

Farm Notes.

ECONOMIZING TIME ON THE FARM.

How to use the best advantage in the busy season of the year is what every farmer should study well. It is not enough that he works hard all day long, carelessly taking time to eat his meals, if his work is not done right, in the right time and in the right way. Doing the work in the right time will save much unnecessary labor, by keeping all kinds of farm implements ready for use whenever needed; keeping fences up so as not to be troubled with runaway cattle, but especially in the raising of crops it is necessary to be in time, both in seeding and harvesting and keeping the weeds down from the spring of the year, so as not to let them get a start, or they will be hard to conquer later in the season.

To do things in the right way includes a great deal, and only the outlines can be given in a short article like this. The first is to do one thing at a time and do it thoroughly, not be shifting from one work to another, for in this way much time is lost. One thing which is much overlooked is to have everything handy; have all kinds of feed close by where it is to be fed; have the corn-crib near to the hog pasture, the hay close to the barn or stable, and water both for cattle and house use near at hand, for in this way it will not take more than half the time to do chores as it will if everything that is fed must be carried even if not thought to be far. It is surprising how much time will be walked away for nothing in the course of a year. Order should be strictly observed in everything, in having a place for all kinds of tools and having them in their place when not used. While no method can be mechanically followed in dividing up the labor on the farm, still it can be arranged by establishing certain rules so as to save much time. In this way more can be done in ten hours work than in fourteen hours where no order is followed, therefore it is necessary to plan well before commencing on all kinds of work.

Oil the brittle hoofs. For more milk feed more. Build well when you feed. Pigs also need cool, fresh water. Save seed oats from cool, moist soil. Traveling painters are generally casuals. Fast walkers are more needed than fast trotters. Hired labor is costly; pump your water by wind power. A steer of 1,000 pounds needs eight pounds of hay daily. Don't encourage the horse racing principle to far at fairs. Skillful underdraining will be repaid in two years on most land that needs it. Meadows should never be grazed short, but all other times not in the fall. Be carefully selecting his seed from year to year it is possible for any farmer to greatly improve the quality of his seed. An increase of 50 per cent. is sure to follow in raising the feed, over feeding it. Corn fed to hogs when in its thickening milk state will put more weight into them in a given time than at any other stage of its development. The extra labor required to work through fields, mud and water-soaked land, year after year on undrained soil, is in a short time equivalent to the labor needed to put down a perfect system of drains. This is a point to figure on.

It should be known that young animals return less value to the land in manure for the food they consume than older ones. They retain a large share of the potash, phosphoric acid and nitrogen of the food to build up their bodies, much of which in the case of old animals goes back to the land.

WHEAT must advance in price. According to the best estimates the surplus wheat carried over from last year is put at 100,000,000 bushels. The crop this year, it is believed, will yield 300,000,000 bushels, making a total of 400,000,000 bushels. The annual home consumption of wheat for all purposes in the United States amounts to about 305,000,000 bushels. This would then leave about 95,000,000 on hand for export. But, in recent years we have exported yearly from sixteen to fifty millions of bushels more than our present surplus for export. If, therefore, the foreign demand for wheat will be as low as the lowest amount exported in recent years, the supply will be inadequate to the demand by some millions of bushels, and prices must go up. Farmers will risk little by holding on to their wheat.

A GREAT CIDER YEAR.—This will be a cider year. Apples have never been known to be more plentiful in Connecticut, though here and there the crop has been blighted by insects. A ride in any direction will disclose tree after tree laden with apples so that the limbs fairly bend beneath their weight, in cases to the point of breaking. Even the miserable, scraggy, gnarly trees growing by the roadside have the fruit strong on their branches as thick as onions suspended from a string in a country store. Under the circumstances it is likely that there are more apples than can or will be consumed by the market, and as other States share this abundance with Connecticut, it is presumable that thousands of bushels will find their way into cider mills.—Waterbury (Conn.) American.

