#### THE FARM AND GARDEN.

#### WORMS IN POULTRY.

Poultry of all kinds are affected with worms, not only in the intestincs, but sometimes in the flesh. How the worms originate, or how they find lodgment in the flesh, is not known, but they may come from substances eaten or from contract with afflicted fowls, as the droppings may be a source. The best remedy is a teaspoonful of spirits of turpentine in a quart of corn meal, made into dough and fed once a day to twenty fowls .--Times-Democrat.

#### EFFECT OF OVERFEEDING A YOUNG CALF.

When a young calf is gorged with milk indigestion follows and the stomach is clogged with a mass of compact curd. The consequence is that the animal becomes dull, dribbles at the mouth, and grinds its teeth. The treatment should be to give a teaspoonful of carbonate of soda or saleratus in a pint of water, which will desolve the curd and aid its passage through the intestines. In six hours after give one tablespoonful of raw linseed or castor oil. Offer no food until the bowels are cleared out, and then give only one quart of warm, fresh milk at a meal every three hours. When a calf is drinking milk it should be fed slowly and with intervals of rest, and cold milk should never be given, as this chills the stomach and provokes indigestion .- American Dairyman.

#### POPULARITY OF ENSILAGE.

It is unquestionably true that ensilage has greatly increased in popularity during the past few years. A large proportion of farmers who have tested it, and who have reported the results of their experiments, have been well pleased with the returns they have received. At the same time the current does not all set one way. There is a minority who are not entirely suited. And there are many feeders who, while believing that it is profitable to use, have found that some of taste for all sorts of things. the claims put forth by its more zealous advocates, were highly exaggerated. It is not so much better or cheaper than everything else, as it has been sometimes money by raising roots as he can by dairy cows at the Ohio Experiment Station mangels gave a little better returns than ensilage. It is claimed that as great a weight of mangels per acre can be obtained as of ensilage, and that, even when ensilage is used, the mangels will make a useful addition to the food supply. That mangles are excellent winter food for cows cannot be denied. It is possible, however, that the cost of growing them has been somewhat underestimated .---American Dairyman.

#### TO FEED FOR EGGS.

A correspondent of the California Cackler, in relation to feeding laying fowls, communicates the following:

ing as they should.

lady's flock of eighty-eight hens, that and repay our care with such quick were looking, to say the least, fine, yet interest, grow so fast and keep so healthy,

#### teaspoonful of castor oil should be given in the milk as often as considered necessary. The milk must be perfectly sweet,

as fresh as possible, and slightly warmed. After two weeks the interval between feeding should be gradually lengthened, and the quantity of milk increased, as a robust lamb at the age of two months can take with impunity one and a half pints three times a day, and when three months old this quantity twice a day is sufficient. When the lamb is a few weeks old, if milk is scarce, half the quantity advised may be given, mixed with the same amount of well cooked gruel made of fine corn meal or oat meal; and when this is done, in order to keep the lamb's digestion in good order, add

to its food a teaspoonful of flaxseed jelly once daily. The jelly is made by boiling flaxseed in eight times its bulk of water for twenty minutes.

If the weather is very cold when the lamb is brought in, we keep it for a few days in a box in the back kitchen, where a big wood fire burns day and night. Here it lies and sleeps on the clean straw covered with an old blanket, only awakening at its regular feeding times, when it begins a piteous and plaintive bleat that stops only when its hunger is appeased. It is not long, though, before the little fellow learns to jump out of his box and then he goes frisking about, poking his inquisitive little nose into everything, searching for something to eat. Then, lest he runs into the fire, I have to banish him to an outhouse, or on bright sunny days to the garden where he soon learns to nibble the rose bushes and tender shrubs in the dainty manner

peculiar to sheep. This is one trouble with pet lambs, they begin to eat entirely too early, filling their stomachs with food they cannot digest. To obviate this to some extent, we continue to feed the lambs milk oftener and for a longer period than would otherwise be absolutely necessary. They are greedy little animals, and when allowed to come about the yard and kitchen rapidly acquire a

When I first began raising pet lambs, I used to feed them from the bottle. which was a great deal of trouble; now I represented to be. The men who believe days at first, and then I teach the lamb use the bottle and rubber only for a few in feeding roots are assuring their readers to drink by pouring the milk into a that the dairyman can make as much shallow pan and letting the largeb take one finger in its mouth, slowly immersgrowing ensilage. In a test in feeding ing my hand in the milk until it is able to draw a little into its mouth. At first the little fellow is sure that he gets the milk from the end of my finger, but he soon learns better, and dispensing with my finger altogether, he plunges his eager mouth down into the pan of milk, and after lunging about awhile, feeling for something to take hold of, and half strangling himself, he settles down to business, and the milk disappears in a marvelously short space of time. I do not know that there is any real profit in raising lambs by hand. The milk they consume, and the time required for caring for them are doubtless worth more than the lambs themselves; still, rather than see them die, we always take them There has been a very great complaint for pets. They make the most gentle in some sections about the hens not lay- and most interesting pets in the world, and we soon become so attached to them I think every case can be accounted that the work of attending to them befor. I was recently called in to see a comes a pleasure. They are grateful too,

