

FARM NOTES.

UNSALTED BUTTER.—How many persons are there who would turn up their noses at mention of unsalted butter? Isn't it to eat! exclaims the opinionated person who does not know what he is talking about. Well, it is a matter of taste. But travelers from Europe have the greatest difficulty in becoming accustomed to our strong, old, briny butter. They cannot eat it at first, any more than the American can endure the pretty, tiny pellets of fresh butter that meet him at every hotel in Europe. But again, so accommodating is human nature, that, once forced to accustom himself to the unsalted article in Europe, he, too, finds American butter briny and flavorless. The truth is that the most delicious butter is that which is left unsalted. For market, of course, it will not keep many days in the fresh state, but even thrice as much salt as is necessary is often put into it. The salt makes it acid, and destroys wholly the exquisite cream and grass flavor. For use in domestic homes, sets of tiny separate moulds, in the shape of a strawberry or something else pretty, should be had. Take the butter unsalted, work the milk out, mould it in rich colored little gems in these, and put it upon the table in that shape. It is as attractive to the eye as flower or fruit, and the taste of it upon warm biscuit or snowflake light bread—well, try it, that is all.

FERTILIZING WITH CLOVER.—As regards keeping up the fertility of the farm bought manures are too expensive, and it is hardly possible to make a sufficiency of home-made manures; we then must resort to sowing clover, rotating crops, and resting part of the farm. Sowing clover is our cheapest and surest way of fertilizing, for when growing on the land, we can graze it or mow it for forage and its effects as a fertilizer last for several years. Waldo F. Brown, of Ohio, one of the most intelligent and successful farmers of the West, says this of clover: With thirty-five years of careful observation of the effects of clover, I have each year valued it higher than I did the previous year; a crop of clover cannot be grown on my soil without benefiting it; no matter what use it is put to—whether pasture, cut for hay, allowed to mature a crop of seed; plowed under, or burned off, and each farmer who grows clover can determine for himself what is the best use he can put it to; the roots of clover are the most important factor in the fertilizing value of the soil, because their dried weight considerably exceeds that of the weight of the top; and also because they are richer in food elements than the tops.

WHOLE GRAIN FOR FOWLS.—Poultry do not need to have their food masticated. If they did nature would have provided them with teeth, and, as everybody knows, as scarce as hen's teeth has become a proverb. The work of mastication is done in their gizzards by the aid of stones and shells, it is better for the fowls' health to keep this mill supplied with hard food that needs grinding up. Your chicks are often injured by having too large a proportion of soft, water food. It does not give the gizzard sufficient exercise. Try feeding whole wheat a little white. The chicks will become hard, plump and lively.

RAFT timber that has been floated down rivers has been ascertained to be no longer liable to the attack of dry rot. So much so is this said to be the case that in Alsace it is customary to specify that only raft timber shall be employed. The water slowly dissolves out the albumen and salts and thus deprives the fungus of the nutriment needful for its development. A French investigator, we are told, has found by experiment that, whereas fresh sawdust when buried rots away in a few years, sawdust from wood which has been soaked some time in water, and has thereby been deprived of soluble matters, will remain in the ground under similar circumstances wholly unchanged and only slightly tinged on the exterior with earthy matters dissolved from the soil.

He is a wise farmer who provides plenty of pasture for his hogs in summer. The hog is as much entitled to grass in summer as is the cow, and will profit by it equally as well. Many farmers pay very little attention to

what food their hogs gets until fattening time, thinking that until then all that is necessary is to give them barely enough to keep them alive, and then they are impatient to stuff them with all the corn they can eat, all the time wondering why the hogs don't do better, grow faster, make sweeter pork; and why the owner is so unlucky as to have his hogs die of cholera.

Mr. WILCOX, says: I have been in the habit of feeding the stock with wheat for some years past. I consider it to be more nutritious than any other food I have ever used. My plans are as follows: Cut straw and hay to fine chaff—the greater proportion being straw thrown over a given quantity (four or five pounds) of meal, with as much pulp root as you feel disposed to put in, mixing it together. Give it twice a day. To sheep I always give it crushed or bruised—say a pint or a pint and a half each per day; it is the finest food for sheep I have ever used.

Pigs that are to be marketed this year should be pushed hard from the beginning. If allowed to stand still for a day they will be a loss. Ground oats and corn mixed, or ground corn and wheat middlings, will make a good slop for the pigs; soaked corn will also be highly relished, and will be found well adapted to keeping the pigs in high flesh, but as soon as the new corn shall be fairly in milk that will be found the best of all fattening foods. On the other hand, if pigs are to be kept over the winter there should be no stimulating or forcing. Give them the run of a clover field the first summer, with a small allowance of grain.

