

ing much injury from frost; by so doing they may save much in the value of fodder, and much corn would ripen in the shock that would be nearly ruined by frost. We have several times seen corn cut up, and tied in moderately sized bundles and slung across poles over the barn floor, where it has dried perfectly, and the fodder was much better than it would have been had it been shocked in the field. We have seen various methods of shocking corn in the field. Some put a dozen large bundles into a shock; such large stacks do not dry well. Others cut and stand it round a hill purposely left uncut. We have seen corn very safely stooked by only using five bundles to the stook—one in the centre, and one on each of the four sides; a band of rye straw was tightly tied around the whole some four feet from the ground, and the tops of the stalks bent over and tied down. Such stooks stand better than larger ones, and also dry much better.

Corn, when harvested before it is properly ripened, and dried in the field, as much of it probably will be in the coming harvest, is sometimes injured when stored in large quantities in the crib, or the slatted corn house. If dry, windy weather follows after the corn has been cribbed or housed, it generally dries well, but if long continued damp or rainy weather succeeds, the corn is very liable to heat and mould, &c., injuring its meal qualities. To guard against such a loss, we have known farmers to have a tight box stove in their corn houses, and they kept up a brisk fire a portion of the time during the damp weather, thereby drying their corn very fast, and saving it from injury.

The labor of manuring, ploughing, planting and hoeing an acre of corn, is no trifling job in many situations of the country, and it should be the aim of the farmer to make the most of this labor, and not cheat himself out of a portion of his work by suffering his corn or corn fodder to be injured or wasted through negligence or lack of care on his part.—*Country Gentleman*.

THE NEW KIND OF PAPER.—It appears that the "parchment paper" recently invented by Mr. Gaine, of England, is soon to be manufactured and brought into general use. According to the London Mechanic's Magazine's report on this matter, and which is remarked upon approvingly by the Scientific American, Mr. Gaine instituted a series of experiments to discover the effects of acids of different degrees of strength upon vegetable fibre; and he succeeded in discovering that when paper is exposed to a mixture of two parts concentrated sulphuric acid of the specific gravity of 1.854, with one part of water, for a short time, simply drawing it through the liquid, it is immediately converted into a strong, tough, skin-like material. All traces of the sulphuric acid must be instantly removed by careful washing in water. If the strength of the acid much exceeds or falls short of the above degree, the paper is either charred or converted into dextrine, or if it is allowed to remain for many minutes in the sulphuric acid after the change in its texture has been effected. In a little more than a second of time, a piece of porous, weak and unsized paper is converted into a parchment paper, a substance so strong that a ring of it, seven-eighths of an inch in width, and weighing no more than twenty-three grains sustains a weight of ninety-two pounds; and a strip of parchment of the same dimensions supported fifty-six pounds. Like parchment, it absorbs some water, but it is even indestructible by water. Printed paper is capable, by this process, of being converted into parchment paper without obliterating the printing. If further trials are successful this will prove a most valuable discovery.

LARD AND TALLOW CANDLES.—The following method of making the above named candles is described in the *New England Farmer* by a correspondent:—"I kept both tallow and lard candles through the last summer, the lard candles standing the heat best, and burning quite as well and giving as much light as tallow ones. Directions for making good candles from lard: For 12 lbs. of lard take 1 lb. of saltpetre and 1 lb. of alum; mix and pulverize them; dissolve the saltpetre and alum in a gill of boiling water; pour the compound into the lard before it is all quite melted; stir the whole until it boils, and skim off what rises; let it simmer until the water is all boiled out or till it ceases to throw off steam; pour off the lard as soon as it is done, and clean the boiler while it is hot. If the candles are to be run, you commence immediately; if to be dipped, let the lard first cool to a cake, and then treat it as you would tallow."

SEPARATING BRAN FROM STARCH.—A correspondent states that in the manufacture of starch the finer particles of bran penetrate through the finest sieves, and that an improvement which would remedy this evil would be valuable.