

FARM AND GARDEN.

INTERESTING ITEMS FOR FARMER'S
AND HORTICULTURISTS.

Fifty Paragraphs Containing Sound Advice on Agricultural, and Live Stock Subjects—The Best Kinds of Manure—Notes on Orchard and Garden.

Those who have used the arsenical remedies to eradicate the canker worm say that they have also largely assisted to destroy the codling moth.

Milk will absorb enough odor from foul gases in ten minutes to affect its quality, and the colder the milk the more rapidly it absorbs odors.

Two crops of potatoes have been grown on the same ground in one year, with the Early Rose variety, and the use of plenty of manure.

Rats will keep out of the way of pine tar. Pour it into their holes, and daub the posts of the granaries with it.

As much as 600 pounds of hops have been grown on one acre of land, but such yields are far above the average.

Now is the time when a watch must be made for the white butterfly, the parent of the cabbage-worm.

The nest egg gourd is a novelty now grown as a substitute for porcelain or glass nest eggs.

If you mean to raise early lambs for next spring's trade, it's time you had your breeding stock in shape.

A large scarlet comb indicates that the hen is laying. All healthy fowls should have bright red combs.

It is money thrown away to invest in the better classes of stock, unless you are prepared to give them good care.

Keep the stock where you can get the manure. It does not pay to turn your stock in the woods and buy fertilizers. Do not let your farm run down.

The wool of the merino sheep is very fine, as many as 40,000 fibres having been counted on a single square inch on a full-grown ram, and the half-bred merinos give nearly as fine wool as the pure bred.

On warm days and nights corn grows very rapidly, experiments made for that purpose showing that in twenty-four hours as much as five inches of growth has been made by some stalks.

A Missouri gardener secures early potatoes by planting the tubers in boxes, keeping the boxes near a stove, and when the sprouts are three inches in height they are removed and set out.

Lay aside some pure manure, free from litter, for the asparagus beds. Late in the fall clean off the bed and apply the manure, allowing it to remain on the ground the whole winter.

To keep more stock than you can feed liberally is to simply starve the whole gradually. It does not pay to attempt to do more than your limit allows to be done well.

Plenty of fresh-burnt charcoal is excellent in the pig pen, especially during this season, when green food is plentiful, and they will eat it readily.

Utilize all bones, even if you have no

means whereby they can be pounded or ground. The smaller the pieces of bone the better. They are excellent for all kinds of fruit trees, and if applied around grape vines the effects of the application will be noticed for years.

Those who have tried feeding grain and hay to horses claim that if a full feed of hay follows the grain the grain will be crowded out of the stomach before digestion is accomplished, and a waste of nutrition ensues—hence the hay should be given first.

Cucumbers should be picked off the vines every day, if they are intended for pickling, as they grow rapidly and the vines will bear more when they are not compelled to mature the cucumbers. The smaller they are when picked off for pickling the better.

Rye is recommended as a green manure for peach orchards. The rye should be sown thickly about the 1st of September and plowed under in the spring. It is also mulch for protecting the roots.

Pick all apples without bruising them before barreling, and do not allow a single overripe or injured apple to get into the barrel. Keep them as cool as possible, the nearer the freezing point without allowing them to become frozen the better. If apples are grown in large quantities for winter sale a special place should be arranged for storing them.

Cottonseed meal and bran are the cheapest of all foods for stock, considering their nutritive value as compared with other materials. These foods are cheap simply brought on the farm for their value as manure alone, and especially on lands deficient in nitrogen and phosphates.

Russian apples have not fulfilled the expectations of those who claimed they were better adapted to our northern sections than American varieties. The trees produced from American varieties have demonstrated that they were harder and more productive than the Russian trees.

We have already in this country several breeds of polled (hornless) cattle, and they are among our best beef-producing breeds. There should now be introduced hornless sheep where the sheep are handled and kept near the barn, as rams often fight and injure each other.

All classes of stock do more or less damage to a pasture by trampling it. The use of hurdles or changing the stock frequently, by dividing the pasture into several fields, will afford a better supply of food, by allowing the grass on the unoccupied portions to grow, and less injury will result. A scanty pasture, which compels animals to be always moving in order to secure food, is of but little value compared to a well-kept sod.

If our farms are "running out" such should not be the case. In England, where the soil has been cultivated for centuries, the land is richer to-day than ever before. This is due to the farms being small and well-manured. Every square foot of land in England is made to yield something, if used for farming, and the aim is always to add more plant food than the crop removes.

There is a large growth of leaves to roots and turnips, and they take a large proportion of plant food from the soil. These leaves should be fed to cattle, sheep or hogs, as they are valuable for that purpose. At this season the top and roots may be fed. When storing the roots away for winter all tops that cannot be

utilized by feeding should be added to the manure heap.

ON FRUITS.

The Value of the Good and the Danger of the Bad.

Some one once said: "It will beggar a doctor to live where orchards thrive." Fruits are a well known enemy to a torpid liver, to many forms of indigestion, and hence to general derangement of the bodily functions. The author of "Eating for Strength" says: Writers on dietetics, because they are guided by the chemist, do not rank fruits as highly as they deserve. From the standpoint of the chemist, who finds but little solid matter in them, fruits rank low as food; but they possess precious qualities hardly yet known to the chemist. "Their juices distilled pure in nature's laboratory" need no boiling or filtering to destroy or remove the germs of disease; while they go easily through the tissues of the body "leaving their valuable salts, and taking up and carrying off" the waste products. "Their acids, how refreshing; their salts, how stimulating; their delicious flavors, how they play on the nervous system." The aroma of good ripe fruit is believed to have an animating, exhilarating "inspiring" effect on the human body, when they are eaten. And while it appears that the "Fruit of the tree" was the special food of man in his earliest purified or glorified condition, it appears that more special attention is now given to the cultivation of fruits than to almost any other product of the earth.

But while we would thus highly exalt pure ripe seasonable fruits, we would as strongly condemn any in any way damaged, and all unripe fruits. It appears that in nature it is very common that the best—the finest and the most elegant, things are the most perishable, the most easily injured and destroyed. Fruits being given to man in such great variety "come in" ripe at all seasons; but being so especially perishable, they can be eaten with safety only in their season, only as they ripen, unless most scientifically, well and carefully preserved, and even then they are not nearly so valuable. Probably the only evil effects ever arising from eating fruit, when not eaten in glutinous quantities, arise from damaged or unripe fruit.

No particle of anything that has commenced to decay or decompose should ever be used as food by any one having regard for bodily cleanliness, purity and health.

Even moulds will not grow on fruit until a certain amount of decay has commenced in it, forming a suitable soil for the new growth. The heat of cooking checks the decay, but the fruit has lost much of its value, more in proportion than most people would suppose, while it is not nearly so wholesome and is more likely to disturb digestion than pure sound cooked fruit. Unsound fruit in an uncooked state is of course still much more objectionable. While it is always best, most economical of both life and money, to buy and use only the best purest foods of their kind, this is especially so with regard to fruits. It is very much better to buy only a small quantity of that which is good and sound, than much more that is deteriorated and sold at a low price.

During hot weather the digestive tract, in a measure, like the entire body, is