

disconcerted, she was 'floored.' When submitting to a thing unwillingly, she was—'brought to the scratch.' Sometimes she did things 'on the sly.' She talked of a certain great vocalist 'singing like a beast.' She believed it very smart and piquant to use these vile expressions. It is true, when at parties, she always had half a dozen gentlemen about her, their curiosity excited as to what she would say next. And yet she was a woman of many good qualities; and one who boasted of always having lived in 'society.'

### Preservation of Meat.

A PROCESS of preserving meat has lately been patented by Professor Gamgee. By a novel and apparently painless method of slaughtering, the cattle are caused to undergo the preliminary pickling stage whilst in *articulo mortis*, and by this means the meat is endowed with the power of resisting decomposition and preserving its fresh pink color, for a period of five or six weeks. The completion of the process consists in packing the joints (containing bone, fat, skin, &c., just as they would be supplied by the butcher to the customers) in an iron case, exhausting the air from it, and then filling up with a gas or vapor; after which the case is soldered down, and the preservative process is complete. So little is the appearance or taste of the meat affected by the new method of killing, that, at Christmas last, joints of meat from animals so slaughtered were in great request at a butcher's in the neighborhood, where they had been hung up experimentally. The length of time which meat so preserved will retain its fresh color, appearance, and taste, has not been ascertained; but we lately examined a sirloin of beef killed early in November last, and were unable to distinguish it from fresh meat. Experiments have now been in progress for a sufficient length of time, and on a sufficiently large scale, to test its practicability; and we believe that before long arrangements will be concluded for carrying Professor Gamgee's valuable discovery into operation in South America and Australia, as well as on the Continent of Europe.—*Chemical News.*

### Dressing Sheep-Skins for Mats, Robes, Mittens, &c.

MAKE a strong suds, using hot water; when it is cold wash the skins in it to get the dirt out of the wool; then wash the soap out with clean cold water. For two skins dissolve alum and salt, of each half a pound, with a little hot water, which put into a tub of cold water sufficient to cover the skins, soaking twelve hours; then hang over a pole to drain; when well drained, spread or stretch carefully on a board to dry, tacking them down if necessary. When yet a little damp, have one ounce each of saltpetre and alum, pulverized, and sprinkle over the flesh-side of the skin, rubbing in well; then lay the flesh-side together and hang in the shade for two or three days, turning the under skin uppermost every day, until perfectly dry; then scrape the flesh-side with a blunt knife, to remove any remaining scraps of flesh, trim off projecting points, and rub with pumice and rotten stone, and with the hand. Lamb-skins, thus prepared, will make beautiful and warm mittens for ladies and gentlemen.—*Journal of Board of Arts and Manufactures.*

USING UP STALE BREAD.—A lady has kindly furnished the following hint for using up scraps of stale bread, which in some houses are set on the table in most uninviting manner, in others are thrown into the swill tub for the benefit of the pigs, and in others are altogether wasted. The directions given are to steep the dry morsels in cold water, and when ready to use them, slightly warm them on the stove, then add them to the flour and work them up with the dough for a fresh baking of bread. The stale bread will thus be readily incorporated with and detract nothing from the good quality of the new loaves.

CEMENT FOR KNIFE HANDLES.—1. Lay a piece of allum on the stove, and when melted roll the knife shank in it, and immediately thrust it firmly into the handle. It will soon be ready for use.

2. Fine brick dust stirred into melted rosin, and used hot will fix knife and fork handles very firmly.

3. Mix equal parts of wood ashes and common salt with water enough to make a mortar. Fill the handle with this, and then drive in the shank and let it dry. I also fixed a stove spud in this way and it is very tight.—*American Agriculturist*

### Miscellaneous.

#### Beauty of Water Scenes.

The Romans delighted in their fish-ponds, not so much as ornaments as preserves for epicurean delicacies. The lampreys were their water-gods, which, as in the case of Hortensius, they alternately petted and devoured, and to whom they now and then sacrificed a human victim, not to appease the anger of the deities, but to satisfy their appetites, and improve them for the table. Our English fish-ponds and aquaria bring suggestions of a more domesticating character, in unison with our national feeling and love of rural elegance. Water is the life and soul of a garden, whether on the ground-plot of a suburban cottage, or the embellished lawn of an extensive villa. It can be rendered appropriate to any style of gardening, and is equally adaptable to the classic refinement of Italian terraces and gay parterres, as to the scrubby umbrage of a rustic wilderness. The appearance of water is always pleasing; even if ever so clumsily shaped or planted, still it is water: it reflects the blue sky and the fleecy clouds like

"Some dead lake

That holds the shadow of a lark,  
Hung in the shadow of a heaven;"

and it gives a brighter verdure to the adjoining lawn a sweeter fragrance to the neighbouring flower border. It accommodates itself to every situation, is the most interesting object in a landscape, and the happiest circumstance in a retired recess; captivates the eye at a distance, invites approach, is delightful when near; it refreshes an open exposure, it animates a shade, cheers the dreariness of a waste, and enriches the most crowded view; in form, in style, in extent, may be made equal to the greatest compositions, or adapted to the least; it may be spread in a calm expanse to soothe the tranquility of a peaceful scene, or, hurrying along in its devious course, add splendour to a gay, and extravagance to a romantic situation.—*Gardeners' Magazine.*

