

### Poet's Corner.

#### Epitaph on a Lady.

Underneath this stone doth lie  
As much beauty as could die,  
Which in life did harbor give  
To more virtue than doth live;  
If at all she had a fault,  
Leave it buried in this vault.

#### Five Things.

What makes the time run short?  
Business or busy sport?  
What makes it long to you?  
Hands with no work to do,  
What brings death quickly in?  
Slowness to work and win,  
What wins the glowing gold?  
The stroke that is brisk and bold,  
What man stands near the throne?  
The man who can hold his own!

So brief the time to smile,  
Why darken we the air  
With frowns and tears, the while  
We nurse despair?

Stand in the sunshine sweet,  
And treasure every ray,  
Nor seek with stubborn feet  
The darkness way.

—Celia Thaxter.

Do not look for wrong and evil;  
You will find them if you do,  
As you measure for your neighbor,  
He will measure back to you.

Look for goodness, look for gladness;  
You will meet them all the while,  
If you bring a smiling visage  
To the glass, you meet a smile.

—Alice Cary.

Love wakes anew this throbbing heart,  
And we are never old,  
Over the winter glaciers  
I see the Summer glow,  
And, through the wild-piled snowdrift,  
The warm rosebuds blow.

—Emerson.

Stronger than steel  
Is the sword of the Spirit;  
Swifter than arrows  
The light of the truth is;  
Greater than anger  
Is love that subdueth!

As lambs burn silent with unconscious light,  
So modest ease in beauty shines most bright;  
Unaiming charms with alms resistless fall,  
And she who means no mischief does it all.

—Aaron Hill.

What is beauty? Not the show  
Of shapely limbs and features. No,  
These are but flowers  
That have their dated hours  
To breathe their momentary sweets, then go,  
'Tis the stainless soul within  
That outshines the fairest skin.

—Sir A. Hunt.

What good I see humbly I seek to do,  
And live obedient to the law, in trust  
That what will come, and must come, will  
come well.

—Edwin Arnold.

Absence of occupation is not rest,  
A mind of ignorance is a mind distressed.

—Cowper.

The truly generous is the truly wise;  
And he who loves not others lives unblest.

—Horne.

Seldom can the heart be lonely,  
If it seek a lonelier still;  
Self-forgetting, seeking only  
Empirer cups of love to all.

—Frances Ridley Havergal.

### Agricultural.

#### Renovating Old Gardens.

After a garden has been maintained in the same place for many years it sometimes loses its productive power, in spite of repeated and heavy manuring. Many kinds of vegetables refuse to thrive, and it becomes necessary to change the garden-plot or infuse new life into the cloyed soil by a period of rest and a partial return to a state of nature. The location of the vegetable garden is not always a matter of choice, and frequently there is but one place which unites the different requirements of soil, exposure and convenience, and after this has been permanently enclosed it is annoying to arrive at a period when the garden becomes unable to meet promptly the demands upon it.

It has long been known that heavily stocking an old garden with red clover, and allowing it to remain two years without plowing, will bring the soil back to its fertility and vigor. This is sometimes done by farmers, but it is hard to persuade a village resident to adopt a remedy so far outside of his usual course. As a substitute which, under certain conditions, is even better than clover, I would recommend planting strawberries. One-half of the garden may be planted at a time, leaving the other half for the raising of such vegetables as still continue to flourish.

Plow at the usual time, and in April plant strong plants of any very vigorous variety, with perfect blossoms and desirable fruit, in rows thirty inches apart and fifteen inches in the row. Keep clean and allow the runners to cover all the ground. Late in the fall mulch lightly with chopped straw, and in the following spring pull up any weeds that show themselves. Under anything but extraordinary circumstances—such as a very late frost or peculiarly unfavorable weather at blooming time—you will in June pick a large crop of berries, which will be a trifle more difficult to pick than if they were in separate rows. After picking remove all large or tall-growing weeds that may have grown and leave the plantation for another year's fruitage, mulching again in winter. The result will be a crop of berries nearly as large as the first.

