THE TRIBUTE OF SILENCE.



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ONE WAY OF INGREASING PARM VALUES.

In one county in New Jersey, says the Rural New Yorker, where excellent roads have been made, farm property has increased in value six times as much as the cost of improved highways. Those who are anxious for free mail delivery in rural districts should be strong advocates of road improvement, as the wretched, almost impassable condition of the highways at certain seasons is one of the strong arguments of the opponents of the measure.

PUMPKINS AS FOOD FOR STOCK.

Pumpkins are easily grown on almost any soil, says an Ohio farmer, and require but little cultivation, and are seldom grown as a separate crop. They are generally planted among the hills of corn, and may thus be considered as a kind of supplementary crop, and whatever value they may have as animal food is commonaly thought by farmers who raise them in this way to be clear gain. Some varieties are of monstrous size, but the common large yellow is sufficiently productive, and for all purposes I give them them the preference. Pumpkins make good food for cattle or hogs, but when fed to milch cows I would first halve or quarter them before chopping them up, and scrape out the seeds, giving them to the hogs. I have always believed the seeds will cause a shrinkage in the milk, otherwise I think them excellent food for cows. I know of no plant that will give so much feeding substance for so little work as the pumpkin will, and if they are fed to hogs freely as soon as they are ripe enough they will increase their growth, and a great deal of corn may be saved while, fattening them. The wonder is that there are not more of them raised and used for animal food. If stored away where they will not freeze they may be kept along well through the winter, and furnish a variety at a time when most of the feed is dry.—New York World.

In my breeding yards, writes a poultry raiser, I have over 100 fine young trees now beginning to bear. They are Maritanas, Damsons, Spauldings and Lombards, four well tried varieties, and are all perfectly smooth and healthy. I attribute this to the fact that the fowls keep the trees well rid of insect pests, and also to the fact that the trees were well mulched with coal sahes, and are planted in strong clay ground well drained and well adapted to fruit growing. A row of peach trees seem to thrive equally well. On the whole, there is no place like the poultry yard for fruit, and by planting orchards where one may reap double profit from the ground employed. Adjoining the poultry yard there is a strawberry patch of half an acre on which I have demonstrated to my satisfaction that the poultry and small fruit industries are easily and profitably combined. Outside of the season when berries are large enough to attract the fowls, it is no injury to allow the fowls free range of the patch. This is also true of blackberry and raspberry plantations. I find the poultry manure one of the most valuable fertilizers for berries when properly applied. It must, however, be well mixed with dry earth or road dust, or the effect will be rather disastrous than profitable. It has always been a pet notion with me that ten acres of good ground, rightly located and rightly managed for the poultry and fruit business, is enough to afford a very comfortable living for a family not afraid to work and of a "managing" turn of mind.—American Poultry Journal.

Por coan.

Pop corn or parching corn, owing to the smaller size of both ear and stalk, can be grown upon very light land, almost without manure, if it is what is called "natural corn land," and the season is favorable. But it pays better to give a light dressing of manure, and grow a larger crop. There is a very good demand for it in this market, the manufacturers of corn cake and corn balls using a great deal, one firm using at least demand for it in this market, the manufacturers of core cake and corn balls using a great deal, one firm using at least 100 tons a year, and others perhaps more, while the grocers sell a great deal for family use, mostly during the holiday season, but some the year round. This year the market rate at wholesale is from two to three cents a pound on the cob, but the market is overstocked, as it is with almost everything else, and this price is a low one. Some years it has sold at wholesale as high as seven cents a pound in Boston, but such a price is more exceptional than the present price, and from three to four cents a pound is nearer the usual figure. As it is grown principally in the Western States, Wisconsin, Nebraska and Kansas being the largest producers, and Chicago the principal market for it, the low price of this year may discourage them from planting so much next year, and the price may advance. There are several kinds. The favorite with those who use large amounts is an eight-rowed, graylan-white corn, with ears from six to eight inches long, and kernels nearly as large as the Canada or amaller varieties of yellow field corn. The stalks grow to about the same size, and therefore should be planted at about the same distances as that, and it needs pretty good soil or a fair dressing of manure to get a good crop, but under those conditions we hear of a ton or even a ton and a half of ears being grown upon an acre. It parches well, and gives a large kernel when white corn, with ears from six to eight inches long, and kernels nearly as large as the Canada or amaller varieties of yellow field corn. The stalks grow to about the same size, and therefore should be planted at about the same distances as that, and it needs pretty good soil or a fair dressing of manure to get a good crop, but under those conditions we hear of a ton or even a ton and a half of ears being grown upon an acre. It parches well, and gives a large kernel when parched, but may not be as tender as some of the other kinds. The White Pearl

ONE WAY OF INCREASING PARM VALUES.

