To Prevent Dogs from going Mad.—Mix a small portion of the flour of sulphur with their food or drink, through the spring months. This is practiced in Europe to prevent the disease from breaking out among the packs of hounds which belong to the English nobleman, and is said to be a certain preventive.

Restoring Damaged Velvet.—The *Monitor de la Salud* publishes the following method of restoring velvet to its original condition. It is well known that when velvet has been wet, not only its appearance is spoiled, but it becomes hard and knotty. To restore its original smoothness, it must be thoroughly damped on the wrong side, and then held over a very hot iron, care being taken not to let it touch the latter. In a short time, the velvet becomes, as it were, new again. The theory of this is very simple. The heat of the iron evaporates the water through the tissue, and forces the vapor out at the upper side; this vapor passing between the different fibres separatesthose which adhere together in hard bunches. If the velvet were ironed after damping, an exactly opposite result would be obtained, it is, therefore, necessary that the substance should not come in contact with the heated iron.

Dairy—Temperature of.—When the temperature of the dairy is less than fifty degrees Farenheit, the milk will not ripen for churning, and in such case should be removed for a time to a temperature of fifty degrees. The sudden warming of the milk will not always enable it to yield up its butter readily.

Solution for Preserving Timber.—S. Osborne, Litchfield Co., Ct. Dissolve one lb. blue vitriol in twenty qts. water, and let the wood soak in it from four to six days. This has been highly recommended, and a trial costs but little. We have not used it, and can not speak with certainty of its merits.

To Test the Quality of Milk.—C. J. Snow, Scott Co., Va. The comparative value of the milk from different cows in a dairy is easily ascertained by partly filling a number of glass tubes, putting the milk of each cow in a separate tube, and leaving it undisturbed until all the cream rises. The comparative thickness of the cream is then readily seen. A series of tumblers will serve equally well.

Parsnips for Stock.—C. J. Edwards, Orange Co., N.-Y. This root certains a large amount of sugar and other nourishment, and is therefore well adapted for feeding stock, particularly milch cows. It adds to the richness of the milk, without importing any unpleasant flavor. It may remain in the ground the whole winter without injury, but on the contrary its quality is improved by the action of the frost. This makes it valuable for Spring feeding. It requires a deep, rich soil and clean tillage.

Rule for Draining.—This rule, which John Johnston gives, "Dig holes, and see if the water rises in them," is too brief. It may not rise during the entire summer and autumn, the subsoil being then dry; and yet there may be a month in the early part of spring when the subsoil is saturated with water, which may entirely suspend all operations, and which should be thoroughly drained off. I have had much to do with just such soils.

Fever and Ague Districts.—If breakfast were taken before gaing out in those regions where chills and fever, and fever and ague prevail, and if, in addition, a brisk fire were kindled in the family room, for the hour including sunset and sunrise, these troublesome maladies would diminish in any one year, not ten-fold, but a thousand-fold, because the heat of the fire would rarify the mismatic air instantly, and send it above the breathing point.