

A COCKROACH TRAP.—Cockroaches are not very troublesome in inland towns, we believe, but along the sea-board they are a decided nuisance. A hundred plans have been proposed for getting rid of them, but they abound as much as ever.

A trap was invented by I. J. Clough, of this city. Our own dwelling being comparatively new, is fortunately free from these pests, so far, and we handed the trap to an associate who reports that it operates finely until the cockroaches "pile in so thickly as to raise a mound for the next comers to crawl out on." The trap is simply a tin box. The inclined ends are roughed with a firm coating of sand to make the ascent easy. A little molasses is put into the shallow cup within, and the insects in attempting to get at it slide down the beveled opening, and are unable to crawl out, if the inside upper surface be kept bright and clean. The dotted circle on the right is a moveable punctured cover, which serves the double purpose of an opening to clean out the trap, and to attract the insects by giving them a sight of the molasses and what is going on within.

BEEF.—Beef needs to be well packed in the barrel, and a good deal of salt strewn at the bottom. Strew a handful of salt between each layer of meat, and then make a brine that will float a middle-sized potato. To this add a quarter of a pound of saltpetre, which always improves the colour of pickled meat, and four pounds of coarse sugar. Boil your brine; scum it, and when cold, pour over your beef; it should be quite covered, and a lid put on the barrel. Unless you need beef for immediate use, say a week or ten days, no salt need be rubbed on. If you want dried beef, remove a joint—the half leg is best—from the pickle, after a month's time, and hang it up to dry,—or season a leg with the same pickle as you use for hams, adding 2oz. of allspice, ¼oz. of cloves, and 2oz. of black pepper to your pickle. Let it be turned and basted daily for six weeks, then hang it to dry and smoke. This is usually shaved, and eaten with no other cooking than what the drying process gives.

MONTHLY METEOROLOGICAL REPORT FOR AUGUST, 1858.

FROM OBSERVATIONS TAKEN AT ST. MARTIN, ILE JESUS, C. E., LATITUDE 45 DEGREES 32 MINUTES, LONGITUDE, 73 DEGREES, 36 MINUTES WEST, HEIGHT OVER THE LEVEL OF THE SEA 118 FEET.

BY CHS. SMALLWOOD, M. D. L. L. D.

BAROMETER.

Mean reading of the barometer	F inches	
corrected and reduced to.....	32°	29.771
Highest reading of the barometer	30°	002
Lowest reading of the barometer	29°	342
Monthly range.....	0	660

THERMOMETER.

Mean reading of the standard thermometer.....	62°	21
Highest reading of the maximum do.....	97°	4
Lowest reading of the minimum do.....	44°	4
Monthly Range.....	53°	0
Mean of humidity.....	0°	756

Greatest intensity of the suns rays.....	108°	4
Lowest point of terrestrial radiation.....	48°	2
Amount of evaporation in inches	3	69
Rain fell on 13 days amounting to 8.656 inches it was raining 49 hours 51 minutes, accompanied by Thunder on 4 days.		
Most prevalent wind S. E.....		
Least prevalent wind N.....		
Most windy day the 5th, mean miles per hour.....	12	74
Least do do the 23 day do	0	00
Ozone was present in moderate quantity.....		
Aurora borealis visible on 1 night		