

[From the Baltimore American.]

SCARLET FEVER.

As this intractable disease, in its most malignant form, has extensively prevailed during the past winter, and still continues its progress, in our city, causing many tears to flow from agonized parents, who had their darling little ones suddenly snatched from them by its ruthless grasp, I would call the attention of those, whose homes have not yet been made desolate by its inroads, to the following prophylactic or preventive measure, which, among practitioners of medicine in Germany, has been used with such eminent success, but which in this country, I believe, is scarcely known, out of the profession:—

Dissolve three grains of the Extract of Belladonna in one ounce of cinnamon water (tritured together in a mortar) and of this solution, give three drops in a little sugar and water, to a child one year old, once a day, increasing the dose one drop for every additional year in the age of the patient. In this minute dose it can do no possible injury, whilst the mass of evidence in favor of its complete prophylactic power, is conclusive.

Impelled by a desire to stay the further progress of this fatal epidemic, it would afford me much satisfaction to have the above information disseminated, and it would be subserving the cause of humanity, to allow it a corner in the columns of your valuable sheet.

M.D.C.C.C.

Baltimore, March 23rd 1844.

CLEANLINESS.

A strict attention to cleanliness and sweetness in our persons, houses, door yards, clothes, and furniture, not only produces a pleasing sensation to ourselves and all around us, but is also a means of preserving our health. Loathsome and even noxious vapors are often generated around dwellings, causing sickness, and perhaps death, for want of a strict attention to cleanliness. All slops and washes from the kitchen should be carefully conveyed into the garden or thrown upon the manure heap, and never suffered to be merely thrown out at the door, to the annoyance of the family and their visiting friends, and not unlikely to the lasting injury of their health. Pure water is sought by all as conducive to health; but air, on which our vitals are constantly feeding, is really too much neglected.

POTATO STARCH.

We find in the *Cleveland Herald*, the following method of making potato starch, which it says is the veritable Arrow-root, so highly valued for invalids:—

"Take a dozen large and smooth mealy potatoes, wash them, and then carefully pare off all the rind. Next grate them fine with a suitable tin grater. The pulp must be mixed with a pailful of cold water, and thoroughly agitated and squeezed by the hand or any suitable instrument, at the same time throwing away the fibrous matter, and permitting the starch to sink to the bottom of the vessel. This must have a fresh washing in cold water, till the pure farina is obtained free from all other matter. This should be spread on earthen dishes, and dried in a warm, airy situation."

The good housewife will exclaim, 'Why this is nothing but potato starch.' True, it is not—nor have you used any other article under name of arrow-root, for the sick members of your family, though you may have purchased it at the rate of several shillings per pound.

By proper modes of cooking, known to every nurse and housekeeper, this article becomes a delightful beverage for invalids weak of digestive powers; while as a pleasant dietary, even to persons in good health, it possesses a strong attraction.—*American Agriculturist*.

Valuable Salve.—Take three carrots and grate them; place in a vessel, cover with lard, without salt if convenient. Boil thoroughly, strain, and add sufficient bees-wax to make a paste. This is a most invaluable ointment or grease, for cuts, burns, scalds or wounds of any kind.

SUPERIOR DUTCH GHEESE.

Take sour loppered milk, skim of the cream, then set it over the fire in an iron pot—brass is poisonous. Let it remain until the curd rises, which will be when the whey is scalding hot at the bottom of the pot; there is a difference in the heat of the whey at top and bottom. Skim the curd into a basket, which is best; let it remain six or eight hours to drain, then break the curd (on a table) as fine as possible; after which put the curd lightly in a stone jar, salting it to taste. Let it remain in the jar, stirring it twice a day with a wooden spoon or round stick, keep it loose and light, until it becomes palatable to the taste of the maker. The cheese acquires a disagreeable flavor if kept too long in the jar. Make this cheese into small balls, and set them in a cellar. It should not be eaten the first few days, and is best flavored from one week to two weeks old.

AN ORANGE COUNTY LADY.

Analysis of Soils.—The following is a method of analysing soils for ordinary Agricultural purposes:—Weigh a convenient quantity of the earth to be analysed, say 1000 grains dried in the open air; dry the same before a fire on paper, so as not to scorch the paper; re-weigh, and the difference will be the organic matter. Pour a convenient quantity of muriatic acid on the remainder; when stirred and settled pour it off, and add oxalate of ammonia: the precipitate will be the lime. Mix remainder with water, and stir it well; when a little settled, pour off the turbid mixture, and the suspended contents are agillaceous, and the deposit siliceous.—*An Old Subscriber*.

