

MUSLIN SASHES.—Rufus Mason, of Nebraska, says: Three years' experience with muslin sashes where the thermometer ranges from 20 degrees below zero to 70 degrees above, satisfies me of their superiority. I make a square frame of 1½ inch stuff, with a single bar of the same size down the middle, cover it with common, heavy, unbleached muslin, paint it over with two coats of boiled linseed oil, and find it far better than glass. Have had no freezing or scalding, but better colored plants, more stocky, and better able to withstand early transplanting. After the hotbed is filled with manure, lay in the soil so as to come within three inches of the muslin, sloping exactly as it does. As the season advances, the bed will settle about as fast as the growth of the plants require it. This plan prevents the plants from becoming long-legged, which is the main cause of the slow after-growth, and in the cabbage family of so many plants failing to make solid heads.—*Michigan Farmer.*

A POTATO EXPERIMENT.—A writer in the *Rural New Yorker* says as follows: Last spring when planting my Beauty of Hebron potatoes, I planted one row through the piece as follows: I took potatoes below medium size, cut off the seed and stem ends, cut out all the eyes but two; planted them and gave them the same care as the rest of the piece. The "seed" for the rest was of the same sized potatoes cut in two, and planted one piece in a hill about eighteen inches apart in the row. Now for the result: The first row, containing seventy hills, gave one hundred and ninety-five pounds; one row by the side of it with eighty-six hills gave one hundred and forty-three pounds, a difference in yield per hill of over fifty per cent. in favor of the whole potatoes with two eyes. This row could be distinguished from the rest as far as the piece could be seen, until the dry weather dried up the vines. The whole piece yielded a splendid crop, as did a piece of Snowflake in another part of the field.

QUEER FARMING.—The latest novelty in the "live stock" business is leech farming, as carried out on a thirteen acre tract near New York city. The tract is

devoted to small ponds having clay bottoms, and are margined with peat. The leeches form their gelatinous cocoons in these peat margins, crawl into them at the open end, and deposit their eggs during the month of June. By September the warmth of the sun hatches out the young, varying in number from thirteen to twenty-seven from each cocoon. During the summer months the water in the pond is kept at about three feet; in winter the depth is increased to prevent freezing the leeches. Leeches are not expensive feeders, a meal of fresh blood once in six months being their only diet. The blood is put in linen bags and suspended in the water. The leeches attach themselves to the bag and remain until gorged with the blood, when they drop into the water. The owner reports that his sales amount to about 1,000 leeches per day, the most of them going to the West and South. He makes this new branch of farming quite profitable.

KEEPING GRAPES ON THE VINES.—I have discovered that by the use of strong manilla paper bags, grapes may be kept on the vines in splendid condition long after the season for grapes out of doors has gone by. Passing through the vines, Oct. 31, three weeks after the frosts compelled me to gather the crop, and after the leaves had all fallen, I found a few clusters protected by bags that had been overlooked, beneath the leaves. Clusters of the Lady grape were slightly faded, and the quality not improved. The Brighton appeared as fresh, bright and beautiful as I ever saw it, with bloom undisturbed, the color a dark rich maroon. I have never eaten such rare specimens of this fine grape, and yet the freezing had been severe. They were the nearest approach to a raisin I ever saw on vines. The juices near the skin had condensed, and there was a temptation to chew the skin to secure the fine flavor. It would seem that by the use of such stout paper bags we may keep grapes on the vines several weeks later than otherwise would be possible, and that we may enjoy ripe specimens in this way, from varieties not usually fully matured in this latitude.—*C. A. Green.*