

FARM AND GARDEN.

**VERMIN.**—These are the worst pests of the season, and need immediate attention before they do mischief by their rapid increase in numbers. The poultry vermin are encouraged by filth; they are also brought in and spread by rats and mice, and where these creatures abound it is impossible to keep the buildings clear of fleas and lice. The poultry house is the first point of attack. If the fowls are kept in or adjacent to the barn and stables, they should be removed, because they become a source of infection to other animals. Horses have been known to die from the effects of these intolerable but minute pests known as chicken fleas—small red mites which cover a person who carelessly handles the fowls in the evening, and who falls soon after that he is attacked by a fiery hot irritation produced by these pests over his whole body. For these reasons fowls should be kept where they can be kept clean and the house free from filth. Dry air slackened lines should be dusted over the whole house and kerosene oil drenched over the perches and nest boxes, especially in the joints and cracks. If these precautions are used, and the breeding place of the vermin destroyed the fowls will soon free themselves and keep clean. Calves can be easily freed from their pests. Perhaps some severe measures must be taken to destroy the vermin in their harbors, but once this is done it is easy to keep them at a distance. The skin should be dressed with a mixture of four ounces of lard, one ounce of sulphur, and one teaspoonful of creosote, well rubbed together. This must be done daily or it will not be effective. Cows should be treated in the same manner. And once the pests are dislodged the animals should be well brushed once a day. This cleansing of the skin is a great help. It removes the dry, scurvy matter among which the vermin harbor and perhaps feed upon. When any lice are left it will be a good plan to pour a small quantity of kerosene oil upon the brush and work it into the animal's coat. This will very soon clear the animals of all the pests. It is an excellent method for horses should they become infested. The ticks upon sheep and lambs require harsher methods. These tough leathery insects seem to be proof against all milder remedies than a strong dose of tobacco and sulphur. A pound of strong tobacco is steeped 12 hours in a gallon of boiling water; four ounces of flowers of sulphur is added and the liquor stirred several times. It is then strained and cooled to 12°, when either the lambs are dipped in it, or it is poured along the back and distributed along the sides, shoulders, and flanks in such a way that the wool holds it. This kills the ticks, but it sometimes sickens the lambs. Some farmers have found a mixture of buttermilk beaten up to an emulsion with a small quantity of linseed oil and kerosene oil, sufficient to give the whole a strong odor and poured over the body as above described, to be quite effective in dislodging the ticks. It must be repeated two weeks to kill off the newly hatched pupa.

The subject of potato culture was recently discussed by a number of prominent Massachusetts farmers. Mr. Hawden said: You may select the Early Rose, and take the eyes from the seed end, and also those from the opposite end, and use them for seed, and in the course of years you will find that you have two kinds of Early Rose, one of which will be two weeks earlier than the other. Ben J. P. Ware agreed that the eyes from the seed end will produce potatoes earliest. Mr. Hussey: I have tried this experiment, and am satisfied that eyes from the seed end will be earliest, but just as much the earliest the first year as the second. Mr. King: I use the seed end, but discard the butt. If you should plant the two ends side by side, I would guarantee, from experiment, that you would get them twelve days earlier from the seed end than from the other. James J. Gregory: In regard to this point I am pretty well satisfied that it is worth trying by all our farmers. My neighbor is a careful man, and makes everything go as far as anyman can, and he is settled on the point. He plants from the

seed end. Yet there is a difference of opinion on that point.

**FEEDING HORSES.**—The horse is more dainty about his food than any other farm animal excepting a sheep. No uneaten refuse should be left in the feeding boxes to sour under the animal's nose. In warm weather the danger of this is greater, especially when meal with wet cut hay is given. This is the best possible feed for a working horse, but if left to many hired men it will be unsatisfactory from over feeding. Some people seem to think that all there is in feeding a horse is to stuff his manger full with hay all the time and give him large amounts of grain or meal. Under such management a horse will grow poor, as his appetite will fail, and with no appetite he cannot do efficient work.

A SUCCESSFUL turkey-raiser gives us the following most excellent plan for raising turkeys: In the first place give two grains of black pepper when taken off the nest, then feed them on custard made of eggs and milk (no sugar) until about two weeks old. After this give them egg corn-bread soaked in milk, alternated with scalded clabber, pouring off the whey. They will soon learn to pick up grains of wheat. I put ashes in the pen for them to dust in, and it is amusing to see them the ashes all over their bodies while they are waiting for the dew to go off the grass so they can start on a foraging expedition. I also furnished them lime to pick, and plenty of fresh water and milk to drink.

HOUSEHOLD.