### HOUSEHOLD AFFAIRS.

#### PARSNIPS.

After carefully scraping, cut them in pieces if for a stew, or in slices if to fry, then soak in clear, cold water at least twelve hours; rinse again in clear, fresh water. This will take out all that acrid matter which give this vegetable a strong taste. After that, cook in salted water and the vegetable will be delicious. Do not cook with meat, but season with butter, salt and pepper .- Boston Cultivator.

#### CORN MEAL FRITTERS.

Beat the yolks and whites of four eggs separately, stir in with the yolks one tablespoonful of sugar, one tablespoonful of melted butter, one tablespoonful of salt, three cupfuls of milk, two cupfuls of the best Indian meal, one-half a cupful of flour with one good half teaspoon. ful of baking powder, then stir in the beaten whites of the eggs and stir well. Drop the mixture by spoonfuls in boiling lard. They will require a little longer time for frying than fritters made of flour. When they are done lay on a draining tin on sheets of brown paper to absorb the grease. These are nice with a sauce made of butter and sugar and seasoned with ginger, or with lemon sauce.-Prairie Farmer.

#### MILK ROLLS.

The following recipe for milk rolls will be found very good. A pint of sweet milk warmed, with a large tablespoonful of sugar and a large teaspoonful of salt and half a cake of compressed yeast. Dissolve the yeast in a little water and add the last thing to the milk and butter mixed with sufficient sifted flour to make a smooth batter, not too stiff. Set to raise in a warm place. It should be light in about two hours; pour on to a well-floured molding board and mold very smooth until the mass is fine and silky-feeling. Then again put to raise in a warm place. About an hour and a half before the rolls are needed mold up once more and roll out quite thin; cut the rolls out with a good-sized biscuit cutter and brush a little melted butter over the tops, then fold out quite evenly, and set in a buttered pan to raise for the last time; bake when very light in a quick oven. When the directions are carefully followed they never fail to be a great success, and the rolls come out delicate and very light .- Chicaye News.

#### CHICKEN PUREE SOUP.

Boil an old hen in two quarts of water with a saltspoonful of salt, the usual vegetables, one bay leaf and about six white pepper seeds. When the meat is quite tender, take it off the bones, remove the skin and tendons; chop it first very fine, then pound it to a pulp in a mortar with a little butter and six blanched almonds. Meanwhile set on to boil three ounces of Carolina rice in the chicken liquor, freed of fat. When the rice is thoroughly soft, which will be in about an hour, mix with it the chicken pulp, and rub the whole through a hair-This soup must have the consistency of thick cream. If too thick, add some handy soup liquor, or water, or milk. You may also add some yellow of egg, but it would change the color.

#### SCIENTIFIC AND INDUSTRIAL

England has an electrical launch. Wool is made from wood tree fibre. Vermont claims the first electric motor.

Detroit undertakers must wear, rubber coats when they handle diphtheris corpses.

The manufacture of starch from arrow-root is a new and thriving industry in Florida.

At least one person in three between the ages of ten and forty years is subject to partial deafness.

The most elaborate dental apparatus known belongs to the sea-urchin, whose jaws are composed of forty pieces, moved by forty separate muscles.

Certain peculiarities in the spectrum of the sun are thought to indicate that much of its matter is still in elementary forms owing to its intense heat.

The steel works at Hoerde, Germany, have introduced a new process for desulphurizing pig iron, and it is said that many of the large works are applying for licenses to use the process. A new mineral has been discovered to

which the name Sanguinite has been given. It is bronze red in color by reflected light, and upon analysis is found to contain silver, arsenic and sulphur.

It has been discovered that platinum at a white heat will consume tobacco smoke and keep the atmosphere of a smoking-room perfectly clear. Lamps with a little ring of platinum over the flame are used for this purpose.

Some English manufacturers are bleaching paper, without impairing its strength, by an electrical process. A solution of magnesium chloride is used. which is decomposed by a powerful cur-rent, with the evolution of chlorine and OXVgen.

