

## THE FARM.

### Farm-Yard Manures.

There is a manure that combines the three elements, nitrogen, phosphoric acid, and potash, in very suitable proportions, and it is to be regretted that it is not found in larger quantities on every farm, viz., farm-yard manures. Thus you perceive the best, surest, and cheapest material to carry on the work of restoration is under our direct control.

Of the excrements of horses, cattle, sheep, and swine, according to many careful and elaborate analyses, that of the sheep is the richest, especially in nitrogen and phosphoric acid. The manure of the horse comes next, being rich in the same constituents, but owing to its hot nature it ferments and volatilizes very rapidly, and unless care is exercised much of its value may be lost. Swine and cattle excrements follow in the order named. These latter are of a much colder nature and accordingly do not ferment rapidly. It is quite evident, then, that the best way to preserve these manures is to mix them together as they are made, thus retarding rapid fermentation and the consequent losses it involves. Now from this it appears that the value of the manure will depend to a considerable extent on the proportion of the various excrements it contains. For example, that obtained from sheep and horses being richer in nitrogen and phosphoric acid and fermenting so rapidly, would be much better adapted for hot beds than if it contained all four mentioned. But in considering this point we must not forget that the excrement of cattle is produced in so much larger quantities that it really overbalances the superior richness of sheep and swine dung for general use.

The next thing that affects the value of the manure is the kind and quantity of the litter used. Many analyses have been made of the various kinds of straw, and it is generally recognized at present that pea straw is the most valuable as it contains the highest percentage of potash, which is one of the essential elements of plant food. Oat, wheat, and rye follow in the order named. There are many others, as leaves, sawdust, etc., but straw is the one in general use. Barley straw is objectionable from the fact that the beards adhere to the coat of the animal and spoil its appearance. No definite rule can be laid down as to the amount of litter required, but sufficient to absorb all the liquid thoroughly and keep the animal dry, clean, and warm should be supplied. The shorter and finer form it is in the better for the purpose intended.

The nature of the food will also exert a great influence on the value of the manure. For it is reasonable to suppose that if a poor ration is fed the excrement will be correspondingly poorer, and vice versa if a rich ration is consumed. Many interesting and instructive experiments have been conducted along these lines, and the analyses have invariably shown that the richer or poorer the ration, so the manure will be proportionately richer or poorer in the elements combined in the food fed.

We have now come to the consideration of the best means of preserving manure. Very much has been written on this subject, but as yet no very satisfactory or unanimous result has been arrived at. There are, nevertheless, a few rules that may be laid down for our guidance that will at least help us to some extent.

Very many barn-yards are so exposed to the sun and rain that they add to the inducing the destructive fermentative processes and the other in washing out the more valuable parts in the form of liquid. Again, many barn-yards are situated so that they form a natural drain from the manure heap. This can generally be remedied without much expense or difficulty. Always have the barn-yard as little exposed as possible; have it on a perfectly level piece of ground and have it concave and well hollowed out so as to form a natural drain from the sides to the center, and this will form a reservoir and thus effectually prevent loss from washing. It is estimated by chemists that the farmers of this province annually allow from one-third to one-half of the most soluble and certainly from this fact the most valuable part of their manure to leach away through neglect of these principles. We also know that air or rather the oxygen it contains is one of the chief causes of loss in the manure pile. Therefore, we should always keep the manure well trampled and compact to prevent its gaining access. It is not desirable to ferment manure in the barn-yard very much, if any, owing to the serious losses it is likely to incur. That can be done with safety and without loss in the ground.

### Preserving Eggs for Long Periods.

Numerous methods of preserving eggs are in use. The idea of all of this is to keep air out of the egg, as by such absence of oxygen decay can be arrested for a considerable length of time, especially if the eggs are perfectly fresh at the start and are kept in a cool, dark place. The standard method, most used by speculators and dealers, is to put the eggs in limewater. The process is as follows, this recipe having been widely sold at \$5 under pledge of secrecy:—

Take 24 gallons of water, 12 lbs. of unslaked lime and 4 lbs. of salt, or in that proportion according to the quantity of eggs to be preserved. Stir several times daily and then let stand until the liquor has settled and is perfectly clear. Draw off carefully, dip off the clear liquid, leaving the sediment at the bottom. Take for the above amount of liquid 5 oz each of baking soda, cream of tartar, saltpeter and borax and an ounce of alum. Pulverize and mix these and dissolve in one gallon of boiling water and add to the mixture about 20 gallons of pure limewater. This will about fill a cider barrel. Put the eggs in carefully, so as not to crack any of the shells, letting the water always stand an inch above the eggs, which can be done by placing a barrel head a little smaller upon them and weighting it. This amount of liquid will preserve 50 dozen eggs. It is

not necessary to wait to get a full barrel or smaller package of eggs, but they can be put in at any time that they can be obtained fresh. The same liquid should be used only once.