CUMBER PICKLES.—A new way to make cucumber pickles is to grate the cucumbers before putting them in the vinegar. Take three dozen good-sized cucumbers, and six small white onions; after grating sprinkle pepper and salt over them to your taste. Heat enough cider vinegar to cover them, and pour over. Put in large-mouthed bottles, and put melted wax over the cork. If freshly gathered cucumbers are used and laid in salted water for an hour or two before serving, their wholesomeness is much improved. The salt seems to draw out, as it does with the egg plant, some acid juices.

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MANALIN. A new way to make cucumber pickles. CONSUME BUTTS. A new way to make cucumber pickles.

Kitchen Wrinkles. Be economical. Clean castor bottles with shot. Wash the hair in cold sage tea. To brighten and clean old alpaca wash in coffee. To brighten carpets sprinkle with salt before sweeping. Mix stove polish with vinegar and a teaspoonful of sugar. To polish a stove rub with a newspaper instead of a brush. When cooking beans add one half teaspoonful of saleratus. To remove tea stains from cups and saucers scour with ashes. For burns apply four wet with cold water, as it quickly gives relief. When sponge cake becomes dry it is nice to cut in thin slices and toast. If the oven is too hot when baking put a dish of cold water in it. To remove mildew soak in buttermilk and spread on grass in the sun. If nutmegs are good when pricked with a pin oil will instantly ooze out. To clean furniture that is not varnished rub with a cloth wet with kerosene. To prevent mustard plasters from blistering mix with the white of an egg. To prevent flat-irons from scorching wipe them with a cloth wet with kerosene. To brighten or clean silver or nickel-plated ware rub with a woolen cloth and flour. Water in which borax is dissolved is good for the hair; also to whiten the face and hands. When there is a crack in the stove it can be mended by mixing ashes and salt with water. To make paper stick to a wall that has been whitewashed wash in vinegar or saleratus water. When clothes are scorched remove the stain by placing the garment where the sun can shine on it. Starched shirts will iron easier if you let them dry after starching, so that you will have to sprinkle them before ironing. The wings of turkeys, geese and chickens are good to wash and clean windows, as they leave no dust or lint, as cloth. To brighten the inside of a coffee or tea pot, fill with water, add a small bit of soap and let it boil about forty-five minutes. To remove grease from wall paper lay several sheets of blotting paper on the spot and hold a hot iron near it until the grease is absorbed. To exterminate bedbugs dissolve alum in water and apply to the bedstead with a feather. Be careful not to touch the paint or varnish.

A FARMER'S INDEPENDENCE.—The farmer is the most independent man in the world, therefore he is the happiest. Entirely independent of course he is not. No man can say he can stand quite apart from others, but the farmer can say it with more truth than anyone else. Nearly everything necessary to subsistence he has at hand; he can even at shift of hand himself, multitudes of people have done so, and in times of crisis he can subsist as well without money as with it, for none can descend to primitive bartering as well as he. This is to come more nearly to the true independent state than any other class of men come, and the place is reached through the unqualified need of the world for agricultural products. It has need also of shelter and clothing but the farmer has these things also in his own hands. He has the lumber and the skill with tools; he has the wood and wheel; and the hosts who have lived in log houses, dressed in homespun, have been as happy as any people in the world. Hon. Warner Miller might have added some reflections of this nature to the very sensible ones he has made in his address to the farmers of New York. He might have said further, that the farmer is best in being removed from the feverishness of crowds. That there is speculation and race of all kinds and grades in country life does not affect the main proposition. There is far less of these things, and no more than that is claimed. The reason is in every way the simpler, the more natural life. It is this, principally, because it is the most self-supporting. The farmer is the happiest man—but he does not always know it. You will find everywhere discontented farmers; men who are tired of this blessed open air work, who say they are lonely, who do not appreciate their freedom, and who want to leave the farm and come to town. But that is only to say that, while they are the freest and happiest of men, they are not always the wisest.

