perfectly fresh they will keep a year by the pickle process. I have proved it.

THE PICKLE PROCESS.

Take twenty-four gallons of water, put in it twelve pounds of unslaked lime and four pounds salt. Stir it well several times a day, and then let it stand and settle until perfectly clear. Then draw off twenty gallons of the clear lime and salt water. By putting a spigot in the barrel about four inches from the bottom you can draw off the clear water and leave the settlings. Then take five ounces baking soda, five ounces cream of tartar, five ounces saltpetre, five ounces borax and one ounce alum; pulverize these, mix and dissolve in a gallon of boiling water, which should be poured into your twenty gallons lime water. This will fill a whisky barrel about half full, and a barrel holds about 150 dozen eggs. Let the water stand one inch above the eggs. Cover with an old cloth, and put a bucket of the settlings over it. Do not let the cloth After being in hang over the barrel. the liquid thirty days the eggs may be taken out and packed in boxes and shipped. Do not use the same pickle but once. You need not wait to get a barrel full, but put in the eggs at any time. As the water evaporates add more, as the eggs must always be covered with the liquid. It does not hurt the eggs to remain in the pickle. It is claimed that this process will keep them a year.

THE SCIENTIFIC AMERICAN PROCESS.

Having filled a clean keg or barrel with tresh eggs, cover the eggs with cold salicylic water. The eggs must be kept down by a few small boards floating on the water, and the whole covered with cloth to keep out dust. If set in a cool place the eggs so packed will keep fresh for months, but they must be used as soon as taken out out of the brine. make the salicylic solution, dissolve salicylic acid (which costs about \$3 a pound) in boiling water, one teaspoonful of acid to the gallon. It is not necessary to boil all the water, as the acid will dissolve in a less quantity, and the rest may be added to the solution cold. The solution or brine should at no time come in contact with any metal. In a clean, airy cellar one brine is sufficient for three months or more, otherwise it

purpose the kegs, etc., should have a wooden spigot to draw of liquid and replenish the vessel. Butter kneaded in the same solution and packed tight in clean stone jars will keep fresh the whole winter, but must be covered with muslin saturated in the water, renewing it sometimes. Cover the jars with blotting paper saturated with glycerine. Salicylic acid is harmless and yet one of the best and certainly most pleasant disinfectants in existence, with no odor The water is an excellent nor taste. tooth wash and the best gargle to prevent diphtheritic contagion.

Y granery is 18 feet square, and stands with east side over a bank, some six feet six feet high, west side low on the ground, (on blocks of course). I intend raising it a couple of feet, putting a concrite wall under it; how will it answer for a hen house? Will it be too warm? How thick should the wall be? How much glass should be in? Would vermin be apt to infest the

There is a nice spring of water within a few feet of it, and the hens run around, and at present roost some under the granery. would be a regular bank barn on a small scale. Any suggestions from you would be well received.

JOHN YODER.

Springfield, May 22, 1889.

upper part?

While not advising the use of underground poultry houses on account of dampness if your place is dry, it should answer well. The only experience I have had with concrete walls is a cellar which is ten inches through. was farther north then and only once or twice the frost penetrated. Do not make your building too low at the back or rather make it as high as circumstances permit. If you cover the upper part with tarred paper, or apply a coating of tar, you will not be bothered with vermia. Make the roosts movable, as that is where the vermin will collect, and brush them with coal oil now and then. Have plenty of light, as the winter days are so short the birds need as much light as possible, but I do not advocate an entire front of glass, but simply well lighted. Be sure to put in should be renewed oftener. For that a board floor. After sixteen years of