

SEASONING TIMBER.

For the various purposes of seasoning, timber should be piled where it may be kept dry, but not exposed to a strong current of air. At the same time there should be a free circulation of air about the timber and a few slats or blocks placed between timbers near enough to prevent them from bending. In the sheds lumber should be piled in this way, or in square piles and classed according to size and kind. Each pile should be distinctly marked with the number and kind of pieces and the date of receiving them. The piles should be taken down and made over again at intervals, varying with the length of time the timber has been out. The seasoning of timber requires from two to four years, according to size.

Gradually drying and seasoning in this manner is considered the most favorable to the strength and durability of timber, but various methods have been devised for hastening the process. For this purpose steaming and boiling timber have been applied with success; kiln-drying is serviceable only for boards and pieces of small dimensions, and is apt to cause cracks and to impair the strength of wood unless dried very slowly.

Timber of large dimensions is improved by immersion in water for some weeks, according to size, after which it is less likely to warp and crack in steaming. Oak timber loses about one-fifth of its weight in seasoning and about one-third of its weight in becoming dry.—FRYE.

 THE ROMAN HOUSEWIFE'S
UTENSILS

While the housewife of today may reasonably pride herself on the convenien-

ces which her kitchen affords, she needs not smile too superciliously at the thought of the rude makeshifts of days long gone by. She would certainly not do so were she to spend a little time inspecting the kitchen and other household utensils that were in use 2000 years ago, as exhibited in the National Museum at Naples. Sancepans lined with silver, and shovels handsomely carved figure among the household goods of those times.

An egg frame that would cook 20 eggs at once and pastry molds shaped like shells bring to thought luxuries of the kitchen of 2000 years ago. Gridirons and frying pans, tart dishes and cheese graters were in use then as now.

The Roman toilet table was well supplied. Ivory combs, bottles of perfume, buttons, hairpins, and even a hair net of gold wire figure in the museum.

Bronze thimbles and spindles are to be seen among the relics. The Roman lady even had her safety pin, for there is a specimen of this little convenience which, before the one in the Naples museum was found, was believed to be a strictly modern invention.

The Roman lady however, apparently lacked one essential. She had no hair brush. Neither had she a glass mirror. All the mirrors of the museum with one exception are of silver or some other white metal. The exception is a dark purple piece of glass let into the wall of a bedroom at the house Specchio in Pompeii.—Harpers Weekly.

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