Immediately after bearing, the heavy crop of old and new plants which covers the land should be plowed under and the ground planted to late cabbage or Swedish turnips. The following spring it will be in condition to grow a very

large crop of early potatoes, followed by celery. After this the ground will be fit for any garden crop, and the other half of the garden can be subjected to the same rotation. The result of treating a garden once in ten or twelve years to a change of this kind will be eminently satisfactory and profitable.—*American Gardener.*

#### Market Gardening.

Every season furnishes its crops of unsuccessful merchants or mechanics, who ask our agricultural editors if market-gardening does not pay large profits, and if there is not a good chance in this business for an industrious man to better his condition. Judged by the high prices the average citizen pays for his vegetables in the large cities it seems to him there must be money in raising vegetables. If he could remove to the country, say within an hour's ride, he could attend to his city business without loss of time, and by hiring a good gardener he could have cheaper vegetables and fruits, and add something to his income by sending the surplus to market. Nothing looks more feasible on paper; nothing is more delusive in practice. Every business, to be successful, requires a responsible head, thoroughly acquainted with all its details, and giving it his personal attention. There are many points in market-gardening that can only be learned by experience, and if a stranger to the business undertakes it, he will pay dearly for his education. Some three hundred dollars to the acre are needed as capital to carry on the business to advantage, even when a man is practically acquainted with it, and knows how and where to invest every dollar. The questions to be solved are location in reference to market; soil, what kind and how much; what crops to grow; what kinds of manure to apply to a given crop, and the quantity; what tools are wanted; what seed to plant; what teams are needed, and what labor to carry on the business successfully, and have no waste. The cultivation of a few square rods for a family supply of small fruits and vegetables might prove profitable and healthful, while market-gardening in the same hands would prove disastrous. Market-gardening is a remunerative business when a man understands it, but it is far from being an easy road to wealth for those who have all the details to learn.—*American Agriculturist.*

#### Hedge Fence.

It makes but little difference whether you plant Osage orange or hawthorn for fencing in your farm. Either one makes a good fence when properly attended to, and neither one makes a fence at all when neglected. The Osage orange will make a fence in less time than hawthorn, but it will cost more to keep it in order, on account of its thrifty growth, unless you let it take its own course, as our worthy (or unworthy) trustees do the one growing on the burial grounds of our country seat. Said hedge is twenty-five or thirty feet high, and where it is thin enough for a cow to walk through they have put in boards and nailed them to the stems of the hedge. That kind of a fence I would call a nuisance. The nice thing about a well-set hedge fence is, you always have a surplus of materials, and the brush or trimmings will always pay to gather and burn them; whereas, in repairing a rail fence you must always supply new rails in place of those that have rotted out.

The hedge fence, if taken care of, is an everlasting fence. I never knew one to die that was taken care of. I could show you hedge fences more than a hundred years old, and good fence yet—good enough to turn hogs of horses. I would advise every farmer that has a nice-laying farm to plant hedge fence for road and line fences. It don't make any difference whether it is hard froze, or wet from the last big rain, you can trim hedge fence all the same; in fact, winter is the time to shape up the hedge fence. With a good hedge fence around your farm you can rest contented till morning, without being afraid the wind will blow down the line fence and let your neighbor's stock in on your fields of grain. I admit there are other kinds of fence that can be made quicker and cheaper than hedge, but they will eventually rot out, and then to replace makes them in the most costly of the two. Not so with the hedge. It starts up every spring and puts out its leaves, and appears to enjoy life with the fresh grass and growing grain. As for the hedge dying out on account of thin soil, it is out of the question when sod is put under and subsoil on top; the leaves from the hedge will keep the soil rich enough. I would rather attribute the cause of the hedge dying to the surplus of stagnant water poisoning the roots.—*Iowa Homestead.*

#### Farm Notes.

With slow-growing sorts like celery, carrot, sage, asparagus, and when parsnip and onion, mix one-eighth of quick-growing sorts, like turnip and radish, to mark the rows for an early weeding.

