

FARM, GARDEN AND HOUSEHOLD.

Planting in Hills or Drills.

Whether it is best to plant corn, potatoes, beans, and similar crops in hills or in drills is an unsettled question among our farmers. There are, however, circumstances or conditions under which either one may have an undoubted advantage over the other. For instance, in newly-cleared lands, where there are many stumps, or on very stony ground, planting in hills is preferable to drills, as it is difficult to secure continuous rows, and the planter may skip a stone or stump and still get nearly a full number of plants to the acre. On heavy tenacious clay or other kinds of soil that have not been thoroughly prepared for the reception of the seed, it is usually best to plant in hills with the rows in opposite directions, in order to admit of running the plow along the four sides of the hills, and thereby breaking up the soil and pulverizing it in cultivating the crop. In the Western States, especially on the prairies, where very little hand weeding or hoeing is bestowed upon corn, potatoes, and similar crops, every-thing in the way of cultivation being done with horse-hoe, plow or cultivator, hill culture is really the only practicable system; but when the land has been brought under thorough cultivation, the drill system will usually prove the most certain for securing a large yield.

By planting in drills a more even distribution of the plants over the surface can always be secured than by crowding several into a hill, as is usually practiced with the hill system. If the hills are four feet apart both ways, there will be 9,722 on an acre. With ordinary varieties of corn, three stalks to the hill is abundant, and this gives 9,000 per acre. It is evident, however, that with the three stalks starting from a space not exceeding six inches in diameter—and in most cases the grains will be dropped close together—the stalks must crowd one another from the very start, the roots also crowding and crowding as well; consequently, under such conditions it would scarcely be expected that as full a development of the plants would follow as if each stood separate and unobscured by its neighbor. Now, if the same number of plants stood in drills, and fifteen inches apart, allowing four feet between the rows, we would have 8,712, or only 388 less plants to the acre. The advantage that will admit of closer planting, the plants may be only one foot apart in the drills, giving 10,800 per acre. This latter distance will answer well for the low growing New York varieties of corn, as well as for potatoes, that are cut up into single eyes when planted.

By this drill system it is apparent that every plant has a space twelve to fifteen inches wide and four feet long in which its roots can spread without coming in contact with those of its neighbor, and under such conditions a better growth may reasonably be expected than in several plants crowded into the same space. Not only do the roots have a better opportunity of obtaining nutriment, moisture included, but the leaves and stems can spread out without any great obstruction in all directions. It is, therefore, more difficult to tend a crop and keep it free from weeds when planted in drills; but there is certainly an advantage which will show itself in the increase in yield that more than compensates for the extra labor.

Corn stalks standing singly will usually produce more and larger ears than can be obtained from them when crowded; and we are often surprised to see how few farmers who have seen them where there is nothing to prevent it, and in regions where this crop is sufficiently valuable to pay well for any extra pains in cultivating it. The drills in the true sense of the word are only for planting corn, potatoes and other crops requiring cultivation while growing, but also in wheat, oats and similar kinds of grain. A few years ago all kinds of grain were raised in hills in this country; but recently our farmers have begun to use grain drills, and the results are so satisfactory that it is doubtful if those who have given them a fair trial will desire to return to the broadcast system.

Drilling in grain is one step in advance of the broadcast method of distributing seed. The next step will doubtless be the hoeing of the growing grain, as is practiced in Europe, where labor is cheap and land dear. We may have to wait a few years before hoeing wheat will become a general practice on our farms, but it will come as soon as the extra labor obtained by the system will pay for the extra labor required in cultivation.—New York Sun.

Rearing Calves.—After a fortnight old, skim milk may be gradually substituted for new milk, by adding a tablespoonful of lapsed, well boiled, to their allowance morning and night. If lapsed milk is not to be had, then substitute of milk. Steep one quart of a pound of this in boiling water, and add to each gallon of skim milk fed to the calf. As the animal increases in size, gradually increase the quantity of lapsed milk. Take special care that the milk be sweet, and feed it blood-warm. After a while oatmeal or fine middlings may be added to the milk, and as the calf gets to be a few months old, mix Indian meal and wheat bran, mixed half and half, may be used instead of oatmeal and middlings; but the lapsed or oil meal should be kept up, and the calf carefully watched to see that this change does not injure him, and go back to the oatmeal and middlings again. Let the calf run in a good grass pasture if convenient, and after a proper time it will take gradually to grass as one of its regular habits.—Bural New Yorker.

