

FARM NOTES.

HOW TO SECURE A GOOD SOD.—It is a matter of surprise to notice the waste of time and money by many people in their efforts to acquire a sod for a lawn, or filling up defective parts of it, or even for a yard. They look frequently about the road-sides, unused lanes or "commons" for spots of old sod, filled with many noxious weeds hard to get rid of, and employ men and carts to haul it, sometimes from a considerable distance, though only a small space is desired to be supplied, when a far better sod can be obtained by sowing the proper grass-seed on the ground where the sod is intended to be, it being prepared in the same way as if intended for a garden crop. Some time ago we had occasion to sod a space left in the lawn by the removal of several large Norway spruce trees. The ground was very hard and could be dug only a few inches in depth in preparing it for the purpose; besides no manure was applied. About one pound of "mixed lawn grass seed" was sown and a garden-roller passed over it. This was the last week in April. In ten days the grass made its appearance; by the 28th of May the ground was covered; and by the 5th of June it was clipped, and by the 15th clipped a second time. Thus, in about six weeks there was a new sward, fresh and beautiful, free of weeds, and greatly superior to the old, adjacent sward. But it would have been more beautiful still, if possible, could the ground have been prepared as it should have been. The expense of sodding these bare places, in buying, cutting, hauling and putting down and watering, after the old style, would not have been less than fifteen dollars; while the cost of seeding and rolling, as nothing else was done to it, was about one dollar and twenty-five cents, all told. Sod, acquired in this way, which is new, perfect and positively lovely, free of all weeds will remain so for generations.

WHERE labor is not too costly, or where, as in a large family, no account is made of the labor of children, it is possible to obtain a large income from a comparatively small flock of fowls. This is accomplished by raising successive crops of chickens during the season. The first crop should be out of the shell by Feb. 15, and the last installment by June 15. We are speaking now of raising chickens for market. The first hatched will be ready for market by the first of May, and the last by Thanksgiving. The old fowls should be disposed of in July, or as soon as their services as layers and mothers can be dispensed with. The successive broods should be disposed of just as soon as they command a fair price. The earliest will be in marketable condition in from eight to twelve weeks. They can never be more profitable disposed of than at that age, for as they increase in size prices decline, and so the extra food bestowed on them is actually thrown away. By this method of promptly disposing of the chickens as they mature, the premises do not become overstocked and the soil of the runs foul, as is the case when large flocks are kept throughout the season to be sold at the holidays. By selling of the old stock in July the greatest possible profit is obtained from them. After this date they lay but few eggs, begin to moult in the fall, and perhaps lay not a single egg before winter. The extra pound or two more of flesh they put on does not pay for their keep. By killing off all surplus stock by Thanksgiving the yards are cleared out, and opportunity is given to feed and care well for the few that are to be kept over for next season's breeding. The extra care these few receive will induce early laying and broodiness in the spring, and these two points are essential to success.

At the Winter meeting of the Ontario Association of fruit growers, it is admitted that farmers attempted the cultivation of too many varieties of apples and too much Fall fruit. Young orchards were often killed by crops of grain. If crops must be grown at all roots were preferable. The soil for an orchard must be deeply cultivated, free from weeds and well drained. Spring planting of orchards is advised. Young and healthy trees should be chosen and set out thirty feet apart. Close planting is a great mistake. The roots should be well imbedded in the soil. Swine and fowls should be allowed the run of the orchard. In cold countries, like Canada, a belt of Norway spruce around an orchard is an excellent protection to the trees. A northern slope is profitable for an orchard.

THE curb or hip roof to a barn is a new device for getting increased space above the posts. It is best adapted to farmers who use horse hay forks which will fill this increased space with comparatively little increase of expense. If hay or grain has to be pitched up in these high lifts by hand power it costs too much to make the greater space gained of any advantage. The larger number of posts inside the barn are an objection, except in situations where they are needed to give more strength to resist winds.

