THE FARM AND GARDEN.

DEATH TO BUTTERFLY EGGS.

A woman gardener says she repelled the butterflies that lay eggs that hatch into green worms by dusting cabbage when wet with dew with flour, turning others belonging to that class-are not the crank of a common sifter just only valuable for their own products, but enough to let a little fall on each head, also for the effects following their cultirepeating the application once, later in vation upon crops of other varieties that the season. "The moths would fly succeed them. This was know to farmaround over the plants but would not alight on them."--New York Tribune. ers in their practical experience in the rotation of crops, before scientists had

THE BRONZE TURKEY.

The bronze turkey is the original bird from which all the known varieties have descended. It inhabits the greater part of this continent, and when well cared for and fed, it reaches a weight of from twenty-five to forty pounds at full growth. It has been much improved by careful and skilful breeding; its principal feature is its handsome plumage, which is of a dark brown color and has brilliant golden bronze reflections in the sunlight. Breeders of these birds are to be found in almost every locality if only sought for .- New York Times.

HOW TO CATCH A FOWL.

Few persons know how to secure . by the tail, if a fine bird, nor touch the free from the ground or perch and hang the body down clear of any obstacle. This method does not ruffle the plumage feathers is once broken it can never be fowl .- Kansas Farmer.

KREPING COWS INDOORS.

E. W. Stewart answers an inquiry in the Country Gentleman as to the advisability of feeding cows continuously in stable, as follows: "The dairy cow requires less exercise, perhaps, than any other farm animal. Exercise is opposed to the secretion of milk, and the dairy cow, if in a light, well ventilated stable, can keep healthy with only an occasional airing in the open yard. We have known herds perfectly healthy without being to go on the roost turned out of the stable during the win- deformed breasts. ter season. Dairy cows will do better. and give more milk on the same food, when never turned out except for an potted in fresh soil. hour or so on a pleasant day. They should be watered when they stand in stable. When fed constantly in stable, great care should be taken to give food in the most digestible form, and special attention should be given to its being palatable."

INSECTS INJURIOUS TO CLOVER.

The Ohio Station describes three insects which do considerable damage to clover: 1. The clover root borer is a

barn room to stack much straw .--- Boston Cultivator.

PLANTS THAT GATHER NITROGEN.

Certain plants of the leguminous famiy-such as the clovers, peas and many rotation of crops, before scientists had discovered the source from which the most important constituent of the legumes is largely derived.

The mineral constituents of plants, such as phosphoric acid, potash and lime, are derived solely and entirely from the soil. Nitrogen, on the other hand, may be taken into the plant from the air or from the soll, and nitregen is the most valuable constituent of manures, and by far the costliest ingredient of commercial fertilizers. It now seems certain, from experiments and analyses made both in Europe and this country, that many of the so called legumes, especially the clovers and peas, have the power of gathering a part of their nitrogen in the form of protein.

The protein compounds form blood, muscle, tendon, bones and other nitrofowl to advantage. Never seize a fowl genous tissues. This makes plants of this class especially valuable as fodders back, but grasp both legs at once, with in supplying the protein in which many a firm, tight, quick hold, and then raise of our most common fodder plants are lacking. When they are plowed under, or are fed to stock and the manure is returned to the ground, they also supply or turn a feather, which in a fine bird the nitrogen which other crops-such as must be avoided. When the web of the wheat, rye, oats, grapes and root crops -are unable to acquire for themselves, united again, and where much handled except through the medium of the soil. this often occurs, giving to the bird a It has thus become quite generally underragged appearance. It is the source of stood among farmers that, whether culmuch annoyance to a nice, clean, smooth tivation for the sake of their own prodbird to have the plumage ruffled. Their ucts may be profitable or not, there are bodily covering is regarded with the ut- but few soils where they can be ignored most care, and the lustre and beauty of in the rotation of crops without leading it indicate the health and strength of the eventually to improvement .- New York World.

FARM AND GARDEN NOTES.

The canna is a popular foliage plant. Oxalis needs little water after it has finished flowering.

Heliotropes should be kept shapely by frequent cutting back.

By supplying a good variety of food the necessity for feeding condiments is largely avoided.