Feeding Work Horses. Ground grain is about the cheapest form in which nutriment can be given to a work horse. But to produce the best effect it should be mixed with less concentrated food, such as cut hay or straw, not to give greater bulk so much as to render the food more porous in order that the gastric juice may penetrate the whole. Meal alone, especially of corn (which has but very little hull), is very apt to compact in the stomach, and is therefore not so easily digestible. The heavy chaff of oats is one of the reasons why they are so valuable as horse food. Another reason is that oats are abundant in nitrogenous or muscle-forming material, and it is, therefore, worth more, pound for pound, than corn or oil meal, whose chief constituents are carbonaceous or fat-forming, while those of oats are better adapted to impart strength. This is one of the reasons, too, why there is so much virtue in wheat bran and middlings, possessing as they do a much larger proportion of nitrogenous than carbonaceous or fat-forming material. In many places wheat bran is sold as cheaply by the ton as hay. For giving strength there is no comparison between the two, while as a divider of more concentrated food, it is almost as good, pound for pound, as that much cut hay. Wheat middlings are also excellent food for a work horse, although it is better that they be mixed with more bulky food to guard against the impaction in the stomach. As has been said, "We live at the bottom of the atmospheric ocean, of which the upper layers are practically inaccessible to us." The air is arranged symmetrically above the globe, and it is much denser close to the earth than above it. The actual height to which the air extends is not known exactly, but at the level of about forty miles it is no longer dense enough to be capable of refracting the sun's rays. At the height of about seven miles, or 37,000 feet, believed to have been reached by Messrs. Gaiser and Coxwell, in a famous balloon ascent from Wolverhampton, September 5, 1863, the air was found to be so rarefied that great difficulty was experienced in breathing. Such a height at seven miles is quite insignificant when compared with the diameter of the earth. In fact, the earth was represented by the atmosphere, the height of the atmosphere being even supposed to be ten miles, would be represented by a shell four hundredths of an inch thick, about the thickness of a shilling.—Longman's Magazine.

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How Chocolate is Obtained. Mexicans cultivated cocoa and prepared it in cakes like chocolate. It appears that the use of cocoa was introduced after the conquest into other parts of the continent. The cocoa prospered in the damp, warm forests of South America and among its rank vegetation. M. Goudot found it in New Granada growing profusely. He saw there twenty-four feet high, from whose bitter bean was prepared a chocolate that was considered an excellent beverage. The Indians only eat the pulp and are ignorant of the rich beverage the grain can furnish. It was the Spaniards that first brought cocoa into notice in Europe, and then in the New World, where its cultivation is an important commercial factor. In tropical countries cocoa plantations are started in virgin soil; if started on land that has previously grown corn, sugar cane or other crops, the result is poor. This plant or tree needs a rich soil, deep and damp, and also heat and shade, and it grows well on slopes where streams can run. The plantations are in hot lands near the sea, and near rivers and streams. After ground is selected the first thing done is to secure shade. Generally trees radiated serve this purpose, but in many cases trees are set out that are known to grow rapidly. Around Caracas, Venezuela, the bucaro is used, while in Mexico the broad leaved plantain is selected. In Cayaguay province, Ecuador, the cooco bean is planted. In Venezuela it is first planted in a nursery, and the places where the bean is planted are covered with plantain leaves. The sowing in the latter case is done just prior to the rainy season, and if well watered till rain comes the shoots appear in about eight days. When two years old the shoots are transplanted from the nurseries. In the upper valley of the Magdalena river the plants grow under rush roofs and are watered from streams turned on the roof. It is very seldom the tree has flowers until it is thirty months along, and some planters destroy the first flowers and do not let buds blossom until the fourth year. In unfavorable localities six or seven years pass before the flowers appear. It is very small in any case. Generally four months elapse before the perfect fruits succeed the flowers. The fruit is long in form, slightly curved, and sharp at one extremity. It is about an inch in length, and at its thickest half an inch in diameter. The outside skin is furrowed lengthwise. In color it varies from a greenish white to a violet; the meat is white, but sometimes has rose tint; the pulp, sugary and acid, has an agreeable flavor; the seeds are in the fruit, and there are almost always twenty-five; the almonds are white, oily and slightly bitter, and in drying darken. On the plantations two regular crops are gathered yearly. But it is not an unusual sight on some plantations to gather the year round and have fruit and flower on the same stem. It is calculated that every hundred kilograms of fresh almonds yields forty-five to fifty kilograms of dry cocoa ready for the market. The bean contains albumen and also coloring and oily matter. Cocoa, up to the sixteenth century, was condemned. Bunseni, in his "History of the New World," sets it down as a diet for hogs. On the other hand, Hernando Cortez, the conqueror, said a cup of cocoa could sustain a soldier for an entire day's march.—Two Republics, City of Mexico.

