Garden and Orchard.

SEASONABLE HINTS ON PLANTING.

We are now at a season when and which is uppermost in all our minds is planting.

Planting suggests arrangement, and how much that is novel might be said on this point! We have "Principles of Landscape Gardening," published continually. Such works are in every well ordered library. But true taste we seldom see. The fact is, true taste is a native tact. A lady might read about art all her life, and yet never arrange a tasteful bonnet; while one who knows nothing of the whys and wherefores will turn out the elegant thing at any time. If people were to try more what they could do with their little door yards and gardens, we should soon see some pretty styles. If only people could be made to understand how cheaply gardens could be made pretty, we should have millions of beauties, where we have now but a few score. The trouble is that so many think art and taste means expense. True it can be made to cost, but this is by no means essential.

In planting, for instance, if we have not money to spare to buy good nursery trees or plants, get them from the woods. They will grow as well, if they are more severely pruned than nursery trees. That is the whole secret. Trees supposed to be hard to move from their native places, grow beautifully if one half or two thirds be cut away. If taken from a shaded wood it may also be necessary to shade a little gradually from hot sun. Rare trees will always of course please more than common things. Idealists may preach as they may. They may tell us that beauty is beauty wherever seen, and rail against foreign rarities, when there are things at home as pretty as they. But somehow familiarity breeds contempt, and beauty which it seldom seen is admired the most. Granted that it should not be so, but yet so it is, and facts are what we deal with.

One great want of American gardening is good roads in winter. It is next to impossible to have them of gravel or other material without great expense. In many suburban places it is now customary not to spend much on foot paths, filling up with sand or any light material which will make good walking for ordinary weather, and to depend on broad walks, or permanent paved ways for wet times.

Tender flower roots should not be left out too long.

Dahlias, Gladiolus, Tuberoses, and other plants that require winter protection for their roots in cellars, should be taken up at once on their leaves getting injured by the first white frosts. The two latter should be pretty well dried before storing away, for they may rot. Dahlias may be put away at once.

Chrysanthemums now in flower should have their names and colors rectified, against the time when in spring they may have to be re-planted, when they can be re-arranged with accuracy and satisfaction, according to the owner's taste.

Few things are more valued in winter than a bunch of Sweet violets. A few may now be potted, and they will flower in the window toward spring; or a small bed of them may be made in a frame, which should be protected by a mat from severe frost. To have Pansies flower early and profusely in spring, they may be planted out in a frame, as recommended for the Violet.

Many kinds of hardy annuals flower much better next spring, when sown at this season of the year. A warm, rich border should be chosen, and the seeds put in at once. Early in Spring they must be transplanted to the desired position in the flower-border.

THE PROPORTIONS OF SUPPLY OF WHEAT FROM VARIOUS COUNTRIES TO GREAT BRITAIN.

The consumption of wheat in the United Kingdom in the year 1874 may be stated in round numbers at 100,000,000 hundred weights, in the following order of supply—Home growth, 50.7, United States and Canada, 31.5, Russia, 5.8, Germany, 4, Chili, 2.2, France, 1.1, other countries, 4.7, total, 100. This is subject to considerable fluctuation, Russia sometimes rising 18 per cent., and America so recently as 1872 falling to twelve. But on the average of the last six years, the United States and Canada have taken the leading place, and Russia the second. War seems to have exercised a marked effect on the two countries, upon which previous to 1870 we were in the next degree dependant. Germany for five years previous to the war with France, gave us over seven per cent., and France nearly four per cent. In the last five years, with the higher range of prices, Germany could spare us little more than four, and France only two per cent. Chili comes next to France in average of recent years, and smaller quantities arrive in varying proportions from other countries. Taking a period of the last fifteen years, I find that the countries of Western Europe—Germany, France, Denmark, and Spain—show a declining export, either from a greater home consumption or lessened production. Our mainstays are the United States and Canada and the Black Sea ports of Russia, whose rich and unexhausted lands, with a comparatively sparse population, will, we may hope, find for many their utmost profitable outlet for an abundant surplus in the United Kingdom.

A prize is offered by a Canadian Agricultural Society for the best bread made and baked by bachelors. And the bachelors naturally wonder why the society doesn't offer a premium for the best well dug by old maids.

First-class Chinese hotel have raised the price of board to twenty-eight cents per day, and you either have to submit to the exorbitant rates, or do without fricasseed rats and snail pudding.

Bees.

BEST METHOD OF WINTERING BEES.

A. Sollsburg, of Camargo, Ill., who has been unusually successful in wintering bees, contributes his method in the *American Bee Journal*:

The practical feature in successfully wintering bees is to so pack them for winter quarters that there will be no conflict with nature's laws, or in other words, that a dry, warm temperature be secured.

