LIME AS A DISINFECTANT.

The common and indispensable disinfectant, fertilizer, and sweetener of pen, stable and henhouse is lime. After cleaning any of these places sprinkle a little lime over the floors. The application of lime as whitewash is indispensable. An addition of sulphate of iron and carbolic acid to lime as a disinfectant either as whitewash, or for sprinkling over cleansed henneries, stalls, or stables, cellars of house or barn is made advantageously .- [American Agriculturist.

TEACHING PIGS TO EAT.

The sooner the pigs are taught to eat, the better it will be for them and for the sow. If part of the pen is partitioned off, and a place is left through which they can pass, they can be got to eating milk when three or four weeks old. A shallow trough, which they cannot upset, should be provided, and in it should be put either fresh or skimmed milk. The trough should be frequently cleaned and the supply of milk should be regular and liberal. In a little while bran, or middlings can be mixed with the milk. The quantity of milk and other food should be increased as the pigs increase in size and age. One of the most profitable methods of making pork is to commence feeding the pigs at an early age and to continue to feed liberally until they are ready for the butcher, -[American

SETTING HENS.

It is an old saying that there is a right and wrong way of doing everything. This is as true of setting a hen as of anything else.

A hen should not be set in the general chicken house, as she will breed vermin much faster than one which is free, hence the building will soon become infested. The laying hens are apt to fight with the setters, and thus break eggs, or kill the hatching chicks; and if the nests are not closely watched while the setters are off, are apt to lay in the nests.

When you are sure a hen has the setting fever, prepare the nest, which should be fourteen inches square and six inches deep for small hens, and eighteen inches square for large ones, by placing about four inches of cut straw and a few tobacco leaves in it, and shaping it low in the middle, higher at the sides; but be sure the bottom is large enough to hold thirteen eggs without one rolling on an-

Dust well with insect powder and add a nest egg or two. After dark carefully remove the hen so as not to frighten her, and place her in her new quarters. In the morning if she takes kindly to the new nest-and they rarely do otherwise-remove the nest eggs, and give a full clutch, putting a few at a time, and letting her fix them to suit.

If many hens are in the same building ther should be marked, so as to be readily told apart, and care taken that each one goes to her own nest, as the body of a hen setting but a few days, has much more heat than one that has set nearly three weeks, hence eggs are often injured by a change of hens. If the setters show a disposition to leave their own, and invade another's nest, secure them by placing over them an open frame. This should be removed regularly every day to allow the hens to come off for food and water. Whole corn is perhaps the best diet, as it takes longer to digest, and helps maintain an even temperature. Keep either gravel or broken crockery within reach all the

Experience has taught that hens set in a separate building are much easier cared for, and will bring out a larger per cent. of chicks than otherwise. We have used the barn for early setters, after-ward, an empty corn crib, till a building was provided on purpose. -{Farm, Field and Stockman.

WHEN TO CUT GRASS FOR HAY.

During many years of careful observa-tion, writes J. M. Trowbridge, of New York, to the American Agriculturist, I have noticed that grass is rarely cut for hay at that stage of growth wnich is most relished by grazing stock; that the cutting is almost universally deferred until it has attained a degree of maturity which causes grazing stock, if they have a choice, to avoid it, in their preference for a less mature or younger stage of growth. Everybody must have noticed the patches in pastures where the grass has matured, and how seculously it is avoided. Concurrent with this had been the observation that great gain in flesh and fatness, health and strength of grazing stock was made mainly during the season of those stages of growth preceding the common "haying" season, and that stock put to grass after the matur-ing of the crop "fit for haying" rarely made any great gain, and never such gain as is made when such stock are put upon the young grasses of the early spring. Compare a cow from an August pasture with one from a pasture in early June. See with what difference they fill themselves! Notice the difference with which they fill the milk pail. Very few grazing animals on grass all the season maintain in August the flesh gained in June.