**THE PEST OF ANTS.**—Dry sulphur sprinkle around and in all crevices of closets and floors, and the ants will disappear in a short time. Keep the sulphur well sprinkled. Another good exterminator is quin bezel. A lady says: Going to the closet, for some cup custards, I found the place was swarming with red ants. Having a bottle of quin hazel (which by the way is an excellent disinfectant), I gave them a dose. One would think an earthquake had stuck them by the commotion it caused. On examination I found the road they traveled. It was fun to watch the two columns, one retreating and the other advancing until they smelt the quin hazel, when they, too, would join the retreating host. In a short time the place thereof knew them no more. Corrosive sublimate (dangerous and deadly poison) is highly recommended. A housekeeper who has tried it gives her experience thus: Find the holes where the ants come out of the floor and walls if possible and put a very little in or near them. I have tried this with unvarying success on the devastating white ants of the tropics. I have never known an insect to live more than a half a minute after coming in contact with the poison. But that was long enough for him, to attack and apparently bite a dozen others, who in their turn attacked others, and spread the contagion. Thus with a few grains I have killed thousands, and never found more than a single application necessary.

**PREPARED TOMATO SAUCE.**—Bake some quite ripe tomatoes till tender, then rub them through a coarse sieve. For every pound tomato pulp allow one pint of vinegar (more if liked), 1/2 oz. garlic, 1/2 oz. salt, 1/2 oz. black pepper, 1 oz. grated onion and a little cayenne. Boil this till the ingredients are tender, add the juice of three lemons, rub it all again through the sieve and boil again till the thickness of cream; let it stand till cold, then cork it down as closely as possible. It takes seven to eight hours' steady boiling over a gentle fire, or it will not keep. Excellent with cold meat, especially pork. This sauce, if properly corked and resined, will keep for years.

**PIGEON IN PASTRY SHELLS.**—Make the shells as for tart. Beat the pigeon with melted butter and roast on a spit or stew for a half-hour. Then make a sauce of the gravy, thickened with little flour, some shred of onions and chopped parsley, open the pasty shells, lay the pigeon in a cover of gravy, close the shells, let them be warmed through, and when cold set a medallion on the top of each of jam, jelly or marmalade as preferred, bitter orange is the best.

**BROILED WHITEFISH.**—The white fish is one of the best of summer fish,

but does not stand long transportation very well when fresh. See that the fish is firm and free from flabbiness. Cut the fish in two lengthwise, remove the backbone, divide each piece into two; brush over it a little sweet butter or olive oil, and broil over a moderate fire for ten minutes. Place it in a hot dish, squeeze the juice of a lemon over it, add salt and pepper and a tablespoonful of melted butter. Garnish with tufts of parsley and thin slices of lemon, and serve.

**VEGETABLE SOUP.**—Take four onions, three small turnips, four carrots, half a head of cabbage, one pint of tomatoes, one of butter beans, and a bunch of sweet herbs. Boil until thoroughly done, add a quart of sweet milk, with two ounces of melted butter. Pepper and salt to taste. Strain and return to the pot, rub one tablespoonful of flour to a smooth paste with three spoonful of thick cream and stir in with a tablespoonful of sugar. Serve with fried bread chips.

**RAISED DOUGHNUTS.**—In the morning take one pint of warm milk, one cup of sugar, one-half cup of yeast, a little salt, and set a sponge-making it rather thick. At night add one cup of sugar; one-half cup of lard and two eggs; knead up and let stand until morning. Then roll out thin, cut round and let stand on the moulding board till light. Fry in hot lard.

**BERRY OR GRAPE JELLY.**—Squeeze out the juice, but not too closely, and measure it. Put it in a large, new tin pan on top of the stove and boil it fast for 15 minutes. When you put the juice on to cook, measure as many pints of sugar and put on the stove to heat. Stir well. After 15 minutes, put the sugar in the juice. As soon as all is dissolved and boiling again pour into glasses.

**GELATINE Paste for Ornamenting Frosting.** Make clear jelly in the usual manner, then reduce it by slowly boiling to little more than half; color if desired; strain, flavor and turn out on platters to cool. Stamp out leaves, flower shapes, or anything fancy dictates, then place them on molded ices or cakes, and they are very pretty; if uncolored they can be brushed over with frosting, if desired and will show the shapes and not the jelly.

**LEMON MARMALADE.**—Take lemons, peel and extract the seed. Boil the lemons until soft, add the juice and pulp with a pound of sugar to a pound of lemon. Boil to thicken.

**FOR EGG LEMONADE.**—Rub several lumps of loaf sugar on the rind of a lemon, crush them to powder, and add the squeezed juice to the sugar in a glass. Beat up an egg to a foam over the lemon, put some pounded ice on top, and serve.

**EAGLE CAKE.**—One cup of brown sugar, half a cup of butter, 1 cup of sour milk, 1 teaspoon of cinnamon, a quarter of a teaspoon of cloves, half a nutmeg, 1 teaspoon of soda, 1 cup of chopped raisins, 2 cups of flour. This is splendid.

**COOKIES.**—One cup of sour cream, one cup of sugar, butter half the size of an egg, one tablespoonful of soda, two of extract of lemon, flour to mix hard. Bake in a quick oven.

