

Mr. Bull's Statement.

The butter was made from the 6th to 20th September, from nine cows; the cows were kept on a part of the farm known by the name of the Clinton farm, Governor Clinton's birth place; the quantity of salt used in said firkin of butter was 6½ lbs. fine salt, called Ashton salt; no saltpetre nor any other substance used.

J. S. BULL.

CHRONOLOGY OF SOME IMPORTANT IMPROVEMENTS, &c.

Maps, Globes, and Dials were first invented by Anaximander, in the sixth century before Christ. They were first brought into England by Bartholomew Columbus, in 1489.

Comedy and Tragedy were first exhibited at Athens, 562 B.C.

Plays were first acted at Rome, 239 B.C. The first public library was founded at Athens, 526 B.C.

The first public library was founded at Rome, 167 B.C.

The first public library was founded at Alexandria, 284 A.D.

Paper was invented in China, 170 B.C.

The Calendar was reformed by Julius Caesar, 46 B.C.

Insurance on ships and merchandize, first made in A.D. 43.

Saddles came into use in the fourth century.

Horse-shoes made of iron, were first used A.D. 481.

Stirrups were not made till about a century after.

Manufacture of silk brought from India into Europe, A.D. 551.

Pens first made of quills, A.D. 635.

Stone buildings and glass introduced into England, A.D. 674.

Pleadings in Courts of Judicature introduced A.D. 789.

The figures of Arithmetic brought into Europe by the Saracens, A.D. 991.

Paper made of cotton rags invented towards the close of the 10th century.

Paper made of linen in 1300.

The degree of Doctor first conferred in Europe at Bologna, in 1130; in England, 1200.

The first regular Bank was established at Venice, 1157. The Bank of Genoa was established in 1407. That of Amsterdam in 1609. That of England 1694.

Astronomy and Geometry brought into England 1220.

Linen first made in England, 1253.

Spectacles invented 1280.

The art of weaving introduced into England 1330.

Gunpowder invented at Cologne by Schwartz, 1320—40.

Cannon first used at the siege of Algiers 1342.

Muskets in use 1370.

Pistols in use 1544.

Printing invented at Mentz, by Guttenberg, 1440.

Printing introduced into England, 1471.

Post Office established in France 1464, in England, 1531; in Germany, 1611.

Turkeys and Chocolate introduced into England from America in 1520.

Tobacco introduced into France by Nicot, 1560.

First coach made in England, 1561.

Clocks first made in England, 1569.

Potatoes introduced into Ireland and England in 1583.

The circulation of the blood discovered by Harvey, 1619.

The first newspaper published at Venice, 1630. First in France, 1631. First in England, 1665.

Coffee introduced into England, 1641.

Tea do. do. England, 1666.

The steam engine invented by the Marquis of Worcester, 1655.

Fire Engines first invented, 1663.

Turnpikes first made in England, 1663.

Bayonets invented at Bayonne (whence their name), 1670. First brought into use at the battle of Turin, 1693.

Stereotype printing invented 1725.

New style of calendar introduced into England, 1722.

Air Balloons and Aerostation invented in France, 1782.

The first mail carried into England by stage coach, 1785.

The cotton gin invented in Georgia, 1794.

Life boats invented in England, 1802.

The first steamboat on the Hudson, 1807.

The streets of London first lit with gas, 1814.—*Selected.*

TO CURE HAMS, &c.

A writer in *The Philadelphia Ledger* gives the following directions for curing hams, shoulders, rounds of beef, tongues, &c., for drying, which he says he has followed successfully for twenty years, and that hams thus cured, were sold this last spring for eleven cents per pound, to sell again, when thousands of the common quality were bought of the grocers for 6½ cents.—*Far. Cabinet.*

