

*The matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

ONWARD AND SUNWARD.

Others shall sing the song,
Others shall right the wrong,
Finish what I begin,
And all I fail of win.

What matter I or they!
Mine or another's day,
So the right word is said,
And life the sweeter made.

Hail, to the coming singers!
Hail, to the brave light-bringers!
Forward I reach and share
All that they sing and dare.

I feel the earth move onward,
I join the great march on,
And take by faith, while living,
My freehold of thanksgiving.

—Whittier.

THE HOME.

Cherry Puffs.

A cherry puff is a simple and delicious dessert. Take rich, red cherries. It is not necessary that they should be especially sweet. A tart cherry will serve very well for this purpose, providing it is rich. Make a delicate biscuit-dough, a heaping teaspoonful of baking powder, and milk enough to mix it into a soft dough, with just consistency enough to be stirred. Add a cup of stoned cherries to this mixture, beat it well, turn in to greased cups and steam it half an hour, until well puffed up. Serve the puffs with a hard sauce, flavored with caramel, or simply nutmeg. Not every housekeeper knows that a cherry tapioca made exactly like an apple tapioca is almost as nice.

Finnan-Haddock.

A finnan-haddock may be a very nice dish if properly cooked, and it is a very inexpensive one, for a smoked haddock may be found in our markets at as low a price as smoked mackerel. Take a haddock, put in a baking pan with the skin down, and pour in enough warm water just to cover the skin and not the rest of the fish. Let the fish remain in the oven fifteen minutes. By this time the skin should be loosened. Take the fish out of the oven, pull off the skin, and pour the water out of the baking pan. Lay the fish back in the pan with milk enough over it to cover it, and steam it for five minutes. When it is brown serve it for breakfast.

Watermelon Cake.

Several correspondents have asked to have the recipe for watermelon cake repeated. When it was printed several years ago it was a complete novelty, and as such met with general acceptance, but recently caterers have taken it up and are making cakes in this form for sale at the shops. The cake consists of two parts, the white part which imitates the rind, and the red part which imitates the centre of the melon and has raisins in it for seeds. To make the white part, beat two cups of sugar and a cup of butter to a cream. Add a cup of milk, the whites of six eggs, two teaspoonfuls of cream, a half cup of flour, and a half cup of soda. For the red part, use one cup of pink or red sugar, half a cup of butter, a third of a cup of sweet milk, the whites of four eggs, two cups of flour, a teaspoonful of cream, a half cup of soda, and a half cup of raisins. It requires two persons to fill the moulds with this cake, one to put in the white part which forms the border, and the other to put the red part in the centre. A melon mould is the best to bake this cake in, as it is the most ornamental. Let the cake bake for about an hour in a moderate oven. When it is done, let it cool, then invert it on a plate. Ice it thickly on the curving part with a green icing, colored with spinach green. The French vegetable coloring which comes for this purpose, and cost about 25 cents a bottle, are perfectly harmless.—N. Y. Tribune.

How to Make French Rolls.

Boil four potatoes of ordinary size, having peeled them first, and mash them up fine in the water in which they were boiled. Stir the potatoes into a quart of yeast, adding the usual quantity of yeast. Make the dough thick, as hard as it will hold together. In rising, it softens so much that it can just be kneaded without sticking. The kneading is an important part of the operation. A quarter of an hour's kneading ought to suffice for a small recipe like the one here given. Knead by drawing out one end like a rope, and rolling the other part over and over. The object of making the dough thick and stiff to begin with is to avoid putting in flour after the dough is light, for the mass softens so much by putting potatoes in that it will be just right when fermented.

After the kneading, put the dough away to ferment again, and when light, knead as before. A third kneading still improves it, but it is not necessary. No butter should be put in these rolls, or in bread either, as it makes it like a short-cake in grain, which is precisely what one desires to avoid.

