

Agricultural.

The Turnip Crop.

The turnip crop is one of the most important in our system of farm rotation, but it is one that is more generally neglected than any other. It is not so valuable a crop as parsnips, carrots or beets, so far as its feeding value is concerned, but it can be produced at less cost than the others. Beets, carrots and parsnips should go in early, in order to get a good start in growth, but we have the advantage of being able to defer the putting in of turnip seed till July, after the new crop of seed is ready, and cultivation is carried on during a period when no other crops are being seeded. Considering the cost of production, the turnip crop should be a special one on every farm. They keep well during winter, and not only serve an excellent purpose when sliced and fed in the raw state to stock, but can also be cooked and mixed with other food. Not only are the roots valuable, but the tops also—there is no part wasted. By weight they produce heavily, and are not deficient in bulk when compared with many other crops.

The most essential feature connected with the cultivation of turnips is to make the seed bed fine. The seeds are very small, and must not be deeply covered, and no lumps or other obstructions should be tolerated on the location intended for them. In procuring seed get that which has matured this season, and use it liberally, as this plant is often attacked by the turnip fly, which is very destructive. Turnips may be sown broadcast on ground that has been cultivated and kept clean and free from grass and weeds the previous year; but they should never follow corn, experience having demonstrated that such rotation does not result well.

The seed may be sown in drills—the drills to be of such distance apart as serves best for either the hoe or cultivator. When they are high enough to thin out an ordinary hoe will cut away all that are not desired, leaving the most vigorous plants and hand-picking is sometimes necessary to thin out the stools that are left. During all stages of growth the crop should be kept free from intrusion of weeds and grass, as turnips are sometimes overtaken by drought, during which time it is absolutely essential not only to keep down weeds but also to keep the soil loose by frequent cultivation.

The best fertilizer for turnips is superphosphate; but the addition of a proportion of guano and potash in some shape will be beneficial. Above all, however, there is nothing better for them than a liberal application of good, fine, well-rotted stable manure; especially if it has been broadcast and well worked in with the harrow before drilling in the seed.

Grass or Cultivated Ground for Pears.

Nothing seems more surprising than the rapid movement which seems to have been made the last fifteen to twenty years in favor of growing pear-trees in grass. We well remember, when the subject was first mooted, what a storm the suggestion made. It was looked on as the height of absurdity, and those who recommended it were thought to be lunatics of the most confirmed description. We never took any sides in this question until our own experience proved its value, and when we have successful instances of pear-culture in grass, as we often have. We do not deny that there are many good cultivators who have excellent success in what is called clean culture of pear-orchards. Their error has been in regarding it as the only successful plan. As we have said, it is rather remarkable how great is the change the other way; and we should not be surprised one of these days to find the public running to the opposite extreme, and insisting that in grass only can pears be grown. We are confident that the crops are more regular, the fruit more perfect and the trees are better protected against blight. We do not, in fact, ever remember having a pear-tree to die of blight, not that we believe grass is a perfect protection, only that such is the fact. The ground is uniformly cooler in grass than in cultivated land, and to a certain extent moister, and then, too, the roots are never disturbed. We have lost several standard and a number of dwarf trees by blight; in fact, latterly not a year passes that there is not a diminution of our trees in this way; while in grass nothing but old age seems to cause them to succumb. When we say that we have three trees on our premises said to be full one hundred and fifty years old, in good bearing condition, one of them apparently as good as ever it was, we think there is good ground for our opinion.—*German-ton Telegraph.*

Farm Notes.

Rye measuring 7½ feet has been exhibited at Sparta, Tenn. It is estimated that the Georgia melon crop this year will reach upwards of 7,500,000 melons, and will sell for \$1,500,000. The Manitoba agricultural report claims that the average yield of potatoes

in that country last year was 278 bushels per acre, and the average for 7 years 204 bushels.

Nebraska claims to have raised the largest apple ever grown in this country. It weighed 2½ ounces. A model of it is in the Smithsonian institution at Washington.

An exchange says that a New York farmer declares that an acre of Hubbard squash will fatten ten more hogs than the corn that can be raised on the same ground. He has gathered from six to eight tons from an acre.

Kerosene oil may be used for destroying insects on plants as follows: Take a tablespoonful of the oil and mix it with half a tea-cupful of milk and then dilute with a gallon of water. It can be applied with a syringe, after which the plants should be rinsed with clean water.

As a remedy for hog cholera, a correspondent of the *Journal of Agriculture* recommends a half teaspoonful of carbolic acid in a gill of milk. This remedy he states has been successful in every case, and not only cures but stops the spread of the disease. It is administered from the mouth of a long necked bottle.