These facts had produced with me an impression that earlier cutting of the grass would be better. Just then appeared, at a winter meeting of the New York State Agricultural Society in Albany, a farmer from Vermont with samples of winter-made butter. It had all the characteristics in color, in flavor, in fragrance and other qualities of the freshest of May or June butter. After unanimous approval the question was raised, How was it produced? What feed is used to make spring butter in midwinter? The maker replied that the stock from which the butter had been made had been kept exclusively on hay and water, and the butter was produced from their milk in the ordinary way; no coloring, no flavoring and no adjuvants of any kind were used. At length after much bantering and badgering the maker explained. "My hay," he said, "may differ somewhat from the ordinary article. It is cut at the time when stock seem to relish it most, and gain on it most rapidly. I do not see why timothy straw should be any better than oat straw or wheat straw, and that is what your grass becomes if you let it go too far. I cut my grass long before it is heading, not to say blossoming, and as it has then formed no seed it does not box.—St. Louis Republic.

exhaust soil. But at the same time it has formed no fiber to be masticated and digested without affording nutrition. All its weight then is nutriment. True, I do not begin to get the yield per acre then that would be obtained by waiting until the seeds had matured and the stalks become wood straw; but for this same reason the roots, still in their vigor, send up new shoots, tiller out, and produce a second crop by the time of ordinary haying. Ordinarily, I get three and four cuttings per year where I should obtain but one were the grass allowed to mature its stalk and seed, and these three or four cuttings always weigh more than the crop would weigh if ma-

tured in the ordinary way."

There is another consideration in this connection worthy of entertainment. Daisies and carrots are the bugbear, the terror of hay growers. They must seed the second year or die out. Cut three or four times every year, they will inevi-tably disappear, and with them many other weeds. Grass, cut early, before forming headstalks, needs curing differently from ordinary hay. It must be cured in the cock to get the full benefit of all its qualities. Drying in the sun will certainly powder its tenderest, most succulent and juicy parts, and thus waste its most valuable properties. It should lie exposed to sun no longer after cutting than sufficient to dry off the visible dew. When properly cured not a leaf will break in the hand. It will be soft, pliable and sweet smelling. In these days of mowing machines three or four cuttings will cost little; while the increased production over a single cutting, together with the higher nutritious quality of the product and the repression of weeds, would seem to make this plan much preferable over the ordinary one of haying timothy straw.

GRAINS OF CORN

Tile drains are good manure for corn. There is profit to every corn raiser in a special seed patch.

Corn for ensilage should have just as much care in planting and cultivating as field corn.

Look out for the corn-worm, and when it appears take prompt measures for its The variety is important, but the best

variety can make only a poor crop with poor cultivation. If corn ground is rolled either before,

or after planting, the harrow should fol-low close after the roller. About one-half the work of cultivation can be done, and done most easily and

effectively before corn is planted. Fine earth is a good mulch for corn, and is most economically supplied by a frequent stirring of the soil with a culti-

Whether for silage, or for grain or fodder, the man with clean land can grow the most corn with the least labor, by planting in drills.

It very rarely, if ever, pays to stir the ground when it is very wet. In unusu-ally rainy weather it is better to use the hoe and scythe than the cultivator.

Brace-roots are not different in con struction or office from the roots starting underground. Hence, deep, close cultivation destroys valuable root growth.

Two hundred and fifty-four bushels of shelled corn have been raised on one acre of ground by Colonel Drake of South Carolina. Every one should try to get as near to this as he can.

If one-third of the corn must be replanted to get a perfect stand it is best to cut up the field with the disk, or Acme harrow, and plant it all again, unless it is quite late in the season.

Do not put strawy stable or barnyard manure on light soils for corn. The manure will increase droughty conditions to such an extent that it will do more harm than good unless the season is unusually wet.

It is more economical to have a "turning-row" or headland nicely seeded to grass than two rows of corn crushed down by the team and cultivators inturning, or much time lost in the ef-

fort to turn without crushing the corn. If your team crowds together in the cultivator, trampling the corn, tie the outside ring of each bit to the end of a stick four feet long, using a string of such length that the stick will hang just under the jaws. This will draw the horses apart.

