

DOMESTIC READING.

HATCHING POULTRY.

POULTRY BREEDING.—Sitting hens and hatching chickens are even more in order now than earlier; by far the largest proportion of the yearly hatch being brought out during April.

Watch the sitters closely; see to their feed and water yourself. If they do not all come off to feed, take them off, and let them remain off half an hour. This is absolutely necessary for the successful hatching of eggs—giving them a regular airing—as well as for the health of the hens.

In sitting fresh hens, make their nests on the ground when possible; where this cannot be done, put two or three inches of earth in the bottom of the box, and cover slightly with clean straw or hay.

At this season, thirteen is the best number of eggs to place under an average-sized hen. Don't forget to examine them by candle-light (or lamp light), after the sixth day, and remove all the unfertile ones. About the eighteenth day take a vessel of water, heated in 105°, and put the eggs in it. After a few minutes, all the eggs which have live chicks in them will begin to bob about in the queerest way; the eggs may be left in water from twenty minutes to half an hour with beneficial results to the chicks. After ten minutes if any of the eggs show no motion, it may be safely assumed that the chick within is dead, and the egg may be thrown away.

If eggs are broken in the nests, take the hen carefully off, and wash the unbroken eggs in tepid water; then take the straw out, and put in afresh, and place the eggs under her again.

Should the hen leave the nest for any cause, and the eggs become cold, do not throw them away, even if the hen has been off twenty-four hours or more. Get a pan or pail of water heated to 105° Fahrenheit, and immerse the eggs in it. Leave them in until they are warmed through, perhaps half an hour, adding more warm water if necessary, then place them under a fresh hen. In the latter stages of incubation, after the eggs have passed the fourteenth day, they have been saved and hatched, after having been deserted over forty-eight hours.—*Poultry Bulletin, N. Y.*

RECIPTS.

BREAD-AND-MILK POULTICE.—Remove the crust from the part of a stale bread, and crumble the bread into a bowl. Pour on this enough sweet milk to cover it, and simmer over a fire, stirring it all the while until the bread becomes completely broken up. The poultice is now to be applied to the patient as warm as can be borne.

POULTICES.—A poultice usually is only a desirable vehicle for imparting heat and moisture. By softening the tissues, poultices facilitate the passage of inflammatory products outward. The heat and moisture relax the tissues, and to that degree relieve the tension due to the inflammation, and to that extent relieve pain. The pain can further be eased by adding laudanum and such substances to the surface of contact of the poultice.

The materials best calculated to take up and give out the heat and moisture spoken of, are in common use. There must be enough of the mass to secure and retain enough heat to be of use, and therefore a poultice should be at least an inch thick. To prevent cooling in spreading, the cloth upon which the mass is to be spread should be laid out on a heated plate or dish, and the poultice, with not enough free liquid in it to "drip," rapidly and evenly spread over the muslin. A thin piece of quite old muslin should then be spread over the surface of the poultice, so the mass will not come into immediate contact with the skin. The spread area of the poultice should be just the size required; and the fabric upon which it is spread should extend beyond the edges of the poultice material, so the unspread selvage can be turned over the edges of the mass. This will keep the poultice from leaking away.

After having been applied as warm as can be borne, a piece of oiled silk—or even oiled paper might answer—should be spread outside to retain the moisture, and something outside of that again to keep in the other useful feature of the poultice—the heat.

Such applications must necessarily be removed and renewed every little while. *If poulticing is to be done at all, it must be done well, and that is, properly. A few hours of poulticing applied every half hour, will do more good than many hours of poulticing done in the usual way.

SPICE PLASTER.—Take of powdered cayenne pepper, powdered cloves, powdered cinnamon and rye flour, equal quantities; mix them together on a plate, and add as much honey as will make a soft mass; spread upon a piece of muslin or other close fabric.

Whenever this plaster becomes dry, and begins to crumble off from the substance upon which it is spread, a fresh one should be made.

YEAST POULTICE.—Mix a pound of linseed meal or oatmeal into half a pint of yeast. Then heat the mixture over a gentle fire, stirring carefully to keep from burning. When it becomes warmed through, it can be spread on linen like any other poultice.

Yeast poultices are often ordered by physicians when there is a fetid discharge from ulceration, which it is supposed to correct.

BREAD-AND-WATER POULTICE.—Take a slice of stale bread, carefully pare away the hard brown crust which lies around the edge, and then dip it into a vessel of hot water; lift it out at once, and if not too hot, apply to the part where it should go.

MUSTARD PLASTER.—Take mustard flour (which is ground mustard) and add to it an equal quantity of rye or wheat flour. The rye flour is usually preferred to wheat flour, because it is thought to remain moist for a longer time. Mix them together thoroughly on a plate, and add as much cold water, not vinegar, which impairs the usefulness of the mustard, as may be necessary to make a soft mass. Spread evenly over a piece of muslin, and to prevent the mustard from adhering to the skin, a piece of gauze or some such material should be spread over the surface of the material.

If the plaster is intended for a child, it should be made at least half the strength by using one-half less of the mustard.

Whenever mustard plasters are used, the skin under it should always be looked at every few minutes, and the plaster removed as soon as *decided redness* is found. In no case must it be left on long enough to produce blisters; which are not only painful and more difficult to heal than blisters made by most other substances, but prevent the physician from applying other remedies to the part for the relief of the patient, should the mustard have not answered the purpose intended. A mustard plaster is one of the most valuable domestic remedies which can easily be obtained, but it should never be allowed to produce a blister. This is specially to be observed in the case of children or delicate persons.

FLAXSEED POULTICE.—Take of flaxseed meal a sufficient quantity, and pour on it, little by little, enough cold water to make of suitable thickness. Then heat the entire mass. A small piece of lard is sometimes added to keep it from adhering to the part.

SLIPPERY-ELM POULTICE.—It is made like the above, only using ground slippery-elm instead of flaxseed meal.

CARROT SOUP.—Take one and a half pounds of carrots which have been first brushed very clean, then boiled, until tender, in slightly salted water; mash them to a smooth paste, or rub them through a sieve; mix the paste with two quarts of boiling soup (strong beef broth will do); season this with pepper and salt, and add, before being finally boiled up, a small lump of sugar and a piece of butter. Serve with a dish of bread cut into small dice and fried in butter.

SPLIT PEA SOUP.—Take any bones of roast meat, lay them on a clean meat board, pound and break them, (a small hatchet carefully wiped clean is very good for this purpose). Put the bones and any trimming of cold meat into a soup kettle or a large saucepan, cover well with cold water, set it on the back of the stove, cover it closely. When it first bubbles, skim it well, cover it, and let it simmer slowly four hours. If necessary to prevent it from boiling hard, set a tin plate on a brick under the saucepan. At the end of four hours take the soup from the fire, pour off the liquor through a strainer or colander into a shallow pan, let it become cold, then remove every particle of fat from the surface, and strain the soup through a cloth. An hour before it is wanted, put it on the stove to heat. Allow for three pints of stock, a large coffee cupfull of split peas, which should be soaked if very old. Pour off those which rise to the top, put the others on the stove to boil for two or three hours, until they are perfectly soft. Then rub them through a colander, and when the stock is boiling add the peas, and a small piece of butter, and pepper and salt. This soup is good and nourishing, besides being very economical. Excellent broth and soup can be made of bones left from roast meat of any kind, and they should be saved for the purpose.