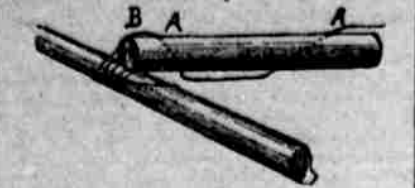


AND GARDEN.

order to keep the meat beneath the surface of the milk, it is loaded with clean stones. Meat is preserved in this way for over a week, without the least change in its flavor. When it is needed for use, it is simply washed and dried. The milk is found to be sweet.

Device for Mending Shafes, Etc. The very simple, but effective and convenient tool represented in the cut is, says Southern Cultivator, valuable for mending broken shafts or handles. It is especially designed for wrapping wire tightly in joining the broken pieces. The tool is a hickory stick or handle twelve inches long.



DEVICE FOR MENDING SHAFES, ETC. or fourteen inches long. At A A are slanting holes a little larger than the wire. There is a notch for guiding the wire at B. To keep the notch from wearing too deep, drive a nail just under it. The figure shows how the tool looks and how it is used.

Things Told by Others. Professor Goff says: Whole potatoes are the best to plant, as they give more grain in the crop than the extra amount of seed required. The strongest eyes are on the seed end. Never use sprouted seed. No particular difference where you put the fertilizer. Potash is the best fertilizer, and the best soil a gravel loam with clover soil.

Oats are one of the best egg producing foods known, says Southern Cultivator. Oats were more extensively used where it was not for the rough hull. Now that a hullless oat can be raised the problem of cheap egg producing food has been solved. It should constitute three fourths of the diet of the large breeds, whose inactivity causes them to take on more fat than is desirable.

A complete change of the soil in flower pots is sometimes necessary, and will enable a plant to secure more food and grow better.

Feather eating hens are best broken of this habit by plenty of exercise and a variety of food, including raw meat or other animal food.

Salt for Cows. If cows were forced to eat salt by its being put into their food it might do them harm, but it is extremely doubtful if cows will eat too much salt if they are allowed free access to it and free choice to take it or not.

"Working" Butter. The Dairy World says: The term "work" in the manufacture of butter ought to be considered obsolete. It is now tolerable only in the sense of pressing the butter into a solid mass.

A Wheelbarrow for the Farm. The ordinary railroad wheelbarrow much used by farmers because it is cheap, is too small for most farm work. Prairie Farmer suggests that it often pays a man to make some of his own tools and includes among these the large wheelbarrow shown in the cut.

Applying Phosphates. W. H. Bowker answers the query whether to apply phosphates underneath or on top of the seed corn as follows: "If the corn is planted on phosphate alone, three-fourths of the fertilizer should be sown broadcast and half sown on the soil, and the balance sown above the furrows. If it is a fertilizer possessing any strength at all it should not be dropped in the hill, either above or below the seed, as it is likely to burn the young tender roots as they grow out to gather nourishment. The best way is to strewn it along the furrow when used in connection with every manure. Corn roots reach out in stable manner, and before the corn plant is half an inch high the roots are nearly all of roots. There is a great surface feeder, and for this reason the fertilizer should not be dropped in deep, but applied near the surface."

Early Harvest Blackberry. Our cut gives an idea of the oval symmetrical form of the Early Harvest blackberry. As the name suggests, this is one of the earliest blackberries in cultivation. It is a compact dwarf grower and produces fruit of medium size and fine quality.

Best Bean Crop. Beans grow best on a light, warm or sandy soil. For field culture the white bean is a standard. New York and western variety, large, oval in form and excellent in quality, and brings the highest price in the market. It develops a large amount of foliage and is inclined to throw out a good many running vines. The white navy, medium, or pea bean, is a better white oval in form and well adapted to the soil; productive under cultivation and a standard commercial variety. Beans are planted in rows three feet apart, either in hills or rows, and should never be worked when wet or when dew. They should be harvested before frost.

Preservation of Meat. The Journal of Agriculture is authorized to state that it is customary in the villages, to preserve meat in summer by placing it in large earthen jars filled with curdled milk, or even detanned milk, which soon becomes acid under the acid in the jars.