Young poultry should not be allowed to go on the roosts too early; it causes

Old fushia plants for next winter's blooming should be cut back and re-

Ducks are so much clumsier than chickens that it is not a good plan to keep them together in the same yard.

Hens should never be fed so well that when they are given a good range they will not forage a good portion of the

One advantage with stone drinking vessels is that they will keep the water cool much longer, while they are easily kept clean.

small brownish-black, minutely spotted Summer pruning of the vine, when he at all, is usually overdone, and it is but little practiced by successful grape-If the poultry are confined now a good plan is to feed soft food in the morning, a green food at noon, and whole grain

HOUSEHOLD AFFAIRS.

STEWED RADISHES.

Any sweet radish is very similar to turnips cooked in this way, and even bitter ones are improved ; the idea of thus cooking them may be odd to some housewives, but they are good, abundant and very wholesome. After thor-oughly washing them put them over the fire in salted boiling water and boil until they are tender enough to pierce with a fork, then drain them, dress them with salt, pepper and butter, and either serve them whole or mash them like turnips. The tender tops of radishes make excel-ient "greens."-Ohicayo News.

PRESERVING EGG1.

The surplus eggs of the season may be preserved for winter use or sale in this way, which is that practiced by the deaters: The eggs, always selected when fresh and clean, are packed in vessels containing thick limewater, made by slacking fresh lime in water and permitting it to settle. The vessel for the eggs should be clean. The limewater is stirred and a small quantity is poured into the vessel. When it settles, the eggs are packed in the soft lime on the small ends until a layer is put in. The eggs should not touch each other. More lime is then poured on to form a foundation for another layer of eggs, and a covering to exclude air as the vessel is being filled from day to day. When the vessel is filled to the top the eggs are covered with a cloth, and this with the thick lime, which should always be kept under water. The vessel is then covered over, or, if a barrel, is headed np and kept in a cool place. Eggs, if fresh when packed, will be pertectly good at the end of six months when put up in this way .- New York Times.

GOOSEBERRY FOOL.

lish dessert. It is made of ripe goose-berries, "headed and tailed," and and stewed to a pulp with sugar enough to sweeten them slightly. Strain the stewed gooseberries through a sieve to free them from skin, if you wish. They do not have so nice a flavor after the process, but they look better. Whip the same quantity of cream as you have of gooseberries. Sweeten it slightly and whip it to a stiff froth. To a quart of whipped cream add two tablespoonfuls of dissolved gelatine. Mix the whipped cream with the stewed gooseberry slightly, so as not to break it down, reserving, however, about a quarter of it by itself. Put the gooseberry fool in little glasses. Boiled-custard glasses are nice for this purpose. After filling the glasses heap each one with the whipped cream which has been laid aside, and set the glasses away where their contents will become ice cold. To insure success in this dessert the gooseberries must be stewed to a thick preserve. The genuine gooseberry fool was always made with whipped cream as described, though recipes are often given wherein the whites of eggs are substituted for it .- New York Tribune.

HOUSEHOLD HINTS.

When Picnics Were New.

There are some fashions that time only enhances and improves. The Annual Register, 1802, informed its readers that a new kind of entertainment had come into fashion, called picnic suppers, where a variety of dishes were set down on a list, and the members of the company each drew one, and whoever drew that particular dish was expected to furnish it for the entertainment of the others. The old way of spelling it was picnick .---Detroit Free Press.

Au Operator's Amusing Blunder.

Thirty pupils of a deaf and dumb school in Virginia started for home over the Baltimore and Ohio Railroad the other week. The conductor of the train telegraphed to Parkersburg: "I have thirty mutes on board. Please be prepared to receive them." The dispatch was received all right, but the operator read it mules instead of mutes. Two cattle cars of the most approved pattern were awaiting his train as he pulled into Parkersburg .- New York Commercial Advertiser.

The Oregon Enigma.

Surveyors exploring the valley of the John Day River in Eastern Oregon came across a sculptured rock covered with basrelief heads of "anthropoid ages," and archaoligists have ever since been puzzled to decide whether the originals of those zoological emblems ranged the woods of Western America or Eastern Asia. Is it not just possible that the problematic sculptures represent ape-like men rather than man-like apes?--New York Voice.

