LUGRIN & SON, Proprietors.

OLD SERIES VOL. 12, NEW SERIES VOL. 2.

The Colonial Farmer.

EDITORIAL. The Aftermath.

chine. It is somewhat difficult to rakes and harrows get loose and fall scuttles, at the rear of the stalls. On the question of putting Stock discribe the snow-plough which has to peices sooner than his neighbor B's, upon meadows to consume the after- been found of such service, but we simply because theirs are well housed math, there has been, and always will shall endeavor to follow as closely as when not in use, while his were reelbe, we suppose, a difference of opinion. possible the description given, inas- ing about under the foot of everyone Reason ought to convince any one, much as we have no means of illus- who chose to stumble over them. Such that one crop gathered from a single trating it by cuts. The frame is made men are always in a hurry, never piece of ground during a season should of 4x9 oak scantling, and is similar in have time to do anything that really be considered quite enough; for it form to a double mold-board plough. ought to be done, but who are doing must be clearly evident that the after- One runner is fixed to the forward that of which there is no profit, or acmath is a second crop. In meadows part, at such a distance below the edge count whatever. Their cattle are alof some years' standing, where the sod of the plough as to raise it to clear ways in a poor condition, because their is closely compacted, and has a good obstacles, such as stones or frozen fodder is not sufficiently cured, nor degree of toughness, some contend mud which may be in the way. Four are their stables properly cleaned and that feeding the aftermath does no in- inches would probably be a safe dis- ventilated. Their hogs are poor, their jury, but in regard to new meadows tance. The under part of the plough horses lank and rough showing that the case is widely different, inasmuch | rests upon the sled, and is bolted to it. poor pens and poor stables, no floors as the sod is imperfectly formed, and A long tongue is fixed to the place of and no doors are poor things to fatten consequently during wet weather the the ordinary one, and is fastened to hogs upon, or protect horses from the grass roots are removed in the course the front of the plough by an iron cold and storm. This we say is shiftof feeding, while the tramping of the strap which is bolted to the frame, lessness, sheer slovenly farming. They cattle upon the soft and yielding mass The hinder part of the plough may be might do better if they would; they is very destructive. We are somewhat covered over with boards, and a seat have the talent but not the ability of osed to think that under such cir- fixed firmly upon. When in use it is using it to advantage, conseq cumstances meadows of any descrip- best to load it as much as possible. many of our young men are disgusted tion must sustain great injury, and The sides of the plough thus described with farming and farmer's lives, and that the placing of cattle upon the are made of half-inch oak or basswood seek elsewhere for more congenial aftermath is never compensated by strips, steamed and bent into shape, employment, Then let those of the the extra returns in the shape of either The outer surface of the strips should readers of this article to whom the apmilk, butter or beef. Last spring, in be dressed smothly in order to make pellation of "slovenly farmers" fitly many districts, the grass was very the draft easier. To work the plough applies, take heed to their ways and largely "winter-killed." The frequent successfully, and form a good road, mend their broken fences, repair their thaws during the winter exposed the two pair of horses should be used. houses, barns, stables, pick up all the meadow lands to the action of severe loose rubbish about their door yards, frosts, the consequence was that many and come up more respected, higher Peas Three Thousand Years Old. of these fields presented a desolate and and better in the noble work of tilling barren appearance, and the result was The Scientific American contains an the soil .- Working Farmer. scarcely any crop at all. Now the account of some peas found during late question comes up-Had the aftermath explorations in the ancient ruins of Fruit Culture in Florida. been permitted to remain on the field Egypt by General Anderson, an Engwould there have been such a des- lish traveller. They were discovered truction of the grass roots? It seems inclosed in a sarcophagus, beside a to us that there would not have been. mummy, and being brought by that We may be mistaken, but a moment's gentleman to England, were planted thought will convince any one, we on the Island of Guernsey. Two plants think, that where the grass is fed down appeared, and alternately sufficient closely in the fall, the roots become peas were produced to plant a small greatly exposed, and although the tract of land. Some of the peas grew fields may be well covered and pro- full six feet high, but all were loaded tected by snow during the winter sea- with blossoms of exacilant odor and son, yet the sharp and severe frosts of a delicate rose tint. A peculiar occurring in the spring after the snow feature is that the stem, though small has partially disappeared, are sufficient at the root, increases greatly in size number of groves along the river will in most instances, to kill them out as it ascends. The pods are grouped together, or partially so at least. If about the upper part of the plant. be legion. the aftermath was permitted to re The peas are of excellent flavor, and The fitness of Florida for the grewth main, the natural covering would be said to oxceed in delicacy the choicest of tropical and semi-tropical fruits is astonishing. Not only do the orange sufficient to protect it against such warieties known. Over twenty-five the lemon, the lime and the citron contingencies. On this subject the wears ago, we came in possession flourish there, but the peach. the fig. Non England Farmer is uncompromis- some peas, how we do not now recollect, the grape, the pomegranate, the plum, ing, and we are somewhat disposed to that in some respects closely reall varieties of berries, the olive, the think ver, justly so; but farmers can sembled in growth and appearance banana, and the pineapple grow luxvery readily, "est the question for them those above described. They differed uriantly. Black Hamburg and White selves. Take two fields, or what is from all other peas we planted, from better divide one meadow into two the fact that they had the same en parts ; on one part , warsue the usual largement of stem as they ascended are grown in large quantities. The practice of close feedi. E, and allow and the fruit was grouped together gaava, the tamarind, the wonderful the other part to remain with all the somewhat similar to the mummy pea. alligator pear, the plantain, the cocoa aftermath upon it. The following We do not recollect the color of the nut, and the date, the almond and the summer the results will show for blossom, or whether they posessed any occan luxuriate in southern Florida. themselves, and farmers will not i distinctive odor, but this we do re-We have within our boundaries to be urged again and again to ta. "e member, that we looked upon them tropic land, rich and strange, which better care of their meadows, than, as the finest variety we ever raised. will in future years be inhabited all many now do. We close our remarks and in the opinion of good judges Winter long by thousands of families, with the following extract from the were considered most excellent. The and where beautiful towns, and perpods were of medium size, and the pea above paper :-haps cities, will spring up. " Fall pasturing of meadow fields is itself small, perfectly round and a most injurious practice. It is con- smooth. We have long since forgotter. WHAT IS THE BEST MANURE FOR APsuming the grass crop of next year, where or from whom the variety was and taking two tons out of next year's received.

