

**TO MAKE THE BEST BEEF HAMS.**—Take the hind part of a good fat animal, and make a cut all the way down into and the whole length of the bone; then cut out the bone, leaving the meat with one long cut in its centre—nearly resembling a split cylinder. Now lay it down in clean brine of good salt, that has been boiled and skimmed, and into which there has been dissolved a little sugar. Let it remain in this brine for about ten days at least; do not let it get too salt. Then lift it out and hang it on a hook to drip for about three days. Take it down when all the brine has dripped out of it, and lay it upon a table. Have ready a small quantity of fine salt, mixed with considerable pepper and ground cloves. Rub the meat with the hand, both inside and out, with this mixture, and then have ready a ball of stout hempen cord or twine. Then roll the meat firmly round, making it into a conical shape. After this, take the cord and commence at the thickest part of the meat, to roll it round, drawing firmly every coil, having each coil wrapped and drawn firmly round at one-fourth of an inch apart, up to the top or small end. The cord must then be laid down on both sides opposite, in such a way that each lower coil of cord may be cut without loosing the coil above it. This roll of beef is then the *ne plus ultra* of beef hams. It has but to be hung up for two or three days, and a slice of it (commencing at the lower part to cut) either boiled or fried, makes a dish fit to enchant an epicure. To cut it, the roll, should be laid on a table, and with a large sharp knife, it should be cut in thin slices; and when enough for a meal is cut off, it should be hung up again. Hams should never be hung in a warm situation, but in a cool, airy place. The fat and lean in this kind of ham is beautifully mixed in every slice. The seasonings assimilate themselves with the meat, and have a peculiar and agreeable flavour. Let those who make their own beef hams, try this method, and if ever they forget or neglect to do it afterwards, although it is a little more troublesome than smoking the beef, we are no judges of human nature.

**EXPLOSION IN COAL MINES.**—It is calculated that since 1800, more than 20,000 human beings have been killed by explosions in the coal mines in Great Britain. In 1847 and 1848 upwards of 700.

**CHEAP ROOF AND A TIGHT ONE.**—If a shingle roof is covered with cotton cloth, and then painted, and sand laid upon the top of the paint, and all suffered to dry, a roof will be made thereby to last twice as long as without the said covering. Cheap boards will answer as well as shingles, and the cloth will keep the roof perfectly tight from leaking.

#### MANAGEMENT OF DOMESTIC AFFAIRS.

The prosperity, happiness, and reputation of a family depend, in a very great measure, on the judicious and prudent management of the household department. With economy and skill, a family may be made comfortable, happy, and respectable, with one half the expense on the part of the husband that is required with the extravagance and mismanagement that prevail in some families. This will make all the difference between prosperity and the accumulation of a competency, and a failure and want.

This shows the importance of woman's influence; and she has not this influence merely on the comfort of the family, and its prosperity in the acquirement and saving of property, so essential to its well being, but her influence is equally great in training the infant and youthful mind to virtue and learning, and rendering the subjects under her care an ornament and blessing to the community, and a credit to themselves and their parents.

Strict economy and skilful management, while they contribute to the acquirement, preparation, and arrangement of those possessions that are essential to independence and happiness, exercise a wholesome discipline over both body and mind, laying a foundation for health, strength, and those principles which insure present comfort and satisfaction and a well founded-hope for future prosperity.

No woman should think of taking charge of a family without being well versed in her profession so as to act upon the best principles and practice, in a skilful manner. Science and skill are as important in the kitchen as on the farm and the one is no more disreputable, difficult, or unpleasant to a woman, than the other is to a man.

Every person should endeavour to excel in his or her avocation, and consider nothing, however minute, as unworthy of attention.

No person, who is not skilled in domestic affairs, should ever have a family subjected to her mismanagement and neglect. Labor is the necessary lot of all animal beings throughout creation, and it is essential to health and happiness. Then how important that it be directed by intelligence and skill which are absolutely requisite to success.—*New England Farmer*.

#### THE POWER AND VALUE OF STEAM.

The modern economy of doing by steam what was formerly done by muscle, brute or human, is incalculably great, and most promotive of the progress of the race, because, by saving human time, and land on which to raise animal provender, it allows a vast accession to the number of human beings, as well as multiplies and cheapens every kind of property, comfort, and luxury. The extent of this saving, say of horse flesh, and, of course, food and capital, may be inferred from the following:

"A pint of water evaporated by two ounces of coal, swells into two hundred and sixteen gallons of steam, with a mechanical force sufficient to raise a weight of thirty-seven tons a foot high. By allowing it to expand, by virtue of its elasticity, a further mechanical force may be attained, at least equal in amount to the former.