

FARMERS' CORNER

Rye as Food for Pigs.

In Germany they tested rye as food for pigs in comparison with barley. In some cases the pigs refused it altogether, and when given in large amounts it was not eaten readily. As a single ration it should not be continued long, and it ought in all cases to be soaked or carefully ground. It gives the best results when fed with other feeding stuff that has a larger percentage of fibre, more protein, and less of the carbohydrates. It is not concentrated food for young cattle or hogs.

Keep the House Clean.

If the poultry house is kept clean at all times, there need be but little fear of disease or failure. No half-way measures will answer. No half-way measures will answer. The work must be done at fixed times, every day if possible, certainly at least every other day. The dropping boards must be kept clean, fresh water must be put in the drinking fountain, and lime must be kept scattered on floor and ground.

The roosts should be given a good coat of kerosene every two weeks, and nothing must be neglected even for a single day. Have fixed days for each duty, and no matter what happens, see that the work is done. It takes but little time when a system is employed, but a few days' forgetfulness will cause weeks of worry and perhaps considerable loss.—Home and Farm.

Using Mineral Fertilizers.

When liberal applications of potash and phosphoric acid are to be used, it is better to put them on as early in the spring as possible, and work it well into the soil, even two or three weeks before the seed is put in. Upon a heavy clay soil it would probably be even better to put it on in the fall. By the early application it becomes partially dissolved in the soil and better distributed through it, and there is no danger of its injuring the germination of the seed as it might do if it was put on when the seed was put in, and they came in contact. When tankage is used for nitrogen this may be put on the same time as the other fertilizers, as in the cold ground it will take some time for it to decay enough to make its nitrogen available. There would be very little if any loss of nitrogen. But in using nitrate of soda wait until the seed is put in, or even until the plants are up, and scatter it around them, not getting it on them when they are wet lest it should burn. For a crop that needs the whole season to grow it is often better to make two light applications of nitrate of soda, the last when the plants are about half grown, than one heavy one.

Scalding Hogs Easily.

With one and one-half inch boards and galvanized iron make a scalding pan or vat, using for the sides two pieces of board about five feet long and 14 or 16 inches wide. Have the lower corners slightly rounded. Secure a piece of galvanized iron 28 to 30 inches wide and seven and a half or eight long. Nail the iron to the bottom of the boards, allowing it to extend around each end to the top.

To use this, dig a trench in the ground a little narrower than the pan and two or three feet longer and 18 or 20 inches deep. Set the pan over this trench, bank up on the sides and put in about six inches of water, build a fire under end and allow the water to heat. At one side of the vat build a platform for scraping the hogs. Have a couple of pins near the top of the pan over which put the ring of two trave chains. Put the hog on the platform. Have one man take hold of both chains on the opposite sides of the vat. Roll the hog into the chain holder, letting it down into the water gradually. Standing astride the pan, each taking hold of the ends of one chain, two men will easily turn and scald a heavy hog in about half the time it can be done in the barrel. The water can be kept at the proper temperature by adding more fuel or by adding cold water when it is too hot. The trace chains should be close enough together to pass in front of the hind legs and just back of the front legs. When the hog is scalded he can be returned to the platform by replacing the rings of the chain on the pins and lifting on the free end.—L. P. Hopkins, in Orange-Judd Farmer.

A Word for Dwarf Fruit Trees.

Some of the best of our fruits are raised from dwarf trees, and in Europe, where land is expensive, these trees are used almost exclusively. They have been trained to produce more fruit and less tree and vine. This they do so well that a farmer with a fraction of an acre of land can actually raise fruit enough off it to support his family. In this country, where land is plentiful, little attention has been given to dwarf fruit trees, and their fruit is hardly known in our markets. Yet there are some points of excellence in this class of trees which should at least command some attention, especially around the house where good gardens are cultivated. For instance, it is possible to raise these dwarf trees in shaded places, near buildings where they will receive ample protection from the cold winds, so they will produce fruits weeks after all orchard trees have ceased to yield. I have seen dwarf pear trees hold their fruit six weeks after all these orchard trees of the same variety had shed their fruits and

leaves. Dwarf peach trees sandwashed between two houses, or a nook between two wings of a barn, have yielded peaches during seasons when all other peach trees were killed by the cold weather.

But dwarf peach, apple, pear and plum trees frequently produce fruits and are superior to any raised in the orchard, and one who attempted to raise just this class of fruit might easily supply the best markets with fancy fruits not obtainable elsewhere. The fruits incline to grow nearly a third larger on dwarf trees where proper thinning out is followed, and without losing any of their flavor so common to most large fruits. Dwarf trees are not so unprofitable in the orchard as many imagine, for what they lose in proportion of trunk and limbs they gain in being closer planted together in the rows. Orchards of dwarf trees of both plums and pears are planted with the trees only about a dozen feet apart, and yet they are not crowded even when the trees reach full maturity. This fact makes an acre of dwarf trees appear more favorable than might seem at first thought. Those who cut back their trees continually year after year get the best results with their fruits, and the dwarf trees simply represent this system carried to an extreme. It may be possible that the American system of cutting back severely each year is better adapted to our country than raising the extreme dwarf varieties. M. A. Bodwell, in American Cultivator.

