

STEAM CARRIAGES FOR COMMON ROADS.—Mr. J. K. Fisher, of New York City, sometime since constructed a steam carriage to be used on common roads, which we understood at the time was considered quite a successful experiment. Latterly he informs us, he has made a decided improvement in the springs thus perfecting what was before considered by many a very creditable contrivance for locomotion. We are not prepared to say that his method of transportation will ever become general yet we do not see why it may not to a certain extent be used on level hard roads. He is sanguine that it will meet with approbation from the public and supersede horse power.—*Inventory*.

ELECTRIC LIGHT.—Prof. Callan has recently published an interesting paper, giving the results of a series of experiments made by him on the decomposition of water by the galvanic battery, with a view to obtain a constant and brilliant line light. He states that some of his experiments have led him to believe that, by means of the arrangement of the electrodes for a current of high intensity, the decomposing power of the battery may be considerably increased, but from other experiments he was somewhat disposed to infer that by such arrangement no increase of power can be gained. The Professor promises to relieve his doubts by further investigations.—*N. Y. Eve. Post*

THE STEAM WHISTLE.—Many persons who are constantly in the way of listening to the horrid howl of the steam whistle, are unacquainted with the mechanical means by which its effects are produced. The whistle is formed of two cups, placed one above the other, and opening towards one another. The lower cup is nearly filled by a ball or gland, so as to leave a narrow annular opening of 1-32 inch in width around the edge of the cup. The upper cup is hollow, and its lower edge is about one inch, or 1½ inches from the lower cup. By admitting steam through a valve to the lower cup, it escapes through an annular opening and impinges against the edge of the inverted cup. This produces the sound. The heaviest whistles for locomotives are six inches in diameter. The hollow upper cup is made of sheet, brass or copper.

The Patent Office Reports show that 1,554,015 tons of guano have been imported into Great Britain since the commencement of the trade.

Domestic Economy.

PRESERVATION OF FRUIT.

Mr. Greely, in a recent letter to the New York Tribune, on the Paris Exhibition, speaking of an invention by M. Masson, for the preservation of all description of fruit and vegetables says:

The process consists mainly, I am informed, in the slow evaporation of the water contained in the elements to be preserved, by means of a series of ovens, in which they are subjected first to a very gentle, afterward to a higher, but still moderate warmth, until the last article of moisture has exhaled. The dried residuum is now simply packed in papers, (not air tight cans) where it may remain for weeks under any skies, subjected to any alteration of temperature, and when opened requires only to be soaked in water to restore it to its original state. I see no reason why fruits should not in time be operated on with like success and thus peaches, grapes, strawberries, pine-ap-

ples, &c., be enjoyed not merely at all seasons but in all climates, and a whaler frozen up in Lancaster Sound made a Christmas dinner of turtle soup, roast (fresh) beef, green peas, cucumbers, apricots, bananas, m-kmelous, and all the delicacies of New York or Paris of every season. This process, I learn, has now been several years in use, until its success on the largest scale is no longer a question. I presume it has ere this been transplanted to the United States; if not, it speedily should be. It is of far more consequence to mankind than the fate of Sebastopol.

DOMESTIC RECIPES.

SELECTED FROM VARIOUS SOURCES.

TO PRESERVE PLUMS.—Make a syrup of clean brown sugar; clarify it: when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup two days, then drain it off; make it boiling hot, skim it, and pour it over again; let them remain another day or two, then put them in a preserving kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums. Small damsons are very fine, preserved as cherries or any other ripe fruit; clarify the syrup, and when boiling hot put in the plums; let them boil very gently until they are cooked, and the syrup rich. Put them in pots or jars; the next day secure as directed.

DRIED PEACHES.—Peaches, as usually dried, are a very good fruit; but can be made vastly better if treated in the right way. Last season the recipe which had quite a circulation in the papers of drying the fruit by a stove after halving it and sprinkling a little sugar into the cavity left by the extracted pits, was tried in our family. The fruit was found to be most excellent; better to the taste of nine out of ten persons than any peach preserves, by far. The peaches, however, were good ones before drying; for it is doubtful whether poor fruit can be made good by that process or any other.—*Prairie Farmer*.

TOMATO SAUCE.—Gather your tomatoes when fully ripe, and after washing, mash them in some suitable vessel. Then place them in a kettle over a moderate fire and when just warmed through, press a cullender down upon them—then dipping from the cullender all the watery juice possible. After boiling a short time, strain the mass through a wire sieve just fine enough to retain the rinds of the fruit—then return it to the kettle and boil it down to the desired consistency, (some prefer to thin, as it retains more of the flavor,) taking all care that it does not become scorched in the process. Heat the bottles you intend to use, in a steamer, to boiling heat, and while they retain this heat fill them with sauce in a boiling state. Then cork immediately with good corks, and place them where they will cook slowly.

Tomatoes thus prepared will keep good and retain all their original freshness and flavor until their season comes round again.

CEMENT FOR BROKEN CHINA, GLASS, &c.—The following recipe, from experience, we know to be a good one, and being nearly colorless, it possesses advantages which liquid glue and other cements do not. Dissolve half an ounce of gum acacia by a wine glass of boiling water; add plaster of Paris sufficient to form a thick paste, and apply it with a brush to the parts required to be cemented together. Several articles upon our toilet-table have been repaired most effectually by this receipt.—*English Paper*.