VALUABLE RECIPES FOR COLORING.

REMARKS .- It may be necessary to remark (says Dr. Chase in his valuable collection of Recipes *), and I do it here, once for all, that every article to be dyed,

as well as everything to be used about dyeing, should be perfectly clean.

In the next place the article to be dyed should be well scoured in soap (to remove any grease or oil used in carding wool), and then the soap rinsed out. It is also an advantage to dip the article you wish to dye in warm water just before putting it into the alum or other preparation; for the neglect of this precaution, it is nothing uncommon to have the goods or yarn spotted. Soft water should always be used, and sufficient to cover the goods well.

As soon as the article is dyed it should be aired a little, then well rinsed, and

afterwards hung up to dry.

It is also highly important in dyeing reds, to use a brass or copper boiler, or, in the absence of either, a good new tin boiler, as the acids used in coloring, if brought into contact with iron, will darken the reds, and often a dirty brown is produced by using a tin boiler with the tinning partly worn off.

The best dye stuffs should always be used, irrespective of price, as the common

or cheaper qualities often disappoint the domestic dyer.

The best Dyes are always to be had at the store of John Hart.

BLACK .- On wool, silk or cotton .- For every pound of cloth it will require one ounce of extract of logwood, and half an ounce of blue vitriol. Prepare an iron kettle, with a sufficient quantity of water to admit the yarn or cloth to be worked in the dye without being crowded—bring the water to scalding heat—then put in the yarn or cloth a few minutes. When it is thoroughly wet take it out and drain In the next place add the blue vitriol, and then, when dissolved, and water skimmed carefully, put in the material to be colored, and let it remain half an hour at a scalding heat, airing it occasionally. Then take it out and rinse it in soft water. The vitriol water may now be emptied into a separate vessel, and the extract of logwood, dissolved in a sufficient quantity of water, brought to a scalding heat and skimmed. Put in the cloth, keeping the dye at the same temperature, and let it remain half an hour, airing it frequently. Then take it out and drain it, add the vitriol water to the dye, and put it in again, and let it remain fifteen minutes airing, as before—cleanse it well. This process is for a bluish shade, and for a reddish shade add a very small piece of copperas and cream of tartar.

Chip Logwood and Extract of Logwood, Blue Stone, Copperas and everything required for Black, to be had at Hart's.

BLUE—A splendid blue may be produced in an hour by the following process:—
For each pound of wool or cloth take two and half ounces of alum and one ounce and a half of cream of tartar. Boil these together in a brass or copper kettle for about an hour; now take sufficient warm water to cover the cloth or wool, and color it to the shade you wish with the liquid blue; put the whole into the copper pot and boil in a short time, taking care to keep it stirred; remove the cloth, and rinse it in clean cold water, and hang it up to dry. For a light blue, one ounce of the liquid blue, and more for a deeper shade, for each pound of wool,

The best and common qualities of Indigo, Liquid Blue, etc., always on hand and for sale at Hart's.

Brown-For each pound of wool take a quarter pound of alum and two ounces of cream of tartar, and boil for half an hour. Take half a pound of red wood, quarter pound fustic and two ounces of chip logwood, soak these a night in sufficient warm water to cover the wool; take the wool out of the alum water, and boil with the woods for about half an hour. If a dark brown is wanted, add a very small piece of copperas.

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Dr. Chase's Book of receipts and valuable information for sale, and sent free by mail on receipt of 75 cents.

Nickel Silver Tea, Dessert and Dinner Spoons and Forks, all new patterns, and a fine Lot of Silver Plated and Ivory Handled Dessert and Tea Knives, at HART'S.