

for future use; and that its effect upon the general healthfulness of the State is great; and that—

"The philosopher Boyle long since remarked that in the Dutch East India islands of Ternate, long celebrated for its beauty and healthfulness, the clove trees grow in such plenty as to render their produce almost valueless. To raise the price of the commodity, most of the spice forest was destroyed. Immediately the island—previously cool, healthy and pleasant—became hot, dry and sickly, and unfit for human residence. It is well known that the general clearing away of the forests in this country has had a tendency to raise the temperature, which in summer reaches such a height as to be barely endurable. In our cities these great heats—acting upon garbage in those miserable quarters which are but cesspools and sinks—give rise to the probable source of cholera and other epidemics, the foul miasmatic effluvia which could not exist in the presence of living vegetation. Anxious to escape, our citizens hasten either to the country, the seashore, or the mountains, while those whose vocations will not permit their absence, find a pure air in the semi-rural suburbs, or in those elegant parks which modern culture and civilization have come to consider indispensable in any city."

A summer residence in the Adirondack wilderness has been found so favorable to health that many now come from a distance, though the mass of travel comes from New York, Philadelphia and Boston. It is thought that leases of woodland points in lakes, and of islands near certain favorite localities, to citizens who would erect villas or hunting lodges, would give a considerable income, and more than repay any expenditures which would be needed. There is no need, however, of any considerable outlay, save, possibly, in the improvement of a few of the principal roads leading to the settlements. "The forest is in itself a natural park, and it would be improper to think of fencing it, for it should be common to the people of the State."

In conclusion the Commission state that the question is one of great importance, and requires their further consultation. At present they deem it advisable, and recommend that the wild lands now owned and held by the State be retained until this question is decided.—*Cor. Country Gentleman.*

### Fresh Eggs, Fresh Fish, Fresh Butter.

These three articles are only good when they are as described, fresh. Then they are royally good. Yet seldom is it that they are so obtained. An egg is not fresh when it is two or three days' old. Kept but a day in hot weather, and there is a difference; already incubation has commenced. An egg should be eaten the day it is laid. It is much the same with butter. A fish a few hours in the sun is seriously hurt. An egg may be impaired by bad food, by filthy air or water. The different kinds of food have an influence. Corn, with some other clean feed, will give good flavor—will impart that peculiar sweetness which so distinguishes a good egg from an ordinary or poor one. Tainted food in all cases should be avoided. This is our experience, independent of what the books say. A fresh egg, perfect in flavor and quality, cooked with butter equally good, is a treat—and is a rarity. If in each family, if possible, should have a few hens to ensure this dish for the table. It is not enough, though a favor, to have access to a henry which furnishes eggs for the market. They are seldom all good or of the first quality. Each family should furnish its own eggs, as it can be made all the more profitable where but a few hens are kept. From half a dozen to a dozen will generally do this, and it will do in winter and summer if rightly managed. Have warm, well-lighted quarters in winter; with plenty of space; food sufficient and of good quality; making corn, or corn and buckwheat the basis; pure fresh water, clean quarters, a place to securely lay the eggs, a convenient place to roost, and let the breed be, for eggs, non-sitting, winter-laying and young hens. A spring chicken, properly kept, will lay the following fall and winter. Its flesh will then (in the spring) be tender; or it may be continued to lay till fall, and still answer the same purpose for the table. It is better, however, to get a brood in the winter for summer laying. The one great element in successful hen-keeping is, to make your fowls contented and happy. Like the cow, the hen has a domestic nature. She must feel herself at home, unscared, well attended to, and then she will work for you.

Those are happy people who have a fish pond to draw upon whenever they wish. They are rarely privileged if this is a trout pond, which it may, in many cases, as well be as any other. Take your fish when you want them. Prepare them for the table when the life is yet in them, or immediately after serve up and eat at once. Do not cook too long,

and from the hot pan transfer to the plate, smoking, steaming hot, the plate also and invariably hot. If, in preparing either eggs or fish, butter made the same day, and made rightly throughout, is used, the dish is perfect, and it is as rare as it is perfect. And all this may be had, and is had, without any additional expense save in the trout pond.—*Cor. Country Gentleman.*

### Cultivation of the Mind.

To the farmers we would say, fertilize your mind as well as your land that the plough may be driven over and through it. The gliding of wheels is easier and more rapid, but only makes it harder and more barren. Above all, in the present age of light reading—that is, of reading hastily, thoughtlessly, indiscriminately, unfruitfully—when most books are forgotten as soon as they are finished, and very many sooner, it is well if something learned is cast into the midst of the literary public. This may scare and repel the weak; it will arouse and attract the stronger, and increase their strength by making them exert it. Remember, that in the sweat of the brow is the mind, as well as the body, to eat its bread.

### Capital and Labor.

I did say that I should bury myself in my books, and that a certain individual, whose name I shall not write on the present occasion, "might pipe to his own." But I cannot resist quoting a bit of a speech from a Wesleyan paper some friend in London was kind enough to send me. It seems very appropriate at the present time, when laborers are striking against their Queen, who is so kind to them, and embodies my own sentiments pretty well. This rev. gentleman—I have forgot his name—at the last May Meetings said: "Working men were becoming avaro of their importance; everywhere there were signs of coming mischief from the lower strata of society. The relations between capital and labor were assuming a very serious aspect; even the agricultural laborer had discovered the power of combination, and all these things, with the increasing knowledge of the working classes and their loud assertion of their rights—rights which in some cases had been too long ignored—rendered it of more importance than ever that education should be not only physical and intellectual, but also moral and religious. (Hear, hear.) As he thought of the evil counsels to which these men were exposed, he could not help but quote the lines of Longfellow—

There is a mighty Samson in this land,  
Long without strength, and bound his hands of steel,  
Who may in some prime season raise his brand,  
And shake the pillars of our common weal,  
Until the temple of our liberties  
A shapeless mass of wreck and ruin lies.

