

uninterested journeymen, the owner should watch the laying of every foot of pipe and not allow an inch of it to be but down during his absence; the points to which he should bend his most fixed attention are:

*First.* Let the pipe be laid as straight as possible.

*Second.* Let every joint be made perfectly smooth.

*Third.* See to it, that not an atom of anything be left inside the pipe which would obstruct the smallest particle of any substance, whether it be leaf, or wood or grass, or hair, or string or worm, or insect, or anything else.

We believe the only thing in Nature which does not corrode or diminish in bulk or lustre by exposure to dampness or earth, is glass. It is the most durable thing in the universe; it can be manufactured into any shape, and is perfect as a water conduit; the insuperable difficulty being, that it cannot be spliced or joined perfectly. We notice in the *Scientific American* of New York, that this difficulty is at last claimed, by patent, to be overcome. If so, another foot of lead pipe should never be laid, for the purpose of giving water to be drunk or used for cooking.

Meanwhile, as long as it is certain that still water corrodes lead, the most unthinking person will draw the practical inference, that the water from the hydrant should be allowed to run off for the first five or ten seconds after turning the faucet, to get a supply for drinking or eating.—*Hall's Journal of Health.*

**INDIAN BREAD.**—A lady contributor to the *Prairie Farmer* closes an article on various subjects with the following directions for cooking Indian bread:—

“Do you know how to make good, old-fashioned Indian bread? Yes! Well do you know how to cook it? I will give you my plan. When sufficiently light, place it in a hot oven; put into your tin or cooper boiler a pail full of clean water; place it over the fire; have made a wooden frame, fitting snugly into the boiler, on which to place your bread-pans. This must be high enough to prevent the water boiling into the pans. When your bread has baked three-fourths of an hour, place it in the boiler, cover tight and steam three hours. The water must not stop boiling until the bread is done. You will have a nice loaf without the hard crust formed by baking until done.”

**SIMPLE CURE FOR DYSENTERY.**—An old friend handed us the following simple receipt, for publication. It has been practiced in his family for many years, with uniform success, even in the most alarming stages of the complaint:—Take Ludinn corn, roasted and ground in the manner of coffee, (or coarse meal browned,) and boil in a sufficient quantity of water to produce a strong liquid like coffee, and drink a teacup full, warm, two or three times a day. One day's practice, it is said, will ordinarily effect a cure.—*Middletown Republican.*

**TO PRESERVE FRESH FRUIT, &c., IN CANS.**—*Messrs. Luther Tucker & Son.*—I observed in the last No. of the *Co. Gent.*, you request information as to the best method of preserving fresh fruit, &c., in cans, and if you think the following worthy a place in your columns, it is at your service. It is reliable, for I have tested it some years, and find it every way superior to the old method of putting the fruit in the cans before heating, and then immersing in boiling water, &c. I have preserved in this way, tomatoes, peaches, cherries, pears, quinces, apples,