

## Scientific.

## Cure for Consumption.

The *Mobile Herald* publishes the following article, communicating a new remedy for consumption:

"In the first number of the *New Orleans Monthly Medical Register*, we find an article by Professor Stone, on the virtues of Phosphate of Lime in Scrofula and other depraved states of the system which is of some moment. It was suggested by an essay in the *London Lancet* on the "physiology and pathology of the exalate and phosphate of lime, and their relation to the formation of cells."

"The conclusions of the author," says Professor Stone, "are based upon careful chemical researches and results from the use of the remedy. His researches show that in man, as well as in vegetables and inferior animals, phosphate of lime as well as albumen and fat, is absolutely essential for the formation of cells, and he considers that many of the pathological states of the system depend upon a deficiency of this salt. The affections in which it is advised, are ulcerations dependent upon a general dyscrasia, and not a mere local affection, and infantile atrophy; in those suffering from rickets and consequent diarrhoea and tuberculous diseases, particularly of the lungs in the early stages."

Struck by this article, Professor Stone tested it, and he thus describes three cases in which its virtues were very obvious. The first was that of a slave, who was admitted to the Professor's Infirmary, in July, with a disease of the nose, the whole system showing great progress in scrofulous decay. The usual remedies were unsuccessful applied until August, when cod-liver oil was used, and the disorganization of the stomach was increased by it. The phosphate of lime was then applied, eight grains three times a day. Its good effects were soon apparent. It and the oil were therefore administered together, and the patient was soon restored to health.

The second case is that of a young lady, aged 24. Her disease was one of "unmixed phthisis," which had been expected to terminate in the course of a few months, fatally. The upper part of both her lungs was filled with tubercles, and in some places were beginning to soften. The treatment of cod-liver oil was at first used, but without marked improvement. The phosphate of lime was then administered with the oil, and the result, as in the case of the negro, was soon apparent. The patient was rapidly getting well.

The third case was that of a child, seven years of age, in which phosphate of lime was used with complete success.

We can only refer briefly to those cases, for the purpose of directing attention to the subject. Before the dreadful diseases which they describe, scientific men have stood abashed. That there is some remedy for them, we can hardly doubt; and this may, if a new thing, be the desideratum which science is in search of.

The *Worcester Spy* re-publishes the above article, and adds the following:

"On the appearance of this article, a friend of ours addressed a letter to a professional gentleman of high standing, in New Orleans, who is known by reputation throughout the Union, making inquiries respecting it. The answer is of a highly satisfactory character. The writer says that Professor Stone is an eminent physician, and in fact, stands at the head of the medical profession in New Orleans.—Dr. Stone says that there can be no doubt of the usefulness of the new remedy. The phosphate of lime should be incorporated with the cod-liver oil, in doses of six to eight grains of the phosphate with more or less of the oil, according as the stomach of the patient is able to bear it, and be taken every morning, noon, and night. This comes from a source that entitles it to the consideration of the medical profession."

## Curious Experiments with Food.

It is worth while to show upon how moderate an allowance of food human life may be comfortably supported.

In the year 1840, some experiments were instituted in the Glasgow prison on the diet of a selected number of the inmates. The persons were fed on the following fare; for breakfast, each had eight ounces of oat meal made into a porridge, with a pint of butter-milk; for dinner, three pounds of boiled potatoes with salt; for supper, five ounces of oatmeal porridge with one half pint of butter-milk.

At the end of two months they were all in good health each person had gained four pounds weight, and they liked the diet, the cost of which, including cookery, was two pence three farthings per day.

Other ten men were fed, for the same time, solely on boiled potatoes and salt; each had two pounds for breakfast, three pounds for dinner, and one pound for supper. They gained three and a half pounds each, and they declared that they preferred this fare to the diet of the prison.

Twelve others were fed on the same allowance of porridge and milk for breakfast, and supper as the first ten, but for dinner they had soup, containing two pounds of potatoes to each, and a quarter of a pound of meat. At the end of two months they had lost in weight one and a quarter pounds each, and they all disliked this diet; the expense of each, daily, was three pence seven-eighths.

Twenty others had the same breakfast and supper, with one pound of potatoes for dinner, and a half a pound of meat.—They preserved good health, but rather decreased in weight, and preferred the ordinary diet of the prison. The expense was four pence seven eighths each.

In these cases, perhaps the previous habits and tastes of the prisoners had some influence yet it appears that the six pounds of potatoes daily was a more nutritious diet than smaller quantities of soup or animal food.

