

THE BEST FARM HORSES.—What class will be the most profitable to raise is a question of interest to nearly every farmer. Trotters may be set aside. The care and skill required in training, even when the colt has all the advantages of pedigree is such as would make serious inroads upon the time and patience of a lot to fortunate few. So the trotter may be set down as not a profitable horse for the farmer to breed; but carriage and heavy draught horses are. Both of these kinds are scarce in all our large cities, and the demand for them greater than the supply; hence prices are always remunerative. For some years to come no sort of farm stock will be more profitable than these two classes of horses. The carriage horse requires a good share of thoroughbred blood in him, else he will show a deficiency in style, spirit, action and endurance, qualities that constitute the chief value of that class. For draught horses the native breed is entirely too small. To remedy this defect we must employ the best types of imported stallions. The writer has watched with interest the importations of foreign stock, as telegraphed over the country for the last few years, and gives it as his judgment that the Clydesdale has been the favorite, and represents the best type of imported stallions. What seems singular the heaviest shipment of these horses have almost invariably been for the Eastern or Western States, where they seem to be in high favor. Rarely has a shipment for Ohio been recorded. Skipping the details of their anatomy, appearance and peculiarities, we can say that no breed of heavy draught horses is more valuable on the farm, either as pure breeds or to improve our native horses, and this has been a rendered verdict in both the East and the West.

IS HORSESHOEING USELESS?—A recent issue of *Proctor's Magazine* contains an article by Sir George W. Cox, in which he estimates that the English custom of horseshoeing costs the nation as much as \$44,000,000, which might be saved if the horses were allowed to go unshod. He quotes authorities from Xenophon, who marched his horses from Canaah over the Armenian highlands to the walls of Trebizond, down to the "free lancers" of the present day, and contends that it is safer, cheaper and better to let horses go unshod over the hardest roads, and especially in the slippery streets of London. He estimates that over twelve million dollars would be saved in farriers' bills alone. And he calculates further that the working life of a horse would be trebled by the change so that a horse which is now worn out at twelve years would live to twenty-six. The figures seem somewhat startling, and have hardly been sufficiently proved to be trustworthy. Meanwhile it is said that a medical man in Waterbury, Conn., has shod his horses on his horses for two years, driving them winter, summer, spring and autumn with bare feet without any trouble. The doctor's theory is that nature has provided for the horse; that a horse can travel over all kinds of roads; that the hoof will be moist, and that the frog coming to the ground keeps the hoof properly shod, and free from founder and other diseases.

CULTURE OF ONIONS.—The kinds of onions usually grown are the Red Weathers, the field and the Yellow Danvers. About 12 pounds of seed are used to the acre. Any seedman can supply the seed. The seed is sown early in the spring as soon as the soil can be prepared. The rows are made nine inches apart. The soil is prepared by thorough plowing and harrowing, and should be richly manured with old manure. The labor consists chiefly in weeding, and this is indispensable. The use of labor depends upon the cleanliness of the weeding of the ground; if there are many weeds much hand-weeding will be required, but labor is economized by keeping the weeds from growing by frequent stirring of the ground. This work is usually done by children, who get through the narrow rows easily. An average yield is from 400 to 600 bushels per acre. The amount of profit depends altogether upon the skill and experience of the grower.

Few persons know how closely related to the potato are many other well-known plants. Botanists know them all as solanaceous plants, and under the more familiar name as "night-shades." In this class of plants are to be found the potato, the tomato, egg plant, pepper and tobacco plant. Then among the poisonous plants are the belladonna and the jimson weed; the beautiful petunia also belongs to it. A large portion of the plants of this solanaceous family are permeated by a narcotic principle rendering them more or less poisonous. At the same time some afford nutritious food, not because free from the narcotic principle, but because the latter is expelled in the process of ripening and cooking, as in the case of the potato and tomato.