How can this be done?

1. By placing the hive in a good, warm, dry cellar, or a house built exclusively for that purpose. And when deposited, I always raise the lid a quarter of an inch on one side or end of the hive, partially closing the fly-hole so as to exclude mice. The mercury should range at about 45° Fahrenheit. When the proper season rolls around, put them up immediately after they have flown out, or in a very few days after, and leave them undisturbed in midnight darkness, and all will be right in the spring.

2. To secure the desired end in out-door winter, if the hive is large, holding more than the requisite amount of winter stores, it must be contracted to a proper size and ventilated at the top, so as to let the surplus moisture escape and yet secure the animal heat of the bees. This is easily done. Remove the surplus frames from one side of the hive, slipping in a dividing board, filling in between it and the outer wall with leaves or straw. Cover the frames with a piece of cloth of any description, first laying a few small strips of board across the frames to give the bees a pass or passes over the tops of the frames under the cloth. Now put the second story on and fill it with leaves, straw, or some other fine, warm material, and place the lid on, contracting the fly-hole to about one inch, and if the swarm is very strong, raise the lid one-fourth inch on one side to dry up the moisture that collects rapidly on the top of the straw.

Hives should be placed near the ground and underpinned with straw, to secure the heat of the earth. Bees cannot be successfully wintered, or out-door and empty combs prevented from moulding, where the hives are not contracted to a proper size. The arrangement is in conflict with the laws of success, and disastrous results must follow. The moisture thrown off in animal respiration is in fine particles like steam when exhaled from the lungs, and never will condense into drops until it reaches a stratum of atmosphere colder than the blood. When it cannot escape at the top of the hive, it settles in drops at the furthest and coldest part of the hive, and when lodging on empty combs they are blighted with mildew and in a few years are worthless, whereas they should last good ten or fifteen years. When the size of the hive corresponds with the size of the swarm, the whole internal air of the hive is kept warm, and the particles of moisture are borne upon the atmosphere and condense in the top of the hive above the straw, where they will never get back, leaving the bees dry and warm, in which condition cold seldom affects a good swarm.

The Household.

LADIES, MAKE YOUR OWN RECIPE BOOKS.

Allow me to suggest to H.N.A., and all other thrifty housekeepers, that they make their own receipt books. A blank book, having its pages numbered, can be obtained for a small sum of any dealer in stationery. Do not write any receipts save those that have been tried by yourself or friends. Have it arranged systematically, by being divided into different departments, as one for meats, another for vegetables, breads, pies, puddings, &c. Have an index, and allow space at the end of every different department, both there and in the body of the book, in which to make entries at future times. Any obliging housekeeper will be not only willing but glad to give you her receipts and rules for making different dishes, then write them out definitely, for it is of fully as much importance that a dish be properly mixed and cooked, as that the proper proportions be used. It may, at first thought, look like a hard task, but by having it lying handy and write in it at odd moments, you will be greatly surprised at the progress you will make, and then, when made, you will have such a feeling of reliability about it, for you will know what it is—no experimenting there. I have one which I commenced fifteen years ago, and I would not give it for any one I have ever seen published. And what a treasure such a book would be to a daughter commencing housekeeping—all written in mothers hand writing, and tested by her good judgment and mature wisdom!—*Aunt Kattie in Country Gentleman.*

APPLE PIE.

F. G. tells how to bake an apple pie. I will tell how to make one—plain, simple, yet wholesome and toothsome. In the first place I give a recipe for the crust. Many a mother makes her pie crust by her own judgment, but a recipe will aid her daughter greatly when she wishes to learn the art.

Five cups of sifted flour, one cup of lard worked in slightly, a heaping teaspoonful of salt, one cup of water. Mix quick and work very little. This is just enough for three large pies. Quarter the apples and lay them evenly, rounded side up. Lay the top crust on, and cut off the edge without pressing together, so that it will be easily removed when baked by passing a knife around between the crusts. Then sweeten with half a cup of dry sugar, grate in a little nutmeg, and a little pinch of salt. Mix with a knife, and turn your crust back again. Apple pie made in the manner described above, will rescue this article of American cookery from disgrace. H. A. L.

SELECTED RECIPES.

DRYING CORN.—Corn, when at its best for eating, will shrink little when boiled, and when cold will shell easily with the hand. Boil fifteen minutes, cool or nearly cool it, shell it from the cob; mingle a large quantity of fine salt—the moisture from the corn will dissolve it; place in a shallow pan; the salt extracts the water from the corn, it shrinks, and a short time in the sun finishes it. Hang it in paper bags. When used, wash off the salt and let it stand on a hot stove all night; then change the water and heat again. Corn treated in this way is as sweet as if fresh from the field. Lovers of sweet corn, try it, and you will never buy the slop they call "canned corn."

