

July 8
Blood!

Railway.

MENT. 1893

ST. JOHN

THE FARM.

An Indefatigable Insecticide.

A crow had a nest in the woods just before my door, and drew his mate and young ones' food from my pasture. He would walk along picking up insects or something right and left, often saving to make quite an effort to swallow them. A few minutes, and he spread his wings for home, and the squawking of his mate showed that she was being fed. Then back he came for more. How many trips he made per day I do not know, but a good many. I often tried to see what he was picking up, and he allowed me to come within three rods; but he was so quick I couldn't see, and my big, shiny telescope was just as bad as a gun in his opinion; he started for the woods the moment he saw it coming. Thus he worked steadily day after day, and though it seems incredible that his big mouthfuls were all out worms or white grubs, I do not know what else they could have been.

Care of Cellars.

Most cellars in winter are kept too close for healthfulness, and necessarily so, perhaps, to exclude injury by freezing. It is well known that apples and other fruits in cellars are apt to rot, mould when brought up. This mould is believed by many physicians to be the inciting cause of diphtheria and other scourges, which often destroy many lives late in winter and early spring. Now in the country the warmth of upper rooms compels housewives to keep milk in cellars to prevent souring before the cream has risen. But before this is done every particle of decaying vegetation should be removed from the cellar, and its walls and floor cleaned and be thoroughly whitewashed. Lime is one of the best absorbents of moisture, and if the cellar windows are kept open will make the air delightfully fresh and pure. Milk kept in cellars not thus cared for becomes quickly an absolute poison, as it absorbs foul odors, and besides furnishes the best breeding places for the most dangerous bacilli. For health's sake it is always best to have the milk cellar as free as possible no account to allow fruit or vegetables to be kept in it. Yet we have known farm cellars in which not merely potatoes, but the more pungent turnip and Rutabaga, and even a bushel or two of mangels, are kept in the same cellar with the milk. Of the three vegetables the onion was, perhaps, the one that was least harmful, though perhaps not the least offensive.—American Cultivator.

A Wild Statement Answered.

Henry Gannett, chief geographer of the United States Geological Survey, has published an article in which he argues that forest growth has no practical effect on soil, water and climatic conditions, and that death of timber need not be apprehended, as the growth renews itself faster than it is being consumed. B. E. Fernow, while on his way to inspect German forestry methods, was shown a copy of this wild statement, and has replied to it in a letter to the Secretary of Agriculture, which forms one of the latest publications of that department. As to the influence on water supply, etc., leafy growth of any kind, from grass to timber trees, may serve the purpose of preserving moisture in the soil, and enabling it to receive the rains, thus causing a fuller, steadier and more continued flow of streams, but to say that timber trees, fit for sawing, are being renewed faster than they are being chopped down or destroyed when young, by cattle or by fires, is a monstrously perverse allegation. The truth is that the experience of France, Spain and of all the older nations is being renewed here in the face of their bitter example, just because the reforestation of denuded lands does not remunerate individual owners during their lifetime, and the States have not yet awakened to the serious importance of the question. It is one of the greater rights that our States may assume, and the sooner they all do so the better for all the people.—W. G. Waring, Jr., in N. Y. Tribune.

A Good Substitute for Kestling.