Now, more than ever, then, was there need to train children in the knowledge of the Scriptures and in the fear of God, for those who had been taught to rest in confidence on Divine providence and grace, and who had joined most earnestly in thanksgiving to God, would put more heart in their formula when called upon to sing "God save the Queen."—*Old Farmer's Note Book.*

Carpets, though bought by the yard, are worn by the foot.

Civilized cannibalism—eating your bread with a little Indian in it.

A boy defines salt as "the stuff that makes potatoes taste bad when you don't put on any."

A student, undergoing his examination, was asked what was the mode of action of disinfectants. He replied: "They smell so badly that the people open the windows, and fresh air gets in."

It is given to some women to see a point clearly and state it comprehensively. For instance, an Iowa woman concludes a sarcastic article on female suffrage, thus pointedly: "You may look at this matter in whatever light you will, but simmer it down, and it is but a quarrel with the Almighty that we are not all men."

A parent in West Chester, who has fifteen daughters, has poisoned his dog, taken the locks off the doors and hung rope ladders over his door-yard fence by the dozen, and still his provision bill is as large as ever.

A dog suit, in which Caleb Cushing was plaintiff, was decided at Washington, D. C., on Thursday, in Mr. C's favor. The court declared the dog a nuisance, and ordered it to be killed or removed, and the nominal defendant, Kelly, to pay into court \$25 as security that the judgment should be executed. The real owner of the dog is said to be Fernando Wood. Mr. Cushing claimed \$4,000 damages. The nuisance consisted mainly in making "night hideous" by continuous barking.

There is a choice of methods in bringing up children in the way they should go. An agricultural laborer of England being remonstrated with by the pastor for not "bring up 'is boys as he should, replied: "I dunno how 'tis, sir; I order 'em down to pray every night and mornin', an' when they won't go down I knock 'em down—and yet they ain't good!"

Rats have an unaccountable fondness for the taste of phosphorus, and to this fact may be attributed the origin of many mysterious fires. These rodents build their nests of inflammable materials, and take to them any stray matches that they find lying around loose. This accomplished, they undertake to gratify their appetite by nibbling the coated ends of the matches, which are at once ignited, when the nest is set in a blaze, and the destruction of the house which contains it follows.

An agricultural paper says: "A sensible correspondent of the *Maine Farmer* says he made up his mind years ago that every snake that is killed by the farmer is money out of the pocket of the snake killer; for he firmly believes that when the snake is looked upon in its true light in relation to the farmer, the conclusion will be that that individual has but few better friends than the despised snake." We have endeavored to look upon a rattlesnake in its true light, and always come to the conviction that the animal ought to be killed.

**DUTY OF AGRICULTURAL PAPERS.**—The *Turf, Field and Farm* forcibly says:—None of the agricultural discoveries and improvements of modern times, whether at home or abroad, escape the vigilance of the numerous and ably-edited periodicals devoted to that interest, and these make them known to the remotest limits of our empire. This is certainly a service of incalculable value; but there are steps beyond this which they should not hesitate to take; and these are to teach the farmers the politics of agriculture as distinguished from party politics—teach them that the same co-operation which enables a political party to sweep all opposition before it would enable the agricultural interests to assume its natural position, as the leading, and not the subordinate, interest to all others, as it is now.

**TANNING AND DYEING SHEEP-SKINS.**—A correspondent of the *Scientific American* gives the following plan for tanning and dyeing sheep pelts: Wash the pelts in warm water, and remove all fleshy matter from the inner surface, then clean the wool with soft soap, and rinse the soap thoroughly out. Secondly, apply to the flesh side, the following mixture for each pelt: Common salt and ground alum, one-quarter pound of each, and half an ounce of borax. Dissolve the whole in one quart of hot water. When cool enough to bear the hand, add rye meal to make a thick paste, and spread the mixture on the flesh side of the pelt. Fold the pelt length-wise, and let it remain two weeks in an airy and shady place, then remove the paste from the surface; wash and dry. When nearly dry, scrape the flesh side with a knife. Working the pelt until it becomes thoroughly soft. A beautiful blue may be imparted to the wool by using the following recipe: Add a wine-glassful of sulphuric acid to a gallon of water. Put into the solution a table-spoonful or more of imperial blue, regulating the quantity of the dyestuff to the shade of blue required. Put in the pelts and boil for ten minutes. After boiling, the pelt will need working again to make it soft.

**LEAF PHOTOGRAPHS.**—A very pretty amusement, especially for those who have just completed the study of botany, is the taking of leaf photographs. One very simple process is this: At any druggist's get a dime's worth of bichromate of potash. Put this in a two-ounce bottle of soft water. When the solution becomes saturated—that is, the water has dissolved as much as it will—pour off some of the clear liquid into a shallow dish; on this float a piece of ordinary writing-paper till it is thoroughly and evenly moistened. Let it become nearly dry, in the dark. It should be of a bright yellow. On this put the leaf; under it a piece of soft black cloth and several sheets of newspaper. Put these between two pieces of glass (all the pieces should be of the same size), and with spring clothes-pins fasten them all together. Expose to a bright sun, placing the leaf so that the rays will fall upon it as nearly perpendicular as possible. In a few minutes it will begin to turn brown, but it requires from half an hour to several hours to produce a perfect print. When it has become dark enough, take it from the frame and put it in clear water, which must be changed every few minutes, till the yellow part becomes perfectly white. Sometimes the venation of the leaves will be quite distinct. By following these directions, it is scarcely possible to fail, and a little practice will make perfect. The photographs, if well taken, are very pretty as well as interesting.—*To-Day.*