

## RAILROADS IN NEW MEXICO.

American enterprise seems to have taken hold of the work of providing Mexico with railroads at the right end. The only road of any consequence now operated in Mexico is the line from Vera Cruz to the capital. Of these projected, the most important are probably the Sonora and the Mexican Central. These corporations are organized under the State law of Massachusetts, and are controlled in the interest of the Atchison, Topeka and Santa Fe road. The Sonora road is to meet this line on the Arizona frontier. It represents a subscribed capital of \$1,200,000. The Mexican Central is to connect El Paso to the capital, with branches to the west coast and to Laredo. Work on these lines is pushing rapidly forward, and the material aid which has been extended to them in the shape of land grants and mileage subsidies is said to be sufficient to insure the financial success of the undertakings. A line competing with the Mexican Central has been projected by the Southern Pacific interest, and the San Antonio and Mexican Border Company have another in hand from San Antonio to Laredo. This is important, as it will connect the Rio Grande with the California coast and the railroad system of the United States. Several other roads have been surveyed, and within two or three years we may expect to see a great change wrought in the crippled and impoverished republic south of us. The extension of railroad facilities, the development of commerce, and the introduction of Northern enterprise and capital will send the thrill of a new life through the Mexican nation. Commerce is the most potent of civilizing agents, and when the work of the railroads is accomplished Mexico will have a stable government and whatever else contributes to the prosperity of a people and the permanence of their institutions. It would seem as if the risk incurred by capital at the outset was great, but there can be no doubt that the work now in hand will ultimately accomplish great good and yield large returns. —*Iron Age.*

**AN ASTRONOMICAL DISCOVERY.**—Prof. E. C. Pickering, director of the Harvard observatory, lately made a discovery which is regarded as one of the most important of the century in stellar physics. In the ordinary telescope a star appears as a point of light, brighter, but not larger than when looked at with the naked eye. Prof. Pickering finds that, on placing a prism between the object glass and the eyepiece of his telescope, the light of a star is drawn out into a continuous band. When, however, the telescope with the prism is directed to a planetary nebula, the light is collected into a star-like point without any band, enabling the astronomer to distinguish instantly between a star and a planetary nebula. This principle has already enabled Prof. Pickering to discover several planetary nebulae. On Thursday evening, August 26th, an object was observed which presented the appearance of two star-like points within the band in the modified telescope. It is different from anything heretofore observed in the telescope, and is regarded as an important object for investigation. —*Scientific American.*

**A PECULIAR OCCURRENCE OF DIAMONDS.**—Fouque and Levy note in the *Comptes Rendus* of the French Academy of Sciences a peculiar occurrence of diamonds between Kimberley and Waal, in South Africa, are rocks resembling serpentine and some opals, which are looked upon as the products of metamorphism of younger dolerites and other rocks of the diorite group, similar to those found in the Pyrenees. In thin sections of these opal minute diamonds have been found. They were recognized as such by their power of refractory light and by their hardness.

## VARIOUS WAYS OF COOKING RICE.

**Rice Dishes of Italy.**—The rice dishes of Italy are popular and delicious, so unlike our own well-known ones that we urge a trial of their excellence upon our readers. Chief among them rank the risotto of Milan and the cream of rice and chicken. The risotto is made by par-boiling well-washed rice in boiling water for five minutes, draining and drying it on a cloth, frying it light brown with a little chopped onion and butter, and then stewing it, until tender, in enough highly seasoned broth to well cover it; it has to be watched closely, and the saucepan shaken as the rice absorbs the broth, so that it shall not burn; when the rice is done it is put into a buttered mold with shreds of cold chicken, tongue or ham, well shaken down, dusted with grated cheese and browned in the oven. Slices of mushroom or a little tomato sauce are used as variations from the chicken or tongue. The cream of rice is made by boiling the breast of a fowl and a cup of rice in chicken broth until soft enough to rub through a fine sieve; the paste thus formed is used to thicken boiling milk, seasoned with salt, pepper and nutmeg, to the consistency of thick cream; it is one of the most delicious and nutritious of all soups. Risotto is prepared with sausages in the north of Italy in a very appetizing dish. The sausages are twisted, without breaking the skin, in inch pieces and fried brown; the rice is washed, boiled for five minutes in boiling water, drained and dried, and then browned in the sausage fat with a chopped onion; last of all these ingredients are stewed in highly seasoned broth until the rice is tender and has absorbed all the broth, enough being used to well cover it when it is set to stew.

