

The tallow is hard and white, and has all the properties of that obtained from animals. Three pounds of vegetable oil are mixed with every ten pounds of the tallow, and a quantity of wax is used to give it consistence.

The best candles are also coated with wax. If properly prepared they burn almost without smoke or disagreeable smell. It often happens that candles prepared with vegetable tallow burn with a great flame, throw out much smoke, and consume quickly; but this is attributed to a slovenly and dirty mode of preparation and to the nature of the wick, which is usually made of dry and light wood—not much unlike the wick of a rushlight. Candles made of this tallow by Europeans have been found very nearly equal to those made of wax.

The tallow tree is usually planted in extensive plains and in regular order, the leaves being either of a deep purple or a brilliant red, and the blossoms of a bright yellow; the contrast is said to have a very pleasing effect; and European travelers have described the groves of these trees as the most beautiful objects of the Chinese landscape. This tree has now been successfully acclimatized in Algeria—it requires no care or watering.—*Scientific American*.

**A DIMINUTIVE BREED OF CATTLE.**—In the report of the Secretary of the Massachusetts State Board of Agriculture for 1862, Mr. Flint gives the following description of the cows of Brittany, a province in the north of France, as observed by him at the International Exhibition in London last summer.

"The little Bretaine cows pleased me exceedingly. Standing only about three feet high on their legs—the most fashionable height, most black and white, now and then, but rarely, a band white; they are as docile as kittens, and look pretty enough to become the kitchen maid of the hard pressed mountain or hillside farmer, with pastures too short for a grosser animal. Ten pounds of hay will suffice for their limited wants for twenty-four hours, and they would evidently fill a seven quart pail as black and as long as any other cow."

These pretty cows will often hold out in milk, so the herdsmen said, from fifteen to eighteen months after calving, and often begin to milk the first calf with six or seven quarts a day. The horn is fine, not unlike the Jerseys, smaller and tapering off gradually, and the patches or milk marks of Guenon generally good. Good cows are held from sixty to eighty dollars ahead, a fancy price of course, I am not sure that they would not pay six per cent, on the investment as well as most other stocks."

Mr. McGruer, of Lancaster, C. W., sent a set of oars to the International Exhibition at London, and as one direct result of doing so has received an order for 2,000 pairs of oars, to be shipped on the opening of navigation.

**GROWTH OF TIMBER?**—It is a singular fact that what were vast treeless prairies in Illinois, twelve years ago, are now covered with a dense growth of thrifty young forest trees, comprising various species of oak, hickory, cottonwood, ash, &c.; so rapid has been this change in many localities, that where some of the early settlers located, twenty to twenty-five years ago, without a tree around them, they can now cut and hew good building timber a foot square. Prairie land, when kept from the annual fall burning formerly practiced by the Indians, rapidly produces a growth of trees. Some of the old citizens, who greedily located the timber land when they came to this country, and were careless about acquiring prairie, now find the latter of more value than the former; their timber has grown faster than they used it.

**WHAT BECOMES OF THE SILVER?**—It has long been known that vast quantities of silver have for centuries been carried to India, and that there it disappeared out of the circulation of the world like pebbles down a cavern. It is said that in the last twenty five years \$550,000,000 have been sent thither, of which \$450,000,000 have thus disappeared. No probable reason has ever been discovered for this mystery, except the ancient Asiatic custom of burying specie and jewelry in the ground.

**EFFECTS OF EATING BETWEEN MEALS.**—Among the many slight causes of impaired digestion is to be reckoned the very general disregard of eating between meals. The powerful digestion of the growing boy makes light of all such irregularities; but to see adults, and often those by no means in robust health, eating muffins, buttered toast, or bread and butter, a couple of hours after a heavy dinner, is a distressing spectacle to the physiologist. It takes at least four hours to digest a dinner; during that period the stomach should be allowed repose. A little tea or any other liquid is beneficial rather than otherwise, but solid food is a mere encumbrance. There is no gastric juice ready to digest it; and if any reader, having at all a delicate digestion, will attend to his sensations after eating muffins or toast at tea, unless his dinner has had time to digest, he will need no sentences of explanation to convince him of the serious error prevalent in English families of making tea a light meal, quickly succeeding a substantial dinner. Regularity in the hours of eating is far from necessary; but regularity of intervals is of primary importance. It matters little at what hour you lunch or dine, provided you allow the proper intervals to elapse between breakfast and luncheon and between luncheon and dinner. What are those intervals? This is a question each must settle for himself. Much depends on the amount eaten at each meal, much also on the rapidity with which each person digests. Less than four hours should never be allowed after a heavy meal of meat. Five