FREDERICTON, N. B., NOVEMBER 16, 1874.

those interested, but the cost and ing about exposed to the weather, be- ment for thorough ventilation, by two is of double the benefit to them that cess previously given, since the meat working of it could easily be settled, cause he had'nt time to put them in valves running from basement to the that the same quantity is when they may safely lie in the brine until it and perhaps, as the article referred to their places. Still he wonders why eaves. The process of " cleaning out" are confined to hay. Roots of all may be smoked in the Spring; and suggests, the road master should be his carts and wagons do not last as will be done with neatness and dis- kinds, pumpkins and apples, are valu- the brine, thoroughly scalded and the proper person to get up the ma- long as his neighbor A's, and that his patch, through a system of traps, or able for feeding to sheep when they skimmed, with that taken from the are first confined to hay. It is a mis- corned beef, and strengthened by the taken notion that sheep will not eat addition of one pound more of salt to tion of the adulteration of food should with little trouble by the use of a buy when they have a chance to feed each gallon, may be returned to the be frequently and openly considered common article sold in all drug stores. on grass. It is essential that they be beef, which will remain sweet until and discussed. In the first place, it This is lye put up in a concentrated accustomed to eating hay before they July at least .- Western Rural.

poor flesh.-N. E. Farmer.

SWINE. Curing Pork and Beef.

