainous parts, of raising sheep for the sake of their wool. An idea had prevailed that this Province is too cold, and the winter too long, to admit of its being done successfully or profitably; but judging from the similarity between the climates of Canada and of Saxony, the wool of which is so celebrated, this opinion seems to be erroneous. The climate of Canada is particularly favourable to the constitution of sheep, and if, as in Saxony, the back of the animal were covered, summer and winter, to protect the wool from injury, there can be no doubt that the quality of the article would considerably improve, and amply remunerate the farmer.

In conclusion, the Board of Trade recommend that the cultivation of Hemp, Flax, and Malder, and the planting of the real British Oak, should not be lost sight of. Every encouragement should be extended to agricultural fairs in all parts of the Province, whereby buyers and sellers would be brought more generally into contact, and both parties would obtain a better knowledge of prices; farmers also would become acquainted with the progress making by their neighbours, and feel that emulation and spirit of competition without which agriculture as well as commerce languishes.

Differential Statement of the Duties in Great Britain on the Articles referred to in the foregoing remarks:

Articles	From Foreign Countries.		Colonial.		Difference in favour of Colonial.	
	per cwt.	per bbl.	per cwt.	per bbl.	per cwt.	per bbl.
Beef (best) per cwt.	3	0	3	0	0	0
Pork, ditto	3	0	3	0	0	0
Bacon, ditto	14	0	14	0	0	0
Hams, ditto	14	0	14	0	0	0
Tongues, ditto	10	0	10	0	0	0
Lard, ditto	20	0	20	0	0	0
Butter, ditto	10	0	10	0	0	0
Cheese, ditto	10	0	10	0	0	0

The Act, 3 Victoria, cap. 17, levies an additional charge of 5 per cent. on the above duties.

Graduated Scale of the Duties on Grain.

Foreign Grain.	Duty.	Foreign Grain.	Duty.
Wheat imported from a Foreign Country, when under 5ls. per qr.	£ s. d. 1 0 0	Rye, Peas & Beans under 30s.	0 11 6
51 to 52	0 19 0	30 33	0 10 6
52 55	0 18 0	33 36	0 9 6
55 56	0 17 0	36 36	0 8 6
56 57	0 16 0	37 38	0 7 6
57 58	0 15 0	38 39	0 6 6
58 59	0 14 0	39 40	0 5 6
59 60	0 13 0	40 41	0 4 6
60 61	0 12 0	41 42	0 3 6
61 62	0 11 0	42 and upwards	0 2 6
62 63	0 10 0		0 1 6
63 64	0 9 0		0 1 0
64 65	0 8 0		
65 66	0 7 0		
66 69	0 6 0		
69 70	0 5 0		
70 71	0 4 0		
71 72	0 3 0		
72 73	0 2 0		
73 and upwards,	0 1 0		
Barley under 25s.	0 11 0		
25 27	0 10 0		
27 30	0 9 0		
30 31	0 8 0		
31 32	0 7 0		
32 33	0 6 0		
33 34	0 5 0		
34 35	0 4 0		
35 36	0 3 0		
36 37	0 2 0		
37 and upwards	0 1 0		
Oats, under 19s. pr. qr.	0 8 0		
19 20	0 7 0		
20 23	0 6 0		
23 24	0 5 0		
24 25	0 4 0		
25 26	0 3 0		
26 27	0 2 0		
27 and upwards	0 1 0		
		Rye, Peas & Beans under 30s.	0 3 0
		30 31	0 2 6
		31 32	0 2 0
		32 33	0 1 6
		33 34	0 1 0
		34 and upwards,	0 0 6

From British Ports. | Duty.

Wheat of & from Possessions out of Europe, under 55s. pr. qr.	Duty.
55 to 56	£ s. d. 0 5 0
56 57	0 4 0
57 58	0 3 0
58 and upwards,	0 2 0
Barley, under 25s.	0 1 0
25 26	0 0 6
26 27	0 0 0
27 and upwards,	0 0 0

Wheat Meal and Flour—For every Barrel of 196 lbs., a Duty equal to that on 38½ gallons of Wheat.
Oatmeal—for every 18½ lbs., a duty equal to that on a quarter of Oats.
Maize or Indian Corn, Wheat, Bear or Bigg—Per qr. a duty equal to that on a qr. of Barley.

J. T. BRONDGEEST,
Chairman of the Board of Trade.
Montreal, 24th Sept., 1842.

CURIOS DOCUMENT.

Lord Palmerston having gone through the form expected by his anti-slavery friends, of directing the British ambassador at Constantinople to interpose with the Turkish government some representation on the subject of slavery, the following epistle:—

VISCOUNT PONSONBY TO VISCOUNT PALMERSTON.
Therapia, 27th December, 1841.
My Lord,—I have paid the greatest attention to your lordship's several instructions on the subject of slavery in Turkey, with the hopes of arriving at some result that would afford a chance of obtaining in any degree the object your lordship so earnestly desires to accomplish. I have mentioned the subject; and I have been heard with extreme astonishment, accompanied with a smile, at a proposition for destroying an institution closely interwoven with the fabric of society in this country, and intimately connected with the law, and with the habits, and even the religion of all classes of the people, from the Sultan himself down to the lowest peasant.

"The Sultans, for some centuries past, have never married; and the imperial race is perpetuated by mothers who are slaves.

"In all other families, slaves may be, and often are, the mothers of legitimised children, who are in all respects as much esteemed as those of legal wives.