HORSERADISH SEED.—A paragraph is going the rounds saying that the horseradish plant produces seed; that its only mode of spreading is from the root. It does not really need any other method of propagation, but we have seen a few horseradish seed on plants where the soil was thin and poor. As usually planted on rich garden or alluvial soil the plant has no instinct teaching it the need of producing seed. Place it where it is pinched and likely to die, and it will propagate seed the same as all other plants do.

HOUSEHOLD.

FRUIT CAKE.—One pound of butter, one pound of sugar, one pound of flour, twelve eggs, two large nutmegs ground, one teaspoonful of cinnamon, one teaspoonful of allspice, one-half teaspoonful of ginger, grated yellow rind and juice of one lemon and orange, small glass of rosewater, four pounds of currents, four pounds of raisins, two pounds of citron, half pound each of sweet and bitter almonds blanched and beaten to a paste with rose water. To be baked in one large loaf. It takes eight hours in a moderate oven.

PEACH SHORTCAKE.—The cake is made of one pint of flour, one teaspoonful of baking powder, and saltspoonful of salt and two tablespoonfuls of sugar passed through a sieve and then mixed with four tablespoonfuls of butter. When thoroughly mixed, moisten with one teacupful of milk. Bake in two deep pie-plates in a quick oven. Have the peaches peeled and cut in slices. As soon as the cakes are done cut them in halves, butter them and arrange the slices of peaches between the pieces, sprinkling with sugar. Serve warm with cream.

RISsoles.—Mince cold veal or chicken, season with pepper and salt, roll out a good pie crust, as for tarts, cut into squares or oblongs, as for turnovers, put a tablespoonful of the seasoned meat in the centre of each, brush the edges with white of egg, and make into a neat roll enveloping the meat. Pinch the edges of the paste firmly together; bake in a quick oven. When brown wash over with beaten egg, leave in the oven a minute to glaze and serve hot. These are nice made of cold calf's liver.

RUSK.—One quart of flour, one cup of sugar, half a cup of butter, half a yeast cake, dissolved in warm water, one teaspoonful salt, two eggs. Sift flour and salt together, pour in milk and yeast, and let rise four or five hours before adding the beaten eggs, sugar and butter. Work these in well and make into small rolls; set closely together in a pan. Throw a cloth over them and let them stand until light. Bake in a steady oven. Just before taking them up wash the top with

white of egg in which a little sugar has been stirred.

WARM GINGERBREAD.—One cup each of sugar, molasses, butter and "jopped" milk or cream, four and a half cups of flour, one teaspoonful of soda, sifted twice with the flour, one teaspoonful of ginger, one teaspoonful of mixed mace and cinnamon, three eggs; beat together molasses, sugar, butter and spices until they are very light; put in the milk, beaten eggs and finally flour. Stir vigorously for five minutes and bake in a "card." Break instead of cutting it and eat with iced milk as an accompaniment.

TO TELL SOUND TIMBER.—It is said the soundness of a log of timber may be ascertained by placing the ear close to one end of it, while another person delivers a succession of smart blows with a hammer or mallet upon the opposite end, when the continuance of the vibrations will indicate to an experienced ear even the degree of soundness. If only a dull thud meets the ear, the listener may be certain that unsoundness exists.

POTATOES WITH LIVER SAUCE.—Save the livers when the fowls are roasted or boiled; boil them separately and pound to a paste when tender and dry. Add a little chicken stock or hot water to make a sauce and pour it over hot stewed potatoes for breakfast.

SALAD MAYONNAISE.—Mash the yoke of one hard boiled egg until free from lumps, and mix well with the yokes of two raw eggs. Add oil until the mixture is thick and light, and work well together. Then add two tablespoonfuls of vinegar, with salt and mustard to suit taste.

POTATO PUFFS.—Mash enough cold potatoes to fill two cups and into them stir two tablespoonfuls melted butter, and beat them to a white cream. Then add the eggs; lightly beaten, a teacup cream or milk and salt to suit. Beat all together in a deep dish and bake in quick oven until nicely browned.

APPLE JELLY.—Use fair, sour apples. Slice them, skins, seed and all, and simmer with one-half cup of water till well cooked and soft. Then strain through a cloth, add a pound of sugar to a pint of juice, boil a few moments, skimming till clear; then pour into glasses, cover when cold.

GREEN PEA SOUP.—Boil three pints of shelled peas in three quarts of water; when soft rub through the colander and add a little water, return the pulp to the pot, add a head of lettuce and a pint more peas. Boil half an hour, thicken with a tablespoonful of flour mixed in two table-spoons of cream. Season to taste.