Hundreds of Mormons are settling in the Mexican States of Sonora and Chihushua, and more are expected from Catarrh. And they mean it, Utah.

A gooseberry fool is an old time Eng-Dr. L. L. Gorsuch, Toledo, O., says: "I have practiced medicine for forty years, have never seen a preparation that I could prescribe with so much confidence of success as I can Hail's Catarrh Cure." Sold by Druggists, 75c.

RAILROAD officials estimate the potato crop of Southern California at 22,500 carloads.

There are allments that rob young women of both Health and Beauty and make them prematurely old. Lydia E. Pinkham's Vegetable Compound will restore both if taken in time.

The Convenience of Solid Trains, The Erie is the only railway running solid trains over its own tracks between New York and Chicago. No change of cars for any class of passengers. Rates lower than via. any other first-class line.

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Money the Year Round. Miss Smith says: "Uan I make \$25 per week in the plating business?" Yes. I make \$4 to \$5 per day plating tableware and jewelry and selling platers. H. K. Delno & Co., Columbus, J., will give yon full information. A plater posts \$5. Business is light and honorable and nakes money the year round. A READER.

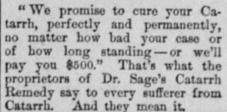
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the life that is fighting against Consumption.

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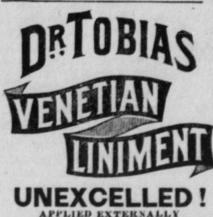
Syrup" For Coughs & Colds.

John F. Jones, Edom, Tex., writes I have used German Syrup for the past six years, for Sore Throat, Cough, Colds, Pains in the Chest and Lungs, and let me say to anyone wanting such a medicine-German Syrup is the best.

B.W. Baldwin, Carnesville, Tenn., writes : I have used your German Syrup in my family, and find it the best medicine I ever tried for coughs and colds. I recommend it to everyone for these troubles.

R. Schmalhausen, Druggist, of Charleston, Ill., writes : After trying scores of prescriptions and prepara-tions I had on my files and shelves, without relief for a very severe cold, which had settled on my lungs, I tried your German Syrup. It gave me immediate relief and a permanent cure.

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Throat, Colds, Sprains, Bruises, Stings of Insects, Mosquito Bites.

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ELY'S CREAM BALM CATARRIA COLD HE HALLEVER

beetle which deposits its eggs during spring in the crown of the clover plant. These hatch, and the larvæ burrow growers. downward through the larger roots of the plants, doing serious injury. The remedy is frequent rotation of crops, thus not allowing the clover fields to at night. stand until they become Lreeding places for the insects.

2. The clover-seed midge is a small orange colored maggot that develops in the clover head at the expense of the seed. Fields infected by this insect are at once distinguished by the unnatural condition of the heads at the time of blossoming. The best preventive is mowing the field as soon as the presence of the insect is observed and before the seed has reached maturity.

3. Clover hay that has been standing in the mow or stack for some time is liable to become infested by small brown worms which web the dried stems and leaves together and feed upon them. This is most likely to occur when old hay is left over from season to season for them be thoroughly cleaned out each summer and new stacks should not be put on old foundations until all the leavings of the previous season are removed. Hay which is infested with the worms should be burned.

CURING HAT.

Clover not thoroughly dried may be safely put in barns with tight siding, so that air cannot come in at the sides. But if very green it must be entirely free from water, either of dews or rain, which carries bacteria to the hay, and creates more violent fermentation than is possible with the juices of the clover alone. The heat of fermentation drice up these juices so that they make a sweet, gummy substance that is really preservative. If no air can get in, then such hay would keep, as preserves are kept in closed jars. But the mixture of old hay or straw with new prevents all danger of loss. A farmer remarked that some years ago he had a stack of hay so poor that cattle ate only a little of it, and he purchased grain and fed straw with it instead. Next having time he made a stack of new hay. drawing clover almost as soon as cut, and putting on first a layer of old hay, then of grass, until the stack was completed. The mixture made excellent hay. The old and the new were eaten with equal greediness. He believed that the same in one hour in the morning is surprising, result would have followed alternating but at night this may be avoided. green hay with straw, excepting that the straw has a lower nutritive value. Part, said to be to sow down in August, add-however, of the defective nutrition of ing about two pounds of turnip seed to straw is due to its lack of attractive the acre. The gradual growth of the flavor. In so far as it can be given the turnip foliage forms a congenial damp around of new clover hay, its digestibility shade for the vegetation and spread of

In selecting out the roosters to keep for next season's breeding, take those that are compact, of medium size and very active.

