

**AVERAGE PRODUCTS OF AN ENGLISH FARM.**—The following are the averages of some of the products of a farm of 740 acres near Brighton, England, occupied by Wm. RIDGEN. He has 250 acres of wheat, averaging 26 bushels per acre; 40 of barley, 40 bushels; 60 in oats, 60 to 80 bushels; 240 acres in clover and grasses, two tons hay. He keeps 350 South Down ewes, which average yearly about 400 lambs; average quantity of wool yielded by the flock, four pounds per fleece, and it sells at 25 cents per lb. He keeps 21 cows, which yield on an average ten quarts of milk per day, the year round.

**HEIGHT OF LIGHTNING RODS.**—It has been laid down as a rule, derived from experiments made in France, on the conducting power of lightning-rods, that a rod will protect a circle whose radius is equal to twice the height of the rod. Prof. LOOMIS, of New-Haven, states that he has heard of a case where a pile of shavings were set on fire by lightning, at the distance of one hundred feet from a lightning rod of fifty-nine feet in height. From this case Prof. L. concludes that it is unsafe to rely upon a rod to protect a circle whose radius is more than once and a half the height of the rod.

**STANDARD FOR THE SHAPE OF FOWLS.**—At the late exhibition of poultry at Boston, a well known gentleman, who had carefully examined the different kinds of fowls, observed: These long-legged, thin breasted chickens will never answer for the table. I speak from forty years' practice in *carving*. I have formerly had them, sometimes, on my table, but have grown wise by experience, and will have no more of them. To say nothing of the poor quality of their flesh, their shape is not right. For instance, if I have a pair of such chickens, and there are half a dozen ladies at table, each chooses a piece of the breast, and there cannot be enough cut from that part to serve round; but if I have a pair of partridges (ruffed grouse,) though they may not weigh more than half as much as the chickens, I can readily take a slice from the breast for each guest. The partridge, then, should be the standard for the shape of fowls; and besides the advantage alluded to, it will be found in general, that the nearer this form is approached, the better will be the flesh, and the greater the quantity in proportion to the bone.—*Cultivator*.

**TRANSPORTING SEEDS.**—The Chinese method of packing seeds for distant transportation, is to put them in small bottles, with the ashes of rice chaff. They allege that if this be omitted, small maggots are hatched during the voyage which destroy the seed. This ash or an other, if not too strong, we presume acts in two ways; 1st, as an absorber for any moisture which may be present, and 2nd, as an alkali to destroy the latent eggs or larvæ of any insects.

**A NEW BUILDING MATERIAL** has lately been introduced into Pottsville, Pennsylvania. It is a brick fifteen by thirty inches, so made as to promise almost equal durability of stone, at one third the cost.

**GRAPE CUTTINGS** should never be planted in an upright position as they are not one tenth part so likely to grow, as when laid horizontally.

**VALUE OF VANITY.**—Franklin says—"Most people dislike vanity in others, whatever share they have of themselves, but I give it fair quarter wherever I meet with it, being persuaded that it is often productive of good to the possessor, and to others who are within his sphere of action; and therefore, in many cases, it would not be altogether absurd if man were to thank God for his *vanity*, among the other comforts of life."

**METHOD OF CURING PRIZE HAMS.**—The hams of Maryland and Virginia have long enjoyed a wide celebrity. At the last exhibition of the Maryland State Agricultural Society, four premiums were awarded for hams. We are informed by those who had the opportunity of examining them, that they were of first rate quality. The following are the recipes by which the hams were cured:

**T. E. HAMBLETON'S RECIPE.**—1st premium. To every 100 lbs. pork, take 8 lbs of G. A. salt, 2 oz. saltpetre, 2 lbs. brown sugar, 1 1/2 oz. of potash and 4 gallons of water. Mix the above, and pour the brine over the meat, after it has laid in the tub some two days. Let the ham remain six weeks to brine, and then dried several days before making. I have generally had the meat rubbed with fine salt when it is packed down. The meat should be perfectly cool before packing.

**J. GLENN'S RECIPE.**—2nd premium. To 1000 lbs. of pork, take half a bushel and half a peck of salt, 3 lbs. saltpetre, 3 lbs. sugar, and 2 quarts of molasses. Mix—rub the bacon with it well; keep on for three weeks in all, but at the end of nine days take out the hams, and put those which were at the top, at the bottom.

**R. BROOKE JR.'S RECIPE.**—3d premium. One bushel fine salt, half bushel ground alum salt, one and a half pounds saltpetre to the thousand lbs. pork, left to be in pickle 4 weeks, hung up and smoked with hickory wood until the rind becomes a dark brown.

**C. D. SLINGLUFF'S RECIPE.**—4th premium. To 100 lbs. Green Hams, take 8 lbs. G. A. salt, 2 lbs. brown sugar or molasses equivalent, 2 oz. saltpetre, 2 oz. pearl ashes, 4 gallons water, dissolve well, skimming off the scum arising on the surface. Pack the hams compactly in a tight vessel or cask, rubbing the fleshy part with fine salt—in a day or two pour the above pickle over the meat, taking care to keep it covered with the pickle. In four to six weeks, according to the size and weight of the hams, (that is to say, the longer period for heavy hams,) hang up to smoke, hock up; smoking with green hickory wood. I have put up hams for the last 12 or 15 years by the above recipe with uniform success, equal at all times to the sample now presented.

To the above we add the following, which we, as well as many others, have satisfactorily proved:

For every one hundred pounds of meat, take five pints of good molasses, (or five pounds of brown sugar,) five ounces saltpetre, and eight pounds rock salt—add three gallons of water, and boil the ingredients over a gentle fire, skimming off the froth or scum as it rises. Continue the boiling till the salt, &c. is dissolved.—Have the hams nicely cut and trimmed, packed in casks with the shank end down, as the pickle will thus strike in better. When the pickle, prepared as above, is cooled to blood heat, pour it over the hams. They may lie in pickle from two to six weeks, according to the size of the pieces, or the state of the weather, more time being required in cold, than in warm weather. Beef or mutton hams, intended for smoking and drying, may be cured according to this mode, and will be found excellent.

Much of the goodness of hams depends on smoking. They should be hung at such a distance from the fire, as not to be heated. They should also be hung up with the shank end downward, as this will prevent the escape of their juices by dripping. Small hams, wanted for immediate use, will answer with two weeks' smoking, but larger ones, and those wanted for keeping, should be smoked four weeks or more.