The Horse Business in America.

Why did farmers quit raising horses when prices were low, instead of breeding to prepare for the inevitable high prices, as some of our readers did who took our advice and kept up their breeding? They have the horse laugh now, and get good prices since the tide has changed, and all get to breeding again. Why do some farmers object to gray horses, when the city buyers pay a premium on the grays, sure to have more quality? These color craze people prefer color to quality, and will breed to any stallion, no matter how unsound and infirm, just so he is not a gray, and because one farmer does, others do, without knowing any good reason why. This compelled the importers to select the American dark colors in France and let a many of the best stallions, simply because they were grays. We are glad to see the importers bringing so many good grays this year, giving more attention to good quality than to color, and there are now some localities where the gray Percheron is coming again into its own. Where the farmers read, think and act and breed the "old gray mare" to the good gray stallion they will have the horse buyers eagerly hunting for the good gray geldings of quality to top the market. Then the grays will laugh.

American farmers are eager to get into market with big draught horses and the largest stallions seem to be the first consideration. The matter of color is solving itself, and the grays are again coming to the front, as the larger selection enables importers to secure more good grays than any other color of the breed, and the horse buyers for market pay more money for the handsome grays.

The eager demand for black stallions has, however, induced the importers to bring more big black Percherons than ever before, although prices are higher than ever before known in the history of American importations. The Shires, Clydes and Belgians are also coming in increased numbers, and with larger size and bigger bone than ever before, for the American trade has so impressed the draught horse breeders of Europe that they have bred to suit the American trade, and when we get back into our markets again with matured geldings we will be able to give more attention to quality with less attention to size and color. We have also learned to look to breeding and pedigree, indeed, the American farmer has learned much about draught horse breeding, and the more he learns of breeds and breeding the greater value and appreciation is given to the draught horse for the farm as well as for market.—Live Stock Journal.

Notes from Beekeepers.

Keep bees to make your own honey. Begin with a few hives.

If honey is overheated both color and transparency are injured.

Strong colonies protect themselves against robbers and bee moths.

Never leave a newly hived swarm near the place where it clustered.

Bees generally require about 3 1/2 pounds of honey on which to winter.

A little pine tar smeared on a board and put next the hive will drive away ants.

Thick, well ripened honey will not granulate so readily as that which is thin.

In cold weather when bees are quiet is when they are doing best; do not disturb them.

In making candy to feed to bees be careful not to burn it. Burnt candy will kill bees.

In rendering beeswax use a tin, brass or copper vessel. An iron one will darken it.

It is a good plan to do what feeding is necessary at night, so as not to excite robbing.

There are three personages in the beehive proper—the queen, the worker bee and the drone.

Unite weak colonies and their stores. They will winter better together than separately.

Besides losing its beauty and fine appearance, honey kept in a cellar gets watery and its flavor lost.



New Effect in Window Hangings.
Parisians have a new effect in window hanging that has become very popular there, but probably would not do so with our more conservative housewives. This consists of a gracefully hung window treatment with a heavy curtain one side and a lace curtain draped on the other side.

How to Distinguish Tender Beef.
Meat, to be wholesome, must come from a healthy animal; to be nutritious, from a well-nourished one. Much-used muscles absorb much food material, making rich, juicy meat. This is, however, tougher than that of parts less used, because the connective tissue and fibre increase as well as the contents of the muscle-tubes. The lean of good beef is firm, elastic, and, when first cut, purplish red, the surface becoming bright red and moist after exposure to the air. The tenderer cuts are fine-grained and well-mottled with fat; a thick layer of firm, light straw-colored fat extends over the rib and loin cuts; the kidney suet is white and crumbly. Flabby, dark or coarse beef with yellow fat is poor; if it has little fat, it is from an old or underfed creature.—American Queen.

Overelaboration in Home Life.
In our modern life there seems to be a tendency toward great elaboration of finish and complexity of detail in architecture, furniture, dress and entertainments, says a writer in Good Housekeeping. Houses are finished and furnished with a variety of complicated arrangements and adornments. Dress is a mystery past unravelling without the aid of a professional modiste. Entertainments have passed the stage when an invitation to tea meant the partaking of a simple repast consisting of scalloped oysters, cold tongue, biscuits, preserves, sponge cake and tea. Instead of this an elaborate meal, served in courses, is the fashion, which prevents many a would-be hostess from inviting her friends to her home, because the preparation of such a repast taxes too greatly the resources of a simple establishment.

The Right Way to Pack.
Let all heavy articles be placed at the bottom of box, trunk or barrel; as you pack each receptacle, have a book and pencil by your side. Before you begin to pack, number your receptacles, and as you proceed make a list of the contents of each in such a way that the things put in last are entered on your list first; then if some special article is wanted it may be known at once which receptacle contains it and just about where it can be found. When packing glass or china, excelsior, straw or hay is necessary. Let the largest and heaviest things be put in first. Pack tightly, but never attempt to pack glass or china which is of value until you have seen it done by someone who knows how. In packing goods for storage, lists containing the contents of each trunk and box should be placed in an envelope and attached to them in a secure manner.



