Coal.—It is estimated that the extent of the Cumberland coal, including Westmoreland and Yorkshire, has an area of some 200 square miles. It has been worked for a lengthened period, and does not give any signs of exhaustation. But the Cumberland coal field is one of the smallest, both in extent and thickness, for it is only the 1-60th of the whole area of coal in the British isles: and while its workable thickness is only some seventeen feet, the several seams of the South Wales coal field are 100 feet thick, the thickness of the Lancashire coal is 150 feet, and in some of the Scotch coal fields there is a workable thickness of 200 feet. It has been calculated that the single magnificent coal field of South Wales, of 1,200 square miles, would supply England with fuel for at least 2,000 years, after the whole of our English mines are worked out. After that I fancy you begin to breathe a little more freely, but a tithe has not yet been told, for to the British coal fields of 12,000 square miles, you may add for the rest of Europe 10,000, for British North America 18,000, and for the United States of America the really astonishing extent of 113,000 square miles, almost untouched, and the whole together, as yet, yielding only about one-half of what the British islands are doing alone. Besides an immense coal range on the eastern coast of Australia, the extent of which is unknown, may reach beyond all conception, and the importance of which in the future history of our race may come to be truly marvellous.

Fibrous Slabs.—The dome of the new reading-room at the British museum, now in course of completion under the direction of Mr. Sidney Smirke, is being lined with slabs or sheets of fibrous material, for which a patent has been obtained, and which, combining many of the properties of wood, is adapted to almost every purpose to which the various descriptions of wood are applied. It is also applicable to many purposes for which marble, slate, lath and plaster, or internal brickwork are now used; and the price, we are told, will not average more than one half the cost of wood-work, or other materials now in use. This fibrous material can be manufactured into sheets or slabs of any required thickness length, or width. They are now made in sizes of 13 feet by 7 feet; but these dimensions may be greatly increased. It appears to be uninflammable; a non-conductor of heat or sound; free from dry rot, shrinking, expanding, splitting, or winding; easily worked or bent, and is applicable for large panels, ceilings, floors, and partitions. Each panel at the British Museum, composed of three pieces, is 22 feet long by 11 feet 6 inches wide; and these in their spherical form, are raised from the ground to a height of 100 feet,, and fixed in one piece to the roof. We have probably said enough to show that this new material deserves the attention of all who are engaged in building operations.—*The Builder*

To Clean the Face of Soft Mahogany, or other Porous Wood.—After scraping and sand-papering in the usual manner, take a sponge and well wet the surface to raise the grain; then take a piece of fine pumice-stone, free from stony particles, and cut the way of the fibres; rub the wood in the direction of the grain, keeping it moist with water; let the work dry; then if you wet it again, you will find the grain much smoother, and it will not raise so much; repeat the process, and you will find the surface perfectly smooth, and the texture of the wood much hardened; by this means, common soft Honduras mahogony will have a face equal to fine Hispaniola. If this does not succeed to your satisfaction, you may improve the surface, by using the pumice-stone with cold-drawn linseed oil, in the same manner as you proceeded with water; this will be found to put a most beautiful, as well as durable face to your work, which may then be polished or varnished.

Currant Dumplings.—Pick and wash a pound of currants, dry them, and lay them on a plate before the fire. Chop a pound of suet very small and put it into eight spoonfuls of flour, with two tea-spoonfuls of salt, and three of ginger; now add the currants and mix all well together, then beat up four eggs with a pint of milk, and add this by degrees to the other ingredients, and make it into a light paste; roll it up into balls as large as a turkey's egg, with a little flour; flatten them a little and put them into boiling water; move them gently, that they may not stick together. Half an hour will boil them.—*Germantown Telegraph.*

To Preserve Gooseberries.—Take full grown gooseberries before they are ripe, pick them, and put them into wide-mouthed bottles, cork them gently with new, soft corks, and put them in an oven, from which the bread has been drawn; let them stand till they have shrunk nearly a quarter; then take them out and beat the corks in tight, cut them off level with the bottle, and rosin them down close.—Keep them in a dry place.