WEEDS.—The great work of this month is to kill weeds. Do not wait until the weeds have choked up the crops, but keep the cultivator at work and keep the crop free from them. It is estimated that the weeds rob us of half the profits of our corn crop alone, and the farmer who keeps his crops free from weeds makes a profit, while his neighbor who lets the weeds grow loses money on every crop grown.—*Farmer's Companion.*

The *Live Stock Record* says: "Colic in horses is often brought on by feeding hay passed through cornstalk cutters, mixed with meal, middlings or bran, then wet up. The horse eats this food thus prepared so rapidly that it is not properly masticated, and consequently becomes so clogged in the stomach as to cause indigestion, followed by colic, more especially if directly after eating he is allowed to drink heartily of water; and the colder this is, so much the more liable it is to bring on colic."

A Philadelphia company has bought a farm in Accomac county, Va., which is to be devoted to raising of geese in order to obtain their feathers. They will begin with 2000 fowls and increase to 10,000.

WHERE BLUE GRASS ORIGINATED.—It may not be uninteresting to our readers to know that blue grass, so famous in Kentucky, was first raised in Indiana at a little Indian village called Miami Village, on White river, in Hamilton county. In the year 1781, John and William Connor were stolen by the Indians from Pittsburg, Pa., and brought to this village. John here became the chief man among the Indians and through him we learned that blue grass was a native of what is now Hamilton. In 1810, as General Harrison's army was returning south, they took quantities of it to Vincennes and Kentucky, and from there it spread. Judge Finch, of Indianapolis, has often been heard to corroborate this statement, and it may be accepted as correct that blue grass was first raised in what was then known as the Northwestern territory, now Indiana.

FENCE POSTS.—The *Scientific American* tells of a recipe by which fence posts of even the softest woods can be made durable. The original source of this valuable information "discovered many years ago" that wood could be made to last longer than iron in the ground, but thought the process so simple that it was not well to make a stir about it. Would as soon have poplar, basswood or ash as any other kind of timber for fence posts. Have taken out basswood posts after having been set seven years that were as sound when taken out as when first put in the ground. Time and weather seemed to have no effect upon them. The posts can be prepared for less than two cents apiece. This is the recipe: Take boiled linseed oil and stir in pulverized coal to the consistency of paint. Put a coat of this over the timber and there is not a man that will live to see it rot.

Shropshire Downs.

Combining as they do a heavy carcass of choice mutton with a fleece of good weight and of that fine medium staple that never goes out of favor, the Shropshire Down sheep are rapidly rising in popularity with American breeders. They are vigorous, hardy, and stand close herding in large flocks without loss of size or stamina; the ewes are careful mothers and good nurses, yielding plenty of milk; they are prolific, flocks frequently producing 40 per cent. of twins; they are hearty feeders, and have unusually great powers of assimilation of food, therefore they attain great weights at an early age; yet they kill well, giving a large proportion of choice meats. The quality

of their flesh is such that if it could be generally introduced to our markets, its use would quickly banish the prejudice so many Americans have against mutton.

Almost a century has passed since the foundations of the Shropshire Down breed were laid by crossing the Cotswold and the Leicester on the original stock found on Morfe Common, a tract of some 600,000 acres in England. The original sheep had horns, and brown or black faces. The horns they have lost, but the brown faces are retained, and the legs are dark gray. In those parts of America where wool alone is the object for which the flock is kept, the Shropshires will be found profitable; where both wool and mutton find ready market, it may well be doubted if a better breed can be kept.

Importations of Shropshires to America are increasing in volume and in frequency. There are in the vicinity of Chicago a number of flocks of much merit, and other flocks are scattered through the country from Canada to Texas. For the good of a land which, in the first seven months of this year paid more than \$40,000,000 to other countries for wool and woolen goods, it is to be hoped that every reasonable effort will be made to extend a knowledge of the characteristics of this breed, and to impress its value upon the minds of our people.

Breeders of Shropshires in America are thinking of taking measures for opening a register in which, under proper regulations as to proof of pure breeding, etc., Shropshires in America may be entered.—*Midland Farmer.*

BOOK FARMING.—A few years ago a city gentleman bought what is generally called a run out farm, and thinking he must use something different than usual to bring up the productiveness of the land, he bought a large quantity of potash from the city and mixing it with sawdust, obtained from a saw mill near his farm, waited patiently for planting time. Meanwhile the neighboring farmers were watching him closely, and when they found him planting potatoes, using sawdust for manure (knowing nothing of the potash) they laughed and called him a city book farmer, and prophesied a total failure of the crop, but when harvest time came, his crop of potatoes was the largest in town. Thinking they had learned something new, they engaged all the sawdust to be had in the town during the next year. So when the book farmer went to the mill the next spring after sawdust he found it all taken. He said nothing, but dressed his land with barnyard manure, his neighbors planting on sawdust (without the potash). The consequence was as might have been expected, he was the only man there who had a good crop of potatoes, and then it was his turn to laugh.—*Farmers' Companion.*

Our Insulated Manufactures.