A GEORGIA farmer gives the following remedy or rather preventive in the matter of hog cholera: I feed my hogs on buttermilk and kitchen slops. Every week I throw dish-water over them. I have not lost a hog in ten years by cholera. While my neighbors' hogs have died of it, mine have been healthy. I keep a barrel near the cook-room back window and pour all the slops into that; my hogs are fed on it once a day. They are free from lice and kept in a healthy condition all the time. The grease and soap keep their bowels in good condition.

CHICKENS when first hatched should not be hurried out of the nest. For 24 hours at least, from the time they earliest commence to show themselves, it is better to leave them under or with the hen mother. They need no food from a day to a day and a half usually. When they get strong enough to venture from beneath their mother's wing it is time to move the brood.

HOUSEHOLD.

GRAPES IN FEVER.—Dr. Hartzen of Cannes recommends grapes as a valuable diet in fever. The grapes contain a considerable amount of hydro-carbonaceous matter, together with a certain quantity of potassium salts, a combination which does not irritate, but, on the contrary, soothes the stomach, and consequently is used with advantage, even in dyspepsia. While considering the carbohydrates contained in the grape, we must not neglect the organic acids, particularly tartaric acid. Dr. Hartzen thinks the nourishing influences of these acids too much neglected. It is indeed known that they are changed to carbonic acid in the blood, and are excreted as carbonates in the urine. Possibly careful research might show that, under some circumstances, the organic acids are changed to fats. Dr. Hartzen believes that the organic acids should be ranked with the carbohydrates as foods. When fresh grapes are not to be had, raisins or diluted wine might be used.

BAKED MILK.—Baked milk is an admirable food for consumptive people and for most invalids. It is made in this manner: Put a quart of good milk into a stone jar; cover with writing paper, tied down. Leave in a moderately hot oven for eight or ten hours, till it has the consistence of cream. The amount of nourishment to be derived from it is marvelous. It most closely resembles condensed milk, and does not differ much from a milk-recipe pudding; the rice being a nice and digestible addition. This reminds us to say to many anxious inquirers that the perfect cure for the most inveterate habit of constipation is simply to live on wheaten groats, and any kind of fruit. We have never known a case that this diet failed to cure.

DELICIOUS fritters may have stale bread for the foundation; if care is taken in removing any or all of the crust that is dark brown, the fritters will be light colored and very inviting in appearance. Eggs are a good addition in the proportion of four eggs to one quart of sweet milk; a saltspoonful of salt, and four or five slices of bread are also required. The bread should be soaking in the milk for two hours. It can be broken into small bits, and then it will not be lumpy.

NOTHING is more distressing to a sick person, who is not quite ill enough to give up all worldly thoughts, than to have the doctor at his morning call find the room disarranged and the patient in a night-dress, not fresh and neat in appearance. It should be the first care of the one in charge of the house to see that this state of things shall not exist. At some time during the day, why not do it when the greatest amount of comfort would result from it.

A CORRESPONDENT asks how fruit should be prepared so that the juice can be used for flavoring and coloring ice cream. The way in which most housewives do this is to allow the whole berries to stand for about three hours, if they are fresh, with sugar scattered over them, then the berries are mashed, and the juice is strained; sugar should be added until it suits the taste, and the juice may then be mixed with the cream. One quart of fruit is the usual allowance for one quart of cream. One pound of sugar is not too liberal an allowance of sugar.

PRETTY curtains for the dining-room are made of plain-colored material, whether Canton flannel, cretonne or saten; on the edge put a broad band or border of flowered cretonne. This should be worked with crewels and silk, and a little gilt thread may be used with excellent effect. If the outlines of the figures alone are worked, and only a few stitches here and there in the centre of the spaces, you will still have, without great labor, a very elegant curtain. These curtains are particularly pretty and appropriate for winter, and working the border will furnish pleasant employment for odd moments.

A MOST excellent dish for dessert is made of a cake about an inch and a half deep after it is baked. The cake should not be rich. Put a light meringue on the top, brown this in the oven, cut the cake in square pieces, and serve warm with wine sauce, or with lemon sauce. The sauce must be at the boiling point, and it should be poured around the cake so that it will penetrate it readily. If properly made, this is delicious.

