machinery, to produce on a mule of the same number of spindles, 52¼ pounds of yarn of the same fineness, and his net weekly earnings were advanced from 26s. 7d. to 29s. 10d" Similar results from similar circumstances were experienced in the Manchester factories. The cheapening of the article produced by help of machinery increases the demand for the article; and there being consequently a need for an increased number of workmen, the elevation of wages follows as a matter of course. Nor is this the only benefit which the working man derives in the case, for he shares with the community in acquiring a greater command over the necessaries which machinery is concerned in producing.—*Condensed from a Lecture by C. R. Porter to the Wandsworth Literary and Scientific Association.*

Standard Weight of Grains according to the laws of New York:

		Ordinary Weight.
Wheat	60 lbs.	55 to 65 lbs.
Rye	56 "	46 to 56 "
Barley	48 "	44 to 56 "
Oats	32 "	28 to 44 "
Indian Corn	56 "	50 to 62 "

SALT

Of all the condiments, that most generally in use is Salt; in fact, nothing is perfect without it; the health of every individual depends upon it, being an ingredient in our blood; it is as much required to be partaken of as food or drink; by many it is supposed to be only required to excite the organs of taste—if so, other condimets could be used, equally as exciting; but salt has a far higher destiny, and the great Author of all has bountifully provided the whole human race, in every clime and country, with it; even on those continents far away from the shores washed by the briny ocean, we find it in springs, and in crystal globules encrusting the earth. By all species of the human race in which we are acquainted upon the face of the globe; it is partaken of one way or the other; and although its use is beneficial, yet, if partaken of too largely, it causes disease and death.

Its composition consists of two elementary principals, earth and water, and is chemically known as muriate of soda, being a combination of soda and muriatic acid. Its uses as an antiseptic, and as a condiment, are two well known to be repeated here.

Rock Salt is the unpurified salt, as dug from the mines. This is purified by boiling, &c., and is crystallised by heat.

Bay Salt is the course large crystal salt, taking its name from the salt that formerly used to be made in pits by the overflow or letting in of the sea at the head of Bays, and which was evaporated by the heat of the sun. Almost all the fish are cured in France at the present day by this kind of salt, the duty upon foreign salt being so high.

The Hamilton *Express* states that Mr. Murdock, of Ancaster, has invented a machine for sowing, consisting of a hopper and wheel to be attached to the plough. The grain is put into the hopper, and distributes as the furrow is turned up. There is a wheel attached, which by a simple contrivance, regulates the required depth of the ploughing. The advantages to be obtained by this machine are three-fold. 1. A saving of one-third of the seed. 2. It distributes the seed more equally than the present plan. And 3rd, it does away with the necessity of harrowing. As the seed is deposited, the plough throws the furrow over it, and the work is done.

To write is mechanical, but to be an author is no easy matter. Those who think much, for the most part write little—those who write much, generally think little. Every author should be cautious of his subject, sure of his foundation, choice of his materials, before he goes to work.—No architect proceeds without a plan. The painter pictures an idea before he draws upon canvass. The piece, when finished, if it deserves commendation, is but the beautiful image of his mind.

DOMESTIC RECEIPTS.

APPLE JELLY.

Take half a hundred of young baking apples—sheep-snouts are the best; take off the rind; cut them in quarters, carefully keeping out the cores and pips; put them in a wide stew-pan, cover them with spring water, and let them boil slowly until reduced to a pulp, about the thickness of apple sauce. Squeeze them in a coarse towel until quite dry. To every pint of juice add one pound of loaf sugar, and the rind of a lemon. Put it on the fire and let it simmer slowly. As it boils, throw in for every pint of juice, the strained juice of two lemons. Stir over the fire, let it boil again; with your spoon take out the lemon rind, and put in pots to cool. The juice squeezed from the apples should be rather thick; the lemon juice clears it.

WASHING PAINT.

The best method to wash paint is to rub some bath-brick fine, and when you have rubbed some soap on the flannel, dip it into the brick. This will remove the grease and dirt speedily, without injury.

GOOD EYE-WATER.

Ten tea-spoonfuls of water, one ditto of brandy, one ditto of vinegar.

TO MAKE A GINGER-BREAD CAKE.

Take one pound and a half of treacle, one and a half ounces of ground ginger, half an ounce of carraway seeds, two ounces of allspice, four ounces of orange-peel shred fine; half a pound of sweet butter, six ounces blanched almonds, one pound honey, and one and a half ounces carbonate of soda, with as much fine flour as makes a dough of moderate consistence. *Directions for Baking.*—Make a pit in five pounds of flour, then pour in the treacle, and all the other ingredients, warming the butter; then mix them altogether into a dough, work it well, then put in three quarters of an ounce of tartaric acid, and put the dough into a buttered pan, and bake two hours in a cool oven. To know when it is ready, dip a fork into it, and if it comes out sticky, put it in the oven again; if not it is ready.

TO MAKE A SPONGE CAKE.

Take one pound of flour, twelve eggs, one pound of butter, one ounce of cinnamon, four ounces of blanched almonds, two ounces of orange-peel shred fine, and two ounces of allspice. Clean a pan, break in the eggs, previously the cream in another butter