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The largest island in the world. Most of the leading nations are now showing a degree of interest in exploration that is equalled only by the excitement and adventures that followed Columbus' great discovery. The traveler is ransacking all lands and seas for new geographical facts. The work that is going on in New Guinea is a striking illustration of the wonderful impetus that has lately been given to the study of new lands. Five years ago the name of the world's largest island rarely appeared in the newspapers or in books of travel. This year, however, six exploring expeditions, from four different nations, are at work in this ever-green island, and are on the way to its shores. Another year cannot fail to add more facts to our scanty knowledge of the Papuan country, and to enrich science with considerable information that cannot elsewhere be obtained. It is already known, for instance, that the zoologist, and to a larger degree the ornithologist, can find here a few species and many varieties that seem to belong exclusively to the animal life of New Guinea. The Germans and the Dutch penetrating the northern coast and the English and Australians the southern shores, while two expeditions expect to cross the island in different directions. Dr. Finckh has just completed a journey along the almost unknown north-east coast between Astrolabe and Humboldt bays. He reports that this region is well adapted to agriculture and the raising, that he has well received by the natives, and that he discovered five good harbors and a navigable river. Germany proposes to investigate thoroughly the colonizing possibilities of its new Pacific possessions. In six months ago an expedition left Hamburg to establish inland stations on the coast that Dr. Finckh has visited and some of the neighboring islands. The party included a few foresters, a gardener, a horticulturist, and an explorer, and they expected to obtain at Batavia a supply of seeds and cattle. It is doubtful, however, if any part of these comparatively low lying islands, almost directly under the equator, are well fitted for European colonization. More than one scheme for the settling of European peasants within the tropical zone is likely to be exploded by the experiments now in progress. Holland is supplementing its important work of last year by a new scientific expedition to begin this month and to continue for several years a thorough exploration of all the northwest part of the island, which that country has long held. The Dutch explorers found last year that the Amberso River, which was supposed to be large, is navigable only for sixty miles from the sea. Many other rivers remain to be explored, and some of them, it is believed, like the Ely River, which D'Alber's expedition for 500 miles in a little steamer, was followed to the heart of the island, are Mr. H. O. Forbes, who has already won enviable laurels on the Pacific ground, has probably reached the point on the east coast where he expects to begin his enterprise of crossing and traversing the island, with the aim of bringing home a fairly complete idea of its topography. The Australian geographical societies have sent an expedition under Capt. Everell, with an admirable scientific staff, which is expected to push up the River Aird, near the island if possible from south to north, and ascertain its geographical features and the nature of its fauna, flora, geology and climate. Meanwhile the New Guinea company of Berlin, has begun the publication of a periodical which it calls "The New Guinea Archipelago"—names that have recently been applied to Germany's new possessions in and near New Guinea. No richer field of inquiry than New Guinea now invites the scientific traveler; and one of the most interesting specialties of the age is that which now invites scientific men of all nations uniting their zeal and energy to find out all that can be learned of the wonders, beauties and riches of every neglected corner of our world.—N. Y. Sun.

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