

injury to the health of the workmen employed in handling it, or to the neighborhood where it is carried on. The complaint of the common mode of water-rotting in Kentucky, has been that the time taken up from fall to spring, in which the hemp was immersed, created at the water-courses a poisonous quality deleterious to health. The invention of Messrs. B. and H. rots the hemp in the greatly lessened time: this is principally done by the application of steam to the raw article.

Their second patent is for a machine for breaking and scutching hemp and flax, which operates as follows:—The hemp or flax is placed upon a revolving endless apron, which conducts it between a pair of pressure rollers, (the pressure being very great): from these it passes between a series of fluted rollers, and then it emerges on a series of rotating blades and knives, the ends of which are secured in a radical position in circular heads. Over the rotating knives, and parallel with the same, are arranged three vibrating knives, so arranged and combined, that they strike in succession, one after the other, between each of the rotating knives, thereby giving the hemp or flax a thorough scutching while passing on the fluted rollers, by the double action of the rotary and reciprocating movement of scutching blades.

Their third patent is for a revolving hackle.—It is constructed and operates as follows:—The hackle teeth are arranged upon a cylinder in continuous rows, commencing at the centre and diverging spirally to the right and left round the cylinder to the ends of the cylinder. In front of the revolving hackle, a nelastic rest is placed at a suitable distance; the hemp or flax to be operated upon by the hackle is placed between the rest of the rest and the toothed cylinder; the peculiar arrangement of the hackle teeth causes it to open and spread the substance acted on gradually to the entire length of the rest, thereby insuring a thorough and equal action in every part.

By the aid of these inventions, hemp or flax may be water-rotted, broken, dressed, and baled, in merchantable order, ready for market, in the space of a week from the time of its being taken from the field.

When stone and turpentine, or gin, rubbed with a clean cloth, gives a fine polish to

Unburnt Brick Houses.

The articles we published in the second and third volumes of the *Cultivator*, on this subject, was published in the report of the Commissioner of Patents, and have subsequently gone the rounds of the American newspapers. We observe by a late number of the *Prairie Farmer*, that this style of houses are highly approved of in Illinois, and are being extensively introduced in the North Western States. The Editor of this paper highly approves of low cottages made of unburnt brick, provided that they are built upon a good stone or burnt brick foundation, and well protected from the rains by projected roof, or verandahs; and he also speaks in very favourable terms of another description of buildings, that is coming into exclusive use in the State of Wisconsin. The materials used in constructing this new style of buildings, are lime and clean gravel. The Editor does not clearly lay down the proportions nor the operation of building, but having lately met with a farmer in Wisconsin who is practically acquainted with the whole operation, we are enabled to furnish our readers with all the facts, necessary to secure success to this mode of constructing walls. The ingredients to be used, are small gravel and lime. The lime and gravel must be mixed in such proportion, that the former will set the latter; to secure this point, about one-seventh of the whole must be lime. A good foundation is first required, and after the material is thoroughly saturated with water and mixed to the consistency of thick mortar, it is laid up on the wall in layers of about one foot in thickness each, which is allowed to dry before another layer is laid on the wall, as each layer is laid the edges of the wall is neatly trimmed with a sharp spade, so as the work proceeds the wall is finished. We have not sufficient experience in this description of wall, to warrant us in recommending it to the Canadian public, but from what we have heard spoken in its favour, we can consider it worthy of a further investigation.

An Excellent and Cheap Pudding.—One pint of rice; twelve apples of good size, and sour; pare, core and slice them; mix the rice and sliced apples, and put all into a bag and boil for half an hour. The bag must be large enough to allow the rice to swell, and yet no larger than the rice, when swelled, will fill. Eat with any sauce that suits the taste; butter and sugar are excellent.