



FARM GARDEN

TO KEEP BOYS ON THE FARM.

When a farmer who owns 200 acres of land is continually grumbling that he cannot make anything at the business, although his three or four boys work for their board and clothing, has he a right to grumble because the boys want to leave the farm? Possibly if he were to divide his land and his ready money with the boys, and then each one tried to do his best upon his share of the farm, all would get better results than they do now, and all would stay upon the farm, unless they had decided tastes and talents for some other pursuit.—Chicago Times.

GOOD AND BAD BUTTER.

The average creamery butter is called better than the average farm dairy butter, and the same is true of cheese, but there are some private dairies that make better goods and get better prices than the factories can. Such ones should hesitate before pooling their products along with the shiftless, careless ones who never could make good butter, mainly because they had not learned how to make good milk to begin with. Possibly a saving of labor in the household may pay for a little loss in price, but the separator seems likely to make much reduction, of the labor of butter making, and it is said they can be used profitably where there are a dozen cows.—American Dairyman.

SEED CORN.

In all manner of farming it is most important that good seed, fully matured and kept in the safest way should be secured. A wise farmer will raise and keep in safety as many of his own seeds as may be necessary. The present is perhaps the best time of the year to save seed corn of every sort. Select ears that are well filled out at each end and such as show no mixture. Corn will mix from forty to eighty rods apart. While husking corn throw out every extra good ear and from these again make a selection of the best. Let a few husks remain on the ear and then trace them up by dozens and hang them up where no rodents can get at them; but not in a granary where wheat and oats are stored, as the emanations from these will destroy the germinating principle. Secure at least twice as much as you expect to use. Some sluggard will pay \$2 per bushel for it.—St. Louis Republic.

POULTRY TOPICS.

It is much better to divide the flock at night, permitting a small number to roost together. Crowding results frequently in disease.

Grind up the bones from the meat you use for the table, leaving some of the meat on the bones, both being essential at intervals. Hens lay better if thus fed twice or three times a week.

The earthen drinking fountain is the cleanest and most convenient when water must be carried to a flock of fowls. The water remains cool longer in earthenware than in tin. A running stream is best of all.

The Silky fowl is a toy, yet many admire it for its odd appearance. The hens lay well, but their eggs are not large. Their feathers are like hair, standing up straight. Their wattles and combs are a bluish red color.

Keep the poultry in a house especially provided for them. Do not permit the manger in the house or cow stable to be contaminated with the droppings, making the food distasteful to the American Agriculturist.

INSECTS IN GREENHOUSES.

Florists are now having a busy season, preparing plants and greenhouses for the winter supply of flowers, writes Margaret Dale. Let me suggest to those who may not be already aware of the fact that a liberal supply of tobacco stems spread thickly over the walks will prevent the development of insects, the pest of amateur as well as professional florists. I have been assured by florists of experience that fresh supplies of stems are all that they find necessary to keep their greenhouses in perfect condition regarding insects. Throughout the winter the stems must be renewed every few weeks, and, though this may seem a troublesome operation, I am convinced that many persons will consider it an improvement on the old method of fumigating, by which the florist effectually soaked himself with sulphur or tobacco, while vainly endeavoring to destroy the flies and spiders that were luxuriating on his choicest carnations and roses.

After being used in the greenhouses the stems can be utilized as a mulch about the June roses of the garden, where they prove an effective remedy for the slug.—New York Independent.

SPREADING ASHES IN WINTER.

At the Rhode Island Station a portion of an old sheep pasture was plowed and seeded with a mixture of timothy and red top in 1890. In the following winter and spring it was fertilized with Canada ashes for the purpose of making a comparison between winter and spring applications of ashes to newly seeded meadows, and to determine whether any less would result from washing while the ground was frozen. The soil is a light sandy loam, and the ashes were hauled directly from the car and spread from the cart upon the field when the ground was frozen and covered with four inches of snow.