CHICKEN HASH.—Mince cold roast or boiled chicken, but not very fine, and to a cupful of meat add two table-spoonfuls of good butter, half a cup of milk, enough minced onion to give a slight flavor, and salt, pepper and mace to taste. Stir it, taking care to stir it, and serve daintily with a garnish of parsley. Every particle of bone must be subtracted.

FRIED APPLES AND BACON.—Core and slice round, without paring, some tart, well-flavored apples. Cut into thin slices some middlings of excellent bacon or pork, and fry in their own fat almost to crispness. Take out the meat and keep hot while you fry the apples in the fat left in the pan; add a little sugar to taste. Drain and lay upon the slices of meat.

MACARONI and TOMATOES.—Use, instead of water to cook them in, some soup stock; allow half a dozen tomatoes of medium size for half a pound of macaroni. Boil the macaroni, which you have broken in small bits, and when it is almost tender, add the peeled and sliced tomatoes. Season well with pepper and salt.

CARROT ENTREE.—Scrape ten small carrots and put in a saucepan with three ounces of butter. Let them simmer gently; when they have cooked for fifteen minutes, add some salt and pepper, a small onion and a teaspoonful of parsley chopped fine. When the carrots are tender, drain the butter from them and serve hot. Serve with roast beef.

FACETIAE.

LUCY'S LAST CHANGE.—Lucy Yerger, the eldest daughter of Col. Percy Yerger, is well on in years, phenomenally ugly, and unmarried. A few days ago Colonel Yerger happened to mention that old Professor Snore of the University of Texas was somewhat absent minded. "Is he really so very absent-minded?" asked Mrs. Yerger. "Yes, he is the most absent-minded man I ever saw. He does and says the most extraordinary things." "Well, hadn't you better invite him to call and take supper with us? Perhaps he will propose to our Lucy if he is absent-minded as you say. He is about the only chance the poor girl has." "I don't think he is quite as absent-minded as all that," replied Colonel Yerger.

LEVEL-HEADED GEORGE.—"George," said the wife of the paragonist, "I think you are an honor to your profession. You have never since we were married—at least since mother came to live with us—got off any of those absurd jokes about mothers-in-law. Has he mother?" "No, my dear," answers George's mother-in-law; "the never has." "And never will," said the wife emphatically; "will you, George?" George looked at his mother-in-law and promptly answered: "Never." "I knew it," said the wife enthusiastically; "it's only the unmarried paragonists who slur mothers-in-law." George glanced at his mother-in-law again, and said, gloomily: "It is."

EVIDENCE INDISPUTABLE.—Winks "Do you believe the spirits of the departed can communicate with the living?"

Jinks—"Yes, I have had absolute proof of it." "You don't say so?" "I suppose you know when I married the present Mrs. Jinks she was a widow." "Yes." "Well, sometime afterwards I went with a friend to see a medium, just for the fun of the thing, you know, and as sure as I'm alive she gave me a message from my wife's first husband." "In his writing?" "O, no!" "Did you see him or hear him talk?" "No, the medium just told me what he said."

"Nonsense; then what proof have you that the communication was genuine?" "He said he was sorry for me."

NO WONDER HE FAINTED.—While Judge Cowing, in the New York Court of General Sessions, was giving his charge to the jury in a burglary case, one of the jurymen faint-d. His Honor had just said, impressively: "Gentlemen of the jury, in arriving at a verdict, you must take the testimony of the witnesses for the defense into consideration and give them full weight."

At the words, "must give them full weight," the jurymen swooned away. He was a coal dealer.

A CLOUD DISPELLED.—Alonso—"Dearest Edith, candor compels me, on the eve of our wedding, to confess that I am a—"

Edith (in consternation)—"Not a married man?"

Alonso—"No; but a sonnambulist." Edith—"And is that all, dearest? That should not separate us. Why, papa was brought up an old-fashioned Methodist, and mamma has always been a close-communication Baptist, and they've got along very well together."