Turnip Seed.—As the following method of treating Turnip seed has proved very successful in preventing the ravages of the fly, I have taken the liberty of sending it to you. A day or two before sowing, put the seed into a sieve and tub of clean water, and rub it quite clean through the sieve, changing the water once or twice; dry it in the sun under a wall or glass, or before a fire. A little flour of brimstone may be mixed with the seed while still damp. If the egg of the Turnip fly is committed to the soil with the seed, this is an effectual preventive.—*A. B.*

On Storing Turnips.—The most approved and now generally adopted method of storing turnips in Roxburghshire, is as follows:—The turnips, deprived of their leaves and roots, are laid in oblong heaps, sloping up on both sides to a point, like a potato-pit, and the outside ones packed close together, and a smooth uniform surface formed. The heap is then covered with dry straw to the depth of about 13 inches, which is secured and bound down by straw ropes. Turnips stored in this way generally keep well, and are scarcely ever touched by frost. Should it be late in spring before they are used, they are generally somewhat sprouted, but much less so than if they had been pitted in the earth. Of course the length of the heap will depend on the quantity of turnips. The breadth is generally about 10 or 12 feet. Swedes are now generally stored in November or December.

Pea-straw.—At a lecture of the Rev. Mr. Sidney, at Ayle, Norfolk, the rev. gentleman drew attention to the waste of Bean and Pea-straw. It was cut too late. He gave the analysis of each as to nitrogen and gluten, which showed that 74lbs of Pea straw, and probably of Bean-straw also, equalled in nutriment 100lbs. of common hay—a fact most important for farmers here, and well known in Scotland.

Fermentation in Manure-Heap.—When a piece of paper, moistened with spirit of salt, or muriatic acid, held over the steams arising from a dung-hill, gives dense fumes, it is a certain test that decomposition is going too far; for this indicates that ammonia is not only formed, but is escaping.—*Smith's Productive Farming*.

Parsnips.—The cultivation of the parsnip resembles that of the carrot in every essential point. The land should be prepared as stated last week for the carrot. Especial care should be taken in this, as in that case, to have a deeply-cultivated soil. In the Channel Islands, where this root is largely grown, it is customary in the preparation of the land to use the large iron plough, and bury the manure—20 tons per acre of stable manure—12 or 14 inches deep. This is, of course, only practicable on deep soils, and it is on such, whether light or heavy, that this root flourishes. Parsnip seed may be damped, mixed with sand, just as in the case of the carrot, and drilled early in April at the rate of 4lbs. per acre, in rows on the flat, 18 inches apart. New seed only should be used. Colonel Le Couteur informs us, in the journal of the English Agricultural Society, that seed sown in 1838 would not vegetate in 1840, though soaked and sown in a greenhouse. The damping of the seed, though we have advantageously adopted this plan in the case of the carrot, for the last three years, is to a certain extent hazardous. Seed thus sprouted, if sown on a dry soil, is liable to be deprived of life. After having been thus treated, it must not be sown till the land is damp. The summer culture of the parsnips is just the same as that of the carrot. An average weight of from 9 to 11 tons per acre is obtained of it in Jersey. We have not had much experience in the field culture of this root, but we are inclined to think that however superior it is to the carrot in quality, i.e. per cwt., the superiority in the weight of the latter crop render the parsnip inferior to it per acre. It is most excellent food for cows, imparting a rich flavour to the milk, and it possesses extraordinary feeding properties when given to either oxen or pigs. It should be steamed for the latter; and when thus treated it is nourishing food for poultry also.—*Agricultural Gazette*.

Prevention of Smut in Wheat.—At a late agricultural meeting in Sussex, England, John Ellman, Esq., related the following account of an experiment in preventing smut in wheat. He took four sacks of smutty wheat, sowed one sack of it with brine only, as strong as he always made it, to bear an egg as large as a shilling; he sowed another with lime only; he sowed the third sack with brine, strong enough to bear an egg, and then let it lay in lime all night; and the fourth he sowed without any thing. The result was as follows: Where the brine only was used, every now and then there was a smutty ear, still not many; where the lime only was used, there was much about the same quantity of smut; where the lime and brine were used, there could not be found a single smutty ear; and where nothing was used, it was a mass of smut.

Effects of Deepening the Soil.—The *Liverpool Times* gives the following fact, illustrating the beneficial effects of loosening the soil to a considerable depth: "There were exhibited at the Exchange News Room two enormous specimens of the red beet, or margel wurzel, grown by Mr. Robert Neilson, in a field on his farm at Halewood. Each of them weighed upwards of 20 lbs. They were not merely curious in themselves, but remarkable proofs of the effects which may be produced on vegetation by the deepening of the soil, for the ground which produced these gigantic roots would certainly have produced double the quantity of potatoes, or of turnips, or of ordinary sized beets, usually grown on an equal extent of land. They show that by deepening the soil, an amount of produce may be got from it much greater than any one has yet thought it possible to raise."

An Economical Polish Beverage.—Into sixty quarts of water put three ounces of elder flowers, five pounds of common brown sugar, and a quart of vinegar, and one of brandy; infuse them for three days, straining them once every day. This beverage, which is mentioned in the "Agricultural Journal of Aix," is quite as agreeable as beer, and costs ten times less.—*Rev. Mr. Hort*.