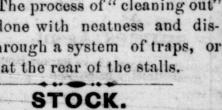
trict is a question we must leave to of farming tools and implements ly- purposes, and an admirable arrange- to sheep while they are out at grass should much prefer the pickling pro-Scientific. The Household. The Adulteration of Food. Cheap Soap.

SUBSCRIPTION ---- \$1.50 a year

NO. 6, WHOLE NUMBER 588

Dr. Hassall writes as follows : - It is Soap for family use can be made highly desirable that the whole ques- very cheap and of excellent quality seems to me exceedingly important form in small iron boxes holding one

that the principle laid down by some pound. These boxes cost twenty-five when six days old, and feed them on Every sheep breeder should see that CLOVER HAY FOR Hogs .-- The Sacra- of our judges should be maintained -- cents in ordinary times, now we betwo quarts of new milk three times a his sheep are in good flesh before win- mento Union has made a discovery, that the person selling an article lieve they retail at forty or fifty cents, day until they are four weeks old. tet. It does not cost over one-half It says: "It is a strange-sounding should be held to have the knowledge and will make twenty-five pounds of The fifth week we gradually reduce as much to recruit a sheep in the fall, proposition to feed hogs with hay, but whether it is genuine or not. No green or new soap. The plan of prothe quantity of new milk and add that it does in the winter. If we ex- hogs will not only eat alfalfa (lucern dealer, unless he be, I would say, cedure is merely to take a box of this skimmed milk, increasing the quanti- peet to raise a good quantity and or Spanish clover) hay, but they will almost wilfully ignorant, but must substance, knock off the lid and throw ty by the close of the week to three quality of wool on our sheep, we must do well on it. Our own experience know whether the cocoa he sells is a it into a gallon of boiling water. After quarts at a feeding. All the new keep them in good condition all the and observation have proven to us genuine or a mixed article, containing standing ten- hours the lye will be milk given to the calves should be time. To grow wool upon a poor that good alfalfa hay, with plenty of sugar or starch, or both, and the same clear, and must be thrown into a wash taken from their mother. From the sheep, is like growing corn or wheat water, will keep hogs in good growing in regard to mustard and other articles. boiler with another gallon of boiling time they are five weeks until they upon a poor soil. We cannot raise condition all through the winter." We If he have not this simple and elemen- water; when the contents of the vessel are three months old they are fed on good lambs from sheep that are in have found that nicely-cured clover, tary knowledge, he may very readily boil, four pounds of any grease must cut short, mixed with corn-meal and the principal adultonation and be added slowly, poured into a thin the principal adulteration may be cooked, is one of the best winter foods easily discovered. The eye alone in stream and stirred well. When ultifor pigs. On this, when in a warm nearly all instances, and in all in mately mixed the boiler should simmer pen, they gained about as fast as upon which a prosecution would be under- slowly for four or six hours, and half meal and clover in summer. We think taken, is sufficient to tell whether tea an hour before taking off another that clover should be used in this way is artifically colored or not. Crunchof skimmed milk, making four quarts The season will soon be at hand as a winter food for pigs and breeding teeth will determine the presence of together with half a teacupful of salt. three times a day. The milk should wien farmers will be thinking of kill- sows. The hog requires coarse food sand and other earthy matter; a six. The latter is not necessary, however, cently warmed to about the tem- ing and packing their yearly supply to facilitate digestion. He cannot be penny magnet will reveal any mixture and if too much is thrown in the soap perature of new milk, taking care of pork. There is always more or less kept wholly upon grain without great with the magnetic iron; while hot is curdled or made short so that it watar will show the presence of lye breaks and wastes. When the soap is thought to be done plunge & case or two raw eggs beaten in their milk why these complaints should be no- cholera at the west. Besides, clover merchants and manufacturers to the knife in, if the mass drops clear and will generally effect a cure. We give cessary, except from causes that are possesses a large percentage of muscle- retail dealers at the price of genuine ropy and chills quickly it is soap and goods; so that the cost of an article will be firm an Thard when cold. Have to the retailer is often sufficient to show him that what he has purchasant ready a wash tub well wet on the is not, and cannot be genuine Lastly bottom and sides; pour the soap in it should not be forgotten that the reand let it set; in a few hours it will tailer can always protect himself by be hard enough to cut out and as requiring of the manufacturer or white as snow. This process makes merchant a warranty of genuineness. twenty-five pounds of soap, or, by the In the second place, another principle aid of grease, four pounds, lye, one for which I earnestly contend is that pound, twenty-four pounds of water, articles should strictly correspond less two quarts driven off in boiling, with the names under which they are (one gallon weighs eight pounds nearly,) are converted into soap of excel. lent detersive properties. Since the mustard only, and not be a mixture of the soap has only cost what the lye has come to, and, as the loss by drying mustard, wheat, flour, turmeric, and is only 25 per cent, eighteen pounds sometimes cavenne. By all means, if of soap can be made for fifty cents, a little over three cents per pound. We have made hundreds of pounds of this soap in all varities and use it constant divarity show that they are mixtures. Strict justice demands very much ly for domestic purposes .- Scientifit



