

A VERY SIMPLE KNIFE-CLEANER may be made of two boards, twenty inches long, six inches broad, and one inch thick, joined together, but not quite close, by a hinge; two pieces of buff or belt leather are stretched over the interior surfaces, and nailed on the exterior ones; and a handle assists in holding the apparatus steady. In using it, lay powdered Flanders brick, or any similar dust, on the lower leather; shut the boards together, lay the left arm on the upper board, holding the handle; put the knife, well wiped from grease, between the leathers, and four or five rubs backwards, not sideways, will produce a beautiful polish on both sides. The shoulders and back may be polished on the part of the leather turned over.

THE AMERICAN SCRUBBING-BRUSH is worked backwards and forwards by a lever, operating in the manner of a pump-handle. A flat board, on which the operator stands, is placed upon the floor on castors, and from this rise two uprights to sustain the pin that is the fulcrum of the lever. To the lower end of this lever, the scrubbing-brush is attached.

KALSOmine, is a new and inodorous paint, invented by Miss Fanny Corbeaux. It is free from any offensive smell, dries in a few hours, and is said to be more durable than oil paint, more agreeable to the eye, and not prejudicial to the health: a room painted with it one day, may be inhabited the next.

NEW WATER COLOUR.—Alady at Palermo wishing to make a drawing of the beautiful Bourgainvillea Spectabilis, was at a loss for a rose-colour that would match it. It struck her, however, that the juice of the Opuntia fruit would do, and upon trial she found it yielded a most beautiful rose-colour, which was as readily worked as if it had been prepared in a colour-shop; and now, after a year, it is as fresh as ever. It would be worth while to get the Sicilians to make up the juice of the Opuntia into cakes.

ELECTRO GILDING AND PLATING have already produced some very surprising results. "There is an establishment in London (Messrs. Elkington's) and we believe others, both in London and Birmingham, where a dazzling and brilliant assemblage of candelabra, candlesticks, tripods, silvers, cones, vases, cups, plates, and other articles of table furniture is to be seen, all coated with a surface of pure gold and silver by the electro process. There may be other instances more useful, but we doubt whether there is any more striking than this application of electricity. It is known that gold looks better when laid on silver than when on any other metal, and hence the value and beauty of 'silver-gilt' articles. The same, we believe, is true with regard to electro-gilding." The applications of the electro process to domestic manufactures are already very numerous; for, as things at present are, a person may, as Mr. Smees remarks, "enter a room by a door, having finger-plates of the most costly device, made by the agency of the electric fluid. The walls of the room may be covered with engravings, printed from plates originally etched by galvanism, and multiplied by the same fluid. The chimney-piece may be covered with ornaments made in a similar manner. At dinner, the plate may have devices given by electrotyping engravings, and the salt-spoons gilt by the galvanic fluid."

SLATE FURNITURE.—The use of slate as a material for furniture has been recently introduced, and is increasing. Tables and sideboards, wash-hand stands, toilets, wine-coolers, filters, and any similar articles, are now made of this material. Slate is also manufactured into panels for doors, finger-plates, paper weights, inkstands, &c. It is susceptible of much ornament, and is found to bear colours and gilding remarkably well.

DOMESTIC HINTS.

GELATINE.—There has lately occurred in Paris a controversy on the use of the Gelatine of bones for hospital soup, as recommended by D'Arceet; and the most contradictory opinions as to its qualities are daily published. Professor Liebhig has, we think, decided this question. He has shown that Gelatine cannot yield blood, and that by itself, therefore, it cannot support life. But he supposes that it is dissolved in the stomach, and, being conveyed in the blood to every part of the body, acts as nutriment to the gelatinous membranes and bones alone. This ingenious idea explains both how Gelatine mixed with other animal matter forms a good diet, and how it is peculiarly adapted for the sick and convalescent, in whom it acts by giving nutrition to the gelatinous tissues, and so sparing much of the energy of the enfeebled digestive system, which is thus not consumed in producing Gelatine for these tissues, but is expended in the digestion of sanguiferous nourishment. We can now readily credit the statement of D'Arceet, who has shown that in all the hospitals where the Gelatine of bones has been used as a principal, but not the only article of animal food, the patients relish it, the success of the treatment has been much increased, and the period of convalescence on the average much diminished. Now that we possess what appears to be the true theory of the action of Gelatine, it is to be hoped that the prejudice, previously very natural, which exists in this country against its use, may be overcome; and that our hospitals may participate in the benefits of D'Arceet's benevolent system, which, when successfully conducted, has likewise the advantage of superior economy.—*Quarterly Review of Liebig's new Work on Animal Chemistry.*