### Dairy Notes.

In buying a dairy cow from a dairyman, it is safe to not take the seller's pick of the herd.

The strong claim of the Jersey cow is fine butter in large quantity economically produced.

The cow is the farmer's machine for manufacturing dairy products; therefore he cannot know too much about her.

Kindness helps to create a quiet disposition, so important in a dairy cow, and this education must begin when the calf is young—any habits acquired when young are apt to cling to the cow when grown.

Butter color properly used pleases the eye of the consumer, and prepares him to enjoy his butter, which, other qualities being found tolerable, he does. If your butter comes on the market white, the consumer won't buy it; so, however good it may be otherwise, it goes into the "soap-grease."

The key to the whole situation of successful dairying lies in good grass ground. Unless the ground is well seeded, fertilized, occasionally cultivated and favored by keeping too much stock off it, the best crops cannot result, and poor crops reduce the output and income. There ought to be systematic care in growing grass as much as in growing grain or other crops.

Every time a cow shivers she takes another mouthful of food to produce extra caloric. She also gets into a way of doing it from habit, just as a man takes his stimulant. A few cows will eat up enough extra food to pay for a good shelter. Cattle thus protected will turn out extra hundreds of weight of flesh accumulated, instead of costing extra hundreds weight of food consumed.

### Bodies for Slender Figure.

A party bodies for a thin girl who cannot wear a décolleté dress, is pale bachelorette blue chiffon, made extravagantly full. The fullness of the sleeves is secured not alone by making them very large round about the arm, but by allowing in the length for the rows of puckering that give the perpendicular puffs when the gathering threads are drawn up in place. This sleeve



has a second silken lining to the elbow-much larger than the whole lining, the middle lining is distended with the crinoline, and then the chiffon puffs are allowed to droop whether they will, securing a floating effect that is very charming. The deep yoke effect is secured by gathering the chiffon between three bands of blue jeweled jet, which also trims the forearm sleeves. This may be of handsome design, but must be open and light in appearance, else it will not be appropriate upon such delicate stuff as the chiffon. The stock is held on each side by a blue jet buckle from behind which a double ruffle of the chiffon in uneven lengths stands out smartly. Cream lace falls from below the yoke across the front and back, disappearing over the shoulders where the fluff of chiffon leaves no place for it.—Toronto Ladies' Journal.

### A Wonderful Memory.

The newest society "sensation" in St. Petersburg is an old peasant woman with a wonderful memory. Her name is Irina Andrejevna Fedosova; she is 70 years of age, can neither read nor write, but knows by heart over 10,000 legends, folk-songs and poems! When she gives a public recital the scene is a striking one. A little bent figure appears, hobbling on the platform, sits down on a chair, with hands folded and withered face quite expressionless. Amid a hush of expectations she begins to speak; then her face brightens, her eyes open widely and sparkle, while her voice grows clear and penetrating. She looks 10 years younger in her enthusiasm, as she half speaks, half sings the legends of her youth, tales of great wars, old fairy-tales, long-lost tragedies or tender love stories, while the audience, carried away by her strange magnetism, listens spell-bound, laughs and weeps at her will. She is the "rage" in the Russian capital, and we hear that two eminent literary men have written down a number of her memory-stored treasures, which they intend to publish in book form, when it should prove rich find for lovers of folk-lore.

### Easy Enough.

The idea! said the fluffy girl. Here is some ridiculous person going to give a lecture on how to be beautiful. As if every one did not know the secret.

Indeed! said the sharp-nosed girl. And what is the secret, pray?

Why, dress in correct style, of course.

### Suited Her.

She said: I like that lamp so much. Said he: Why is that so? And she replied: Because, you see, it will turn down so low.

## THE HOME.

### Practical Words.

A little common sense and a smattering of chemistry in manipulating one's meals is of great importance. Why serve soggy potatoes when to carefully pare and soak them in cold water an hour before cooking will render the most unpromising specimens tender and mealy, with a surface white as falling snowflakes? All vegetables should be cooked swiftly and eaten before the vitalizing gases effervesce and render them heavy and unwholesome.

