

AGRICULTURAL

Care of Stock in Winter.

It is a most important thing for farmers to consider how they may best get through this inclement season without loss, and with the least expense for feeding. The winter's feeding is the spending of the Summer's crops, and if the farmer does not make some profit from it, his bonanza care has been lost. His business, therefore, is to make the feeding of whatever stock is kept over the winter, profitable in some way, if not directly through the winter, at least in the season following, when they will pay for what they have consumed in the winter. To do this, two things are necessary; one is to keep only such stock as will pay for their feeding, and the other is to feed them in such a manner as to get the profit from them. Every farmer should know which of his stock are worth feeding, and which are not. Those which are too old, or are poor in quality, are, or should be, easily known, and as soon as known, should be sold. A healthy cow that will give twice a pound of butter per day is not paying her feed, and should be turned into beef. Old sheep, whose fleeces will make no more than two pounds of wool, should be turned into mutton, and for three or four of them one good sheep of a good breed should be kept. And so on all through the farm stock. The arrangements for the feeding include proper shelter, feeding troughs which will not waste the fodder, proper methods for saving the manure, sufficient preparation of the fodder and feed, and ample supply of water, for water is food, and is indispensable for the welfare of animals; good shelter saves feed.

GOLD RUSH IN AUSTRALIA.

The South Australian Register publishes a letter written by a member of a party which started overland from Adelaide to the Western Australian goldfields some few months since. The course taken was from Port Augusta to and along the west coast as far as Israelite Bay, thence to Fraser Range, Coolgardie, and the Southern Cross, Yilgarn. The events of the journey along the head of the Great Australian Bight were marked alternately by heavy coast rains and bitterly cold nights. Indeed the frosts were so severe that the blankets in which the writer slept were in the morning as "stiff as boards." From Israelite Bay on to Fraser Range and Coolgardie, the travelling was, owing to the favourable season, comparatively easy; but from the latter place on to Southern Cross, where the letter was written, it was the reverse. The road or track runs through dense forests, "where there is nothing but trees, and...

IS VENUS INHABITED?

A Question Astronomers are Much Interested in. The older the famous Italian astronomer, Schiaparelli, announced that he had discovered that Venus is a world very slightly smaller than ours, makes only one turn on its axis going once around the sun. It would follow from this that on Venus there is no succession of days and nights as upon the earth, but that perpetual day reigns on one side of the planet and perpetual night on the other. In other words, if Schiaparelli is right, Venus always presents the same face to the sun, just as the moon forever turns the same hemisphere toward the earth. The inhabitants of the sunward side of Venus, then—if there be any—never see the sun set, while the inhabitants of the other side never see the sun at all unless they visit the opposite hemisphere of their globe.

ELECTRICAL DEVELOPMENT.

Distributing Power Over Great Distances. The Railroad Gazette describes an electrical waterpower plant in Italy yielding about 2500 horse power. The power is distributed along 47 miles of line. The furthest point from the source of power to which the current is sent is about 19 miles. The whole installation, according to our contemporary, affords an excellent solution of the problem of successfully transmitting high-tension, continuous currents and storing them on the series system. The minimum 6000 volt currents now used do not imply that the full limit of high-tension, according to this system, has been reached and it is intended to soon further increase the voltage to 10,000 by putting in additional generators.

MERRY MOMENTS.

"Did those bulbs I sold you some up?" "Yes—with the assistance of my dog." "Named your baby Dorothy, as you intended, Jimson?" "Nape!" "Why not?" "James seemed more suitable." "Gentleman—Well, how did you succeed in your new role?" "Actress—"I don't know. I haven't read the newspaper yet." "Day—"What did Hicks say when his wife called him a crank? Weeks—"Told her she was something of a windmill herself." "I hear Calley is going on the stage in a farmyard play." "Yes!" "Is he to take a leading part?" "Yes; he leads in the cows."

Farm Notes.

If corn has been put in temporary cribs, put some sort of a roof over it before the heavy snows come. In preparing wood for fuel remember it is more easily cut green and makes quicker and better fires when well seasoned. From September to May is a long time to keep stacks of wood, and it is possible to underestimate the amount of fuel required during that time. The continued dry weather offers a splendid opportunity to those engaged in putting in tile. Keep at it until a dose or two of the weather stops further work. Now is the time to fill up around and put lids upon the water troughs and tanks to keep from freezing and the Coolgardie track to Yilgarn is described as a "wretched." One stage from a place called Boorabbin is described when the camels were on very poor feed. They started at 9 o'clock in the morning, and "crossed 22 miles of sand plain, only to find that at that distance there was no feed." It was sundown when they "got across, for pack camels only do a little over two and a half miles an hour, so we let them lie down until the moon rose at 10.30 p. m. It was useless to camp, as the animals would only get up at dawn, and feed, which, alas, did not exist." They, therefore, travelled on until seven o'clock next morning, and then camped on some salt-bush on the shore of a salt lake. "We had travelled forty-five miles from Boorabbin, and I walked by far the greater part of the way." Men were well with on their way.