The field is very level, and two plots of one-fifth acre each were selected and staked out side by side. Upon the west plot on January 6 half a ton of ashes was spread upon the snow as evenly as possible, and a corresponding half a ton of ashes placed in barrels in a dry storehouse for application to the east plot in the spring. The spring application was made April 10, the ground being free from frost, but not from the spring rains, and to prevent cutting up the field the ashes had to be applied by hand from baskets.

The very dry weather of May and June shortened the crop materially, but the grass was cut June 10, and the weight of well-cured hay upon the two plots determined as follows: West plot, yield of field-cured hay per acre from

spring application, 1906 pounds; east plot, yield of field-cured hay per acre from spring application, 1497 pounds, showing a gain of 409 pounds per acre or twenty-seven per cent. in favor of the winter application, to which can well be added the economy of labor in doing the work while the ground is frozen and other work is not pressing.—New York World.

CARE OF DAIRY CALVES.

Professor Robertson, of Ontario, Canada, is regarded as good authority in dairy matters. Speaking of the calf that is reared for the dairy he says:

Breed and feed as to a cow like two wings to a bird—one alone is of little use.

In selecting a calf for dairy sire, choose one from a lank, rough cow, and never from a smooth, fat, handsome one. Study the calf's antecedents and see that he is backed by good producers on both sides. This course will enable one to breed up the milk and butter qualities.

The calf born between September 1 and December 1 is the best to raise. It gets a good start before winter, winters well, and in the spring grows finely.

A cow should lick a calf for at least half an hour when it is first dropped; this will set the heart to working properly, start digestion and put the whole system in proper operation.

A calf, either bull or heifer, should show a good escutcheon. In a cow other points may be seen from which to judge; the teats should be set wide apart and stand out like four legs on a properly made stool.

The shape of a calf may be largely changed by feeding. If kept fat it will develop a rounded body, while if fed so as to keep healthy and growing it may be molded into the desired form for a dairy animal.

It should have its mother's milk the first three or four days, as it is designed by nature to set the calf's system in proper condition.

After it is a week old it should have sweet, skimmed milk, and be fed dry ground oats. Eating the ground oats dry produces saliva to aid digestion, ensures a healthy system and stimulates growth and good habits.

After it is from one to three months old it may be fed to develop its digestive organs. It should then have plenty of very digestible food of a kind that will aid in forming bone and muscle and add to its general growth, but not of a kind that will develop fat. Thus a large deep belly will be developed, a desirable feature for a dairy cow.—Farm, Field and Stockman.

FARM AND GARDEN NOTES.

Give ducks as much liberty as possible.

The fall is a good time to apply manure to asparagus beds.

New oats are too laxative for horses which do hard work.

With nearly all kinds of fowls the final fattening is on corn.

The fall is the time to sell off all birds that have passed their prime.

Peach buds can be protected by bending the trees over to the ground and covering with some light material.

For early spring flowering sow mignonette seed in light, rich soil and keep in a warm place.

No class of business presents a reasonable chance for success unless due attention is paid to the details.

When prices are low, loss can often be made to give place to profit by an increased rate of production per acre.

The average farm horse would feel proud if he received but a small part of the care which is bestowed on a racehorse.

A ewe that raises two lambs and furnishes in addition a good fleece of wool will pay 200 per cent. on the money invested.

When sheep are to be fattened for market they should be separated from the stock sheep so that they can be fed by themselves.

If the yards and pens are not naturally drained, let them be drained artificially. Stagnant water is often the beginning of serious and fatal diseases among poultry.

Do not wait until winter before cleaning out the hen house. You may have been neglecting that "chore" during the "busy season" of harvesting. Neglect it no longer.

In shipping poultry do not crowd the coops too full. Besides the suffering caused the fowls, the death of two or three will take off the expected profits and cause disappointment.

A dairyman said the other day that the best herd of dairy cows he ever had were the ones which he had bred and raised himself. There is enough in this short statement to cause some dairymen to ponder.

Now that the moulting season is here, see that the fowls have some fresh meat in addition to their grain ration if they are yarded, or if their range is not extended enough to give them a good supply of insects.

