

MOVING PIANOS IN WINTER.—A piano if transported in very cold weather is liable to acquire so low a temperature that on being introduced into a warm room it condenses moisture from the atmosphere; and to the astonishment of the owner, the case, strings and other parts suddenly become bathed with perspiration. The instrument is thus exposed to injury. The difficulty may be avoided by throwing open the windows of the apartment in which the piano is received, so that the temperature of the air and of the instrument will be equal. After thus remaining for a short time the room may be very gradually warmed, and no condensation will take place.

HOW TO BURN COAL.—Nine out of ten who attempt to burn coal in a stove, waste about as much coal as is necessary to be consumed for the obtaining of all the heat desirable. Observe the following rules: We will suppose the stove cleaned out. First, To make a coal fire: Put in a double handful of shavings, or light kindling-wood instead. Fill the earthen cavity (if the stove has one,) nearly full of chunks of dry wood, say four or six inches in length. On the top put a dozen lumps of egg coal. Light with a paper from beneath. In ten minutes add about twenty lumps more of coal. As soon as the wood has burnt out, fill the cavity half to two-thirds full of coal. The fire will be a good one. The coal will, by following these directions, become thoroughly ignited. Second, Never fill a stove more than half or two-thirds full of coal, even in the coldest weather. Third, When the fire is low, never shake the grate or disturb the ashes, but add from ten to fifteen small lumps of coal, and set the draft open. When these are heated through and somewhat ignited, add the amount necessary for a new fire, but do not disturb the ashes yet. Let the draft be open half an hour. Now shake out the ashes. The coal will be thoroughly ignited, and will keep the stove at high heat from six to twelve hours, according to the coldness of the weather. Fourth, For very cold weather. After the fire is made according to the rules first and third, add every hour about fifteen to twenty lumps of egg coal. You will find that the ashes made each hour will be about in that ratio.

This advice relates to cylinder stoves of medium size, as the amount of coal to be fed in depends on the space of the fire-box.—*Scientific American*.

WESTPHALIAN HAMS.—The justly celebrated Westphalian Hams are cured in a pickle prepared as follows:

Boil together over a gentle fire six pounds of good common salt, two pound of powdered loaf sugar, three ounces of saltpetre. and three gallons of spring water. Skim it while boiling, and when quite cold, pour it over the hams, every part of which must be covered with the brine. Hams intended for smoking will be sufficiently

salted in this brine in two weeks; though if very large, more time may be allowed. This pickle may be used repeatedly, if boiled, and fresh ingredients added. Hams, before they are put in the pickle, should be soaked in water, all the blood pressed out, and wiped dry. Much of the excellency of the ham is depending on the smoking. This should be done in such a manner that the ham shall be cool and perfectly dry throughout the whole operation. If too near the fire, they will be heated and their flavor injured; if the building be too close, the hams will be wet, and taste as if dipped in pyroligenous acid. At Hamburg, where large quantities are prepared, the hams are smoked in the upper story of high buildings, while the fires, which are made of oak or maple chips, are made in the cellars. In passing through such a length of pipe to the chambers, the smoke becomes cool and dry; and the flavor of the hams is excellent. Hams intended for summer use, may be kept in any way where they will be dry and cool, and secure from the fly bug. Washing with lime or putting in bags of coarse cloth, one ham in each, is practised by many. Some keep their hams through the season in the smoke house, making a smoke under them once or twice a week.—*Wisconsin Farmer*.

RECIPT FOR CURING MEAT.—As the season has come round again for curing meat for the season, it may be acceptable to many readers—especially to many fresh readers—who may not have either preserved it, or have before seen it, to reprint our receipt for curing meat. We will add, that after using it for about twenty years, and comparing the hams so cured with others cured by a dozen different processes, we are more than ever convinced of its superiority. It is this:

To one gallon of water,
Take $1\frac{1}{2}$ lbs. of salt,
 $\frac{1}{2}$ lb. of sugar,
 $\frac{1}{2}$ oz. of saltpetre,
 $\frac{1}{2}$ oz. of potash.

In this ratio the pickle to be increased to any quantity desired. Let these be boiled together, until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold, pour it over your beef or pork, to remain the usual time, say four or five weeks. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, etc., leaving the meat fresh and clean.

Several of our friends have omitted the boiling of the pickle, and found it to answer equally as well. It will not, however, answer quite so well. By boiling the pickle, it is purified—for the amount of dirt which is thrown off by the operation, from the salt and sugar, would surprise any one not acquainted with the fact.—*German town Telegraph*.