Horae Notes. Professor Wallace does not pretend to say whether it is the case that the darker colored horses are harder than those of a lighter shade, or the preference for dark varieties is merely a matter of taste or fashion. But one thing he does know, and that is in looking through a modern show yard the fact is most apparent that white feet and legs are greatly on the increase among the best Clydesdales within recent years. It is well known that white hoofs are not so hard and durable as black hoofs. In farm work the difference would not be perceptible, but unquestionably for constant road work on stone pavements the difference must be marked indeed.

Golden Prolific Gooseberry. The Golden Prolific gooseberry, a new variety, is receiving a good deal of meritorious comment. Its most successful market gardeners crop their soil without intermission throughout the whole season. Spinach, radishes or lettuce, beans, etc., or tomato plants and cucumbers follow each other in quick succession in their cold frames, and a similar rotation is practiced in the open ground.

King of Potatoes. Eckford's new sweet peas are probably the finest strains of this interesting flower.

Transplanting. Top rooted trees and plants do not succeed as a rule, when transplanted. All trees having long, deeply seated roots are impatient of transplantation. The fibrous rooted trees are most successfully transplanted.

ORCHARD AND GARDEN.

SUBJECTS PERTAINING TO HORTICULTURE CONSIDERED.

Methods of Labeling Trees and Plants. Labels That Insure Stability and Which Are Least Cumbersome - A Permanent Label Which Time Cannot Obliterate.

To keep plants well labeled in a large garden is a difficult task, and while no one system of labeling answers all needs, the chief requirements are cheapness, durability and inconspicuousness. Zinc is the most popular of all metals for this purpose and is also among the best, being reasonably impishable, cheap and easily pulled. Copper is also one of the most staple metals.

A florist who has had large experience in sending cut flowers by post and mail thinks that the main secret to success is to pack them firmly and yet have some elasticity in the packing. His mode of procedure we give in his own words:

First, if the subject is a bunch of roses, with a moderate suspicion of dampness in it; then on the top of this piece of waxed paper, on which the flowers are carefully placed and packed. The box being quite full, I place another piece of waxed paper, and over this (here is my secret) a piece of the corrugated brown paper so much in use now for sending bottles. It is very elastic and very cheap, keeps everything snug, with the best possible protection to the flowers, and is best to use, and I have the authority of one of our first nurserymen for saying it is the best packing he ever saw.

In the case of such flowers as gladioli, narcissi and such like I find it is better to put neither moss, nor wool, nor any other packing, but I send them in shallow boxes, and lay them in layers at the bottom; take a strip of strong paper or ribbon, draw it tightly over all this and tack it to the bottom of the box, so that it is immovable. It may be said all this is troublesome and tedious, but if flowers are worth sending at all they are worth sending well.

Black Knot in Plum Culture. Black knot has become a formidable obstacle to successful plum culture. The cause of these warts or knots remains a mystery. In many cases trees affected are destroyed before they have even yielded one good crop. If left to themselves they become nearly covered with this ugly and destructive fungus growth, and not only is the plum liable to injury, but some other trees are affected by it.

The best preventive appears to be keeping the trees in a thrifty and healthy condition. To do this the land must be made and kept rich. Even under the most favorable circumstances the knots will, after a time, appear. The trees should be frequently examined during the growing season, and as soon as the fungus growth makes its appearance it should be cut off and burned, says an expert. H. H. H. of the Massachusetts Horticultural Society, Mr. Hyde adds, if the knot appears on a small limb or twig, sacrifice the limb, but if on a large branch cut off the wart, and cut deep enough to remove the whole of it. Heroic treatment is required if one would save his trees. Bad wounds must sometimes be made, but better so than to allow the warts to remain.

Mildew and Lice on Roses. An Indiana correspondent writes as follows in Rural New Yorker: Here is my way of killing mildew and aphids, and my wife and I think we know more about roses, as we have over 200 hardy ones. We keep mildew down and kill it with soap-suds. I use the soapy water after the girl has washed the clothes, and at other times one tablespoon of soft soap to four gallons of water. Mildew is not so bad as me, I never have any on grapes or gooseberries. I have used it two years on roses, and so far have had a failure except upon two—Her Majesty and Puritan. I think they are the only really worthless roses that I have ever seen. I have had them both since their introduction, and therefore know that they are failures.