## GAS.

We hear with pleasure that Mr. Aubin is succeeding a *merville* with his Water Gas apparatus, which has now been put up in many establishments, and been found to answer every purpose for which it was intended. It is estimated that in the city of Quebec the gas may be generated by this machinery at a cost of from 5s. to 7s. per 1000 feet, for which at present the inhabitants pay treble that amount. By the adoption of the Aubin Gas Works at the Government offices and Parliament Buildings, an immense saving to the public would be effected. There is no reason why the lighting of a building should not be as much under the independent control of the owner as the heating of it by stoves or other contrivances, it is in contemplation, we understand, to place the Water Gas apparatus in the end house of a row, and run the pipes through the whole block. The light is far superior to any that can be made from coal gas, and by this simple contrivance a great superiority in the quality of the article, and an unfailing supply, may be obtained at a fourth or fifth of the cost.—*Quebec Gazette*.

## Locomotive Car.

The difficulty of working short branch railroads, from the inadequacy of the travel to support the expense of a locomotive, is likely to be obviated by the invention of a locomotive car, in which a small engine, placed in one end, gives sufficient propelling force to move the car with its complement of passengers. An experimental trip was made with such a car, built by Messrs. Parrot and Moore, on the Lowell Railroad, last Saturday, which may be set down as successful, though the giving way of a piece of the machinery prevented the trip from extending beyond ten miles. The ten miles were run in less than half an hour, the maximum speed being about 26 miles per hour. The car will seat 50 passengers, and the engine weighs about 3 tons. It is estimated that it will run one hundred miles with one cord of pine wood.—*Commonwealth*.

## Value of the "Patent" System

The invention of the "patent" has saved a great deal of trouble. When the manufacture of Dresden china was in its infancy, a discovery was made by a person engaged in its fabrication, which enabled him to produce a better article than any of his competitors. From that time his manufactory became a fortress; the portcullis was down day and night. Every workman was sworn to secrecy; the superior officers were sworn every month. "Dumb till death" was inscribed in large letters within all the workshops, and imprisonment for life the penalty denounced against all tale-bearing. The king himself took oath of secrecy concerning all that he might see whenever he visited the factory. Had the discovery been made a century later, the inventor would have just taken out a patent, invited the "members of the press" to call in an witness the new operation, and then to describe it—to the "rest of Europe."—*Hame Journal*.

## The Farm.

## Early Vegetables.

Many farmers seem too regardless of the advantages which are derived from an early supply of vegetables. They think, perhaps, that the trouble of producing them is too much, though we have never heard this objection from one who had made the attempt. There is considerable advantage in starting some plants in hot-beds; such as lettuces, cabbages, cucumbers, melons, &c. They may be thus made to gain several weeks over those which are produced wholly in the open air. The object is to start them in the bed, and have them ready to transfer to open ground when the season is sufficiently advanced to give the proper temperature. Farmers who want vegetables only for their own families, need not incur much expense in constructing hot-beds. A few square feet of surface will afford space enough; a frame of boards can be easily made, and any old windows will answer for glass. Of course more permanent structures are necessary were the business is undertaken on a large scale. It is not advisable to start plants by artificial heat, to be afterwards transplanted to the open ground, till there is a probability that the weather would not afterwards be so cold as to check their growth.

On warm ground with a sunny exposure, peas may be planted this month. Where it is desired to have them extra early, they have been planted in board troughs, the troughs placed in green-houses or hot-beds, and at the proper time the peas transferred to furrows where they are to grow, by knocking the boards apart, and allowing the peas, with the earth in which they have started, to drop into the row. Of early varieties, the "Prince Albert," "Early Hill," "Early Washington," "Early Kent," are preferred. The first named is perhaps a few days earliest, and is of good quality for the table; the second is deemed most prolific by many cultivators.—*Boston Cultivator*.

## Early Planting of Potatoes.

The best way to escape the rot and the potato bug, is to plant your potatoes early put a little lime in each hill when planting I have planted my early potatoes in this way for the last five years and none of them have ever rotted. I have always planted some in May, every year for several years, (without liming,) and they have always rotted more or less.

But putting lime in the hills will not prevent the bugs from eating off the tops; neither will sprinkling lime on the tops put a stop to their gormandizing. But if you plant very early, your potatoes will be of good size before the bugs make their appearance, and you will have potatoes in spite of the bugs. While those planted late are attacked at the same time, they will scarcely be worth digging, as they grow none after the tops are destroyed.—*Robt. Stevens*.

**THE POTATO-ROT—ANOTHER PREVENTIVE.**—Plant your potatoes in the usual way, and when the sprouts appear above ground, take from one half to a bushel of dry (wood) ashes per acre, and sow it broadcast over the ground, while the dew is on. Repeat the ashes every seventh day until the crop is made; and if proof by actual experiment is to be relied on, your potatoes will be free from rot.—*Rural New-Yorker*.

