

5. It stands the heat and sunshine of Southern summers.

6. Its rapid growth enables the farmer in the south to grow two crops a year on the same soil.

7. If sown thickly will, by its rapid growth and shade, effectually smother all weeds, and thus serve as a cleansing crop.

8. It is the best preparatory crop known to the southern farmer, every kind of crops grow well after it.

9. On the alluvial lands of the Mississippi bottoms it serves to pump off excessive water, evaporating it through its great foliage, thus keeping the soil in a condition for most rapid nitrification during the entire growing season.

10. It furnishes a most excellent food in large quantities for both man and animals. With all these advantages, it is no wonder that it is called the "Cover of the South," and were it used regularly, as one of the crops in a regular but short system of rotation, the soils in this section would soon rival in fertility their primitive condition.

#### TRANSPLANTING TOBACCO.

At a time after the first of May or when the weather becomes settled tobacco plants should be set out. By this time the leaves should be about 2½ inches wide. Before transplanting soak the plant bed so that the plants can be moved without injury to the roots. Then they can be drawn out one at a time. The field to which they are to be transferred should be put in such condition that comparatively little intervention will be required. Lay off the land in rows 3½ feet apart, making check rows. It is usual to ridge up little hills with the hoe at the intersections of the rows. Make a hole in the hill with the finger and insert the roots of the plants, pressing the earth firmly about them. If any of the plants are killed out by cut worms replace them as soon as possible in order to secure an even stand. Stir the soil often to keep it moist, loose and mellow. *The Ploughman.*

#### RAISING TURKEYS.

Perhaps one drawback to raising early poultry near our small towns, unless we have a larger town for shipping to, is that the people in our northern states have not learned that poultry is as good always as other meats, and does not cost very much more, if any. We are all bound by habit, more or less, and poultry is considered a sort of holiday meat. Consequently just before these days the markets are glutted, and poultry goes down to almost nothing; we lose money on it and become discouraged. The rest of the year poultry is high, and people buy it as a luxury.

You never lose money on young and growing turkeys and chickens if you keep them till after the holidays are over. Turkeys are light eaters on the whole, and constantly growing until one year old, and it costs no more to raise a good turkey than it does a little one.

They do not require the attention of other fowls after they are feathered, so cost much less care.

I have learned by experience that

the more you let a turkey alone after it is big enough to hunt, the better it is off. Feed them regularly, let them roost out of doors, and they are a very healthy fowl.

If it has been raining and they are all wet, and it suddenly turns cold and snows, drive them under shelter as such storms will kill them quicker than the coldest winter weather. —*Mrs. A. W. Lehman, in The Farmers' Journal and Live Stock Review.*

#### A TEMPTING OFFER.

Our premium list this week is more attractive than ever before. There is not an article in it that would not be valuable to every reader of FARMING. Dr. Carlin's Receipt Book and Household Physician is a veritable treasury of information on everything pertaining to the farm, the stock, and the home. It should be seen to be appreciated. We are offering it for 50c. with one new yearly subscription — an unparalleled offer in the history of this or any other Canadian journal. It will pay you to read and carefully consider our premium list this time if you never did it before.

#### A SUBSTITUTE FOR PARIS GREEN.

The Ohio Agricultural Experiment Station has discovered a cheap substitute for Paris green, to use in destroying fruit and vegetable pests. The bulletin issued by the station gives a detailed account of this substitute, arsenite of soda.

One great objection to Paris green is, that it is expensive; another is that, as it does not dissolve readily, there is a sediment which is liable to be distributed unevenly, some plants receiving so much as to injure the foliage, while others escape altogether.

The arsenite of soda is a rank poison, and, as it is a colorless liquid which might easily be mistaken for water, it is rather unsafe to keep any quantity on hand, for fear a mistake might be made. By coloring it with a cheap dye, and labeling it poison, this difficulty would be overcome.

White arsenic, in a soluble form, can be obtained at one-third the price of Paris green, and it dissolves readily.

The following is the method of preparing arsenite of soda, as given by the bulletin: "Dissolve two pounds of commercial white arsenic and four pounds of carbonate of soda (washing soda), in two gallons of water, and use one and one-half pints to a barrel of Bordeaux mixture (50 gallons)

The easiest way to make the solution is to put both the white arsenic and carbonate of soda in a gallon of boiling water, and keep boiling about fifteen minutes, or until a clear liquid is formed, and then dilute in two gallons.

The arsenite of soda, as well as Paris green and London purple, is best used in combination with the Bordeaux mixture for spraying, as the combination does not injure the foliage, while the arsenite of soda alone is apt to burn the leaves. A receipt for making the Bordeaux mixture was given in the January issue of *The Age* under the heading "Potato Blight."

You cannot spend five minutes more profitably than in carefully reading this week's list of premiums.

