

bushels per acre. In some Southern States it was injured by drought; but the most extensive injury was caused by excessive rains during and immediately after harvest—especially in Iowa, Illinois, and in parts of Michigan, Ohio, New York and Pennsylvania. In portions of Ohio, Indiana, Illinois and Iowa serious damage was done by grasshoppers.

A fair product of barley has been secured, the average yield being 22 bushels per acre. In New York a good deal of the grain was stained or otherwise damaged by excessive rains, and to some extent in Iowa and Wisconsin. In Kentucky and Tennessee a considerable portion of the crop was killed by frosts.

The corn crop of this season is the first of a full average yield since 1880, being 26 to 28 bushels of shelled corn per acre. The area is nearly 74,000,000 acres, being the largest in the history of the country. The quality is very good in the east and south, medium in the central parts of the west, and rather low on the northern border from Michigan to Dakota.

An excess of rain has been very injurious to the potato crop from New England to Minnesota. The crop in New York has been reduced one-third, and the rot has been seriously prevalent in portions of Pennsylvania, Ohio, Michigan, Minnesota and Northern Illinois. The reports from Wisconsin and Iowa are extremely unfavorable. In parts of Pennsylvania, W. Virginia, Kentucky, Indiana, Illinois and Minnesota the crop has been materially diminished and in a few localities almost destroyed by bugs.

THE HARVEST OF EUROPE.

The committee of the International Corn Market, held at Vienna, have published the following estimate, which may be regarded as more or less accurate, as the result of the harvest in Europe. The number 100 is taken as representing an average year:—

	Wheat.	Rye.	Barley.	Oats.
Austria	104	100	95	98
Hungary	117	86	108	94
Prussia	94	87	92	92
Saxony	100	85	75	70
Bavaria	102	86	101	84
Baden	97	95	90	100
Wurtemberg	101	97	97	103
Mecklenburg	100	95	100	90
Denmark	110	100	90	90
Norway and Sweden	105	106	80	105
Italy	79	75	65	80
Switzerland	125	55	100	100
Holland	95	98	100	105
France	95	95	95	100
United Kingdom	95	—	100	95
Russia	86	80	72	75
Roumania	93	80	97	127
Servia	110	85	110	115

It will be observed that Belgium, Spain, Portugal, Greece, and Turkey are omitted, and, though their production is small, it ought to have been included in the calculation.

The following preparation applied to the surface will prevent any rusting on ploughs or any other metal surfaces which it is desirable to prevent from rusting:—Melt one ounce of resin in a gill of linseed oil, and when hot mix with two quarts of kerosene oil. This can be kept on hand and applied in a moment with a brush or rag to the metal surface of any tool that is not going to be used for a few days, preventing any rust and saving much vexation when the time comes to use it again.—*Exchange.*

THE WORLD'S WHEAT CROP.

The following table, compiled by the Cincinnati *Price Current*, indicates the yearly average production of wheat in the wheat-growing countries of the world, exclusive of the United States and Canada, with the estimated crops for 1885:—

	Av. crop. bushels	Crop of 1885 bushels
France	285,000,000	313,000,000
India	24,000,000	250,000,000
Russia	200,000,000	175,000,000
Italy	140,000,000	121,000,000
Spain	115,000,000	105,000,000
Hungary	95,000,000	114,000,000
Austria	85,000,000	38,000,000
Germany	96,000,000	94,000,000
United Kingdom	78,000,000	75,000,000
Turkey in Europe	40,000,000	35,000,000
Australasia	32,000,000	38,000,000
Algeria	32,000,000	30,000,000
Roumania	30,000,000	28,500,000
Chili, Argentine Republic, etc ..	24,000,000	25,000,000
Egypt	16,000,000	15,000,000
Portugal	7,500,000	7,000,000
Holland	6,000,000	5,800,000
Greece	4,800,000	4,500,000
Denmark	4,600,000	5,000,000
Servia	4,400,000	4,800,000
Sweden	3,500,000	3,700,000
Switzerland	2,200,000	2,700,000

Total bushels 1,516,000,000 1,515,000,000

The crops of the United States and Canada may be reckoned at 504,000,000 bushels as an average, for late years, and 395,000,000 for 1885, which would make the aggregate for the world, 2,020,000,000 bushels as the average production, and 1,910,000,000 for 1885, or a shortage of 110,000,000 bushels, which, as before mentioned, is balanced by the excess of stocks in 1885 over normal supplies, at the beginning of the crop year.

Oct. 29th.

PRESERVING EGGS.