**Spanish Rice Dishes.**—The rice dishes of Spain are more highly flavored with garlic than those of Italy, but the native palate calls for abundance of this pungent bulb. The rice is washed, boiled and browned in butter, a little garlic being substituted for the onion; then two large, ripe tomatoes, a spoonful of grated cheese, and plenty of Spanish red pepper, or pimiento, is added, and the rice simmered till tender in a little broth; sometimes it is served with slices of ham, bacon, sausage, smoked salmon or dried fish, any one of these being stewed with the rice. Pollo con arroz is made in the same way, morsels of fowls being substituted for the meat, and the seasoning being varied with warm spices.

**Rice Dishes of Portugal.**—A matelotte of fish with rice is well worth a trial. Some highly flavored fish, such as eels, is fried brown in oil or bacon fat, with a clove of garlic, table-spoonful of saffron, and plenty of red pepper and salt; then rice partly boiled and dried, is added and browned, enough red wine is poured over these ingredients to cover them, and they are allowed to simmer gently until the rice is tender, the saucepan being shaken to prevent the burning of the rice.

A Portuguese dish of sweet rice is prepared as follows: a cupful of rice is washed and boiled till soft in a pint and a half of milk, with four table-spoonfuls of sugar and a laurel or bay leaf; when the rice is soft the bay leaf is removed, a gill of cream and the yolks of four eggs added, and the rice is dished and cooled. When it is quite cold the surface is dusted with powdered sugar and cinnamon, or with burnt-almond dust. The almond dust is prepared by browning peeled or blanched almonds in the oven and then pounding them to a fine powder. —*Miss Corson.*

THE ARRANGEMENT of our homes and the management of our hospitalities, to be truly agreeable and inviting, must not have cost an undue or painful effort. The elegantly furnished drawing-room loses all its charm and attractiveness when we discover that it has been adorned at the expense of the family comfort, or health, or education. The splendor of an entertainment fascinates no longer when it is found to be the result of a mean parsimony and a persistent pining in other directions.

## MEAT BREAD.

An interesting observation which bids fair to receive an extensive practical application, is reported to have been made by M. Scheurer-Kestner. This savant discovered the noteworthy fact that meat, when added to bread, during the process of fermentation, disappears entirely, its nutritive principles being incorporated with the bread. In this condition the meat appears to be capable of being preserved for a lengthened period, as the discoverer above named exhibited to the French Academy specimen loaves of meat bread made several years before, which showed no signs of either worms or moldiness.

In the account given of his experiments, he states that at first he used raw meat, three parts of which, finely minced, he mixed with five parts of flour and the same quantity of yeast. Water was added in sufficient quantity to make a dough of proper consistency, and the mass in due time underwent fermentation. In two or three hours the meat had disappeared, having undergone a species of digestion in the fermenting mass, and the bread was baked as usual. The taste of the meat bread thus prepared was disagreeable and sour, an objection that was subsequently obviated by first cooking the meat for about an hour with enough water to afterwards moisten the flour. The meat used for the purpose should be carefully freed from fat, and only enough salt added to give the necessary flavor, as the addition of too much would, by its property of absorbing atmospheric moisture, spoil the bread. The proportions recommended are one-half of meat to one of flour, in which quantities the meat will be thoroughly incorporated during fermentation. Meat bread, prepared with a suitable quantity of veal, is asserted to make an excellent, nutritious soup for the sick and wounded.

**GLUCOSE.**—The manufacture of glucose in this country has grown to enormous proportions, there being at present no less than \$30,000,000 invested in it. The material here is made entirely from corn, and so successful has it been, that quite a *furor* exists in connection with it throughout the West, where a number of new factories are being set up. This industry originated in the year 1863, with Messrs. Gosling & Bradley, who at that time improvised an experimental factory in Buffalo, to determine if grape sugar and syrup could not be made from corn. The product had been made for years in Europe from potatoes, and imported into this country at prices ranging from 8 to 12 cents per pound; but up to that time sugar from corn was not known as a commercial article. The experiment was successful, and from this beginning has gradually developed what is now an immense industry. At the present time, instead of importing from Europe an inferior article of grape sugar made from potatoes, at a cost of from 8 to 12 cents, as above noted, large quantities of corn sugar are exported at about three cents. A bushel of corn produces 30 pounds of glucose.

**A READY POISON REMEDY.**—If a person swallows any poison whatever, or has fallen into convulsions from having over-loaded the stomach, an instantaneous remedy, most efficient, and applicable in a large number of cases, is a heaping teaspoonful of common salt, and as much ground mustard, stirred rapidly in a teaspoonful of water, warm or cold, and swallowed instantly. It is scarcely down before it begins to come up, bringing with it the remaining contents of the stomach; and lest there is any remnant of the poison, however small, let the white of an egg or a teaspoonful of strong coffee be swallowed as soon as the stomach is quiet; because these very common articles nullify a large number of virulent poisons. —*Ec.*