The Shaker Way with Calves.

We take the calves from the cows are entirely deprived of grass.

pint of oatmeal, one gill of cracked wheat, boiled one hour in six quarts of water; in cool weather a day's allowance may be cooked at a time. To two quarts of this add two quarts

yield for every ton of feed received this fall. Many seem to think that Agriculture. the grass in the mowing fields will be lost or wasted unless it is fed off by cattle; that the grass that has started THE FARM. the kitchen, which I save for that pur- of butter. up since having will decay and amount pose, covering and letting them decay, to very little to the field. This grass SLOVENLY FARMERS. that this feeds the trees sufficiently. I is not all wasted, does not all decay There is a class of farmers, and by tried the experiment on some, and unless winter-killed. There are several kinds of grass that, though appearing no means a small class, who are de- found that they grew four times as dead in the spring, yet if carefully cidedly slovenly in their habits of farm. fast as the others, and yielded abunobserved will be found to revive with ing, which causes great trouble and dantly. One of my neighbours dug a the spring rains and suddenly make inconvenience, not only to themselves trench around some of his that had the fields assume a garment of green, but to those about them. Such men never bore anything, and put into it so that in reality the grass that has are not our enlightened enterprising, two inches of bone dust. The same started this fall is the beginning of prosperous farmers, though they are trees have borne ten bushels a tree the next year's hay crop, and can be industrious, hard working men. And ever since. I have, by grafting in the fed off only at the expense of next why do they not succeed in acquiring ground, got fruit in three years, which year's crop. Therefore, if pastares a competency? Simply because their has been my common practice. are short, feed from the barn of the energies are not directed in the right take sweet sugar apples and graft or abundance you have harvested, and do course. They daily spend more time a sour stock, and get beautiful and not borrow from your next year's in passing over, and neglecting to re- sweet-tasting apples. I have some store, for you know not that you can pair their farm implements, and in, that are as white as this paper, grow venting substitutes, than it would take large and keep well-better than any afford to spare any then."

not to scald it, as it will produce complaint about pork getting rusty, injury to his digestive powers; and colic. If calves incline to scour, one or our, or tainted. There is no reason this is the prime cause of most of the that adulterated goods are not sold by four quarts of the mixture at a feed- leasly obviated. Pork will get rusty, forming food, and grows the frame of ing until they are ten weeks old, then sou or tainted from contact with the the young animal.-Live Stock Journal.

gradually diminish the quantity dur- atmosphere, from being kept too ing the next two weeks, when they warm, or from alternations of heat are weaned and turned out to pasture. and cold, especially if the salt used be From the time they enter the feeding not of the first quality.

