

HOME AND FARM.

This department of THE CRITIC is devoted exclusively to the interests of the Farmers in the Maritime Provinces. Contributions upon Agricultural topics, or that in any way relate to Farm life, are cordially invited. Newsy notes of Farmers' gatherings or Grange meetings will be promptly inserted. Farmers' wives and daughters should make this department in THE CRITIC a medium for the exchange of ideas on such matters as more directly affect them.

TAR IN THE CHICKEN HOUSE.—It seems that the value of tar is not sufficiently appreciated by poultry breeders, for we seldom either see it used or its use advocated by writers on poultry matters. It can be used, with most excellent results, in fumigating the poultry house, when through neglect or inattention it becomes necessary to put it through "quarantine," by burning some of it in a suitable vessel, and then closing the doors and windows of the house to confine the fumes and smoke as much as possible. It is sure to purify the house. Tar is very offensive to insects which worry the poultry and infest the poultry houses. Whitewash does not seem to keep them away, especially the "mites," which are so troublesome, and recourse must be had to some other substance. Just here tar is very valuable. Take an old kettle which is of no use for other purposes, put in some good tar, and heat it until it is thin and hot, then, with whitewash brush, brush into all the cracks and crevices where the insects "most do congregate," and they will start off, instantaneously, for the seashore or some other more congenial abode. Treat the perches and roosting benches to a dose of the same. When poultry cholera makes its appearance, if you thoroughly cleanse the house and treat it as above with tar, it will generally prevent the spread of the disease.—*Poultry Journal*.

HORNS ON CATTLE.—"A pair of beautifully carved, very sharp horns" no doubt set off a bovine and add to its appearance very much; and if the bovine would only keep these ornaments for show, there would not be a word to say against them. Years ago the human dandies carried bright, sharp, gilded and jeweled swords and daggers about with them, and many a bloody death happened in consequence until the law forbade the practice and made it a crime. Even now the practice of carrying deadly weapons causes many murders every year and untold unhappiness and misery and crime. If a reasoning man cannot be trusted with a deadly weapon, why should an unreasoning, headstrong and irritable "bovine" be so trusted. When I saw a pet Devon heifer with a pair of the prettiest waxy, curved horns attack my wife at an unguarded moment and throw her down and thrust a horn clear through her clothing, barely escaping impaling her through the body, I became an advocate of dishorning all the calves, and since then, 16 years ago, have been continually writing to urge the removal of the horns from calves when it can be done with the least pain. Now after so many years, the breed I have been casting on the waters is returning, and perhaps the general dishorning of cattle may be accomplished in good time.—*Henry Stuart in the Rural New Yorker*.

The effect of frost on corn is a point that we wish our experiment stations would investigate this fall. We have known of many crops of field corn that were badly frost bitten, so much so as to be practically ruined in the general opinion. But they were promptly cut up at the bottom and the ears and stalks together were immediately put in silos. In some cases the ensilage was eagerly consumed in the winter by all kinds of stock and with only good effect. This is a good deal better than allowing a frost-bitten corn crop to go to waste, and being so discouraged by the occurrence as to sell out the farm at a sacrifice and clear out, as at least one farmer did who didn't take an agricultural paper and wasn't posted about the silo system. Experiment stations ought to be able to help us a good deal in teaching us to utilize frost-bitten crops.—*Farm and Home*.

MENDING A COW'S BROKEN LEG.—It is a question whether the broken leg of a horse or cow can be made useful. The veterinary surgeon who was called after an accident of that kind to one of my cows, gave no hope, and he is considered one of the best in Boston. The animal in question broke the shank of the fore leg just above the ankle. It was set by the village doctor with splints, and the Boston veterinary surgeon said he could not better it. She was slung in a common horse sling, but with pulleys, so that the ropes played with each movement, thus saving chafing and other discomforts. Great care was taken to keep the canvas support smooth, and a thorough grooming was given every day. The floor of the box was so arranged that partial support could be had from the three sound legs, but the broken one could not touch.

She was in full milk, having just calved, and did not fall off at any time, but rather gained toward the end of her confinement. I fed four quarts of ground oats, four of shorts, a peck of apples, and as much hay as was wanted the last two weeks, in addition to two quarts of Indian meal. Four weeks after the accident the swelling had nearly disappeared, the broken bone had regained its position, but little if any union had taken place. We then put the leg in a plaster cast and gave a pint of bone meal per day to help the secretion of bone matter. To day, a little over 11 weeks since the accident, the cow is standing in her box on four legs, well and hearty. The shank, although larger than the others, seems strong, and there is no reason why it may not be as useful as the others. The doctor who set the leg, and those who took care of it, had no experience in such cases, and there could not therefore have been exercised especial skill or care.—*T. S. Cunningham, Worcester County, Mass.*