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WHY MANY DAIRYMEN FAIL.

Many a dairyman falls in meeting his expectations, and so roundly denounces the industry, and why he failed was, according to Jay Gould in the Practical Farmer, his only want of dairy knowledge. A man engaged in other pursuits wholly foreign to the dairy suddenly resolves to go into the dairy business. His whole stock of dairy knowledge consists of supposing that cows give milk; but of all the whys and wherefores, and details, he is perfectly ignorant. The cow, her wants, rights, likes, distikes, rations and comforts are all to be learned; but assuming that he knows it all, he engages in a business that has more about it to learn and master than to become a proficient machinist, and is confounded at the start to find that every cow is a little dairy by herself and wants individual looking after; but he, in his wisdom, concludes that he can mold them over by giving one care and one attention, and one and the same ration to all, and half of the time is out of that ration and does not know how to compound another, and so economizes feed until he can find something. To him all cows are alike, and all markets are demanding the same thing, and the result is that when he has a thing to sell the market is down, and when it is up he is short of supplies. Then the "blessing" of the industry follows, and the result is, another man proclaims the dairy don't pay! There is no industry on earth that so many men attempt without any capital, stock or practical knowledge to begin with, as the dairy is loaded with. An industry that calls for knowledge of nature, of feeding, of the laws of maternity, of animal life, of adjusting conditions, and a world of detail, all enter into this industry, and no wonder men fail. The man who seeks to become a dairyman should apprentice himself to a first-class dairyman for at least two years, and learn the trade to that extent at least. Let him at the same time read the best dairy literature, text-books on feeding, breeds of cattle, and books treating of dairy produce and its manufacture. Then

FARM AND GARDEN NOTES. Leghorns and Houdans are the best preeds for eggs.

breeds for eggs.

Pullets that are just beginning to lay are not good setters.

Extra large or odd-shaped eggs should not be used for hatching.

Many of the best specimens of purebred poultry are incubator-hatched.

At no time is it desirable to feed poultry an exclusive grain diet; they need more bulky food.

The buff Leghorn is bound to become

more bulky food.

The buff Leghorn is bound to become popular, and so are the buff Wyandottes and other new breeds.

If the hens pick at the whitewash on the walls or fences it is a good indication that they need lime; supply it in some form.

The fight against the Wyandotte resulted in making the latter popular, and to-day it holds its own with other standard varieties.

dard varieties.

One advantage in feeding bran with the commeal to poultry is that it increases the bulk and is less liable to cause indigestion.

Eggs will be set from now on, especially those from Brahmas and Cochins. The early hatched chickens are in demand for the tall shows.

While any kind of grease is sure death to lice, the odor of cedar oil, turpentine or kerosene will cause them to vacate the premises if used liberally.

It requires, on an average, ten pounds

premises if used liberally.

It requires, on an average, ten pounds of grain to feed incubator chickens ten weeks. At first they will need less than one pound a week and at the last more.

With all breeds of chickens, except the Brahmas and Cochins, it is best to use a two-year-old cock. With these two breeds they often get clumsy at that age.

HODSEHOLD MATTERS.

A CHEAP NIGHT-LIGHT. In households where there are young children a softened night-light is indispensable. Very pretty ones are made, but an inexpensive substitute can be contrived by any one. A piece of candle, weighted so as to float upright in a tumbler partly filled with water, will last several hours, and will burn until the wick is far below the surface of the water.—New York Journal.

HOUSEHOLD MARKETING.

In buying beef there are a few rules toremember: Bullock beef is the best tebuy. It should be fine-grained, the leam
with streaks of clean, white-looking fatrunning through it and of a bright redcolor. Unless there is enough fat themeat will be tough. Cow beef is paler
than ox beef, so you can tell it in thatway, and it is not so nutritious; but if
the meat is of a very dark red it is toocld. To test beef press it down with
the thumb; if it rises quickly the meat
is good. For soup-meat get the shinbone and a few pounds of the round.
Soup meat should have as liftle fat aspossible. The best meat for beef-tea is
from the round. Mutton should be dark
colored and have plenty of fat.