FRENCH CREAM CAKE.—Beat three eggs and one cup of sugar together thoroughly; add two tablespoonfuls of cold water, stir a teaspoonful of baking powder into a cup and a half of flour, sift the flour in, stirring all the time in one direction. Bake in two thin cakes; split the cakes while hot, and fill in the cream prepared in the following manner:—To a pint of new milk add two tablespoonfuls of corn-starch, one beaten egg, one-half cup of sugar; stir while cooking, and, when hot, put in a piece of butter the size of an egg; flavor the cream slightly with lemon, vanilla or pineapple.

RASPBERRY CREAM.—Rub a quart of raspberries, or raspberry jam, through a hair sieve, to take out the seeds, then mix it well with cream and sweeten with sugar to taste; but it into a stone jug and raise a froth with a chocolate mill. As the froth rises take it off with a spoon and lay it upon a hair sieve. When you have got as much froth as you want, put what cream remains into a deep china dish, or punch bowl, and pour frothed cream upon it as high as it will lie on.

COFFEE CAKE.—One and a half cups of sugar, one cup of molasses, one cup of butter, one cup of strong coffee, three eggs, one teaspoonful of soda, five and a half cups of flour, raisins, cinnamon, cloves and nutmeg. The raisins to be stoned and rubbed in a little of the flour before being added to the mixture.

TO REMOVE FLY-SPECKS.—Boil some onion skins, and use the water in which they are boiled to wash off the fly-specks. It will save more than half the labor, particularly on mouldings and other uneven surfaces.

NEW USE FOR TURPENTINE.—It has been discovered in Paris that spirits of turpentine is very effective in removing the offensive odor and fatty emanations of bones or ivory, while it also leaves the latter materials beautifully bleached. The best result is secured by exposing the articles in the fluid for three or four days in the sun, or a little longer if in the shade, allowing them also to rest upon strips of zinc, so as to be a fraction of an inch above the bottom of the glass vessel employed. The turpentine acts as an oxidizing agent, and the product of the combustion is an acid liquor which sinks to the bottom and strongly attacks the bones if these be allowed to touch it. It is also ascertained that this peculiar action of the turpentine is not confined exclusively to bones and ivory, but extends, likewise, to wood of various kinds, especially beach, maple, elm and cork.

MANAGEMENT OF POT PLANTS.—Amateurs are apt, in repotting plants, to make the soil too rich, under the impression that, because the roots are confined within a small compass, necessarily the soil must be very fat. Such is not the fact. Flowering plants should not have the soil over rich. They do better in pure soil free from an excessive quantity of manure. What is used should be the most thoroughly digested compost. The successful florist understands that the soil requires only to be in that normal state to insure perfect and continuous growth; and, therefore, instead of making the soil in the pots over rich, depends upon stimulating, when wanted, by means of liquid manure.

A mistake generally made in shifting from one pot to another, is the use of too large pots as the plants increase in size. In changing, use pots only one size larger than the plant was in before. To do this in the best manner, put some drainage in the bottom of the pots, say half an inch of broken flower pots for four-inch size, being careful to close the hole in the bottom by laying a piece thereon; on this place a little rich compost mixed with one-half its bulk of sharp sand. Then place a pot one size less than the one containing the plant to be moved. Fill in around this with the same material pretty finely packed. Lift out the pot and fill with soil, just so that the ball of earth in which the plant is contained will reach about half an inch of the rim of the new pot. Now set the plant in and cave the earth about it from the sides, and fill up level with more soil.

TO GIVE IRON WIRE A SILVERY LOOK.—According to a German receipe, the iron wire is first placed into a hydrochloric acid, in which is suspended a piece of zinc. It is afterwards placed in contact with a strip of zinc, in a bath of two parts of tartaric acid dissolved in 100 parts of water, to which is added three parts of tin salts and three parts of soda. The wire should remain about two hours in the bath, and is then made bright by polishing or drawing through a drawing iron. The process can also be used for whitening other forms of iron.

TO REMOVE STAINS FROM CLOTHING.—Benzine, or essence of petrolium, is commonly used for removing grease-spots; but these liquids present the inconvenience of leaving, in most cases, a brownish aureola. To avoid this, it is necessary, whilst the fabric is still saturated, and immediately the stain has disappeared, to sprinkle gypsum, or lycopodium, over the whole of the moistened surface. When dry, the powder is brushed away. Stains of oil paint may be removed with bisulphate of carbon, many by means of spirits of turpentine; if dry and old, with chloroform. For these last, as well as for tar-spots, the best way is to cover them with olive oil, or butter. When the paint is softened, the whole may be removed by treatment, first, with spirits of turpentine, then with benzine.

