FARM AND GARDEN NOTES.

ITEMS OF INTEREST ON AGRICULTURAL TOPICS.

Milk from Farrow Cows---Working Three Horses Abreast---How to Know a Good Cow---Plymouth Rocks---Etc., Etc.

MILK FROM FARROW COWS.

Farrow cows are those that have passed the flow of new-milch cows, and the words refer to those that it are not intended to breed for another calf. In such cases it is always best to protract the milk-producing period as long as possible. The milk of such cows is generally richer than that from cows that are giving the largest flow of milk. This, however, is not the case when the cow has been bred, and the increasing demands of the foetus take every week more and more of the nutriment from which milk is made. We have seen the milk of such cows turn nearly to whey as the time for parturition approached. If it is desired to keep the cow farrow this may be done by spaying her, which will render her incapable of further breeding. Spayed cows can be made to furnish milk three or four years, and be finally turned off fat for the butcher.—Boston Cultivator.

WORKING THREE HORSES ABREAST.

One of the farm economics that are easy and cheap, while horses continue low in price, is to work three horses in place of two. There is no more difficulty in driving, for by putting a steady, docile horse in the middle only the two outside animals will need the guidance of the reins. It is much cheaper to do all the work possible with three horses working abreast, and thus working steadily through the day, than it is to use one or two horses with the same help to drive them, and stop for rest one-third to one-half the day. Western farmers use more horses at almost every kind of work than do Eastern farmers. It is in the West that the sulky cultivator is most popular, the horses straddling the rows of corn, while each row is cultivated up to the hill as well as it could be by going through twice with the single-horse cultivator. In reaping grain, three horses are even more important. If it is a self-binding reaper, the extra machinery and the force required to work it make the draught far too heavy for two horses, unless they are extraordinarily strong.

HOW TO KNOW A GOOD COW.

It takes just about so much food to run the machinery of every cow. The question is, what does she do with the rest of her food? If she returns it to you in the form of milk she may be a profitable cow; if she lays it on her back as fat, she is not a dairy cow. Always avoid the cow that has a tendency to lay on fat, if you want a cheap milk production. I am going to tell you how to know a good cow. It's a simple matter. One or two signs will denote a good cow as well as 20. In a poor cow the thigh runs down straight, so there is no space between the thigh and udder on one side of the tail on the other. There should be plenty of daylight between the udder and the tail. One of the best ways to tell what kind of a cow you have is by her temperament. A good dairy type has a strong spine, strongly developed nervous system and sharp hip bones. A good cow has a large wedge-shaped stomach, for she must have a large and powerful digestive system to use up her food quickly and make the best returns for it.—Professor T. L. Haecker, in Rural New Yorker.

PLYMOUTH ROCKS.

Having tried most of the common breeds of fowls, I believe that for the every-day average farmer who wishes to keep poultry on a small scale no breed will answer so well as the Plymouth Rocks. Placing them side by side with other kinds, they will lay nearly as many eggs as either the white or brown leghorns. If one have customers whom he supplies by the week, aiming to keep this up the year around, surely the Plymouth Rocks will do more than any other. They also lay the largest sized eggs. My experience with Plymouth Rocks has taught me that no breed will stand the cold and thrive with them. The old birds will lay in the fall until the pullets begin, thus insuring a constant supply. I have heard of great results obtained from leghorns in winter, but have never been able to get them to do anything extra. They are too small for sitting, although the brown leghorn is faithful to her nest, it is unbeing so timid as they are, it is unpleasant to handle them. I would advise using only the Plymouth Rocks for incubation, as they will cover a good number of eggs, are easily handled and make the mother.—Rural New Yorker.

SELECTING STOCK FOR BREEDING.

The eggs which are being laid now will be largely used for hatching and whether the results are successful or not depends largely on the breeder. The males especially need attention and one of the main essentials in a good breeding cock is that he should be healthy, active and alert. If he spends most of his time sunning himself he is too fat for good service and should be at once put on short rations, so that he will be obliged to exercise in finding food to satisfy his hunger. Even a strong, healthy male should not have a family of more than a dozen hens, and some breeders reduce the flock to four or five. By this method of mating, the hens will lay more eggs when in company with the male and they will be much stronger in fertility. Eggs from well mated hens are about of the same size each laying, perfect in shape, and if the shells are hard and smooth, the chances are in favor of a hatch of strong chicks. Over-large or undersize eggs with rough, uneven surface will not hatch well and should never be sued for the purpose, then, too such eggs usually indicate that the hens are too fat, not that her entire product will be the same. Tone her down by proper food and she will soon lay the sort of eggs best for hatching if she has been properly mated.—Atlantic Journal.