Good rolls ought to be puffs of wheat flour baked; they ought to tear in shreds or strips, have a fibre of grain like the husk of a coconut, and a fragrant wheat smell; and lastly, have a rather doughy spring or tear to them, and a crackly crust. In form they are round at the sides and bottom, and this is attained not by rolling them over between the hands, as many suppose, but from the potatoes, and the way in which they are kneaded. Each roll must be cut off the mass of the dough; that is to say, the dough must not be kneaded and then shaped into rolls, but must be kneaded and put back into the pan again to rise in a lump. When raised and kneaded the last time, turn it all out on the board, cut off each roll from the mass without tearing or disturbing it, or even touching it with the hands (a little practice will enable one to do it), and place them gently in the baking-pan about an inch apart. After standing a few minutes—say five or six—they will be ready to go into the oven. Ten minutes ought to bake them if they are light.

THE FARM.

—Try bagging some tomatoes, for instance; it is said to make fine specimens that ripen ten days ahead of those not bagged on the same plant. The bags should be put on when the fruit is well set.

—To quiet animals by fastening chains to their feet or legs is a dangerous device, for a fractious animal will only be made worse by it, and may do itself injury, while others are easily quieted by a little gentleness. Wild cattle are most easily controlled by a strap around one fore foot, fastened to a rope about the horns, and made short enough to prevent easy running.

—Prejudice against owls is scarcely justified, for these feathered "Night-owls" of the night are of great value to agriculture, even if they do get a chicken now and then. They are very voracious, and destroy many insects injurious to vegetation. Near the Rocky Mountains is a species called the "burrowing owl"; it lays its eggs in a burrow either made by itself or abandoned by the prairie-dog. It feeds on field-mice and grasshoppers.

—There is a strong reason for breeding out the seeds of fruit besides those of their being more convenient of preparation and generally more fleshy and better flavored, and it lies in their greater productiveness with much less exhaustion to the tree or plant. Every breeder should endeavor to secure the production of seed is the supreme effort, for which all previous growth is preparatory, and that annual and biennial plants full of vigor until the seed ripens are limp and dying directly afterward. My experience requires a whole year to recruit after fruiting.

—I raised my first crop of oats and peas in 1855, and have grown many since, with the result of making sixty or eighty bushels of the best grain for feeding, and a large quantity of the best fodder most useful for sheep and horses. The mixed grain coarsely ground is the best food for working horses. And when cut green, this or any similar mixed crop is well adapted for cows for milk or butter. The seed sown alone, but as peas are not easily covered by a harrow, except one of the coulter kinds, it is best to cover the seed by the common cultivator.

—In estimating the product of flesh or live weight from a given quantity of grain food, it must be remembered that a pound of grain will produce 10 lb. of live weight, but 10 per cent, and some less; 10 pounds of grain may thus make as many pounds of flesh without any surprising difficulty when added to other food. Very young animals, as lambs or calves, will not make much gain in proportion to the food than older ones. A lamb running with a ewe will digest nearly all the grain judiciously fed, the digestibility being greatly aided by that of the milk. How lambs will pay exceedingly well for moderate grain feeding while with the ewe. To give this food without hindrance by the ewe, use a small pen with narrow openings having rollers at the sides for the lambs to pass through. The little thing will soon find their way into these "creeps," as they are called.

—Horseflesh has been sold in the Paris markets more than thirty years, and is still in increasing use. It is much like beef, but of shorter and more easily masticated fibre. That it is equally nutritious goes without question, and that its flavor is not unpleasant is admitted by the Society of Hippophagists, who frequently use it. I have eaten it and can testify that it has no disagreeable flavor or odor, the only drawback to it being the strangeness of it, as in the case of the entomologists who tried fried locusts and found them to be remarkably pleasant eating. The odor of a newly butchered carcass, whether of cattle or sheep, is exceedingly disagreeable to the nostrils, and is due to the necessity of dressing any carcass as quickly as possible, to permit this animal odor to escape. Milk closely sealed while warm from the cow will smell bad when cool, and in a few hours will be so disgusting that the necessity for airing the milk well while it is warm.—A Traveller.

