

**Curing Clover.**—Every farmer knows that there is a difficulty in curing clover for hay, without the loss of much that is valuable. If exposed to a hot sun long enough to dry the stems, the leaves and their foot stalks become crisped, and scatter off in the process of raking, and such as remain are much deteriorated. To prevent this, clover is sometimes raked into small cocks, as soon as wilted, and left to complete the curing, in that state.—Should a rain occur in the interval, however, injury to a greater or less extent occurs; and to guard against this, some have preferred covers of painted canvass to throw over the cocks while standing, secured from being blown off by weights at the four corners. This involves quite an expense. A method has been suggested of accomplishing the same object without expense, and with but little trouble. It is new to us, and may be so to others. We give it as a hint for experiment.

Prepare a stack bottom, raised some 18 inches from the ground, so that the air may have free access below. Take three poles, as long as the intended height of the stack, stick them in the ground at a few feet distance from each other in the middle of the stack bottom, bear the tops towards each other, and fasten them together, so that the three poles will form a pyramid. Around this stack the clover as soon as wilted, covering over the top of the pyramid with hay to exclude the rain. As the steam rises from the half-cured clover, it will pass up the interior of the pyramid, and out through the cap or covering, and a draft will be formed from the open sides below, like that of a chimney.—*Nich. Far.*

**New Brick Machine.**—Messrs. Cuthbertson and McMillan have in operation, at Cincinnati, a new brick machine, which excels any thing of the kind in use. The clay, in a crude state, is thrown with a shovel into a hopper, in which a mill, or pulverizer, is placed over the upper press-wheel in such a manner as to discharge the clay into the mould on both sides of the press-wheel. The moulds being filled in this manner with pulverized clay, pass under the press-wheel twice—giving the brick a double pressure and shaving them smooth by means of a knife attached to the machine. The bricks are then thrown out of the moulds by an admirable contrivance on a table at each end of the machine, at the rate, the pro-

prietors say, of 5000 per hour, sufficiently hard to be attached to the kiln. As the whole works will be under cover, they can work as well in rainy or foul weather as when it is dry.—*Scientific Farmer.*

**Potato Jelly.**—The potato may with ease be made into a rich and nutritious jelly, and the process should be generally known. It is as follows: Let a couple of good sized, mealy potatoes be washed, peeled and grated; throw the pulp thus procured in a basin of water and stir it well; let it stand a few minutes, and a sufficient quantity of starch will have fallen for the purpose required; pour off the water, and pour on boiling water, stirring the starch the while, and it will soon and suddenly pass to the state of jelly. The only nicety required, is to be careful that the water is absolutely boiling, otherwise the change will not take place. On comparing this jelly with that obtained from Bermuda, a difficulty in discriminating between the two will be apparent. The difference, however, becomes more obvious on applying sugar to sweeten the jellies, for then the superior flavor of the potato jelly is at once perceived, and it is equal, if not superior, also to arrow root in its nutritious properties.

**Laquier Apple.**—Three or four years ago, we first saw the Laquier, in Perrinton, at the house of Gideon Ramsdell, Esq., who has a very extensive orchard, and many fine varieties. Since that time we have propagated it pretty extensively. A short time ago, a few specimens of it were presented us by H. Fellows, Esq., of Penfield. From one of these we took the above outline drawing. Mr. Fellows seems to be familiar with the history of its introduction to Western New York. He informed us that it was brought from Lancaster, Pa., by Col. Antis of Canandaigua, in the early settlement of the country, some 40 or 50 years ago. It was, at that time, a popular fruit among the Dutch inhabitants of Pennsylvania. It is a very handsome, high flavored fine apple, and should have a place in every good collection.

**Fruit**—medium size, flattish and considerably furrowed. **Skin**—smooth and glossy, mostly covered with a clear red. **Stalk**—short and rather slender, inserted in a rather deep cavity. **Calyx**—closed in a deep, wrinkled basin. **Flesh**—white, crisp, and very juicy. **Flavor**—high and pleasant. It is in season from November to May.