pens until they leave for the pasture, Now, since a perfectly cool and

there is continually kept by them a equable temperature is not available But very little capital is needed for supply of roots-beets or potatoes, to every farmer, and especially to that the starting of a grove, and the re- cut into long thin slices. We prefer class which is obliged to depend, more ward of a successful one is very great. beets, as they prove to be the most than others, on salt pork for their Oranges sell at from \$25 to \$68 per nutritious. When grass cannot be Summer meat, it is particularly nethousand in Jacksonville, and are procured, there should be a cribful of cessary that they use the best salt in readily transported to any of the At- early-cut or second-crop hay kept by the narket for curing their pork and lantic seaports. When the necessary them. The pens should be kept clean other meat. If this salt cannot be dredging and building of canals has and dry; to do this, they must be bought at the country town, and it is been accomplished so that the Indian cleaned and new bedding put in every ofter difficult to do so, an order should River may have an outlet via the St day. The calves show the success of be dere direct to the nearest com min's, the North will be supplied our plan of feeding. When eleven mercial city. This may easily be with oranges of more delicate texture weeks old, their average weight was done economically, by a few farmers than any it has yet seen, and the 250 pounds.-The Cultivator.

correspondent of the Kansas Farmer

relates the following experience with

acre with about one half bushel, cut them the same attention as potatoes. Early in September I cut them before frost and used the stalks to roof my Muscat grapes fruit finely in the open stable, thinking they were good for shall plant again this year. Top the stalks once or twice during the season. to make them "stocky;" cut before

> with bran, steam or cook them if convenient.

clubping together, each taking ARTICHOKES AS STOCK FOOD.-A barral; or, if there is a Grange, or Club, the matter may then become still more simple. The order only has to be sent to the agent.

While the price of the better grades planted about one-fourth of an of salt is so little in advance of that very small, dropped in the furrows of the common grades, every man two feet and a half apart and about who salts meat of any kind should eleven inches apart in the rows; give never risk the curing with any but the best. If he gets the coarse solar, or diamond, there will be no trouble. When the pork has been killed air; the Concord and the Scuppernong nothing else; but I found it very dif- and hung in a gool place for twentyficult to keep my horse from eating four hours, it should be sufficiently himself out of doors. He would leave deprived of the animal heat to be I had about fifty bushels on the one- safely salted down. If not thoroughly quarter of an acre, but they were very deprived of this heat, it is liable to small which made it tedious gathering trouble, even with the best them. I think they were too thick. I Therefore, this is the first and most important step in the curing of pork, Cut it into suitable pieces, and rub frost, shock as corn, when cured, each one separately with salt, hams, stack and cut them in a machine, mix shoulders, chops, bacon and side meat, and stack it up so that the blood may

I think they will furnish a large drain for eight hours. Then pack PLE TREES. -- What is the best manure roots or tubers will grow all winter, barrels, as closely as possible, always too active, and therefore retard fat- veils, they carry parasols, and they amount of valuable feed. I think the the side-meat on its edge, in sweet for apple trees? I have tried several when the ground is not frozen. Dig keeping the skin side next the side of kinds, and find that by taking off the dig them for you. They are choice the barrel, and using one-half bushel, soil around the trunk, say two or three feed for milch cows, and, coming as dig them for you. They are choice by measure, of coarse salt to each feet down, or nearly to the roots, and they do early in the spring, when sucbarrel. When the barrel is full. putting on any bones which go from culent food is scarce, help the yield weight the meat with a flat stone, and pour on sufficient cold water until Cattle Disease in California. bubbles cease to raise and the meat is entirely covered, always recollecting The spinal meningitis is reported that fat meat will not take up an to have broken out among cattle ownexcess of salt. If the barrel is to be ed by Elmer Fairchild a cattle dealer headed up, do this before the water is and farmer of Newton, Conn. Out of put in, and pour it through a vent in eleven large four year old steers. the top. If hereafter you keep the brought from Michigan, seven were barrels in a cool place, as the cellar, seized with the disease a number of and, upon taking from the barrel, are days ago. Mr. Fairchild being unaccareful to keep the meat submerged. quainted with the nature of the dis it will keep one, two, or three years ease, thought the cattle had been poisperfectly. ed. Two days afterwards one of those Forcuring in the best manner, hams, affected died, and the following day shoulders, chops and bacon, after the another died, and a third was seized blood has been drained as previously with convulsions. A postmortem examination revealed the disease to be as above stated. The kidneys were also found to be highly inflamed. The farmers of this section were alarmed for the safety of their own cattle, and the case having been brought to the notice of Mr. Gould the Connecticut cattle commissioner he sent word that he would soon come and make an investigation for th benefit of the cattle raising interest

