

The Milk Business as Carried on in New England.

[Written for the RURAL PRESS by C. H. DWINE, JR.] In view of the increasing demand for fresh milk to supply our large towns, the readers of the Rural may be interested, and perhaps profited, by a detailed account of the manner in which New England dairymen handle their produce, and send it to market.

During the summer of 1869 the writer of this article spent several weeks on one of the best dairy farms of Litchfield county, Connecticut, from which the milk was sent daily to New York city by way of the Housatonic Valley and New York and New Haven railroads.

The stock of cows numbered about 70 head, of which from 30 to 40 were generally in milk; some of them drying up while others came in fresh.

In sending so delicate an article as milk to a distant market, during the hot and sultry weather of the Atlantic coast, of course the greatest care is needed to prevent any taint or sourness.

Mole of Cooling the Milk. The thing next in importance to the cows in the milk business, was probably the spring-house. This was a very simple structure, with a large tank sunk in the ground within it, leaving the upper edge about level with the floor of the house.

Into this tank water was running from a spring near by, and kept at such a level that when a 40-quart milk can was set on the bottom it was covered up to the neck. The milking was done in an open yard a few rods distant.

When the milking was completed, and as many cans filled as possible, the residue of milk, if any remained, was poured into long, narrow cans, called coolers, and also immersed in the water, to be used in filling up cans at the next milking, or if not wanted for that, in the family.

When the milk in the cans was then stirred until it became of the same temperature as the water in which it stood, by means of a sort of long handled milk dipper with a hole through the bottom. The cans were then covered loosely, to keep out dust, but not to exclude the air, and left standing in the water until sent to the station.

About 3 P. M. each day the milk was started on its long journey to the metropolis. Each 40-quart can received a solid piece of ice as large as a man's two fists, the covers were firmly pressed down, the cans placed in a covered spring wagon and driven rapidly to the railroad station, three miles distant.

There they were transferred to a refrigerated milk-car standing on a side-track, waiting to be picked up by the regular milk train and hauled into New York in time to deliver its precious freight for breakfast next morning.

What was the Result of all this Care? Simply this. The milk when delivered in New York was perfectly sweet, and would keep longer than equally good milk that was delivered fresh from the cow, and this in spite of the fact that some of it was 39 hours old.

The principles observed to gain this very desirable result, were cleanliness, driving off the animal heat as soon as possible, and then maintaining a low temperature.

Large Returns and Small Expense. In this way the New England farmer often sends his milk nearly, if not quite, 200 miles, and receives a greater profit than he would if he were to go to the expense and trouble of making butter and cheese.

His wife also is relieved from the duty which attended the old way of carrying on a dairy. Of the bad effects of this continued drain upon the dairy farms, and some modes of avoiding them, I may speak at some future time.

The milk train which we have mentioned starts daily from Pittsfield, Mass., rolls down the Housatonic valley across Connecticut to Bridgeport and reaches New York in the early morning. The business is conducted by an association of the farmers along the route, and since its establishment has added millions of dollars to the value of their farms.

The railroad managers permitting, I saw no reasons why, in the near future, San Francisco should not draw her milk supply from the Coast range for 150 miles north and south, and even from the Sierras.

Farm Blunders. [From the Pacific Rural Press.] EDITORS PRESS:—In your call for blunders which have proved of loss to farmers, you have struck a lead. For one, mine have been numerous.

In a State like ours much has been learned by bitter experience only; but, in many matters, blunders could be avoided; such, for example, as hanging a fresh hide on the fence to dry in the sun, and afterwards selling it for 50 cts; whereas it would have brought \$2 if well dried in the shade.

But the blunder of blunders of farmers has been the high rates of interest paid for the use of money. Much of the money borrowed from the banks on mortgage on the farm, is now drawing interest quarterly, and even monthly, and at ruinous rates at that.

Persons have run in debt under the impression that interest would be coming down lower and lower—when, of course, land would go up; and many of them have come to the conclusion that they have been making farm blunders.

GOOD HEALTH.

English Food Adulteration.

It appears, from the statements of the New York Herald's London correspondent, that shipments of spurious teas, adulterated wines and spirits, and fraudulent packages of Roman cements, together with a number of other commodities, all more or less adulterated, find their way to our markets.

