

COLORATION OF POISONS.—A late writer recommends that all poisons employed or sold by druggists be strongly colored with carbo-azotic acid, one grain of which is sufficient to impart a distinct yellow to 70,000 grains of water. This acid has the peculiar property of imparting a yellow color to the skin of a person taking it, as also to any food in which it might be mixed. It has been proved not to destroy or in any way modify the beneficial effects of prussic acid in which it has been mingled, and the inference is that it would prove equally inert in other poisons, while it would serve to alarm the user, and indicate the poisonous character of any preparation in which it had been mingled, either by accident or design.

CHEAP BAROMETER.—Take a clear and clean bottle, and put in a small quantity of finely pulverised alum. Then fill up the bottle with spirits of wine. The alum will be perfectly dissolved by the alcohol and in clear weather the liquid will be as transparent as the purest water. On the approach of rain or cloudy weather, the alum will be visible in a silky spiral cloud, in the centre of the fluid, reaching from the bottom to the surface. Thus a cheap, simple, and beautiful barometer, is placed within the reach of all who wish to possess one. For the simplicity of construction, this is altogether superior to the frog barometer in general use in Germany.

BLACKING FOR HORSE HARNESS.—Melt 4 ounces of mutton suet with 12 ounces of bees-wax, and 12 ounces of sugar candy, 4 ounces of soft soap dissolved in water, and 2 ounces of indigo, finely powdered. When melted and well mixed add half a pint of turpentine. Lay it on the harness with a sponge, and polish it off with a brush. The blacking is for working harness, which should be cleaned and polished up at least once a week when in constant use.

The following is a receipt for carriage harness blacking :—Take three sticks of black sealing wax, dissolve them in half a pint of alcohol, and then apply with a sponge. Lac dissolved in alcohol, and colored with lampblack, will answer the same purpose. This is a quick drying, hard varnish, liable to crack the leather, and should, therefore, be put on as seldom as possible.

ELDERBERRY WINE.—Take three quarts of black elderberries, when quite ripe, to a gallon of water and four pounds of brown sugar, a little root ginger and a few cloves. Boil the berries and water half an hour, strain them, and then boil the wine and spice together about an hour. Skim the froth as it rises. When it is boiled, let it stand till almost cold; then add a teacupfull of yeast, and let it stand three days. Then barrel it, and let it stand four months, when it may be bottled, with a lump of sugar in each bottle. Cork tight, and keep in a cool place. Age improves it.

ELDERBERRY SYRUP.—Take of the juice of Elderberry one quart; boil it to one pint; strain and add two pounds of double refined sugar; again place it over the fire; so soon as it shall have boiled, remove it from the fire, and when cold bottle it for use, taking care to have it well covered. With a less quantity of sugar there will be danger of its becoming mouldy. As a gentle purgative, this syrup is an excellent medicine, of very pleasant taste, and is peculiarly serviceable to children who are not easily induced to take common medicine. The dose for an adult is a wine-glassfull.—*New England Farmer.*

STORING RUTA BAGAS.—These roots heat easily, and they require most thorough ventilation. Next, to be kept as cool as practicable, without freezing—a little frost will not hurt them, if thawed very gradually. If stored in a cellar, they must not be placed on the bottom of the cellar, but kept a foot above, on a coarse wooden grate, which may be made of rails. This will admit air freely. If heated, they become dithy and comparatively worthless.

If kept out-doors, they should be placed in *ridges*, not over three feet wide, and as steep as they will pile, and as long as convenient. Cover well with straw, then a few inches of earth—in the northern States, six inches will do. Pat the earth smooth with a spade, to drain off rains. Then make a hole with a stake or crowbar, every six feet, and put in a wisp of straw—this allows ventilation.

GRINDING OR CRUSHING FOOD.—Chemical experiments have proved that the outer skin of grain is nearly insoluble, by the gastric juice of animals. Hence, when grain passes through them whole, it imparts but a small portion of nutriment to the animal. But if only broken before feeding, or by mastication, the whole of the kernel is digested, and the skin only passes away.