POULTRY. FATTENING FOWLS.

As a general rule, the farmer should ot desire that his poultry should l very fat, for there is a kind of antago. nism between reproduction and the sold. Thus, that cocoa should consist storing of much fat in the tissues. If wholly of cocoa, sugar, and starch t was a mere question of what to do and that mustard should consist of with the material, there would seem to be no reason why a fowl, once having attained her full weight, should there be any demand for such mixnot always then begin to lay. Fat in tures, let them be sold not as cocoa living being is generally as foreign and mustard, but under names which to the system- as if it were tried out and stowed away in a pantry; and yet more than this, and that the manos of a certain proportion of it seems to be the component parts of such mixtures

the rule with all animals in their or- should be stated, and some will condinary health, the amount varying sider even that the proportions of the several constituents should be made with the individual. known. Not long since mixed articles

Fowls cannot be made to fatten were sold without any labels stating when only partly matured, a few that they were mixtures. reeds excepted, for they need most of Now the law requires that they should be so labelled, but these label their food for growth, like spare youths are often very indefinitely and erronewho eat voraciously and grow proously worded; they are printed in digiously, while remaining awkward small type, and are placed on some and long. This is no reason why inconspicuous part of the package, chickens, intended for the table, which is still labelled in largo characters as cocoa, mustard, &c., as the case should not be generously fed, for the more they eat the greater the quantity analysts, I am of opinion that the may be. Thirdly, with respect to the of their flesh, of course; the quality is areas for which they are appointed also much better. Adult fowls can be should be of such a size as would infattened upon grain of various sorts, sure such a remuneration as would make the appointment worth a man's fed for a change. But as variety not holding.-Exchange. only stimulates the appetite, but aids

ligestion, a very little animal food of THE SUN'S BLESSING .--- Sleeples HANGING EVERGREENS FOR WINTER. some of the simplest and yet most extra nice quality, as nice beef's liver. people-and there are many in Ameri beautiful embellishments for winter ca-should court the sun. The worst or other butchers' meat, should be window decorations, have been pots porific is laudanum, and the very added daily, and fresh vegetable also, of the English ivy (Hedera). The est, sunshine. Therefore it is very But on no account give much of these plain that poor sleepers should pass plant should be grown in pots in a last, for not only is grain cheaper, and as many hours in the sunshine, and as cool, partially shaded situation during summer, being careful to have a stone productive of the Lest quality of flesh. few as possible in the shade. Many women are martyrs, and yet do not but too much meat is too exciting, and roots gaining earth beyond the pot. In late autumn these pots of ivy, with their dark rich, green foilage, clean tening .- Poultry World. and glossy, can be transferred to the do all possible to keep off the subtlest window of a sitting-room or library, and yet most potent influence which and even should the temperature run is to give them strength, beauty and THE APAIRY. down to zero they are not at all injured. cheerfulness. Is it not time to change Why Bees Work in the Dark. all this, and get color and roses on our

TO MAKE TOMATO FIGS .- Pour boil ing water over the tomatoes in order to remove the skins ; then weigh them and place them in a stone jar, with as nuch sugar as you have tomatoes. and let them stand two days; then our off the syrup and boil and skim until no scum rises ; then pour it two days as before; then boil and skim again. After a third time they are fit to dry if the weather is good ; if not. let them stand in the syrup until drying weather. Then place on large earthen plates or dishes, and put them the sun to dry, which will take about a week, after which pack them in small wooden boxes, with fine white sugar between each laver. Tomatoes prepared in this way will keep for vears.-Ex.