In choosing poultry see that they have
smooth legs and short spurs; the malebirds are best. The feet should always
bend easily, and the eyes should be
bright. If a fowl has begun to turnblue, or if it has stiff legs, it is notgood.—St. Louis Republic.

It is questionable it it is not a matter of duty with every mistress, on each occasion when she pays her servants their wages, to expect them—even to the point of making herself officious to lay by in the savings banks some portion of the fund paid as a fund for old age or against the rainy day that may come. Some mistresses pride themselves on paying their maids at the end of every week, and the small sum so received by the girl is apt to be dissipated in as short a time as it took to earn it. But if the girl can do without it it is much better for her to wait and have it in a larger sum, the sight and possession of which will let her be much more easily induced to appropriate a goodly part of it to the future. Of course when servants have others depending on them it is not easy for them to lay by any considerable amount, but when they are only in the way of buying handsome clothes, of making presents or of spending for amusements it becomes a serious duty tourge them to save their money. The kind mistress may die, the pleasant home may be broken up, the next home may be very different, may be one where if the girl is ill she has to provide for herself and where there are no frequent gifts to spare her expenditure, so that wisdom peints out the path to the sawings bank or some other safe method of investment. The mistress of a family should remember that she has the welfare of every member of it to look out for, and in begging her maid to save share of her wages she is providing both for her comfort in the possible sickness and sure old age of the future.—Chicago News.

Corn Meal Griddle Cakes—Beat twoeggs and add one quart of sour milk,
half a teaspoonful of salt, one tablespoonful of melted butter (or two of sourcream), two teaspoonfuls of soda dissolved. Make a batter of two-thirds
Indian meal and the other third wheat
flour. Bake on griddle.

dour. Bake on griddle.

Venoise Pudding—Another favoritapudding is made in this way: Take fiveounces of bread crumbs, four ounces of
sugar, three ounces of raisins, two ounces
of citron, one teaspoonful of vanilla,
one-half pint of milk, the yolks of four
eggs, one ounce of brown sugar. Addthe milk to this, pour over the yolks,
and the vanilla last, and steam one hourand twenty minutes. and twenty minutes.

and the vanital isst, and steam one nourand twenty minutes.

Peach Pie—For the crust use half asmuch cold water as lard or prepared suct,
have the shortening very cold, and cutin fine pieces and well mixed throughs
the sifted flour, with a little salt added,
before putting in the water. When rolling the upper crust, spread on a piece of
butter and roll in to make it flaky. Use
canned peaches for the ple. Sprinklehalf a cup of sugar over them and a lattie flour. Be careful to wet the edge of
the lower crust before covering the pieso the edges will adhere closely together,
which will keep the juice in the pie and which will keep the juice add much to its richness.

add much to its richness.

Potato Croquettes—Beat the yelks of two eggs and add one teaspoonful of onion juice, one teaspoonful of sait, two-tablespoonfuls of cream, one tablespoonful of chopped parsley, a piece of butter the size of a walnut, a dash of cayenness and two cupfuls of plain mashed the size of a walnut, a dash of cayennepepper and two cupfuls of plain mashed
potatoes. Heat the mixture thoroughly
and when cool form into clylinders.
Dip these first into beaten egg, then imbread crumbs and fry in smoking hot,
fat. See that they are perfectly covered
with both egg and bread crumbs, or else
the potato will escape into the fat and,
the appearance of the croquettes spoiled.
This quantity will make twelve croquettes. quettes

Rabbit Stew—Cut two young rabbits into joints; cut also half a pound of streaked bacon into dice. Fry the bacon in a stewpan, then put in the pieces of rabbits; when just browned, add m good spoonful of flour, mix it up welf, and moisten with little over a pint of water; season with salt and pepper. When beginning to boil, skim it all thatime; put in some button-onlons and a bay-leaf; let it simmer a quarter of am hour. Take out the pieces of rabbits pile themup in a pyramid upon a dishatet the sauce boil, keeping it sitred until the onlons are tender and the sauce is thick enough to adhere to the spoonback; then pour it over the rabbit and serve. The juice of one orange may be added to this dish.

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