The *New York Nation* says: "It is generally admitted that the production of iron now outstrips the consumption. On April 21 there was a decline of \$2 per ton; a further decline of \$2 was announced and still lower prices are predicted." How, then, are the mills to be kept at work? And if the mills are not kept at work how are laborers in the iron manufacturing to find work? What does the term over-production mean? Only that the iron mills of the United States produce more than the people of the United States can consume. No reference is had to the markets of the world. These are closed because the manufacturers of this country cannot, under the tariffs here prevailing, compete in any free market. They can sell only in a market from which all others are excluded. The machinery used here, a part of the raw material used here, the clothing and much of the necessities of every laborer's life are taxed so that no manufacturer in the United States can enter into competition with another who procures his material and supplies in a free market. This is why the mills of American manufacturers must shut down when the home market is supplied. Strikes and shut-downs are the inevitable fruit of a protective policy of the extreme features of that now prevalent in this Government. Our commerce is kept up by industries which are not only unprotected but compete in foreign markets despite the tax put upon them by the tariff. Agriculture furnishes nine-tenths of the exports of the country, competing with the world after paying high tariffs on the house the farmer lives in, the clothes he wears, the implements he uses, and on the wagoes and cars with which his products are carried to market. Relieved from taxation imposed for protection, it is believed our manufacturers could also compete in every market with all comers. Certain it is our manufacturers are insulated under the existing system and cannot enter any field beyond our own borders.

The greatest pleasure I know is to do a good action by stealth and have it found out by accident.—*Lamb.*

Fashion is Queen.

Pretty capotes with straw crowns and brims composed of platings of lace will be much worn as the season advances.

Cockades of ribbon in two contrasting colors, the ends of the loops cut into cockcombs, trim many bonnets.

New flannel suits for children are made of cheviot flannel, garnet, blue, dark green and gray being the favorite colors.

The summer silks which come in large plaids of brilliant blues and reds sell more readily than any other for dress skirts.

A simple and graceful overskirt has a deep, round apron front that reaches to the foot of the underskirt. Several thick, full plaits are laid at each side of the apron, and the back has two full breadths of the material, to be draped in soft folds.

Yellow, in a score of tints, ranging from daffodil and primrose to citron yellow of a greenish tint, is a color that is now exceedingly fashionable in every sort of dress fabric, bonnet material and garniture, and in house-adornings—in drapery, panelings, portieres, lambrequins and curtains.

Spring serges and basket-cloths are mostly in plaids, in even or irregular patterns, and in quiet, neutral tones of ecru, fawn color, and pale cinnamon brown, enlivened by dashes or intersecting hair lines of some bright color. Broken and fancy checks are more in use than the shepherd's plaids or "inch" blocks.

The Petersham felt hat for young ladies and misses is as masculine as any worn by youth in their teens. It is of London felt, with sloping crown and slightly rolled brim, and its severe trimming is a ribbed velvet band and steel buckle. Two kid bands, with buckles and straps, also trim these English walking-hats, and the binding of the brim must be of the same kind.

The mountain parasol has a long stick with a crook to be used as a staff. These are mounted with strong silk. Brown is a useful and durable color. The coaching parasol is shown covered with pongee lined with watered silk, gold or ecru or Roman stripes; the handles bamboo, in heavy club style. Terra-cotta sunshades, with very long sticks, are a very conspicuous affair for the girl of the period.

Among the handsome new brocades are exhibited patterns of large nondescript flowers in solid white, with pale-green foliage on a background of small interlaced arabesques of scarlet and gold color. Another shows great sprays of pale-pink and tea roses on a delicate silver-gray satin background. The most notable of these brocades is a design in chardon, or copper-colored satin, with large raised arabesques of foliage in exquisitely shaded tones of chardon down each side of the breadth, while up the centre of the silk are braided clusters of carnations in their natural hues. This silk is literally as "thick as a board," and costs thirty dollars a yard. This fabric is particularly adapted to regal toilets made with court train, and would appropriately adorn a stately matron treading with grace and dignity the figures of the minut.