Quick Coffee Cake—One cup of sugar, two eggs, one-half cup of butter, one pint of milk, three teaspoonfuls of baking powder, sifted into enough flour to make a batter as stiff as cake batter. Pour into a well-greased baking pan, sprinkle melted butter, sugar and cinnamon on the top and bake for half an hour. Serve hot.

Chocolate Pudding—Beat one-quarter of a pound of butter to a cream, and stir in six yolks, one at a time, sweet chocolate grated, a cup of almonds blanched and chopped fine, six tablespoonfuls of granulated sugar, and one tablespoonful of citron cut very fine, beat the six whites of eggs to a stiff froth and stir in at the last. Pour into a mould and boil three-quarters of an hour and send to the table hot with whipped cream poured around it, or any fine sauce served in a sauceboat.

Cream of Sweetbreads—One large sweetbread, one-half can mushrooms, one-quarter can white asparagus tips, one cup of milk, one cup of cream, one tablespoonful flour and one of butter. Make a white sauce by rubbing the tablespoonful of flour into the butter; add the milk and let it boil until the consistency of thick cream. Add to this the sweetbread, which has been previously boiled and broken into small pieces, the mushrooms cut into halves and the asparagus tips. When this has boiled up once add the cream, and serve on rounds of buttered toast.

Tapoca and Apple Pudding—Six good, tart cooking apples, three-quarters of a cup of pearl tapoca, sugar to taste and one quart of water. Soak the tapoca in the water two hours, then put in a double boiler and cook until clear, sweeten to taste. It may be flavored with the rind of lemon cut very thin and removed when the tapoca is done. Peel and core the apples and fill the holes with sugar, arrange them in a pudding dish and pour the tapoca over them, bake until the apples are tender. A few tiny bits of butter on the top will make it brown a little. Serve hot or cold with cream and sugar.

The Dead Line.
The dead-line between happy years and sorrowful, between the days of usefulness and the time of uselessness, is difficult to draw with exactness. No one may say that just here the best years begin or just yonder they have ended. Each period of life has its pleasures peculiar to itself. Childhood is a lake undisturbed, youth an ocean tossed with storm, manhood a deep-flowing stream, old age a gulf unfathomable and breaking in gentle, lapping accents upon an eternal shore. Childhood is foundation, youth building, manhood ornamentation, old age the cap-sheaf. The ideal years may lie all along the way. The old-time novel closed with the heroine safely married. In new century fiction the first pages have a wedding ceremony. The world is learning that life is a long lane and that flowers grow all the way.

Old Joe, the Night Watchman.
(From the Pall Mall Gazette, London.)
How often on returning home late on a dreary winter's night has our sympathy gone out to the poor old night watchman as he sat huddled up over his cage fire, overlooking the excavations which our City Council in their wisdom, or otherwise, allow the different water companies to make so frequently in our congested streets. In all weathers, and under all climatic conditions, the poor old night watchman is obliged to keep watch over the companies' property, and to see that the red lights are kept burning. What a life, to be sure; what privations and hardships; they have aches and pains, which nothing but St. Jacobs Oil can alleviate.

"Old Joe" is in the employ of the Lambeth Water Works, and is well and favourably known. He has been a night watchman for many years, in the course of which he has undergone many experiences. What with wet and cold, he contracted rheumatism and sciatica, which fairly doubled him up, and it began to look a serious matter for old Joe whether he would much longer be able to perform his duties, on which his good wife and himself depended for a livelihood, but as it happened a passer-by, who had for some nights noticed Old Joe's painful condition, presented him with a bottle of St. Jacobs Oil, and told him to use it. Old Joe followed the advice given; he crawled home the next morning and bade his wife rub his aching back with the St. Jacobs Oil "a gentleman gave him," and undoubtedly his wife did rub, for when Old Joe went on duty at night he met his friend and benefactor, to whom he remarked: "Them oils you gave me, Guv'nor, did give me a doing; they wuz like pins and needles for a time, but look at me now," and Old Joe began to run and jump about like a young colt. All pain, stiffness and soreness had gone; he had been telling everybody he met what St. Jacobs Oil had done for him. Old Joe says now he has but one ambition in life, and that is to always be able to keep a bottle of St. Jacobs Oil by him, for he says there is nothing like it in the world.

St. Jacobs Oil serves the rich and the poor, high and low, the same way. It has conquered pain for fifty years, and it will go to the same to the end of time. It has no equal, consequently no competitor; it has many cheap imitations, but simple facts like the above tell an honest tale with which nothing on earth can compete.

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Rev. Marguerite St. Omer Briggs, 35 Mount Calm Street, Detroit, Michigan, Lecturer for the W. C. T. U., recommends Lydia E. Pinkham's Vegetable Compound.

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