

Freedom Fribune

Continued to the continued of the contin

FARM TOPICS

Feeding Cotton-Seed Meal.

Cotton-Seed meal is extremely difficult of digestion, and should never be given to young animals or those which from advanced age have a weak digestion. The huall which is shown by lark spots in the meal is almost entirely indigestible. Calves and pigs have been killed by eating small amounts of dark cotton-seed meal. Ruminant animals can digest it better, but it is so concentrated a food that it ought always to be fed with some bulky but less nutritions ration. A small amount of cotton-seed meal in a pailful of bran mash can be eaten safely by a cow.

Evil of Imperfect Milking.

smail amount of cotton-seed meal in a pailful of bran mash can be eaten safely by a cow.

Evil of Imperfect Milking.

Cows that are impectly milked from whatever cause, either careless or imperfect milking from the fault of the milker, soon degenerate into worthless ammals. The milk that remains in the udder from imperfect milking is that which is held by the small pouches or milk-vosicles high up in the bag, and will form a curd which will excite inflammation and destroy the secreting function of its mucous lining, or cause the adhesion and complete closure of the cavity or pouch.

It is the experience of every dairy of twenty-five or more cows milked promiscuously by three or four milkers, that a contest is always waged for the privilege of milking "old Rose," because she milks easy, and a shunning disposition displayed by all in reference to eight or ten others that no ones cares to milk. To be able to milk the hard ones with patience and skill is the qualification that should and must be attained by a successful dairyman.

Large Hives.

I am asked whether I think the

Large Hives.

I am asked whether I think the eight-frame hive is large enough to accommodate the breeding capacity of the average good queen. Emphatically I will say no. Neither do I think that the bee-keeper who makes any tests at all, no matter who he is or where he is, would answer the question in any other way. My experience is that about one-third of the queens are crowded in a ten-frame brood chamber, and that not over one-tenth of the colonies can be sufficiently accommodated with breeding-room in an eight-frame hive; while perhaps only two or three per cent. of the healthy queens would find this hive too large.

Perhaps many people will disagree with me, who have never used any thing larger than an eight-frame hive, because they judge of the possible strength of a colony by the experience that one may get with such a hive. I beg leave to say that it is next to impossible to judge fairly of this question without first giving a trial to large brood chambers the year round. It is useless to expect as populous a colony for 'either spring, summer or winter, on an average, in a small hive, or in a large one. A greater cluster, a larger space, and a genter amount of stores are bound to produce, with a queen to match, a more satisfactory colony.

There is one item which we have not considered. I have often heard it said that the size of the hive was a question of locality. Whether there is a point in this remains to be tested. It is quite possible that, in countries where the winter changes suddenly, and in a very few days to summer, the prolificness of queens may have but little chance of becoming fully developed. If such were the case it would indicate that northern countries could better adopt small hives than southern latitudes. But it may mind this is debatable. A strong, large colony, wintered, a cyling were so far north, if safely wintered, ought to be able to develop the prolificness of its queen when the worker bee to hatch, a space of two or three months would be much more than ample to repopulate a h

Poultry Notes.

Where are the young chicks roosting! Get them up off the ground and out of danger of colds, skuuks, minks aud other vermin.

Red raspberries do well in the chicken yard, give shade when most needed, and the fruit is mostly out of reach of the fowls.

emicsen yard, give shade when most eneeded, and the fruit is mostly out of reach of the fowls.

Keep posted in the poultry profession. Read all you can find to read about poultry, and especially along lines of your operations.

If you have a heavy breed don't change them for a lighter breed because you will get more eggs, for the difference is made up other ways.

In the laying hen the food is the most important point to watch. It is not always the feed nor the breed that makes a laying hen valuable. The thing to do is to keep her from getting too fat.

There is no danger of taking too good care of a flock of hens. The man who keeps them well fed and in clean quarters rarely finds fault about the number of eggs he gets, no matter what breed he keeps.

