

HOME AND FARM.

This department of THE CRITIC is devoted exclusively to the interests of the Farmers in the Maritime Provinces. Contributions upon Agricultural topics, or that in any way relate to Farm life, are cordially invited. Newsworthy notes of Farmers' gatherings or Grange meetings will be promptly inserted. Farmers' wives and daughters should make this department in THE CRITIC a medium for the exchange of ideas on such matters as more directly affect them.

FARMER, SHUBENACADIE.—Your attention, you say, has been drawn to the question of dehorning cattle by some "articles" in the farming column of THE CRITIC. It is right to point out to you that this is comparatively a new question. What you style "articles" have, in reality, only been extracts. Personal observation has not lain within our experience, all we have hitherto been able to do, therefore, has been to give the best experience we could extract from good agricultural periodicals.

The subject has apparently been much more taken up in the States than in Canada, and notably in California. Nevertheless, it has attracted attention here, and we shall, from time to time, give such information as we can command. We have at hand now a communication to the *California Patron*, from a gentleman of that State, detailing personal experience, for which we cannot find room till next week.

CANADIAN FRUITS.—Lord Landsdowne has transmitted to the Colonial Office the report of the Minister of Agriculture relative to the growth of Canadian fruits, which, as shown by the Colonial Exhibition, awakened interest in England. Professor Saunders, director of the experimental farm of Canada, has furnished details which are read in England with great interest.

J. A. H.—Thanks for your communication. It is a point on which we feel strongly, and we are generally glad to give space to sensible articles, indicating kindness to, and patience with, animals. We subjoin the paragraph you enclose:—

"A writer in the *Scottish Farming World* gives some excellent advice when he says 'always speak to a cow as if she were a lady, and speak to and treat a bull as if he were a gentleman.' Animals possess far more intelligence than is usually attributed to them, and will remember harsh treatment or an injury for a long time. It is no mark of superior management of animals to see the owner approach them with harsh words and blows that cause them to shrink away to some corner of the yard for fear of injury. It is far better for every one to so treat animals as to inspire confidence and love—let them feel that in you they have a protector, and they will be much more ready and willing to obey your requests. Kind words spoken to animals are by no means wasted, and if they sometimes are playful, indulge them, but not from fear commence to use harsh and severe words. It is better to indulge an animal of high spirits, holding a steady rein of control, rather than to break all its spirit by rough usage. Many animals are ruined in spirit if not rendered absolutely vicious by severe and wholly unnecessary treatment. The animal that cannot be subdued by kindness is not worth keeping."

In Italy they fatten Turkeys with walnuts. Thirty days before a turkey is killed, one walnut is stuffed down his throat. An additional walnut is given each day, so that on the 29th day he gets 29 walnuts. He is then immensely fat. We should think he may be too fat; but then the proportion might be modified, supposing walnuts to be obtainable. We have never had an experience of turkeys fattened in this way, but we should think it probable a distinct, and perhaps fine flavor would be imparted to the flesh. "But," our readers will say, "what good is this to Nova Scotia farmers?" None, perhaps, as it stands; though all the walnuts we ever get in the grocers' shops throughout Canada might, if they were cheap enough, be better employed in fattening turkeys than in distressing human stomachs, and nauseating human palates. But the butternut is, in fact, a walnut. Might it not, therefore, be utilized to this end, where it grows?

H. K., HANTSPOUR.—We know of no better medium for preserving eggs, after all, than the simple old plan of packing in dry silt, and perhaps those done up in lime and salt pickle come out next. This last is the most frequently used by packers for winter markets. We do not much believe in the other dodges—for they are little more which people are from time to time persuaded to try. Grease, oil, varnish, beeswax, and other devices are, we think, decidedly detrimental for this reason—that the eggshell is porous and readily absorbs ill-flavors, which any of these substances are more than likely to impart. Anyone may realize this who considers how soon an egg will imbibe the disagreeable flavor of straw, which is a little musty. Depend upon it, plain salt is the best.

Of course salt may, under unfavorable circumstances, get damp, but even so, it does not lose its purity; while bran, which, as long as it is dry, is not bad, would contract mustiness by damp. Sawdust too, which otherwise would not make bad packing, is likely to impart the unpleasant flavor of deal. Lime, of course, is pure, but we hold any addition to salt to be mere gratuitous and needless trouble and expense.

THE HORSE'S FEET.—Few farmers give that attention to their horse's feet that they should give. Most men rub and curry very well, perhaps, and many take great pride and plenty of time in smoothing the horse's hide; but seldom is it that they think of that most indispensable part, the horse's feet, and stop to give them that little attention and inspection that is almost daily necessary.