Of the emulsion I use to kill lice, one needs only a small quantity. It is more costly, but it is not so injurious to the plant as the other. I imagine it hurts the foliage less. I know that it will kill the pest on roses, cabbages, plums and cattle: Take eight eggs (whites and yolks) beaten thoroughly, then add a small pint of kerosene. Stir with a stick for a minute (or less) or until the stuff is well mixed; then add four gallons of water. Pump with a force pump for a moment and it is ready to use.

How to Prepare Them. The attempts at artificial reproduction or cultivation of the truffle have not been successful, as mycelium or spawn, from which other fungi (such as mushrooms) are readily produced, has not yet been obtained. Success has occasionally attended the sprinkling of suitable ground with water in which the fresh pest of truffles has been steeped.

The odor and flavor of truffles are most distinctive, and the delicacy of this flavor is highly esteemed by cooks, these fungi being generally employed for flavoring meats. The fresher truffles are used the better, as they lose their perfume by exposure to the air. Thus, English truffles which reach the market fresh gathered are preferable to those obtained from abroad; and those, again, which are deeper in the ground are superior to those found near the surface, possibly owing to the same reason—viz.: that they have been better protected from access of air.

To cook truffles, they should first be well washed—if necessary scrubbed with a brush—in warm water, rinsed and then boiled (according to size) from two to three hours. They may be served, hot, cold in a napkin, as if they were chestnuts. They are eaten at the second course, dry, with cold butter. The game is eaten with them, and the crisp peel is not discarded. Some people boil truffles in champagne, under the impression that they acquire the flavor of the wine. This is a most extravagant and useless custom, as, in the first place, the toughness of the truffle is quite impervious, and, secondly, the wine, directly it is heated to boiling point, loses all its flavor.

If it is desired to put truffles into a salad, boil them separately, then peel and cut them up when the dish is ready, then over all pour the gravy or sauce. They should also be cooked separately if intended for insertion into a bear's head or for combination with the stuffing for a turkey. In the latter case they should be peeled and introduced with the stuffing.—London Green.

Don't Mention the Briers. It is not only a wise and happy thing to make the best of life, and always look on the bright side, for one's own sake, but it is a blessing to others. Fancy a man forever launching into a tirade about his coat! A little sermon on this subject was unconsciously preached by a child one day last fall:

A man met a little fellow on the road carrying a basket of blackberries, and said to him, "Sammy, where did you get such nice berries?"

"Over there, sir, in the briers," said Sammy, "and my mother told me to get you some home with a basketful of such nice, ripe fruit."

"Won't your mother be glad to see you come home with a basketful of such nice, ripe fruit?" said Sammy, "she always seems mighty glad when I hold up the berries, and I don't tell her anything about the briers in my feet."

The man rode on, reflecting that henceforth he would hold up the berries and say nothing about the briers.—Atlanta Constitution.

FRUITS AND FLOWERS FOR SHIPMENT

The Best Packing Materials for Fruits and Cut Flowers of Living Plants.

English gardeners and florists have always been the protectors against the use of cotton as a packing for fresh flowers and fruits. Many of our horticulturists have found from experience that a packing material for cut flowers or living plants, cuttings, sections, etc., cotton is the very worst if employed in immediate contact with vegetable tissues.

Flowers swathed in dry cotton wool arrive limp and more or less blackened, while the leaves have lost their beauty and freshness destroyed by this substance.

If fruits are wrapped up each separately in tissue paper, the cotton may then be used with advantage as a soft padding, but if it comes into immediate contact with either flowers or fruit, they are always more or less damaged by it. The rule to observe in using cotton wool is to wrap everything in paper before using it.

It is in the packing of fruits in this rule to be observed, and the flowers and living plants and cuttings of all kinds, fresh, clean wood moss is infinitely better in all ways.