MILKING OF COWS.—A "Small Tenant Farmer" was induced to try the milking of a cow three times a day, viz., morning, mid-day, and night; and found that it answered better in hot weather, than under the old system of milking twice a day. More milk is obtained; and the cream on the mid-day's milking is twice as thick as that milked at night. Turnips render the milk lighter, and of more easy digestion, than the common fodder; while beet-root makes it extremely rich and substantial. The convalescence of the Count of Paris, the infant grandson of Louis Philippe, is attributed to the milk of a cow, fed on turnips, having been substituted for that of his nurse; the latter having been found to be not sufficiently nutritious.

FEEDING OF POULTRY.—Professor Gregory, of Aberdeen, in a letter to a friend, observes—"As I suppose you keep poultry, I may tell you that it has been ascertained that if you mix with their food a sufficient quantity of egg-shells or chalk, which they eat greedily, they will lay, *ceteris paribus*, twice or thrice as many eggs as before. A well-fed fowl is disposed to lay a vast number of eggs, but cannot do so without the materials for the shells, however nourishing in other respects her food may be; indeed a fowl fed on food and water, free from carbonate of lime, and not finding any in the soil, or in the shape of mortar, which they often eat off the walls, would lay no eggs at all with the best will in the world. Lay this to heart, and let me know in the spring if the hens lay two, or two for one."

PAYNE'S PATENT PROCESS salts meat in a few minutes: it is first placed in an iron vessel, from which the air is exhausted by an air-pump, brine being let in from another vessel; it is then drawn off by the air-pump, and more brine injected by a forcing-pump; and in fifteen minutes the meat is cured.

LEMONS—HIMALAYAN METHOD OF KEEPING.—Pluck the fruit when it has attained its full growth, but is not quite ripe. It is then buried in deep holes in the ground, lining the pits, and covering the fruit with dry leaves. In this situation, it attains maturity, and if not bruised in packing, retains its form and freshness for a considerable period.

AMERICAN CLOCKS.—A correspondent of the *Hartford Journal*, from Bristol, writes: "The amount of capital employed in this branch alone is some three or four hundred thousand dollars, and the business gives employment to nearly four hundred mechanics. The manufacture of clocks has greatly increased within the last five years, although for fifteen years prior probably one million were made and profitably disposed of. We have every facility for manufacturing, and the vast improvements recently effected in machinery have done wonders for the business. The division of labour is well understood, and carried out to a nicety, otherwise it would be impossible to manufacture and afford brass mahogany cased clocks for the low price of three, four, or five dollars each, which is now done. More than ten thousand have been sent to England alone within the last eighteen months."

HEATING BY GAS.—Sir John Robison devised a method of generating heat by burning gas through a tube of about six inches diameter, open at the lower end, the top end being covered by wire-gauze, similar to that of the Davy safety-lamp. This process Sir John has used in his house for several years, successfully, as a substitute for coal. The wire gauze is liable to be destroyed under a long-continued intense heat; but this may be obviated by sprinkling a small quantity of sand upon it. Yet, heating by gas is elsewhere stated by Sir John Robison to be most expensive, the least efficient, and with one exception, the most insalubrious mode of warming apartments that can be resorted to.

CHLORIDE OF LIME, moistened with water, and applied to ink-spots on silver, &c., will remove them far more effectually than "salt of lemons."

A NEW STYLE OF PAPER-HANGING has been introduced at Liverpool, from Switzerland. The character of the design is Florentine; the ground-work is white satin; the walls are divided into compartments, by rich gold-coloured styles, representing intricate carving; the panels are niches, with drawings of deer, lions, swans, &c., each forming a complete picture in gorgeous gold borders, somewhat in the Louis Quatorze style; the alternate panels are filled with filagree work, interspersed with flowers and gems; and altogether of exquisite design and execution. An exceedingly rich border runs round the top and bottom of the room.

