

THE GREAT SONG.
By Miss M. C. Weston.

The Universe singeth a great, great tune
And the rolling clouds keep time;
It riseth up, and the sun and moon,
And the golden stars do chime;
The angles that stand on the holy heights
Are chanting the same old hymn,
Till its echoes roll o'er the land of light,
And circle the great white throne.

No sound comes up from the blue abyss,
Nor voice from the shining stars;
Nor note from the singular shores of bliss
Comes wandering from afar.
But we know that some great human hearts
They are asking sweet accord,
In the song that the sacred verse imports,
In the words, "Praise ye the Lord."

The Farmer.

SEED WHEAT.

There is not as much care taken in preparing seed wheat, in regard to purity, as is so important and profitable to the sower.—Rat, root, cockle and chaff are the three great impurities to be guarded against; for if any of these are sown, and multiply exceedingly, they reduce the crop, depreciate the price in the market and inflict a lasting evil to the land that years cannot obliterate.

When there is no other course for a farmer, but to be obliged to use seed that is foul, the best method to pursue is, having a good sieve, to draw out the chaff bound to occur, and to put through one quarter of two-thirds more wheat than he intends to use—blowing over with a rapid motion the light and foul seeds, and all the grain

and perfectly developed and ripened grain for the future crop. If once through the mill it does not perfect it, repeat the operation until it is clean and satisfactory.

It is generally supposed that red root is sown with the seed, as its seed is so small that it must be separated in passing the 10 or coarser screen in the fanning mill. That is a mistake, as the examination of wheat grown where red root prevails will show. The joint containing the seed is much stronger and harder at the knot where the seed is produced than any other part of the stem, and consequently is broken off above and below, holding the seed in its capsules, which stem too large to pass the coarser screen and goes down with the wheat.—*Rural New Yorker*.

To keep apples during the Winter, the
should be packed in barrels or casks, fill-
sprinkling the bottom with chaff and quick-
lime; then add alternate layers of apples and
lime chaff, till the vessel is full. If you
use *Fernar* thus express this method:—
"It is well known to all those who have
been in the practice of burying apples
heaps, that the fruit comes out in the spring
much fresher, and better flavored than if
when kept in open bins in the cellar, or in
of the flavor in the latter case, does not
evaporating. This method has all the advan-
tage of burying, with another which will
will explain. When one apple among many
in a bin rots, the adjoining ones are contaminated; and not unfrequently a mass of ro-
tiness occurs, surrounded by much sound

the gases generated by the putrefaction, and prevent such *leaven* from spreading."

It does not require much time; less than a quart for a barrel is sufficient.

PICKLING CUCUMBERS.

"Put fresh cucumbers, as soon as picked from the vine, into weak brine boiling hot, and let them remain twenty-four hours. If they should then be taken out, put into a vessel in which they are to be kept, and scalding, boiling hot, poured upon them sufficient to cover. In three days time the pickles will be fit for use. Pickles prepared in this way will keep an indefinite length of time, and preserve all the freshness of the first pickling by paying proper attention to the vinegar. After standing some days,

should be taken care of. When this takes place, the vinegar should immediately be taken out and scalded in a scum skimmer off, and then while it is scalding, the vinegar should be poured again on the pickles. This should be repeated until the scum can be entirely dispensed with. The vinegar prepared in this manner has all the advantages of this method of pickling cucumbers, over many others, is that it gives the pickles the most agreeable flavor, and also the same time preserves them in a sound and healthy state as long as the vinegar is kept pure.

These stock is well known for its good quality and fine condition, informed us that he had no difficulty in making his cattle thrive. His oxen and steers are fed liberally with the best hay throughout the winter, and in the careful driving they perform the farm labor in the spring without the loss of flesh. In the summer they are turned out on sweet pastures at the proper time, they get in good condition for early sale for market, and always command a good price. —Culcivator.

HORSE RADISH.

Horse radish may be had all winter by digging the roots from the soil when at perfection, grating them and placing the article in jars or bottles filled with vinegar. The article should be thoroughly excluded by corking and covering the nozzles with wool, sealing with wax.

CALF'S HEAD.—Scald, and wash the head clean with salt and water, then place it in a stewpan with sufficient water to cover it; add a faggot of sweet herbs, an onion stuck with cloves, six blades of mace, and a tablespoonful and a half of pepper. Stew till tender, and add a tureen of stewed celery. Season with pepper, pour the soup into the tureen, place the head in the centre and serve.

☞ *To Prevent Dampness in Walls.*—Use a paint made of one part beeswax, three parts boiled linseed oil, one-tenth part turpentine, put on hot. The wall should be thoroughly dry, and, if possible heated. Three or four coats will render a stone or brick wall impervious to moisture.

in early Fallowing Hogs, the chrapes
and most abundant materials should be used
first,—such as apples, pumpkins, small
potatoes, &c. This will get the swine into
thriving order, and you can finish him off
with good old corn, or corn meal cooked into
mush, and thus put the lard on his ribs to
your liking.

Good Advice.—A farmer should never
be so immersed in political matters as to forget
to sow his wheat, dig his potatoes, and
rank up his cellar, nor should he be so atten-
ded to them as to remain ignorant of those
great questions of national and state policy
which will always agitate more or less a free
people.