

is no fanciful machinery about this churn, and it may be made by any ingenious carpenter. We subjoin the description of the inventor Mr. Davis, of Steuben Co., N. Y.

DESCRIPTION OF THE CUT.

Fig. 1. is the churn box. Fig. 2. is an end view of the dasher.

The construction of the churn varies materially from any other churn hitherto presented to the public. It has a rotary eccentric dasher, comprising two self adjustable, and two stationary floats; the latter being set at such angles as to force the cream, when turning in the direction to produce the butter, towards the centre; it is then met by the moveable floats, which when revolving in this direction, stand open, and cause the cream to move outwards, which various and contradictory motions so agitate the cream, that the butter is soon produced. In order to gather and work the butter, the dasher is turned in a contrary direction, by which the moveable floats close, forming a curve eccentric to the axis, moving with the convex side foremost. By a few revolutions, the butter is thrown from the centre to the side of the churn box, and there gathered into a roll. The milk may then be drawn off, and by continuing the motion of the dasher, the butter is pressed against the bottom and side of the churn, and worked entirely free from milk. The dasher may be easily taken from the churn, in order to remove the butter, and then replacing it, a quantity of water may be poured in and a few revolutions will complete the washing of the churn.

This churn may be manufactured for from \$3 50c to \$5 00 each.

OIL-CAKE.

Oil-cake has been long and much employed in England for the feeding of cattle, and is making its way in that respect into Scotland. It consists of the compressed husks of linseed, after the oil has been expressed from it, when it is formed into thin oblong cakes. The cakes, when used, are broken into pieces by a machine. Cattle are never entirely fed on oil-cake, which is always associated with other substances, as turnips, potatoes, cut hay, or cut straw. When given with cut hay or straw, an ox will eat from 7 to 9 lbs. of it a-day; and the hay or straw induces rumination, which the cake itself would not do. Oil-cake and cut-meadow hay form a very palatable and nutritious diet for oxen, and is a favourite one in England. When given with turnips and potatoes, 3 lbs. or 4 lbs. a-day will suffice.

HOW TO KEEF BUTTER.—Fill kegs that hold from 120 to 140 lbs. with well salted butter, and when headed up, put each barrel into common-sized pork barrel with brine and keep it in a cool cellar. In the month of November following the butter is found to be as good as when first put up.

IMPORTANT INVENTION.—*Every man his own Candle maker!*—We were yesterday presented by Mr. Ezra Clark, of Portland, Maine, with something new, in the shape of a Candlestick, which makes and wicks its own candles, out of melted tallow, lard, or any grease that will burn. It has been well observed that "there is nothing of a utilitarian cast that is above the aim, beyond the reach, or beneath the notice of a Yankee," and the present invention goes to prove the truth of this remark. The advantage of this new article, says the Portland Transcript, which is at once Candle-stick and Candle maker, are manifold. It is about the size of a common lamp, of a neat and substantial appearance, and for the cost of a pound or so of lard, grease, or tallow, gives a clear and steady light for a week, allowing it to be burned four hours per night. The tallow is melted and poured into the lower chamber of the candle-stick—a quantity of wicking having been previously inserted—and when it has sufficiently cooled, a few turns of the bottom bring out a candle all wicked and ready for use.—This candle can always be kept at one length, does not drip or run down, and has none of the flaring, vibrating motion, so vexatious to the eyes of readers. All this is effected by a very simple contrivance within the stick, and its cheapness and convenience must we think, recommend it to general use. To farmers and others, who always have a plenty of tallow or lard on hand, it must be very useful, making, as it does, every man his own candle maker.—*Neubrunswicker.*

EARLY DAYS OF NAPOLEON.

Thiers, in his *History of the Consulate*, relates some very strange and previous unknown particulars respecting the life and penury of Napoleon Bonaparte. It appears that after he had obtained a subaltern's Commission in the French service, and after he had done the state good service by his skill and daring at Toulon, he lived for some time in Paris in obscure lodgings, and in such extreme poverty that he was often without the means of paying ten sous (5d.) for his dinner, and frequently went without any meal at all. He was under the necessity of borrowing small sums, and even worn out clothes, from his acquaintances! He and his brother Louis afterward king of Holland, had at one time only one coat between them, so the brothers could only go out alternately, turn and turn about. At this crisis the chief benefactor of the future Emperor and conqueror "at whose mighty name the world grew pale," was the actor Talma, who often gave him food and money. Napoleon's face afterwards so famed for its classic mould, was, during this period, of starvation, harsh and angular in its lineaments, with projecting cheek bones. His meagre fare brought on an unpleasant and unsightly cutaneous disease, of a type so virulent and malignant that it took all the skill and assiduity of his accomplished physician, Courvisart, to expel it, after a duration of more than ten years.—The squalid beggar then, the splendid emperor afterward—the threadbare habitant, the imperial mantle—the hovel and the palace—the meagre food and the gorgeous banquet—the friendship of a poor actor, the homage and the terror of the world—an exile and a prisoner—such are the ups and downs of this changeable life.

He who commands himself, commands the world too; and the more authority you have over others, the more command you must have over yourself.