

NEW INVENTIONS.

We publish descriptions of the following new inventions, obtained through Dewey & Co., Mining and Scientific Press Patent Agency, San Francisco:

MAGAZINE FIRE-ARM.—George E. Williams, S. F. Patented Aug. 31, 1880. No. 231,390. The improvements shown in this fire-arm are more especially applicable to that class of guns in which the cartridge is received from the magazine into a carrier-block, and is elevated by this block to a level with the bore of the gun, and is then forced into its chamber in the barrel by a carrier-bolt or breech-pin operated by a lever and suitable connecting-links or arms. This invention consists of a peculiarly slotted plate, formed with the breech-pin bolt, and adapted to reciprocate the bolt by the action of the guard lever. It also consists, in combination with the bolt, of a hinged locking-block, which is connected with the guard-lever by links, and is thrown up by them to allow the bolt to be retracted, and is drawn down so as to lock it firmly when it has been forced forward and the cartridge introduced to its chamber ready for firing.

BUTTON.—Lésser Lezynsky, S. F. Patented Sept. 7, 1880. No. 232,044. This invention relates to an improvement in buttons and similar devices which are used for connecting portions of clothing or other articles together; and it consists of a stem, having two parts projecting from the button or head, in combination with a rubber or other elastic center, which is held between the button and the goods, and furnishes an elastic, non-wearing surface, which the button-hole surrounds.

RUDDER.—Uriah B. Scott, Portland, Oregon. Patented August 24, 1880. No. 231,623. This invention relates to certain improvements in that class of rudders known as "balanced" rudders, such as are commonly used on light-draft stern-wheel river steamers; and the improvements consist in providing a curved or bent rudder stock, so that when the rudder is turned it will fit close to the bottom of the boat at all points of its swing, thereby preventing drift-wood or other obstructions getting between the rudder-plates and bottom of the boat.

PICK.—Corbin Norton, Tuscarora, Nev. Patented Sept. 7, 1880. No. 232,056. This pick is especially useful for miners' purposes where the tools receive hard usage. The improvements consist in forming a head of malleable iron, cast with a socket for the pick-handle, and having a slot through which the pick itself is passed, the pick being secured in place by a key fitting into a central notch. No wedging of the handle is necessary to keep it in place, and neither pick nor handle is apt to get loose from the head.

PROCESS FOR PRESERVING HEAT IN THE CANNERS.—Richard Jones, Berkeley, Gloucestershire, England. Patented, Aug. 31, 1880. No. 231,807. This process consists in utilizing the circulatory organs of the blood to equally distribute throughout the body a solution, and by this action to mingle the substances intimately with the blood, so that they permeate the whole body and coagulate with the blood in every part, and thoroughly preserve the meat without giving it a sodden appearance.

SCRAPER.—Assaria Rewrick and John D. Gilmore, S. F. Patented, Aug. 31, 1880. No. 231,850. The scraper is formed in a cup-shaped triangular form. It is made by means of a die in which it is struck up, in such a form as to give the greatest strength with a minimum of metal. By this construction the scraper can be kept sharp with but little grinding.

HYSTERIA—WHAT IS IT?—What is hysteria?

asks a young lady who says some day she will study medicine and be a physician, even if for no other purpose than to know about the body, so wonderful in its make-up and its action. In reply we may say that hysteria has been defined in many ways by many physiologists, but in our opinion most of their definitions are faulty in many ways. Hysteria is a sort of nervous storm, in which nervous action breaks over all restraint of the will and the judgment, forsakes its normal course and gives rise to incoherent, unnatural, irrational ravings. Hysteria is a sort of insanity. The forces in the nervous system, like the forces in nature, are subject to various disturbances. In nature they break out in thunder-storms, hurricanes, etc. In the human body we have instead, hysteria, passion, and other phenomena. If we could control the distribution of heat and cold in nature, we could modify or do away with violent cosmic changes by equalizing everything. The same would prevent hysteria. Equalize the circulation of the blood in the human body and hysteria would rarely if ever appear.—*Herald of Health.*

CHIPS.

"SANCTUARY SHOES" are advertised in England. They are warranted not to squeak.

THE incorrigible bachelor hath a miss shun in the world.

A CHILD without legs has just been born. "Thank heaven," said the weeping father, "this will never be a champion pedestrian."

SPEAK of man's marble brow and he will glow with conscious pride, but allude to his marble head and he's mad in a minute.

WHEN we see XX or XXX on a liquor cask we always think of the amount of criss-cross walking condensed inside of it.

THE best summer resort for a spitz dog is a watering place. The dog should be placed about four feet under water.

IT is no doubt a very nice thing to marry a wealthy maiden, but at the same time a wealthy widow should not be spoken of disparagingly.

THERE'S a man out in Illinois who swings dumbbells for an hour every morning, and walks ten miles every day, and yet he is too lazy to work for a living.