SPRING MADE BUTTER.

I sometimes think that it is more difficult to make good butter in the spring of the year than at any other season, writes George E. Newell. This is especially so if the cows have not had proper rations during the winter. A diet largely of hay, even if supplemented by some grain, does not leave the cattle in a prime condition for yielding rich milk during March and April. By many, a new milch cow at this season, even if poor and run down by a "hard winter" at the hands of her owner, is supposed to be so rejuvenated by becoming new milch, that her flow of milk is enriched without regard to feed or previous condition.

One reason our spring butter is not better is because this idea is so generally prevalent. As a starter toward making an improvement in spring butter quality, one must feed better.

Remember that it is already five months since the cows had any green pasturage, and it will be nearly two months before they can hope to secure any. In the meantime, feed carefully selected rations. A milch cow's physical economy feels the loss of green forage more now than it did at the beginning of winter. If you have any roots in storage, now is the time to feed them. If you have any ensilage you are a wise dairyman. Possessing, however, only dried fodder, you will find that it will pay you to employ a cutting machine, dampen your ground feed and sprinkle through the chopped hay just prior to feeding. If your cows do not have constant access to water, water them at least four times a day.

Aim to secure a rich, pure milk, which can come only from healthy, well nourished bovine bodies. Then aerate that milk before it is set for cream raising, skim before the milk gets old, i e, not to exceed 24 hours' setting, and churn at a temperature as near 60 degrees as will insure expeditious separation of the fat from the buttermilk.

White or uncolored butter is seldom, if ever, popular, especially as it is now so generally understood how perfectly harmless and reliable the leading brands of butter color are. It is better to under-color than to over-color, but nothing appeals to the eye and thus to the palate like a delicate golden tint. Remember that naturally colored butter tastes better than white stock of the same quality. At least it seems to.

Salt butter at this season to suit your trade, bearing in mind that skill rather than strength is to be exercised in incorporating it into the product. The "grain" (butter globules) must be preserved if the quality is to be insured, and this means careful and experienced handling from the moment the butter has been treated with soluble salt.

To sum up the necessities for first-class butter at this season of the year: Vigorous cows, intelligently cared for, pure, wholesome milk, a good dairy room, and a maker who knows how to make butter and is not afraid of details. The market for the accruing grade of spring butter will take care of itself.—American Agriculturist.

CAN HOGS HAVE CHOLERA TWICE?

A number of years ago I had, among other hogs, twelve brood sows at home and bought a bunch of hogs that had recently passed through cholera. Although the hogs bought were apparently well and healthy, my home hogs took cholera from them and a good many died. I only saved two runty pigs from the twelve sows.

Immediately after buying the hogs, a few sows of those bought took the boar, and those sows raised healthy litters of pigs right among the hogs that were dying, neither the hogs I bought nor the pigs from them being affected with the disease. I have noticed since immunity from the disease in sows and their pigs where sows had lately passed through the disease, and I have never known a hog that recovered from the cholera to have it again. I do not know whether immunity to the offspring lasts as long as the sow lives or whether, as is claimed in case of vaccination in human beings, the effect may run out. I certainly consider hogs that have passed through the cholera without constitutional injury, much safer for breeders.

Hog cholera is clearly a contagious disease.

We consider the Berkshire eminently the hog for the South; we have raised them for about 30 years. Although they have attained heavy weights, they fatten at any age, stand well on their feet, have good use of themselves, will find much of their living and gain weight from grass and waste of the farm and most economically make the largest and finest quality of meat.—I. W. Duncan, in Southern Cultivator.

TREATMENT OF CALLOSITIES AND WARTS.