DON'T SLICE PINEAPPLES.—Few people know that pineapples in their native country are never sliced, but after peeling they are carefully broken from the core in small pieces with a silver fork. If this way is once tried no one will again injure the fine flavor by cutting across the grain. They should always be prepared, both for table and canning.

HISTORIC MEN OF MEMORY.

The history of the world has been dotted along with the names of those who have possessed remarkable memories. As far back as the remote periods of antiquity, we are told there lived men who were famous for their wonderful powers of memory.

It is said of Themistocles, that he could call by their name the people of Athens, which city then numbered twenty thousand inhabitants.

George the Third, of England, though deficient in education, never forgot a name or a face once seen.

A school teacher of London whose name was Dawson, possessed a remarkable memory. He could repeat the book of Job and the Psalms, and on a wager of two hundred pounds, he repeated, without the aid of a book, Spencer's "Faerie Queen," a poem of nearly four thousand stanzas of nine lines each.

Parsons, the Greek scholar, could repeat Milton's "Paradise Lost" back-wards.

A monk who resided in Moscow in the fifteenth century, could repeat the whole of the New Testament.

It has been written of the Bourbons that they never forgot a man's name, nor his face, and that this has been sometimes considered as a true sign of their royal natures.

Houdin was once invited with his son, to a gentleman's house to give a

private seance, and as they went up stairs they passed the library door which was partially open. In that single moment young Charles Houdin read off the names of twelve volumes and recognized the position of two busts.

The gentleman, during the seance, was artfully led by the father to ask some questions relating to the library, and was astonished by the accuracy of the magician's answers.

Boone, the blind negro pianist who has given performances through several States, has a most wonderful memory in connection with his art. From once hearing it, he was able to play Liszt's celebrated "Hungarian Rhapsody" without missing a note.

Blind Tom also performed similar feats. Mozart, when only 13 years old, played a new opera from one hearing, which had been composed expressly to test his skill.

A writer, referring to this incident, says "He not only reproduced the opera from memory—which was a very difficult piece—without missing a single note, but on a second playing, threw in variations in such a manner that all who heard him were speechless with astonishment.

McKenzie tells us a most interesting story about Carolan, a blind Irish harper and composer, who once challenged a famous Italian violinist to a trial of skill.

The Italian played the fifth concerto of Vivaldi on his violin; then, to the astonishment of all present, Carolan, who had never before heard the concerto, took his harp and played it through from beginning to end without missing a single note.

HER FIRST SEA BATHING.

There is a truthful and most accurate description of how a woman acts when she first put on a bathing suit and appears before the world in it. At first sight of it she giggles conclusively and titters out:

Oh, I never never can let anybody see me with that on!

Oh, yes you can. Put it on, cries some hardened companion who had been in before. Everybody wears them.

But I look so awful!

Who cares? Nobody'll know you. Then she gets into it giggling furiously. Oh, I just can't go out in it.

Yes, you must.

But how can I?

Bah; nobody'll notice you in the least.

But I know I look perfectly dreadful.

Well, everybody else looks so, too, I know, but I (giggle), I shall die if I see anybody I know.

You ready?

Yes, I—I—guess so! I just don't believe I can go after all. Don't I look awful.

Pooh! No! Come on!

I can't bear to. Tee, hee, hee, hee! But she does all the same, giggling frantically until she reached the water, when she shrieked out:

Oh, its cold! Ugh! Hee, hee! I look so awful when I'm wet! O-o-o-h its dreadfully cold!

And when she comes out and is dressed again she bores everybody she knows by saying over and over again:

Oh I think it's just lovely to bathe! I'm going in every day! Isn't it fun! I just love to lie down and let the waves run over me! I ain't one bit afraid now. I was awfully frightened at first! I don't mind my looks one bit now! I'd like to have my photograph taken in my bathing suit! It'd be jolly fun, wouldn't it? I got some water in my mouth, and isn't it salty? Oh, its just splendid! I'm going in three times some days! I believe it will do me good! Oh I'm wild over bathing! It's just too perfectly and too lovely for anything!

ELIZABETH, N. J. Oct. 2.—This afternoon Patrick Duone, aged 14, and Dennis Norton, aged 13, while berrying in a piece of woods on the outskirts of this city, were shot by two hunters. Duone was shot through the lungs and will die, while Norton's injuries are serious. The two sportsmen fled and the police have been unable to trace them. Norton says the shooting was deliberate. The boys reside at Elizabeth, where there is much excitement over the affair.

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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, 30-61. Executor.

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