

## IRON VERSUS HEMP.

Circumstances indicate that, in certain kind of steamers, iron will entirely supersede the use of wood as a building material.

Another use has been made of it to a limited extent, in its substitution for hemp, for standing rigging. Careful tests have been made recently in Liverpool, in which the superiority of iron seemed fully substantiated. These tests had special reference to the comparative strength of wire and of hempen rope. The following are given as the sizes and materials of the samples subjected to the first experiment with the results:—3¼ inch galvanized wire rope, broke at 20 tons 15 cwt.; 3½ inch Manilla hemp, ditto, 5 tons 17 cwt.; 3½ inch Russian hemp, ditto, 4 tons 15 cwt.; 3½ inch galvanized wire rope, ditto, 16 tons 10 cwt.; 2½ inch galvanized wire rope, ditto, 8 tons 10 cwt.

How far these results may be counterbalanced in the matter of convenience, it belongs to experience only to decide. The *Liverpool Post* says, in reference to the superior strength of iron as shown in the above experiment:—

“But from a table handed to us we perceive that this is not the sole, or indeed we might almost say the greatest, of the advantages it presents. For instance, we observe that wire rope is a fourth less in weight, and not one half the bulk of that made of the hemp of the relative strength and enduring capacity. The advantage of this, especially in beating to windward, needs no comment. Moreover, we are assured the cost is 25 per cent in favor of wire rope over hemp, estimating weight and saving. Again wire rigging is much less susceptible of atmospheric changes, the latter continually stretching. And when, in addition to all these advantages, it is remembered that wire rigging needs no stripping or refitting, as hemp rigging must have every few years, we can not but come to the conclusion that wire rope seems destined ere many years to surpass, if it shall not entirely supersede, hemp rope in ships' standing rigging. Already, indeed, we see that for years it has been creeping into more general use; and if the approval of experience can add, as it must, to the value of scientific tests, the use of it will be even more than proportionately rapid, for those who have used it invariably prefer it over hemp.

## PUDDINGS BY THE WHOLESALE.

Here is a rule for building a dozen puddings or more on one foundation. What an idea! It may be a good one, however. Let the ladies look at it and see:

**BAKED PUDDINGS.**—Take about three eggs for each quart of milk, beat them thoroughly and stir with the milk, adding salt and sugar or molasses to the taste, and a little nutmeg or spice if desired. It is now ready to pour into the pudding-dish and set in the oven as a custard pudding, or with apple or other sauce stirred in, as a fruit pudding; or it can be used as a basis for almost any other pudding. Take the custard as prepared, and thicken it somewhat with cold corn cake or pone crumbled fine, and you will have a light and excellent Indian pudding, or thicken with dry bread well crumbled, for a good bread pudding, that will please all. Or the pieces of stale bread may be sliced thin, and slowly dried and browned in the oven, then pounded fine or ground in the coffee-mill, and a little of this powdered rusk—about one tablespoonful to a quart—used to thicken it, with ground clove for spice, and you have a rusk pudding.

Add rice which has been previously boiled in milk, to the custard, for a rice pudding, or a little sago or tapioca, well soaked and boiled, for a still further variety. Hominy well boiled, or grated sweet corn, too, make puddings which some are fond of. A pudding which we particularly like, is made by taking very thin slices of bread buttered thinly, putting a layer of this at the bottom of the dish, then a layer apple sliced thin, another layer of bread, and so on till you have enough, then pour a custard made at first directed over the whole, and put it into the oven. Or for the bird's nest pudding, take small tart apples, pare and core, put them in the pudding-dish and pour the custard over.

The proportion of eggs may be increased or diminished in any of these puddings, according to the supply, and rasins or West India currants can be added or not at the pleasure of the cook. All of these puddings should be baked very slowly, and not suffered to boil in the oven. Sweet cream, with sugar, and if wished, a little nutmeg added, makes the best sauce for any of those. Or thicken boiling water with a little flour, add a small lump of butter, sugar, salt and spice, and either lemon juice, or lemon essence and vinegar, and yet have a good, plain sauce.—*Ohio Cultivator*.