

immediately placing it on the edge of the oven, which is on the other side of him. The floor of the oven is an endless chain, revolving on two drums, of which the pace is regulated in accordance with the size and character of the bread to be baked. The loaves placed on one edge of the oven immediately begin to travel through its regulated heat, and in due time are turned out exactly baked upon the other side, close to the open door, at which carts wait to carry the loaves to the shopkeepers. Until the bread is baked not a hand touches it. An hour and a half is time enough for the conversion, by this process, and with the nutritive elements of the flour wholly untouched. In the ordinary process, four or five hours are required for the mere raising of the sponge. This prolonged action of the warmth and moisture upon many kinds of flour—as flour from wheat gathered in wet seasons—otherwise wholesome, changes the starchy matter into dextrine, and after all produces bread dark colored and sodden. It is to correct so great an occasion of uncertainty and loss, which has always prevented capitalists from embarking in the baking trade, that alum has been used. The rapidity of the new aerating process wholly avoids this risk; the result never is uncertain, and good bread can be made of flour otherwise almost useless to the baker. The unfermented, or, as it properly called, aerated bread, made according to Dr. Daughlish's patent, being entirely free from the acid which is always necessarily present in fermented bread, has been found actually curative in that numerous class of diseases which result from acid secretions or an acid state of the blood. This freedom from acid causes the bread at first to appear somewhat insipid, but it soon asserts its value. One of the most eminent of our physicians kept a loaf of it for a fortnight, and then caused it to appear at his breakfast table with a baker's loaf of the preceding day. The unfermented loaf, old as it was, appeared to be the fresher of the two. Experience has shown that working men who used the aerated bread eat more of it—sometimes even half as much again,—making hearty breakfasts, and being at dinner-time less hungry for meat.—*All the Year Round.*

HOW I MADE SORGHUM SUGAR.—A number of my neighbors having witnessed my success in making sorghum sugar, requested me to write out my process for the public benefit. If my experience is of any value, well; if not there is no harm done.

The sugar I send you is made from syrup manufactured last fall by Mr. John Donnan, of this vicinity. The cane was grown on sandy corn. Mr. Donnan took his cane to a Cook Sugar Evaporator, on an adjoining farm to be boiled down. As he only desired syrup for table use, it was made thinner purposely, than if intended for sugar. Happening to see some of it in May last, I said it would crystalize, if made a little thicker, and was told to try it. I did so; then set it away in a room at a tempe-

ature of 78°. In two days' time it was a mass of crystals, and in three days I set it to dry. The result you see.

In the manufacture of the syrup no lime chemicals were used; and I put nothing into whatever, when I undertook to crystalize. Had the syrup been made thicker last fall, & set away in a room at the proper temperature say 75° to 80°, it would have crystalized just as readily then as now.

I have been equally successful with other samples of syrup. The difficulty is in knowing when it is boiled just right, before it leaves the Evaporator. The best test I know of is the appearance of the syrup, when allowed to drip from a paddle. When it falls in rather brittle sheets it will crystalize at once. When boiled to proper consistency, it should be put into cone-shaped sugar coolers, with a gate to draw off molasses, after crystalization. When the sugar has crystalized, it should be allowed to dry twenty to thirty days; then spread upon a wooden platform, exposed to the sun's rays until color and texture are satisfactory, being frequently stirred meanwhile. Sorghum sugar in this way ought not to cost over two to three cents a pound.—*Ohio Farmer.*

WALTER CARUTHERS

Miscellaneous.

WATCHES.—In buying a watch, choose a plain if you can afford it, and let it be as good as really can afford. Buy it of a man who has character to lose, and to whom you can look for redress in case of failure. Be suspicious of cheapness, and do not put too much faith in guarantees for a year or two years; because flimsy made watch may go for a year or tolerably well, and yet, before you have worn five, may have cost you twice its value in repairs, and prove a torment and deluder instead of an honest friend and guide. In making selection, do not be led by ornament—by fancy backs or dials, or "jewelling in ten holes." Ten holes may be jewelled for a guinea, and a watch be none the better for it. With a respectable maker, the absence of needless ornament is often a concomitant of superior work.

Having bought your watch, remember it is worth taking care of. Wind it, as near possible, at the same time every day, preferably the morning to the evening. Avoid jerks in winding, and do not turn the watch while you are turning the key, but hold it steady. Keep the key in good condition, free from dust and cracks; it is not a bad plan to plug the orifice; a particle of dust or rust the key may get into the watch, and put to the expense of an extra cleaning. Keep the key in your bed-room, not in your pocket.

When a watch is hung up, it should be supported and at rest; when laid horizontal it should rest on a soft substance for support.