The feet of the horse require as much attention as the body, and some horses' feet more. Without sound feet the horse is not of much service for

labor. A horse's feet may become unsound by having to stand in a filthy stable. The floor and bedding of the stable should always be dry, and the manure that is caked under the foot every morning should be carefully removed by the groom. As often as necessary the foot should be pared, and the frog examined as to soundness and hardness. A little alum water and brine should be kept at hand, and the frog of the foot mopped with it once a week to keep the frog sound and hard. A soft frog causes the animal to get lamed easily, and so he cannot travel or work well.

Sometimes stones or other hard substances get fastened in the foot, and if not removed cause lameness. Copperas thrown over the manure of the stable to destroy smell, will tend to keep the hoof sound. It is well to sprinkle it over the stable frequently, if for no other purpose to cure the unpleasant smell that often attaches to the feet of the horse. Plaster will have the same effect, and is very useful to prevent the loss of ammonia from the manure.

J. EVANS.—Yes, it may be very advantageously used. Flaxseed (or linseed) is one of the most valuable foods and medicines combined, and is much more overlooked than it should be. It is invaluable in affections of the chest and lungs, and many who are weakening from such causes might, we believe, be saved by a free and continuous use of the decoction of it, while eating the raw seed every now and then is known to be a great benefit. It is soothing to the stomach and intestines, and is also rich in food for muscle and bone. Its value as an ingredient in food for cattle and pigs is great. For these latter, which soon acquires a liking for the taste of it, we have seen the following formula strongly recommended. One pound boiled with ten pounds bran, or grind one bushel flaxseed with eight of oat. Then mix 100 lbs of the ground oats and flaxseed with 200 lbs. of bran.

Our American cousins, despite their proverbial smartness, seem to have only recently found out that the Dorking fowl is pre-eminent as a table bird. We used formerly to cross the grey or colored Dorking (not the white, which are somewhat too tender for the climate of Canada,) with good barn door fowl, to give strength and hardihood, retaining the chicks which developed the Dorking marks, of which the five toes are the chief, and they were in all respects satisfactory. We take the following from the *American Agriculturist*:—

"The Dorking is now being given a higher place in the appreciation of the American people, as its excellence as a table fowl has attracted attention. The finest and most savory meat that can be placed on the table is a capon from a cross of the Dorking and Game, while the cross of the Dorking with Asiatic breeds of hens makes a very fine market fowl. The Dorking is an average layer. That is, while it lays a large number of eggs compared with some breeds, yet it is not equal in that respect to the Leghorn or Minorca, but as a strictly egg producing and market fowl combined, it has no competitor, especially if the size of the carcass and quality of the flesh are considered. The Dorkings feather very rapidly when young, and unless fed carefully are not as easily raised as are chicks of the Asiatic breeds, but when crossed on other breeds, this difficulty is removed. All Dorkings have five toes on each foot, which distinguishes them when dressed and placed on the stalls. They are very solid, compact birds, and active foragers, being hardy when matured, and as free from disease as any brood."

OUR COSY CORNER.

A table cover of cream oatmeal cloth can be decorated with satteen, representing the trunk of a tree, with branches, foliage, birds and climbing vines, all applied on and worked out in needle-etching.

Lisse galloons are worked with silk and chenille in Oriental colors for trimming evening silks. Galloon braids are used to cover parts of the costume as though it was a contrasting fabric. Underskirts will be entirely covered with it, also the cuffs of sleeves, back-forms of basques or vests.

FRENCH TOAST.—Beat two eggs very light; add to them one pint of milk. Slice baker's bread or nice light home-made bread and dip the pieces into the milk and eggs, letting them lie long enough to be thoroughly moistened and yet not fall to pieces. Fry a delicate brown in hot, fresh suet. Serve with sugar.

Brown paper baskets are easily made at home large enough to give away with flowers or fruit. Baskets sent to a friend containing samples of home products are seldom returned, as all know who have tried sending such gifts. Stout brown paper and gilt double-stemmed pins, such as are used for a packet of bills, are all the material necessary.

A mantel border of garnet plush is described for its quaintness and apparent simplicity. A scroll of gold thread ran the whole length, on each side of which triplets of melon-seeds secured at the far end with a gold bead were laid at regular distances from each other. The fringe was made of gold beads and seeds; the latter were evidently boiled or baked, which darkened the shade considerably.

GINGER SNAPS.—One pint of molasses, one cup of brown sugar, one cup of butter, a little salt, one tablespoon of ginger or half ginger and half cinnamon can be used if preferred, and one tablespoon soda. Stir the spices into four cups of flour. Heat the molasses, sugar and butter to the boiling point. Dissolve the soda in a little hot water and stir it into the heated ingredients, holding them over the flour, as they may foam and run over. When the flour has been stirred in, if the dough does not seem stiff enough, add more flour, and roll out very thin.