VARIOUS RECIPES FOR THIS OPERATION, SOME OF WHICH HAVE BEEN SOLD AT HIGH PRICES.

THE NATIONAL BUTTER, CHEESE AND EGG ASSOCIATION'S METHOD.

Take one bu. best stone lime, 8 qts. of salt, 25 ten-quart pails of water. Slake the lime with a portion of the water; then add the balance of the water and the salt. Stir a few times and let it settle. Fill the cask or vat to a depth of 18 inches and put in a layer of eggs about a foot deep. Now pour over them some of the settlings that is a little milky in appearance. The object of this is to have the fine lime particles drawn into the pores of the shell to seal them. Continue this operation till the vessel is full. Put only fresh eggs in if you would take good ones out. Eggs may also be preserved by the use of salicylic acid, which may be obtained of druggists. Dissolve a tablespoonful in a gallon of boiling water. Fill a stone jar or clean cask with eggs and pour this solution over them after it has cooled. Keep the eggs covered with the solution, and cover the cask to keep out dust. If kept in a cool place, this preparation will be good for three months. No metal of any kind should come in contact with the salicylic acid solution. Eggs preserved by either method must be used soon after being taken from the pickle.

THE LOCUMS RECIPE.

To 30 gallons of soft water add 5 lbs. salt and 13 lbs. lime; stir it a little every hour or two for one day. Now take ½ lb. borax, ½ lb. cream tartar, ½ lb. saltpetre, 1 ½ oz. alum, pulverize and mix thoroughly, dissolve in two gallons of boiling water, and add to the other lot. Let stand till settled,

pour off all the clear solution and put the eggs in that. I have tried this method and know it to be good.

THE SULPHUR PROCESS.

Take a common starch or salt box with a sliding lid. Put the eggs in the box, and upon an oyster shell or other suitable substance, place a teaspoonful of sulphur, set fire to the sulphur and when the fumes begin to rise briskly shut up the lid, making the box tight, and do not disturb it for half an hour. Now take out the eggs, pack in oats, and the job is done. If the oats or packing materials be subjected to the same process it will be all the better. If a barrel full is to be preserved, place the eggs in a tight barrel two-thirds full, with no packing whatever. Fire a pound of sulphur upon a suitable substance, on top of the eggs in the vacant space over them, shut up tightly, let stand an hour, and then take out the eggs. As the gas is much heavier than the air it will sink to the bottom, or rather fill up the barrel with the fumes. In another barrel or box place some oats and treat in the same way. Now pack the eggs in the oats, head up the barrel, turn the barrel every day to prevent falling of the yolks, using each end alternately, and they will keep a year; or, according to the efficiency of the operation, a shorter, or even a longer time.—*Poultry Keeper.*

VARIOUS NOTES.

Anything that will exclude air and close the pores of egg shells will preserve the eggs.—Eggs turned daily will keep twice as long as if not turned.—Infertile eggs keep longer than those from hens served by a rooster.—Pack eggs small ends down in dry earth, ashes or bran, or better still, land plaster, and keep in a cool, dry place and the quality will be preserved for several months.—Eggs kept in a temperature of 35° to 60° will be preserved several months according to the degree of coldness attained and freshness when put into cold storage.—Eggs simply packed in salt for two months were the best preserved at a recent competition in England. They had not lost sensibly by evaporation, had good consistent albumen and tasted best when boiled.

To pickle eggs, I dissolve one pint of fresh slacked stone lime in three gallons of water, by boiling. Drain off and it is ready for use. Put the eggs in carefully when fresh so as not to crack the shells. Eggs pickled in this way will keep well and are fully as good as fresh eggs for frying or boiling, but not quite so good for cooking purposes.—*Elisha Hatch, Hancock County, Me.*

HOW TO MILK A KICKING COW.

A. E. K. in the June number of *Farm and Home* gives a way to break a kicking cow, which is very good on some cows, but fails entirely on others. I had a cow that would kick before one could get a rope round her foot. She soon found out what I was up to when I was trying to get it around her leg and would jump and kick "for all that was out." I tried another plan that succeeded nicely: I tied her short in the stable, lifted up her right fore foot so that her knee would be bent up close; then had a loop made of small rope that would slip over her knee and up on her leg when it was bent so that it would hold her foot up from the ground. When I would get the loop on, I would slip a smooth round stick in between the rope and the knee-joint so that the loop could not come off. She had to stand on three feet while milking and therefore couldn't kick. If she did she would go down. I kept the stick and the loop in the stable so that it was always at hand. It was very little bother and always succeeded. But as for getting them broken so that they will always be safe, don't always believe it.

J. W. B., Middlesex, Vt.