**LEG OF MUTTON WITH CAPER SAUCE.**—Wash with vinegar, peeling off as much of the tough outer skin as will come off easily; boil twelve minutes to the pound in a pot of hot salted water, take out, wipe all over with a clean cloth and rub with butter. For the sauce take out a large cupful of the liquor half an hour before the meat is done; set the vessel containing this in cold water to throw up the fat; skim carefully, strain into a saucepan, bring to a boil, stir in a great spoonful of butter rubbed in as much flour. When it has cooked three minutes add two tablespoonfuls of capers.

There are two sides to all memories, a bright side and the dark side; and the grin or frown from a memory depends on the side of it which we have in our minds as it is recalled by us.

Life and death may be mutually blessed, and death may make the blindest blessedness of life, if only we take the order of things that is here, and start with and salute the promise from afar.

News of the Nation.

**NYACK, N. Y., Sep. 8.**—A serious affray occurred last night just after midnight at St. Philip's African Methodist Episcopal Zion Church. The female members of the church tendered a reception to the waiters of the Prospect House, who lately assisted them at a bazar and cake walk in the rink.

The exclusiveness of the affair angered several of the uninvited who were further riled by the defeat of Cuban Giants here yesterday and the consequent loss of their bets. A number of these soreheads determined to interrupt the festivities. When refused admission they kicked up a disturbance, and in irregular line of battle, with right resting on North Mill street, awaited the arrival of the Prospect House waiters. Then several revolvers banged, and there was a flashing of razors under the arc light.

Prince Albert Hankinson, coachman for Colonel Richard Vose, fell severely and probably mortally wounded. Edward Brown was badly bruised.

Ellis, the man who is alleged to have shot Hankinson, has escaped. Hankinson was carried into the church and Surgeon Louis B. Couch was called to attend him. He probed unsuccessful for the ball. Dr. Couch said to-day that there are chances for Hankinson's recovery.

**HARRISBURG, Sept. 8.**—State Treasurer Livey, who entered upon the duties of his office Monday, to-day announced his intention of retaining the old force of clerks. Mr. H. C. Greenawalt, as was expected, has been appointed cashier. This is a deserved promotion. The series of advancements resulting from Mr. Greenawalt's promotion left a vacancy, which has been filled by the appointment of Mr. George M. Dougherty, of Greene county. Mr. Warren Keely declined promotion, preferring to remain at his old desk.

**WASHINGTON, Sept. 8.**—President Cleveland came into the White House from Oak View this afternoon, and received Bishop Ireland, and Rev. James A. Stevens, of the Roman Catholic Mission school. Indian affairs was the subject of the interview. Later in the day, by appointment, members of the Irish Catholic Beneficial Association to the number of 125, now in session in this city, called at the White House and were presented to the President.

**REDFIELD, Ind., Sept. 8.**—A fire here yesterday burned two dwellings entire, damaged others and destroyed several barns and a woolen mill. A high wind was blowing at one time, and it was feared the entire city would be destroyed. The fire is supposed to have been started by tramps with a view to burglary, as several were arrested while robbing houses during the progress of the fire. The loss is \$75,000 to \$100,000.

**MEADVILLE, Sept. 8.**—The Hotel Arlington, at Saegertown, erected last Spring by Ira C. Fuller, of Brookville, at a cost of \$25,000, was entirely destroyed by fire this morning at 3 o'clock. The fire broke out in the kitchen, and the guests, twenty-three in number, had bare time to escape, saving nothing. The house contained sixty-five rooms. Hoarding and Seifery were looted, and lost all their furniture, valued at \$7,000. They are fully insured.

**SAN FRANCISCO, September 12.**—Gov. Washington Bartlett died at 5 o'clock this afternoon. The Governor had been in a critical condition for a month, and his death had been expected any day during the past two weeks. His death resulted from chronic affection of the kidneys. He was elected Governor of the State on the Democratic ticket in November, 1885. He will be succeeded in office by Lieutenant Governor R. W. Waterman, who was elected at the same time on the Republican ticket.

**BOOK BINDING.**—We are now prepared to do all kinds of book binding at reasonable rates and will guarantee all work. Send in your books, papers, magazines, etc., and have them bound.

When the most insignificant man tells us we are in error, we should listen and examine ourselves to see if it is so. To believe it possible we may be in error is the first step toward getting out of it.

Judge no one by his relations, whatever criticism you may pass upon his companions. Relations, like features, are thrust upon us; companions, like clothes, are more or less our own selection.

The roses of pleasure seldom last long enough to adorn the brow of those who pluck them, and they are only roses which do not retain their sweetness after they have lost their beauty.

A multitude of eyes will narrowly inspect every part of an eminent man, consider him nicely in all views, and not be a little pleased when they have taken him in the worst and most disadvantageous lights.

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**EXECUTORS NOTICE.**—Letters testamentary upon the estate of Henry Dopp, late of Howard township, deceased, having been granted to the undersigned, all persons knowing themselves indebted to the said estate will please make payment thereof, and those having claims against the said estate will present them duly authenticated for settlement. GEORGE D. JOHNSTON, 30-64. Executor.

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