If the ground and air are dry, compress the soil above the corn; but if the ground is wet and drying slowly do not compress it. If compression is unavoid-ble, as it is when the two-horse planter is used, loosen the ground with the smoothing harrow.

The man who plants his corn by hand will do well to soak it in warm water over night just before planting. This will bring it to the surface at least two days earlier; desirable as the season advances toward lateness, and equally desirable early in the season, as it reduces the amount of rotting.

The frequency of cultivation should not be measured by days, but by condition of soil and atmosphere. Cultivation should be often enough to keep weeds below the surface, to prevent the forma-tion of a crust on the surface, and to keep broken near the surface the continuity of the crevices between the soil particles .- [Agriculturist.

A Mouster Grape-Vine. The largest grape-vine in the world is that growing at Oys, Portugal, which has been bearing since 1802. Its maximum yield was in 1864, in which year it produced a sufficient quantity of grapes to make 165 gallons of wine; in 1874, 146; gallons, and in 1884, only 79; gallons. Last year it seems to have taken an extra spurt, the expressed juice of the grapes it produced again exceeding the 100-gallon mark. It covers an area of 5315 square feet, the stem at the base measuring six and one-half feet in cir-

The Humps of Camels.

The humps of camels are mere lumps of fat, and not provided for in the framework of the skeleton. When the animal is in good condition the humps are full and plump. On a long journey

HOUSEHOLD AFFAIRS.

CLEAN TABLE LINEN A JOY.

Do not use a tablecloth a whole week, or a napkin after its freshness is gone. Soiled table linen will spoil the daintiest dishes. Scores of housekeepers, with plenty of money for all household expenses, are absolutely stingy in regard to the use of tablecloths. Think of a wife not denying her family any delicacy of the season and sending many super-fluous articles each week to the laundry, yet compelling her family to sit around a soiled tablecloth five or six days of the week, and providing only one or two napkins for seven days. It seems incredible. Even in small families the cloth should be changed two or three times in a week, and the napkins every day or two at least. Table linen should be ironed until perfectly dry, and folded lengthwise, with the edges even. -[Washington Star.

ON CLEANING WALL PAPER.

Brush wall paper carefully with a feather duster and with a cloth tied over a broom. If, after dusting in this manner, it still looks soiled, take a loaf of stale bread, cut in half, moisten just enough to dampen, but not wet it, and rub the wall in a straight line, from the ceiling to wash board, very gently, and in this manner go all over the place. Common, cheap papers are easily cleaned this way, but the more expensive grades cannot thus be renovated. If bread is not at hand, mix a very stiff dough of flour and water, take a lump and draw it up and down the paper, making the strokes as long as your arm will allow, trying the process in some corner first, or behind a sofa or other article of furniture.

If there are broken places in the wall, made by furniture, or old nail holes, make a plaster by mixing plaster of paris with water and laying it upon the broken place with a knife blade (a palette knife is best), and smooth the surface evenly. It will harden at once, and a piece of the same paper can be cut to match the figures upon it and pasted over the mended place. It is an excellent plan, when papering is being done, to save pieces of it, rolling it into rolls, tying up and placing it where it can be found when

To take grease spots from paper, mix fuller's earth with a little ox gall and cold water, and spread upon the spots, placing over this, in turn, a piece of blotting paper. Let it remain for several hours; then remove, and if the grease has not been all absorbed, put on more fuller's earth, etc.

In choosing papers for durability and wear, choose those with small figures that cover the background well. The less the patterns are of a stilted design, stiff and precise, the less one tires of them, and the less liable are they to show spots and tears. — Detroit Free Press.

STRAWBERRY RECIPES.

Strawberry Sherbet.-Boil three cups water with two of sugar and the juice of a lemon for half an hour; pour it over a quart of strawberry juice and freeze.

Strawberry Ice.-Mash two quarts of berries with two pounds of sugar; let them stand for an hour, strain off the juice, add the juice of one lemon and one orange, and a pint of water, and freeze.

Strawberry Preserves.—To seven pounds of fruit allow five and a half pounds of sugar and three cups of water; boil the water and sugar for fifteen mins, skimming the while; add the fruit, and cook slowly forty minutes.

