

must take a subordinate place. In some older settled parts it may be better that such a change has been forced on us for a time, to give the soil a rest, but in very many places these will derange local capabilities and entail much loss to the farming community and their dependants, and will induce an entire change of front too rapidly to be made with profit. Stock-raising and dairying appear to be the only substitutes. S. D. G.

INCREASING THE LIVE STOCK UPON THE FARM.

It is only after a man has carefully weighed the advantages of the two leading systems of husbandry and put upon competitive trial the growing of live stock and the growing of grain for sale, that he can be competent to judge of the advantages either one possesses when compared with the other. It is not stating it incorrectly to say that in live stock, farmers have a kind of property that grows the year round; whereas perennial plants and all productive growths from the soil that are not cut from the ground in a few months after planting are dead property during a considerable portion of the year. It is not an adequate answer to this to say the farm stock is profitless during the winter. If profitless, this is owing, not to the necessities of the case, but rather to the character of the stock, or mode of keep; possibly to both. If the farm is properly stocked, and the provisions for care-taking are as they should be, the feed not being stinted, all young animals should grow apace, and feeding-stock should get fat. It is especially true of breeding animals that the winter season is one during which rapid and profitable growths toward maturity of the unborn young is made, and like the interest upon a note, or a tax upon the land, the accession of growth goes on night and day alike.

It would seem that crops which can be grown and made ready for market in ninety or one hundred and twenty days, should be profitable; but here again the fact comes in, that land kept in use for tillage crops lies idle two-thirds of the year, taxes and the interest upon capital invested accumulating during the eight months of idleness, as well as in the four months of productiveness. The introduction of machinery stimulates to over production in manufactures, and it is worth considering how far the facilities afforded for bringing certain tillage crops to perfection in a brief period of time influences such free production as to often cause a glut in the markets, and keep grain below a price which insures a profit in the growing. It is only in the older settled countries, where land has been for a long time under tillage, that due stress is given to the value of manure left by live stock upon the farm, and, on the other hand, to the drain which land suffers through growing grain and hay to be fed away from the premises.

There will certainly not in the lifetime of any man now living be a surplus of first-class beef cattle; and as consumption increases per capita, as the quality improves, we may continue to look for the usual scarcity of good cattle, and consequently for profitable prices for these. It is natural that men should doubt and waver, but if success has not attended grain growing, the product being grown for sale, to be hauled off the farm, the land being found to lose its fertility, and the purse not to grow full, then it will be well not to change over to another system because neighbour A or B has done this with success, without due study; because A or B may be thoroughly conversant with the business, and no success will attend any branch of stock breeding or feeding unless there is a proper understanding of the details.

The above from the *Rural Record* is pertinent now that the price of grain is so low. Well bred stock of all kinds is in good demand at good prices. The improved breeds of draught horses, cattle, sheep and swine make a marked improvement in the profits.

LARGE OR SMALL FARMS.

Generally speaking, small farms well tilled pay a larger per cent. profit on the capital invested in a larger farm or what is usually considered than a large farm. At the very start I will say that in the discussion of this question sufficient allowance is not made for the man who manages. We are all willing to admit that a large proportion of men are not capable of managing a large business. In other branches we do not reason in the same way as in farming. We do not think that because a man can manage to make a living as a shoemaker, that he could successfully manage a large boot and shoe manufactory profitably; or, because a man can make a fair living selling goods in a retail store, that he could take hold of a large wholesale business and manage it successfully. Yet many a man who by experience learns that he cannot manage another business successfully, purchases a large farm and imagines he can manage it successfully. He fails, of course, and then discovers that perhaps he has over-estimated himself, and with him the balance of men, and he concludes small farms are the best. He learns that it takes considerable business ability to run a large farm as well as any other business.

