HOME AND FARM.

We continue our extracts from the pamphlet of the Society for the Prevention of Ctuelty:-

Pithing.—The term "pithing" is applied to two methods of inflicting injury to the nervous system, and thereby producing death. By one method, that most commonly in vegue, the spinal cord is severed or punctured between the first and second benes of the neck, where the peculiarity of the articulation leaves an opening. This is done by a variety of instruments. Although the animal drops namediately, life continues for some seconds and even minutes, the heart continues to heat and the brain to live and act. By the other method, a small spot situated in the lower and posterior portion of the brain is reached and broken up by the introduction of a narrow, sharp instrument. Death is almost instantaneous. "No attempt is made at inspiration, there is no struggle, and no appearance of suffering. The animal dies simply by a want of creation of the blood, which leads in a few moments to an arrest of the circulation." (Dalton's Physiology). Both of these medos of slaughtering, especially the last, require an anatomical knowledge as well as a practical dexterity that but few would attain, and if they are not quickly executed, are undoubtedly attended by more suffering than other methods.

Without entering further into the consideration of physiological questions of so much importance, we may with safety lay down the following

proposition:

All animals, when slaughtered, should be deprived of sensibility by inflicting sufficient injury to the brain, either by a sudden and violent blow of the exe or mallet, by the bullet, or by some other equally efficient means, and should then be immediately bled during the state of insensibility.

We have more than once answered questions as to whether apples are good for milch cows. In a country producing such an abundance of this fruit as Nova Scotia it may be worth while again—in answer to a correspondent—to advert to the subject.

There is good authority for stating that their value as food is enhanced by the fact that the nutritive elements are in such a shape as to be easily utilized by the system. They may, therefore, be said to avail beyond the value indicated by bulk or weight. We frequently feed too much dry fodder. Of course this applies to the winter. The results, however, are more or less it jurious. Many farmers do not pay enough attention to roots. When ensilage was introduced, some who had never grown enough roots to meet the requirements of a well ordered and well considered farm, turned to it after more or less consideration—generally less—though it is more costly than root crops, and though it is by no means satisfactorily settled that the results of feeding it are so much better than the results of feeding roots, as to cover the extra expense of preserving

Prof. Arnold, an authority of weight, cites an experiment made by himself in feeding three cows with moderately acid apples, ripo and mellow, for several weeks, at the rate of 12 to 20 lbs. to each cow daily. This gave him a finer flavored butter than he had ever obtained from grain or grass.

It is to be observed that there is in this statement a want of definiteness which somewhat detracts from the practical value we endeavor to impart to the limited space we have at our command. It is not stated whether or what other food was given, or at what period of the year the experiment was made. We should suppose there was some basis of hay or grain, and the time must have ranged between the early fall and spring. These, however, are points which a little common-sense will enable any sensible farmer to regulate for himself. Whatever may have been the duration of the Professor's experiments, he states that he has known others to feed apples in larger quantities, and for a longer period, with satisfactory results, i.e., that their butter was not only fine flavored, but possessed remarkable keeping quality. The stock also maintained excellent health. The quality of the milk for cheese was superior to a degree which attracted the notice of the nanagers of cheese factories, and not only that, but the quantity was increased under moderate feed of apples. This is valuable testimony, and to intelligent farmers who know by intimate experience the wholesomeness of apples for human food there can be no difficulty in applying the analogy, for it is certain that what is wholesome for human beings is more or less so (as regards vegetable substances) for non-carniverous animals.

J. B. S.—Try feeding good oats, wheat and bran, and whole flaxseed steeped, and we think you will find your trouble—the scouring of your cattle—cease.

J. H.—The following prescription is recommended for urinary trouble in horses—½ oz. Venice turpentine and S ozs raw linseed oil; repeat in four days. Feed ½ oz of powdered bi-carbonate of potash twice a day. We have found decoction of linseed and saltpetre do much good both to man and boast. For the former a piece as large as the tip of your little finger in a small teacup of decoction of linseed twice or three times a day for a single day, is very effective where there is sluggishness in the action of the kidneys. For a horse we have found about three times the quantities, three times a day, do much good. The saltpetre makes the linseed decoction quite thin, but that is of no consequence.

A. F. C.—We should certainly not use a brood mare in foal on a treadpower. The incline of the power cannot be but detrimental in that state, especially if the period of gestation is far advanced.