Strawberry Pudding .- Cut half a pound of stale sponge cake into slices and dip for a moment in milk. Arrange these in layers in a dish, with strawberries plentifully sugared, letting the top layer be of cake. When the dish is half full pour over all a custard made from a quart of milk, two beaten eggs, and two tablespoonfuls of sugar. Bake half an hour and eat cold.

Canning Strawberries, -- Canned strawberries, to keep their flavor and color, must be put up while perfectly fresh. If possible, they should go directly from the field to the kettle. Do not wash them; if any are soiled reject them. Put them in a granite preserving kettle in alternate layers, after weighing both fruit and sugar. Use half a pound of sugar to a pound of the fruit; let them stand an hour and then set over the fire. Heat slowly, and as soon as heated through fill the jars; seal, and when cool set away in a dark closet.

Strawberry Cream. - Sprinkle a cup of sugar over a pint of fresh, hulled strawberries, and mash them with a wooden spoon. Extract the juice by rubbing them through a hair sieve, and add a pint of rich whipped cream, and an ounce and a half of gelatine dissolved in a pint of fresh milk. Wet a mold with cold water, pour in the mixture, and set on the ice until firm, when it is ready to serve. In order to dissolve the gelatine, soak it for an hour in the pint of milk, and then place the vessel containing it inside another of boiling water, and stir until dissolved.

Strawberry Tarts. —The very attractive fruit tarts which one sees in the confectioners' windows may be very easily made at home. Supposing that you have mas-tered the art of making a good, light paste, roll it out very thin and cut three rounds for each tart; from the two upper rounds cut out the centers with a smaller cake cutter; place two of the rings thus made on a solid round of paste, and stand by the ice until very cold. Bake in a rather quick oven, take them out, brush over with beaten white of egg, dust with granulated average and return dust with granulated sugar, and return to the oven long enough to glaze. Fill with fresh berries, and put a spoonful of whipped cream on top, or simply dust with powdered sugar.

Strawberry Dumplings.—Make a paste from one pint of sifted flour, two table-spoonfuls of butter (half lard if you prespoonfuls of butter (half lard if you pre-fer), a teaspoonful of salt, and enough milk to moisten sufficiently to roll out— about half a teacupful. Mix very lightly with the tips of the fingers, and roll out about a quarter of an inch in thickness; cut in rounds with a cake cuttter; put cut in rounds with a cake cutter; put from three to six berries, according to their size, in the centre of each, and pinch shut. Steam twenty minutes. A nice sauce is made by beating to a cream a cup of powdered sugar with two table-spoonfuls of butter and adding, a couple at a time, enough berries to give it a pink appearance. Mash and beat while adding them till light, then place them in a cold place until wanted,

NEWS AND NOTES FOR WOMEN.

Corn-flower blue is a new color. Flowers continue to rule the toilet.

Pearls are prime favorites at present. Turquoises were never more popular. The bustle is coming into style again. Gauptlet gloves are only for daytime

Norway, Me., has a woman road sur-

A distinctive church dress for women is proposed.

The Parisian hair-dressers have decreed that bangs must go.

The stronghold of the blonde is the North and Northwest. The sticks for some fans cost \$50 each,

and the paintings \$400 more. Pale blue, yellow and apricot are favorite shades for tea gowns.

Loose fitting gray growns seem to be a fad with many literary women. Heart-shape stones are the rage for

pins, earrings and finger rings. There are 425 female students at the University of Ann Arbor, Mich. A good walk will redeem an ill-de-

signed skirt, and a bad walk ruin a good Pretty maidens rival the butterfly in

their attire, and resemble walking flower The girl of the period thinks it is "smart" to be ignorant of common

things. A London woman has a classs of 100 cooks, to whom she gives "entire dinner

In Amsterdam now it is the fashion to announce a broken engagement or

A pretty bride went to the altar in a white Swiss muslingown and a white

chiffon veal. Senora Isidora Cousino, of Chili, is a handsome young widow with a monthly

income of \$80,000. Dr. Martha Robinson, of Cleveland, Ohio, has been her father's partner in

dentistry for several years. Louise Michel has started a school in London, where she gives free instruction

to forty poor children. One of the prettiest of Alabama's many belles is Miss Mary Leftwich, of Florence. She is a small blonde of graceful figure.