The fact that succulent and nutritious food seems an essential factor in contributing to the best results to those engaged in the dairy industry especially, it seems quite natural that accumulated evidence agree that suitable perfectly preserved, and of proper material, is all that could be desired or hoped for this purpose. But unfortunately a large proportion of farmers are not in circumstances to incur the additional expense required for building a silo and purchasing the machinery necessary for cutting the ensilage, etc. Thus many of us are inclined to deprive our stock of an element of food that seems so well adapted to their natural requirements of the animal, and is so gratefully relished during these spring months more especially, apparently losing sight of the fact that with a nominal outlay, and the most simple and primitive methods employed, a fair substitute, the field beet, can be grown in unlimited quantities, and the feeding attended with most gratifying results. Although I have grown this vegetable regularly for a score or more years, it was not until the present season I learned its full value. In addition to feeding them to milk cows, I am now feeding regular rations of beets to sheep, horses and hogs, and for breeding ewes and brood sows they appear to be equally well adapted for milk production, and are evidently more healthful than a continuous and exclusive diet of richer and carbonaceous foods. For best results plant in drills in a rich, well-prepared soil. The ground should be free from stones and well rolled down, and cultivation should begin as soon as the plants appear. Frequent tillage and clean culture are essentials that should ever be borne in mind. A peculiar feature of the beet is, that more or less thinning of the plants is always required, as they persist in growing in clumps, the formation of the seed making it impossible to sow the seed to prevent hand work in thinning the plants to four and six inches apart for the proper development of the beet. The Golden Tankard is a favorite variety, smooth, even surface, flesh firm and rich, yielding at the rate of 400 and 500 bushels per acre. Harvest before severe frosts occur. Let no one be deterred from growing this valuable

product from the fact that sufficient cellar storage for them is not available. Buried in pits they can be carried through the coldest winter, care being taken not to cover too deeply, and when most needed they will be found fresh, crisp and tender for feeding during the later spring months. For new milk cows, breeding ewes and brood sows even, they will be found almost invaluable.—Irving D. Cook, Gamecocks Co., N. Y.

Notes.

—Ashes, salt, and lime are recommended as being very beneficial to trees, and sure cure for the aphid.

—It is not the time, but the way, in which bushes are cut which kills them. Eiders must be grubbed out, or the fragments of any root will grow and make other plants.

—The English sparrows are pleading guilty to the charge of eating the buds of fruit trees by dying of poison where these have been sprayed with Paris green before the buds open. An additional reason for early spraying.

—There is truth in the old saying that the pig loses flesh every time it is allowed to squeal. Irregular feeding so injures the digestion of any young animal that, thus stunted, it is never after all what it might have been.

—Urging the importance of thinning the fruit trees, an exchange remarks that a peck of worthless peach pits grown on an over-borne tree costs the soil and the tree far more of phosphate and potash than will a bushel of the largest and most luscious peaches.

—A dairyman finds that feeding his cows before milking induces a larger and richer flow of milk than when the feeding is postponed till after milking. His man says in explanation that "it just makes them feel good, and they just let loose the milk." This is the plain way of saying that anything that promotes the mental equanimity of the animal promotes a larger secretion and better quality of milk.

Kereone Emulsion is made as follows: One pound of soft-soap or common yellow soap is dissolved in a quart of hot water. One pint of kereone is then added to the liquid, which is thoroughly mixed by shaking or churning in any suitable vessel. Two gallons of water is then added, and well mixed. This is the quantity to be used on a cow. It is as sweet as a baby's. In short, your medicine has cured me and I am sure that all Dyspeptics can be cured by its use.

(Signed) W. H. ROGERS, Late Inspector of Fisheries for Nova Scotia.



W. H. ROGERS, AMHERST, N. S., May 27, 1893. THE GREATER DYSPEPTIC CURE CO. GENTLEMEN:—I am 71 years of age. Have been afflicted with sick headache most all my life, which developed into Dyspepsia of a mild type about twenty years ago, and has continued to grow worse until during the past seven or eight years I have not been able to take a drink of cold water or milk, as they would produce severe pains and sometimes vomiting. I have been subject to severe pains in the chest, with distress, which have been more frequent during the past three or four years. My mouth was furled up in the mornings, accompanied with bad breath. My case was yearly growing worse. During all this long period I have tried many popular medicines, as well as prescriptions from the regular medical practitioners, but without producing any improvement. In the fall of '92 I concluded to try a bottle or two of your medicine and such were its effects that I continued it and now I can drink cold water or milk without any inconvenience. Those dizzy pains are all gone and my mouth is as sweet as a baby's. In short, your medicine has cured me and I am sure that all Dyspeptics can be cured by its use. (Signed) W. H. ROGERS, Late Inspector of Fisheries for Nova Scotia.

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