A writer in the *Farmers' Review* notes as a "singular fact" that all the persons injured or killed by "dangerous bulls" in Illinois during the past five years were attacked between the months of August and January.

With very careful management and attention to the health of the ewes, coupled with personal attention at lambing time, one hundred lambs can be raised to the one hundred ewes. The ewe flock should be kept in good heart, and fed enough.

A writer in the *Home and Farm* used about a quart of sawdust in each hill of one plot of potatoes and none in another plot. The sawdust hills yielded nearly twice as much as the others, and the potatoes were larger and smoother.

D. K. Shauer, in a letter to the *Iowa Homestead*, says that a simple, sure and easily applied cure for lice on animals is in give a few slices of onions in their feed. They eat them readily, and one or two feeds does the business effectually.

During his recent travels in Europe Professor Budd, of the Iowa Agricultural College, found a vast fruit region in northern Russia never before explored where the mercury sinks to 50° below zero, in which choice apples, pears, plums and cherries were grown in unlimited quantities.

It is worth the experiment of training a few vines of the sweet potato to climb on short poles. A recent writer states that with a few rows so treated he worked them with greater convenience. They did not form side roots, and the yield was much larger than from those grown in the usual way.

A correspondent of the *Prairie Farmer* writes that he has tried flat and hill culture for cucumbers, squashes and melons. When hot, dry weather came the plants in the hills began to dry up, while those on level ground grew freely. He thinks flat cultivation decidedly the best, unless on wet ground.

Dusting of cucumber, melon and squash plants with plaster early in the morning, when the dew is on, has long been practiced for checking the ravages of the striped bug. A little Paris green or London purple, however, either applied in water or mixed with the plaster, is a much more effective application.

If cabbages are set out one yard each way nearly 5000 can be grown on one acre. Such being the case, it is a profitable crop when successfully grown, as this vegetable not only sells well but, on account of its keeping qualities, affords green food in winter for animals and poultry, to say nothing of the family.—*Farm and Garden.*

American Wonder is a seedling pea, the result of a cross between the Champion of England and Little Gem. It is one of the earliest wrinkled peas in cultivation, of the finest quality and wonderfully productive. Its great distinctive feature, however, is its compact and dwarf growth, seldom exceeding ten inches in height.

In transplanting trees all the roots which may have become bruised or broken in the process of lifting should be cut clean away behind the broken part, as they then more readily strike out new roots from the cut parts. In all such cases the cut should be a clean sloping one and made in an upward and outward direction.

From six grade Jersey cows Mr. D. B. Marden, of East Vassalboro Me., made, from January 1, 1882, to January 1, 1883, 1318 pounds of butter, besides, milk used in a family of four persons. This butter was sold in Boston for \$478.04 or nearly \$80 to each cow. It sold in summer for 34 cents per pound, and in winter for 40 cents per pound.

Peter Henderson says the best shading he has ever used for the glass in greenhouses or hot-beds is naphtha mixed with a little white lead, so as to give it the appearance of thin milk. This can be put on the glass with a syringe, very quickly, at a cost not exceeding 25 cents per 1000 square feet. It holds on the entire season until loosened by the fall frosts.

Some think very highly of the Shropshire breed of sheep—good for the production of mutton and what is known as clothing or delaine wool. This sheep is possessed of strong constitutional vigor, produces a compact fleece, matures early and has a beautiful form. It is claimed that Shropshires do excellently well in large flocks, and the ewes are very prolific, producing, it is said, 40 per cent. of twins. The ewes make good mothers, giving plenty of milk, and are careful.

A correspondent of the *Kansas Farmer* says he has been experimenting with sorghum as fodder for farm stock, and finds one acre of it equal to an acre of corn. His cattle eat it readily, consuming stalk and all, and it makes them as sleek and fat as corn-fed stock. He plants in hills, about double the quantity he would use if he were cultivating for sirup, and when the seed is ripe cuts, shocks and cures, same as cornfod-

der. If cut before frost he says it will retain its sweetness all winter.