TO THE GOLDIELDS.

In scores, and were using every conceivable means of locomotion. Some got the teamsters to carry their swags, while they walked alongside the wagons. Others had pack horses, and some had a "one-wheeler cart." The wheel is "fixed underneath, and in the centre of a frame or miniature platform. The goods and swags are placed on the latter, and each man, at each corner, take hold; and away she goes." Some carry their swags on their backs, but the strangest contrivance I saw was that of a man who was pushing an ordinary beer cask in front of him. He had rigged it up so as to resemble a miniature road-roller. His goods, and some of his swags, were on the cask in front of him, and he was in the shafts. I met him going up a sandhill, and—poor beggar!—I did pity him." That man was a "foreigner, and deserves a hundred ounces nugget as a reward for his push and enterprise." Several other adventurous creatures take their swags on wheelbarrows, and it is "awfully heavy work navigating that kind." There are "hundreds of 'fools I call them' making their way to Coolgardie, when even now there are just about twice as many men on the ground as there were pushing an ordinary beer cask when the summer sets in."

TRIED RECIPES.

Potato Bisquit.—Three or four cold boiled potatoes, mashed smooth. Add twice as much flour, a small spoonful of salt, one spoonful baking powder, a tablespoonful of lard, and mix thoroughly. Bake in a tin. Cut with biscuit-cutter and bake in hot oven. They may be cut in fancy shapes and cooked on top the stove or before the fire; either way they are good. Soda Bisquit.—One quart of sifted flour, one teaspoonful of salt, one teaspoonful of butter; mix thoroughly. Half cup of sour milk, mixed with a quarter spoon of baking soda, and add sufficient of this to the prepared flour to roll. Cut with biscuit-cutter and bake in hot oven. Very light and nice. Mullins.—Take a pint of flour, a heaping teaspoonful of baking powder, a small spoonful of lard, and mix thoroughly. Mix these together thoroughly, then stir in a half-pint of warm, well-mixed butter, and add a little water, and bake quickly. If made and cooled properly, they cannot be told from mullins mixed with milk. Coconut Pudding.—To make a delicate pudding proceed as follows: To a quart of milk add four well-beaten eggs, and make it as sweet as for ordinary custard, a small pinch of salt, a teaspoonful of butter, and a cup of coconut milk. Bake in a small tin for half an hour. The pudding is delicious, and may be served hot or cold, as preferred. To be eaten hot or cold, as preferred.

MEAT CAKES.

Meat Cakes.—Take either raw or boiled steak for this; chop it very fine; if I would suppose you have two cups of chopped meat, add to it half of a small chopped onion, one raw egg, pepper and salt to taste; add a little mustard if you like it, and make small round cakes of the meat. Fry these in a saucpan in which you have melted a tablespoonful of butter. Turn the cakes over, just heat them through, and have a nice light brown on both sides. Have the frying pan hot when they are first put in. Cherry Pudding.—This may be made with canned cherries but fresh ripe cherries are better of course. Place a quart of cherries on the back of the stove to heat slowly, making them very sweet with sugar. Turn the cherries from slices of nice light bread, butter them and place in the bottom of a pudding dish and pour the hot fruit over them; put in another layer of bread, another of fruit and so on until all is set. Set this away to get cold; if possible it is best to stand over night. Serve with cream.

Curiosities of Seeing.

Some very remarkable experiments, which any one, with a little care, may repeat for himself, have recently been made on the retina of the eye. On a screen of black velvet, placed about ten feet away, large letters are pasted, some blue and some red, the letters will not appear to be at an equal distance from the eyes. To some persons the red letters will seem nearer than the blue letters, while to others the contrary effect will be manifested. The blue letters appearing nearer than the red ones.

THERE WILL BE MISERY.

It would be well for the present to person services every Sunday in his large, round kolia, or place of assembly, standing beneath the tree of justice and the wide canopy of heaven in a truly patriarchal style. He is keen in the suppression of all superstitions, and eats publicly the flesh of the dyker, a sort of roebuck, which was formerly the totem of the clan. He has a great respect for Khama's father, and not so much as step on a dyker skin, and it is still looked upon with reverence by his subjects that Khama would wish.

A Model Savage.

King Khama is a model savage, if a black man who has been thoroughly civilized by European and missionary influences can still be called one. He is an avowed of the best possible type, whose influence in his country is entirely thrown into the scales of the good. He is keen in the suppression of all superstitions, and eats publicly the flesh of the dyker, a sort of roebuck, which was formerly the totem of the clan. He has a great respect for Khama's father, and not so much as step on a dyker skin, and it is still looked upon with reverence by his subjects that Khama would wish.