It is told by modistes returning from abroad that, among other vagaries of fashion in the gay French capital, bonnets and hats are now selected with a view to silently demonstrating the role the various wearers desire to enact before the world. One style of hat—a "perfect love"—tip-tilted over the eyes, and crowned with blush-roses, is intended to be expressive of sweet naivete; another adorned with delicately tinted touch-me-nots and tender white lilies of the valley, characterizes the wearer as a gentle, clinging disposition; while formidable and atrocious-looking bonnets, adorned with owls looking wise, eagles looking fierce, and daggers, swords and jewel-headed spears, are assumed by women who openly repudiate the tradition of weakness, and desire to demonstrate by a self-reliant demeanor their assumption of the free rights of women, so far as social customs and restrictive public opinion have surrendered to the claims for emancipation which they periodically clamor for.

The Plucky Sparrow.

The sparrow is a saucy adversary, afraid of nothing and seldom worsted in a fair fight; but of course he has to yield to superior numbers. Thus, not long ago in the Austrian town of Klagenfurth a throng of persons watched a siege which left a sparrow in a most deplorable situation. He had taken possession of the nest of a pair of swallows under the balcony roof of a savings bank and when they returned refused to be ejected. Whereupon they flew off and presently returned with a score of their kindred, each bearing a lump of mud in its bill. Before the sparrow realized what was going on his enemies had shut him up in the nest, leaving only one small opening out of which, at last accounts, his neck was hanging in a disconsolate manner, while starvation stared him in the face.

The Household.

LETTUCE CREAM SALAD.—Season the lettuce vinegar, salt, pepper and pounded sugar, all in sparing quantity. Then pour over it the thickest cream you can obtain. This salad should be eaten soon after it is dressed.

CUCUMBER SALAD.—Let the cucumbers lie in salt and water one hour before paring them; then pare, and slice as thinly as possible; drain through salted water; add olive, lemon juice, pepper, salt and a little mustard in quantities to taste, and serve.

HARD SAUCE.—Two cups of powdered sugar, add half a cup of butter, slightly warmed, so that the two can be worked up together. When they are well mixed, beat in half a teaspoonful of nutmeg and the juice of a lemon. Whip smooth and light, mound neatly upon a plate, and set in the cold to harden.

HAM AND MACARONI.—Cold ham, either fried or boiled, is very good mixed with macaroni. Boil the latter until tender; warm dice of the former in a saucepan and mix them with the macaroni, adding a little melted butter and milk to moisten it.

FRIED CHICKEN.—Cut the chicken into six or eight pieces. Season well with salt and pepper. Dip in beaten egg, then in the bread crumbs in which there is one teaspoonful of chopped parsley for every cupful of crumbs. Fry ten minutes in boiling fat. Cover the center of a cold dish with Tartare sauce. Arrange the chicken on this and garnish with a border of pickled beets, so it can be served with cream.

REMEDY FOR CONSTIPATION.—The following formula has been found very valuable where the patient is otherwise healthy; it can be given in all ages, from the infant to the adult, regulating the dose to suit the age: Extract of cascara sagrada fluid 1 ounce; tinct. of nux vomica 2 drams; extract of belladonna fluid ½ dram; glycerine 1 ounce; mix. Dose—Teaspoonful to an adult, night and morning, as necessary.

CATFAL DRINK.—Mix one-half pound of oatmeal with five gallons of cold water, boil it for half an hour and strain it through a rather coarse gravy strainer; add brown sugar to taste while hot. It is very much improved by the addition of one-half ounce of citric acid or one ounce of tartaric acid. The thinly cut rind of two or three lemons or oranges may be boiled in it, or a still cheaper flavoring is to add, before boiling, a bit of cinnamon stick or a few cloves. To be served cold.

CHEESE BISCUITS.—Take four ounces of grated cheese, three ounces of finely grated bread crumbs, two ounces of butter, a teaspoonful of flour of mustard, a saltspoonful of cayenne, one of white pepper and two beaten-up eggs; melt the butter and mix all the ingredients together, and let them stand an hour. Knead and work out the paste as thin as possible, and cut it into triangles or roll it up into thin sticks about three inches long. Bake in a quick oven for sixteen to eighteen minutes; serve hot.

CHERRY PUDDING.—Make a crust as for baking-powder biscuit; roll it out till it is about two-thirds of inch thick. Slew enough cherries so that when they are spread on the crust they will cover it and be deep enough to make a good layer of fruit; roll the crust up then, taking care to keep the cherries from falling off. Wrap a cloth around it; sew it loosely with a coarse thread, which is easily pulled out. Allow plenty of room for the crust to rise. Lay this on a plate and set it in a steamer. Steam it for an hour and a half.