This is one point at least to our conclusion that more depends upon the manager than upon the farm. We have men who imagine they have the ability to manage very large farms, but a little experience teaches them that they are in this respect failures. We have some very large farms at the present time in the country, and while all may not be managed profitably, yet a large number are, and I think I am safe in saying that fully as large a proportion of men who attempt to farm large are successful as in other branches of business. Where we undertake to carry on an extensive business. To that, in a great degree, the success of the farm depends upon the way it is managed. It is principally because so many men fail to take hold of the details of large farming, and have not the executive ability required to manage so much to the best advantage, that they make a failure. So far as they themselves are concerned, they are industrious and work hard. They are economical and try to save, but these are not done in the way to be of the best advantage, and while they are in a great measure all that may be necessary for a small farm, yet they fail when applied to larger farm operations.

One man may manage a five or ten acre garden patch, and do so profitably. Put the same man on an eighty acre farm and he would soon manage himself out of everything. Another man will take forty, or even eighty acres and make it pay. He will lay up enough for a rainy day, and farm well. Put the same man on a two or a three hundred acre farm, where he must be capable of managing a few hired hands, with three or four teams, and he will soon lose all that he has made, as we might guess, but the troubles will decrease very rapidly. It requires just as good business capacity to manage farms as any other branch, and when this fact is fully recognized, we will have a less proportion of failures among this larger class of farmers than we have at present. I can see no objection to large farms, if they are carried on successfully, any more than in large manufactories, in other branches of trade, if they are managed successfully.—N. J. Shepherd, in *Farmer and Dairyman*.

HOUSEHOLD HINTS.

A CLEANER housewife cleans her rusty flat-irons by rubbing briskly over sand-paper a few times. It renders them perfectly smooth in a few moments.

FRIED ham for breakfast is particularly nice when the slices are cut the night before and allowed to soak all night in a cup of water to which a tablespoonful of sugar has been added. This softens the meat and takes out the oppressively salt taste.—*Detroit Post*.

DELICIOUS breakfast: Fry several slices of salt pork to a crisp brown. Then take five or six large potatoes, pare and slice them, drop them in the hot pork gravy, turn them on both sides to brown, pour over them three well-beaten eggs. Stir the whole gently to equalize the portions of egg. Then eat and be happy.—*Toledo Blade*.

To crystallize oranges and nuts, take one cup of sugar, one small cup of water, and the juice of one lemon. Let this boil until the syrup, when dropped from the spoon looks like fine white hairs and is very brittle. Then dip small pieces of oranges in this, lay them on buttered plates to dry. The whole meats of English walnuts are very nice crystallized in this way.

To cure a felon: Saturate a bit of wild turnip the size of a bean with spirits of turpentine and apply to the affected part. A sufferer who tried the above plan says it relieved the pain at once. In twelve hours there was a hole to the bone, and the felon was destroyed. The turnip was removed, the wound dressed with a healing salve, and the finger soon became well.—*Boston Budget*.

A CONTRIBUTOR writes: Those who wish to renovate and cleanse feather beds can do so in the most effective and easiest way by simply laying them upon the snow. Leave them out a few days, if the weather be fine, and turn them over every day. The stains and soiled places will be faithfully transferred to the snow beneath. A moist snow is better for this purpose than when dry.

A DISH that needs to be more generally known is made by chopping some veal that has been cooked, very fine, season it highly with pepper and salt and a little mustard, and bind it with the yolk of an egg; then take a firm head of cabbage, cut out the heart, and fill the space with the veal; tie the cabbage up in a cloth and let it boil until tender. Some cooks use part cold boiled ham.

BUY several cheeses and keep them through the winter. As they ripen, get older, they will also taste better and digest easier. Every American family should make cheese an article of diet, taking the place of meat as a practical substitute for it. To crowd pie and cheese into a stomach already crammed is to invite the doctor and encourage patent medicine. Better eat cheese as a food spiced with good sauce, and patronize your own welfare. More cheese, more cows. More cows better farms, and more comforts at home.

THE secret of cooking meat so as to retain the juice, is to turn it frequently. Meat can be cooked in a hot griddle or frying pan to be almost as excellent as if broiled, by heating the pan, putting in a bit of butter to prevent the meat from sticking, and turn it almost as soon as you have put it in the pan. To sear the surface quickly is to imprison the juices. Never salt meat till almost or quite done; salt extracts the juices. The nicest thing to use in broiling meat is the common wire bread-toaster. The meat is firmly held in the wires, and the long handle enables it to be turned without trouble.