—A few years ago day farm laborers were plentiful; but now there is only one here in a circuit of two miles. Farmers can make no dependence upon getting a laborer by the day in the busy season. Where are the men? A few are farming for themselves, some have gone to the far West, many are in the employ of railroads, and more have fled to the cities and villages. Why? Too much work, too little recreation, and no opportunity for the boys to advance. The remedy? Encourage those who remain by better treatment and by giving them an interest in live-stock or crops. The exodus of young men from the farms is likely to increase, instead of diminish, under present conditions. Laborers being scarce, boys are compelled to work harder than ever and are more restricted in recreation. Those who have much spirit, if not properly recognized and given more recreation and less work, with opportunities to make something for themselves, will join the outgoing procession when they reach their majority.

—There is always room at the top. There is plenty of room for the successful fruit-grower now, and always will be. There is no escape from overproduction and ruinous competition from every point, except through higher and better cultivation, less fruit and better fruit, quality rather than quantity. Some improve the soil and the delivery, more money lies in solving the question of distribution, transportation, etc., etc., yet the relief obtainable in this direction would be but temporary at best, for if a profitable crop was opened a season would fill it. The real and important questions, or the solving of them regarding the marketing of your products, furnish no cure for unprofitable fruit-growing, nor for the poor methods unfortunately too prevalent. Better fruit that readily catches the eye. Exercise care in picking, packing and marketing. Throw out every inferior specimen—especially when this poor stuff, that destroys the sale of the other, can be utilized by drying, evaporating, canning. Use the nearest and most profitable packages.—Onaka Cultivator.

—Minard's Liniment cures distemper.

—Why will a hen become so excited if tethered out in the grass with a red string, while she cares much less if the string be of a neutral color? Her favorites are white, gray, yellow and green. There seems to be almost as great a prejudice against black among some white or light hens as certain white chickens against black people. I never saw a black hen that did not seem thoroughly satisfied if she hatched out white chicks, and have known white or very light hens to peck their black chicks to death; we have had black hens that appeared to coddle their light chicks closest, as if most cherished. Then I have frequently seen a hen following about the white rooster, when there have been all around larger and more dignified males, though dark in color; nor would she give up the white rooster until he had been whipped away by a larger and stronger bird.

TEMPERANCE.

—Those who advocate the use of light wines as a preventive of drunkenness, and point to France as an illustration, should read an article in a recent issue of the *Petit-Journal*, Paris, which declares that of all the dangers menacing the agricultural population of France, the gravest and most difficult to fight is alcohol power.

—The liquor traffic costs the people of the United States over a billion dollars a year, which largely comes out of the pockets of the workmen. This billion dollars is worse than wasted, for it brings nothing but woe, crime, misery, pauperism and death. Every dollar of the billion goes to support the most gigantic monopoly which ever covered a nation. This billion of dollars is spent for food and clothing, and other necessities of life, would do away with three-fourths of the poverty, crime and misery which now desolate the land.

—A "Blue Book," issued by the British government, discloses the fact that 152 peers of the realm are the owners of places in which intoxicating liquors are sold. The number of drink-shops owned by these peers is 1,500. The list is headed by the Earl of Derby, who is the owner of seventy-two drinking places, followed by the Duke of Devonshire with forty-eight. Included in this list is the Rt. Rev. Richard Lewis, D.D., bishop of Landaff, who, the Blue Book shows, is the owner of two places devoted to the sale of intoxicating liquors.

—The Russian peasant is undoubtedly temperate," said Mr. Kennan, in a recent interview, "but this evil, too, is due to a considerable degree to the government, and I may add, to the church also. A large proportion of the government's revenue comes from the tax on spirits. As there is always a greater demand for money than can be supplied, the government has no incentive to encourage temperance; on the contrary, it does what it can to encourage intemperance, for the more vodka consumed the greater the revenue. The church likewise does nothing to promote sobriety. In fact, it assists materially to increase the consumption of spirits. On feast days the priests encourage the peasants to drink, and on such occasions I have seen a whole village drunk. Is it any wonder that they are intemperate?"

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