

FARM NOTES.

STABLE and yard manure is considered by many a complete manure, and, as such, indispensable for market gardening; but it has been demonstrated that on some soils a combination of stable manure and commercial fertilizers have, and do invariably produce the best earliest, and, consequently, the most profitable crops.

It is the conclusion at the East that the raw materials sold to a creamery, where good butter was produced, would bring larger returns than from home-made butter. For cows, the best grade of common stock do best. While the butter business has a chance of being overdone, legitimate cream trade seems to have a large and growing field.

ALL field crops should be so planted as to allow plenty of room for cultivation between the rows. Some crops do not receive proper cultivation late in the season because the horses cannot pass between the rows after the plants are well grown, the consequence being that grass gets possession and lessens the yield. Cultivation is necessary for some crops until they begin to seed.

THE chicken business is a matter of wonderful importance to the table comfort and the financial outlook of the American farmer. Government statistics show that the annual expenditure in this line is \$50,000,000; and despite the immense production of eggs, several million dollars' worth are annually imported to meet the deficiency of the home supply.

BEES, according to Professor A. J. Cook, are fond of salt. They are often seen hovering about urinals. This is sufficient hint for the bee keeper to keep a shallow dish of salt and water where the bees can get access to it. Probably clear salt put near them would draw moisture enough during the day in wet weather and dew nights for all practical purposes.

J. H. HALE, authority on such matters, says that the peach grub, commonly called peach-borer, has been destroyed with caustic potash made into a strong lye with the addition of lime and carbolic acid, to which a little arsenic is added and sometimes a little clay to adhere it to the tree. The earth is drawn away from the foot of the tree and the mixture is applied with a swab.

It should be set down as a rule and strictly adhered to that no obnoxious plant should be permitted to mature its seeds on any part of the farm or along any roadside contiguous to the farm. It is the bounden duty of every farmer to utterly destroy and utterly exterminate the weeds on the roads that pass through or along his farm.

FERTILIZERS FOR APPLE TREES.—According to good pomological authority the amount of fertilizer used in an orchard must vary with the condition of the apple tree. If growing vigorously only muriate of potash or wood ashes need be used—from five to ten pounds per tree, according to size and condition, and from one-half to one bushel of wood ashes. If not growing well, add to the above from ten to twenty pounds of fine ground bone, all to be spread within ten feet from the trunk. If the fertilizer can be mixed in the soil without injury to the roots it will give quicker results than if only spread on the surface.

MANETTIA CORDIFOLIA.—This beautiful climber from Brazil, has had to struggle for an acquaintance with plant-growers, notwithstanding the fact of its being one of the most desirable climbing plants under cultivation, as it will adapt itself to nearly any situation in which it may be placed. Its mission seems to be to please. It flowers freely and constantly, winter and summer. It is admirably adapted for a trellis in summer, growing with the persistency of a weed, and flowering profusely all the season. As a pot-plant for the window garden it is a perfect success. Always in flower—always beautiful. It is propagated by root, or green wood cuttings.

BARN-DOOR FASTENING.—Professor Samuel E. Rusk, of Claverack College, sends us a sketch and description of the device for fastening a barn-door. It consists of a wooden bolt, playing loosely in two wooden guides. A pin of tough hard-wood, two and a half to three inches long, is firmly driven into the bolt, and extends through a transverse slot in the door. On the inside of the door is fastened a spring of ash or hickory, with its ends resting against the pin. As the door is closed, the bolt catches on the wooden fastening driven into the opposite door-post, and is held there by a spring inside the door. This is a very simple contrivance, but it is none the less valuable. A bolt on the barn-doors is always in place. Even where honesty is the rule, it is better to lock the door before the horse is stolen.

USES FOR A TEN-FOOT ROD.—Among the things which are found convenient in every farmer's workshop is a ten-foot pole, made thus: A piece of wood, one and a quarter inches square and ten feet long, is nicely smoothed with the plane and then marked as follows: One side has a mark every three feet, to indicate yards; another side is marked every two feet; the third side is marked every foot; while the fourth side has feet, inches and half-inches, the pocket-rule furnishing the smaller sub-divisions of an inch. This measure will be found useful in many places. For instance, when a small building is being started, stakes are set in the ground at each corner. The proper angle of the sills may be found by measuring eight feet on one and six feet on the other. Bring them together until the ten-foot pole just reaches both marks, and a right angle is the result. Again, the proper length for a post, to support a low roof, is quickly measured with such a pole. If a corn-crib is being built, six feet wide at the bottom, seven at the top, and nine feet high, the proper length of the various rafters is readily measured off. Many other uses will be suggested when this simple implement is at hand.

HOUSEHOLD.

BEEF LOAF.—[By request]—Two pounds of raw, lean beef, one cup of rolled crackers, half teaspoonful salt, two eggs; chop all together, form into a large loaf. Cover the top with small pieces of butter and bake one hour.