SWEET CORN FODDER.—The method of growing sweet corn fodder is as follows: The ground is prepared in the usual manner, the corn is either planted by a common wheat drill through the middle and end rows, all the rest being stopped, or by a corn-planter, or by opening a furrow with a light plow and dropping the seed either three inches apart singly, or four seeds one foot apart in the furrow. The seed should be about thirty to thirty-six inches apart. Evergreen sweet corn makes the best fodder. When the corn is formed on the cob, and before the blades turn, the crop is cut in the usual way, and when cured is put up in the field in large shocks, bound very firmly at the top and half-way down with straw bands. The fodder keeps better in this way than in stacks or in the barn, where it would mold. There will be many ears on the stalks, but all is cut up together.

PREPARING PLANT BEDS.—Hot beds are usually employed for starting early vegetable plants, but beds in the open air answer as well for late kinds, as well as for tobacco. In preparing such beds plenty of fine, rich old manure should be used thoroughly mixed with the surface soil. When the bed is completed, cover the entire surface with dry straw, hay, brush, or some similar material, and set it on fire. The burning of these materials on the bed will warm the ground, destroys insects and weeds seeds, besides adding a fine coating of ashes and coal to the surface, both of which will increase the fertility of the bed, and act as a preventive against the attacks of many plant-eating insects. Where the common fire beetles are troublesome to tobacco, cabbage and similar plants, this firing of the bed previous to sowing the seed will prove very beneficial, if not a certain preventive. This is but a modification of the old and common practice of American farmers of making their tobacco and cabbage plant bed on some spot where a brush heap had been recently burned.

THE ROCHESTER STREET CARS are to be propelled by compressed air supplied by hydraulic motor, of which J. M. Bois is the inventor. The air is to be compressed by the Geneva Falls, and the machinery, including an iron tower over one hundred feet high, is now being established at the foot of the falls.

TO MOTHERS, AUNTIES, OR SISTERS who do up the school luncheon for the youngsters: pray make it as attractive in appearance as possible. There is truly nothing very attractive about a thick piece of dry bread and butter and a cookie all rolled in a piece of coarse brown paper, washed down by a drink from the cup that "goes the rounds." Such a luncheon will often impair the appetite of a fastidious or delicate child, and he will go without rather than eat it. A little care in the cutting of the bread; the doing up of the cookies or crackers in tissue or white paper; the sauce or custard put into a pretty cup, and all wrapped in a clean white napkin within a bright tin pail, or, better still, a pretty luncheon basket, will, by the pleasure it gives the child, well repay the extra care and thought.

TO MAKE A CHEAP WASH OR PAINT.—Put half a bushel of good lime in a clean barrel, and add enough water to make a thin whitewash, stirring with a flat stick until every lump is dissolved; then add fifty pounds mineral paint (the color preferred) fifty pounds whitening, fifty pounds rosin dust. Then thin to the proper consistency for spreading with a brush, by adding sweet buttermilk fresh from the dairy in small quantities at a time, to give a chance for the ingredients to assimilate.

BLACK BEAN SOUP.—One quart of black beans; soak them over night in cold water; drain off the water in the morning and add three pints of fresh water; let them stew gently four and one half hours. Add two cloves, and a little clove. While cooking, put in meat, cooked or uncooked, as preferred. When done strain the soup; cut a lemon in slices; place in your dish; also add a hard boiled egg cut in slices. Pieces of bread toasted brown are an addition. Salt pork may be used instead of meat.

TO CLEAN MUSTY BARRELS.—A German paper gives the following directions for cleaning rusty or mouldy casks and barrels: First rinse them out well with water in which a little soda has been dissolved; then fill up with water slightly acidulated with muriatic acid, and let them stand two days; then pour out the water and rinse with clean water, and the casks will be found perfectly sweet.

WE NEVER HAD ANY PATIENCE with a mother or nurse who would stick pins carelessly in her dress, collar, or other articles, inflicting painful wounds upon her innocent victims. Not a pin, excepting a safety pin, should be used about a child, and when buttons will perform the office of pins they should be made to do so.