Tea is doctored in order to improve its appearance, increase its bulk, and add to its weight. For the two last mentioned purposes, finely ground quartz and iron or steel filings are employed. Catechu gum, an astringent substance, is also used, but the favorite ingredient seems to be "lie" tea, or old tea leaves once used and then worked over.

British wines, according to the testimony of several analysts, are largely adulterated with potato spirit; sherry is doctored with sulphuric ether, and to other liquors fusel oil and French treacle or brandy, which is often nothing more than beet root spirit colored and flavored. Beer is now comparatively pure, and the main adulteration is simply water.

In butter, often as much as 40 per cent. of water is found; patents have recently been obtained for a compound called "butterine;" and two other artificial mixtures, known as "Australian" and "Dutch" butter, have appeared in the markets.

Other well known adulterations in bread and milk are noted; but as these commodities do not come under the head of possible exports, allusion to them is unnecessary.

Middle Age.

Here is some English advice as to the proper way to spend middle life, with a view to sanitary requirements: From 45 to 55 the recuperative powers should be encouraged and developed. There is nothing like work to keep an old horse sound. Sporting dogs should be thin, but obesity will set in. About this time man has his first serious illness, or he gets a heavy fall, loses his nerve, and becomes miserable.

Anxiety ought to be staved off, hope encouraged, sordid cares avoided. If a grief exists, it should not be brooded over, but talked out with a friend, gauged, estimated at its worst, and dismissed to absorb itself. If a man at this time is much occupied in out-door sports—hunting, shooting, fishing, etc., and lives wholesomely and temperately, he is pretty sure to be clear of secondary disease.

But he may probably have to his account a broken rib or collar-bone, or get a heavy fall from his horse. The last is often owing to the greater caution in riding produced by age and increase in weight; for riding boldly at a fence, as young blood does and light weights can, frequently saves horse and man from disaster.

For this reason middle-aged men should not ride old horses. Rheumatism, coughs, and inflammatory diseases arising from exposure to wet or cold a man of 45 will have to contend with, but his blood will be in good condition for the struggle. Moderate exposure to hardships of this kind, like moderate irregularity of meals, never harmed man yet.

CAUTION CONCERNING THE USE OF PARIS GREEN.—Those who use Paris green for the extermination of the potato beetle should bear in mind that it is a most dangerous and deadly poison, and they cannot be too careful lest it prove fatal to "larger game" than the bugs. All packages of these substances should be plainly marked Poison. There is great danger in the mixing of this green for the potato bug, owing to the fine dust which arises in the process, which is inhaled, and also rapidly absorbed by the pores of the skin, especially if the person using it should be in a state of perspiration.

To guard against this, the hands and face (particularly the nostrils) should be protected as much as possible, and should be carefully washed after working with it, or with any of the preparations of which it is an ingredient. As it penetrates and poisons wood, gets into the seams and crevices of articles made of metal and even into earthenware that is at all porous, it is important that all household utensils, or anything in barn or stable (which cattle or horses could have access to) in which the article may have been mixed, or from which it has been used, should be carefully set aside, and never again used for any other purpose.

Malignant sores are not unfrequently caused by scratching the skin when itching or irritated from handling the green. —Boston Journal of Chemistry.

DOG DENTISTRY.—It is well known that the bites of rabid herbivorous animals are rarely dangerous, because their teeth are made flat-faced, for grinding their food without penetrating or tearing the tissues. Hence their bite is little more than a severe bruise, differing from that of a carnivorous animal, which pierces immediately through the skin. A veterinary surgeon of Paris, M. Bourrel, recently captured three mad dogs; and, tightly securing them, proceeded to file down the teeth. These animals he let loose with six other dogs. The latter were immediately furiously attacked, and frequently bitten, but in no case did the point of teeth inflict more than a bruise. Not content with this, M. Bourrel put on a thin kid glove and then worried the mad dogs with his hand, until they bit him several times. Although pinching quite hard, the glove was not broken in a single instance, while the skin beneath was uninjured. As to whether he had better substitute a city dog dentist for the present pound master, we leave the question to the humanitarians who are endeavoring to abolish carbolic acid and the muzzie. —Scientific American.

THE TEETH.—It is known that the teeth decay more rapidly during ill health than when well, and Marshall Hall believes that long continued painful emotions cause the teeth to decay, as well as the heart to sink.

The Eyes and Spectacles.

