" HOLD FAST THAT WHICH IS GOOD."

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PORTER.

"HOW OLD ART THOU?

Count not thy days that have idly flown, The years that were vainly spent; Nor speak of the hours thou must blush to own, When thy spirit stands before the throne, To account for the talents lent.

But number the hours redeem'd from sin The moments employed for Heaven-Oh, few and evil thy days have been, Thy life a toilsome and worthless scene, For a nobler purpose given !

Will the shade go back on thy dial plate? Will thy sun stand still on his way? Both hasten on, and thy spirit's fate, Rests on the point of life's little date Then live while 'tis called to-day.

Life's waning hours, like the Sybil's page, As they lessen, in value rise Oh, arouse thee, and live ! nor deem that man's age Stands in the length of his pilgrimage, But in days that are truly wise.

REFERATORE.

LECTURE ON DOMESTIC ECONOMY,

DELIVERED BY DR. TEULON, at the Mechanics' Institute, Halifax, on the 18th Decr

1839, and published by request of the Members.

LADIES AND GENTLEMEN,

Having again the privilege of addressing you, my only regret is that you should have your attention taxed so often, by one who has such small claims on your indulgence. Not having it in my power to vary the lecturer, I have thought it proper, and even necessary to vary the subject of lecture; and thus I trust I shall prevent fatigue on your parts, while I again asset to present you with some useful suggestions. essay to present you with some useful suggestions under a new capital.

I recently was emboldened, to commend to you I recently was emboldened, to commend to your notice at once the agreeable study of Chemistry, and the succinct treatise of Professor Bonovan of Dubba, on the subject, to which I may add, that the stratalented gentleman, has written, for Doctor Lardner's Cyclopædia, two volumes, on the cognate subject of Domestic Economy, or Culinary Chemistry, belonging to the department of Useful Arts, and forming volumes ninety three, and ninety four, of that elegant and convenient library of general knowledge. In these volumes you will find the subject of the present lecture discussed with great ability and interest. In the first, Professor Donovan has arranged the ordinary products of fermentation, bread, wine, beer, dinary products of fermentation, bread, wine, beer, vinegar, and distilled liquors; and in the second solid animal and vegetable aliments, their use and abuse by different nations, are spoken of; and the chemical present presents are spoken of;

by different nations, are spoken of; and the chemical processes and changes necessary for preparing them for the table.

Although my subjects of discourse are indentical with these, I would prosecute the inquiry in a different method; in order to reduce them as much as possible under heads convenient for the memory; and to exhibit these processes as strictly chemical.

Chemistry is truly the pyrotechnic art, i.e. it relates to all the processes that are done by first, and therefore Brewing, Baking, Distilling, Dyeing, Soap and Glass making and a variety of useful arts, including Pharmacy, Perfumery, Confectionary, and Domestic Economy, are embraced within as province.

The various objects of Domestic Economy or the Economy of the kitchen, may be accomplished by the

The various objects of Domestic Economy or the Economy of the kitchen, may be accomplished by the following chemical processes; and as they are processes of chemical origin, it is plain that the better they are understood as such, and the more they are regulated by chemical laws, so much better will be the effect.

First, of Edulcoration, which involves the two sideas of washing and sweetening. This, it is obvious is requisite in reference to most of the articles used in the kitchen. The greatest care should be taken that every culinary vessel be in a clean and sweet condition, and if of copper kept well tinned. For a want of precaution in this respect not only injures the deli-

disorders, and in some instances, as where soup has stood cold in a copper stew pan, has rapidly poisoned

the consumer.

The French, who make a great use of copper in The French, who make a great use of copper in cooking and preserving, are generally careful to have their vessels frequently tinned, which not only prevents the ingestion, but also the corrosion of the copper, by which means they are innoxious, and also has a great while longer. Copper, is acted on by acids much more readily when cold than when hot, therefore copper vessels should be filled and emptied while hot, any food standing in cold coppers, becoming poisomous in a very short space of time. Sugar deprives the salts of copper of their poisonous influence: therefore confectionary may be prepared in untinned copper or brass pans, without risk. A preparation contained in a capper vessel, and stirred with a silver spoon, hay become poisonous; when the same stirred with a power spoon would not, owing to the fact, that a more oxidable metal engages the activity of an acid, to the protection of any one that is less such.

with a pewter spoon would not, owing to the fact, that a more oxidable metal engages the activity of an acid; to the protection of any one that is less such.