If you have plenty of apples give some of them to the cows. There are plenty of rotten and gnarled fruit which can be thus profitably disposed of. The result will be shown in the increased quantity of milk and butter.

Zinc or galvanized iron should never under any circumstances be used for storing honey. Stone jars, tin tanks, or wooden barrels may be used, but some wood will taint the honey. Care should be taken not to have this kind.

The Guadalupe bees are interesting. They store their honey, not in combs, but in bladders of wax about the size of a pigeon's egg. The honey is of an oily consistency and does not harden, while the bees are black and of small size.

How to control swarms is the great unsolved problem in beekeeping. Automatic swarms give some hope, though they fall far short of perfection. As yet no one can tell whether they will develop into a complete success or prove an utter failure.

HOUSEHOLD AFFAIRS.

TIMELY TURKEY RECIPES.

The standard holiday dish is roast turkey with oyster stuffing, which is first put inside the turkey, and afterwards put inside those who gather at the dinner table. The turkey is drawn and roasted as usual.

For the stuffing take bread at least one day old, grated fine, and one-fifth of the bulk of the bread in oysters. Add, for an ordinary sized fowl, two onions chopped fine, four ounces of melted butter, pepper, salt, thyme and sage according to taste, and a little of the fluid of the oysters. Baste the turkey until it is roasted to a light brown. Make a gravy out of the giblets, heart and liver, thicken with flour and add a dash of Worcestershire sauce, a lump of butter, pepper and salt. With this dish should be served the old-fashioned cranberry sauce, made of equal weights cranberries and brown sugar, to which are added two ounces of butter and a dash of cinnamon. Let the whole simmer until the skin of the cranberries is tender. Set to cool on ice for three hours before serving, which will make the sauce like a jelly.

For a roast turkey with chestnut stuffing the same recipe applies, except that boiled chestnuts, grated or mashed very fine, are substituted for the oysters. The large Italian chestnuts are best.

For an onion stuffing, considering the turkey weighs fourteen pounds, chop five onions very fine and substitute for oysters, with sufficient bread crumbs, butter, pepper, salt, sage and thyme.

If one should want fried turkey a la Creole for a change, which is a favorite Southern way of serving the bird, it should be disjointed. Then make a batter of equal parts of milk and eggs, well beaten, to which a little salt is added. Dip the sections of turkey into cracker dust, then into the batter, and then into the cracker dust again, after which fry in equal parts of butter and lard.

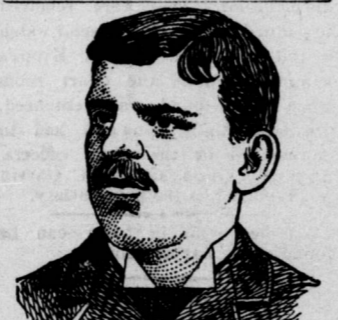
For this dish the sauce is made of three ounces of butter and two heaping tablespoonsful of flour, melted together, to which add a pint of milk and a dash of salt. Serve with small boiled potato balls, sprinkled with chopped parsley.

For the ordinary fried turkey, dip in batter as before and serve on diamond-shaped pieces of toast, with cranberry sauce. This kind of sauce is made of one quart of cranberries, two ounces of butter and eight ounces of light brown sugar. Allow to simmer until cooked, and then either pour over each portion or allow each guest to serve himself.

In serving fried turkey with apple sauce, prepare the turkey as before. For the sauce, peel two quarts of sour apples, take out cores and add one and a half pounds of light brown sugar and two ounces of butter. Boil together with one peeled lemon, and set to cool until ready to serve.

In serving boiled turkey with oysters the turkey is stuffed with bread crumbs, moistened with oyster liquid, and oysters to the amount of one-fourth the bread crumbs. To the stuffing is added three ounces of butter; pepper and salt to taste. The turkey should be tied in a linen cloth, as before. Serve with white sauce, made with four ounces of butter and three tablespoonsful of flour melted together, to which is added a little salt and a quart of milk.

If a housewife builds her Thanksgiving dinner on any of these recipes, she will be very happy, and her husband will be very proud of her, besides being very well fed.