THE SKIPPER SAWS.

The skipper of the Abana, just in from far Dundee, has a habit of observing very curious things at sea. On a voyage he completed several months ago he saw very nearly through the middle of a sea leviathan. This time the truthful skipper struck, when only two days out, a storm that knocked the stanch oil ship just like a cork about. Best rears across her weather side and smashed her starboard rail and sent her ventilators off a-dying down the gale. But that was not the worst of it. When off the George's banks ran full as if J. Plover had emptied all his tanks, and from the darkness and the flood there came a thunderbolt, the like of which no mariner since the deluge has ever seen. It burst upon the skipper, and he rhythmically tells, like a flaming concentration of forty thousand bells. It hit upon the foremast, struck the masthead down the spar and leaped off to the flying bridge, much like a drunken star. The second mate saw its approach and croaked in a deadly fear. It hit so close to him, he was scorched his starboard ear. The bolt down into the middle hatch he saw the bolt coveit, and, like a flaming snake, squirm in and out of every pore, and finally it hovered off the quarter deck and sped away in the direction of the quarter-master's head. He dodged it very cleverly, and, with an awful screech, it killed off every feather on the empty chicken coop. You may believe this or you may not, but that fine old sea dog, the steamship skipper, says it so, and he's got it in his log.

They Both Fancied.

During the Volantier Amusements at Dover a gentleman from London engaged a local oculist to drive him round in an open carriage to view the mimic battle from the highest position of the field of action. After a lot of hard work up and down the steep hill-side roads caddy and his horse became very tired and wanted rest and refreshment; but the gentleman, in his eagerness to see all that was going on around him, would not allow a halt.

Bitter-sweet.

Your leaves are turning to gold. Bitter-sweet. And dying with the year. Sooner than you think, Bitter-sweet, and Autumn woods grow scarce. But first in splendor they'll stand, Bitter-sweet, in gorgeous yellow and red. For they shall be clothed by His hand Bitter-sweet. Whose wonderful works we have read. The leaves their work will have done Bitter-sweet, and the colors bright. For mortals at set of their sign, Bitter-sweet. With a crown and garment of light. Last night was a warning my friend, Bitter-sweet. This morning the meadows were bare: These autumn mortals will soon end, Bitter-sweet. The sunshiny Autumn be o'er.

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Bit of Lamp Lora.

Lamp wicks should have the charred part rubbed off with a rag kept for that purpose. They should never be cut. They should not be used so long that the webbing becomes tight and non-porous. Lamp should be kept filled with oil. It is bad for the wick and burner's reading is made to do duty a second time. The tank should be filled again. About once a month the wick should be removed, the burners unscrewed and boiled in a little water in which common washing soda has been dissolved. This will remove the almost impenetrable coating of dust and grease that forms on the brass. The lamp chimney should be washed in warm, soapy water, and a mop made especially for such work being used. When dried it should be polished with soft newspaper or chamois.

What the Skipper Saws.

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Close Figuring.

Mr. Veraclose—"Send out for a black man to do the whitewashing and a white man to black the stove." Mr. V.—"Won't one man do?" Mr. V.—"No. I see it so now 'new muck matrix they wasted."

Out Feed.

For Winter Feeding.—Lined meal may be used to some extent with all classes of stock, to good advantage. It is most adapted to Winter feeding than to Summer, and should always be fed in connection with something that is very light and bulky.

One should know.

—In order to make a profit from buying up Fall cattle, and feeding them through the Winter, one should know what are properly balanced rations. Without such knowledge, economical feeding will be only a matter of chance.

A Valuable Feeding Crop.

Sorghum has been found a valuable feeding crop in some sections, especially in the South, where it is used for hay and fodder. It produces heavily, and has great power to resist drought, an important factor with a fodder crop.

Not Good.

—Wet land is not adapted to stock growing. A flock of sheep kept upon such land will almost invariably have foot rot; a horse raised there would fall to stand the wear of city pavements; cattle will do better there than other animals, but we prefer a good, solid turf for them, as it is much the better.

One objection to string sheep oats for Winter feeding.

is that the mice get most of the grain. If the straw, heads and all, is run through a cutter and into a box bin, it will prevent this loss, and you have it already for use when wanted. Mice cannot work in a mass of straw that is very finely cut up.

Will Help.

An occasional meal of root will help all kinds of stock to resist their Winter rations. If regarded merely as a relish, and to add a variety to the ration, we should grow and use more roots in our feeding. But it is merely elementary knowledge to say that they have their independent feeding value also.

Baby Beef.

An observation of the market, during the past season, has shown that "baby beef" has its recognized place. The local butchers are getting so that they demand it through the hot weather, and pay a higher price than they will for extra large and heavy carcasses. Put those two year olds in shape for this call the coming Summer.

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