Meats, kept a little too long, require to be washed in order to be relieved from a degree of septon which they have acquired from the combined influence of oxygen and moistare. If a little bruised charcoal be beated red hot and put into the water, it will free such meat effectually from this in a few seconds; and thus make tainted meat, or fish, perfectly sweet and wholesome. A little of the liquour of Chloride of Lime has the same effect, but imparts a flavour of its own. Carbonic, or Pyrolignic acid, also effects this object and the novel preparation Creosote, signifying flesh preserver, operates in like manner in the quantity of a single drop to a pint of water, and moreover imparts the flavour of hung beef to the article.

The next process, connected herewith, is that of Exsiccation or Curation of foods; which includes the preservation of bodies by the privation of moisture. Thus in some-countries, both fish and meat are prepared for keeping, by being sliced thin and bung up in the smoke or wind, or before the sun or a fire to evaporate their redundant moisture.

The methods common amongst ourselves of salting and smoking, answer the same end by a somewhat different means. As to smoking, there is no doubt that

and snoking, answer the same end by a somewhat different means. As to smoking, there is no doubt that different means. As to smoking, there is no doubt that however agreeable it may occasion man to be to our palates, especially as combined with sait in the article, it was at first, but a rude expedient to preserve means where they happened to be more abundant than the sait that should preserve them. A small quantity of sait or sugar, rubbed on meat in order to preserve in the summer time, justed of preventing facilitates decomposition. But a large i.e. a sufficient quantity of either or both, preserves it for an indefinite length of time.

of time.

All the autiseptic substances already mentioned, All the autiseptic substances already mentioned, may be used for preserving, as well as for sweetening animal foods. Meat plunged in melasses, or honey, and kept down by a loaded cover, will keep for several weeks without salt. If it be previously rubbed with powdered salt petre (Eng. of Sal Petre) and suffered to imbibe it for two or three days before plunging, it will look and eat finer, as well as keep much longer. And if, in addition to this secondary process, we dry salt it for a week, it will keep in the molasses, for an indefinite period without parting with its salt, be throughout of a fine red, and yield a very superior flavour and nutriment.

I have alreedy mentioned one of the best methods of curing meat; especially hams, either of pork or multon, and the smoking itself may be dispensed with, by adding a few drops of Creosote to the molasses before introducing the meat.

Another needs, is to put some cold water into a

Another mode, is to put some cold water into a vessel, and pack into it your pieces, until there is enough of each, for the water to caver every part of the meat; then fill the vessel and drain off all the water; measure it, and to every quart, add an ounce of powdered salt petre, stirring it till it is all dissolved; return it to the meat for three or four days, at which period add a pound of coarse salt for every original quart of water, or in other words, for every ounce of salt petre, strewing the whole of of it over the surface of the meat from whomee it will descend by its own gravity as it dissolves till it reaches every part of the meat.

Meat preserved as above, may be rendered into a delicacy for travellers, by the process of potting; which consists in, First, enclosing choice pieces of it in a jar, with sage, whole pepper and pimento, and bruised natmeg, tying it down with 3 or 4 papers, and baking it for four hours in a moderately hot oven: Second, in pounding it in a mortar, to a paste, a little at a time, with the addition of the gravy and some good butter: Third, in mixing the whole together, pressing it into pots of no very large size, and covering it with a quarter of an inch of melted butter.

German Sausages, of excellent quality, may also be prepared by cutting the raw meat into thin slices, both fat and lean, and reducing the slices with a sharp knife into small dictiorm pieces, but not chopping it fine; second, sprinkling over the pieces a sufficient seasoning of finely powdered marjoram and sage, natmeg, allspice, and pepper; third, pressing the meat into prepared skins, tying them at 10 inch distances, and simmering them for half an hour, then hanging them up to dry, or snoking them.

