

## DOMESTIC ECONOMY.

Under this head, we purpose from time to time to give receipts of value. The gastronomical art has become a subject of study and experiment. Professor Blot and a host of others, challenge our admiration for culinary skill, and schools are being formed for instruction. Cook-books are found in every house, and are studied by the "coming housewives." Spain it appears has the honor of precedence in the publication of a cookery book about the year 1623; France followed in 1692, but England had been in advance of her; and had, as early as 1660, put forth a volume entitled the "Treasure of Hidden Scents or Good Housewife's Closet," and was followed in 1662, by the "Queen's Closet Opened." Since then, book after book has been thrown on the market, and purchased by thousands. It would be difficult to overestimate their worth. The beginner in them finds a guide. There is with some a wrong idea entertained, that a variety of dishes imply increased expenditure. This is wrong, in fact; and the good housekeeper is enabled through the medium of receipts, to produce a tasteful change as cheaply as the one who has a standard list that does duty every day in the year. We ask our lady subscribers to give us the result of their experience, and we will endeavor to impart it to our readers. This page is devoted to your interests, and with your co-operation we can render it attractive. It is not alone new dishes we want, but information concerning tested ones adapted to our garden and field productions. We also desire to publish such receipts bearing on general household management as will prove beneficial to our readers.

## PRESERVATION OF EGGS.

As this produce is not only considered desirable, but an almost essential element in perfecting many of our dishes in domestic cookery, there is a constant daily consumption and demand for fresh eggs, but as these are only to be obtained readily at certain seasons of the year, numerous and varied have been the recipes given for keeping this useful and nutritive article of food in a good state of preservation. The largest proportion of these recipes have failed, or only partially accomplished the object. Dealers and housekeepers have often been sadly annoyed, after many attempts, to find them perfect failures. The want felt, promises now to be supplied. Mr. G. J. Reynolds, of this city, a gentleman who, among other things, deals largely in this commodity, some two years ago became deeply interested in the means of discovering some process by which eggs could be retained good for an indefinite period. He therefore commenced a series of experiments, resulting most satisfactorily. His enquiries have enabled him to prepare a chemical solution, which not only preserves the egg but adds growth or increase to the thickness of the shell, rendering it completely impervious to destructive influences. It must have been frequently noticed

that the shells of some pickled eggs were exceedingly tender and thin; in such cases the deleterious composition used, has partially consumed the shell, and interfered with the life principle of the egg. This might be observed in whisking up eggs for custards, trifles or such like dishes, when it is found impossible to work them into such a consistency as is wanted. Now, in such cases, supposing the dish and whisk is completely free from grease, the error arises from the mode or material used in preserving them. The life principle has been killed out, and the more you try to raise a froth, the further you are from it. Mr. Reynolds' method not only preserves them thoroughly, but also protects this life principle so entirely that one of the eggs, after remaining for a length of time in this solution, may, by the ordinary process, be hatched. The solution is capable of keeping the egg for years in the best condition of preservation. The article prepared by the inventor is excessively cheap, twenty-five cents' worth being sufficient for the preservation of from sixty to seventy dozen. We have used some thus preserved lately which were put down in July, not one of which seemed different to fresh eggs, and besides, when opened, were as full and complete as fresh-laid eggs. Mr. Reynolds' place of business is on Richmond street, nearly opposite the Music Hall.—FREE PRESS.

**CHEAP COFFEE.**—Wash and cut fine, parsnips; bake a nice brown; a small bit of fat or butter put in while browning. It is the best substitute for coffee I have found, and when you hear I live back in the bush, you will know I have tried many a plan. I have used peas, beans, carrots, bran, wheat, and other things, but the parsnip is the best, ground or unground.

**RINGWORM.**—This disagreeable disfigurement can be readily cured by the following simple process. Burn a bit of linen rag on the bright portion of an ax blade; on blowing away the ashes there will remain a small quantity of thick oily fluid, one or two applications of which will effectually end the ringworm.