Professor L. B. Arnold says the points in favor of dairying are: First, a dairy farm costs 10 per cent. less to operate than grain growing or mixed agriculture; second, the annual returns average a little more than other branches; third, prices are nearer uniform and more reliable; fourth, dairying exhausts the soil less; fifth, it is more secure against changes in the season, since the dairyman does not suffer so much from wet and frost and varying seasons, and he can, if prudent, provide against drought.

The report of the Ohio State Board of Agriculture for August and September furnishes some figures respecting dogs and their work which are most striking. In 1881 Ohio contained 191,927 dogs, which killed 34,606 sheep and wounded 31,422, of a total value of \$172,511—perhaps more money than all the dogs in the State are worth. This report is from the books of the county auditors as returned by township assessors, and is no doubt approximately correct. Secretary Chamberlain well says that this furnishes a problem for legislators.

Complaint has often been made that grapes grown in the vicinity of gas works possess the disagreeable taste and odor of gas-tar and it has been supposed the fruit absorbed this volatile substance from the air. Recent investigations prove, however, that the odor and flavor of the grapes are due to the fact that the sap of the vine absorbs them from the soil. If disagreeable odors may thus find their way into the grapes, why, by a similar artificial process, may not grapes, and indeed other fruits, be possibly flavored to suit the taste, however varied and whimsical.

#### Sham Butter and Cheese.

Can anyone tell what dairying is drifting to? We hear of all sorts of queer monstrosities, from lard-cheese to cotton-butter. No man knows what he eats if he buys it. Simulation is the spirit of the age, and no end of science and skill is employed to deceive. A clever imitation is what men prefer to produce, and the public are led to devour. The simplicity of genuineness is out of the running, as things go in the world. The public must eat what is given them, asking no questions. The oleomargarine men have done a terrible lot of mischief, and offal is the god whom they delight to honor and exalt. At all points they aim to circumvent the dairymen and swindle the public.

The taste of the people is degraded by the sham butter and cheese which seems to be real. Men's stomachs nowadays are sepulchers for strange abominations which they ignorantly rather than innocently swallow. This sort of thing is leading them they know not whither, and posterity will pay the piper. It is no longer that which cometh out of, but that which goeth into the mouth that defiles. Meats and drinks of many kinds are not what they pretend to be, and there is a great deal of "tricks that are dark" in what passes for dairy goods.

Whose fault is this? Well, in a great part the dairymen's, for they have spoiled good milk. They have given an opening for the shoddy men of the dairy who are growing rich out of offal. The law complacently lets men sell what they like, and the sham is, often enough, better than the real one. Shoddy sells well enough to be carefully made, and so the makers of counterfeit butter and cheese do flourish. Dairymen who make inferior butter and cheese no matter how real the goods may be, are out of the running entirely. If only the palate of the public is suited, it matters not if the article be real or pretended, so careless dairymen can hardly "make ends meet and tie."

But one thing is clear: the makers of really first-class cheese and butter can hold their own and will hold their own against the nefarious stuff that is made in any and every country. A weeding-out process is going on, and goods which are mere simulations will take the place so long occupied by the products of mill that was spoiled. If, then, the oleomargarine business, the melted tallow and other less creditable things, shall result in bringing about a thorough reform in dairy methods, we shall have reason after all to be grateful to men for whom few of us entertain feelings that approach to respect or affection. But let the public have fair protection, let them know what they buy; then the dairymen will win—if they want to; and if they don't the fault is their own.

#### The Age of the Hippopotamus.

Adhela, the female hippopotamus of the London Zoological Gardens, died on December 16, after a life of twenty-nine years in the gardens. Her mate (Obayah) died in 1877, after twenty-seven years spent in captivity. As both were young when brought to England, and evidently died of old age, it is probable that thirty years is the extreme duration of the life of this behemoth.