The curing of Salmon, is so well conducted in this country that it is unnecessary, to give any directions, further than to remark, that the above methods will succeed as well on fish as on meat: and that salmon in particular, is injured by having too much salt; a very small guantity being sufficient to preserve it, especially of a little salt petre be employed first.

Herbs, and other vegetable products, require to be

first.

Herbs, and other vegetable products, require to be particularly well dried, in order to be useful in domestic economy. They should be gathered in dry weather, at the beginning of their flowering periods, either soon after the sunshine has evaporated the dew, or in the evening before it falls. They must be tree from decayed or foreign leaves, and put into small bags of paper, either to be hung up in the sunshine daily, or placed in a gentle heat of an oven or stove, till perfectly dry. They should then be rubbed to powder with the hands, pressed into cannisters or jars, and tied over with brown paper or parchment. In this way they will be subject to an decay.

Eggs may be kept sound for months, by closing the pores of the shell, and keeping them, as all preserved articles should be kept, in the dark. This is effected by dipping them one by one in melted wax or suet, and packing them inside a box of bran or sawdust.

We now come to the consideration of another prowe now come to the consideration of another pro-cess, nearly allied to the former, namely Terrefaction, or Reasong, by which substances are not merely, as in the former, deprived of their moisture, but partly decomposed, and their elements newly arranged in a more sapid and agreeable form.

Coffee affords a favourable instance of this. In its raw state this seed is one of the most refractory and useless substances in nature. If you were to suppose a vessel freighted with this product, and wrecked upa vessel freighted with this product, and wrecked upon some remote shore, the inhabitants of which were wholly unacquainted with its use, you may imagine them gazing at it with surprise, comparing it to grain, trying in vain-to-chew it, and grind it, and boiling at to render it musticable or to extract its virtues, but without any satisfactory result. At last they conclude, as it will not make a good bed to be on, that it must be intended for fuel, and accordingly they proceed to try how it will burn. They cast a considerable quantity of it upon the family hearth, and each looks on with inquisitive expectation; some wonder, others laugh, all conjecture, and at last the mistress of the domicile exclaims: "your good for nothing stuff will only put out my fire." Shortly it begins to crack and hop in such a way, that hope gives place to fear, they agree it must be bewirched, and one after another retires expecting a fearful explosion.

ther retires expecting a fearful explosion.

After a period of serious suspense, it bursts into a flame, and the spectators finding no ill result, again draw near to inspect, at least the end of this wonderful visitor, still hoping it may yet make tolerable fuel.

cesses of chemical origin, it is plain that the better of they are understood as such, and the more they are regulated by chemical laws, so much better will be regulated by chemical laws, so much better will be regulated by chemical laws, so much better will be regulated by chemical laws, so much better will be regulated by chemical laws, so much better will be period add a pound of coarse salt for every original pure to water, or in other words, for every ounce of salt peire, strewing the whole of of it over the surface of the event from whence it will descend by its own as child, more curious than its fellows, picks up and of the event from whence it will descend by its own as the first, of Edulcoration, which involves the two of the event from whence it will descend by its own as the first, of Edulcoration, which involves the two of the event from whence it will descend by its own as the first of the event from whence it will descend by its own as the first of the event from whence it will descend by its own as child, more curious than its fellows, picks up and in the first of the event from whence it will descend by its own as child, more curious than its fellows, picks up and nibbles one of the reaction as the first of the event from whence it will descend by its own as child, more curious than its fellows, picks up and a child, more curious than its fellows, picks up and in the event from whence it will descend by its own as child, more curious than its fellows, picks up and in the event from whence it will descend by its own as child, more curious than its fellows, a child, more curious than its fellows, picks up and in the event from whence it will descend by its own as child, more curious than its fellows, picks up and it the event from whence it will descend by its own as child, more curious than its fellows, picks up and it the event from whence it will descend by its own as c