Black Ants a Cure for Curant Worms.—A correspondent of the Ohio Farmer finds the common black ant an efficient protection against the plague of curant worms. He has several colonies of ants close to his curant bushes, and enjoys an abundance of curants, while his neighbors' bushes are infested with worms. Formerly he took pains to destroy the ant colonies, but on witnessing their attacks upon the worms he has taken pains to protect and encourage them.

Veal Hash.—Take a teacup of boiling water in a saucepan, stir in an even teaspoon flour wet in a tablespoon cold water, and let it boil five minutes; add one-half teaspoon black pepper, as much salt, and two tablespoons butter, and let it keep hot, but not boil. Chop the veal fine, and mix with it half as much stale bread crumbs. Put it in a pan and pour the gravy on it, then let it simmer ten minutes. Serve this on buttered toast.

Charlotte Russe.—One pint milk, three-quarters pound sugar, one-half cup gelatine. Put these together, and set over a kettle of boiling water; after the gelatine is dissolved, beat four eggs and stir in. Leave over the fire until it looks clear, then let it cool. Beat to a stiff froth one pint cream, then add vanilla to taste. Stir all well together, and set in a cool place with ice or snow around it. When you add the eggs stir thoroughly all the time, and when it is cool give it a hard beat. Put cake in a mold stuck together with white of egg, and put the liquid inside, or serve the cake and liquid separately.

"My lines are cast in pleasant places," was the country editor said when he returned home with a basketful of fish.

PRINTING OFFICE SECRETS.

On the Case of Henry Proteus, Co. Editor.

Printers have never, we think, received due appreciation for the honorable confidence which they have preserved in regard to the secrets with which they have necessarily been entrusted. Such a case as this often happens. An article in a newspaper or magazine makes what is called a "sensational" hit. It is entirely anonymous, and public curiosity is excited to the utmost to discover the name of its author. The writer may be a cabinet minister, a high official, a courtier, or any of the thousand and one persons who, if he were suspected of writing for the press, would at once lose his position, his office—perhaps his reputation. On the other hand, the writer may be a struggling author, a hard-working journalist, or a mere literary amateur. In any case his secret is preserved; his anonymity is safe as long as it is confined to the printers.

Some years ago there was a great stir made about a book entitled "Ecco il mio segreto." It was written by an unexposed author. Who is the author? was the question on everybody's lips. Some scores of persons were named, and they repudiated their participation in it. All sorts of conjectures were hazarded, and no doubt large sums would have been paid by several conductors of journals for authentic information as to the name of the author. Yet that name was known to a majority of the press, and at least some of the compositors, but it was never revealed. When the name was published, it was not through the instrumentality of the printers, but entirely independent of their work, and the author was the question on everybody's lips. Some scores of persons were named, and they repudiated their participation in it. All sorts of conjectures were hazarded, and no doubt large sums would have been paid by several conductors of journals for authentic information as to the name of the author. Yet that name was known to a majority of the press, and at least some of the compositors, but it was never revealed. When the name was published, it was not through the instrumentality of the printers, but entirely independent of their work, and the author was the question on everybody's lips.

Going back a few years, the authorship of the "Waverly Novels" may be referred to as a remarkable incident of literary history. Mr. Walter Scott's authorship of them was known by twenty persons, including a number of printers, was so well concealed that the great novelist could not, even in his private conversations, find words of praise sufficient to excite the curiosity of his acquaintances to inquire into the matter. He acknowledged and wondrous admiration for the matches fidelity with which the mystery had been preserved.

There is another species of secrecy—that relating to the careful supervision of confidential public documents books printed for secret societies, and the authorship of articles or pamphlets, as already referred to, which has been most scrupulously guarded. When treaties are prematurely published, the newspapers the copy is obtained from some leaky or venal official, and not from any of the printers who set up or work off the original. A case of this kind occurred a year or two ago, in a certain convention between this country and another power was revealed to the forenoon newspapers. In the forenoon of the day, a letter, a request for the papers, was sent to the printer. If these men liked they might let out secrets of the most momentous kind, any one of which would, perhaps, in these days of journalistic competition, spread out without any great obstruction in all directions. It is, therefore, more difficult to tend a crop and keep it free from weeds when planted in drills; but there is certainly an advantage which will show itself in the increase in yield that more than compensates for the extra labor.