We are glad to see that one man at least has been found who is brave enough to face popular prejudice in the matter of spectacles—and he writes, in the Boston Journal of Chemistry: An old writer, living before the days of illuminating gas and kerosene, remarks that the "first sign of the need of spectacles is a tendency to bless the man who invented snuffers." In this age we should say that the first sign is to find one scolding about the publisher of his daily newspaper, who is charged with filling his columns with type growing every day more diminutive and indistinct. When a man or woman reaches the age of 45 or 50, it is generally found that some aid to natural vision is required.

The discovery of this want is very liable not to be made soon enough, and the eyes suffer greatly in consequence. There is also a foolish pride which prevents some people from adopting spectacles after the discovery is made. There is no truth relating to vision more important, and which therefore should be more clearly understood, than this: that in every case of defective eyesight, whether it proceeds from advancing age or from congenital causes or from accident, artificial aids should be resorted to without delay. The tendency is in all, or nearly all cases, towards irreparable injury, when this aid is withheld. It is true, bad or ill-adapted spectacles may do cause injury, and so do improper medicines, or injudicious food or regimen. If proper care is used in selecting glasses, and the right ones are obtained, they strengthen vision, and the vigor of all the functions of the organs concerned in the phenomena of sight is increased.

A child discovered to be "near-sighted" should be promptly furnished with appropriate glasses, and they should be selected if possible under the advice of a competent medical man or optician. In the case of persons who have passed middle life, as soon as it is noticed that the best artificial light is sought, or that letters grow apparently smaller or less distinct, or that the near point at which one can see distinctly is more than eight inches from the eye, the time for spectacles has arrived.

EYES AND COLD WATER.—The American Journal of Health and Medicine says: Many persons are ruining their eyes by opening them in cold water of mornings. Cold water will harden and roughen the hands, and much more will it do so to the manifold more delicate covering of the eye; or the eye will, in self-defense, become scaly in the manner of a fish; that is, the coats of the eye thicken, constituting a species of cataract, which must impair the sight. That water, cold and hard as it is, should be applied to the eye for curative purposes in place of that soft, warm, lubricating fluid which nature manufactures for just such purposes, indicates great thoughtlessness or great mental obliquity. Nothing stronger than lukewarm water should ever be applied to the eye, except by special medical advice, and under special medical supervision.

OBESITY AND HEALTH.—The tendency to accumulate fat is not a sign of good health. Nor of long life either. If a man or woman be above the normal weight, and the weight be rapidly increasing, it is not a favorable condition; since such a person is quickly making fat, and may convert tissues whose integrity is necessary to life, into the same materials. Especially in such a case there is a tendency to apoplexy, fatty degeneration of the arteries of the brain being often a cause of this disease; there is also a tendency to fatty degeneration of the muscular fibers of the heart. —Herald of Health.

A MOUTH WITHOUT GRINDERS is like a mill without a stone. A diamond is not so precious as a tooth. —Don Quixote.

Letter from Kalamazoo, Mich.

[From the Pacific Rural Press.] EDITORS PRESS:—I send you a few lines today. We are having very dry weather now; yesterday we had some very warm south and west winds, and corn and garden vegetables looked as if they would never revive again. Farmers are threshing in every direction from here, and wheat is turning out very well. Many who have had their three-hing done are getting 20 bushels to the acre; wheat brings about \$1.18 per bushel. Fires have been raging in many of the woods, and hundreds of cords of wood are getting burned up that were ready for next winter's market.

Apples, pears, peaches and small fruits would be a good crop if it were not so dry. Cherries and other early fruits were better, as we had more rains in June than in July and August. Early potatoes are mostly ripened now, and some are digging their crop. I will not try to give you any more news about the season now, as it is only in August yet. HENRY H. MAHES. Kalamazoo, Mich., Aug. 12th, 1874.

MANGE IN SWINE.—Mange, like the scab in sheep, is a cutaneous eruption, arising from the presence of minute insects called acari, and, occasionally, in the majority of cases, by intention to cleanliness. It appears in the form of blotchy sores, on different parts of the body, and is accompanied by a dreadful state of itching. The best local application is the sulphur ointment, consisting of sublimed sulphur, three ounces; prepared lard, eight ounces. If this should not be sufficiently powerful, a drachm of the common mercurial ointment may be added to every ounce of the former. Internally, from two to four drachms of the alterative powder should be given daily.