BUMBLE BEES.—Maurice Thompson, state geologist of Indiana, and chief of the department of natural history in that state, well-known as a literary and scientific writer, relates in a recent report the following interest-

ing incident: "I made a good old farmer call me a 'crank' the other day, when I told him the reason his clover fields have failed to bear as much seed as they formerly did. 'You don't allow the humble bee to be killed on your farm, do you?' I asked. 'Yes, sir, I do,' he cried, 'I make my boys burn up every plagued nest of them.' 'So I supposed,' I replied. 'And that is why your clover seed fails you. Bumble bees make your clover seed.' 'You're a crank!' he exclaimed, and looked at me as if he thought I was a fit subject for the lunatic asylum. And yet it is a fact that a strong nest of bumble bees in a big clover field, is worth twenty dollars to the owner; for these insects are the chief agents in fertilizing the blossoms, thereby insuring a heavy crop of seed."

Before the time of canning and preservation of fruits and berries by airtight sealing there was no better way of saving material for sauces and pies than by drying.

Huckleberries, apples and pumpkins were most commonly prepared in this way, and, like all household tasks, this was done with varying degrees of neatness and skill. In the early fall it was and is yet a familiar sight to see white cloths spread upon boards, barrels, old tables, shed roofs, and every available space covered with sliced apple. Frames filled with larger pieces strung upon twine are set against the sunny side of the kitchen ell, and the lengthening evenings are spent in paring for the next day's drying. A writer in *The Record* recently said:

"The proper method of drying fruit has well-nigh become a lost art, thanks to the invention of the self-sealing can, but now that the popular caprice has set in in its favor, it must be revived. Good dried fruit is infinitely better than the factory-made preserves, and it undoubtedly fell into disuse from the careless and slovenly manner in which it was prepared. Home made preserves, pickles, jellies, etc., have always found ready sale at good prices. Why should not home dried fruit rank with them? But the work must be properly done. Good, ripe fruit must always be used, and it must be dried quickly lest it be tough and dark colored."

The despised dried apple suffers as much from popular ridicule as the baked bean, yet both hold their place as domestic staples. The home dried apple discolored by long exposure to the air and the prey of kitchen flies is not to be compared with fruit dried in a patent evaporator, and the latter has a much higher market value.

Every housekeeper is familiar with the old method of drying by exposure to the sun or to the heat of the oven, but not everyone knows that small evaporators are now made cheap and practical, and with one of these the surplus fruit can be saved for home use or for a ready sale, being preferable to the sulphur bleached evaporated fruit of the large establishments. A nice way is to boil fruit for a few minutes in a rich syrup before drying. Fancy fruits for desserts can be prepared in this way, and will be welcome when fresh fruit cannot be obtained. They should be packed in small boxes, with thin paper between the layers and on the top. Some enterprising woman should experiment with dried fruits and see if she can not build up a profitable business.—*New England Farmer*.

Food values as given in tabulated statements are very misleading. Take the case of mangolds; the analysis does not show a high value, yet experience proves them of exceptional value, especially to milch cows. It is possible to place an amount of nutrition in a gallon that should last an animal a week, but the cow, if fed on nothing else, will inevitably die of starvation. The stomach of an animal must be distended to a certain extent in order to induce a mechanical action of a thorough nature or character, and many other conditions affect the value of a food beside the chemical composition.

We extract the above from the *New England Farmer*, it hints at a truth, perceptible in other directions as well as in cattle feeding. The value of scientific methods is immense, but the world, just beginning to be receptive, is, as in all new movements, apt to be somewhat too much so. The nostrums of doctors, some of them eminent men, under the scientific impulse, have been of late years so bewildering that nervous people have been made almost afraid to eat or drink anything beyond bread and water.—*Ed. Critic*.

By late mail we have a copy of the list of premiums offered by the Yarmouth County Agricultural Society Exhibition, to be held at Yarmouth, October 6th and 7th next.

This society has held its annual exhibition for the past 19 years, and has aided largely to improve the breeds of cattle and other live stock in the County; these being a large number of fine thoroughbred cattle owned by the farmers, which enable them to show an exhibit of better equal to the best.

The farmers have been encouraged to vie with each other in adopting machinery and improved methods of farming.

The manufacturer has been encouraged to erect the factory and mill, and is aiding to provide a market for commodities from the farm, while they furnish implements and goods at lowest possible cost. The amount of premiums offered, \$2,000, is as large as at any other County Exhibition in the Province, and the prize list contains a premium for many articles as manufactured in, but used by the citizens of Yarmouth. The manufacturers and producers of the provinces are invited to attend the exhibition and compete for the prizes. For further particulars write to

THOMAS B. CROSBY, Secretary.

A CARD

To all who are suffering from the errors and indiscretions of youth, nervous weakness, early decay, loss of manhood, etc., I will send a recipe that will cure you, FREE OF CHARGE. This great remedy was discovered by a missionary in South America. Send a self-addressed envelope to the Rev. JOSEPH T. INMAN, Station D, New York City.