#### BEST FOOD FOR FOWLS.

The natural food of fowls is composed of seeds, insects and grass. In the domestic condition we allow grain, grass and meat. Turkeys and chickens drink very little water when feeding, and even ducks and geese resort to water when feeding, sometimes in order to wash their bills more than to drink.

This brings up the question of the propriety of feeding soft food. It is known that ground grain absorbs a large volume of water, and when the mixture is apparently dry, quite a large proportion of water exists in it, though more so when the mixture is very moist and sloppy. It is not beneficial water, as the results are sometimes injurious, bowel disease and indigestion prevailing.

It is better to feed all food dry if possible and keep a trough full of water where the fowls can take what quantity they desire. Even ground food may be given in a dry condition, the different substances being thoroughly mixed and placed in a trough. When chicks are fed they have cornmeal moistened, several times a day, and bowel disease results, simply because too much water is forced upon them in the food. The fowls never resort to wet foods if they can get dry kinds, and this is a matter that deserves attention. *American Poultry Keeper.*

#### THE DRY CURING OF BACON.

The dry process of converting pork into bacon makes an excellent article, sweet and firm. Every one knows how different is the taste of fresh, dry salt from that in a dissolved state.

After the carcass of the hog has been divided, place the pieces of pork intended for bacon to one side. Rub them well with coarse salt, and let the blood drain for twenty-four hours. Mix 1½ lbs. coarse brown sugar, 6 ozs. saltpetre, and 1½ lbs. of salt. After these ingredients are well mixed, rub into the pork well, especially on the flesh sides. Pile these pieces of pork on top of one another in a salting trough, with a groove or gutter round its edges to drain away the brine. To allow this brine to soak into the meat will impart a vile taste. Turn the meat every two days, rubbing in more of the salt and sugar preparation. The proportion given is sufficient for 14 lbs. of bacon. The sugar possesses preserving qualities in a very great degree, without the pungency and astringency of salt, and imparts a mildness and mellowness to the cured meat. Too much salt contracts the fibres of the meat, thus rendering it hard and tough. The meat remains in this state two or three weeks, according to circumstances. In dry weather it requires a longer time than during damp weather.

The place for salting should always be cool, but well ventilated. Confined air, though cool, will taint meat sooner than the mid-day sun, accompanied by a breeze. When the meat is sufficiently salted, wipe it dry and smoke for two or three weeks, according to size. The meat must be hung to smoke in a dry place, where no water will touch it, and the smoke must proceed from wood. Before you hang the meat to smoke, rub the flesh side

well with bran. This prevents the smoke from getting into the little openings, and makes a crust that dries on. As to the quantity required to smoke the bacon, it depends upon the size, and whether there is a constant smoke. If the smoke is constant and rich—from hard wood—it requires about two weeks' time. The bacon must not be dried up, and yet it must be perfectly dry.—*The Rural World.*

#### SHEEP AS MISSIONARIES.

A paper was recently read before the twenty-seventh annual meeting of the Kansas Board of Agriculture, giving a number of reasons why the farmers of that state should keep sheep. The various forms of income and their value to the land were instanced, but a reason not usually urged was the influence of sheepculture upon character. "Sheep," said the writer "are the gentlest, the most cleanly, they will not soil their feet if they can avoid it, much less track dirt into their houses. Their sweetness of disposition, modesty, pliable docility, patience, evenness of temper and contentment with whatever may be their lot must, just as surely as the dripping of the water wears the rock, have a potent influence over their master. This may be an entirely new attribute of the sheep; but I am fully persuaded that the man who tends his flocks, and follows them for many years, unless wholly depraved, becomes a gentler, kinder and better man." Perhaps, then, it is the smaller number of sheep than formerly, and the general shrinkage of the industry of sheep raising, that has made the conditions easier for the country to fall into a warlike spirit. But, on the other hand, Spain has always been a warlike country, an ungentle, even a cruel, country, and yet the Spanish merino flocks have been the most famous in the world, and were regarded by the natives with as much pride and affection as an Arab feels for his horse. But as missionaries of peace and gentleness they have not yet been a success in that country.—*Transcript.*

#### BAD DAIRY MANAGEMENT.

Permitting a cow to fail in her milk for want of a suitable food is bad management; even if she can be restored to her full flow, which is doubtful, it takes more feed to do it than would have been required to keep her in good milking trim from first to last. Cows to do their best must be pushed with feed of the proper kind, and the more the better. You can't get milk without feed any more than you can get meal without corn. To get the best work from a mill it must be run to its full capacity—no corn in the hopper, no meal in the spout. So it is with the cows, no feed, no milk; little feed, little milk; plenty of good feed and proper care, plenty of milk for a long time.—*Rural World.*

Secrets of Success.—Attention is called to the advertisement of Mr. H. H. De Weese, of Dayton, Ohio, who advertises the now famous book entitled "Secrets of Success, or, Many Years of Successful Farming." The volume contains a vast amount of practical information which will be found useful in every farm home. It is very highly commended by those capable of appreciating its merits.