KIDNEY WORM.—The Rural Alabamian asserts that the kidney worm in hogs, and fluke in sheep, are identical, and are caused by a parasitic insect. The same authority states that lye made from hard wood ashes, if given daily, will work a cure; rubbing with turpentine is also advised. We have known of several cases in which coppers, dissolved and mixed with the slop, has cured the disease in pigs when taken early in its appearance. The Alabamian does not give the amount of lye per day to be given. A tablespoonful of coppers may be given daily to each pig, until three spoon-fuls have been given, when it should be discontinued for at least three days.

PIG-PIES.—Of the greatest importance is a good and well constructed pig-pen—something which is too often neglected, or not thought of; for almost every one seems to think that a porker is ever a "hog," and may wallow in the mud, or be exposed with impunity to frost and heat, to snow and storm, to the burning rays of the sun and to rain, to foul air, and to the influence of mud, dirt and every kind of nastiness. It is true a pig, as such, has a very good and robust constitution, and can stand many injurious influences apparently with impunity, to which any other animal would succumb; but notwithstanding, a pig, although only a pig, is just as thankful as any other animal, and in some respects more so, for a good, comfortable, clean, dry, warm, well-ventilated and well-littered stable; and should have it. —Ez.

The modern institution of railroad trains gives us occasion to observe the heat developed by frictional resistance in the heating of the railroad car axles, which often become so hot that the flame blazes out of them, setting the oil packing, and occasionally when not noticed, may in time set the car itself on fire.

SHEEP AND WOOL.

How to Judge of Wool.

There is perhaps no defect which renders wool, and other-wise good wool too, so absolutely useless for manufacturing, and especially for combing purposes, as tenderness or breachiness; and it is my conviction that at this defect is more general, and causes greater loss to the country through the pockets of our sheep-owners, than all the other defects in our wools together. However fine, or however much your wool in every other desirable quality may excel, no sooner is it submitted to the wool-truly acute and skillful examination of the European wool-sorter, classifier, buyer or manufacturer, than its deficiency in this respect is detected, and a price is bid for it scarcely exceeding that offered for locks and pieces; in fact, nothing is wanting to reduce your fleece to its class, but the solution of continuity which is sure to take place in the course of the very first manufacturing process to which it is subjected. Except, however, possibly in cases where neglect or mismanagement may have been the rule for generations, it is not hereditary; nor is any one breed of sheep more liable to it than another. To these conclusions I have come, by repeatedly finding an entire flock affected with break one year, and quite free from it the next, in consequence of a change in management. On the whole, it is to be feared that this defect is yearly gaining ground, and I am credibly assured that for the last two or three years we have produced more wool of this description than was ever known before.

Certain it is that whereas ever this most objectionable tendency manifests itself, sheer carelessness, neglect, ignorance, over-tocking, unordinately large paddocks, or scarcity of feed or water—each or all will be found. When sheep get into very low condition, the pores of the skin contract, and permit only wool of a very fine fiber to extrude. When the feed once more becomes abundant, the pores again expand, and permit the passage of a larger and stronger fiber. In consequence of this, the extensibility of the fibers are stronger than their centers, and the wool upon the slightest strain snaps at the weakest place; namely at the portion which grew when the sheep were in the lowest condition.

But nothing is so sure to cause a break in wool, or indeed in many sheep a perfect stripping or shedding of the entire fleece, as want of water.

Evenness or Evonness of Fleece.

It is not only important that wools should be free from the defects above described, but it is desirable that the whole of the various parts of the fleece should have as nearly as possible a uniformity of character; that is, as regards fineness, length of staple, density and softness. The method of determining this quality of evenness is thus described:

"Always assuming that the wool to be inspected is really a fine wool, we first examine the shoulder at the part where the finest and best wool is usually found. This we take as the standard, and compare it with, in turn, the wool from the ribs, the thigh, the rump and the hind quarters; and the nearer the wool from these various portions of the animal approaches the standard, the better. First, we scrutinize the fineness; and, if the result be satisfactory, we pronounce the fleece, in respect of fineness, 'very even.' Next we inquire into the length of the staple; and if we find that the wool on the ribs, thigh and back approximates reasonably in length to that of our standard, we again declare the sheep, as regards length of staple, true and even."

