

except to color the meat. I now use my judgment as to the time to take them out of the brine. If the hams are small, they will cure in three weeks, if large, say five weeks; again, if the meat is packed loose, it will take more brine to cover it, consequently more salt will penetrate the meat in a given time than if it is packed close; on this account it is useless to weigh the meat and salt for the brine, as the meat must be kept covered with the brine, let it take more or less. Leave the casks uncovered until cool. When the hams have been in brine long enough, I take them out and leave them in the cellar if the weather is not suitable to smoke them. I consider clean corncobs better for smoking meat than anything I have ever tried, and now use nothing else. Continue the smoke until it penetrates the meat, or the skin becomes a dark cherry brown. I then wrap the pieces I wish to keep in paper any time before the flies or bugs have deposited their eggs on them, and pack them down in casks with dry ashes. In the cellar, both hams and shoulders will keep as good as when packed, through the summer or year. Cured in this way, it is hard to distinguish between the shoulder and ham when boiled.

HOP BEER.

We have the pleasure, says the *Genesee Farmer*, of giving, this month, a receipt for beer which is really valuable. The beer is easily made, and will keep six or eight months. Three months after it is fermented, it is almost equal to ale.—This receipt is for fifteen gallons: Twelve ounces of hops, six quart of molasses, ten eggs. Put the hops in a bag, and boil them fifteen minutes in three pailfuls of water. Put in the molasses while hot, and pour immediately into a strong ale cask which can be made perfectly air-tight, and put in the remainder of the water cold. Let the mixture stand until cool, and then add eggs. This beer will not ferment in cold weather unless put in quite a warm place.

PICKLING CUCUMBERS.

As a general thing, sufficient care is not taken in pickling cucumbers, and large numbers of them "spoil" in less than three months' time. The following method we think the best: Select a sufficient quantity of the size you prefer, which probably cannot be done at one time. Put them in a stone pot, and pour over them a strong brine; to this add a small bit of alum to

secure the colour. Let them stand a week, then exchange the brine for clear water, in which they must remain two or three days. Boil the best cider vinegar, and when nearly cool, pour it over the cucumbers, having previously turned off the water. Prepared in this manner, with the addition of cloves, allspice, mustard, and cinnamon, boiled in the vinegar, pickles of every kind will keep for a year. In pickling cauliflower, tomatoes, and other vegetables, which easily absorb the vinegar, spiced vinegar should be added when cold.—*Rural New-Yorker*.

COPPERAS AS A DISINFECTANT.

Green copperas dissolved in water will effectually concentrate and destroy the foulest smells, and if placed under a bed in hospitals and sick rooms will render the atmosphere free and pure. For butchers' stalls, fish markets, sinks, and wherever there are offensive, putrid gases, dissolved copperas sprinkled about will, in a day or two, purify the atmosphere, and an application once a week will keep it sweet and healthy.

GOLD AND SILVER INKS.

The following is the method described by Dr. Ure for making gold ink. Take gold leaf and grind it with white honey upon a slab of porphyry with a muller, until it is reduced to an impalpable powder, in a pasty condition. This golden honey paste is then diffused in water which dissolves the honey, when the gold falls to the bottom in the form of very fine powder. The honey is then washed off carefully, and the gold powder thus obtained is mixed with gum arabic mucilage, and forms the gold ink. When used, it is allowed to dry on the paper, then it may be burnished with an agate burnisher, when it becomes brilliant. Silver ink is prepared in the same manner, by substituting silver for gold leaf.—*Scientific American*.

CREAM BEER.—This is an effervescing drink, but far pleasanter than soda water, inasmuch as you do not have to drink for your life in order to get your money's worth. The effervescence is much more slow. Two ounces of tartaric acid, two pounds white sugar, the juice of half a lemon, three pints of water. Boil together five minutes. When nearly cold, add the whites of three eggs well beaten with half a cup of flour, and have an ounce of essence of wintergreen. Bottle, and keep in a cool place. Take two table-spoonfuls of this syrup for a tumbler of water, and add one-quarter of a tea-spoonful of soda.

CREAM CAKE.—Put two eggs in a coffee cup, fill the cup with cream, beat the cream and eggs together, add half a tea-spoonful of soda, a coffee cup of sugar, half a coffee cup of flour, and a little salt. This will make one loaf.