

the attention it had received from the distinguished professors and agriculturists who took so deep an interest in its introduction to France.

"Our own specimens this year have been very much superior to those of previous years, though without any very particular cultivation. The tubers were planted in the open ground as soon as the weather would allow, and without any preparation of the soil, in a level bed. The earth was not ridged up as we think it should be. They grew, however, rapidly, the vines covering the ground, and the tubers upon digging weighed from one to two pounds each; they were about fifteen inches long, and quite as large for two thirds their length towards the bottom as the sweet potatoes usually sold in our markets. Altogether the experience of the present year has been highly satisfactory, and we anticipate a far greater result from the introduction of this root than has heretofore been expected.

"We have no knowledge of the progress made in its cultivation in France the present year; it is rather too early to hear of the results of their experiments. Undoubtedly its culture has been made a special object in some of the government institutions, and the public will be apprized of their importance. We shall look forward to some account of them in the horticultural journals of the day, and give the results in our pages."

### ADULTERATION OF BREAD.

In a review of a work of rather an alarming title, namely, "Is Killing Murder," published in the London *Farmer's Magazine*, we obtain the following information on the subject of adulterating bread in England:—

"Dr. Hassall and Dr. Normandy, (the latter a Professor of Analytical Chemistry,) have gone to work in the most wholesale manner, making a complete sweepstake of the tradesmen in a neighbourhood—obtaining samples from each, of various articles, and finding them, by testing, all adulterated. Thus, of two lots of samples of bread of twenty-five each, every sample contained alum. Chalk, clay, potato starch, &c., are used by some of the bakers in the low neighbourhoods; and whitening has been known to be used in large quantities in bread. The less pernicious, but still fraudulent, practice of mixing barley, beans, peas, and potato farino with wheaten flour, is also practiced by the millers, to an enormous extent. The testimony of the two gentlemen we have named, is corroborated by F. C. Calvert, Esq., Professor of Chemistry at the Royal Institution, Manchester; Dr. N. Carpenter, Examiner in Physiology in the University of London; Mr. Julian Rogers, Analytical Chemist; and last, not least, Dr. Letheby, Analyst and Medical Officer for the city of London; who all speak both to the facts and to the deleterious character of the various ingredients put into bread."

### LARD AND RESIN FOR TOOLS.

Look at the plows, harrows, cultivators, hoes, shovels, forks, chains, axes, saws, not to enumerate wagon irons, and a multitude of little tools that ought to be provided on or about any farm, and then reckon up how many of them will be lost where the combined effect of air and moisture will attack their surfaces and eat away, enough to render them rough at least, if not to materially depreciate their value. Many instruments are destroyed faster by lying idle than they could be by constant wear. We will not now write a homily upon the value and importance of a *tool-house*, and of having every implement stored in it, but give a recipe for an exceedingly simple, cheap and effective preparation, one available to all, which will at least save all metals from loss by rust.

Take about three pounds of lard and one pound of resin. Melt them together in a basin or kettle and rub over all iron and steel surfaces in danger of being rusted. It can be put on with a brush or piece of cloth, and wherever it is applied it most effectually keeps air and moisture away, and of course prevents rust. When knives and forks, or other household articles, liable to become rusted and spotted, are to be laid away, rub them over with this mixture, and they will come out bright and clean even years afterwards. The coating may be so thin as not to be perceived, and it will still be effectual. Let every one keep a dish of this preparation on hand. As it does not spoil of itself; it may be kept ready mixed for months or years. *Mem.* Fresh lard, containing no salt, should be used. Resin is a cheap article, and may be obtained almost anywhere for four to six cents per pound.—*Mich. Argus.*