

do not often amount to more than the rain of two months. But allowing all this, where shall we find a cistern for a thirty-by-forty-foot barn that holds this sixth, or 170 barrels? Or one proportionately large, for a broader roof?

Now what would a large supply of water from sufficient cisterns enable the farmer to do? or rather, what might he *not* do with it?

1. In the first place, all the cattle on a farm well furnished with buildings, might obtain all the water needed for their daily use.

2. Or, if instead, the usual proportion were supplied by streams and wells, a large upper cistern would furnish all the conveniences of showering, washing, and sweeping off feculent matter, which are devised in cities from pipes and hydrants.

3. Or if large cisterns were placed in the upper part of the farm-buildings (where the space they occupy would be of little comparative value,) they would supply a fountain one-fourth of an inch in diameter, spouting fifteen feet high, for two hours every summer afternoon—the cisterns being occupied in winter.

4. In addition to supplying the fountain, they would keep up the water in a pond at the foot of the fountain, thirty feet in diameter, (or with equal surface,) and allow eight barrels to flow off daily for watering cattle or for other purposes, during the hottest evaporating days of summer.

THE PRESERVATION OF EGGS FOR WINTER USE.

I think I can describe a new mode of preserving eggs, that is at once both cheap and roomy. It should be borne in mind, that eggs are mainly composed of albumen, mixed with a minute quantity of the salts of sulphur, phosphorus, lime and magnesia. The shell consists mostly of lime. Of the whole weight, the shell constitutes about one-tenth, the white six-tenths, and the yolk three-tenths. Few animal substances are so putrescent as eggs, unless preserved with care. The shell, composed as it is mostly of lime, glued together with a trifle of animal matter, is its most natural and safe depository. Yet even the shell yields gradually to the action of the atmosphere, so that a part of the watery fluid of the egg escapes, and air occupies its place, thus injuring the quality of it.

The great secret then of preserving eggs, is to keep the interior in an unaltered state. This is best done by lime-water, in which a little common salt is infused. This constitutes a fluid perfectly indestructible by air, and one that is so allied to the nature of the shell as not to be absorbed by it, or through it into the interior of the egg. On the other hand, salt or lime, in a dry state, will act on the moisture of the egg, as will strong ashes. This plan, also, will save more eggs in a given space than any other. It will also admit of keeping them in cellars ever so damp, and, I almost said ever so foul, since nothing will be likely to act on lime-water. As eggs are very nearly of the specific gravity of water, and so near with it, I have little doubt that eggs barreled up tightly, in lime-water, could be transported as safely as pork.

Lime-water may be made in the most careless manner. Seven hundred pounds of water will dissolve one pound of lime. A pint of lime,

therefore, thrown into a barrel of water, is enough, while ten times as much can do no hurt, and all will not alter the strength of it. The salt, which I do not deem very important, should be put in a very small quantity, say a quart to a barrel. All are aware, that a very large quantity of salt may be dissolved in water. Brine, strong enough for pork, would undoubtedly hurt eggs.

Having made your lime-water, in barrels, if you are a merchant, and in stone-pots if you are a small house-holder, drop your eggs on the top of the water, when they will settle down safely. It is probably important that no bad egg go in, as it is supposed by some that they would injure others. To test your eggs put them in clean water, rejecting all that rise. A better remedy is to look at them through a tube—say a roll of paper, by daylight, or hold them between your eyes and a good candle by night. If the eggs are fresh, they will in either case, look transparent. If they are a little injured, they will look darkish. If much injured, they will look entirely dark.

Eggs, well put up and kept in this manner, will keep, I cannot tell how long, but until they are much more plenty and cheap than at present, quite long enough.

Leached ashes well dried, and even grain, have kept eggs very well, in my experience, but no method is so cheap and obvious as the lime-water. As lime absorbs carbonic acid slowly, and thus becomes insoluble, so almost any lime though slackened for months, will answer the purpose. Lime-water, permitted to stand still, will immediately be covered with transparent film. This is the lime of the water uniting with the carbonic acid of the atmosphere, and returning to the state of lime-stone, and does not hurt the eggs.

I send you this long account of a small thing, not because it is new, but because many people forget old and familiar things. C. E. GOODRICH.

SALE OF EARL DUCIE'S SHORT HORNS.

The stock of the late Earl Ducie of Gloucestershire, England, has recently been sold at auction, at prices unprecedented in the record of cattle sales, excepting the recent Kentucky sale. The animals sold comprise some of the purest blood in the kingdom, and a considerable number were purchased by American gentlemen.

The Short-Horn herd, consisting of sixty-two lots, realized close upon ten thousand pounds, making an average of upwards of one hundred and fifty pounds each animal. The direct Duchess animals stood highest in the sale, which, it will be recollected are descended from the herd of the late Thomas Bates. A red four year old cow, (Duchess 64) was sold for six hundred guineas to Mr. Thorne of Duchess Co.; a roan heifer, three years old (Duchess 66) was bought by Col. Morris for seven hundred guineas. A heifer calf of the latter, some six or seven weeks old, brought three hundred and ten guineas—a heifer and her calf selling for more than a thousand guineas. The following animals were purchased by American breeders:

BULLS.—*Duke of Gloucester*, red: calved Sept. 14, 1850; got by Grand Duke; dam Duchess 59, for 650 guineas to Mr. Tanqueray, Col. Morris and Mr. Becar of New York.