


Mothers are frequently so nice and particular that they do not like to give up any part of their care to their children. This is a great mistake in their management, for they are often burdened with labor, and need relief. Children should be early taught to make themselves useful; to assist their parents every way in their power, and to consider it a privilege to do so.

DRESSING POULTRY FOR MARKET.

 OULTRY venders in our large cities are constantly urging country producers to dress their poultry in the best manner, as that properly dressed commands several cents per pound more than that which is poorly dressed. The following directions are from an experienced source :

1st. Food in the crop injures the appearance and sale ; therefore keep from food twenty-four hours before killing.

2d. Opening the veins in the neck is the best mode of killing. If the head be taken off at first, the skin will recede from the neck bone, presenting a repulsive spectacle.

3d. Most of the poultry in market is "scalded," or "wet picked;" "dry picked" is preferred by a few, and sells, to a limited extent only, at full prices. Poultry may be picked dry, without difficulty if done with out delay after killing. For scalding poultry the water should be as near to the boiling point as possible, without actually boiling. The bird, held by the legs, should be immersed and lifted up and down in the water three times. Continue to hold the bird by the legs with one hand without a moment's delay after taking out. If skillfully handled in this way, the feathers and pin-feathers may all be removed without breaking the skin. A torn or broken skin greatly injures the appearance.


4th. The intestines should not be "drawn." After removing the feathers, the head may be taken off and the skin drawn over the neck bone and tied. This is the best method, though much comes to the market with the head on.

6th- It should next be "plunged," by being dipped about two seconds into water nearly, or quite, boiling hot, and then at once into cold water the same length of time. It should be entirely cold, but not frozen, before being packed.

6th. In packing, use clean hand thrashed rye straw. If this cannot be had, wheat

or oat straw will answer, but be sure that it is clean and free from dust. Place a layer of straw at the bottom, then alternate layers of poultry and straw, taking care to stow snugly, back upwards, legs under the body, filling vacancies with straw, and filling the package so that the cover will drive down very closely upon the contents, to prevent shifting on the way. Boxes are the best packages, and should contain from 150 to 300 pounds.

DESTROYING RATS.

 T this season of the year, when cellars are crowded with fruits, vegetables and all kinds of winter stores, rats often become an intolerable nuisance, which must be abated. Poisoning may afford a temporary relief, but in the end the remedy is worse than the disease, for the rats, after eating the poison, crawl into inaccessible corners to die, and the house is soon filled with their unwholesome and offensive odor. They may be driven from a dwelling infested by them, by setting, in a measure of meal a steel trap and covering it lightly with the meal, affixing to it a small chain attached to a spring-pole, with the trap so arranged that when the rat pulls the trap will be drawn up by the pole. The rat thus caught, will warn his fellows by piercing squeals of the terrible punishment awaiting them, and the premises will be vacated for a season, but they are liable to return, and the last state of that house is usually worse than the first.

When a boy, my father sent me into the cellar to get some apples from a bin which had not been opened, as the fruit being an extra keeping variety, had been reserved for spring use. On returning, I set the family into a burst of laughter, by reporting that "the hogs had gone up the drain and chewed the apples all to pieces." The apples were destroyed, but rats instead of hogs had been the depredators. A large kettle was immediately carried into the cellar, and half filled with water, then a thick covering of oats poured over the surface, and a short board placed with one end on the ground and the other against the side of the kettle, and another narrow strip laid across the top of the kettle in close proximity to the end of the board running from the ground to the kettle. In the morning twelve quarts of rats, by actual measurement, were taken from the kettle, and not even a Noahian rat escaped from the flood to disturb the serenity of our repose.