Johns Hopkins University, Baltimore, has received the comfortable sum of \$100,000 for its Women's Medical School

A Kentucky paper relates that the grandmother of the bride at a wedding in Covington recently acted as the brides-

It is said that Miss Bedle, a daughter of ex-Governor Bedle, is one of the handsomest young women in New

Loose-fitting gloves are the latest. It says so plainly, "see how small my hands are; I can afford to wear a lose

Hairpins of shell, with ornamental top

of twistled gold, valued at seventy-five dollars each, are not uncommon in the streets of New York. A girl in Atchison, Kan., has a pecu liar way of attracting attention to her-

self. She scallops her finger-nails and

leaves them that way. A woman is now considered old fashioned who does not care for women's rights and a lot of things it is supposed she ought to care about.

A fad of the moment among some fadaffecting young women is to chew a flower, or, to put it more elegantly, to wear one between the lips.

Embroidery silks come from China, Japan and Italy, but they are dyed and prepared in England. Girls are employed in skeining and winding it.

There are constant demands for women who can charm snakes. The supply is very small, and the wages are \$100 a week, with all expenses paid.

It is said that England has more women workers in proportion to her population than any other country; twelve per cent. of the industrial classes being

Elaine Gurst and her sisters have started a novel undertaking in the form of a mushroom farm, the proceeds of which are for the support of a boy's evening school.

The Superintendent of the Baltimore Training School for Nurses, Miss Louisa Paysons, studied her profession in London with Florence Nighingale, and was a nurse with the Egyptian expedition.

Dresses may be rendered incombustible by dipping them in a solution of tung-state of soda, one pound in two gallons of water says the Sanitary News. The most delicate color will not be affected

Mrs. Annie Hyde, of Fishkill, N. Y., the oldest pensioner on the rolls of the United States Government, has celebrated ber one hundred and second birthday. Records show that she was born in Fishkill, April 28, 1789.

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Good Health

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and \$1 bottles by all leading drug-gists. Any reliable druggist who may not have it on hand will procure it promptly for any one who wishes to try it. Do not accept any substitute.

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THE FRED Sond for Terms

There is a gentie-man at Malden-on-

the-Hudson, N. Y.,

and Constipation we

known. My wife is

to town, 'We are out

and I think you had

named Captain A. G. Pareis, who

has written us a letter in which it

is evident that he has made up his

mind concerning some things, and

"I have used your preparation

called August Flower in my family

for seven or eight years. It is con-

stantly in my house, and we consider

it the best remedy for Indigestion,

Indigestion. have ever used or

troubled with Dyspepsia, and at times suffers very much after eating.

The August Flower, however, re-

lieves the difficulty. My wife fre-

quently says to me when I am going

Constipation of August Flower,

better get another bottle.' I am also

troubled with Indigestion, and when-

ever I am, I take one or two tea-

spoonfuls before eating, for a day cr

two, and all trouble is removed." @

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Dyspepsia.

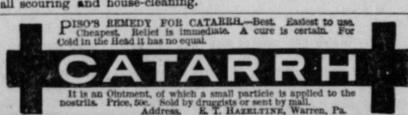
this is what he says:

Strange indeed that *

APPAINTHING like SAPOLIO should make everything so bright, but "A needle clothes others, and is itself. naked". Try it in your next house-cleaning

What folly it would be to cut grass with a pair of scissors! Yet people do equally silly things every day. Modern progress has grown up-from the hooked sickle to the swinging scythe and thence to the lawn mower. So don't use scissors!

But do you use SAPOLIO? If you don't you are as much behind the Then one soap served all purposes. Now the sensible folks use one soap in the toilet, another in the tub, one soap in the stables, and SAPOLIO for all scouring and house-cleaning.



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