Rocsen has found the following procedure very serviceable in removing warts, callosities, etc.: The thickened epidermis is slightly moistened with an antiseptic solution (boracic or salicyclic acid—, and then covered with a fairly thick layer of pure crystalized salicylic acid. Over this is placed moist borated lint in four layers, a piece of gutta-percha fabric, and a bandage. In the case of small warts and callosities, the dressing is allowed to remain for five days. On removal, it will be found that the thickened tissue is somewhat shrunken and has separated from the subjacent parts which are covered with perfectly normal skin, presenting no traces of injury of bleeding. The author has never seen any caustic effect from this application on the surrounding and subjacent tissues. If the callosity is of any considerable thickness, as is often seen on the sole of the foot, the dressing should be left in place for ten days or renewed after five days. The great advantage of this application is that the effects of the salicylic acid are localized to the thickened area.—New York Ledger.

Cramp in the Leg.

Many persons of both sexes are greatly troubled with cramp in one or both of their legs. It comes on suddenly, and is very severe. Most people jump out of bed (it nearly always comes on either just after going to bed or while undressing,) and ask some one to rub the leg.

There is nothing easier to make the spasm let go its hold, and it can be accomplished without sending for a doctor, who may be tired and in need of a good night's rest. When I have a patient who is troubled with cramp I always advise him to provide himself with a good strong cord. A long garter will do if nothing else is handy. When the cramp comes on take the cord, wind it around the leg over the place that is cramped, and take an end in each hand and give it a sharp pull—one that will hurt a little. Instantly the cramp will depart, and the sufferer can go to bed assured it will not come on again that night. I have saved myself many a good night's rest simply by posting my patients subject to spasms of the legs how to use the cord as above. I have never known it to fail, and I have tried it after they had worked half the night and the patient was in the most intense agony.—The Ledger.

Edison Won't Talk Into a Phonograph.

"Mr. Edison has persistently refused to register his voice upon a phonograph cylinder for repetition," according to an anecdotal biography of Inventor Edison in the Ladies' Home Journal. "To some friends who urged him to talk into one of these machines he gave his reason: 'It would make me sick with disgust to see placarded on phonographs everywhere I turn: "Drop a nickel in the slot and hear Edison talk." No, no; none of that for me.' The tone of voice in which he stated his objection made it clearly apparent that he could neither be coaxed nor dragged into granting the request, even though he has had an offer of ten thousand dollars for a five-minutes' talk. In perfecting the phonograph he has, of course, been obliged to talk into the machine frequently, but the cylinder is always scraped, so that his voice cannot be reproduced. To one close friend, however, he reluctantly gave a cylinder recording a few of his words, and to a young man who particularly interested him he gave another on which is recorded his favorite story. These are the only two in existence."

The Making of Plate Glass.

To cast a large sheet of plate glass is, in modern hands, a very simple affair. A table is prepared, with sides made of strips of iron, forming a shallow, level tank. Into this the molten glass, which is made from the whitest sand, glass fragments, lime, manganese soda, cobalt, and other chemicals, is poured. Immediately the operator begins smoothing and leveling the mass with a great iron roller, which brings it down exactly to the level of the iron rim. It is then put through annealing and tempering processes, which occupy several days; after this it is ground to a perfectly uniform thickness, then polished until it acquires the utmost brilliancy.

The cost of glass is greatly increased in proportion to its size. This is due to the fact that a large sheet may turn out imperfect flaws and ripples, which utterly destroy its value as a strictly first-class commodity. Small pieces are cut from the perfect places in the large plate, and in this way the most serious loss is avoided.

Typhoid Patients and Their Food.

As the result of long continued and careful experimenting, an eminent physician prescribes as a food for typhoid patients bananas as in their perfectly ripe state. In severe cases of typhoid the lining membrane of the small intestines becomes irritated and inflamed, and finally develops ulcers of various sorts, which throw off coating after coating, leaving the walls of the intestines dangerously thin. Solid food coming in contact with these delicate spots might produce a rupture with the most serious results. The banana, which is almost all nutrition, dissolves, and is largely absorbed before it reaches the inflamed part. The trifling residuum is so fine and pulp-like that no harm comes from it. For this reason, and because the banana has but about five per cent. of waste, it is considered the best possible food for people suffering from this form of disease.

MONSTER MAGAZINES.

WHERE UNCLE SAM KEEPS HIS POWDER DRY.

Thousands of Tons of Ammunition Stored Away in Solitude in the New Jersey Woods---The Largest in the Country and the Government Has its Heaviest Reserve Supply There.

