

A half-bushel.—A box twelve inches long by 11 2-10 inches wide and 8 inches deep, will hold half a bushel.

Peck.—A box 8 inches by 8 4-10 inches square, and 8 inches deep, is a peck.

Half-peck.—Is 8 by 8 inches square, and 4 2-10 inches deep, or 268 8-10 cubic inches.

Half-gallon.—This contains 134 4-10 cubic inches. A box 7 by 4 inches and 4 8-10 inches deep has just that quantity.

Quart.—4 by 4 inches square, and 4 2-10 inches deep.

HOW TO BORE HOLES IN GLASS.—Any hard steel tool will cut glass with great facility when kept freely wet with camphor dissolved in turpentine. A hole bored may be readily enlarged by a round file. The ragged edges of glass vessels may also be thus easily smoothed by a flat file. Flat window glass can readily be saved by a watch spring saw by aid of this solution. In short, the most brittle glass can be wrought almost as easily as brass by the use of cutting tools kept constantly moist with camphorized oil of turpentine.

TO FIND THE AREA OF A CIRCLE.—Three-quarters of the square of the diameter will give the area. Suppose the diameter of a circle is 6 feet. Multiply 6 by 6—36, three-fourths of which is 27, the number of square feet contained in the circle. When greater accuracy is required, multiply the square of the diameter by the decimal .785.

PASTE THAT WILL KEEP A YEAR.—Dissolve a teaspoonful of alum in a quart of warm water. When cold stir in flour to give it the consistency of thick cream, being particular to beat up all the lumps: stir in as much powdered rosin as will lie on a dime, and throw in a half dozen cloves, to give a pleasant odor. Have on the fire a teacup of boiling water; pour the flour mixture into it, stirring well all the time. In a few minutes it will be of the consistency of mush. Pour it into an earthen or china vessel; let it cool: lay a cover on and put it into a cool place. When needed for use, take out a portion and soften it with warm water.

PROTECTING ROOFS FROM FIRE.—The *Fireman's Journal*, which ought to be good authority on such matters, says: A wash composed of lime, salt and fine sand, or wood ashes, put on in the ordinary way of white-wash, is said to render the roof fifty fold more safe against taking fire from falling cinders or otherwise in case of fire in the vicinity. It pays the expense a hundredfold in its preserving influence against the effect of the weather; the older and more weather-beaten the shingles, the more benefit derived. Such shingles are generally more or less warped, rough and cracked. The application of wash, by wetting the upper surface, restores them to their original or first form, thereby closing the spaces between the shingles; and the lime and sand, by filling up the cracks, prevents it warping.

SPLIT ROLLS.—One egg well beaten; one table-spoonful of sugar; one yeast cake dissolved in a cup of warm milk; two teaspoons salt; flour enough to make a stiff batter; set to rise; when risen work in a large spoonful of butter and flour enough to roll; roll out an inch thick; spread over with butter or lard; fold in half; cut with biscuit cutter; let rise and bake.

TO KEEP MILK SWEET.

A correspondent of the *Southern Farmer* says:—A teaspoonful of fine salt or horse-radish in a pan of milk will keep it sweet for several days. Milk can be kept a year or more as sweet as when taken from the cow by the following method; Procure bottles, which must be perfectly clean, sweet and dry; draw the milk from the cow into the bottles, and as they are filled, immediately cork them well and fasten the cork with pack-thread or wire. Then spread a little straw in the bottom of a boiler, on which place the bottle, with straw between them, until the boiler contains a sufficient quantity. Fill it up with cold water, and as soon as it begins to boil draw the fire and let the whole gradually cool. When quite cold, take out the bottles and pack them in saw-dust in hampers, and stow them away in the coolest part of the house.

TEA AND MILK.—The Chinese have always despised European tea drinkers for disguising the fragrance of the sacred herb by the admixture of milk, and the Celestial nation would appear to have reason on their side for, it is asserted, that on mixture the albumen of the milk unites with the tannin of the tea, and forms minute flakes of that material which is, or ought to be, the main constituent of a pair of boots. There may be nothing like leather, but a leather lining to one's stomach is hardly a specimen of the eternal fitness of things. When we, ourselves, so vitiate the cheering cup, we can hardly wonder that the "Heathen Chinese" considers the leavings of his own decoctions quite good enough for us, and we can have no reason to complain of shipments of re-fired leaves, but it is another matter when the process goes a step further, and takes the form of "Maloo mixture," a delicate euphuism for willow leaves and maggots, iron filings and plumbago.—*London Milk Journal.*

TOMATO BEER.—A Georgia correspondent of the *Southern Planter* tells how to make tomato beer. He says:—"Gather the fruit once a week, stem, wash and mash it; strain through a coarse linen bag, and to every gallon of the juice add a pound of good moist brown sugar. Let it stand nine days, and then pour it off from the pulp, which will settle in the bottom of the jar. Bottle it closely, and the longer you keep it the better it is when you want it. Take a pitcher that will hold as much as you want to use—for my family I use a gallon pitcher—fill it nearly full of fresh sweetened water, add some of the preparation already described, and a few drops of essence of lemon, and you will find it equal to the best lemonade, costing almost nothing. To every gallon of sweetened water I add a half a tumbler of beer."

TO KEEP GREEN CORN.—Mrs. W., Upper Alton, Ill., writes the *Country Gentleman*:—"My plan is this, and it never fails. Gather the corn when in good eating state. Place the corn, cob and all, in a vessel and pour boiling water over it. Let it remain in hot water three to five minutes. Then cut the corn from the cob, put a layer of corn, then a layer of salt, in large stone jars; when full weight down. Keep adding layer of corn and salt as the corn sinks in the jars. The salt makes a brine without water. When wanted for use soak in clear cold water.