



Seed Corn Destroyed by Cold.

Seed corn is sometimes destroyed by severe cold, so far as its germinating quality is concerned. New corn contains considerable water, and that intended for seed should be placed in some location where it will dry as soon as possible, as dry corn is not so easily injured. Seed corn should be selected from the best ears and the most perfect grains.

An Excellent Pasture Crop.

White clover is harder than the red variety and is not so easily affected by extremes of temperature. It is an excellent pasture crop and is highly relished by all classes of stock, sheep preferring it to any other food. It is considered an excellent covering for a new lawn, as the clover gets a start and covers the land before the regular grasses make growth.

A Practice Becoming Obsolete.

The practice of making flower beds of graves is happily becoming obsolete, though but slowly. Under regulations quite generally adopted in recent years, mounds are not permitted, which encourages a better appearance under all circumstances. Mounds naturally shed water, resulting, as a rule, in sickly sod or weak plants where they are placed in that position. Not recognizing the cause, many persons are annoyed and puzzled by their non-success. Without mounds, the sod or plants above the grave have at least equal chance with the surrounding sod to get all the benefit of moisture and food in the soil that there may be.

Poultry Shipments Should Look Nice.

Farmers, when making shipments of their poultry to market, should make it a point to have their birds of uniform size. It goes a long way in the eyes of the buyer, for at a glance he can tell just about what kind of stock he is buying, and as the birds will look better and neater a slight increase in the price is generally the result.

Another point is to handle the carcasses gently so that the light outer skin will not break, as the under skin which shows through these broken spots detracts from the appearance of the birds. Any day at the market you can see buyers pass this kind of stock and go to those who have nice looking poultry and give two or three cents more a pound for it.

Necessary Tools for Bee Keepers.

Every farmer who keeps bees should provide himself with a bee veil that fits over the hat and is secured under the suspenders inside the coat or vest. The hands and wrists may be protected by wearing mitts without fingers. When one does not wear boots the pants may be tucked inside the stocking leg; a nervous man would not care about the bees creeping inside the pants. A good bee smoker is indispensable. Dry rotten wood, that will crush easily in the hands, makes plenty of smoke without much heat and never goes out.

Rubber cloths are useful. They are made of coarse linen or burlap, take up water easily, and are large enough to lap two or three in over the sides and ends of the top edges of the hive. Wet and wring them out before using; they will lie down smooth and close. When I take the cover off a hive or super, one of these wet cloths is laid on quickly. If any of the bees are next to it they will quickly get from under. It retains the warmth of the bees, can be turned back as much as needed to take out a frame or more without disturbing the rest of the bees. In changing supers it keeps all the bees in their places, out of the way of the operator.—Fannie M. Wood, in American Agriculturist.

The Hazel Bush.

The hazel is a very hardy bush, yet it does not grow freely everywhere. It is one of the first plants to respond to the call of spring. It does not produce an early leaf, but soon in March, sometimes by the end of February, it bears millions of graceful drooping tassels. It will flourish on rocky hill-sides where there is only shallow covering of earth; and on all kinds of dry chalky or limy fresh soil it does equally well.

Under two sets of conditions the hazel will be found growing. The first is when it is planted and cultivated. Though not a timber tree, it is useful to the forester. It forms a valuable undergrowth. From a shoot or sucker the toughest switches and walking sticks can be made. For the same reason it is highly esteemed by the basket maker, the thatcher, the wattle-maker, those who make hoops for barrels, and similar operatives. Hence as an undergrowth it commands a good sale, and the forester for that reason sometimes plants it under his standard oaks and in suitable coppices.

It grows to a height of about 20 feet, but you will find the majority of the bushes not much more than half as tall. The nut is ripe when it slips easily out of its sheath. Later the nuts may be shaken down like apples. Shells which have been exposed to the sunlight take on a brown red. The hazel, though it grows so often in a copse, flourishes best in the sunlight.—Ella M. Hess, in the Epitome.

Care of the Churn.

Among the duties of the one who must care for the dairy articles the care of the churn is not the least, for it will not stand any neglect without serious results; that is, if one wants pure, sweet butter, and it can never be made in a churn that is the least

sour. The sooner the milk and butter are removed from the churn the less trouble it will be to clean. Cold water should be used first to wash off the milk adhering to the sides, and then scalding water must be freely used, and in such a way that it will reach all the cracks and crevices, for it is these that hold the milk and make breeding places for microbes, unless they are thoroughly cleansed.