GINGER SNAPS.—[By request]—Three tablespoonfuls of melted lard, three of boiling water, one teaspoonful each of salt, soda and ginger; put in a pint cup and fill up with molasses; stir in flour to make dough; roll and bake quickly.

OILCLOTHS can be kept like new if washed once a month in skim milk and water, equal quantities of each; rub them once in three months with lard-seed oil; put on very little, rub it in well, polish with an oil silk cloth, and they will keep for years.

CLAM STIFLES.—Fill a deep pan or dish with a layer of sliced potatoes, a layer of sliced onions, a layer of sliced carrots, a few small slices of salt pork, season with pepper, a little water, cover it with plate or pan, and bake in moderate oven five hours, add a little water if it dries away too much.

CREAM ORANGE.—Make a custard with the yolks of eight eggs, four ounces of pounded sugar, a quart of milk and the thin rind of two oranges; stir it in a bain marie till it thickens. Dissolve one ounce of gelatine in a little warm water, and add to the juice of one orange; add this to the custard, strain, put it into a mold and place it on ice to set.

CARNARFS.—Take some cold cooked ham and chop it fine, season with pepper. Put a tablespoonful of butter and an even tablespoonful of flour in a saucepan, mix and add a gill of cream, stir continually until it boils, take it from the fire, add the well-beaten yolks of four eggs and a half pint of chopped ham. Put this into buttered cups, stand them in a baking pan half filled with hot water, cover with paper and cook in the oven for twenty minutes. Serve with cream sauce.

TO PREPARE DEVILED CRABS.—Boil a number of crabs and after carefully picking the meat add cracker or bread crumbs in the proportion of one tablespoonful of crumbs to two of the picked crabs. Season sharply with salt, black pepper, cayenne and mustard; add a large lump of fresh butter. Beat an egg, white and yolk together, and add to it enough fresh milk or cream to moisten the crab and bread crumb forcemeat. Fill the upper crab shell with this mixture and dust with crumbs, dot with bits of butter and brown quickly in a hot oven.

POTTED SOLES.—Take two pounds of filleted soles and roll up each piece with a little parsley, cayenne pepper, powdered mace, nutmeg and salt inside. Have half a pint of stock made from the fish bones; lay the pieces of sole in a saucepan with the stock and stew gently half an hour. Soak half an ounce of gelatine in one-half pint of cold water, and put it to the fish when well done, along with two tablespoonfuls of picked shrimps. Boil it up for a minute; then lay the pieces of soles in a mold lined with sliced hard-boiled eggs and minced parsley; fill in the liquor and let it stand until cold. Turn into a dish. If the shrimps are not convenient use essence of shrimps or anchovy sauce. Some fine, creamy salad dressing poured on before serving will be an improvement. This forms a nice cold lunch or supper dish. Haddock or any other white fish may be used the same way, all the bones being carefully removed.

BEEFSTEAKS.—Fricassee Steak: Cut the steak into small squares and flour them lightly. Put some dripping into the frying-pan, slice into it a Spanish onion and a tomato; lay in the pieces of steak and fry them a nice brown; then put them into a sauce-pan, strain the contents of the frying-pan, add a little boiling water, season with pepper and salt, pour over the steak and simmer gently for nearly an hour. Serve with rice boiled as for curry. The slices of onions can be left in with the steak if liked. Steak with Chestnuts: Boil some chestnuts till tender; then remove the skins; fry a piece of tender steak as above, but without the tomato, and let it simmer in its gravy for half an hour; add the chestnuts a few minutes before serving. Roasted Steak: Take a tender piece of rump steak, about two-thirds of an inch thick, brush it over with beaten eggs; make some nice light yeast stuffing, spread it on the steak, roll it up and tie it round; lay it in a baking dish with some dripping, and bake it, basting it frequently. When done strain and thicken the gravy before pouring over it.

NICE BREAKFAST DISHES.—Melt two tablespoonfuls of butter in the frying pan, add one teaspoonful of flour and stir till smooth. Then add a cup of water or stock and season with salt and pepper. When it boils add a quart of coarsely chopped meat. Cut lean beef in pieces and put in a close-covered pail. Put in one layer, then a little salt and pepper and a sprinkling of clove and cinnamon; so on until the pail is full. Pour over all a cup of vinegar and water for three pounds of meat. Cover the pail closely, set into another partly filled with boiling water, and let simmer for hours. When warmed up thicken the gravy a little. Baked Mince Beef.—Use one cup of cold roast beef, one cup of boiled rice, a cup of milk, one egg, two tablespoonfuls of salt, one-fourth of a teaspoonful of pepper. Heat the milk, add everything but the egg. Stir two minutes, take off, add the egg well beaten, put in a dish and bake twenty minutes. Beef Rolls.—The remains of cold roast beef or boiled beef can be used, seasoning to taste of salt, pepper and minced herbs. Mince the beef quite fine with a little of its own fat, and the seasoning to taste, and put the whole into a roll of puff paste. Bake half an hour or longer if the roll is large.

