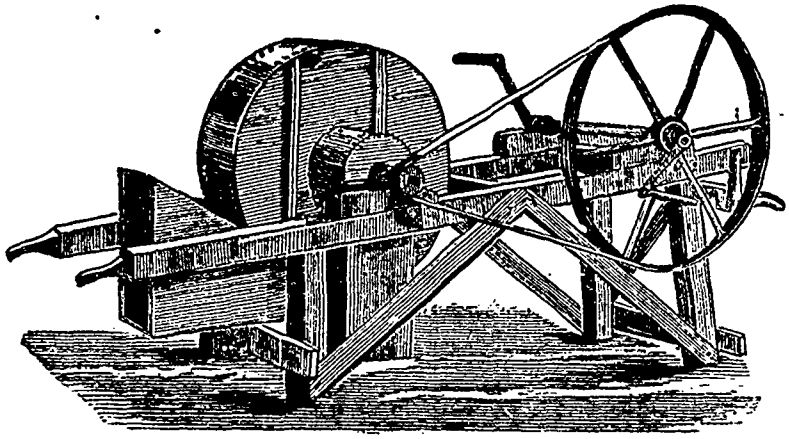
a perfectly fresh condition, and retained their natural distinctive flavours. Among the specimens received within the last week from Jamaica were fresh turtle, oysters, and fresh pigeons, all of which were cooked and tasted by the audience. Professor Barff suggested various methods by which different kinds of food could be cheaply and effectively preserved in this country for longer or shorter periods. As instances, he exhibited eggs, oysters, lobsters, fish of various kinds, which had been preserved for nearly three months. These were tasted and pronounced to be perfect in freshness and in flavour He also explained how this preservative compound could be used for the temporary or permanent preservation of food in public institutions and private houses, how meats in the dry state could be imported at small cost from South America and Australia, and would serve for the cheap production of soups and potted meats. Specimens of mutton sent from the Falkland Islands in August last were exhibited, both raw and cooked. Professor Barff also read extracts of letters from persons in Jamaica, who had received from him cream and other articles in a fresh condition, and a letter from Zanzibar, in which the opinion of Dr. Steere, the Bishop of the African Missions, was given as to the perfect condition in which he received some Devonshire cream. Samples of meat were also shown which had been preserved for three months in open vessels. They were first exhibited in the raw state, in which they appeared satisfactory, and their taste when cooked was also tested by actual experience. After the lecture and before the discussion, the housekeeper of the Society of Arts took them from the lecture room, and proceeded to cook them, and the public on leaving the hall were enabled to taste excellent steaks, lobsters, sausages, &c., three months old, but tasting as if fresh, and raw oysters which had been purchased in a shop in London on December 5. The appearance and aroma of the articles were in all respects appetising. The Chairman (Dr. Russell) in opening the discussion which followed, stated that he had himself made experiments on cream and meat with complete success, utterly independent of the lecturer, and without his knowledge, and that in every case they were perfectly successful. He considered the process to be extremely simple and economical, and of considerable scientific interest. Professor Graham asked whether the food preserved by the process retained its true flavour and aroma, to which an affirmative reply was given, provided that it was kept in closed, not hermetically sealed vessels. Dr. Thudichum asked questions concerning the effect of the preservative upon the system, and was referred to the experiences detailed in the lecture. Admiral Selwyn hailed the discovery as of great importance to the navy. Dr. Allchin, of Westminster Hospital, suggested its use for preserving anatomical and pathological specimens without altering their colour. *London Times.*

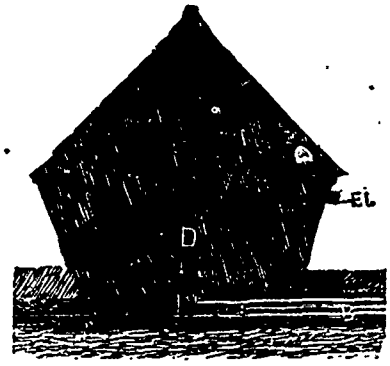
AGRICULTURAL MACHINERY.

SELF-MADE HAY.

The annexed engravings represent a new stack cooler and artificial haymaking fan, by Messrs. T. S. Marriage & Co., Reigate. It will be seen from the engravings that the system adopted is similar in principle to those which have been already noticed in the columns of the *Agricultural Gazette.* Any difference lies in the improvements of the fan and in the building of the stack for its application. In all cases brushwood and every porous material upon which haystacks are built are carefully avoided, a solid concrete or other impervious foundations being provided.

This is desirable in all cases. Any number of openings, D, in the heart of the stack may be made by drawing up a stuffed sack. In short stacks one may suffice, but in long ones two or more may be required. To each opening, D, a tube, B B, extends from the outside, and to the mouth of this tube the exhaust tube of the fan is applied. The fan is of the cylinder construction, and completely closed in, so that the full force of the exhaust is brought to bear upon D, and as the heated air and moisture from D are removed, the cool, dry air from the outside rushes into the partially-created vacuum, thereby cooling and drying the stack. The process is equally applicable to corn stacks as to hay stacks.





The fan is placed upon a wooden frame, and is driven by a strap from the flywheel of the crank-shaft, actuated by two winch-handles. It will be seen that the eye of the fan is closed in by small cylinders, and a feed-pipe from the fan is connected to the mouth of the pipe B, by turning the fan in the direction shown by the arrow. And when the stack is cooled down to the proper temperature, which can be ascertained by the thermometer at E, in the side of the stack, the fan can be removed by the man to another opening or another stack when the one operated upon is finished.

As will be seen from the testimonial of Mr. Norris below, the fan is in use and giving practical satisfaction.

A HAY FAN.—Since I wrote to you calling attention to the Neilson system of drying hay, I have been endeavouring to get a fan which can be worked by hand-power, and am glad to say I have at last succeeded. Messrs. T. S. Marriage & Co., of Reigate, have send me one costing £12 10s., which can be worked easily by two men; and on trying it against the old fan worked by horse-gear, I find it gives decidedly more power. I have also seen drawings of a fan made by Mr. C. D. Phillips, of Newport, Monmouth, costing £13 10s, which can also be worked by two men. I have not yet tried this one, but shall have an opportunity of doing so shortly, as I expect to receive one early next week; after which, if you will give me a small space, I will write to let you know