Scattered about here and there in a long, narrow valley which is perched high up in the mountain region near Piccatiny, N. J., seven great giants are sleeping. If they were roused to fury and all the pent-up villainy within them let loose—and the tinest spark would do it—a goodly portion of Jersey would be torn out by the roots, and scattered in dust and chaotic fragments to the four winds of heaven. The very mountains that girdle the valley all about would fairly reel in their rockribbed foundations, and even New York, 50 miles away, would quiver under the terrific jar.

For the bowels of these seven sleepers are filled with thousands upon thousands of gundpowder and gun cotton, which for years back the United States Government has been quietly and unobstrusively storing away there in the event of there suddenly arising some history-making crisis in the nation's life. Just how many thousand tons of concentrated havoc are at this moment stored away in this Piccatiny Government powder depot there is no means of knowing. The officers in charge are never very communicative on the subject, and just now they are more than ever silent. All that can be said is that this magazine is the largest in the country, and that the Government has always kept there its heaviest reserves of ammunition. There are, in all, seven great powder warehouses—five for the army and two for the navy. Each storehouse is a building having a floor area of 200 feet in length by 60 in breadth. The height of the room thus formed is 40 feet. Now, powder as it comes from the factory is delivered in boxes that are a shade larger than the ordinary soap box so familiar in the country store, and each box contains 150 pounds of the explosive. It will be understood very readily that a room 200 feet long by 60 feet wide and 40 feet high will hold a great number of the ordinary soap boxes of commerce, and when it is said that each one of these magazine rooms is piled high up with layer after layer of these 150-pound soap box size powder boxes, it will be seen that the statement that there are hundreds of thousands of tons of powder in storage is well within conservative bounds. And this, too, is exclusive of the tons of gun cotton which are stored away in this remote mountain recess.

There are 1,800 acres in the tract of land the Government owns there, and the bulk of this area is in a long, narrow valley, about three and a quarter miles from end to end, and varying from a quarter of a mile to a mile in width. It is a beautiful spot, distinctly suggestive of West Point, with its placid stretch of level ground surrounded on all sides by great rugged mountains which crowd up to its edges and peer down over each other's shoulders at it from all directions. There is no Hudson, to be sure, but a noisy, fussy little mountain stream winds through it and is spanned at various places by trim white iron bridges. A Government road leads from the main highway, about a mile away, to the handsome iron and stone gateway at the entrance. But for the fact that the gate posts are made in the form of upright canon, and that the iron of the gates themselves is wrought into martial designs, the first impression would be that some millionaire recluse had made himself a private park away off in the wilderness.

Watchful guards are everywhere about as you enter the grounds. There are no restrictions as to visitors entering, even in these critical times; but you are always conscious that watchful eyes are upon you.

Scattered here and there at wide intervals apart, and apparently in no regular order; are the seven silent sleepers for whose benefit all this wide expanse and profound solitude have been secured. Very quiet and harmless they look—dull, lead-colored brick buildings, with red tiled roofs and red iron shutters and doors—doors and shutters partially thrown open in fair, dry weather, that the air may get through the buildings where the incased explosives are stored. Water, as well as fire, has to be guarded against in the storage of powder, and dampness is water. One reason the high mountain region was selected was together away from the moist air of a lower level.

The navy powder is stored away and apart from that of the army, and the buildings are all painted in dirty muddy yellow, which, for some reason, is traditional with the navy. They are in a set off tract of 340 acres, and on a mountain side above the valley proper. A branch of the Morris County Railway runs up to the reservation. Cars are backed up to the magazines at various points. Two hours after ammunition is put aboard them it may be in New York, if there is need of so great a rush. They are filling shells now in the navy magazine, and carload after carload of them have been sent away since the war scare began.

It is Major Buffington, the inventor of the disappearing gun carriage, which has worked such a revolution in coast defenses, who is now in charge of the Piccatiny powder magazine. He has been at the post about a year.

Comparatively few people know there is such an establishment as this removable ammunition depository in existence. Lying right at the very gates of New York, not one New Yorker in thousands knows of its existence. As for the country people who live in the vicinity, the fact of the powder magazines' existence has so long been an old story with them that they had practically lost all interest in it until the recent war excitement came on. But now, the humblest mountaineer to be found within a radius of ten miles visibly swells with patriotic pride at the mere mention of the great Government depot. They obviously feel that the great temple of Janus is right at their doors, and that they have a sort of personal responsibility for the safe keeping of the keys.—Washington Star.