SALT WATER FOR THE EYES.—Many persons are suffering pain from weakness of the eyes. This, sometimes, proceeds from local inflammation, sometimes from other causes. Several persons who have derived almost immediate, and, in some cases, permanent relief from the application of salt water as a bath; and, when the pain has been aggravated, from a compress saturated with salt water laid on the eyes, and renewed at frequent intervals. Opening the eyes and submerging them in clean salt water has been found beneficial to those whose eyesight begins to fail.

DEAD BLACK VARNISH.—The preparation for blacking the brass work of lenses, etc., etc., is made as follows:—Four drachms of bichlorid of platinum and one grain of nitrate of silver in six ounces of water. The brass work is to be made quite clean, and the preparation must be applied with camel's hair pencil. When the right depth is attained, wash with clean water, dry, and finish with black lead.

Educational.

We shall advance the cause of education among ourselves and for our children, by all just means within our power.

To enchance the comforts and attractions of our homes, and strengthen our attachments to our pursuits.—*Declaration of Principles.*

It is often the practice of farmers to think too much of the farm and too little of the farm house; to spend too much time and labor on the general farm and on the barn, and too little on the garden and home mansion; to give too much attention to the hogs, cattle and horses, and too little to the wife and children. There is a feeling of dissatisfaction too generally noticeable with life on the farm, not only among the sons and daughters, but the wives of farmers. It is too often the case that while the farmer himself and his wife are struggling from year to year to make money and improve the farm, their sons and daughters are constantly learning to dislike and absolutely hate the occupation and all the surroundings of their parents. They are constantly painting to themselves the less laborious and more profitable occupations, and the more cheerful and happy homes of their comrades and acquaintances in the neighboring towns and cities, and longing for the day to come when they can throw off a life of drudging and unsatisfying servitude, and go to the store or counting house, the factory, or to some of the overcrowded professions, where they can enjoy more leizure and more privileges than they know how to find on the farm. Now, the only way to remedy this state of things, this great evil of rural life, is to make home on the farm more attractive and enjoyable.

The door yard; the flower and vegetable garden; the house, both outside and in, should be rendered objects of interest and affection to the children from the very moment they are old enough to feel that interest and exercise affection. In the house let them have their playrooms, their toys and pictures, their sewing and patchwork, their slates and pencils, their saws and hammers. Let them be taught that these things are all their own; that they are articles of real value, to be handled and used with care, and for a valuable purpose; always being careful to explain, in an interesting manner, their uses and their objects. In the garden and around the house let each child, as soon as he or she is old enough, help in planting a fruit-bearing tree, or a vine as well as a tree, or a vine for ornament. Let these also be their own in name and in fact. Teach them how to cultivate and prune them, and the reason of each particular operation.

Begin when the children are small to treat them as reasonable beings, and as soon as they can read and understand, furnish them with books and explain in a simple and interesting manner the very things it will be of the most value for them, as sons and daughters of a farmer, to know when they are larger. Make the boy a man and the girl a woman, and let them feel that they are responsible for their acts as such, as soon as practicable. Let them feel that, while they are working for your good, it is not for yours alone, but for their own as well. Do not compel, but induce them to work. Have always in the house a family room. Make it attractive to each and all the family. Have stated, or at least frequent, meetings of the whole family in this room, and at each of such meetings be sure to be provided with something of interest to communicate—some practical lesson of the farm or garden or kitchen, or of the virtues, to attract the attention, brighten the intellect or temper, and direct the affections. Study, above all things, to remember for yourself that the farmer's life is only a monotonous life of drudgery to him that makes it so; that it is for your interest, as well as your duty, that your mind, that your social and moral faculties, and those of your children, should be cultivated as well as your farm. Thing more; work less hours, but to greater advantage. Cultivate kindly feelings towards your neighbors; meet often with them in the Grange by sending it to the GAZETTE. Give others the benefit of your knowledge, and in return learn something from your fellow-members. In short, break up the erroneous idea that you have imbibed in some improper manner, and which, by your own acts, you have been teaching your children, that the farmer's life is the life of a drudge, a hermit, and determine that you will make your home attractive and happy, and go about it and make your determination a reality.

PICKLED PEACHES.

One peck of peaches, 3 pounds of sugar, and 3 pints of cider vinegar. Stick a piece of cinnamon and a clove or two into each peach; cook the peaches in the syrup until they are heated through. Boil the syrup a little longer, but not enough to make it as rich as for euchred peaches; then add when cold. J. L. M.