with a cloth. Another had been rubbed well with butter; yet another "painted with salad oil and packed in sand," and fourth also painted with salad oil, but wrapped in paper and packed in flour. Other three lots had been first buttered or oiled, and then packed in salt. All these seven collections had been preserved satisfactorily for cooking purposes, but as no evaporation had taken place, the white was characterized by more tenuity than in those where the pores had not been actually closed. One of those preserved by oil and salt was awarded a second prize.

Three lots were preserved in liquids. One was in pure lime-water; another in lime-water, with a very small quantity of salt; and the third in the following: "Twenty quarts of water, one ounce of saltpetre, one pound of salt, six tablespoon-of quick lime, boil the water and saltpetre and salt twenty minutes, and pour that hot upon the quick lime; the next day put in the eggs, and keep the pot covered in a cool place."

These lots were well preserved, and very good indeed for cooking. There had been little or no evaporation, and yet the white was less watery than in those preserved with fat or oil. When wiped dry, they had just the appearance of shop eggs. The limewater process is that used so largely abroad and it would almost appear as if it was the best system. One lot was kept in an egg cabinet, standing small end downwards on perforated shelves. These were fairly preserved. The other lots do not require any special mention.

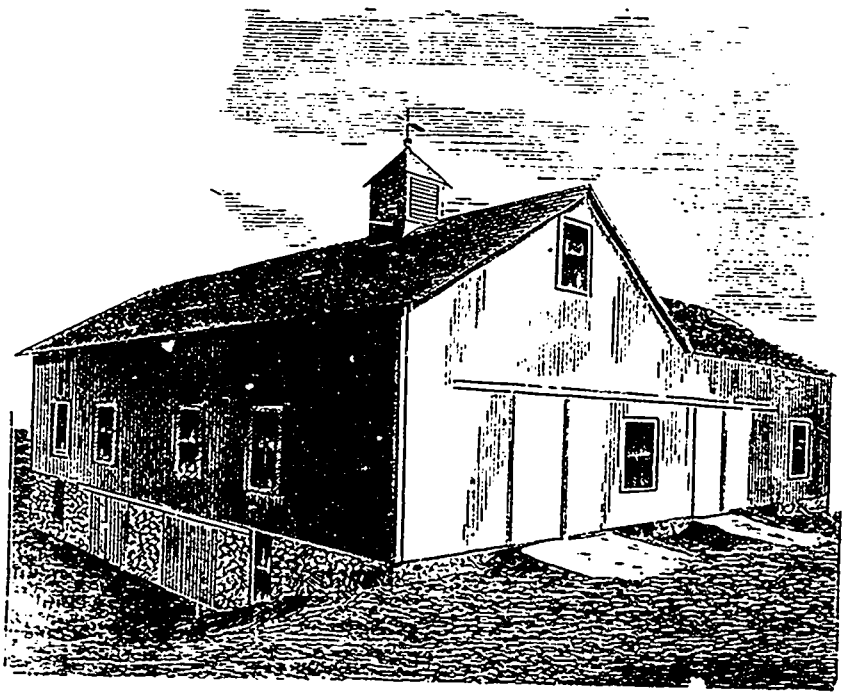
Thus it will be seen that many of the systems used are good for the preservation of eggs, even through a hot, oppressive summer, but only for cooking purposes. Of course, there are thousands and millions of persons who would be quite content to eat of these eggs. But they do not realize what a fresh egg is, and its superiority to one even a week old. I had hoped that this experiment would have indicated some system by which eggs could be preserved so as to be fit for table purposes, but this is not so. It does show, however, that there are three or four ways in which they can be kept, even under the most unfavorable conditions, and be first rate for the kitchen.

(1) H—, England, Oct. 23. STEPHEN BEALE.

A GENERAL-PURPOSE BARN.

The plan of a general-purpose barn with basement, shown at fig. is original with me, as I have never seen any building like it. It was built ten years ago. It is sided with pine lumber. The size of timbers used for the frame is as follows:

Sills, posts, and beams	7x8 inches
Purlin posts, beams, and plates	6x6 "
Girders, studs, and braces	4x4 "
Rafters	3x5 "
Joists	3x7 "
Length of posts	18 feet



FRONT VIEW.

The frame is thoroughly braced; the girders and braces are framed in by mortises and tenons, and pinned. The land on which it is built descends to the south, so that, by grading, the north wall stands against the bank, which is as high as the top of the wall, the building of drive-ways being in this way rendered unecessary. Underneath the whole structure there is a wall eight feet high and two feet thick, except the cross-walls on each side of the manure vat, which are only a foot and-a-half thick. The manure can be drawn from the vat at any time, as it never freezes, by backing into it from the shed, the ground beneath the shed being level with the bottom of the door of the vat. The bottom of the manure vat is made something like the bottom of a caldron kettle, except that it is more oblong, and is made water-tight by being paved with cobble stone, and the application of two

(1) I find that eggs packed in a saturated solution of lime keep for 6 months perfectly well enough to eat plainly boiled. If poached, though, they break on coming in contact with the boiling water. A. R. J. F.