Horseshoeino.—It is an old and fully acknowledged saying, that "no feet no horse," or as it might be stated in other language, no matter how perfect or sound a horse may be in other respects, if he is defective or unsound in the feet he is practically valueless.

In this connection there is another matter to be considered, and that is that feet that are sound upon a horse may be rendered unsound, not by the carelessness or neglect of the owner or keeper wholly, but by improper and defective shooing. If the truth could be arrived at in the matter there is little doubt but that a large proportion of those who attend to the shooing of horses really do not know very much about the actual bony structure of the foot, or to such a degree as to be able to remedy existing or threatening troubles to it. It is rerely the case that a country smith upon whom dependence is placed for shoeing understands anything about the anatomy of the horse's foot. Because of this lack of knowledge, the shoeing may be so done as to create lameness, and from continuance of the cause disease of the foot may be produced, and ultimately the horse be ruined. But if the foot is fully understood, for a trivial lameness the shoe, by being properly set, may relieve it and finally cure the trouble.

We have frequently heard it claimed that faulty action in the horse could be to a great extent corrected, but we never realized the same to the extent we have since reading that valuable work by Professor George E. Rich entitled "Aristic Horseshoeing." The author began to shoe horses when eleven years old, and, having been in constant practice since then, has formed more than fifty different kinds of shoes, all for a specific purpose, adapted to different conditions of the foot, curing some diseases or correcting some in the fitty of the gait. He succeeds in accomplishing, in treating hoises injured by bad shoeing, what ordinary blacksmiths regard as wonders. For the good of these patient and faithful animals shoers should instruct themselves in the matter of setting shoes scientifically as well as artistically, so that the noble horse may not be injured or ruined.—William H. Yoemans

in Mirror and Farmer.

OUR COSY CORNER.

Now milk, boiling hot, will take out most fruit stains. Dip the articles tive or six times in hot milk.

A teaspoonful of kerosene in a quart of starch, of medium thickness, will keep clothes from sticking to the irons, and, besides, gives a desirable gloss.

A glossy starch is made by mixing together a quart of starch, a teaspoonful of salt and one of white soap scraped fine; boil after adding hot water until as thick as you wish.

To produce a good gloss on linen, pour a pint of boiling water on two ounces of gum arabic, cover and let stand over night; add a spoonful to the starch.

Wheel grease, and all other grease, on cotton goods, may be taken out with cold, soft water and any good soap; soft soap is the best. In cases of long standing, wet the spot with kerosene oil and let it soak for some hours, then wash as before directed.

To RESTORE COLOR.—It is customary to use ammonia for the purpose of neutralizing acids that have accidentally or otherwise destroyed the color of fabrics. This must be applied immediately, or the color is usually destroyed.

Greet care should be taken in washing milk cans, and all vessels into which milk is set, as milk "turns" very readily when put in an unclean dish. Wash first in cold water, second in a strong solution of soda and water, and then clean tepid water. Wipe dry, and if possible set out of doors to sun and air.

The jauntiest must of the season is a pretty bit of vanity made of plush or velvet, lined with colored satin or sealskin. The form is soft and pliant, with a full bow of picot edge ribbon and a spray of artifical flowers, or a bunch of ostrich tips.

The rose pillow now takes the place of the pine needle bag for making a perfumed head rest.

Lace is now painted with water colors and very effective results are produced. The paint is mixed with gum arabic or mucilage before it is used for this purpose.

In the decoration of the table a partiality for yellow and white is noticeable, and gold banded china and threads of lemon color in the borders of the damask are seen.

The low, old-fashioned sofs, which of late years has rather dropped out of style, begins to be seen in all comfortable 100ms; its broad arms and high back make it a restful piece of furniture.

A very handsome portiero and the result of much time and patient work was made of bits of silks, sewn together in long strips and then interwoven checkerboard fashion. The result was a rich, desirable curtain, such as could not be easily duplicated.

A scrap jar should be in every room. We know of an old lady who was visiting an elegantly furnished house, and complained that she carried an orange peel all day in her pocket, because there was no stove, or open fireplace, nor any other place to put it.

No longer does the trousseau consist of such large numbers of gowns or garments. A tailor made walking suit, a reception dress, two dinner costumes, one ball dress and a couple of neglige morning gowns of delicate dainly make, are all that any bride would want and many get along with less then this and make a very good appearance.—Boston Courier.