POUND CAKE.—One and one-half cups of flour, one cup of butter (scant), one cup of eggs, one and one-half cups of sugar. Beat butter and flour to a cream, beat eggs and sugar very light, put all together, stir until smooth, pour into tins; will keep a long time.

QUICK LOAF CAKE.—Beat two eggs with two cupfuls of sugar, one of butter and one of milk; add two cupfuls of raisins, half a cupful of shredded citron, four cupfuls of flour sifted with two teaspoonfuls of cream tartar and one teaspoonful of soda dissolved in a very little hot water. Bake at once.

Provide good, dry quarters for the ewes during the lambing season.

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Until 1776 cotton spinning was performed by the hand spinning-wheel. India ink is made from burned camphor; the Chinese are the only manufacturers of this ink, and they will not reveal the secret of the process.

SOME MISCELLANEOUS RECIPES.

MAYONNAISE (will keep indefinitely)—Yolks eighteen eggs, five teaspoonfuls salt, pinch cayenne, one and one-half cups melted butter, one and one-half cups vinegar, eight tablespoonfuls oil, juice of two lemons, one tablespoonful mustard (mix with hot water). Just before using, add whipped cream, although it is delicious without it. Beat the yolks thick and yellow, add the ingredients in the order given, beating vigorously all the time. When finished, the dressing should be thick, but if it is not, put in a cold place and it will be very convenient to have in the house.

Mrs. LINCOLN'S GRAHAM BREAD.—One pint of milk, scalded and cooled, two tablespoonfuls of sugar, one teaspoonful of salt, one-half cup of yeast (condensed yeast), two cups of white flour and three and one-half cups sifted Graham flour. In the morning mix in the order given into a dough a little softer than for white bread; let it rise till light, stir it down, pour it into well-greased pans, let it rise again and bake a little longer and in a less hot oven than white bread.

CREAMED POTATOES.—Cut cold boiled potatoes into cubes or thin slices. Put in a small pan cover with milk and cook until the potatoes have absorbed nearly all the milk. To one pint of potatoes add one tablespoonful of butter, half a teaspoonful of salt, half a teaspoonful of pepper and a little chopped parsley. This must be cooked very slowly or the milk will burn.

POTATOES CREAMED AND BROWNED.—For two cupfuls of potatoes (cold boiled), heat in a double boiler one cupful of milk, thickened with a tablespoonful of butter rolled in flour. Season with salt and pepper. Into this stir the potatoes, cut into dice, letting them remain on the fire just long enough to become smoking hot throughout. When well heated turn into a greased baking dish, and brown in a quick oven. If parsley is liked, cut some fine and stir into the milk with the potatoes.

CREAMED OYSTERS. (Delicious).—One pint of cream or milk, one heaping tablespoonful of butter, two heaping tablespoonfuls of flour, one-half teaspoonful of salt, one-half teaspoonful of pepper, cayenne and celery salt. Melt the butter, add flour, then the boiling cream and seasoning; to this add one pint of oysters parboiled. Turn into a baking dish, covered with buttered crumbs and brown in a quick oven.

A FEW HINTS ON SOUP.—Soup should form a part of every dinner table, and if carefully made, will cost nothing—or but a trifle. The water in which beans, cauliflower, onions or celery are boiled should always be kept to make the foundation for soups and soups. Every kind of liquid which has extracted the flavor of vegetables or animal matter is too valuable to waste. They may be thickened and flavored for dinner soups. For example when rice or beans are boiled for dinner, brown two ounces of butter, add two tablespoonfuls of flour, brown again and add the strained rice or bean water (one quart), stir constantly until it boils, season with salt and pepper, take from the fire and stir in there is a cup of mashed potatoes or a turnip or a very little chicken liver, rub them through a pouree sieve, blend with milk or stock, or both, thicken with butter and flour and season with bay leaf, salt, pepper and a little onion juice. A quart and a pint will serve six persons when soup is only a part of the meal.

Meat soups, such as bouillon and consommé, are too expensive for ordinary family use, but all white or cream soups can appear on the list. Cream of fish, cauliflower, rice, tomato, dried pea, plain, carrot, lentil, etc., are also good. Take the bones left from roasts and steaks, cover them with cold water, add an onion sliced and a bay leaf and simmer for one or two hours, strain, season and then add the beaten yolks of two eggs, and you will have a simple and inexpensive Turkish soup. All of these soups should be made at a cost of from 5 to 12 cents per dinner, allowing one and one-half quarts for six persons, which is an unusually large portion. Give variety to your seasonings. For instance, if you use onions one day use celery the next, making appetizing novelties of rather the same foundation.

What it Costs

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