

his horns perfectly cold, which induced me to bore them, and into the holes (made four or five inches from the head,) I poured a strong mixture of black pepper, salt, and vinegar. Not more than fifteen minutes elapsed before the convulsions ceased: in less than an hour he fed as usual, and at this time, (three days since his attack,) is apparently as well as any animal on my farm. I am induced to make this public, as I apprehend the complaint (from the extreme dampness of the season,) will not be very uncommon, and also because of the simplicity of the remedy, and the fair promise it gives of efficacy.

A PLANTER.

Rules for making good butter.—If you have four or five cows, it is best to churn every day; and by no means less frequently than every other day. If you cannot churn every day, throw into the cream, when gathered, a handful of nice salt. In very warm weather, when milk sours soon, put two heaping table-spoonfulls of salt into every pail of milk, before straining. The quantity as well as the quality of Butter is greatly improved by this method. If you have ice, put a small piece in every pan of milk, and also into the cream when you churn. If you have no ice, put the cream into a pail, and hang it into the well twelve hours before churning. In the warm season, cream should be skimmed as soon as it is in the least sour, and in the coldest weather milk should not stand more than thirty six or forty-eight hours. The utmost care should be taken to keep every article used in making butter, perfectly sweet, by frequent and thorough scalding.—*Journal of Humanity.*

Eggs.—A Chemist of Geneva says, that eggs may be preserved fresh and eatable for six or seven years, if kept tightly corked in a round bottle with a short neck, filled with very strong *lime water*.

Domestic Economy.—Amongst the most useful and nutritious substitutes for wheat, and which has the advantage of correcting the unwholesome properties of bad flour, is rice. During the scarcity of wheat in July, 1795, one of the measures adopted in the Foundling Hospital, with a view of lessening the consumption of flour, was the substitution of rice puddings for that of flour; which by the table of diet, were used for the children's dinner twice a week. The flour puddings, for each day, have taken about 168lbs. weight of flour; the rice puddings substitute, in their place, required only 21lbs. of rice to make the same quantity of pudding; the result of the experiment being that, in a baked pudding made with milk one pound of rice would go very nearly as far as eight pounds of flour. Rice contains a great deal of nutriment in a small compass, and does not pass so quickly off the stomach, as some other substitutes for wheat flour do. It is a good ingredient in bread. Boil a quarter of a pound of rice till it is quite soft; then put it on the back part of a sieve to drain it; and when it is cold mix it with three quarters of a pound of flour, a tea cupful of yeast, a tea cupful of milk, and a small table spoonful of salt. Let it stand for three hours; then knead it up, and roll it in about a handful of flour, so as the outside be dry enough to put it into the oven. About an hour and a quarter will bake it, and it will produce one pound fourteen ounces of very good white bread. It should not be eaten till it is two days old.—*Comp. Brit. Alm.*

Wounds in cattle.—The treatment of wounds in brutes is much the same as that practised in healing those on the human body. The operations of nature are the same in both; and from these are derived the principles which direct the management of wounds. The cruelties which are practised by ignorant and unskillful persons, in applying their nostrums, and knives, and pincers, cords, and burning irons, to poor dumb animals, call loudly for the intervention of common sense and humanity.—*Mae.*