### The Workshop.

By means of a recent invention bands of steel, suitably tempered and hardened, are employed to transmit motion from one pulley to the other, the faces of the pulleys being turned, for this purpose, perfectly flat, and then faced with a varnish of rosin, shellac and asphalt.

A foreign manufacturer has figured out, mathematically, that in windmills the most serviceable wind is one that blows at a velocity of some twenty-three feet a second. The fans of the windmill revolve, it is to be noted, with nearly double the velocity of the wind. The lowest number of days during any year that the wind proved serviceable was 180, and the greatest number 280.

In the production of French window glass a mixture is used of 100 parts quartz sand, with from thirty to forty parts of dry carbonate of sodium, or as much sulphate with charcoal, and thirty to forty parts of chalk. German window glass consists of a double silicate of chalk and potassa—100 parts of quartz sand, fifty parts of pearlash, from twenty-five to thirty parts of chalk and two parts of nitre. In many mixtures common salt is an ingredient. One of the first qualities of glass is composed of 100 parts quartz sand, fifty parts dry Glauber's salts, 17½ to 20 parts of lime, and four of charcoal.

Do not empty the boiler under steam pressure, but cool it down with the water in; then open the blow-out tap, and let the water pour out. To quicken the cooling, the damper may be left open and the steam blown off through the safety valves. Do not, on any account, dash cold water on any of the plates. But, in cases of emergency, pour cold water in before the hot water is let out, and mix the two together so as to cool the boiler down gradually and generally, and not suddenly and locally. If a boiler is blown off under steam pressure the plates and brickwork are left hot. The hot plates harden the scale, and the hot brickwork hurts the boiler. Cold water dashed on to hot plates will cause severe straining by local contraction, sometimes sufficient to fracture the seams.

An English mechanic gives the following for softening steel: "Heat your steel to a dull red heat, hold it in some dark or shady nook or corner until you can just see the least possible tinge of redness, then cool immediately in water at the ordinary temperature, and you will be able to file or turn it with very little difficulty. I have tried this on steel from the smallest sizes up to one inch in diameter with success; beyond that I have not gone. I do not claim that this way is better than, or as good as, some that have been given for annealing steel; but there are times when the delay of the ordinary process is extremely inconvenient, as in the filing of turning tools of a particular shape, reannealing steel when the skin is taken off, etc., and then this mode answers admirably."

Common articles of hardware, such as screw eyes, hinges, handles, etc., are polished by tumbling in a revolving barrel. The tumbler is charged about half full with the goods, mixed with a material selected according to experience as best suited to do the work. Small scraps of iron, sand and gravel with the attrition of the metal take away the roughness and put a moderately smooth surface to the work. Then charge the work into a tumbler partly filled with leather scrap or skivings cut fine, mixed with crocus or any fine polishing powder; after which it can be cleaned and brightened by an additional tumbling in sawdust and lime. The above is a general feature of this kind of work. Almost every manufacturer has some peculiar system of management suited to the special kind of work made. Some use oil or water, then boil the work in lime water, and again tumble in sawdust to dry and brighten. The black oxide of iron (anvil scales) is much used where it can be had. A little plumbago is sometimes thrown into the tumbler to give the work a shining black surface. A strong barrel or keg on trunnions with a small door for charging is the most suitable small light work.

#### Simple Remedies.

The best remedy for sprained ankles or wrist, until medical aid arrives, is to bathe the afflicted member in arnica, and if it is not near at hand cold water is the next best thing.