Most honorable to the profession is the story of the printer, who bravely bore the burden of a secret that would reveal the authorship of the celebrated "Draper" letters. The printer sat in his cell calmly refusing the entreaties of his friends to divulge the name of the writer, Dean Swift, a church magnate, and a great wit, who dressed himself in the disguise of a low Irish peasant, and sat by, listening to the noble refusal and the tender importunities, only anxious to see the printer's name in the newspaper. The printer's secret was not revealed until the printer's name was in the newspaper. The printer's secret was not revealed until the printer's name was in the newspaper.

In thousands of other instances similar fidelity has been exhibited. In short, it is part of the professional honor of a printer to guard the secrets of his clients, and to refuse to divulge them to any one who may be in a position to do so. In some cases a compositor who is entrusted with an item of news which would be negotiable immediately, and worth pounds to him. Seldom or ever is a betrayal of trust in this way.

The examination of papers, printed extensively in London, are of the most tremendous importance to certain classes, who would pay almost any sum to obtain the slightest glimpse of the night of the printer's secret. A printer who is entrusted with an item of news which would be negotiable immediately, and worth pounds to him. Seldom or ever is a betrayal of trust in this way.

A Mine of Palm Oil.—According to the *Colman and India* that portion of the west coast of Africa which is bounded by the river Niger furnishes the principal supplies of palm oil. Nearly 1,000,000 cwt. of this oil are annually exported to Great Britain, of the value of \$7,500,000. Its principal use is in the manufacture of soaps, petroleum, candles, and similar articles. Among the natives it is highly valued, both for food (taking the place of butter), for lighting and cooking purposes and for anointing the head and body. The so-called oil, which is rather a fatty substance resembling butter in appearance, is obtained from the several species of palm, but especially from the one known botanically as "Elaeis guineensis," which grows in abundance on the western coast of Africa, and from which it takes its specific name.

So thickly do these trees grow, and so regular and rapid are their supplies of fruit, that in some localities where the regular collection of the produce is not practiced, the ground becomes covered with a thick deposit of the oily, fatty matter produced by the ripe berries. Deposits of palm oil which may also be added mines of vegetable wax, exists in some of the interior of Africa, and which, if not in themselves worth working, at least practically illustrate the natural wealth of the country in such productions, and indicate its undeveloped resources. It is not probable that the palm oil is apt to become rancid and valueless for its general uses after long exposure, though for such purposes as candle-making these deposits might still be valuable.

After many years' experience and intercourse with the natives, we have reached the conclusion that the only men who know how to conduct a newspaper successfully to the public satisfaction are those gifted beings who never do it. They always devote their talents and learning to making shoes, or selling boards of fish, or laying brick or building postholes, or some other literary pursuit.—Burlington Hawkeye.

What They Know Four Thousand Years Ago.

The Popular Science Monthly publishes abstracts from the records of the Geographical Society, in which he says: From one of these books, compiled after the manner of our modern encyclopedias, and the compilation of which is shown to have been made more than 3,000 years B. C., it has been ascertained, what has long been supposed, that Chaldaea was the parent land of astronomy; for it is found, from this compilation and from other books, that the Babylonians catalogued the stars, and distinguished and named the constellations that they arranged the twelve constellations that form our present zodiac to show the course of the sun's path in the heavens; divided time into weeks, months, and years; that they divided the week, as we now have it, into seven days, six being days of labor and the seventh a day of rest, to which they gave a name from which we have derived our word "sabbath" and which day, as a day of rest, was observed by every kind, they observed as rigorously as the Jew or the Puritan. The motion of the heavenly bodies and the phenomena of the weather were noted down, and a connection, as Chaldaea before stated, detected, as M. de Perville claims to have discovered, between the weather and the changes of the moon. They invented the sun dial to mark the movements of the heavenly bodies, the water clock to measure time, and they applied in this work of the spots on the sun, a fact they could have known by the aid of telescopes, which it is supposed they possessed, from observations that they have noted down in the records of Nineveh, and the fact that Layard found a crystal lens in the ruins of Nineveh. These "bricks" contain an account of the Deluge, substantially the same as the narrative in the Bible, except that the names are different. They disclose that houses and land were then sold, leased, and mortgaged, and that the market gardeners, to use a modern phrase, "worked on shares," that the husbandman plowing with his oxen, heaped his labor with short and homely songs, two of which have been found, and contain very remote civilization with the usage of to-day.

