

double that crop. A very large item of expense in farming accounts arises from the constant seeding of meadows with timothy and clover, as if they were the only fit grasses for hay. There are other grasses, not only as good as timothy, but also possessing a power of perseverance and of producing a good sward, thereby protecting the timothy from upheaval by frost. Indeed, farmers in Canada cannot expect to succeed with permanent pastures unless they follow the lead of the English authorities, who recommend in their meadows, mixtures of grasses and clover. The principal authority advises the sowing of some twenty five to thirty varieties, so that under any circumstances some of the grasses will be growing. In this country why not sow meadow fescue, rye grass, red top, Kentucky blue grass, sweet vernal, and others that might be mentioned. By so doing a good heavy hay will be produced; the aftermath will be thick, and the sward less liable to heave in winter, while the timothy can be held in the ground for many successive years, resulting in a permanent meadow and pasture if desired; thus avoiding the extra labour and expense of constant seeding. In this respect—permanency—very few of our Canadian farmers seem to realize what a perfect meadow is. They do not give the required preparation of the ground, the proper quantity of manure, the adequate amount of seed, or the right varieties of grass to make permanent and profitable meadows. In the old country this business is well understood, and practised liberally; and deep verdure and luxuriant herbage is the reward. It is an undisputed maxim with English farmers that grass is the great conservator of fertility. Until a change comes over the views of farmers in this country in regard to meadows, we shall continue to have poor pastures, so common now in our country; and yet the greatest need of our agriculture is permanent grass lands.

Our grass seedings are merely makeshifts and incidents in a short rotation, in which the sod is ploughed under, to begin a new course; and in this case the sod is of no more value than the manure and labour given to its preparation. We cannot get something out of nothing, and if we want a grass field to last twenty or thirty years, as it does in England, we must lay out in its preparation more work and value than for one which will be exhausted in three years—the average length of time which a meadow lasts in Ontario. X. Y. Z.

FOR THE RURAL CANADIAN.

BEAUTIFY THE FARM.

It is a pity that so many of our farmers pay so little attention to ornamenting their farms, simply because there is no visible return of profit in some shape. Shade trees, hedges, flower beds, lawns, and groves are in many instances considered nuisances, and, if tolerated at all, it is in deference to the urgent appeals of the female members of the family. This dislike of the ornamental is gradually dying away; but, like other advances in farming, the taste for it grows slowly. The taste for beauty, while imperfectly developed in many minds, is more or less inborn, and is pretty sure to assert itself when the means are at hand. In the case of the farmer, as he becomes more prosperous, it often happens that in fixing up the old house or building a new one it is probably placed in a pinched up yard, instead of leaving around it a large and well laid out garden, with flower beds and a nice lawn, the whole surrounded by ornamental shrubs. Then, again, in many instances even when they have well laid out grounds in front of the houses, with a picket fence facing the road, the remaining front of the farm is altogether neglected, the sward just as it was left by nature before the land was cleared. No effort what

ever is made to improve its appearance, whereas this could be done at a very trifling cost, by just ploughing the sward, levelling the hillocks, seeding the whole down again, and planting a row of trees with here and there an evergreen. Depend upon it, that if ever the property has to be disposed of, a purchaser will be more readily found for a farm that looks pleasant than one that is void of any ornament. RUSTICUS.

FOR THE RURAL CANADIAN

THE MANURE HEAP

During the heavy rains the ordinary barnyard presents anything but an inviting appearance. The excessive rains deplete the stock of manure and render the yard almost impassible. From the present method of storing dung, the liquid manure is often washed into the side ditch of the farm lane; and, perhaps, is emptied into a creek, thus being removed from beyond the reach of plants that would be greatly benefited by it. There is no leak on a farm that can compare with that from a badly constructed and poorly kept barn yard. At a recent meeting of farmers one of the speakers, a practical farmer, said that it was as important to build the manure heap properly as it was to construct the straw stack. A ditch should be made around it to catch the liquid manure which should be from time to time ladled on to the heap, and thus prevent fire-fanging and greatly assist the rotting of the manure.

A barn-yard, whether on a hillside or on a level, with all the rains free to fall on the dung heap, should be so arranged as to lose none of the drainage. In the older settled portions of Canada successful farming greatly depends upon the quantity of manure that can be made on the farm. It is, therefore, incumbent that none of it should be permitted to go to waste. If possible, manure should be kept under cover, away from excessive moisture; but to the great majority of farms this method of storing is impossible. Watch the manure heap, let there be no leakages in the barn-yard. B. L.