A Snow Plow.

to invent the articles themselves. I I have ever seen .- Cor. N. Y. Times. have seen a farmer pass fifty times by a breach in his fence, always knowing MAINE AG. COLLEGE BARN .- We

The American Agriculturist gives a that it ought to be mended, but put- find in the Bangor Courier a description "escription of a snow-plough for use ting it off until he had more time; of the new barn recently constructed on common roads after a heavy fall of thinking his cattle would not get into for the State Agricultural College snow. Such a machine would be of his fields to-day; unt'l they have the farm, at Orono;

great service in our Province, where beautiful crop destroyed, just simply by It is 50x100 on the ground, with 24 we have frequently such falls of snow putting off till to-morrow that which feet posts; presents a very neat apas almost entirely block up the roads should have been done to-day. I have pearance, with its slate roof and a and render travelling" almost impossi- seen a farmer with no door to his square tower at either end. On the ble. After such storms it is only such stable, substituting rails or boards south side are 37 stalls, with mangers

persons turn out whose business ro- laid crosswise, because he could'nt get of hard wood and posts of juniper, quire it, while those who can wait are time to make a door, while if he ex- while on the other side of the barn

sure to do so until some sort of track pended one-half the time and labor of floor are four substantial pens for is made by the less fortunate. Fre- pulling down these sham substitutes, bulls, with a hospital pen for the comquently, however, there is a general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-quently, however, there is a general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-general in making doors, they would have fort of any sigk animal, a place for management of sheep, and it is im-general in making doors, they would have for the management of the management of sheep, and it is im-general in making doors, they would have for the management of the management of sheep, and it is im-general in making doors, they would have for the management of sheep, and it is im-general in the sheep of the management of sheep, and it is im-general in the sheep of the management of sheep of the management of sheep of the management of turn out, and when this is the case, lasted a life-time. That same farmer's implements, and a room for the man portant that they are sheltered from and sufficient molasses to make a thick the liquidity of the conditions for the develop- oil and one part spirits of turpentine. road-breaking is made comparatively yards and outhouses are ill-fenced, in charge. The woodwork is of spruce, cold storms, and fed during the time paste. If the meat is packed in casks, the liquidity of the saccharine food ment of a nation that is yet to rule It not only covers the disfigured surroad-breaking is made comparatively yards and outhouses are ill-fenced, in charge. The woodwork is of spruce, cold storms, and led during the time paste. If the meat is packed in casks, and led during the time paste, if the meat is packed in casks, and led during the time paste. If the meat is packed in casks, and led during the time paste, if the meat is packed in casks, and led during the time paste. If the meat is packed in casks, and led during the time paste, if the meat is packed in casks, and led during the time paste. If the meat is packed in casks, and led during the time paste, if the meat is packed in casks, and led during the time for a nation that is yet to rule it not only covers the distigured surgery and ill-repaired. Carts, waggons, sleds, and the brine allowed to form and allowed access to this, in all proba- ling of innocent children in our schools color, and leaves a lustre upon the blitter. amount of labor has to be done. Who old sleighs, barrels, boards, ploughs, ment of movable pens for calves, boxes should have some good hay handy for saturate it, it is then called wet salt-bility it would prove fatal to the in-by viewless ropes of poisoned air.—N. surface. Put on with a woolen cloth, is to provide a snow plough for a dis- harrows, rakes, and in fact all kinds for sawdust from the river for bedding this purpose. I think that grain fed ing. For home consumption, we mates of the hive. - Working Farmer. Y. Tribune.

and report it.