Objectionable Mail Matter.—The attempt to blow up the Spanish consul at New York by an infernal machine sent through the mails, and which light the fact that missiles of various kinds not infrequently pass through the postoffice, to the disturbance of the peace of mind if not the endangering of the life of the citizen, is a matter which sent a box of lucifer matches to his father in the old country, but luckily they were discovered before going on board ship. Otherwise a steamer might have been burned to ashes, and nobody knows the cause. The young man who much surprised at the possible consequences of an act which seemed to him as harmless as possible. When patent rights are first invented, their passage through the mails is not infrequently made for the clerks that the manufacturers had to be warned. One day a stamper was interrupted in his work by a cracking noise and by the light of a match, which was in the habit of carrying his stationery and his matches in the same pocket, and some of them accidentally got into the envelope. A lot of matches were sent to the country some percussion caps for the celebration of the national holiday. The clerks in the New York postoffice, however, had a Fourth of July all to themselves in advance of the regular date when the stamper clerk received grandfather's letter. The stamper came very near losing his eye to make an American holiday for the grandsons; as though the old gentleman, on being informed of the result of his efforts to please his offspring, offered to pay the damages. A stamper clerk once had his thumb torn off by the explosion of nitroglycerine inserted in perforated cord in the zinc syringe used for the insertion in cork and smuggled into the mails had been discovered by the clerk, and it was believed, though never proved, that the owner of the diamonds was a printer who had been working on a testimonial of his feelings toward a clerk whose zeal confiscated his jewels. "Few die and none resign," said Jefferson of officeholders, but even he would hardly deny that under such circumstances they may be a sudden removal.—Detroit Free Press.

Care Needed in Canning Fruit.—Recently four members of a Brooklyn family were taken violently sick after eating canned cherries. The poisoning was found to be due to a salt of zinc formed by the action of the free acid of the fruit on the zinc of the can. In his report the chemist said: "The presence of a zinc compound in the syrup was unmistakable, and it appeared in such abundance that some lack of precaution in preparation of the fruit jar. I learned, however, in inquiry that the preserving had been done with scrupulous care by a friend of the family. Moreover, the contents of other jars of the collection prepared at the same time had not produced any unpleasant results. As the jars were unopened were placed at my disposal through the politeness of Mr. Gilbert (whose family had been poisoned), I selected one having a zinc top and containing plain liquid. This jar I then poured about a fluid ounce of the syrup of this jar into the cover of the first jar, and yielded it over a water bath for three quarters of an hour. It was then yielded promptly to the test of zinc. The case is not without parallel, but it is not sufficiently well-known to the public that zinc yields so readily to the action of fruit acids, and consequently that the use of zinc or galvanized iron in the preparation or preservation of canned fruits is not free from danger.

Parrot and Poedle.—A Cleveland lady has a parrot and a poedle. When Poll shrieks Penny barks. One afternoon the parrot sat on her perch with all the dignity possible. The dog was taking a nap in an adjoining room. Suddenly she uttered a moment's notice, Poll let loose two or three unearthly screeches. The dog immediately started toward the cage at a full run, barking as he went. After he had ascended Poll returned to the outer room for another snore. The parrot shrieked closed his eyes before Poll shrieked loudly, more loudly than before. Up jumped the dog, and out he went barking furiously. When he reached the cage, he found Penny barking her noise to give the dog a chance to bark just as loudly as his four-legged associate. Penny choked himself off and gazed at the cage in holy horror. Finally his tail dropped between his legs and he turned around and left the spot. "Just as he was going out of the room Poll stopped barking, as if of a pleased expression crept down her jagged beak, and as the dog faded from view she yelled her "Good-bye, Penny," and without further ado resumed her meditations upon her perch.

To make cucumber vines fruitful pinch them back severely. If you want large cucumbers and many of them, give them an abundance of water.

FOR THE FAIR SEX.

Maiden and Weathercock.

With vent hoar, on the village spire,
With your golden feathers all on fire,
Tell me, what can you see from your perch
Above there, over the tower of the church?
WEATHERCOCK.
I can see the roofs, and the streets below,
And the people moving to and fro;
And beyond, without either roof or street,
The great salt sea and the fisherman's fleet.
I can see a ship come sailing in
Beyond the headlands and harbor of Lynn,
And a young man standing on the deck
With a silken kerchief round his neck.
Now he is pressing it to his lips,
And now he is kissing his finger tips;
And now he is lifting and waving his hand
And blowing the kisses toward the land!

