

rosin will be valuable; and when wanted for heavy wheels, a proper consistency may be given to it by adding wheat flour, or if greatly preferred, black lead.

No doubt the soap paste above described would be a good lubrication for carriage wheels. We hope this discovery will increase the consumption of lard, and thereby give an improved market to the farmer, and thus enable him to turn land into lard, and lard into light, and in the meantime enlighten his mind and improve his condition.—*Am. Agriculturist.*

TO PREVENT FERMENTATION IN CIDER, WINE OR BEER.—Add a small quantity of sulphite of lime; or bruise mustard seed, 14 ounces to 1 ounce of cloves, and add to the liquid when first put into the cask; or a small portion of each may be added. The article is sulphite and not sulphate of lime. It is quite innocuous in any quantity.

ARRACK.—This is a spirituous liquor produced from distillation of palm wine, and also from a fermented infusion of rice. It is a drink much used in the East Indies, among some of the semi-barbarous nations. Opposed as we are to all intoxication beverages, we cannot recommend its introduction into this country, unless it were upon the same principle we would tolerate wine, cider, and beer, as less likely to produce drunkenness than whiskey. A great fire is sometimes checked by a smaller one.

NEW STEERING WHEEL.—This invention has been patented by Capt. Fayer, R. N., for England, Scotland, and France. We have received a copy of the drawings, necessary for showing the construction of the apparatus, and will be happy to shew it to parties who may be desirous of putting it into their vessels. We should think it of peculiar benefit to vessels, which running the rapids of the St. Lawrence require great nicety and great power at the wheel.—*Montreal Gazette.*

MAKING BRINE.—For the use of Young Housekeepers.—Dissolve four pounds of good salt in each gallon of water. Add a few handfuls of small lumps of rock or coarse salt to each cwt. of neat, as you pack it, before putting on the brine. This will maintain its strength. If the pieces of meat are small and lean, they will absorb salt enough to be palatable, in three days. You may then take it out, and if the weather is cool, keep it hung in a dry room, or pack it dry in coarse salt.

HOUSEWIFE'S CREAM.—Take half a pint of good cream, a quarter of a pint of white wine, a tea-cupful of pounded white sugar, and the rind and juice of one lemon. Put all into a large basin, and whisk till it becomes quite thick: then put into glasses, and let them remain in a cool place till required [This cream is better if made the day before it is wanted; and it will keep good for several days, if the weather is not too warm.]

RICE FRITTERS.—Slice the rind of a lemon, and boil it in milk, with sugar enough to sweeten it and a cup of rice. When the rice is quite soft, take it out; beat up the rice with a glass of brandy, shape it into fritters, brush them with yolks of eggs, cover them with bread crumbs, fry them in butter, and serve them up with lemon juice squeezed over them.

RICE BALLS.—Pour upon half a pound of rice three pints of boiling milk, and boil it with a little cinnamon, sugar and lemon peel, until it is quite tender; allow it to remain until it is cold, and then make it into balls. Beat up two eggs, roll the balls in it, and afterwards in grated bread crumbs; fry them in lard drain them on a piece of paper, and serve them up with sifted sugar.

TO BRUSH BRITANNIA WARE.—In brushing Britannia ware, rub the surface gently, in the first place, with a woollen cloth, dipped in sweet oil; then wash in tepid suds, rub with soft leather and whiting. Articles brushed in this way retain their lustre till the last, if carefully used.

SUBSTITUTE FOR SOAP.—A late French author recommends potatoes, three fourths boiled, as a substitute for soap in washing hands. The use of this prevents chapping in cold weather, and retains the skin soft and healthy.

CHEMICAL FACTS.—Soils may contain silica and alumina; a plant may contain silica, but no alumina. Animals contain neither silica nor alumina.

TRENCHING OLD ORCHARDS.—If you have any neglected old trees in your orchards fork or trench up the earth all around their trunks for a distance of four or five feet, and give to each tree at least a bushel of compost, made of equal parts of stable manure and leaf mould or swamp muck. And at the top of this, spread half a peck, to each tree, of charcoal dust, wood ashes, and oyster-shell lime.—*American Agriculturist.*

Specimens of beautiful black, white and variegated Marble have been discovered at Five Islands, Nova Scotia, which is said to be superior to Italian. A sample has been sent to England by the Hon. Mr. Howe, who recently set out as a delegate from Nova Scotia on the railway question.—*Morning Chronicle.*

INDUSTRIAL EXHIBITION.—We have been requested to mention—and we have pleasure in doing so, for we think the idea is a good one—that the "Executive Committee" have determined, provided the suggestion meet with the approval of the members of the Canadian "Fourth Estate," to send to the Grand Industrial Exhibition in London, a handsomely bound volume, composed of copies of every Newspaper in the Colony: and, with this view, they have to request that the proprietors will forward to the Secretary of the Committee, John Leeming, Esq., the first copy of each Journal, issued for the year 1851. Now, gentlemen, mend your pens, sharpen your scissors!—*Montreal Herald.*