"The admirals, the generals, the ministers of state, in great part, have been originally slaves. In most families, a slave enjoys the highest degree of confidence and influence with the head of the house.

"To carry what your lordship desires into execution, it will be necessary to limit the law of succession to the Crown, and alter the policy that has so long guided the sultans in that respect, and also to change fundamentally the political and civil institutions and laws, and the domestic arrangements of the people. Universal confusion would perhaps be the consequence of such violent changes, and probably those persons intended to be the most benefited by them would be the greatest sufferers.

"The slaves are generally well protected against ill-treatment by custom and the habits of the Turks, and by the interests of masters and their religious duty; and perhaps slaves in Turkey are not to be considered worse off than men everywhere else who are placed by circumstances in a dependent situation; whilst, on the other hand, they may attain, and constantly do enjoy, the highest dignities, the greatest power, and largest share of wealth of any persons in the empire.

"I think that all attempts to effect your lordship's purpose will fail, and I fear they might give offence if urged forward with impunity. I was asked, 'What would the English Government think of the Sublime Porte, if it was to call upon the Sovereign of England and the people of England to alter the fundamental law of their country, and change its domestic habits and customs, in order to please the taste of the Turks?'

"I could perceive, in spite of the good-humoured politeness with which this question was asked, that there was something like wounded feeling in the speaker.

"The Turks may believe us to be their superiors in the sciences, in arts, and in arms; but they are very far from thinking our wisdom or our morality greater than their own.—I have, &c.

PONSONBY.
"The Right Hon. Vis. Palmerston, G. C. B., &c."

SLAVE-ANTS.—The most remarkable fact connected with the history of ants is the propensity possessed by certain species to kidnap the workers of other species and compel them to labour for the benefit of the community, thus using them completely as slaves; and, as far as we yet know, the kidnapers are red or pale-coloured, and the slaves, like the ill-treated natives of Africa, are of jet black. The time for capturing slaves extends over a period of about ten weeks, and never commencing until the male and female ants are about emerging from the pupa state; and thus the ruthless marauders never interfere with the continuation of the species. This instinct seems specially provided, for were the slave-ants created for no other purpose than to fill the position of slavery to which they appear to be doomed, still even that office must fall were the attacks to be made on their nests before the winged myriads have departed, or are departing, charged with the duty of continuing their kind.

When the red ants are about to sally forth on a marauding expedition, they send scouts to ascertain the exact position in which a colony of negroes may be found: these scouts having discovered the object of their search, return to the nest and report their success. Shortly afterwards the army of red ants marches forth, headed by a vanguard, which is perpetually changing. The individuals which constitute it, when they have advanced a little before the main body, halting, falling into the rear, and being replaced by others: this vanguard consists of eight or ten ants only. When they have arrived near the negro colony, they disperse, wandering through the herbage, and hunting about as aware of the propinquity of the object of their search, yet ignorant of its exact position. At last they discover the settlement, and the foremost of the invaders, rushing impetuously to the attack, are met, grappled with, and frequently killed by the negroes on guard. The alarm is quickly communicated to the interior of the nest; the negroes sally forth by thousands; and the red ants rushing to the rescue, a desperate conflict ensues, which, however, always terminates in the defeat of the negroes, who retire to the innermost recesses of their habitation. Now follows the scene of pillage; the red ants, with their powerful mandibles, tear open the sides of the negro ant-hill, and rush into the heart of the citadel. In a few minutes, each of the invaders, carrying in its mouth the pupa of a worker negro, which it has obtained in spite of the vigilance and valour of its natural guardians, the red ants return in perfect order to their nests, bearing with them their living burdens. On reaching the nest, the pupa appears to be treated precisely as their own, and the workers, when they emerge, perform the various duties of the community with the greatest energy and apparent good-will; they repair the nest, excavate passages, collect food, feed the larvae, take the pupa into the sunshine, and perform every office which the welfare of the colony seems to require; in fact, they conduct themselves entirely as if fulfilling their original destination.—Newman's Introduction to the History of Insects.

JUNUS ON GOVERNMENT.—The ruin or prosperity of a state depends so much upon the administration of its government, that, to be acquainted with the merits of a ministry, we need only observe the condition of the people. If we see them obedient to the laws, prosperous in their industry, united at home, and respected abroad, we may reasonably presume that their affairs are conducted by men of experience, abilities, and virtue. If, on the contrary, we see an universal spirit of distrust and dissatisfaction, a rapid decay of trade, dissensions in all parts of the empire, and a total loss of respect in the eyes of foreign powers, we may pronounce, without hesitation, that the government of that country is weak, distracted and corrupt. The multitude, in all countries, are patient to a certain point. Ill usage may rouse their indignation, and hurry them into excesses, but the original fault is in government.

TRANSACTION OF BUSINESS.—In your converse with the world avoid any thing like a juggling dexterity. The proper use of dexterity is to prevent your being circumvented by the cunning of others. It should not be aggressive. Concessions and compromises form a large and very important part of our dealings with others. Concessions must generally be looked upon as distinct defeats, and you must expect no gratitude for them. We are far from saying that it may not be wise to make concessions; but this will be done more wisely when you understand the nature of them. In making your compromises, do not think to gain much by concealing your views and wishes. You are likely to suffer as much from its not being known how to please or satisfy you, as from any attempt to overreach you, grounded on a knowledge of your wishes.

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* The Irish provision packages have the second chime hoop at each end of iron; it would be well if that construction were adopted in Canada, as it greatly tends to keep the casks tight.