TEST FOR YELLOW FEVER.

A Discovery That May Be of Great Use to Our Soldiers.

Local medical circles are excited over the discovery of a successful manner of ascertaining whether or not a patient has yellow fever. The discovery was made in New Orleans by local physicians, and a sufficient number of successful experiments have been made to invest the tests in the minds of physicians with an importance second only to the discovery of a yellow fever preventative.

The whole matter came out at the last meeting of the Orleans Parish Medical Society, which was probably the most important and largely attended of any in the history of that organization. Several valuable papers were read and discussed, chief among which was the paper of Drs. P. E. Archinard, the eminent bacteriologist; R. S. Woodson of the United States Army, and John J. Archinard, demonstrator of bacteriology of Tulane University.

These gentlemen have for the last three or four months been engaged at work in the laboratory of the Louisiana Board of Health upon the pathology of yellow fever. The most important part of their work has been the application of the agglutinative test of the germ of yellow fever.

This same test has been applied for the diagnosis of typhoid fever in every large municipal laboratory in this country and Europe for the last two years. It has proved itself of great value to the diagnosis of doubtful cases of fever, and is a test that has merited the confidence of the medical profession.

The 'aggiutinative reaction," as the phenomenon is called, was discovered by a distinguished French scientist. In plain words it consists of the application of the blood of a suspected case to the germ of the typhoid fever. If the blood proves to be from a genuine case it will kill all the germs and cause them to crowd together in clumps.

Dr. Dabney said that the test experiment was by the method of Dr. Y. Johnson of Montreal, and was conducted in this way: A drop of blood is taken from the lobe of the ear of the patient, and dissolved in 20 times its volume of sterilized water. The doctor then takes his culture tube bouilion of fever germs and puts the dissolved blood in it. In the culture tube are colonies of yellow fever germs which have been active and increasing for 24 hours. In from 5 to 30 minutes after the drop of suspected blood dissolved in 20 times its volume is put into the culture tube the germs in the blood become agglutinate.., motionless, and motility ceases entirely, which shows that the blood is that of a yellow fever patient. If, however, when dissolved blood is placed in the culture tube of yellow fever germs they are not affected by the mixture and agglutination does not take place, then it is not yellow fever.

If both typhoid and yellow fever reactions occur, then a clinical history of the case will be necessary to determine whether it is yellow or typhoid fever, unless further experiments reveal it. In the case of plasmodium malaria there is no difficulty in determining, as the malaria microbe is well known having been described and photographed hundreds of times.—New Orleans Times-Democrat.

Raising Hares for the Market.

What appears to be a very important industry for Kansas City, Kan., according to the Star, and one in which many people will soon be engaged, is the raising of the Belgian hare, a species of the hare family, larger than the Kansas jack rabbit, whose meat is even finer than that of the chicken or turkey. George Lamphier, an employe of the Memphis Railway Company, and W. W. Simons, a pressman, are the originators of the industry in Kansas City. They have built a rabbit barn on a lot adjoining Mr. Lamphier's home at Kansas City, Kan., and from thirteen fine pedigreed hares, which they purchased in the East from imported breeding stock last fall, they now have more than 100 hares to start with. Several other Kansas City people are now purchasing breeding stock and it is predicted that in a year or two more rabbits will be raised in and about Kansas City than are running wild in some of the big prairie counties in Kansas.

But there is a good demand for the meat of the Belgian hare, which sells as high as twenty-five cents a pound in the Eastern cities, and some of the packers at Kansas City say if the industry is well developed they can dispose of all the meat that can be produced at fancy prices.

The hares are killed when four months old, when they will weigh from four to five pounds, although they frequently grow much larger, some even weighing ten or twelve pounds. The fur of the Belgian hare is valuable and each pelt will bring twenty-five cents.

The Ballet in Russia.

In St. Petersburg, they ta... the art seriously. There ballets ha... a continuance of three hours, and t... theater then is the rendezvous of t... smartest, the most artistic and t... very aristocratic sets. It has the f... indorsement of royalty. The ballet too, takes the place of pantomine fo... children, and frequently a hall o... amusement is thronged with the littl... people all arrayed in their "best clothes."

