

Scientific and Useful.

A NEW compound for polishing and cleaning metals is composed of 1 oz. carbonate of ammonia, dissolved in 4 oz. water; with this is mixed 16 oz. Paris white. A moistened sponge is dipped in the powder, and rubbed lightly over the metal, after which the powder is dusted off, leaving a fine brilliant lustre.

THE strong, disagreeable taste and smell from onions may be in a large degree removed by leaving them to soak in cold salt and water an hour after the outside skin has been removed; then boil them in milk and water till thoroughly tender; lay into a deep dish, season with pepper and salt and pour over drawn butter.

QUEEN'S TOAST.—Cut thick slices of baker's bread into rounds or squares and fry to a nice brown in butter or lard. Dip each piece quickly into boiling water, sprinkle with powdered sugar and cinnamon and pile one upon the other. Serve with a sauce made of powdered sugar dissolved in the juice of a lemon and tinned with a glass of wine.

TO CURE AND DRY BEEF TONGUES.—For one dozen tongues make a brine of a gallon and a-half water (or enough to cover them well) two pounds good salt, one of molasses, or one pound brown sugar, and four red peppers; bring to a boil, skin, and set to cool. Pack the tongues in a large jar, and when the brine is entirely cold, pour it over them, and put on a weight; let it remain ten or twelve days, take off, drain, and hang them to smoke about two days, then dry moderately, and put away in a flour sack in a dry place. When wanted for use, boil six or eight hours in a pot filled with water, adding more when necessary so as to keep them well covered all the time until done; when done, take out and set away to cool, but do not skin till needed for the table.

LIEBIG has chemically demonstrated that oatmeal is almost as nutritious as the best English beef, and that it is richer than wheat bread in the elements that go to form bone and muscle. Professor Forbes, of Edinburgh, during some twenty years, measured the breadth and height, and also tested the strength of both the arms and loins of the students in the University—a very numerous class, and of various nationalities, drawn to Edinburgh by the fame of his teaching. He found that in height, breadth of chest and shoulders, and strength of arms and loins, the Belgians were at the bottom of the list; a little above them the French; very much higher, the English; and highest of all, the Scotch and Scotch-Irish from Ulster, who alone like the natives of Scotland, are fed in their early years with at least one meal a day of good oatmeal porridge.—*Scientific American*.

To cure corns, soak the foot in warm water for about a quarter of an hour, every night; after each soaking, rub on the corn patiently, with the finger, half a dozen drops of sweet oil; wear around the toe during the day, two thicknesses of buckskin, with a hole in it to receive the corn; continue this treatment until the corn falls out; and by wearing moderately loose shoes, it will be months, and even years, before the corn returns, when the same treatment will be efficient in a few days. Paring corns is always dangerous, besides making them take a deeper root—as will a weed, if cut off near the ground. Many applications are recommended to be made to corns, to burn, eat out, or soften them; but the plan advised above is safe, is painless, gives most welcome relief in a few hours, and prevents a return of the corn for a longer time than any other remedy; and last of all, it costs nothing but a little attention; that, however, is the great drawback.

HOW TO CUT UP PORK.—Split through the spine, cut off each half of head behind the ear, remove the pieces in front of the shoulder, for sausage. Take out lard which lies around kidneys for lard, cut out the lean meat, ribs, etc., then the ham and shoulder, and remove the loose pieces directly in front of the ham, for lard. Cut off a narrow strip of the belly for sausage, and cut up the remainder, which is clear pork, into five or six strips of about equal width, for salting down. Smoke the jowl with hams, and use the upper part of the head for boiling, baking, or head-cheese. Scorch the feet over the fire until the hoofs remove easily, scrape clean, place in hot water a few minutes, wash and scrape thoroughly, and they are ready for cooking. All the flabby pieces should be tried up for lard. Remove all fat from intestines, saving that which does not easily come off the larger intestines for soap-grease. The liver, heart, sweet-breads, and kidneys are all used for boiling or frying, and the smaller intestines are sometimes used for sausage cases.

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