#### A Farmer of the Old School.

THE *Inverness Courier* says that a worthy and eccentric individual, of the name of Hugh Miller, died at his farm of Budgate, Cawdor, on the first Sabbath of the new year, at the advanced age of eighty-two. All Hugh's acts bore the stamp of eccentricity. He still adhered to the ancient style of tying the hair in a cue, and wore the broad blue bonnet in vogue nearly a century ago. His farm-houses were of the most primitive construction, quite in keeping with the huts of Barra or Uist, but certainly rarely to be seen at the present day in any part of the mainland of Scotland. The door of Hugh's house had to do service for both bipeds and quadrupeds, the owner and his cattle occupying respectively the opposite ends of the same domicile, while the poultry were allowed to roost or lie in either end, as their instincts dictated. To the modern modes of agriculture Hugh was a perfect stranger, adhering rigidly to the good old system of tillage which obtained in this country some sixty years ago. He ploughed shallow, sowed his grain at least seven weeks or more later than the ordinary time for doing so, and, as might be expected, reaped a deficient crop at a corresponding late season in autumn—Hugh's motto being that "the worst farmer had his chance of getting a good year as well as the best." Notwithstanding his detrimental treatment of the land, his kind landlord generously permitted him to end his days in peace without molesting him in the least, or interfering with his eccentric plans.

A MODERN DICTIONARY.—Water: A clear fluid once used as a drink. Rural Felicity: Potatoes and turnips. Dentist: One who finds work for his own teeth by taking out those of other people. My Dear: an expression used by man and wife at the commencement of a quarrel. Policeman: A man employed to sleep in the open air. Bargain: A ludicrous transaction, in which either party thinks he has cheated the other. Wealth: the most respectable quality of men. Bonnet: The female head-dress for the front seats of the opera. Esquire: Everybody, yet nobody; equal to captain. Jury: Twelve prisoners in a box to try one more at the bar. Informer: a wretch who is pardoned for being baser than his comrades. Modesty: A beautiful flower that flourishes in secret. Lawyer: A learned gentleman who rescues your estate from your enemy and keeps it himself. Money: The god of the nineteenth century.—*Mark Lane Express.*

SENSIBLE ADVICE.—An American paper, among other suggestions which will enable a person to avoid the cholera, says:—Endeavor, if possible, to keep a clear conscience, and two or three clean shirts. Rise with the lark, but avoid larks in the evening. Be above ground in all your dwellings, and above board in all your dealings. Love your neighbor as yourself, but don't have too many in the same house with you."

EFFECTS OF ALCOHOL.—Experiments made by Drs. Ringer and Rickards on men and animals go to show that the temperature of the body falls nearly as fast after the use of alcohol, in doses sufficient to produce intoxication, as after death itself. The facility with which drunkards freeze to death, is explained by this fact. Dr Jolly declares that an increasing tendency towards mental disease has been generated by the increasing consumption of spirits. Official reports show that the abuse of alcohol accounts for one fifth of the insanity in France.—*Er.*

INFLUENCE OF THE MOON ON THE WEATHER.—Observations fail to confirm the popular impression relative to lunar influence in determining the character of the weather. Dr. Marcet examined a register kept at Geneva for 35 years, to test these. The results obtained seemed upon the whole to lend some support to the popular notion of the influence of the new and full moon, but none whatever to any special influence of the 1st and 3rd quarters. Against this slight confirmation are set the results made at the Greenwich Observatory since 1810, from which it seems that changes of weather have been found to be as frequent at every age of the moon as when she is 7, 14, 21 or 28 days old.—*Boston Cultivator.*

A VIEW OF THE ENGLISH NATION.—Despite of a thousand inconsistencies, a thousand excesses, a thousand foul blots, the English race is, of all the modern races and of Christian communities, the one which has best preserved the three fundamental bases of every society worthy of man—the spirit of liberty, the spirit of family, and the spirit of religion. How has this nation, in which Pagan pride still survives and triumphs, and which has yet remained, even in error, the most religious of all the nations of Europe, how came it to be Christian? How, and by what hands, have these imperishable roots been implanted? The question is surely the most important of all those which history makes mention of, and its interest is the more important when we consider that on the conversion of England depended, and still depends, the conversion of many millions of souls. English Christianity was the source of the Christianity of Germany. From the depths of Germany the missionaries formed by the Anglo-Saxons carried the faith into Scandinavia and among the Slavics; and day after day, at the present moment, either by the fruitful expansion of Irish orthodoxy or by the stubborn impulsion of Protestant propagandism, Christian societies are created, speaking English and living English life, through the whole of North America, in both the Indies, in vast Australia, and among the islands of the Pacific. Over nearly half the world Christianity has flowed, or will flow, from the source which first gushed out from the soil of Britain.—*Montalembert's Monks of the West.*

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