Inquiry into the subject of explosions in mines being caused by dry coal dust has led to some very valuable experiments and plans for clearing the galleries of foul air. One of these consists in moving open water butts thrrough the affected h al ties. The coal smut collects in the water, and the air is thereby cleared before the danger limit is reached.

A new apparatus for water has ap-peared in the form of a still, which is described as consisting of "a series of large flat disks of metal, placed upright and kept in position by pipes running hori-zontally on the top and bottom. Water is boiled in a vessel and the steam is conducted from the same to the dish through a pipe. The steam rad a ng from the water is condensed in the disks by a current of air and the water is collected in the bottom pipe." The size of still de-signed for family use has eight disks and is said to distil a gallon of water in an hour.

Professor R. A. F. Penroge, Jr., of the Texas Geological Survey, says the finest of clays suitable for the manufacture of fire brick, earthenware, and even fine china ware, are to be found abundantly in East Texas. Two companies are now engaged making pottery at Atlens in Henderson County. The articles manufactured are fine brick, tiles, sewer pipes, iugs, etc. The clay at this light gray color, becoming almost white when dry. Equally fine clays abound near Jefferson, in Marion County, and ncar Rusk, in Cherokee County. It is thought good openings are offered over there for manufacturing the finest of WOL-M.



## ONE ENJOYS

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the most popular remedy known. Syrup of Figs is for sale in 500 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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icine into your th to at. We don't want to. The money is yours, and the

misery is yours; and until you are willing to believe, and spend the one for the relief of the other, they will stay so. John H. Foster, 1122 Brown Street, Philadelphia, says: "My wife is a little Scotch woman, thirty years of age and of a naturally delicate disposition. For five or six years past she has been suffering from Dyspepsia. She

became so bad at last Vomit that she could not sit

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ant feature of the tan be feet is co floation, one place, ser; while, actor and

she said she was not getting as many eight that were always confined in a yard culturist. 8x20, with a tight house, and hers had free range. I purchased a dozen from her, and after killing a couple I found that her hens had not sufficient food to produce eggs.

While this I believe to be generally the cause of failure of eggs, yet it is not al-ways; some feed too high, and not that food which will produce eggs. I have been for some time experimenting on what kinds of food will produce best results, and have found the following by far the best: Bran or barley in the mornin, scalded with milk; give all they will eat up clean. In this we have that which is generally acknowledged to produce the greatest per cent. of the white of an egg and very little fat.

At noon feed wheat or screenings. In this we have the lime for shell and also a good per cent. of the yolk. Give all they want, and if you have an ash or manure pile mix a little in for them to scratch after.

At night give a liberal feed of corn. ard do not be afraid of making too fat. I do believe, contrary to the opinions of some, that corn will produce eggs, and given free range. lots of them, especially in winter.

Feed beef scraps every other day (cooked), and plenty of bone meal, with a liberal supply of green food every day.

Hens fed in this manner must lay, if any good at all; if not, get rid of them. An old saying, and a true one, is that a hen properly fed must lay or get fat. Of course this will not apply through moulting time.

CARE OF DISOWNED LAMBS.

It frequently happens in the spring that one or more lambs in the flock are orphaned from some cause or other, and rather than permit them to perish we have them brought to the house and is a precaution that always pays. raised by the hand. Sometimes a ewe refuses to own her lamb, another will appear to think all the world of her offspring but will be unable to furnish a drop of milk for its subsistence, while a third perhaps dies, leaving her little one helpless and miserable. If the lamb is healthy when it is brought in it is always ravenously hungry, and before we learned the danger of overfeeding we lost one or two trying to satisfy their appetite. The first meal of cow's milk given to a lamb should be not more than one-fourth of a gill, which quantity may be gradu-ally increased to half a pint given every two hours when the lamb is one week old. This is enough for a large healthy lamb; a small delicate one should have even less,

When very young, lambs are liable to to be troubled with scours, in which case the milk should be boiled for one or two to be troubled with scours, in which case the milk should be boiled for one or two meals. If the opposite tendency is ob-served, a little white sugar or molasses put in the milk will generally prove a corrective; when it does not, however, a better luck in potato-growing.

that it seems but a little while that they eggs from them as I was from a pen of need feeding so often .- American Agri-

FARM AND GARDEN NOTES.

Fussy hens generally make poor mothers.

Keep the hen house clean and well rentilated.

Cheese boxes are good for nests; they are generally easy to get.

When you begin shipping poultry pick out what you want to keep.

Put ceal oil on the roosts, and airslacked lime about the building.

Pullets that are hatched early and are kept growing will begin laying early. Fowls that fatten readily should have

plenty of exercise or they will get too

The young poultry should have a good range as soon as their growth will permit.

