tenths grow on the outside. They were somewhat analogous to the fern, etc., of our tropics. All the plants found as low as the coal strata, were of orders which induced the belief that throughout our planet generally, even as far north as Melville Island, coal is to be found; and that in searching for it, it may be proper to dig or bore; and when at last we find the beds of coal, they will be found to be regularly arranged between a roof and floor of coal, slate or shale.

But it by no means follows, that beds of shale and slate necessarily indicate coal; those of the primary series would scarcely contain any combustible, unless it were plumbago, or possibly a little anthracite.

The geological laws of Coal are very strict, and a thorough acquaintance with them is the only safe guard against fruitless enterprises.—Projessor Silliman, in Winter's Wonders of Geology.

EATING GUANO.

The varied appetites and tastes of man have brought out many dishes which other generations have strictly forbidden, and although rats, and mice, and snakes, and frogs have, in many places, come into popular favor, we were not prepaired for the announcement that Peruvian guano must soon become an edible luxury. Stranger things have, however, happened, and for the benefit of those who may wish to enjoy this new and healthy strengthening dish, we will give the method of prepairing it, reminding them at the same time that the process has been patented in England, by a Mr. Wm. Clark, the inventor of the process, and discoverer of its uses, as here set forth.

Put two and a half pounds of guano, of the Isles of Peru, with three quarts of water in an enameled stew-pan, beil it for three or four hours, then let it cool; after standing some-time, separate the clear liquid, and about a quart of this healthy extract is obtained. Now, it is proved by the opinion of learned men, that the more aliments are azotised, the more they are strengthened, and hence the inventor infers, that as guano is composed of matters the most so, it is, and must be, peculiarly adapted for all classes of society, and especially for those who have much exertion and have not the means of buying meat. Mr. Clark sets forth, in his specification, that two or three tablespoonsful of this extract distributed in the food of one who lives on vegetables, is equal to at least two pounds of meat, and would give him as much strength as good meat at discretion, with the advantage, that this extract gives to the vegetables a very agreeable taste! Of course too much should not be used, or it will be as repugnant as pepper or vinegar, but if used with proper discretion, it is said to be remarkably stengthening.