SHEEP.

backs, and courage in our timid souls A lifetime might be spent in inves-The women of America are pale and tigating the mysteries hidden in a delicate; they may be blooming and bee-hive, and still half of the secrets strong, and the sunlight will be a powould be undiscovered. The forma- tent influence in their transformation. tion of the cell has always been a Will they not try it a year or two, and oblige thousands of admirers? celebrated problem for the mathema-

tician, whilst the changes the honey EATING BEFORE SLEEPING .- It is a undergoes offer at least an equal inter- common mistake to suppose that eatest to the chemist. Everyone knows ing before sleeping is injurious. Not what honey fresh from the comb is at all unfrequently does it happen that like. It is a clear yellow syrup, with- people are sleepless for want of food. out a trace of solid sugar in it. Upon first go to bed or when they thus straining it, however, it gradually as- awake sleepless, will be generally sumes a crystalline appearance-it found far more efficacious, and of "candies," as the saying is, and ulti- course infinitely less injurious, than escaped material is carbonic acid and blood has been drained as previously mately becomes a solid mass of sugar. any drug in the chemist's pharmacopia decayed animal matter or poisonous decayed animal matter or poisonous decayed animal matter or poisonous and decayed animal matter or poisonous decayed animal matter or poisonous and decayed animal matter or poisonous suitable cask, pretty tight; make a It has not been suspected that this sleeplessness which have the best rebrine of two pounds salt, one pound change is due to photographic action; commendation. As for the moral ones, sugar, and four ounces saltpetre to that the same agent that alters the there is certainly a great deal more to each gallon of water; scald and skim molecular ar angement of iodide of be said. Perhaps the most stringest the brine, and, when cold, pour over silver on the formation of camphor and "Don't go to bed owing anybody soften and spoil the onions. Scald the meat; keep in a cold place, but and iodide crystal in a bettle, causes a grudge!" Chewing the bitter cud them with brine. Repeat this on the not so as to be frozen, for about four the syrup honey to assume a crystal- of a quarrel is a thousand fold more second day, and, when cold, peel the

weeks. Thus cured, meat will not re- line form. This, however, is the case. injurious to repose than swallowing a onions as quickly as possible, throwquire any freshening, and it will re. M. Scheibler has enclosed honey in whole teapotful of the very greenest ing them into vinegar as they are of green tea ! tain its red color admirably. It is a stopped flasks, some of which he has most excellent way for corned beef, kept in perfect darkness, whilst others

but it will not keep daring hot wea- have been exposed to the light. The need for our dwellings more ventila- pepper, and mace; when cooled, pour ther. The hams and bacon, however, invariable result has been that the tion and less heat, more out door exer- it over the onions. Cork them well, will be all right, for the smoking will sunned portion rapidly crystalizes, athletic, and rude sports, more amusewhilst that kept in the dark remains ments, more holidays, more frolic, and

Dry salting is performed by rubbing liquid. We now see why bees work noisy, boistrous mirth. A proper tem- net-maker says: "The best prepara-The fall and early winter is an im- the meat with a mixture, to be used in perfect darkness, and why they are so careful to obscure the glass win- tal activity, and the removal of car- restoring furniture, especially that portant season of the year as to the warm, in the following proportion :- dows, or exemporary ones, which are bonic acid, which "lowers the vitality which is somewhat marred or scratch-

pale cheeks, strength in our weak AIRING BEDROOMS .- The importance of ventilating bedrooms is a fact in which everybody is vitally interested, and which few properly appreciate. If two men are to occupy a bed-room during a night, let them step apon weighing-scales as they retire, and

then again in the morning, and they will find that their actual weight is at least a pound less in the morning. Frequently there will be a loss of one or two pounds, and the average loss throughout the year will be more than one pound ; that is, during the night there is a loss of a pound of matter, which has gone off from their bodies, partly from their lungs, and partly

To PICKLE ONIONS .- Choose small, sound silver onions, as equal in size as done, to prevent their blackening. Boil vinegar enough to cover them, Dr. Hamilton of Buffalo says :- We with sliced ginger, black and white

and when dry rub with woolen."

Fall Management of Sheep.