

the sealed part to see if the wax has formed blisters. If there are blisters, rub them away with the finger, using a little tallow or oil to prevent sticking.

9. Repeat the dipping operation in wax and in water. See that the wax is left smooth and without flaws, and the sealing is complete.

10. Pack away on shelves or in chests in a cool dry cellar. If placed on shelves, a cloth should be hung before them to exclude the light. In a few days after packing away, inspect the bottles to see if any show signs of fermentation, which may be detected by a foamy appearance of the fruit. If this be observed in any bottle, it denotes either a crack in the glass or that the sealing was imperfect. The bottle should be opened or examined, the contents scalded, and the process of sealing repeated as before. In some cases during the season a little vegetable mould may be seen to gather on the surface of the fruit in the bottles, but this is not to be regarded, as it can readily be separated on opening the bottles, leaving the mass of fruit without harm.

Two or three persons can carry forward the different operations of preserving at the same time, and with more convenience than one alone.

The rule for syrup given above, is adapted to the strawberry, cherry, and other similar fruits. Very acid fruits, like the currant, will allow a greater proportion of sugar.

#### CURING BACON.

Having so frequently seen in your paper questions asked about curing bacon, I give you my method, which has never failed either with myself or others for the last 30 years.

I slaughter my pigs in the morning, cut them up and salt them same night, taking out the two shoulder veins, which is very important. I get the best saltpetre I can; I use about 1 lb. to a 3 cwt. pig, more or less, according to size. I just rub a little on the skin side, and sprinkle it on the other side, carefully putting it on the ends of joints or bones: then lay it in a tub, the hams first, covering them thoroughly with fine salt; then the sides, and so on until all is done, finely covering all over with fine salt. I let it lie three weeks; then hang it up to dry. I never have any more trouble, and never had bad bacon by any chance. I always pound and dry, by fire, salt and saltpetre before using.

A SUBSCRIBER.

#### RECEIPTS.

**SPONGE CAKE.**—Ten oz. flour, one lb. of sugar, twelve eggs. Beat the sugar and yolks of eggs to a froth, also the whites, then stir together a teaspoonful of soda. Season with rose water.

**FRUIT CAKE.**—One lb. of flour, one lb. of butter, one lb. of sugar, two lbs. of raisins, one lb. currants, ten eggs, one fourth oz. mace, one fourth oz. cloves, one half oz. cinnamon, one lb. citron, and a teaspoonful of soda.

**ICE CREAM.**—Two quarts milk, four lbs. sugar, one half lb. corn starch, eight eggs, well beaten; wet the starch with cold milk; when

the milk is boiling hot stir in the eggs and starch, then strain through a sieve; when cold flavor as you like, then turn into the freezer; stir while freezing.

**TOMATO CATSUP.**—Six lbs. of peeled tomatoes, and sprinkle with salt; let them stand two days; then boil and strain through cullender; put one half pint vinegar, cloves, pepper, cinnamon, ginger; then boil them one third away.

**MOLASSES BISCUIT.**—Two tea cups molasses, six tablespoons fried meat drippings, one cup of water, three teaspoons soda, one do. of alum.

**COFFEE CAKE.**—One cup of cold coffee, one cup of sugar, one half cup of molasses, seven teaspoonful of cream tartar, one half teaspoonful of soda, one cup of currants.

**A CURE FOR ENLARGED TONSILS.**—To one part of saltpetre, two parts of alum, and three parts loaf sugar, pounded fine, applied to tonsils with the finger six times a day, then take the same omitting the sugar and dissolve in water, wet a cloth in this and apply warm on the outside every night on going to bed until a cure is complete.

**COOKING EGG PLANT.**—One of our most favourite vegetables is the egg plant, and our manner of preparing it is certainly an improvement over the ordinary way of cooking this most wholesome esculent.

Divide a large egg plant into two portions, and remove the pulp from the shell. Boil the pulp until soft, and when well drained mash it; add crumbled bread, grated onion, sweet marjoram, pepper, salt, and two ounces of butter. When well mixed, fill the shells, and bake them for an hour in a moderately hot oven. The egg plant must be highly seasoned, otherwise it will not be so palatable.

#### A WONDERFUL INVENTION.

In the Zollverein Department of the International Exhibition has just been placed a wonderful piece of mechanism, only a few days from Hanover. All our readers know the difficulty of awakening early in order to catch a morning train. Here is a piece of mechanism which will not only ring a gentle alarm to rouse light sleepers, but it will at the same time strike a light for a lamp, and another to boil a cup of coffee. If the first alarm be not enough, a louder one will follow sufficiently sonorous to awaken the dead. If even this should prove insufficient, the mechanism will after a short interval, pull off the night-cap, if the sleeper wears one; and in the almost impossible case of a continued slumber after all this, the machine as if disgusted with such laziness, will tilt the sleeper out on the floor. In fact, the mechanism does everything almost but shout the hour in the sleeper's ear. An extraordinary amount of ingenuity has been expended upon this combination of clockwork, and springs, and lucifers, and levers.

[We copy the above from one of our foreign exchanges. This invention is no touch to one made and patented in this country, and illustrated on page 82, Vol. XI. (old series) SCIENTIFIC AMERICAN. Instead of going through the process of coaxing and cajoling the sleeper to