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RAISING CARROTS.

Carrots are valuable as a substantial food for stock and cattle. Professor Mapes maintains that they are useful to horses not only for the nourishment in themselves, but because the acid they contain enables the animal to digest and assimilate food elements which would otherwise pass off unused. A few carrots morning and night fed to a milch cow will improve the quality and colour of butter made from her milk. The root is a large bearer, an acre of ground yielding from 500 to 1,000 bushels.

Carrots grow well in deep soil which has been made fine by successive ploughings. The manure should be spread broadcast on the surface before the last time of ploughing. Harrowing should be done twice, and before the last time the soil should have a dressing of compost, which will insure a vigorous start for the carrots. The field should be laid out in ridges made by ploughing through in straight lines, and on them the seed is sown, which should be fresh and about five pounds to the acre.

Peter Henderson says that this is a particularly safe crop for the farm, and we can never go far wrong in growing plenty of it, as it is a hardier root than beet, and can be left until late in the fall and dug at leisure times, but always before there is danger of being frozen in, and will always bring a fair price in market, rarely selling for less than \$1 per barrel. The average crop on suitable soils is about 300 barrels to the acre.

HOUSEHOLD HINTS.

Do you know that milk which has turned or changed can be sweetened and made fit for use again by stirring in a little soda?

A suggestion is given for cooking rice to be eaten with meat. Tie the rice in a strong cloth loosely, and boil in salted water one and one half hours; when cooked it will be firm enough to cut with a knife.

A slightly damp cloth rubbed over a dusty carpet brightens it wonderfully and gathers all the dust. This is an excellent way to cleanse the floor of an invalid's room, where noise and dust are objectionable.

To polish brass, use ordinary whiting or chalk and a damp cotton or woollen cloth. If the metal is stained or tarnished, then use rottenstone and oil on a cloth, and finish with whiting for a gloss. If corroded and blackened, use oxalic acid in water with the rottenstone, instead of oil.

An agreeable flavour is sometimes imparted to soup by sticking some cloves into the meat used for making stocks; a few slices of onions fried very brown in butter are nice; also flour browned by simply putting it into a saucepan over the fire, and stirring it constantly until it is dark brown.

TABLE scarfs are quite handsome, if made from three pieces or strips of broad ribbon of different, or at any rate contrasting colours. Tassels or fringe should hang from the ends of the scarf, and the lining should be a brilliant colour. A vine or flower sprays or scrolls would be an agreeable addition to the ribbon.

TO CURE HOARSENESS.—When the voice is lost, as is sometimes the case, from the effect of a cold, a simple, pleasant remedy is furnished by beating up the white of one egg, adding to it the juice of one lemon and sweetening with white sugar to taste. Take a teaspoonful from time to time. It has been known to effectually cure the ailment.

POTATO cakes are extremely nice for breakfast. To make them, take one pint of mashed potatoes, one pint of flour, two tablespoonfuls of butter, a little salt, milk sufficient to make a thick batter, and half a teacupful of fresh yeast. Mix the ingredients, and let the batter rise until it is light; then bake in muffin-tins or gem-pans. Serve in a vegetable dish.

RUST can be removed from steel as follows: Rub the article with kerosene oil and leave it to soak for a day. Then procure fine flour of emery and mix with kerosene oil and scour the surface, finishing with rottenstone. To preserve from rust, heat the steel and rub paraffine on it, and when cold polish with a cloth dipped in paraffine. No steel articles should be kept in a cellar or damp place, but in a dry attic or closet.

A PRETTY wall ornament can be made by cutting two crescents out of paste-board, covering one with bright velvet or satin, and which can be painted or embroidered any appropriate design, and sewing the two together, leaving open the seam on the inner curve of the crescent. Fasten to the wall in a graceful position, and in the inner curve insert the stems of grasses, crystallized or otherwise, autumn leaves, etc. The effect is quite pretty.

WHEN one is tired of beefsteak cooked in the ordinary way, it is very nice smothered. Prepare a seasoning of bread crumbs—regulating the amount by the quantity of steak that is to be dressed—mixed with a very little minced onion, a small piece of butter, pepper, salt, and summer savoury, spread it on the steak, roll each piece separately, and tie with a string. Place them in a saucepan, with a slice of pork and half-a-pint of water, and stew until tender, which can be easily ascertained by plunging a fork into the meat.