"We next desire to satisfy ourselves of the density of the fleece, and we do this by closing the hand upon a portion of the rump, and of the loin wool, the fleece at these points being usually the thinnest and most faulty; and if this again give satisfaction we signify the fact by designating the wool 'even' as respects density. Now to summarize these separate examinations. If you find the fleece of nearly equal fineness to the shoulder, rib, thigh and back; and of equal density at the shoulder and across the loins, you may conclude that you have a nearly perfect sheep." —Bulletin Association of Wool Manufacturers.

PNEUMONIA IN SHEEP.—The lung disorder an exchange thinks cannot be easily detected in time to save the sheep, as when the case becomes considerably developed the lungs have become discolored and beyond recovery. When symptoms are discovered early—i. e., drooping condition, rapid and labored breathing, watery eyes, etc.—the following treatment is recommended: Two ounces of Epsom salts, with half an ounce of ginger, given at the first appearance; bleeding from the ear; pure air, careful nursing in a dry comfortable pen, protection from sudden changes of temperature or cold and damp; good, sound food; pure water; a well ventilated and not too warm pen or shed, and a little salt and some linned cake meal given frequently and regularly. —Ohio Farmer.

CLEANING WOOL.—Many of our farmers pay but little attention when cleaning wool to the kind of water used in the operation; but it will be seen that this should always be taken into consideration. Thus waters containing lime should be carefully avoided, since this constituent combines with the suint, thus forming an insoluble soap, which seems to produce unpleasant effects in the process of dyeing. For log-wood and red-wood dyes of like character, the effect appears to be unimportant; but when quercitron, fustic and madder are used the result is quite different, and is often very deleterious.

TEST OF STEEL.—Geo. Ede says, in the Iron Age: Good tool steel in its hard state on fracture presents a dull, silvery appearance, is more open in its texture than annealed steel, and is of a uniformly white color with the entire absence of sparkling particles. If aquafortis be applied to the surface of steel previously brightened, it immediately produces a black spot; but if applied to iron the metal remains clean, so that it will be quite easy to select such pieces of iron or steel which possess the greatest degree of uniformity, as the smallest vein, either of iron or steel, upon the surface, will be distinguished by its peculiar sign.

To ascertain if a mineral contains copper, it is only necessary to pulverize a portion of it, dissolve it in strong nitric acid (aqua fortis), and dilute a portion of the clear solution, which will probably be blue, until almost colorless, then add ammonia carefully. If copper is present the color will become an intense blue. In another portion of the solution, somewhat diluted, place a piece of perfectly clean polished steel or iron; in a few minutes the copper will be deposited upon the iron in a metallic state.

CARRIAGE SPRINGS.—Instead of using flat or elliptical springs an inventor uses a compound curved spring constructed somewhat on the principle of the C spring, and consisting of two or three spirals connected together at their lower ends, while the upper ends which diverge are curved round and secured to any convenient part of the carriage framing.

STOCK BREEDERS.

Improved and Unimproved Pigs.

What do we mean by an improved breed of pigs? Usually we mean a breed that has fine bone and little offal. A breed that is very quiet and will turn the food it eats into flesh and fat. It is a breed that will eat and digest a stomach full of rich food and assimilate it. As a rule the weak spot in all high-bred pigs is that their digestive powers are not as good as their assimilating powers. They can assimilate more food than they can digest. On the other hand, our common, coarse, unimproved hogs can usually eat and digest more food than they can assimilate. They are accustomed to forage for themselves. They have plenty of exercise and comparatively little food. Now, then, if you take such a breed of hogs, and endeavor to push them rapidly forward with rich food, it is easy to see how their blood could be poisoned by the excess of material which the animal is not able to convert into flesh and fat.

My remedy would be to raise a better class of pigs. I would raise such pigs as would stand high feeding until they were fat enough for market, and then I would dispose of them without delay. If you take pigs that are not accustomed to mature before they are three or four years old, and endeavor to so feed and force them that they shall be ready for the market at twelve months old or less, what can you expect but hog cholera? On the other hand, a breed that is accustomed, and has been for generations, to mature early can be pushed forward rapidly without injury.

I should expect the best success from pigs raised from a large, healthy, common sow, sired by the refined thoroughbred boar, of a breed distinguished for its gentleness, fineness of bone, little offal, early maturity and fattening qualities. The mother would furnish the digestive powers, and the sire the assimilating powers. These qualities, combined with early maturity, fineness of bone, and high qualities of meat, would give you precisely what a good feeder wants. —J. Harris.

Selecting Stock.