Mr. Geo. W. Turner

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THE YOUTH'S COMPANION, Boston, Mass.

Military Ballooning. Most people will remember the unlucky fate of M. Eugene Turpin, the well-known French scientific man who invented melinite—that terrible explosive—and who about twelve months ago was sentenced by a military court to five years' imprisonment, in connection with the trials for treason instituted by the Ministry of War.

Turpin accepted his fate uncomplainingly and it appears that he has been at work, so far as the prison regulations would allow, since his conviction. He is at present in a house of detention at Etampes, where he is allowed pretty large liberty for studying military science and aeronautics. He is even allowed to write to the papers, and a recent journal expresses a regret that valuable discoveries such as Turpin claims to have made should be dated from between prison walls.

Among other things, he professes to have at last solved the difficult problem of aerial navigation by the construction of a balloon which can be guided according to the will of the occupant. He hopes to attain a speed of forty kilometers an hour.

In another field of aerostatics—namely, military ballooning—the imprisoned engineer has been studying an apparatus for making pure hydrogen gas, which will require only one-ninth part of the machinery now in use—an important consideration when on the march.

A new fuse for shells when used at sea, which prevents the projectiles from exploding from ricochets on the water, is also among the inventions to which Turpin has devoted much time.—New York Journal.

Gooseberry Rats.

G. Reade, in the Zoologist, says that the ripe gooseberries in his garden were disappearing very rapidly this year, and he supposed that the mischief was being done by blackbirds. However, his attention was called to a large rat taking the berries off with his mouth and dropping them to other rats below. Presently another climbed the tree and helped to gather the berries. In a little time both came down each with a berry in its mouth, having a curious appearance. Mr. Reade saw the performance several times repeated. Then he placed a wire cage under the tree, and in three days caught nine of the intruders.

Cats Are Independent Animals. The cat's spirit of independence, indeed, is the most distinct characteristic of her nature. As Mme. de Custine rightly said, the cat's great difference from, and, according to her sentiments, superiority to, the dog lies in her calm insistence on selection which invariably accompanies her apparent docility. To the dog proprietorship is mastership; he knows his home, and he recognizes without question the man who has paid for, feeds and, on occasions, kicks him with all the easy familiarity of ownership. He follows that man undoubting and unnoticed, grateful for a word, even thankful for a oath. But the cat is a creature of a very different stamp. She will not even stoop to conquer, nor be tempted out of her nature by offers of reward. She absolutely declines instruction; nay, even persuasion is lost upon her for any permanent effect it may be designed to have. You may be the legal possessor of a cat, but you cannot govern her affections.—Henriette Renier.

Russia Appreciates the Sunflower.

The sunflower could not have been first cultivated in Russia or other countries of Europe, for it is a native of America and unknown to the eastern world. It is quite probable, however, that the sunflower was cultivated here for its seeds thousands of years before the advent of Europeans, for this plant is found widely distributed over North and South America. While the cultivation of the sunflower is being neglected in this country, it is on the increase in many European countries, as well as in China. The seeds are highly valued for feeding pigs, poultry, sheep and cattle. The oil expressed from the seed is equal to olive oil for almost any purpose. In Russia the seeds are sold in the streets as peanuts are sold here.—New York Sun.

Coals of Fire on His Head.

A surgeon being sent to bleed a lady belonging to the nobility, did the operation in such a bungling manner that he cut an artery, of which misadventure the lady subsequently died. In her will she left him an annuity of \$160 "as a balm to his troubled conscience, and that by having a competence he may not be obliged to cause others to run the same risk which has resulted in my death."—Argonaut.

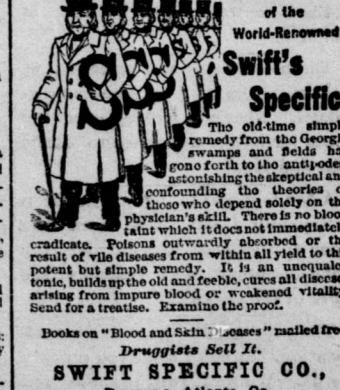
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