Half a teaspoonful of common table salt dissolved in a little cold water, and drunk, will instantly relieve heart-burn or dyspepsia. If taken every morning before breakfast, increasing the quantity gradually to a teaspoonful of salt and a tumbler of water, it will in a few days cure any ordinary case of dyspepsia, if, at the same time, due attention is paid to the diet. There is no better remedy than the above for constipation. As a gargle for sore throat it is equal to chlorate of potash and is entirely safe. It may be used as often as desired, and

if a little is swallowed each time it will have a beneficial effect on the throat by cleansing it and by allaying the irritation. In doses of one to four teaspoonfuls in half a pint to a pint of tepid water it acts promptly as an emetic; and in cases of poisoning is always at hand. It is an excellent remedy for bites and stings of insects. It is a valuable astringent in hemorrhages, particularly for bleeding after the extraction of teeth. It has both cleansing and healing properties, and is therefore a most excellent application for superficial ulcerations.

Mustard is another valuable remedy. No family should be without it. Two or three teaspoonfuls of ground mustard stirred into half a pint of water acts as an emetic very promptly, and is milder and easier to take than salt and water. Equal parts of ground mustard and flour or meal, made into a paste with warm water, and spread on a thin piece of muslin, with another piece of muslin laid over it, forms the often indispensable "mustard plaster." It is almost a specific for colic, when applied for a few moments over the "pit of the stomach." For all internal pains and congestions there is no remedy of such general utility. It acts as a counter-irritant by drawing the blood to the surface; hence, in severe cases of croup a small mustard plaster should be applied to the back of the child's neck. The same treatment will relieve almost any case of headache. A mustard plaster should be moved about over the spot to be acted upon, for if left too long in one place it is liable to blister. A mustard plaster acts as well when at considerable distance from the affected part. An excellent substitute for mustard plaster is what is known as "Mustard Leaves." They come a dozen in a box, and are about four or five inches in size; they are perfectly dry and will keep a long time. For use, it is only necessary to dip one in a dish of water for a moment and then apply it.

Common baking soda is the best of all remedies in cases of scalds and burns. It may be used on the surface of the burned place, either dry or wet. When applied promptly, the sense of relief is magical. It seems to withdraw the heat and with it the pain, and the healing process soon commences. It is the best application for eruptions caused by poisonous ivy and other poisonous plants, as also for bites and stings of insects.—*Hall's Journal of Health.*

#### Leached and Unleached Ashes.

The question is often asked: What is the comparative value of leached with unleached ashes? The answers have been widely different. While some have claimed that a bushel of leached ashes is worth as much as a bushel of unleached, others do not value them worth more than one-third as much. Why this difference? Do not cultivators observe alike, or is there a great difference in ashes? While, no doubt, cultivators are careless in their observations, and there is every reason to believe that there is a difference in the qualities of ashes, there are other, quite as important reasons, why there is a great difference of opinion as to the comparative value of leached ashes.

The first is because there are other elements of value in the ashes besides potash, one of them phosphoric acid; therefore, if leached ashes be applied to land already rich in potash and deficient in phosphates, it will be seen at once that the results would be more favorable than if applied to land rich in phosphates and deficient in potash. While if the unleached be applied to the first, and leached to the last, the result would be very unfavorable to the leached ashes. There is another cause of this great difference of opinion, which is a frequent misunderstanding in regard to the measurement. While one party understands a bushel of leached ashes to simply mean a bushel measured after leached, another party means a bushel measured before it is leached; as it requires three bushels of unleached ashes to make one of leached, it will be seen at once that such misunderstanding must lead to a great difference of opinion as to the value, so long as farms differ as to the amount of different fertilizers the soil contains.

Each farmer, by his own observation and experiment, must decide what his own soil is deficient in, and in what it has a surplus. The best way to do this is to apply different fertilizers and note the results; by applying a bushel of leached ashes by the side of a bushel of unleached. If he finds that the unleached does the best it is an indication that his land is deficient in potash, but if the leached does the best it is an evidence that the potash is not as deficient as the phosphates.—*Massachusetts Ploughman.*

The salts of nickel are claimed to be excellent and powerful disinfectants. Dr. Hugo Schultz, who has studied their action, uses the chloride, and finds that even one-tenth of 1 per cent. solutions will kill bacteria termo.