

## Scientific and Useful.

**SWEET PICKLE.**—One peck green tomatoes sliced, six peppers sliced, one teacup salt sprinkled over them; let them stand over night, and in the morning drain the water from them, chop, put in a kettle, cover with cider vinegar, two cups sugar, one ounce allspice, one ounce cloves, one ounce cinnamon (spice to be whole), a piece of horse-radish, and boil until soft.

**EXPERIMENTS.**—An old turkey raiser gives the following experiment: Four turkeys were confined in a pen, and fed on meal, boiled potatoes and oats. Four others of the same brood were also at the same time confined in another pen, and fed daily on the same article, but with one pint of very fine pulverized charcoal mixed with their food—mixed meal and boiled potatoes. They had also a plentiful supply of broken charcoal in their pen. The eight were killed on the same day, and there was a difference of one and a half pounds each, in favour of the fowls which had been supplied with charcoal, they being much the fattest, and the meat being greatly superior in point of tenderness and flavour.

**HOT SPICED LOAF.**—Two and one-half pounds of round of beef, half pound of fat salt pork chopped fine, egg-sized piece of butter melted, dessert spoonful of salt and same quantity of black pepper, quarter of a teaspoonful of red pepper, quarter of a teaspoonful of allspice and a pinch of cloves, two eggs, three tablespoons of rich milk, juice of one lemon, half teacup of tomato catsup, one tablespoonful of chopped parsley, one teacupful of powdered soda cracker. Mix thoroughly; mix the spices all together first, and then add to the other ingredients; make into a loaf; strew part of powdered cracker over the top; pour water into the pan, about a teacupful. Bake two hours, basting frequently. The beef should be chopped raw.

**CORN MEAL MUFFINS (raised).**—Three quarts white Indian meal; three tablespoonfuls yeast; one cup flour; one quart scalding milk; three eggs, beaten to a froth, yolks and whites apart; one tablespoonful of white sugar; one tablespoonful of lard; one tablespoonful of butter; one teaspoonful of salt. Pour the milk boiling hot upon the meal; stir well and leave until nearly cold; then beat in gradually the yeast, sugar and flour, and set in a moderately warm place; it should be light enough in five or six hours; melt, without overheating, the butter and lard; stir into the batter, with the salt, lastly the beaten eggs; beat all together three minutes; put in greased muffin rings; let these rise on the hearth for a quarter of an hour, with a cloth thrown lightly over them; bake about twenty minutes in a quick, steady oven, or until they are of a light golden brown. Send at once to table, and in eating them, break, not cut, open.

**HOW TO SWIM.**—The editor of the *London Truth*, after observing that probably not one in twenty of the persons who indulge in boating on a holiday can swim, proceeds to tell his readers how to acquire this accomplishment. "Nothing," he says, "is more easy. When the air is out of a body its owner sinks; when the air is in the body its owner floats. Let any one slowly draw in his breath as he draws back his legs and pushes forward his arms, retain it while he is preparing for the stroke which is to propel him, and slowly allow it to go through his lips as his arms are passed back from before his head to his sides, and his legs are stretched out. The action of the stroke should not be quite horizontal, but should be made on a slight incline downward. The real reason why people take weeks to learn how to swim is because swimming professors either do not know, or do not choose to teach, the philosophy of breathing, so as to render the body buoyant. I would engage to make any one a tolerable swimmer in an hour unless he be a congenital idiot."

**KEEPING MEAT IN HOT WEATHER.**—Great is the convenience of a good refrigerator! But many of us who live in the country have to get along without such a convenience. Farmer's families who often depend upon the butcher's cart for supplies of fresh meat, are annoyed by the bother and waste that comes of getting more beef or mutton than they can conveniently use before it becomes ainted. The most foolish waste is to eat more of it than you need with