THE PATENT RELIEVO LEATHER HANGINGS, panels, imitative oak carvings, &c. are of beautiful design; indeed, it is difficult to discover that some of the patterns are not carvings on wood—so closely imitated are the chisel mark, the grain of the wood, the undercutting, and its assimilation of colour, to the best oak and walnut carving of the Middle Ages. The hangings, friezes, heads, fruits, &c. in the various rich and elaborate styles for decoration prevalent in Spain, Italy, France, and Germany, as well as our own "Elizabethan," are here deceptively imitated. The cost of these ornaments is about half the price of carvings in wood. Esquilant's leather architectural and other ornaments, as fruits and flowers, are prepared in metal moulds, and soaked in varnish, and then forcibly cold-pressed into the mould.

VIGNOLE'S CARPET TAPESTRY, is made on the principle of the ancient mosaics, being composed of innumerable transverse sections of woollen threads. No painting, no colouring is used; all the effect is produced by ends of worsted about one-eighth of an inch long standing vertically, one end being seen, and the other cemented by Indian-rubber to a cloth. From the facility of reproduction, this fabric is likely to come into general use for carpets, rugs, curtains table and chair covers, &c.

KITCHEN GARDEN ECONOMIES.—A very delicate vegetable, quite equal to Seakale or Asparagus, and of a taste intermediate between the two, may be easily raised in any quantity by any one who has a few square yards of garden ground, at several different times during the winter and spring, according as the succession of crop is required. Plant ten or twelve Turnips (any delicate kind) as closely as possible, and cover them with a box or Seakale pot: heap fermenting stable litter over and around, as for Seakale; and in about the same time or a fortnight more, a crop of blanched Sprouts will make their appearance. The crowns of the Turnips should not of course have been removed too closely. In dressing them for table, when they are about half done, pour away the water and give them some fresh; when cooked, serve them up with melted butter on toast.

STEAM-BAKED BREAD.—It has been known for some time at Vienna, that if the hearth of an oven be cleaned with a moistened whip of straw, bread baked therein immediately afterwards presents a much better appearance, the crust having a beautiful yellow tint. It was thence inferred that this peculiarity must be attributed to the vapour, which, being condensed on the roof of the oven, fell back on the bread. At Paris, in order to secure with certainty so desirable an appearance, the following arrangement is practised:—the hearth of the oven is laid so as to form an inclined plane, with a rise of about 11 inches in three feet, and the arched roof is built lower at the end nearest the door, as compared with the furthest extremity. When the oven is charged, the steam is closed with a wet bundle of straw. By this contrivance, the steam is driven down on the bread, and a golden-yellow crust is given to the bread, as if it had been previously covered with the yolk of an egg.

INDIAN PREPARATION OF SALMON.—The salmon are cured and packed in a peculiar manner. After having been disembowelled, they are exposed to the sun on scaffolds erected on the river banks. When sufficiently dry, they are pounded fine between two stones pressed into the smallest compass, and packed in baskets or bales of grass matting, about two feet long, and one in diameter, lined with the cured skin of a salmon. The top is likewise covered with fish skins, secured by cords passing through holes in the edge of the basket. Packages are then made, each containing twelve of these bales, seven at bottom and five at top, pressed close to each other, with the corded side upward, wrapped in mats, and corded. These are placed in dry situations, and again covered with matting. Each of these packages contains from ninety to a hundred pounds of dried fish, which in this state will keep sound for several years.

BACON.—As it is of some importance to cottagers to know how best to preserve their bacon, we have borrowed the following receipts from an old lady whose bacon is never rusty. For the bacon of a large pig take 14 lbs. of common salt, 1 lb. of saltpetre, and ½ lb. bay salt; with this mixture rub the bacon thoroughly, and then put it down tightly into a tub kept expressly for the purpose, having a lid to fit tightly on, and also an inner cover, which rests on the bacon, and presses it down as it diminishes. Before the salt is used it should be damped with a quart of cold boiled water. If these precautions are attended to, the bacon will preserve its colour and good flavour for 18 or 20 months. As soon as the weather becomes hot, the brine should be poured carefully out of the tub, be boiled and well skimmed, and when cold be again poured over the bacon.

DOMESTIC YEAST.—Persons who are in the habit of making their own bread can easily manufacture their own yeast by attending to the following directions:—Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water, for an hour; when milk-warm, bottle it, and cork it close, and it will be fit for use in twenty-four hours. One pound of this yeast will make eighteen pounds of bread.