A good watering fountain is worth while. If well constructed it will last for years. Have one made of copper holding eight or ten gallons, closed at the top and with a cup soldered on at the bottom, connected with the interior by a small hole. The tank is filled by dipping into a watering trough.

An International Congress of Womens is to be held in London in June.

An International Congress of Women is to be held in London in June.

HOUSEHOLD AFFAIRS.

New Ideas in Sachet Holders.

Imitation cloth and silk flowers filled with sachet powder are novelties that appear in the stores. Thus rose stems, leaves and flowers are filled with rose sachet, and a spray of hyacinth with the hyacinth sachet. They are made by cutting out the leaves and flower petals from stamped cloth or silk, and then sewing them together and filling them with the sachet powder. They make very pretty and appropriate articles for the bureau or drawer or even for ornamenting the top of the dressing-table. They come in rose, hyacinth, violet, orchids, heliotrope, lily and tulip odors,

Cone may not with propriety dictate to another regarding the kind of tea to buy, but it is order to mention that the great tea-drinkers of the world—She experts who have cultivated a "tea-palate"—pronounce in favor of Oolong. Japan, or green tea, comes last on the preference list. For making tea use either a china or cartherry pot, which you are never to wash, but clean by scalding. Pour woiling water in the pot, and stand it on the stove long enough to make sure it is heated through and through; then pour it all off, and put in the tea—one teaspoonful to each full half pint of water to be used. Now put in the water, which should just have reached the boil, take the tea-kettle off the stove, remove the lid, stand the tea-pot in the opening, and let it remain two or six minutes. Or send the pot immediately to the table, and cover with a cosy for ten minutes. It is best in instructing a servant to tell her to look into the tea-kettle when the thinks it is boiling, to see that the water is really bubbling.

The above method gives an excellent upful of bright tea, but an added step in the process will give a still finer result. It is to wash the tea by pouring off the first cupful of water instactly after adding it, then proceed is above. This quick boiling-water inse carries off dust impurities, and the tea when made has as a consequence a finer bouquet.—Woman's Home Companion.

Too Much Furniture.

There are meny girls who, by the way, are exceedingly happy, whose married life is one long study of the science of economy, with its various branches of "ways and means" and "the possibility of \$1 doing the duty of \$5." There is not, however, the study of economy of health to be considered.

When we start housekeeping and the process one can afford to keep plenty of domestics it is well to avoid furniture that has much carving upon it. Simple decorative designs have a better "bred" air about them and, what is more important, are much easier to make clean and keep so. Nothing looks worse than little gray heaps of dust

positively unhealthy. All the space taken up by chattles means so less air for breathing purposes.

Recipes.]

Beef Fritters—Make a better of one cupful of flour, one pint of milk and three eggs. Chop lean cold roast beef very fine, eason with salt and pepper, and stir into the batter. Drop by spoonfuls into boiling lard and fry a rich brown.

Chicken Soup—Take the bones you removed in making the pressed chicken, crack the larger ones, place over the fire in a quart of cold water and let boil one hour. Strain out the bones by passing through a colander. Return to the fire, season and add one cup rich milk.

Ice Cream Cake—Beat to a cream three-fourths cup butter and two cups sugar; and cup rich milk. Sift two large teaspoons sugar twice with two cups pastry flour and one small cup corn starch. Add to first mixture, and slowly fold in the whites of seven eggs, beaten stiff. Bake in layers. For filling: Have pint of cream whipped stiff, to which has been added one tablespoon gelatine soaked two hours in tablespoon boiling water. Sweeten flavor, spread between two hours in tablespoon boiling water. Sweeten flavor, spread between two layers and then frost the top, or cover with powdered sugar.

Peach Sponge+Soak a half box of, gelatine in half a cupful of cold water until it is soft. Pare enough softripe peaches to make two teacupfuls of pulp, after they have been rubbed through a colander, and sprinkle half a cupful of sugar together fifteen minutes; add the gelatine, stir till dissolved; add the gelatine, stir till dissolved; add the gleatine, stir till