

Domestic.

CHARCOAL FOR BURNS.—The Gazette Medical of France, says that, by an accident, charcoal has been discovered to be a sure cure for burns. The pain subsides immediately. By applying the charcoal on one hour, the wound is healed, as has been demonstrated, on several occasions. The remedy is cheap and simple, and deserves a trial.

COOKING POTATOES.—Never soak potatoes in water before cooking them. As soon as boiled, the water should be poured off, and the potatoes on one side of the fire to dry, before they are peeled. This is the way to make them mealy. Steaming them is a still better way. Never serve them after they are ready to be dished.

AN IMPROVED CHAMBERLIGHT.—Take a common cylindrical ointment pot, a 2 oz. size in the winter; in the summer a smaller one; fill this with any kind of fat, as the waste fat from the kitchen for instance. Trim by about half an inch of the common wax wick, sold at the tallow-chandler's, simply stuck into a thin slice of wine-bottle cork, upon which place a strip of filtering paper, about half the diameter of the cork in breadth, and a diameter and a half in girth. It need not be quite so broad, but it must be at least the length stated. The reason using the bibulous paper is, that it feeds the wick properly; without it, or some such contrivance, it will not burn. Remove with the handle a teaspoon sufficient of the fat to allow the wick to be a little below the surface, and then remove the fat so removed over the cork and paper, neatly spreading it to make an even surface. The light is now prepared.—*Ann. of Chem.*

HOW TO CURE BACON.—In answer to a question "How to cure bacon by the mild process"—*Irish Farmer's Gazette* gives the following directions:

"Singe off the hair, and scrape thoroughly clean; when cut up, rub the flesh side with common salt, and pack the pieces on the top of another on a tray with a gutter round it to catch the brine; once every four or five days, the salt should be changed, and the slitches moving those on the top at the bottom; or six weeks of this treatment will suffice to cure the bacon, when it may be hung up to first rubbing them over with coarse bran, or sort of sawdust except deal; if smoking referred, hang in a chimney; if not in a airy part of the kitchen not too near the fire."

We are not acquainted with the Limerick cantile process; the Wicklow is similar to the given above and practiced by farmers there.

solid cake or gold, worth nearly \$50,000 been sold to the Bank of New South Wales.

Veterinary.

Anatomy and Function of the Heart of a Horse.

BY DR. DADD, IN AMERICAN STOCK JOURNAL.

On exposing the heart of a horse, we find that it is inclosed in a membranous sac, or bag, known as the pericardium or heart bag; the function of this tunic, or covering, is to limit its action—and supply from its interior tunic, a quantity of fluid to guard against the consequences of friction which would otherwise occur.

The heart is a dense composition of muscular fibre, and its function is of the involuntary order; so that its physiological expansions, contractions or beating occur without the knowledge or consent of the animal. The average weight of the heart of a horse is seven pounds. Yet when this organ becomes the seat of fatty degeneration or enlargement from any other cause, its weight and bulk are very much augmented. The heart is anatomically divided into four cavities, two of which in consequence of their assuming somewhat the form of the ears of a dog, are named auricles; these cavities, known as right and left, do not communicate with each other, and the septum or wall which intervenes is known as the septum auriculorum. The auricles are located in the front or anterior region of the heart; the ventricles are found in the back part, or posterior region. The right cavity of the heart, known as the right auricle, is the reservoir for the reception of venous blood, and three venous trunks terminate in it, viz.: the anterior vena cava—gate vein—which returns the venous blood from the fore extremities, head, and neck; next, the vena cava posterior, which returns the venous blood from the hind limbs and the posterior part of the body; and to this may be added the coronary or crown vein, a vein of considerable size engaged in returning blood which has circulated through the substances of the heart for purposes of its nutrition.

A considerable quantity of dark venous blood is usually found in this auricle after death; this auricle has free communication with the right ventricle, by an aperture denominated the auriculo-ventricular channel or opening; yet in consequence of three valves, termed tricuspid, which close in an upper direction, when the ventricle contracts, the blood cannot return into the ventricle.

Internally the right auricle is lined by a glistening membrane, somewhat highly organized, having on various parts of its surface small muscular eminences, termed muscular pectinati; the small cavities which occur in consequence of this arrangement, are termed cul-de-sacs. The right or venous ventricle is also lined by a similar membrane, and has beneath it several muscular prominences named *camæ columnæ*—fleshy pil-