THE Boston Post remarks: "It isn't pleasant for a man in delicate kid gloves to grasp a door-knob just after it has been turned by a man in search of a towel."

WHEN a man hasn't more than a minute to catch a train, and is running for it with all his might, it is somehow just the time set apart by fate for one of his shoestrings to break.

A LADY friend recently found a small eel in her milk-pail, and when she spoke to the milkman about it, he said that he had noticed that one of his cows acted strangely. He'd sift the water before he allowed the cows to drink it hereafter.

THE English language is wonderful for its aptness of expression. When a number of men and women get together, and look at each other from the sides of a room, that's called a sociable. When a hungry crowd calls upon a poor minister and eats him out of house and home, that's called a donation party.

"You know," said Plato to Socrates, "that melons must be kept cool." Socrates nodded assent. "Now," continued Plato, "if melons were scarce and descendants of Ham very numerous in the vicinity, how would you keep your melons cool and secure?" "I'd put them," replied Socrates, "in a chilled iron safe."

THE New Zealand newspapers notice an amusing instance of the manner in which colonial railway trains are sometimes stopped. The engine-driver, noticing a lady waving her hand at a siding where the train was not timed to stop, as if she wished to get on board, stopped the train, only to discover that the lady wanted to know if any passenger had change for a £1 note.

DOMESTIC RECIPES.

BATTER CAKES.—1. With one quart of flour sift five times two heaping teaspoonfuls of baking powder, or one teaspoonful of soda and two of cream-tartar, add a tablespoonful of salt and sweet milk till the batter is of the right consistency. Then add two eggs, beaten whites and yolks apart and then together. Fry on a hot griddle, using as little fat to fry with as possible. If the griddle is of polished steel, no fat at all will be needed. 2. Into one quart of flour pour enough buttermilk or sour milk to make the batter of the right thickness, add soda to neutralize the acid, salt to taste, and two eggs beaten as prescribed in the recipe above. Try a bit of the mixture, and see whether the proportions of the soda are right before you fry the whole. Old buttermilk or sour milk will not make nice cakes, and buttermilk is much to be preferred to sour milk. The griddle must be of just the right hotness to insure success, and the fire must be good and steady. In spite of everything, however, one does not always produce the best results in batter cakes, and fails without being able to divine any possible reason for failure. Some malicious fairy doubtless gets into the dish and spoils it.

PEELING PEACHES WITH LYE.—I have used lye for removing skins from peaches for canning or drying purposes, and think it better than peeling with a knife. It is not only a quicker process, but a better one, leaving the fruit perfectly smooth, and especially nice for preserving whole. Fill an iron kettle with water; place over the fire; put in a piece of concentrated lye, and let it dissolve until strong enough to cut the skins (you can tell of its strength by dropping in two or three peaches), then take out and put in the fruit. Home-made lye is a good as concentrated, but not having any ashes, I bought the concentrated article. The fruit must not remain in longer than is necessary to cut the skins. A wire basket is the best thing I have found for dipping them in and taking out. Plunge at once into a tub of cold water, rinse thoroughly, and wipe the skins off with a cloth.—*Mrs. M. L. K. in Rural New Yorker.*

HOP YEAST.—Three large potatoes, one handful of hops; put in a small bag; put the potatoes and hops into two quarts of water and boil down to one quart; take out the bag of hops and potatoes; mash the potatoes fine and throw back into the boiling water; stir flour into this while hot until it is quite stiff; let it stand until it is nearly cold, then add half a cupful of yeast, half a cupful of sugar, one tablespoonful of salt, and half a tablespoonful of ginger; set in a warm place to rise; when light, put in a covered jar and place in a cool place.

OKRA SOUP OR "GUMBO."—Two dozen tender okra pods, two quarts of water. If only an okra soup is wanted, 10 or 12 pods will suffice, but then it is not a gumbo, and you miss a good thing. Cut pods in circular slices, fry in butter or lard, or with bacon slices, till well brown (not burned); have ready boiling half a chicken or bits of mutton or beef or rabbit in aforesaid two quarts of water; add a handful of washed rice, pepper, salt, tomatoes, a few pods of tender green beans, one ear of corn (cut grains), and last, fried okra.

HARD YEAST.—Stir into a pint of lively yeast enough flour to make a thick batter, and a tablespoonful of salt. Let it raise once, then roll out thin, cut into cakes with a cake-cutter, and dry in the shade in clear, windy weather. When perfectly dry put in a bag and hang in a cool, dry place. They will keep good six months. One of these cakes dissolved in a little milk or water is enough for four quarts of flour.

TO STEW CARROTS.—Half boil, then nicely scrape, and slice them into a stew-pan. Put to them half a teacupful of any weak broth, some pepper and salt, and half a cupful of cream; simmer them till they are very tender, but not broken. Before serving up, rub a very little flour, with a bit of butter, and warm up with them.