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Cabbage Plant Lice. In a recent bulletin of the New Jersey Station, Entomologist Hulot writes: We have found no remedies which we regard as thoroughly effective. The insects generally live on the under side of the leaves, and the secretion covering their bodies causes liquids to pass over them without wetting. Pyrethrum powder, dusted with a hand bellows, has been found efficacious, as it reaches a far greater number than the sprinkled insecticides. Hot water, pyrethrum water and the kerosene emulsion have all done fairly well. We think if any of these were used as the plants are in bloom, it would do some good. The insects should be frequently examined during the growing season, and as soon as the fungus growth makes its appearance it should be cut off and burned, says an expert. H. H. H. of the Massachusetts Horticultural Society, Mr. Hyde adds, if the knot appears on a small limb or twig, sacrifice the limb, but if on a large branch cut off the wart, and cut deep enough to remove the whole of it. Heroic treatment is required if one would save his trees. Bad wounds must sometimes be made, but better so than to allow the warts to remain.

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WHAT ARE TRUFFLES?

WHAT IS LIFE?

One day, when the feathered songsters in the woods were tired of singing, there was a long pause. All was quiet, and nature itself seemed lost in meditation.

Suddenly the philosophical bullfinch piped, "What is life?" to which a little songster among the leaves replied, "Life is a song."

"No, a battle in the dark," said the ground mole, who just poked his head out of the ground in the vicinity of the tree among whose branches the little bird was hopping around.

"To my mind it is an unfolding," declared the roscod, which was just ready to unfold its beautiful leaves, to the great delight of a magnificent butterfly, which did not hesitate to kiss the pretty flower, with these words: "Life is full of idle joy and pleasure."

"Say, rather, a short summer day," hummed a jealous one day fly buzzing past.

"I mean that life changes ever with mood and pleasure," mentioned the bee, and it disappeared in the leaves of the roscod to gather honey.

"I do not see that it is anything else than idle worry," complained the little ant, dragging a blade of straw, which in comparison to itself was unaturally long.

"Yes, you are right," a little rabbit nodded from his hazel haunts, "life, as sure as I live, is a hard nut to crack."

At this moment a soft rain murmured. "Life consists of tears, all tears," said the thunder cloud floating toward the ocean. The ocean waves broke against the shore and sighed, "Life is a steady battle for freedom."

"No, you are mistaken, it is freedom," jubilantly said the eagle, sailing through the air with his powerful wings.

"Ah, it is poor earth," moaned the weed, working its way out of moor and stone.

The high cedars bowed to each other to the earth saying: "Life is striving ever upwards." And a ripple sounded through the tops of the trees until the pasture cried sorrowfully: "Life is rather given up to a higher power."

Night had broken in and the solemn dome proclaimed its verdict: "Let us rest, my friends. As there was no satisfaction, my friend given we will resume our debate tomorrow."

"For all I care you may do that," breathed the night. "But life is only a dream."

The still night ruled over the city and country and soon morning would draw near. The student, who was sitting in his out-of-the-way garret, lost in meditation, drew out his little lamp and murmured: "Life is only a school."

Footsteps were heard on the deserted streets. A tired citizen was going home to rest, after spending the night in going from pleasure to pleasure, in spite of which he complained: "Life is an unsatisfied longing and steady disappointment."

"It is a riddle," stammered the new born morning wind.

Suddenly a glimmering light rose upon the horizon. His eyes were fixed on the magic light above the top of the woods. The red morning light greeted the earth and like a mighty chord it sounded through the universe: "Life is only a beginning.—From the German."

WHAT IS LIFE?

The Vital Question Discussed from Various Standpoints.

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LACK OF LIFE.

AMENDMENTS.

When the pulse beats feebly, when the energy in the system is weak and sleep comes more readily than in a condition of health, it is a sign that the system is weak. The remedy is to take a course of Dr. J. M. Carrall's Tonic. It is a pure and powerful tonic, and is the best tonic and purer stimulant with which we are acquainted.

There are no higher authorities than these and they speak volumes. Beware of all bottles which claim to be similar to our, except Duffy's. It has stood the test of time and is absolutely pure.

AMENDMENT TO THE CONSTITUTION. A proposed amendment to the Constitution of the Commonwealth of Pennsylvania, for their approval by referendum, at a special election to be held June 15, 1890. Published by order of the Secretary of the Commonwealth, in pursuance of Article XVIII of the Constitution.

AMENDMENT. There shall be an additional Article to add to the Constitution to be designated as Article XIX as follows:

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