The Iowa Stock Journal, speaking of the subject of selecting stock for breeding purposes, says very truly:

In the time of Bakewell, the sheep breeders were accustomed to select their breeding rams by a curl of the horn or the color of the nose. Sheep breeders laugh now at the idea, and do not realize the innovation that Bakewell made when he discharged those arbitrary signs, and declaring mutton to be the chief end of sheep, aimed at that alone.

Yet to-day the purchasers of Jersey cattle select just as absurdly as did the shepherds about Dishley a hundred years ago, when, instead of selecting cows for their yield of butter, they pay great attention to color. The purchaser, instead of asking to see the results of a week's churning, examines the tongue. If the color is satisfactory, the cow is a treasure. Nothing more absurd than this can be imagined and the natural consequence will be that the Jersey breeder will raise one style of cows for themselves, and another for the foreign demand. This is said to be already the case. The intelligence of the 19th century in stock-breeding seems to be of a very low nature.

The farmer who chooses a Berkshire is careful to get the color right, whether the form and fattening qualities exist or not, and at Short-horn sales the fashionable red color is more looked for than good points. The whole farming community need to think more closely, and keep the object of breeding more steadily in view.

ANOTHER STRICH DROPPED.—Most horsemen have accepted the pedigree given of Ryadik's Hambletonian by Wallace's Trotting Register as true, so far at least as it relates to the maternal ancestry. That statement is: 1st dam, Charles Kent, mare, by Imp. Bullfounder; 2d dam, One Eye, by Bishop's Hambletonian; 3d dam, Silvertail, by Imp. Messenger. But now comes Dr. Townsend Seely, of Kane county, Illinois (son of Jonas Seely, Sr., the breeder of Silvertail), and says that Silvertail was sired by a son of Messenger, owned at the time by his brother-in-law and Cousin, Thaddeus Seely, and was out of our black, bald-faced mare they called "Old Jin." Thus it is stated by a writer in the Turf, Field and Farm, of the 31st ult. Dr. Townsend Seely is a gentleman of some 84 summers, with a clear recollection of facts, and his testimony, which is unimpeachable, will radically affect the symmetry of the many "extended pedigrees" in which "Silvertail by Imp. Messenger" figures. It would be some compensation for all this if the Dr. would only tell the worshippers of the "great source of all the trotters," what son, or at least what sort of son, of Imported Messenger, sired the grand-dam of Ryadik's Hambletonian. We are dying to know. —Prairie Farmer.

DEATH OF A FINE SHORT-HORN COW.—A telegraphic despatch from Des Moines, Iowa, says: The premium short-horn cow Flora, of Dr. Sprague's herd, and valued at \$1,500, was killed by the cars at Oakwood on Thursday. The track repairs, in fixing a culvert, left a fence down and she got on the track.

ALL cattle-breeders should have two pastures for summer grazing, and change the stock from one to the other frequently.

IRON CLAD VESSELS.—The invention of iron plates to protect vessels is far from being of as recent date as is generally supposed. During the 12th century, the Normans covered their ships from the water-line up with an iron casing, terminating in a ram on the bow. Still earlier they had adopted a system of protecting the upper works with metal shields. In 1534 Peter of Arragon ordered his ships to be iron-plated, in order to protect them from the burning missiles then in common use. In 1530 the squadron of Andrea Doria contained a vessel built by the Knights of St. John, which was armored with several thicknesses of iron. At the battle of Lepanto, several ships protected their batteries with bars of iron. For two centuries no progress seems to have been made. In 1782, at the siege of Gibraltar, an engineer officer constructed six ships, which were the type of the modern iron-clad. They were covered with an armor of hard wood, leather and bar-iron. It is said that they resisted the fire of the forts for a long period, but were finally sunk by red-hot shot.

GUILDING AND SILVERING SILK THREAD.—In a process that has been patented in England, gold or silver leaf is rubbed on a stone with honey until reduced to fine powder. The silk thread is soaked or boiled in a solution of chloride of zinc, and after being washed it is dried in water with which the gold or silver powder has been mixed. When washed and dried, it will be found coated with a fine layer of gold or silver, which may even be polished in the usual manner.

MIXERAL OIL may be detected by its property of imparting a flour-scent to animal or vegetable oil, and by its aromatic odor in burning. The presence of resin may be ascertained by its giving a deeper color with nitric acid than that given by the pure oil.