EVERLASTING LOVE.—Young wife (weeping)—"You promised to love and cherish me forever, and we have only been married two years, and now what has become of your everlasting love and affection?"

Young husband—"Great Scott! you are always kicking about something. How long did you suppose this everlasting love was going to last, anyhow?"

JUST AS GOOD.—"Must be pretty cold out your way," he observed to a farmer who had just come into market with his whiskers full of frost. "Yes, tolerable." "What did your thermometer register?" "I hadn't got none."

"I should think you'd want to know how cold it was?" "No, I don't keep much. I kin allus tell by touching my tongue to the ax whether it's last summer or this winter."

Ever since the discovery of the electric light railroad men and inventors have been trying to adapt it to use as a locomotive headlight. The trouble was in the oscillation of the great engine frame, which shook the carbons together. Some Ohio and Indiana men have invented a perfectly balanced lamp to hold the carbons which is pronounced a success. It is run by a little engine and dynamo placed on the side of the locomotive back of the Westinghouse air-brake. The invention will make travelling at night safer than in day time. The electric light will show an obstruction a mile away. Collisions mostly occur on curves, but the cone of light sent out from one of these headlights would pierce the darkness so far in a straight line as to be seen from any part of the curve. It is said the Pennsylvania Railroad propose to put it on all their engines. It is the most important invention for railroads since the Westinghouse air-brake.

M. Delaunay of Paris has been making extensive investigations upon the subject of postures in sitting as regards the extremities. He finds that the Chinese cross the left arm over the right while Europeans cross the right over the left. Robust children cross the right over the left. Those who cannot work or are idiotic do the contrary. A great many women cross the left leg over the right. Among opera dancers some always cross the right leg over the left, but not one crosses the left over the right habitually. Infants under three years cross the left arm over the right, and when older reverse the position. The professor finds that men generally cross the right leg over the left, and cites the statements of tailors that trousers are always more worn on the left side, which bears most of the weight. Many conclusions are drawn from these facts, the most important one being that the left brain develops before the right, but finally the right predominates.

Professor Fitzgerald, of the University Experimental Science Association, Dublin, has published a paper on the magnetophone, a new form of which instrument has been devised by Mr. W. V. Dixon. In this a diaphragm removed from the telephone is placed in proximity to one end of a bar magnet, while at the other extremity of the magnet small masses of soft iron fixed radially are rotated. A note is produced at the diaphragm.

To obviate "kinks" in submarine telegraph cables, and consequently render these important means of communication less liable to break when subjected to a strain, Messrs. Trott and Hamilton have adopted the expedient of making each alternate layer of sheathing cross each other. Thus if the inner sheathing of hemp has a right-hand lay, it is taken that the lay of the next sheathing shall be left-handed.

The following method of renovating gilt frames is recommended. It consists in applying with a camel's hair brush a solution of gold leaf which has been added gold bronze having the color of the frame. Before mixing with the gum-water the bronze must be washed with water until it runs off perfectly clear. If one application does not suffice, it may be repeated until the spot entirely disappears; but of course one coat must be dry before the next is applied.

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SMOTHERED CHICKEN.—Prepare the fowl as for roasting, and cook in a pot of boiling water until tender. When within about twenty minutes of being done, add a teaspoonful of rice, which will soak in the gravy. Add parsley, pepper and salt, and serve the fowl on a dish with the rice around it.

DANDY POTATOES.—Cut medium potatoes in quarters and drop in boiling lard and fry same as doughnuts. A nice breakfast dish.

THERE is no use in setting eggs which have not been fertilized, which may be determined by holding in the hand before the eyes and in range of the sun or a bright lamp. Unfertilized eggs are just as good for using, but it is waste of a hen's time to set them.

STONE is commonly considered a less durable drain than tile; but many stone drains laid thirty or more years ago are still doing good service. It is probably more difficult to lay stone well than it is to lay tile, and therefore for unskilful farmers tile are best.

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