PRESERVED CHERRIES.—Pick and stone the cherries; put them in layers with powdered sugar, in a deep earthen dish, allowing half a pound of sugar to each pound of cherries; let them stand in a cool place three days; then boil altogether in a copper preserving kettle, drawing the kettle from the fire, or stirring it down every time it boils, until it boils up six times; then pour all into an earthen dish and let them cool; then take up the cherries from the syrup; drain them; lay them in thin layers, on hair sieves in a warm oven to dry; turn them out on clean sieves every six hours until they are quite dry; they may then be packed in boxes between layers of paper.

A NEW WAY TO MAKE CURRANT JELLY.—The currants are to be picked, washed and syruiped in the usual way, and the juice placed in a stone or earthen vessel, and set away in a cool place in the cellar; in about twenty-four hours a considerable amount of froth will cover the surface, produced by fermentation, and this must be removed and the whole again strained through the jelly bag; then an equal weight of powdered white sugar added; this is stirred constantly until entirely dissolved, and then put into jars, tied up tightly and then put away; at the end of another twenty-four hours a perfectly transparent jelly of the most satisfactory character will be formed, which will keep as long as if it had been cooked.

FRESH PINEAPPLE.—When properly prepared this is a delicious fruit for dessert, but as usually served, cut round in slices, it is naught. It should be carefully peeled and all the "eyes" taken out in the morning of the day on which it is to be used. Leave the top-most plume of green leaves, and set the fruit on the dish in which it is to be served. Then dust it thickly with powdered sugar and let it stand until it is to be served. Tear it apart with a fork, holding the plume of green leaves with the left hand. This mode of serving insures the retention of the rich juices.

From Demorest.

The Last Great Eclipse.

The astronomers of all nations who went to observe the eclipse of the sun at the Carolina Island in the Pacific on May 6th, had the rare good fortune to have a cloudless day on which to make their observations. The results are said to be very important. They found no trace of a planet between Mercury and the sun, which it was suspected existed, and which had been named Vulcan. The outer corona of the solar photosphere is now found to be due to refraction. It is said the spectrum revealed lines which were undistinguishable by the astronomers, and this means that there are metals or other material substances in the body of the sun which are unknown to our planet, at least so far as the discovery has gone.

A Pass in the Mountains.

A discovery has recently been made in South America which promises a most important change in the future of that monster peninsula. As is well known, the Andes mountains are a barrier between the west coast and nine-tenths of the territory of South America. This has kept back the progress of the interior, which is inaccessible except from the Atlantic coast; but now a pass has been discovered in the mountains between Chili and the Argentine territory near Lake Nahuelhaspi. This will open up an immense fertile territory, heretofore one of the most neglected corners of the globe. By this pass a railroad can be built from the western outposts of the Argentine Republic, across Chili at its western point, where seventy miles has to be occupied, to a Chilean port at the head of the gulf which lies between the Chiloe island and the mainland. This pass opens up a country with the temperature very much like the United States, that is, on a latitude with New York. The middle of the next century will see myriads of human beings occupying the fertile pampas east of the Andes. The commerce will be conducted through this newly discovered pass, and perhaps others may be found equally available for the dense population yet to be developed south of the Equator. Who knows, perhaps the eccentric suggestion of Rowan Helper to build a railroad from the extreme North to the extreme South on the tops of the Rocky and the Andes mountains along the whole length of North and South America, may yet be realized.

Other Worlds than Ours.

An incredible story is seriously given in some of the journals about the discovery of a sword which was found in an aerolite. A certain physician in the State of New York was attracted by a very brilliant shooting star which fell in the bed of a creek near where he was riding. Subsequent investigation on the spot where it fell discovered a sword of peculiar shape, which had evidently been wielded in battle, and which must have been used by one who would have been deemed "a giant among the sons of men" in this world. Of course the presumption would be that this sword had fallen into the clay of a river, which was subsequently metamorphosed by heat into solid rock. In the course of ages a volcano developed under this rock, which projected the imprisoned sword into space beyond the attraction of the planet from which it came. In the course of time the wandering aerolite in the interstellar spaces became entangled in the atmosphere of the earth, and fell into the creek, the impact breaking and setting free the sword. This reads like another Cardiff giant story, but it is every ingenious; and it is barely possible that some day or other we may have positive proofs of the existence of life and intelligence in some of the myriads of planets which inhabit space. A microscopic examination of meteoric stones at Berlin revealed the fact that they contain some sixty varieties of the outer shells of coral insects, which, of course, establishes the fact that they were attached to coral insects which lived in warm oceans of salt water. The water must have contained lime, and islands must have been built up above the ocean as they are on our globe. But that is, so far, the only trustworthy indication we have that there is anything on the other worlds approaching to the same kind of life we have on this.