the idea of "saving it;" the doctor's bill that may result from overloading the digestive organs is not so good a show of economy as the fresh eggs you might coax from the hens by feeding them any excess of meat. The meat should first be wiped clean and dry. Some sprinkle it well in all its parts with salt. Others use black pepper plentifully (washing and wiping it well before using it, to remove the pepper and salt), and then hang it in the coolest place possible—some in a well, others in a cellar. Perhaps the best precaution is to wrap it in a dry cloth, and cover it with charcoal dust. Some say that wood ashes would answer about as well as charcoal; but I only know the virtue of charcoal by experience. I have found that charcoal will even remove a slight degree of taint. I am told that mutton is improved as well as preserved, for a short time, by wrapping it in a cloth wet with vinegar, and laying it on the bottom of a dry cellar. All kinds of meat, including fish and fowl, may be preserved in brine for a longer or shorter time.—*American Agriculturist*.

**CHINESE DENTISTRY.**—It is well known that the Chinese attribute toothache to the gnawing of worms, and that their dentists profess to take these worms from decayed teeth. But how they performed this trick, and so artfully concealed it in the hurry of daily business, was a secret only recently solved by a European inquirer. After some difficult and delicate negotiation, an intelligent looking native practitioner was induced to hand over the implements of his trade, together with a number of the worms, and to give instructions in the method of procedure. When a patient with toothache applies for relief, if the tooth is solidly fixed in the socket, the gum is separated from it with sharp instruments and made to bleed. During this operation the cheek is held on one side by a bamboo spatula, both ends of which are alike, and on the end held in the hand some minute worms are concealed under the paper pasted to the spatula. When all is ready this is adroitly turned and inserted in the mouth, and the paper becoming moistened is very easily torn with the sharp instrument used for cutting the gums; the worms mix with the saliva, and the dentist of course picks them out with a pair of forceps. The patient having ocular demonstration that the cause of disease has been removed, has good reason to expect relief, which in many cases would naturally follow the bleeding of the gum. When the pain returns the same operation is performed over again, and a fresh supply of worms fully accounts for the recurring trouble. These worms are manufactured in quantities to suit the trade, and they are very cleverly done; still to carry on the delusion fully, the dentists are obliged to keep on hand a few live worms to show their patients, explaining that most of these worms taken from the tooth are killed either by a powder which is often applied, or by the process of removing them with the forceps. The practice just described, it may be added, is resorted to when the tooth is firmly set in the jaw.—*Chambers' Journal*.

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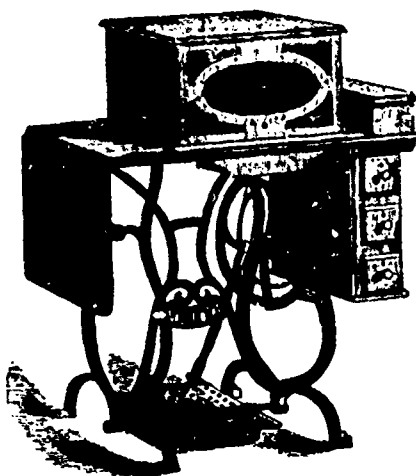
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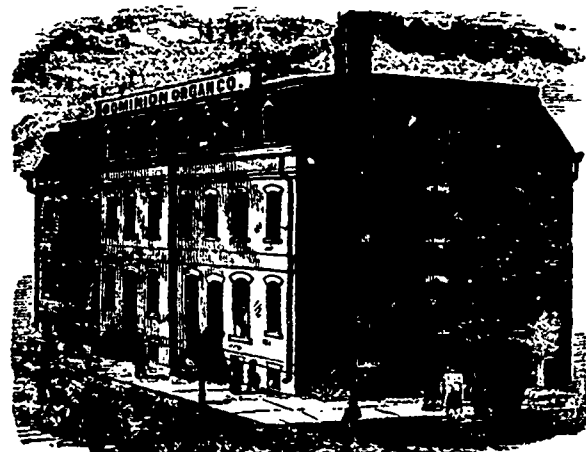
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INTERNATIONAL EXHIBITION. (No. 235.)  
PHILADELPHIA, 1876.

The United States Centennial Commission has examined the report of the Judges, and accepted the following reasons, and decreed an award in conformity therewith.

PHILADELPHIA, December 5th, 1876.

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