

### MAKING VINEGAR.

An exchange paper gives the following directions to a correspondent who says he has no luck in making vinegar:—

Cider in this country, malt liquors in England, and fermented grape juice in vine countries, are used for making vinegar. All these contain an abundance of organic matter, which induces fermentation: they absorb oxygen and give off hydrogen in the form of water. Hence, unlike the vinous fermentation, the presence of air is essential. But it must not be too largely admitted, lest it carry off certain parts essential to success. A barrel or cask is most convenient, with the bung open and covered with gauze to exclude insects.

Vinegar may be made by exposing one part of brown sugar with seven parts of water, and a small quantity of yeast, in a cask with open bung hole, for some weeks to the action of the sun's rays. But this vinegar is not as good as made in some other ways, being more or less viscous.

An excellent mode is the following: Mix a gallon of molasses with a barrel of cider, warm it in a large kettle, then put the mixture in a barrel with a few sheets of brown paper. Keep it in a warm place with the bung open, through which a stick is inserted for stirring it, to break the scum and admit the air. The vinegar may be drawn as needed, and its place supplied by cider, which in its turn will be converted to vinegar.

### MANUFACTURE OF SUGAR FROM THE SORGHO.

MESSRS. EDITORS.—In answer to an inquiry in your paper of the 3d, as to the way to make sugar from Sorgho or cane, I should say that a pair of tinsmith's rollers would answer for a small quantity, or any other contrivance that would squeeze out the juice. A clean copper pan to boil it with. It will require a small quantity of lime-water to kill the acid—if too much, it would prevent crystalizing. The quantity can only be known to one unaccustomed to boiling by litmus paper. Whites of eggs to raise the scum. Boil as quick as possible.

When the juice becomes thick and clammy between the fingers, about half water and sugar, strain through thick flannel cloth, and if possible, filter through coarse bone black keeping the black covered as long as the syrup lasts, or letting it out at the bottom of filter no faster than put on top. Then boil until a string can be obtained between the thumb and finger, so strong that it breaks and turns up like a corkscrew. A very little beyond this, and it will be about four-fifths sugar and one water. It will then require a box of other vessel to grain or sugar it in. Stir it well with a flat stick, the sides into the middle, &c. A conical box to drain away the molasses; and if white sugar is required, a strong white syrup is to be poured on the top, to wash away the molasses.

This is as near a direction as I can give by writing. I have some growing. It is now about ten feet high, and just showing its seed, but I am afraid that I have it too thick to ripen.—WM. WATSON. *Mich. Country Gentleman.*

TEMPERATURE OF THE EARTH.—By experiments made during the last year by Professor Smith, at Edinburg, with a series of earth thermometers, imbedded in the earth at varying depths, it was proved that there was a gradually increasing heat of one degree, Fahrenheit, for every forty feet in depth, so that at less than two and a half miles, water would be at a boiling heat, and at less than one hundred miles depth all things must be in a state of fusion. This confirms numerous previous experiments.

USEFUL RECIPE.—Wounds in cattle are quickly cured by washing several times a day with a mixture of the yolks of eggs and spirits of turpentine.

Equal is the government of heaven in allotting pleasures among men, and just is the everlasting that hath wedded happiness to virtue.

There is no such thing as forgetfulness in its true sense. A thousand incidents may, and will, interpose a veil between our present consciousness and the secret inscription on the mind; but alike, whether veiled or unveiled, inscription remains for evermore.