

CHARACTERS OF GOOD MEAT. — Dr. Letheby, who has had special experience in the City of London, England, gives some of the indications of good meat. As diseased flesh acts on the constitution as a poison, it is well always to be cautious: Good meat is neither of a pale pinkish colour, nor of a deep purple tint. The former is indicative of disease, and the latter is a sign that the animal has not been slaughtered, but has died with the blood in it, or has suffered from acute fever. Good meat has also a marbled appearance, and the fat, especially of the internal organs, is hard and suety, and is never wet; whereas that of diseased meat is soft and watery, often like jelly or soddened parchment. Again, the touch or feel of healthy meat is firm and elastic, and it hardly moistens the fingers; whereas that of diseased meat is soft and wet—in fact, it is often so wet that *serum* (the watery part of the blood) runs from it, and then it is technically called *wet*. Instead of becoming wet on standing for a day or two, it should dry on the surface. Good meat has but little odour, and this is not disagreeable, whereas diseased meat smells faint and corpse-like, and it often has the odour of medicine. This is best observed by cutting it and smelling the knife, or by pouring a little warm water upon it. Good meat will bear cooking without shrinking, and without losing very much in weight, but bad meat shrivels up, and often boils to pieces. All these effects are due to the presence of a large proportion of serum in the meat, and to the relatively large amount of intercellular or gelatinous tissue; for the fat and true muscular substance are to a greater or less extent deficient.

POISONED BY HAIR DYE.—Dr. Witheray of Iowa, died recently from the effects of lead poison taken into his system through hair dye. He had used the article daily for four years before the *fatal* effect occurred, although he suffered much from lead colic during this period.

FOR THE FARM, GARDEN AND HOUSEHOLD.—We can confidently recommend our readers to provide themselves with the *American Agriculturist* for 1870. We have received the first two numbers of the 29th Annual Volume, and find them filled with a large amount of practical information, not only on every subject pertaining to soil culture, including the garden, the lawn, and flower-bed, but also for the housekeeper, and the children. Many excellent engravings give additional interest to every number. Taken altogether, the *American Agriculturist* is a most beautiful and valuable journal. Terms, \$1.50 a year; four copies \$5, or ten copies for \$12. It is richly worth all it costs and more. Orange Judd & Co., Publishers, 245 Broadway, New York.