COTTAGE GINGERBREAD.—Take one cup of butter and lard melted together, add one cup of New Orleans molasses; stir into this one cupful each of sugar and cold water, two large teaspoonfuls of ginger, two eggs beaten; and four cups of flour having in three large teaspoonfuls of baking powder. Bake in a moderately hot oven.

HOUSEHOLD WEIGHTS AND MEASURES.—Wheat flour, one pound is a quart. Leaf sugar, broken, one pound is one quart. White sugar, powdered, one pound one ounce is one quart. Best brown sugar, one pound two ounces is one quart. Eggs, average size, ten are one pound. Liquid measures, sixteen teaspoonfuls are one pint.

SCOTH BUTTER CANDY.—One pound of sugar, one half pint of water. Boil as hard as possible without graining. When done add half a cup of butter and lemon juice to flavor, if desired. Turn on a buttered dish and when partly cool cut with a knife into small squares. When cold a slight tap will break it off.

PASTRY.—Fruit and custard pies are almost invariably spoiled by having a soggy crust. This may be remedied by coating the top of the lower crust of pies with the white of an egg; it will absorb no moisture from the fruit or custard, will come out of the oven crisp and will remain so.

TO CLEAN MARBLE.—To clean noisy marble brush a paste of chloride of lime and water over the entire surface. Grease spots can be removed from marble by applying a paste of crude potash and whitening in this manner.

VALUABLE HINTS.—When ice is required at night for a sick person, break it into small pieces, and if scarce care must be taken to prevent its melting, put into a soup plate, cover with another plate, and put between two feather pillows.

COCONUT COOKIES.—One cup of milk, one cup of sugar, one cup of grated coconut, and prepared flour enough to roll out. Make very thin and bake quickly. The desiccated coconut may be used, but it is not quite so nice.

TO RENOVATE BLACK GREENDINE. Take strong cold coffee, strain it, and wring the green-dine out of it quite tight, after which shake out and fold up. Then iron it with a moderate heat, or over a piece of any old black material.

SILK STOCKINGS must be washed in cold water with white soap, rinsed in cold water, laid flat on a fine towel, rolled tightly until dry, and rubbed with a piece of flannel to restore the gloss.

COKE-STARCH CAKE.—Two cups of sugar, one cup of butter, one cup of milk, one cup of corn starch, two cups of flour, four eggs, one teaspoonful of soda, and flavor with lemon or vanilla.

A FEW DROPS of ammoniac added to a gallon of water and applied once a week to all pots of flowers will do much good and keep the pots and earth from souring.

NEVER WASH a good woolen dress into the kitchen without the protection of a large apron.

NO BANNAZ that has not been carefully washed, and is not perfectly soft and flaccid, should ever touch the skin of an infant.

YOUR FAT must be boiling when you put your meat in it to fry.

"MIDDINGS" flour contain the best elements of wheat.

SLOW AND LONG COOKING will make tough meat tender.

LAST YEAR the German wire mills supplied England with 30,000 tons of wire and Russia with 40,000 tons. France received from Germany from 12,000 to 15,000 tons of steel wire for sofa springs, and America not less than 30,000 from the same source.

M. de Rossi in Les Mondes states that explosions of fire-damp are always preceded by undulations too feeble to be detected by the human ear. He proposes to establish in proper localities in the coal mines microscopical and microphones, by means of which the approach of danger may be detected.

OILS for lubricating purposes, says Mr. A. Thiellier, should be neither oxidizable nor capable of oxidizing other bodies. Such oils should contain no naphthalene or free fatty acids. An explanation of the methods to prepare the best lubricants is, however, not given.

FRIDGES itself upon its rank.—The onion.

By a large majority: An Indian evangelist asks: "Can a Democrat get to heaven?" We hasten to say that he can—he has the handling of the returns.

When one knows a good thing it should be told; and we know from experience that Dr. Bull's Cough Syrup is the best remedy for Coughs and Colds we ever used. It only costs 25 cents a bottle.

COMMENDABLE TEMPERANCE: There is a story told of a fine old Cornish "Squire" who only drank brandy on two occasions—when he had goose for dinner and when he had not.