The tannic acid accruing from tea and coffee after they have passed the subtle rubicon of scientific distillation is deadly poison, and cuts into the stomach and intestines like vitriol. In making these delicious drinks, to ensure strength with fragrance, the water should be put on cold and the brewing done the instant it reaches the boiling point.

In choosing beef or lamb take the cut of bright red with suet or tallow of bluish white. Roast in a quick oven and serve so that the red juices follow the knife. Veal pork should be of a bright pink, well seasoned with sweet herbs and cooked thoroughly. Cold meats should be served with some savory appetizer.

Almost any wide awake woman, after a little experience in cooking, will find two things true; first, there are certain laws which not even an angel would dare disregard if he hoped to make perfect dishes. For example, she observes that custard will always curdle if it is allowed to boil; that the yeast bread will lose its "heat" and sweetness if it is allowed to rise too long; that it is the wire spoonwhip and not the Dover egg beater that converts the white of egg into the tender large celled froth so essential to the best cake, and so on. And secondly, she will discover in herself a quite unsuspected talent for making fresh combinations of materials and producing new and toothsome dishes. A fair degree of common sense—or "gumption," as it is used to be called—and a little imagination, will suggest such combinations.

Many culinary sins are committed in the name of rice and macaroni, than which, when cleverly prepared, there are not two more wholesome and savory dishes for any family dinner table. Rice, when served as a dinner dish, needs to be in combination with some pantry element in order to give it favor, and nothing can be more highly recommended than curry. To curry rice properly a tiny onion should first be minced and fried a nice golden brown in a heating tablespoonful and a half of butter. To this should be added a teaspoon of washed white Carolina rice, along with a bunch of minced market herbs, a level teaspoonful of curry powder, a pinch of pepper, and half a pint of liquid beef extract. Stir the compound lightly, but completely, then over the top of the pan place a butter-greased paper and let it all cook very gently for forty minutes.

### Economy.

Save your time by learning to do the right thing at the right time, and in the best, easiest, and shortest way possible. Save your strength in the same way, and also by using labor saving machines. Take at least a few minutes' rest, when you are too tired to do your work well, for not to do work right is a waste of time and strength. Make it a pleasure for the children to "help mother," instead of a duty which they think is more than should be expected of them.

Save your patience. You may need it some time when greater trials surround you, and if you keep losing it in part every day you can never get it together again. If you save your time and strength, much of your patience will be stored up for future use; will power must do the rest.

Save your breath, don't scold. You may die "for want of breath" sooner if you scold than you might otherwise.

Save the love of your little ones and the sunshine they bring into your home. Some day your life will be dark when this sunshine has entered the home above. Some day their love may go out toward some one beside you.

Save food by cooking just enough and no more; by avoiding rich pastry, cakes, etc., and choosing only that which is wholesome. Utilize cold victuals by making appetizing dishes whose origin is disguised.

Save clothing, not by merely buying the lowest in price, but the most durable and best looking that your purse will allow. Higher priced goods sometimes, in fact, generally, prove to be the cheapest in the end, as they will look well if made over several times.

Save furniture by buying that which will stand long and hard usage, and depend on your artistic talents to brighten and ornament it. Let your first thought in buying furniture be, first, comfort; second use; third, durability; and last, style.

Save money. One who saves time, strength, patience, love, food, clothing, and furniture, generally has the knack of saving money as there are as many ways of saving money as there are of making money, it is useless to attempt to tell them here. "A penny saved is a penny earned."

### Recipes.

Coffee Cake.—Take a piece of bread dough and add one-half cupful of sugar and a tablespoonful of melted butter; then roll out an inch thick and put on a greased pie-pan, brush the top with melted butter and cover thick with cinnamon and sugar; let rise and bake quick. Cut in long, narrow strips to serve. Eat hot or cold. It is nicely made Saturday with the other baking, to use Sunday morning for breakfast.

English Toast.—A pretty way of serving eggs for tea is to cut bread into square pieces and toast. Take eggs out of the shell, keeping the yolks whole. Beat the whites to a stiff froth; lay the beaten white around nicely on the toast, drop yolks in centre of white ring, salt and put in hot

oven to bake a few minutes. When taken out of the oven pour a little melted butter over the toast.

Baked Apples.—Peel and core large soup apples, slicing them into granite or crockery dish, sprinkling by layers with sugar to sweeten, and adding a dust of cinnamon or nutmeg. Pour on half a cupful of water for each quart of fruit, cover with a plate and bake slowly for three hours. Let them cool in the same dish till solid like jelly, then turn them out upon the serving dish.