The churn will never become sour if plenty of scalding water and perfectly clean cloths are used after each churning. I have seen the dishcloth used for washing the churn. It should never be used, as it is not sufficiently clean, and it is easy to keep cloths especially for cleaning dairy utensils. They need plenty of sunshine and hot water to keep them clean and sweet and, what is still more important, to keep them free from disease germs. Wash the dairy cloths frequently, first in cold water, then put them in a good suds, set on the stove and let them boil 20 minutes or longer. Then rinse and hang in the sunshine until perfectly dry. It takes only a little time, and one is well repaid for the trouble, for the cloths and towels will always be sweet and clean, and if washed in this way they may be kept white until they are entirely worn out.—Indiana Farmer.

Cut Bones for Poultry.

It has become a well known fact among successful poultrymen that green cut bones are necessary for fowls during the winter. When nature ceases to supply insects on which poultry thrive in the warm seasons of the year, the poultry keeper who is up with his business must do what nature cannot do in the winter, and that is to furnish his fowls with food to take the place of insects, and I know of no other feed that answers this purpose better than fresh ground bones. They are rich in nitrogen and therefore serve as a food. In fact, bones answer several purposes when used for poultry. Being phosphate of lime, they are capable of being digested, which is not the case with oyster shells and grit, and they supply the birds with elements that may be lacking in food. They also assist in grinding the food, taking the place of grit, and are readily eaten by all kinds of poultry. In fact, it is safe to claim that there is nothing that can be used as egg producing food which serves the purpose so well as fresh cut bone. Its combinations of qualities, nitrogen, lime for eggshells, cost and adaptation to all fowls and all ages, give it a place even higher than meat, which contains nitrogen, but no lime or other mineral matter. Of course, when bones have considerable meat adhering to them they are all the more valuable.

There are several makes of bone cutters; all do very good work and are sold at a price that places them within reach of poultrymen in general. And the green bones can most always be got from the butcher for a moderate sum.

With a view to increasing the strength and vigor of the hen or developing its egg producing organs, such food should be given as science and chemistry have demonstrated to be component parts of the structure to which they are offered as nutritive and sustenance. And I believe none possess these qualities to such a marked degree as does green bone.—C., in Practical Poultryman.

Hotbeds for Farmers.

Most farmers better let hotbeds alone. As a rule, those who try them are anxious to sell their outfit in a year or two. Hotbeds will not run themselves and the weather is very fickle in early spring. Unless the farmer has someone who can be constantly near and constantly mindful of the hotbed, it won't pay. But if they are cared for and intelligently managed, they yield large profits in both money and pleasure. I advise the farmer who will thus care for the hotbed to have one by all means.

In making it, first get the sash—3x6 feet is best. Then make the frame to neatly fit the sash. Select the spot for the bed and set the frame on it. Mark the ground drawing a line entirely around the frame and one foot away from it, so that the pit will be one foot wider on every side than the frame. Set the frame aside and dig the pit about 15 inches in depth. Arrange for drainage so that it is not possible for water to stand in it, for standing water will destroy the heat and ruin the bed. Cover the bottom with cornstalks or coarse litter to assist drainage, then fill in one foot deep with manure tramped down hard. This manure should have been heaped and heated or worked over a time or two before being used. Place the frame now on the manure, sloping it four to six inches to the south. Put in five or six inches more of manure and tramp it well. Let this be fine and the best for the roots of the plants which will be in it. Now put on four to six inches of rich soil, tramp it well. Loosen up the top, keep the soil on a level. Put on the glass. Fill all around the frame with manure to its very top. Don't plant until the first heat is gone.

The plants will sprout best in the dark. It will be best to cover the glass, but as soon as the plants are through the ground give them light and air. When the plants touch the glass pry up the frame just a little at a time, so as to keep the plants close to the glass. Plants down in a pit will grow spindling. This is where the beginner is sure to make a mistake. They will stake and nail down the frame, making it immovable. Leave it loose on top of the manure as I directed, and it can be adjusted to suit the wants of the plants.—W. L. Anderson, in New England Home Stead.

