

HOME AND THE FARM.

SOAP FOR REMOVING GREASE SPOTS.—Dissolve in half a pint of water half a pound of washing soda, put in two pounds of good hard soap cut in slices, and boil until a homogeneous mass is formed, then add alcohol, camphor, ether, and liquid ammonia, half an ounce of each, and mold it into cakes.

COCHINEAL RED ON WOOL.—Boil the wool for an hour in a bath prepared in a copper (or, better, a tin) vessel, with soft water, with the addition of half a pound of oxalic acid, half a pound of tin-salt, and one pound of cochineal, for ten pounds of stuff. The bath may be repeatedly used, after clearing it, and the proportion given may be varied, when an economical effect of the cochineal will be apparent. It is suggested by Geyer that the addition of yellow would render the colour more fiery, without adding practically to the cost.

CORNS.—"Those annoyed by corns, warts on hand or head should apply acetic acid. Rub a little oil round the corn or wart, to prevent the acid touching the skin, and then fold a narrow strip of linen three or four times at one end, to form a small pad. Dip this pad in the acid, lay it on the corn or wart, and wrap the rest of the strip round the toe or hand to keep it in its place. Three or four applications will kill the corn, and it comes off bodily. I have known a large wart on the hand removed by the daily application of the inside of a broad-bean pod."

KEEPING SAUSAGE MEAT.—After trying several methods, we have found one which will keep the meat in perfect condition for several months. In cold weather there is no difficulty but as soon as it becomes warm, it will spoil unless the air be perfectly excluded. As soon as the sausage meat is made, we make up into cakes that which is to be kept, and cook it the same as for the table; the fried cakes are then placed in a stone jar, and the fat which comes from them is poured over them, and as this is not enough, more lard is melted and added, to thoroughly cover the cakes. They should not be pressed against the sides of the jar, but so placed that each will be completely surrounded by the fat. When needed they require only to be warmed through, and they are ready for the table. We do not know how long the meat will keep in this way, but the writer has kept it perfectly well until the middle of June, not caring for sausage in warm weather, we do not know how long the meat will keep in this way, but the writer has kept it perfectly well until the middle of June.

RED MARKING-INK FOR CLOTHING.—A red ink for marking clothes, which is not attacked by soap, alkalis, or acids, is prepared as follows. Enough finely pulverized cinnabar to form a moderately thick liquid is very intimately mixed with egg albumen previously diluted with an equal bulk of water, beaten to a froth, and filtered through fine linen. Marks formed on cloth with this liquid, by means of a quill, are fixed after they have become dry, by pressing the cloth on the other side with a hot iron. The ink will keep in well-closed bottles for a long time without separation of the suspended cinnabar.

REMEDY AGAINST BED-BUGS.—There are several remedies some better than others; many people simply use kerosene or turpentine, which they drop into the fissures. Recently a solution of sulphurous acid gas in water has been recommended as the best of all; but considering that all volatile substances disappear and give no safety for the future, it is better to use the solution of corrosive sublimate, which not only destroys the existing insect, but also makes the spots where it is applied uninhabitable for other insects afterward.

WINDOWS FOR DARK ROOMS.—To light a dark room looking out on a narrow yard or street, let the glass be roughly ground on the outside, and set flush with the outer wall. The light from the whole of the visible sky, and from the remotest parts of the opposite wall, will be introduced into the apartment, reflected from the innumerable faces or facets, which the rough grinding has produced. The whole window will appear as if the sky were behind it, and from every point of this luminous surface light will radiate the room. The common window let into the wall takes only the reflection from opposite buildings.

SLITTING DOWN THE BARK OF FRUIT TREES IN EARLY SUMMER.—The writer remembers his father's doing this when he was a boy. Sachs, in his Text Book, speaks of this as having been long ago advantageously employed in horticulture. Is the custom still kept up by orchardists?—It is well known to those familiar with the microscopical structure of wood, that the outer part of each year's growth, that is, the portion formed later in the season, consists of smaller wood-cells, and all flattened parallel with the bark. Now Sachs, (who likes to explain things mechanically), conjectures that this must be owing to the pressure of the bark on the cambium or forming wood, which would increase as the growth of the season goes on. And in his last edition he states that DeVries has proved that it is so by experiment. So that this old practice ought to be useful, by enabling the trunk of a growing fruit tree to produce a greater amount of vigorous wood than it otherwise would do; and no harm is done when the slit heals promptly.

CHEAP SUBSTITUTE FOR DOUBLE WINDOWS.—Dr. Oldman of Linnich, in a pamphlet on sanitary measures, suggests that double grooved window-glazing should be used, instead of double windows, by which, as he says, great expense may be saved. This is done in the following manner: two grooves are channelled in the frame for receiving the panes, an outer and an inner one, and in both of them panes are then put in and puttied. A space of about three-sixteenths to three-eighths of an inch is thus formed, containing a dry atmosphere, cut off from the air both in the room and from without. As it cannot perceptibly contract or expand, the outer panes repel the cold of the outer air, and the inner the warmth of the room. For such a double grooved window-glazing good hard glass (poor in potash) must be selected, so that, especially in southern aspects, the rays of the sun will not decompose and render dull the facing sides of the panes, which naturally can not be cleaned. In putting the panes in, therefore, care must be taken not only that the facing sides are scrupulously cleaned of all dust and dirt, but also that the air between the panes be dry. The glazing of the windows should therefore take place only in dry weather. Their increased cost will be covered the first year by saving in fuel. This method acts also as a protector in summer against the troublesome heat of the direct rays of the sun. A room provided with double-glazed windows, at a temperature of about 90° F. will be 2° F. cooler than one with ordinary windows. The method may also be applied to hot-beds, for which it has proved efficient, and for large areas of glass and green-houses, double glazing might be likewise very advantageously employed.

MILK CANS.—Reports concerning the use of deep cans seem to be increasing month by month, and, considering the imperfect way in which the experiments are made, the results are often better than I should have expected. It seems to be generally thought that the great point is to set the milk in deep cans, and to keep the cans in a room with a low temperature. This is not sufficient for the full benefit desired. Air, even though kept almost at the temperature of melting ice, will not withdraw the heat of the milk, so rapidly as water will, and this rapid withdrawal of heat is the important point. All who propose to experiment in this matter should provide themselves with cans not too large, (8 inches in diameter is better than a larger size), and should float them in cool water, if possible not much above 69°. Even less than 50° would probably be advantageous, but I cannot speak on this point from experience. The possible danger in having the temperature too low would be that the heat would be withdrawn too rapidly, that is, before the volatile odors of the milk, which often affect the taste of the butter, have been driven off. Very sudden cooling, as in passing the milk through a coil of pipe surrounded with ice, has the effect of fixing these volatile matters, to the certain destruction of flavor in the product. Too high a temperature, especially in the summer time, allows the milk to curdle, or to become lopped, or stringy, before all the cream has had time to rise. Much further experimenting will be necessary before the precise point that is best for ordinary milk can be determined, but my own experience (with Jersey cows), which has been constant for the past four years, winter and summer, shows that in my case a perfectly satisfactory result, including the securing of all the cream, is attained with a temperature of the water of about 54°.—*American Agriculturist.*