Fowls that fatten easily should have plenty of exercise, unless being fed for market.

So far as possible keep the young fowls to themselves, at least until they can be

Whenever a fowl shows signs of a sickness separate it from the rest of the flock as soon as possible.

Chicks do not require to be fed until zinc. they are twenty-four hours old. Why i Wi Nature provides a supply.

When you have thoroughly learned to manage a few fowls it will be time mough to manage a large number.

Using the straw stack for bedding in the stables, will give more comfort to the stock than using as an outside shelter. No matter what ails the fowl, a sick bird should at once be removed to separate quarters from the well ones. It

Be careful of the eyes of animals. They are just as delicate as the eyes of human beings. People often work around stock very carelessly with forks.

The swine breeder who feeds oil meal occasionally will not regret it. It is a tonic and a regulator of the boweis. Care should be taken not to feed too much.

On a farm good facilities, good management and good markets are more valuable than the breed of Jowis. We must cater to the wants and accommodations of the business.

Too much stimulating food causes over egg production. The result from such a course will be poor hatches, weak chicks, and inferior stock. Feed breeding fowls judiciously.

which ought to be white. If you wish this soup to be particularly nice, take merely the white meat for the thickening, separating it from the dark meat, and using the latter for some forcemeat balls. The above is sufficient for from six to eight persons .- New York Tribune.

#### HOUSEHOLD HINTS.

The oftener carpets are shaken the longer they wear.

Indian meal mixed with lemon juice is said to be very soothing to hands roughened by cold or labor.

Any one who has been scalded by steam should be taken to a warm room and the parts drenched by cold water. Corks may be made air and water tight by keeping them for five minutes under melted paraffine. They must be

kept down with a wire screen. For simple hoarseness take a fresh egg,

beat it and thicken with pulverized sugar. Eat freely of it and the hoarseness will soon be greatly relieved.

In purchasing canned goods it is a safe rule to observe whether the head of the can is concave, a bulging appearance being indicative of decomposition.

Galvanized iron pails for drinking water should not be used. The zinc coating is readily acted upon by the water, forming a poisonous oxide of

When large flower pots are used there will be more leaves than flowers. Often plants do not bloom because, having so much space, their strength is expended in forming roots and leaves.

When molasses is used in cooking it is a great improvement to boil and skim it before using. The raw, rather unpleasant taste of the poor qualities of molasses is much improved by this pro-CESS.

It is best to soak all onlons for an hour or two in cold water. This removes their greenness, and if baked afterward they are far more delicate. Boiling seems to concentrate the odor of the onion.

When the ankle has been severely sprained immerse it immediately in hot water, keeping it there for fifteen or twonty minutes. After it has been taken out of the water keep it bandaged with cloths wrung out of hot water.

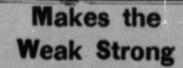
To keep flour from spoiling, it should be thoroughly dried and stored in bags, not in barrels. It is said that the exclusion of air is apt to render flour some-what damp, and does not yield as good dough as when the flour remains perfectly dry.

Soft water is better than hard for boiling vegetables, as the hard water tough ens them. When cooking always keep the kettle boiling; then if meat, vegetables or anything you may be boiling needs more water you can add it without stopping the boiling process.

#### Snakes Attack a Span of Horses.

While Frank Oldham, a young farmer iving southeast of Pendleton, Ind., was harrowing a piece of new ground he aroused from slumber two ugiy and enormous black snakes, measuring about twelve' feet, that immediately showed fight. They first made a rush at the young man and tried to coil themselves around his legs, but he escaped from their slimy embrace and made for the fence at a rapid rate, closely pursued by the serpent. When the snakes saw that Frank was out of their reach on the fence, they returned to the horses, which had been left standing, still attached to the harrow. Soon the horses were noticed to be rearing and kicking and performing acrobatic feats that would surpass Barnum's trained equines.

The man, mustering up his courage, armed himself with a fence rail and hastened to the relief of his team. He found one reptile coiled around the foreleg of one horse, and the other snake around one of the hind legs of the other horse. The serpents struck the defenceless animals repeatedly, while the air resounded with a peculiar hissing noise. After a struggle of about thirty minutes the farmer succeeded in beating off the reptiles and releasing the scared team. He then mounted the harrow and a chase commenced, the horses at full speed dragging the harrow and Frank with the snakes in close pursuit. The fleeing team raised a cloud of du't, and when it reached the opposite side of the field the snakes were lost to view. A party with guns and clubs was quickly organized to search for the snakes, but was unable to find them.--Indianapolis Journal.



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