Chocolate Snaps.—One pound of sifted sugar, one pound of chocolate grated, mix together; beat the white one egg and stir into the sugar and chocolate, continue to beat until it is a stiff paste. Sugar a white paper, drop the paste on it with a small spoon and bake in a slow oven.

Currant Cake.—One and one-half pounds of flour, one pound of sugar, one-half pound of butter, seven eggs, one gill of milk, one-half teaspoon of baking powder, one pound of currants. Wash the currants, dry, stem and roll lightly in flour to prevent sinking to the bottom.

### SPRING SMILES.

Noah Count—"Well, Hedison, any new conceit on hand?" Inventor—"Yes; my son's home from school."

Mrs. Gadzley—"Do you suffer much from toothache?" Mrs. Blazzer—"No—that is, not unless my husband has it."

"De man dat comes roun' makin' the mos' noise," said Uncle Eben, "doan' generally hab' duf' time lef' foh ter make anythink."

The wife—"One half the world don't know how the other half lives." The husband—"Well, it isn't the fault of your sewing society, anyway."

"So the insolent fellow refused to pay his rent." "He did not say so in words, but he intimated it." "How so?" "He kicked me down stairs."

Bryce—"Algernon Fitz Sappy is one of those fellows who has more money than brains, isn't he?" Knows—"Yes, and he's poor, too."

Mrs. Nuwed—"Our landlord thinks of nothing but the rent." Nuwed—"You wrong him, my dear. 'I'm sure he never thinks of the rent in the roof.'"

"Mrs. Trout, why do you look so down in the gills?" "Trout, my dear, I can't help worrying when I remember that it's most fly time again."

With joy I greet you, gentle spring; No wood ter saw, no snow ter sweep, No coal ter carry in.

Blobbs—"Do you think the average man is as stupid before he marries as he is afterwards?" Gynicus—"Certainly, or he wouldn't get married."

"Chollie is a changed man. He sent \$10 to the mission in China last week." "He must be changed indeed, or he could never make \$10 go as far as that!"

"The now the husband bids his spouse No more be still and glum; For he'll attend the furnace fire For the next six months to come."

"It's her disposition to make light of serious things," he said mournfully. "Yes," replied Cholly Lavlor. "She even burns the poetry I write about her."

Lipper—"I wonder why it is that Miss Primer always takes such good care of her complexion?" Chipper—"She's so conscientious; it isn't her own, you know."

"Our first impressions most readily slip our memories," said the teacher. "Oh, I know why," shouted Johnny. "Well, why?" "Our first impressions, are slippers."

Caolly Uppers—"Fwed, can you spare me small bills for a ten?" Freddie Heeled—"Suah, deah boy." Chollie—"Thanks, weally, I'll hand you the ten to-morrow."

Mrs. Rash—"How do you manage to get your cook up so early?" Mrs. Dash—"Well, I hunted up a young and good-looking milkman and hired him to come at 5 o'clock."

"What is the matter with that man?" asked the inquisitive small girl in the theater. "The man sitting in the front row?" "Yes'm. The one whose hair is too small for him."

Impatient tourists to small boy fishing in the lake) You told us that the boat always left here at 4, and we have waited now till past 5." Boy—"Oh, it doesn't begin to run till May."

"Experience is the best teacher," remarked Plodding Pete. "Yes," replied Meandering Mike; "but my personal observation is that it's a mighty poor way ter study law."

The air is feeling hazy, The sap is in the trees; You are feeling lazy— All you want to do is sneeze.

Wife (to unhappy husband)—"I wouldn't worry, John; it doesn't do any good to borrow trouble." Husband—"Borrow trouble? Great Caesar, my dear, I ain't borrowing trouble; I have it to lend."

Sing a song of springtime; Winter's come and gone; But while you hum the merry rhymes Keep your flannels on.

Old Bache—"That's a handsome pair of slippers you're wearing, Harry." Harry—"They ought to be; I'm sure they cost enough. My wife made them, and then coaxed out of me the price of a sealskin jacket."

Clara—"How under the sun did Edith happen to marry Mr. Awkward?" Dora—"He was the bane of her life at every ball she attended, and I presume she married him to keep him from wanting to dance with her."

Judge (to prisoner)—"Have you anything more to say?" Prisoner—"No, my lord; only I would ask you to be quick, please, as it is near the dinner hour, and if I am to go to prison I should like to get there in time for the soup."

The daisy's dreaming in the dew, The golden bees are seeing honey; The skies above are just as blue As is a fellow out of money.