The special event of the winter season has been the production of Th... Mikado's Daughter, a ballet by Vl... dimir Langammer, the general man... ager of the Imperial Theatre Marie, on... of the three royal playhouses of th... Russian capital. It has been drawing crowded houses and distinguished audiences, and there has not been such a terpsichorean success since Tschaikowsky's The Beauty of the Sleeping Woods.

The ballet is entrancingly danced all Russian ballets are, by the premier danseuse, Mlle. Kehessinskaia, a native, educated in the imperial school of which she possesses all the qualities—immense ease and facile grace. The Russians call it the French school of dancing to distinguish it from the Italian method. Mlle. Kehessinskaia though not precisely beautiful, is something more interesting in her elegant, attractive fragility and lends much finish to M. Langammer's clever and exquisitely conceived idea. She is as light as thistle down before the breeze, and soap bubbles do not sustain themselves in space with more airy ease than does this charming young woman.

The Mikado's Daughter is just what a ballet should be—coherent, intelligible idealism, based on strictly accurate realism. The music, by Baron Wrafigel, is original, well adapted to the subject and full of tuneful, restful charm and entrancing melodies.

To write the excellet libretto the author has evidently studied all the best authorities on Japan, and the result is a highly entertaining object lesson on the habits, customs and idosyncrasies of the Mikado's subjects.

A premiere danseuse is not indispensable to this ballet, which is called "a fantastic," though it is much more a ballet of manners and character, and states that the promise of a school of stage representation at the present hour. A leading dramatic authority states that the promise of a school pantomime in Paris, following clo... the disappearance of the school ballet in Milan, is evidence of the w... things are drifting more or less co... sciously.

A Fugitive King's Fete.

"About four miles from Philadelph... there was a magnificent mansion bu... after the Italian manner in the pr... vious century by Governor John Pen... and known as Landsdowne House ... honor of the Marquis of Lansdown... Here Joseph Boneparte," records Wi... liam Perrine, writing in the Ladie... Home Journal, of "When the King ... Spain Lived on the Banks of t... Schuylkill," "established himself ... rural ease until he had built his p... ace at Bordentown, New Jersey. T... ward the end of the summer of 18... Joseph had a little dinner party ... Lansdowne. Among the guests w... Dr. Benjamin Rush's daughter, Juli... who was pleased with what she though... his fluent conversation, is urbane man... ner and his good looks, and who, pe... haps, was somewhat inclined to sym... pathize with his complaint that N... poleon had not been at all disposed ... let him have very much of his ow... way as either soldier or King.

"On one occasion only he gave ... magnificent fete on the lawn of h... princely estate, and all the beaus and belles of Philadelphia who had been invited dressed in their most picturesque summer gowns and made haste to attend. It was a brilliant afternoon fete, and Bonaparte was the centes of attracion as he stood on his lawn and welcomed his guests. But it is doubtful whether there were at any time more than half a dozen persons in Philadelphia, or for that matter, in the whole country, to whom he bore anything like close confidential relations. He liked little children, and they were sometimes in the habit of speaking of him as "the good Mr. Bonaparte.'"

Brother of the President.

"There is something that Washingtonians have seldom seenff," said an old-timer the other evening as Abner McKinley turned the corner of 15th and F. streets.

"I refer to a brother of a President. Abner McKinley is one of the few men who have ever been brother of a President. That is so far as Washingtonians know any thing about it. Garfield had a brother, but I don't think he ever came to Washington while his brother was in the White House. Grant didn't have a brother, and I believe that Hayes and Arthur were brotherless. That is, we never heard of either having a brother visit him while inoffice.

"No one I have talked with can remember that Lincoln had a brother visit him in the White House, and the same is true with Buchanan. Remember, I don't say that the Presidents I have mentioned were brotherless. I merely comment upon the fact that old-time Washingtonians fail to remember that those Presidents had brothers who visited them here while in office and became familiar figures on the streets, as Abner McKinley has done."

The British Museum in London had 381,006 visitors last year; 191,363 used the reading-room of the library.

A fine ostrich is calculated to yield $2,000 worth of feathers.