## Grafting and Grafting Wax.

The time has arrived not only for cutting grafts, but for setting them too. It is a good plan to set your scions early, more especially of stone fruits. It will be recollected that such fruit as cherries, plums, peaches, &c., start early, blossom earlier than apple trees, and should, of course, if you wish to engraft them, be engrafted very early, in order to insure success with them.

We have been in the habit of publishing every spring, the several recipes for making the grafting wax which is now so universally used. Different operators use different proportions of the ingredients commonly employed for making the wax. The proportions more commonly used are,

Good beef tallow,	one part
Beeswax,	two parts,
Rosin,	four parts,

Melt them well together, and when thoroughly incorporated pour it into water, and work it as you would shoemaker's wax. We have made a very good grafting wax, by adding to

three parts of melted beeswax four parts of fir balsam.

We find in the *Bangor Courier*, the following communication, from Col. Little, of Bangor, which we copy for the benefit of our readers.—The Colonel is an experienced horticulturist, and his recommendation of the process is a guaranty of its being a good one.

**GRAFTING WAX ON COTTON CLOTH.**—Inquires are frequently made for the best grafting wax and the receipt for making it. I have procured the recipe for the best article I have even seen, which was three years since invented by Maj. Chapman of this city, which he uses in grafting in his nursery with good and almost sure success. I have used it two years and find it valuable; for it is very pliable, easily worked and it contains nothing that in the least injures the scion or stock.

It should be made precisely according to the following proportion.

**Recipe.** 6 lbs. Beeswax: 1 lb. Rosin, 1 pint Linseed Oil. (No other oil than linseed should be used.) Melt them well together over a slow fire. Then with a paint brush, spread the wax thinly while warm, on one side of thin but closely woven cloth. Cut the cloth when waxed (lengthwise, as the warp is the strongest) into strips as may be wanted—say half an inch wide and about 9 inches long—according to the size of the stock to be grafted.

Grafting can be worked with these strips very readily, as no strings are necessary, and may be very neatly as well as quickly performed.

These wax strips may also be used in budding trees.

I would again remind our citizens that to insure success, all stone fruits should be grafted before the frost is out of the ground, or as early afterwards as possible.

Respectfully, HENRY LITTLE.

## A Good Word for Turnips.

Our friend, J. Y. Burgin, of Red Beach, Washington County, in a business letter received not long since, thus alludes to the "turnip controversy," last summer. He is right in his good opinion of the turnip. We wish there were a thousand bushels raised in Maine where there is but one now. We continue to say to the farmers of Maine, "Don't give up the turnip."

Mr. Burgin, speaking incidentally of this root, says: "Really, without a joke there is nothing like that same crop of turnips. At least, it is so here. Now when I put in my extravagant story on turnips, last summer, I was by no means convinced of the whole truth of what I said. I knew it was true of my own single crop. But that was a one-sided statement, viewed as such, and meant for that by me. I wished to be so understood then. I now wish to be understood most candidly as stating that it is my firm belief that you cannot do a better thing for any of them than to coax them, or in some way persuade them to plant (or sow) more turnips. They did me yeoman's service this year—and I had only a failure crop. The crop was set in August at 2500 to 3000 bushels, and out but 1200 bushels of large roots; and yet the 1200 that cost me all that 2500 would have cost, (save the expense of gathering,) have proved to me the most profitable crop of the year. I have made beef and pork and kept my working team, (four to five yoke, this winter,) in fine condition, with but little hay and poverider; and the young stock in like good condition, without any thing else. I am confident that the turnip crop has claims on me beyond any other, whatever."

**SMOKING MEAT.**—The best, most effectual, cheapest, and neatest manner of smoking meat that has ever come under my observation, is, to place a shovel of live coals in an old pan, or some low dish, and lay on them a few sugar-maple chips. Dry ones are the best, for it requires too much fire to use green ones. No other wood will produce so sweet-smoke as sugar-maple; and the coals of it will keep alive as long, or longer, than the coals of other wood. In the absence of chips, we use corn cobs, which are nearly as good as chips. Three or four, laid on a few coals, will produce smoke sufficient to fill any ordinary smoke-house.

As a substitute for a smoke-house, we have been accustomed to use a molasses hogshead, covered with boards on the top, and a hole sawed in the side, near the bottom, large enough to admit a small pan of coals with a cob or two, or a few small chips. Thus we avoid all danger of setting fire to the smoke-house, and consuming meat and all, and our meat is not "half baked," but presents a clean, copper-colored appearance.

Let those who have been accustomed to smoke their meat over a log-heap, adopt the mode of smoking it gently, and then say which way is the best.—*Albany Cultivator*.