

Tuesday, June 24, 1573.
FARM AND HOUSEHOLD ITEMS
 Yeast.
A Minnesota housekeeper furnishes a recipe, which she says makes the best yeast
known to civilized women. Sho has kept it three months in the hottest weather and much longer in cool weather, and never
had any sour. The flour should be thoronghly dried by the fire before being made into sponge, an important itom of whioh many young housekcepers are igno-
rant. The sponge should be set at noon, mixed at nights and molded next morning Stirring the sponge after it bogins to ferment makes the bread white. Now the cocipe : One quart of hops put lightly in
the cup ; One quart of potatoes pared and liced; one pint of corn browned like and fee ; put the hops in a small bag, add three quarts of boiling water; boil two houra, hite sugar, half a cup of salt, and water oo make five quarts of the mixture. When ukewarm add one pint of the same yeast without meal or flour, as that might sour
after a wbile. Half a cup is enough for for a wbile. Half a cup is enough for
aking, large or small. The yeast must be made in tin or porcelain. Let it stand wenty-four hours in a warm room, then bottle or can tightly and keep in a cool cellar. Halt

Stakes for Tomatoes.
Thomas Meehan, the horticulturist of earmantown, Poted the relative advantages of the ifferent ways of cultivating tomatoes,
and he concludes that the best practice to and he concludes that the best practice to
adopt is to proceed as with the Limn adopt is to proceed as with the Limn plinnts are put out. Thess stakes need
not be over six feet high, and may be set about four feet apart each way. As the plants grow, tie them up to the stakes dozen times during the season. Twenty plants in this way will yeild as much fruit double the quantity on any other plan and in quality there is no comparison. Tes to grow as they list, sproading every rowers say it is, the way in which the eaviest weight of fruit can be had in pro prition to the labor spent; but in this way the fruit is more acid. But whatever sysatil the soil is warm, or they will be stuntad and time lost.-Moore s Rural
Poetry of the Table. Moro appetizing thas all patent tonics is
a perfectly arranged table, sparkling with ceanliness. So let us be a little oxtravaant in our fresh table-cloths, when soap,
rater, and a little labor are all we bave pay. And now we must decide, ahall we Ne the bent chima, and do with some
toneware for every day? or thall we pay urrelves the respect usually reserved for company? Clearly, we are the persons to re sit down to odd platos and cracked shall Cors six days that we may enjoy gilded hina the seventh: By no means. We ill have plain white French china, which an always be matched when broken, and me way wewn to it every day. In the ame way we will bring out the plated chives and allver forks, and partake of our
food with a sense of our own deserts. We hall feel incroased respect for ourselves, also, with napkins and butter plates ; so Pruning.
The proper time to prune trees is said to
in June, when the tree is fully dovelop ed. Visitora to tho Exporimental Farm, In Chestor county, are shown the limbs of
an apple troe of considerable size that had an apple troe of considerable size that had
been awwed off during diflerent months of the year with a viow to demonatrate the comparative healing of the stumps. The edges of the wound wore found to heal most thoroughly and quickly where the pruning had been done in June. Thas,
bays the Practical Farmer ways the Practical Farmer, corresponde greatest vigor and the sap circulation most

Bemedy for the Cabbage Worm. A correspondent of the New York Times,
cepilies a a man who wants to know how
to free his cubbago from the cubage Treo his cabbage from the eatbbage worm
Thirty yeare, oxperiencee enablea me to toll him. Get what is called here ship. atuff, or ahorts, ruch as we foed to stockxamine the cabbage before they nhorts you aee the web of the caterpillar, or holes a the leavon of the bud, put a tablegpoon: ains follow, you may have to If harit. sired is the itole. The worma become The worma peldom attiek the cabbage of

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