HOUSEHOLD HINTS



A Woman Knows by Her Pantry.

The ability of a housekeeper is never better shown than when her pantry and closets are opened for inspection. When the household reins are in the hands of a practical, clear-headed woman one glance along the shelves of either closet or pantry will give a definite idea of the general management. There will be a place for everything, and everything will be in its proper place. There will be no overcrowding, but room to take out each article and return it without disturbing anything else. The articles most in use will be in the position most convenient for handling.—Mary Graham, in the Woman's Home Companion.

Bathroom Furnishings.

The bathroom is the one room in the house that receives very little thought as to its furnishing; of course, its sanitary requirements may, and indeed should always be thoroughly investigated, but from an aesthetic point of view it is neglected. A bathroom may be prettily and neatly furnished, at small cost. A tarnished tin tub is an abomination. It should be ousted at once, and if possible a porcelain lined tub substituted. This, including the putting in and all, costs very little. The walls of the room should be light; tiled, waterproof paper is good; all the woodwork should be painted white or some light color; the floor should be stained and varnished, and partly covered with a rug; a few hangers should be screwed into the door of the bathroom upon which hang a bathrobe or other garments. When the room is large enough to admit a chair it will be found very convenient.—American Queen.

Household Cloths.

The very best material for a household scrubbing cloth is a heavy cotton stockinet. Old stockinet underwear of wool is not so good as that of cotton, because it does not wear. Old black cotton stockings, if the feet are cut off and the seam ripped, make excellent stove cloths. Use them to wipe off grease or anything that falls on the stove; also to polish the stove with after the brush has been used, and thus remove the dust of blacking left behind. If this is not done this dust will scatter about the kitchen and leave its mark all over the room.

Soft cheap cheesecloth purchased new and washed and hemmed for the purpose, makes the best dusters. Cut it in squares the size of a gentleman's handkerchief. It is a good plan to have a few cotton towels hemmed and in order with which to wipe kerosene lamps. Put them through the wash occasionally. Chamois skins should be kept to wash and polish windows. It is necessary to keep two chamois skins in use at once—a small one to wash windows with and a larger one to polish them with. Two such skins will last for years if they are properly stretched and dried each time they are used.—New York Tribune.



Chicken Cheese—Boil two chickens till tender, take out all the bones and chop the meat fine, season to taste with salt and pepper and butter, pour in enough of the liquor they were boiled in to make it moist, mould it in any shape you choose and when cold turn out, cut in slices. Nice for luncheon when traveling.

Spice Cake—One and a half cups of butter, two of sugar, one of molasses, one of milk, five cups of flour, four eggs, one teaspoonful of ground cloves, one and a half teaspoonfuls of cinnamon, half a nutmeg, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two cups of raisins. Cream the butter and sugar thoroughly, and add the eggs well beaten, the molasses, milk, spices, the sifted flour, the cream of tartar and soda and lastly the raisins. Bake the mixture slowly.

Buttermilk Biscuits—Two coffee-cupfuls (even) of flour, half a coffee-cupful of sour milk, half a coffee-cupful of buttermilk, one teaspoonful of sugar, one teaspoonful of yeast powder, half a teaspoonful of salt, half a teaspoonful of soda. Mix sugar, yeast powder and salt with flour and sift; dissolve soda in two tablespoonfuls of cold water, beat into the sour milk until it stops "purring," mix quickly with dry ingredients, using a spoon, turn on a well-floured board, pat with the hand into a cake half an inch thick, roll, cut into biscuits; bake in a very hot oven 10 minutes.

Onion Bisque—Boil a pint of onions, using the layers left from luncheon. Pour on cold water, pour it off as soon as it boils; add cold water again, boil and drain. Put cold water on the third time, boil until tender. The changing of water robs the vegetable of its strong odor and renders it delicate. When the water is mostly absorbed add three cups of hot milk. Thicken with a heaping teaspoonful of cornstarch wet in cold milk, boil three minutes, add half a teaspoonful salt, a bit of cayenne. Pass through a sieve. Serve very hot. In adding milk to vegetable soup care should be taken to boil it separately; add just before serving, that it may not curdle.

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