

Household.

Use of Sugar with Fruits.

A communication in a late number of the *Country Gentleman* contains some hints from a chemist on the economical use of sugar with fruits. This writer says:

"Sugar is a valuable addition to most kinds of food, not only because it improves the taste, but because it is valuable as nutriment. It happens, however, that the latter feature is with most persons counterbalanced by the tendency which it has to produce acidity, and therefore it will be found best to use as little free sugar as possible. Motives of economy point in the same direction."

A chemist goes on to observe:

"There are various kinds of sugar, as cane sugar, fruit sugar, starch sugar, &c. Cane sugar is obtained from other plants besides the cane—beets, for example—and it possesses the most powerful sweetening properties. It is not difficult to convert cane sugar into starch sugar, and unfortunately, the latter has a very low sweetening power. But it is very difficult to convert starch sugar into cane sugar. Now it happens that when cane sugar is heated in the presence of vegetable acids—as, for example, when we bake it in a pie with rhubarb—it becomes largely converted into starch sugar. *It is, therefore, more economical to eat in pies and tarts after they are baked than before it.* The difficulty which is usually met in this case, however, is that much of the sugar so applied passes into the stomach without effecting the palate. *Sugar cannot impart its taste until it has been dissolved.* When we mix sugar with tea, coffee or pudding, it becomes dissolved, and we get its whole sweetening power. "When we pour large quantities of sugar powder, or still worse, sugar in crystals, over pies, strawberries, &c., a large portion of it never affect the palate, but passes directly to the stomach, and whatever may be said by popular theoretical writers who prate of carbon, nitrogen, oxygen, &c., at third hand, sugar is very apt to produce derangement of the digestive organs. The proper way, therefore, is to dissolve the sugar and pour it over the article to be eaten. The quantity of sugar which boiling water will dissolve is wonderful, and warm milk or cream takes up enough for all ordinary purposes, and does not deposit it again when cold. Of course it will not do to boil the milk or cream, as that would injure its flavour."

CEMENT FOR FASTENING HANDLES.—A material for fastening knives or forks into their handles, when they have become loosened by use, is a much needed article. The best cement for this purpose consists of one pound of colophony, (purchaseable at any druggist's,) and eight ounces of sulphur, to be melted together, and either kept in bars or reduced to powder. One part of the powder is to be mixed with half a part of iron filings, fine sand or brick dust, and the cavity of the handle is then to be filled with this mixture. The stem of the knife or fork is then to be heated and inserted into the cavity, and when cold it will be found fixed in its place with great tenacity.

CLEANING GILDED WARE.—In cleaning gilded ware, there is a difference to be observed between articles gilded by fire or by the galvanic process, and articles gilded by imitation gold, such as frames for instance. For cleaning articles gilded by the first named methods, one part of borax is dissolved in sixteen parts of water. With this solution the article is carefully rubbed by means of a soft sponge or brush, then rinsed with water, and finally dried with a linen rag. If at all convenient, the article is warmed previously to being rubbed, by which means the brilliancy of it is greatly increased. In cleaning gilded frames of the last named order, pure water only must be employed, and the rubbing off of the impurities must take place by means of a very slight pressure. Wares of imitation gilt are generally covered with a shellac or resin varnish, which would be dissolved by the application of soap-water, alkaline solutions, or spirits of wine. Were the varnish rubbed off, the exceedingly thin layer of gold or silver leaf beneath would also disappear. In our experience we have seen hundreds of once valuable but now worthless frames, they having become thus simply by the application of soap water. —*Manufacturer and Builder.*

SOAP MAKING.—Mrs. L. C. Merriam, Lewis Co., N. Y., sends the following, which she assures us makes most excellent soap. "For one barrel of soap, pour into a strong barrel four patent pailfuls of lye that will bear up an egg; add thirty pounds of melted grease (previously tried and strained) and mix them well together. Let stand a few hours and then stir thoroughly. As soon as the soap begins to thicken, add weak lye, one or two pailfuls at a time, until the barrel is full. Be sure to stir the soap thoroughly each time the lye is added, and afterward stir once or twice daily for three days. For those who live in cities, the following recipe for potash soap is invaluable. Put in a strong barrel twenty-five pounds of potash, broken into small pieces. Pour over it four and a half pailfuls of boiling water. Stir well, let stand twelve hours or more, and then dip off carefully three and a half pails of the clear lye into another barrel. Next heat thirty pounds of strained grease, boiling hot, and pour into the lye. Stir well, and let stand until it begins to thicken, which may be in three or four days, then add two pailfuls of weak lye daily until the barrel is full, stirring well each time. The weak lye is made by adding more water to the potash which remained in the barrel." —*American Agriculturist.*

PRESERVING EGGS.—No egg is fresh that will shake. This is because it has lost some of its albumen. No egg has ever been preserved over a month that will not shake, except it be air-rooted, which is a term not generally understood, and is a new process. The egg has been coated with every conceivable composition, even in solid stone, and galvanised, yet the watery material escapes. The philosophy of this is that there is air in the egg before it is treated, and this, uniting its oxygen and carbon, produces decomposi-

tion by carbonic acid gas, the yellow of the egg first breaking; then follows the destruction. Eggs are naturally designed to last as long as the hen requires to get her brood, and the life germ can be preserved a few weeks, seven or eight, but no longer. The egg itself may be kept in a preserved state for two years, by greasing with butter, oil or lard; but from the time it is thus put up, to the end of two years, it will daily lose its albumen by transpiration, and while its carbonic acid escapes to a certain extent, the egg-meat will be reduced two-thirds, and will shake. For culinary purposes they will do well. But we want a whole egg, not a half one, and we want them fresh. Butter, and lard, and suet have been used for half a century, still nothing has recommended itself over the lining system in a commercial point of view. The theory has always been, and still is, that to keep an egg fresh the air must be excluded. It is the only philosophical treatment of it that can be made. Externally kept from the air, the latter is powerless to do harm, but the air inside no mortal can prevent, and that alone in time will decompose the egg.

Poetry.

FLOWERS.

Flowers, flowers everywhere!
How they scent the summer air
With a fragrance rich and rare.

Bright they bloom and do not shrink
By the rushy river brink,
Where the birds fly down to drink.

And they colour mountains steep,
Safe beyond the farthest leap
Of the nimble mountain sheep.

And they hide amid the grass,
Tall and trembling, where, alas!
Still the subtle serpents pass.

Lonely to the crag they cling,
Where the surge is echoing,
And the sea bird prunes its wing.

Thick they cluster by the side
Of hot roads all dusty dried,
Smiling sweetly open-eyed.

Tenderly they bow their head
Over graves where lie the dead,
And soft-raining tears are shed.

Ah, He told us long ago
That the flowers might bestow
Knowledge it were good to know;

How God plants them everywhere,
Gives them sunshine, rain and air,
Bids them blossom without care;

How God clothes them every one,
Finer colours they put on
Even than King Solomon.

Oh! if He can condescend
From His highest heaven to bend
And to be the flower's friend,

We may rightly reason thus,—
He will condescend to us,
Being much more glorious.

If His loving law we heed,
He will give us all we need,
Bless our lives in thoughts and deed.

Presently, when He sees best,
He will find us room and rest
In the Gardens of the Best.