"To one gallon of water add eight pounds coarse rock salt, one pint of molasses, and two ounces saltpetre; mix the ingredients, in these proportions, well together, and let them remain until dissolved, say twelve hours, and then assort your hams so as to have them of the same or similar sizes in the same tubs, packing them *either end downwards*, but not flat or horizontally, until the cask is full; then pour the brine, as above prepared, over them, and your work is about done. Hams of about ten pounds weight should remain in this pickle about four weeks, and larger ones in proportion, and *no longer*; (six weeks in common being quite too long for pretty large hams)—or they will become too salt, a great fault indeed for this article. All the various laborious and tedious methods we hear of, such as dry rubbing with saltpetre, sugar, &c., may be very good indeed, but quite unnecessary, inasmuch as precisely the same end is attained by the above process, with comparatively little trouble. After the hams have lain a sufficient time in pickle, take them out and let them drain for a day or two, before hanging them up to smoke; for which purpose hickory wood is much the best; and when brought to a proper colour, they may be packed in casks of any size, in dry saw-dust, in medium coarse salt, (as they will take no more salt), or any compact article, or they may be packed without any thing, if not intended for export; in which case it is better to interlay them with something to keep out flies.

"The above receipt is unsurpassed for curing rounds of beef, tongues, &c., for drying; but they must not remain in the pickle more than *ten days*, then to be taken out, washed and hung up to dry. I do not profess to be acquainted with the best mode of putting up beef for shipping. But pork seems simple enough—cleanliness, despatch and plenty of salt, are the principal requisites. By despatch I mean, that the meat should not be suffered to remain unpacked so long as to become partially tainted before being salied. It is thought by some, that it

is sometimes left to lay too long in bulk before salting, which accounts for so much unsaleable meat received from the interior.—To obviate all this, let the pork remain as short a time as convenient, after becoming perfectly cool, before it is cut up into proper sizes, and begin to pack in *sweet* casks, by first putting in the bottom salt to the depth of two inches; then begin to put down a layer of pork, in a circular form, round next the staves, with the skin next the wood, and so on filling up the middle last, throwing in between each layer a sufficient quantity of salt to fill all the interstices, and to cover them partially; after which take a wooden rammer and ram the meat down for some time. Let 2½ or 3 inches of salt remain on the top—(in no case using any other than the *best rock salt*)—then let the meat stand thus for a week or ten days, after which pour in as much pure clean water as will nearly fill the cask; and if well hooped and headed, it may be sent to Calcutta and back again, and be as good on its return as it ever was."

IMPORTANT INVENTION.—Mr. Miller, an ingenious saddler, of Lothian-street, Edinburgh, has devised a mode capable of preventing even the strongest and wildest horse from escaping the controul of its rider or driver. On Wednesday last Mr. Miller made a public trial of his invention in Queen Street, in presence of Professor Dick, Mr. Wordsworth, and a number of individuals, including several of the county gentlemen, and all of approved knowledge. For this purpose, a strong, active, hard-pulling, and notorious run-away horse was procured, and yoked in a gig, when Mr. Miller boldly took his seat, and requested some of the company to irritate the animal, with which desire they reluctantly complied. Off set the horse, but he had scarcely made a few springs, when Mr. Miller at once subdued him, bringing him to a literal stand-still. This was repeated several times, every means being employed to provoke still further the restive animal; but he was as often brought up by Mr. Miller, and apparently with a ready facility. All present expressed themselves delighted and surprised, not more by the efficiency than the neatness and simplicity of the invention. The apparatus can, we understand, be obtained at a trifling cost, and can, besides, be used with any harness or riding-bridle, without alteration.

TRUE FEMALE NOBILITY.—The woman, poor and ill-clad as she may be, who balances her income and expenditure—who toils and sweats in unrepining mood among her well-trained children, and presents them morning and evening, as offerings of love to her husband, in rosy health and cheerful cleanliness, is the most exalted of her sex. Before her shall the proudest dame bow her jewelled head, and the bliss of a happy heart dwell with her for ever. If there is one prospect dearer than another to the soul of man—if there is one act more likely to bend the proud and inspire the broken-hearted—it is for a smiling wife to meet her husband at the door with his lost or happy children. How it stirs up the tired blood of an exhausted man, when he hears a rush of many feet upon the staircase—when the crow and carol of their young voices mix in glad confusion—and the smallest mounts or smirks into his arms amidst a mirthful shout.—God! it was a halo from every countenance that beamed around the group! There was joy and a blessing there.—*Chambers's London Journal.*