She—"Every one in town says we are going to be married." He—"Well, it's true, isn't it?" She (sobbingly)—"It can't be, Frederick. You must be deceiving me. If it were true every one in town would say we are not going to be married."

## HEALTH.

### Sympathetic Cough.

Diseases of the respiratory organs constitute a fearful menace to human life, and any mother may well be pardoned for being alarmed by what she supposes to be signs of some form of lung disease in her child.

Yet it must be borne in mind that this is another form of cough than that which signifies a disturbance of the organs of respiration, one which is just as important in its bearing upon the health of the child though in an entirely different way.

The sympathetic cough is the result of reflex action, as it is called—the same action that causes us involuntarily to expel a piece of food, or other foreign substance which has accidentally lodged in the wind-pipe; and a list of the causes of sympathetic cough would embrace all those many affections which are a source of irritation to the whole nervous system. The centres of irritation are the spinal cord and the base of the brain, and by reflex influence the special muscles, through the action of which the cough is produced, become affected.

It is evident that no amount of cough medicine or soothing syrup can be of avail in these cases until the cause of the disturbance is relieved.

Sympathetic cough is oftenest met with in children, probably on account of their greater susceptibility to nervous disturbances. The more common causes of it are worms, indigestion, flatulency and the like. A close examination will usually reveal the true state of affairs.

Organic disease, or even local irritation of the lungs, is easily excluded by the family physician, and even the inexperienced ear is able to detect the absence of the coarse and obstructed breathing common to lung disorders. The presence of fever and the ability to raise some amount of sputum are usually noticed in true lung affections, though their absence proves nothing.

A case of sympathetic cough in a child requires the keenest investigation. The constant "hacking," the irritability of the child, its disinclination to effort, its loss of appetite and gradual but steady decline, are phenomena such as might accompany the severest type of lung disease.

As has been stated, a sympathetic cough is amenable to treatment directed against the cause. But it is of the utmost importance first to ascertain that cause, beyond the possibility of a mistake.

### A Case of Croup.

How many people know how to examine the throat? Opening the child's mouth and attempting to hold the tongue down is useless. Watch a doctor! He will ask for a spoon, lay the child on his lap, where a strong light shines on his face, open the mouth, press the inverted handle of the spoon on the tongue, and there is the entire back of the mouth exposed to view. It does not terrify a child and should be done whenever it ails. Any deep redness of the throat, or white or yellow spots, or a false membrane forming, suffice to call in a doctor's aid without loss of time. This throat examination cannot be too highly recommended, since it is an unfailing guide. The whole design of treatment is to force the membrane up. Emetics are always employed, chiefly tartar emetic and ipecacuanha. The dose of the former for children two to four years is one-quarter to one-half grain. For use take four one-quarter grain powders to a tablespoonful of warm water and give about half a teaspoon every fifteen minutes. The latter dose is five to ten grains in water. Both are open to an objection that after a time they seem to lose their power, and powdered alum is used in place. The dose of this is a teaspoonful in honey or syrup. The astringent quality acts powerfully on the membrane. If it does not separate in fifteen minutes give a second dose. The vomiting should be continual.

### To Relieve That Cough.

One's doctor will encouragingly inform one, when struggling back to strength from an attack of grippé: "That cough of yours will have to wear out. You can scarcely expect to rid yourself of it before warmer weather." If this is true the least that one can do is to mitigate, so far as is possible, the virulence of the throat affection. Glycerine is excellent as part of a mixture for moistening the dry feeling there. Either with water or with whisky it is beneficial, but the latter dose is rather sickish sweet for one already nauseated by the influenza. Equal parts of glycerine and lemon juice make a compound which is not unlike strong lemonade in taste, is refreshing to take after severe coughing and is highly recommended by physicians.

### Off and On.

A lawyer noted for his success on cross-examination found his match in a recent trial, when he asked a long-suffering witness how long he had worked at his business of tin-roofing. The answer was: "I have worked at it steady for the past twelve years."

How long off and on have you worked at it? Sixty-five years. How old are you? Sixty-five.

Then you have been a tin-roofer from birth? No, sir; of course I haven't.

Then why do you say that you have worked at your trade sixty-five years? Because you asked how long off and on I had worked at it. I have worked at it off and on sixty-five years—twenty years on and forty-five off.

Here there was a roar in the court room, but not at the expense of the witness, and his inquisitor hurriedly finished his examination in confusion.

### The Difference.

Castleton—Is it true that Miss Wiberly referred to me as an agnostic? Clumberly—She said you didn't know anything.