A good nest egg can be made by making a hole in the large end, letting the yolk run out and filling the shell with plaster of paris.

To hatch out late chickens, the best place to make the nests is upon the ground. A more even heat and moisture will be secured.

In nearly all cases chickens should be separated from the old hens whenever they are full-feathered. Separate them and let the hens go to laying.

One of the easiest and best ways of curing a setting hen is to put her in a to breed in consequently the mows should box or cage with nothing to sit on or amuse herself with but boards.

> Store away the sorghum seed, some millet and sunflower seed, a good bunch of clover hay, as well as corn, oats and wheat, to feed the poultry during the winter.

If the poultry are to be fed economi-cally during the winter care must be taken during the summer to secure and store away a sufficient amount of food for them.

Sheep do not like tall grass, but pre-fer that which is short. They will pick up quite a large share of their food on fields that are but scantily covered, and in wheat stubble they will cat down all young weeds as fast as they appear. Sheep are excellent scavengers.

Dairymen should remember that lessening the cost in producing milk is quite as short a cut to the profits, and equally as certain, as an advance in price per gallon. Improvement in the cow, the feed and the management will insure the first condition, and will most likely be followed by the second.

Those who are obliged to keep their poultry confined all the time may, by giving an hour's liberty just at night, provide a daily grass ration and quite a supply of animal food without expense. The amount of scratching a hen can do

A successful plan in making lawns is is increased. Whatever is eaten with a relish does more good than when forced down. Straw can thus be improved as feed, besides helping to secure hay in better condition than would otherwise be possible. This plan is best suited to out-door stacks. Few farmers have enough is secured before wheter door stacks. Few farmers have enough is secured before winter.

Pieces of licorice laid around where ants run are recommended. Almonds must be blanched and sliced

before adding to any mixture. Some housekeepers prefer salt or meal

to soap for washing their hands. Use porcelain lined utensils when making pickles, boiling vinegar, etc. Salmon trout are best when baked, and

some fine sauce poured over them. Glass jars or tumblers are better than

porcelain liaed for jellies and jams, Eggs for pudding must be used in greater quantities when of small size.

Pure cream and ripe natural fruits combine to make the most perfect ice cream.

Moulds must be buttered, and pudding cloths wrung out of cold water and floured.

Take iron stains from marble with lemon-juice or a mixture of spirits of wine and oxalic acid.

Wash smoked walls and ceilings with soda and water. It will remove the greasy blackness caused by oil lamps.

Meringues should be put on puddings after they are slightly cool, as, if the pudding be hot, the eggs will liquefy.

Turpentine is said to be the most effective of all things for the banishment of carpet worms, buffalo moths and insects.

In cooking vegetables, always remem-ber that boiling water evaporates rapidly on the approach of a storm or when it is raining.

Old newspapers torn in small pieces and wet in water softened by the addition of a little ammonia, are excellent to wash lamp-chimneys.

Glass jars of a small size, or large tumblers, are better for preserves than china, for should they not keep well it can be detected immediately.

To remove scratches and bruises from furniture, rub them gently with a fresh walnut, butternut or hickory nut kernel, and they will disappear as if by magic.

All jellies and preserves should be put in the jars while lukewarm, as the jelly or syrup, if it be thick, breaks after it has become cold; the jars should be left open till the next day.

To remove the unsightly marks caused by drippings from the faucets in marble basins or in the water-closet bowl, nothing equals pulverized chalk, moistened with a few drops of a nmonia. Apply with an old toothbrush and they quickly disappear.

Steamed dumplings, with stewed chicken or veal, are an acquisition. Cook both these meats until nearly done, then make the dumplings like baking-powder biscuits; pour all but a little of the water from the meats into another vessel for gravy, and put the dumplings in the pot on the meat so they will not tor th the water, and cook ustil all the water is boiled away.