## Miscellaneous.

## LICE ON CATTLE.

In answer to inquiries how to get rid of lice on cattle, perhaps a little experience would be of service to Mr. H. and others. My trouble has been mostly with early winter calves, which must be kept in a warm place, and before spring they are often troubled. Whale oil will kill them, but if the hair is greased they suffer with cold—remedy worse than the disease. Carbolic acid in a weak form was not very effectual; if strong, it is severe on the skin. All poisons are more or less dangerous.

Anthracite coal ashes, sifted through a fine sieve into the hair, is effectual; lay the calves on their backs and sift it all over them; let them scatter the ashes over the floor. It seldom requires more than two applications, and does not injure them. Wood ashes in smaller quantities might answer, but there might be danger if they went in the rain or wet.—[Country Gentleman.]

A correspondent wishes to know what kind of an agricultural product horse races are—they being the chief thing exhibited at agricultural fairs.

## FOOT-ROT IN SHEEP.

"Office of Chief Inspector of Sheep,"

BRISBANE, 8th June, 1868.

SIR:—As many inquiries have lately been made of me as to the efficacy of carbolic acid in the cure of foot-rot in sheep, I have the honor to report that I placed myself in communication with the Chief Inspector of Sheep for Victoria on the subject, and find that it had been reported to him as an efficacious remedy for this disease. The mode of applying it is by mixing it with an adherent and greasy substance, capable of forming a plaster, which can be made to adhere to the animal's foot for two or three days, preventing the contact of the air and allowing time for the application to produce its effect. But as the flocks affected with foot-rot, are, in most instances, too numerous to admit of dressing each individual sheep separately in this way, a more speedy mode of application is by using a shallow trough, similar to that used in the application of arsenic for the same purpose. This is filled with the medicated mixture, and the sheep (after their feet have been carefully pared) are made to pass through it. Their feet are thus impregnated with the required substance. I have the honor to be, sir, your most obedient servant,

P. R. GORDON, Chief Inspector of Sheep.

"The Hon. the Minister for Public Lands."

—[Brisbane Courier.]

**SHEARING SHEEP BY STEAM.**—The Melbourne Correspondent of the Alexander Courier contributes the following item: "I saw a machine at work the other day which is likely to cause a great change in the sheep farming interest; it is no less than a machine to shear sheep by steam, and from what I saw of it, it is likely to be a complete success. The machine is made of brass, something in the shape of a small trowel; the motion is got up by a turbine wheel about three inches in diameter, and this is geared into another wheel on which is fixed a cutter; in front is a comb which serves as a guide and against cutting the skin of the sheep. The steam is conveyed from the boiler by a tube of India rubber; this tube or pipe is double, having one inside the other; the inner one is the injection and the space between the two is the ejection. The machine can be handled quite easily, and will be used just in the same fashion as the shears, but will cut much quicker and far cleaner, without the least danger of injuring the fleece or the sheep.

**SHEEP IN THE BRITISH EMPIRE.**—We learn from the recently issued Agricultural Returns for last year that the total numbers of sheep are 20,930,779 in England, 2,668,505 in Wales, 7,112,112 in Scotland, 4,822,444 in Ireland, and 73,972 in the Isle of Man and Channel Islands—making a total of 35,607,812 sheep in the United Kingdom. Australia had nearly the same number at the latest returns; New Zealand, 8,418,572; the Cape and Natal, 10,078,642. In the whole British empire the number of sheep is probably about 100,000,000.

"The only way to exterminate the Canada thistle is to plant it for a crop, and propose to make money out of it. Then worms will gnaw it, bugs will bite it, beetles will bore it, aphides will suck it, birds will peck it, heat will scorch it, rains will drown it, mildew and blight will ride it. All nature helps weeds and runs down crops." We have not the least doubt in the world but that, if the same system of culture, as is generally given on fruit crops, was given the Canada thistle, it would die out in two seasons.—[Ext.]