

rent state, everything behind being more or less dimly visible through the body of the person.—*Mechanic's Magazine.*

Ornamenting Glass, Porcelain, &c.

A method of ornamenting glass, porcelain ware, &c. with photographic pictures, has been invented by W. Grüne, of Berlin, which also contains a new method of preparing negatives so that positive films may be readily printed and removed from the negative. The negative, after being fixed and toned with chloride of platinum, is dried and varnished with a glassy flux which is annealed upon the negative by heat in a common muffle. The photographic film being now protected the negative may be dipped in water, acids, and other solutions with impunity. To produce positive prints one side of the negative plate is covered with collodion, sensitized, exposed to light, fixed and toned in the usual manner. The positive film may be then detached by loosening one corner with a soft brush and floating it off in a vessel containing water and a little glycerin. Any number of films may be thus printed and floated. The film may now be floated upon the surface of the glass or porcelain which is introduced into the water vessel, a soft brush being used to spread the film nicely. The film is now covered with the glass flux, and then annealed in a muffle as before described.

By toning the film prior to annealing with different metallic salts, a variety of colors may be produced on the picture. For example, if gold color is wanted, the films are treated with chloride of gold; steel color, chloride of platinum; black, chloride of iridium; brown, chloride of palladium.

If the different salts are applied to different parts of the film, the various colors will be seen combined in the picture after it is annealed, and beautiful effects may be produced. The pictures may be polished and burnished subsequent to the annealing process in the usual manner.

Miscellaneous.

Preservatives of Animal Food.

The results of the labours of the Food Committee are more within the reach of ordinary understanding. Within the compass of the evidence a great many curious and suggestive facts are collected. It is a sort of inquiry that stimulates investigation, invention, and production. We learn from good authorities the comparative value of food. The most remarkable statement with respect to the preservation of food brought before the notice of the committee is a circular of Messrs. Bailey and Medlock; it sounds too good to be all true, but deserves a trial that every housekeeper can make on meat or eggs.

Messrs. Medlock and Bailey say their "process for the preservation of animal substances possesses manifold advantages over all others hitherto proposed, but more especially those of economy and simplicity of application. By its means the meat, poultry, game, fish, &c., of a large household, or wholesale establishment, can be effectively preser-

ved for months in any weather, at a nominal expenditure of time and money; no soldered tin cases are required; no complex apparatus is necessary; no want of flavour or nutritive power is the result; and, finally, whether the edibles thus treated are eaten in two days or two months time, nobody, save the actual manipulator, need know anything about it.

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"In the case, say of a small family who wish to keep a leg of mutton, or a sirloin of beef, for a week in sultry thundery weather, with the thermometer at 90°, take a teaspoonful of 'Medlock and Bailey's Patent Bisulphite of Lime Solution, a dessert spoonful of common salt, and about a quart of cold water, mixing the same in an earthen pan, basin, or other suitable vessel. Dip the meat in this mixture for a few minutes, taking care with the end of a cloth to wet it all over, then hang the joint up as usual. A dip night and morning will ensure its keeping sweet and fresh for any length of time. If the weather is unusually hot, a cloth soaked in the solution may be wrapped round it with advantage.

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"Game or poultry may be treated in precisely the same manner, having been first plucked and drawn. Fish, too, should be previously gutted. Eggs may be retained in the fresh or 'new laid' conditions, simply by being completely covered with bran soaked with the same liquid mixture; while bacon can be prevented from getting 'rusty' by this simple plan. If the joints are large and numerous the proportions should be thus:—

Bisulphite of lime	2 quarts.
Common salt	1 pint.
Water	4 gallons.

"When the meat, &c., is required for cooking, all that is necessary is to lay it in cold water for a few minutes, and afterwards to dry it thoroughly in a cloth; on a close inspection no odour or other alteration whatever will be apparent—the lean will not be reddened, nor the fat changed to the deep yellow tint so often apparent with 'hung' meat, and the texture will be as at first, firm and consistent. Nay, more, if, not content with the evidence of our ordinary senses, we place a portion under the microscope, we shall observe that the general structure of the tissues has not suffered in the slightest degree; and if we went further, and delivered the whole to an analyst, his report would be that the various nutritious principles were present as usual, and had not sustained the slightest injury.

"With the view of testing the effects of the new preservative in tropical climates, some beef, mutton, fowl, salmon, lobsters, &c., were treated by Medlock and Bailey's patent process, and exposed in a chamber, specially arranged for the purpose, to a temperature varying from 80° to 110° Fahr. Portions of the same joints, fowls, &c., not prepared in any way, began to emit an unpleasant odor in about 16 hours, and were absolutely putrid in 12 more, while those treated with the preservative mixture showed no sign of decay whatever during the whole period of twelve days; from the very high temperature to which they were subjected, a little oily matter separated from the fish, but the original odour and flavour remained unimpaired to the end of the time, even the lobsters being pronounced