

**THE PRESS.**  
**MONDAY MORNING, NOV. 9, 1874.**  
**THE FARM AND HOUSEHOLD.**

**Valuable Mechanical Receipts.**  
Pinchbeck consists of copper, 5 lbs., zinc, 1 lb.  
An imitation of silver is made of tin, 8 oz.; copper, 4 lbs.  
Good Britannia metal consists of tin, 150 lbs.; copper, 3 lbs.; antimony, 10 lbs.  
German silver of first quality, for casting, may be made of copper, 50 lbs.; zinc, 20 lbs.; nickel, best pulverized, 25 lbs.  
To anneal steel, make the steel red hot, then put it in a heap of dry saw-dust till cold, and it will be annealed to quite soft.  
For best red brass, for fine castings, take copper, 24 lbs.; zinc, 5 lbs.; bismuth, 1 oz. Put in the bismuth last before pouring off.  
For black flux, take nitre, 1 part; cream of tartar, 2 parts; mix and burn in small quantity.

with finely powdered charcoal; keep in a dry, corked bottle. This is used in smelting metallic ores.

To soften flies, cover them with oil and hold them over the fire until the oil blazes; as soon as the flame runs all over the flies, plunge it in the water; or put them in a moderate hot oven for half an hour, if larger flies; but, if small, the first plan is the best.

In metallurgy the following articles are used as fluxes: Crude tartar, (if on a small scale, commercial cream of tartar,) borax, nitre, sal ammoniac, common salt, limestone,

To extract rust from steel, immerse the article in water and cleanse for a few minutes, until the rust is taken off. In a strong solution of caustic soda, or caustic potash, or in a wine-glass full of water; take out and clean it with a tooth-brush, with some paste composed of cyanide of potassium, castile soap, whiting, and water. These articles are then to be rubbed with a paste about the consistency of thick cream.

It is requisite that artists should have the linseed oil they use perfectly colorless, or at least so nearly so as not to be perceptible to the eye. To purify it is extremely easy. Even by putting a bottle of the oil in the sun for some days will accomplish the object; but, as this

process is somewhat tedious, it is better to put in a two ounce vial, three-quarters full of good common linseed oil, a piece of whiting as big as a nut, previously powdered, and shake them together and put the vial in an oven. In two days, and sometimes in a few hours, the whiting will have carried down to the bottom all color and impurity, and the refined oil floating at the top may be poured off for use.

Boiled linseed-oil will keep polished tools from rusting if it is allowed to dry on them. Common sperm-oil will prevent from rusting for a short period. A coat of coal is fre-

quently applied to polish tools exposed to the weather. Woolen materials are the best for wrappers for metals. Iron and steel goods of all descriptions are kept free from the rust by the following: Dissolve half an ounce of camphor in one pound of hog's lard, take off the scum and mix as much black lead as will give the mixture an iron color. Iron and steel, and machinery of all kinds rubbed over with this mixture and left to stand it for twenty-four hours, and then rubbed with a linen cloth, will keep clean for

months. If machinery is for exportation it should be kept thickly coated with this during the voyage.

and by degrees, in the form of powder; the whole is now briskly stirred for about half an hour, so as to mix thoroughly, and the zinc is added in small grains, by throwing it on the surface, and stirring until it is entirely fused; the crucible is then covered, and the fusion maintained for about thirty-five minutes. The surface is then skimmed, and the alloy is ready for casting. It has a fine grain, is malleable, and takes a splendid pol-

lish. It does not corrode readily, and for many purposes is an excellent substitute for gold. When tarnished, its brilliancy can be restored by a little acidulated water.—*Western Manufacturer.*

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**How to Have Good Cider.**

Prof. Horsford of Harvard University, has published a receipt for improving and preserving cider, by means of which the process

"Put the new cider into clean casks or barrels, and allow it to ferment from one to three weeks, according as the weather is cool or warm. When it has attained to a lively fermentation, add to each gallon three-fourths of a pound of white sugar, and let

the whole ferment again until it possesses nearly the brisk, pleasant taste which it is desirable should be permanent. Pour out a quart of the cider and mix with it one quart of an ounce of sulphate of lime for every gallon the cask contains. Stir it until it is thoroughly mixed, and pour the emulsion into the liquid. Agitate the contents of the cask thoroughly for a few moments, then let it rest that the cider may settle. Ferments

tion will be arrested at once, and will not be resumed. It may be bottled in the course of a few weeks, or it may be allowed to remain in the cask and used on draught. When bottled it will become a sparkling cider of surpassing excellence."

The quality of the cider will remain un-  
changed for years.—*Germantown Telegraph*

Among the exhibitors of cheese at the recent Maine State Show was Mrs. S. Hawes, of Readfield, whose contribution was highly spoken of. The follow is given as her method of making cheese:—

Set the milk at night when warm. Cross it off and let it remain in the tub until morning. Then dip into the basket or tray and

drain. Set the morning's milk, cross it off as soon as it comes. When the whey has partially separated from the curd, dip it in with the other. Cut frequently so as to have well drained. Slice thin, scald, salt a little and hang up in a warm place. Proceed in the same way with the milk the next morning, observing, the second morning, to slice the old curd into a pail of cold water, and keep it remain till the new curd is sufficient.

It remains in the new curd is sufficient drained. Then put all together, scald, salt, chop quickly and put into pans while warm. Let it remain in press till next morning, turning the cheese and changing the cloth in about two hours after it is put into press, and once or twice after. By experiment we find it takes about nine pounds of milk to make one pound of cheese.

**Good Receipt for Curing Meat.**  
The following receipt is from the editor of the *Germantown Telegraph*, who recommends it after many years trial. It will be useful to our readers, at this season of the year:

To one gallon of water take  $1\frac{1}{2}$  lbs. of salt,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  oz. saltpetre,  $\frac{1}{2}$  oz. potash. In this ratio the pickle can be increased to any

quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold, pour over your beef or pork, to remain the usual time, say four or five weeks. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly

ly sprinkled with saltpetre, which remains all the surface-blood, &c., leaving the meat fresh and clean. Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar.

The bones of all animal creation are composed of three substances, phosphoric acid, lime and gelatin or glue—three of the best fertilizing substances to produce good seed. But where do the bones of animals come from? Certainly from the soil, through the grass, hay, grain, etc., consumed as food. Therefore, every horse, bullock, cow sheep and hog sent off the farm without returning a like quantity of bone to the earth, causes our land

to yield less and less every year till the land becomes what is termed worn out. Beside every load of hay and every bushel of grain sold off the farm carries away the same mineral, as it is the hay and grain that make the bones of our cattle, horses, etc.

Five per cent. of all plants are composed of ten mineral substances of which bone forms a large part, and which comes directly from the earth, while the fat of animals is composed

posed of carbon, oxygen and hydrogen, three of the gases that plants take exclusively

During the past Senator James of Nevada, has been annoyed by the receipt of anonymous letters reflecting on the name of his fiancée, Miss Georgiana Sullivan. The first tore up, the second he treated likewise, and the third which came to his hand he carried to George Sullivan, the father of the young man with the view of obtaining his aid in detecting, if possible, the author of these infamous communications. The San Francisco Chronicle of October 23d says their efforts resulted in finding the offence on a lawyer named Lee J. Ranney.



# 'ONE FOR US'











