THE SALT OF THE OCEAN.

Even the primitive sea must have been highly charged with saline matters kinds. When the earth was still intensely heated, the whole of the water now on its surface must have been present as gas in its atmosphere, at first no doubt disassociated, but afterward an aqueous vapour. Since if the sea-bottom and continents were smoothed down to a uniform level, the sea would still suffice to cover the entire earth to a depth of over 1,000 fathoms, aqueous vapour equal to a layer of water of that thickness must have existed in the atmosphere and have produced a pressure of more than a ton on the square inch at the earth's surface. To this pressure must have been added that produced by all the other vapours with which the primitive atmosphere must have been filled. As the earth cooled the water condensed on the coolest spots from time to time, boiled, and rose as vapour again. Mr. Mallet conjectures that the first water formed on the earth's surface may have been even as hot as molten cast-iron. At last permanent seas were established. The waters of these, heated to an intensely high temperature under great pressure, must have dissolved salts in abundance from the freshly consolidated earth's crust, and being constantly in a state of ebulation as the pressure diminished at the surface with the growth of the seas, or the temperature of the earth's surface varied in different places, must have taken up vast quantities of rock matter in suspension, and become thickly charged with volcanic mud. Intensely hot rain must have fallen on the land and have washed down more salts and mud into the sea. The whole ocean must have consisted of a vast mass of seething mud. It must have required a protracted period for the ocean to become clear, and for its deposit, which was perhaps somewhat like the present deep-sea red mud, to settle, and possibly the deeper water lon; remained uninhabitables being overcharged with various gases and salts and suspended mud.

EGYPTIAN GLASS-WORKERS.

On the walls of the Beri Hassan tombs the figures of glass-blowers with blow pipes, marvers, crucible, and furnace, still show as plainly as when placed there by the artists of Osirtasen I., some 3,500 years before the Christian era and among countless other relics, such as vases, bottles, cups and bugles found in the Valley of the Nile, a necklace bead discovered at Thebes bears the name of Queen Ramake, wife of Thothmes II., who reigned about the date of the Jewish Exodus. In the sacred colleges of Thebes and Memphis the syste- [illegible] and constant [illegible] ure

Hence glass thus instudded with granulated gold has been hitherto regarded as one of the rarest and most curious relics of antiquity.

ENGLAND'S PUBLIC LIBRARY.

Perhaps the largest collection of books in the world is in the British Museum. The library contains over 100,000 volumes. To become a 'reader' in this library, and have this wealth of literature at a person's disposal, is a thing much desired among London students of all classes. *Cassell's Magazine* gives, this month, an interesting account of "Reading in the British Museum.' A person must make application to the chief librarian, specifying the applicant's profession, residence, and the purpose for which admission is sought. This must be backed by some householder, who must have persenal knowledge of the applicant, and who vouches for his good behaviour. If this application is satisfactory the ticket is renewable at the discretion of the librarian, The reading-room is an immense circle, with a domed roof of glass and iron. There are three tiers of book shelves, reached by two galleries. These works the reader may take down and consult, as they are all books of reference. The great national library is in an oblong building that surrounds the reading room. In order to get a book from this vast storehouse, the reader writes on a card the name of the book, date of printing, name of author, place of publication, and size of book, all of which information can be found in the catalogue. He then sets down his signature and the number of his seat. In ten or fifteen minutes the book is placed beside him. When the reader is done with it he must present it at the ticket box that comprises the initial letter of his name—for instance if his name begins with Q. he presents his book at the box labelled P Z., and receives back his application card, cancelled. The reading seats radiate from the centre to the walls in double rows, seven seats in a row. The reader is provided with a comfortable stuff-bottomed chair, a hat rack, a foot bar, two pens, quill and steel, ink, blotter, paper, knife, and writing table. On the reader's right hand a shelf folds down, and holds his extra volumes, and at his left a book holder opens at and angle he desires. The floor is carpeted with soft, noiseless material, and strict silence is enjoined.

ARROWROOT CAKES. — Mix two ounces of fine arrowroot with six ounces of Vienna flour; rub in two ounces of Vienna flour; rub in two ounces of butter; mix in a quarter of a pound of castor sugar, and make into a moist paste with an egg beaten up with a tablespoonful of cream. Dredge the paste board with fine flour, lay the paste on it, and dredge flour over it; also flour your hand and press the paste out as thin as you can.—Then divide it into small portions, again press the paste to the thickness of half a dollar, cut into shapes with a pastry cutter, butter writing paper and place the biscuits on it as you do them. Bake on an iron sheet in a slow oven until crisp.

BROWN BREAD.—The best brown bread is that which is made in the form of gems, and the proper proportions are about as near the following as any when we consider the differences in the quality of Graham flour: One quart of cold water; three pints of Graham flour. Pour the water into a pan and sift the flour slowly in the water with the left left hand, and stir at the same time with the right hand, using a wooden spoon. stir and beat up the mixture about ten minutes to aerate it thoroughly and render it uniform. meanwhile the Gem pans should be on the stove heating, a very thin coating of good olive oil, or butter being spread upon them to prevent the dough from adhering to the iron. When the mixture is ready fill the pans, allowing for expansion in baking, and place them in the