Oh, that is the ship from over the sea
That is bringing my lover back to me!
Bringing my lover, so fond and true,
Who does not chafe with the wind, like you.
WEATHERCOCK.
If I change with all the winds that blow,
It is only because they made me so;
And people would think it wondrous strange
If I, a weathercock, should not change!
Oh, pretty maiden, so fine and fair,
With your dreamy eyes and your golden hair,
When you and your lover meet to-day,
You will thank me for looking some other way.
H. W. Longfellow, in *Youth's Companion*.

Summer Bonnets.—Bonnets covered with fruits or with foliage are introduced to rival the flower bonnets of last year. Those covered with flowers and foliage are made of more favor, and are called white lace. Branches of currants are also seen on black lace bonnets and on the favorite rough straws. One of the prettiest fashions for trimming the favorite bonnets is that of lining them with white dotted muslin gathered full inside the brim. White Surah silk surrounds the crown, and is tied in a large bow on the top of the head. The white lace is tied in a Venetian style. Plaquettes of white crepe lace also trim kypsy hats.—Bazar.

News and Notes for Women.—A woman is the official reporter of the Washington county (Ohio) court. The Austrian empress has an curious and unusual appendage on her saddle, which she goes hunting. This is a black-and-yellow fan, which she carries to protect her weak eyes from the sun's rays. The Indian squaws in Northern California paint the faces of their little papooses with black streaks from one side to the other, across the eyebrows, "in order to make them look pretty."

The Voltair Belt Co., Marshall, Mich. Will send their Electric-Voltair Belts to the afflicted upon 25 cents a week. The Voltair Belt is a complete cure of Dropsy, which I had been treating for eight years, and I find Hunt's Remedy is the best medicine for Dropsy and the Kidneys I have ever used." Trial size, 25 cents.

ALZ GROCKERS keep G. Gilbert's Saponifier.—To all who are suffering from the ills of the skin, eczema, itching, and other troubles, we would recommend G. Gilbert's Saponifier. It is a complete cure of all these troubles, and is sold by all druggists. Price, 25 cents per box.

THE MARKETS.—Beef—Med. Native, live wt., 08 1/2 @ 10; Beef—Choice and Extra, 09 1/2 @ 10; Pork—Ham, 12 1/2 @ 13; Lard—Prime, 10 1/2 @ 11; Butter—Creamery, 15 @ 16; Eggs—Fresh, 12 @ 13; Flour—No. 1, 3 1/2 @ 3 3/4; Wheat—No. 2, 1 1/2 @ 1 3/4; Corn—No. 2, 1 1/4 @ 1 1/2; Oats—No. 1, 2 1/2 @ 2 3/4; Hay—No. 1, 10 @ 11; Straw—No. 1, 5 @ 6; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1 3/4; Almonds—No. 1, 1 1/2 @ 1 3/4; Pistachios—No. 1, 1 1/2 @ 1 3/4; Cashews—No. 1, 1 1/2 @ 1 3/4; Peanuts—No. 1, 1 1/2 @ 1 3/4; Coffee—No. 1, 1 1/2 @ 1 3/4; Tea—No. 1, 1 1/2 @ 1 3/4; Sugar—No. 1, 1 1/2 @ 1 3/4; Molasses—No. 1, 1 1/2 @ 1 3/4; Honey—No. 1, 1 1/2 @ 1 3/4; Butter—No. 1, 1 1/2 @ 1 3/4; Eggs—No. 1, 1 1/2 @ 1 3/4; Flour—No. 1, 1 1/2 @ 1 3/4; Wheat—No. 1, 1 1/2 @ 1 3/4; Corn—No. 1, 1 1/2 @ 1 3/4; Oats—No. 1, 1 1/2 @ 1 3/4; Hay—No. 1, 1 1/2 @ 1 3/4; Straw—No. 1, 1 1/2 @ 1 3/4; Potatoes—No. 1, 1 1/2 @ 1 3/4; Apples—No. 1, 1 1/2 @ 1 3/4; Peaches—No. 1, 1 1/2 @ 1 3/4; Plums—No. 1, 1 1/2 @ 1 3/4; Cherries—No. 1, 1 1/2 @ 1 3/4; Raspberries—No. 1, 1 1/2 @ 1 3/4; Strawberries—No. 1, 1 1/2 @ 1 3/4; Currants—No. 1, 1 1/2 @ 1 3/4; Grapes—No. 1, 1 1/2 @ 1 3/4; Figs—No. 1, 1 1/2 @ 1 3/4; Dates—No. 1, 1 1/2 @ 1 3/4; Prunes—No. 1, 1 1/2 @ 1 3/4; Walnuts—No. 1, 1 1/2 @ 1