

seen by the divisions or marks on the glass tubes. The lactometer consists of five or six glass tubes, about half an inch diameter, and eleven inches long, fitted into an upright mahogany frame, each tube having a fine line drawn round it, ten inches from the bottom; three inches from the line downwards, it is graduated into inches and tenths of inches. At milking time, each tube is to be filled up to the line with new milk. After standing twelve hours, the quantity of cream which floats upon the surface is shewn by the scale of inches and tenths; each division will therefore represent one per cent. of the whole.

If the milk given by a cow at one meal is one gallon or eight pints, and the thickness or depth of the cream which floats upon it measures fourteen divisions, multiply the number of pints, 8, by the depth of the cream, 14; the result will be that the produce of the cream of that meal is 112, or one pint twelve one-hundredths. Care must be taken to fill these tubes as soon as the pail is taken from under the cow, for, if any delay takes place, some of the cream will have ascended towards the top. The milk should be taken from the middle of the pail, which is done by dipping a cream-pot below the froth.

RICH BUCKWHEAT CAKES.—Take two pints of fresh buckwheat flour and half a pint of sifted corn meal, mix with milk to a thin batter, and add one tablespoonful of fine salt, and two tablespoonfuls of brewer's yeast, or an equivalent of other yeast. Leave the whole in a stone jar, in a warm place, to rise over night. In the morning add a little hot water, and then bake immediately.

An uncultivated mind, like neglected ground, will soon be overrun with weeds.

COMMON INDIAN CAKE.—Sift into a pan a quart of corn meal. Scald it with sufficient quantity of boiling water to make a thick batter, stirring it smooth as you proceed. Add a teaspoonful of salt, and a quarter of a pound, or half a pint of fresh butter. It must be stirred or beaten very long and hard, so as to make it very light. Butter some small square tin pans; fill them with the mixture, and bake the cakes well. Send them to table hot, and eat them with butter and molasses, if you like it.—*Miss Leslie, in Saturday Gaz.*

TO MAKE YEAST.—To two middling-sized boiled potatoes, add a pint of boiling water and two tablespoonfuls of brown sugar. One pint of hot water should be applied to every half pint of the compound. Hot water is better in warm weather. This yeast, being made without flour, will keep longer, and is said to be much better than any previously in use.

FINE INDIAN CUP CAKES.—Stir to a light cream a pound of fresh butter, cut up into it a pound of powdered white sugar. Add a heaped teaspoonful of powdered nutmeg and cinnamon, mixed. Mix together a pint of sifted Indian meal, and a half pint of wheat flour. Beat six eggs very light, and then stir them into the mixture of butter and sugar in turn, with the meal. Butter some teacups, fill them with the mixture, and bake it well.—When done, turn them out of the cups, and send them to table warm.

INDIAN BATTER CAKES.—Mix together a quart of sifted Indian meal, (the yellow meal is best for all purposes,) and a handful of wheat flour. Warm a quart of

milk, and stir into it a small teaspoonful of salt, and two large tablespoonfuls of the best fresh yeast. Beat three eggs very light and stir them gradually into the milk in turn with the meal. Cover it, and set it to rise for three or four hours. When quite light, bake it on a griddle in the manner of buckwheat cakes. Butter them, cut them across, and send them to table hot, with molasses in a sauce boat.

If the batter should chance to become sour before it is baked, stir in about a saltspoonful of pearl-ash dissolved in a little lukewarm water, and let it set half an hour longer before it is baked.—*Miss Leslie.*

USEFUL HINTS.—Account should be kept detailing the expenses and product of each field.

When an implement is no longer wanted for the season, lay it carefully aside, but first let it be well cleaned.

THE WONDERS OF NATURE.—There is a tree called the Manchaneel, in the West Indies; its appearance is very attractive, and the wood of it peculiarly beautiful; it bears a kind of apple resembling a golden pippin.—This fruit looks very tempting and smells very fragrant, but to eat of it is instant death, and its sap or juice is so poisonous, that if a few drops of it fall on the skin, it raises blisters, and occasions great pain. The Indians dip their arrows in this juice to poison their enemies when they wound them. Providence has so appointed it, that one of these is never found, but near it grows a white wood, or fig tree, the juice of either of which, if applied in time, is a remedy for the disease produced by the Manchaneel.

TEA.—The definition of this word, two hundred years ago, was: "A kind of drink used in China, made of hearbes, spices and other comfortable things very costlie; they drinke it warme, and with it welcom their dearest guesstes and friendes."

IMPROVEMENT IN GUN CASTING.—A new method has been resorted to at the Cannon Foundry, near Pittsburgh, for the production of guns. Instead of bringing them from the mould solid, and afterwards boring them, they are cast with the proper bore; the bore being carefully prepared so as to enclose a circle of cold water, which it receives and discharges in a continuous current, during the process of cooling, the object, probably, being to chill the inner surface more rapidly than the outer, and thereby given to it a greater density and strength. The plan is the suggestion of Liet. Rodman; and two guns—one cast on the old and the other on the new plan, having been subjected to the usual test, the first exploded on the eighty-fourth, and the latter on the two hundred and fifty-fifth round. This shows a great superiority over the common mode of making cannon, and if future experiments substantiate this successful one, Lieutenant Rodman's invention will come into general use.—*Farmer and Mechanic.*

MEASURING DISTANCE BY SOUND.

A bell rung under the water returns a tone as distinct as if rung in the air.

Stop one ear with the finger, and press the other to the end of a long stick or piece of deal wood; and if a watch be held at the other end of the wood, ticking will be heard, whatever be the length of the wood or stick.

Tie a poker on the middle of a strip of flannel two or three feet long, and press your thumbs or fingers into your ears, while you swing the poker against an iron fender, and you will hear a sound like that of a heavy church bell.

These experiments prove that water, wood and flannel are good conductors of sound, for the sound of the