

The Household.

Woollen Clothing.

The healthful clothing for our climate, the year round is that made of wool. If worn next the skin by all classes, in summer as well as in winter, an incalculable amount of coughs, colds, diarrheas, dysenteries, and fever would be prevented by the ability of a woollen garment to keep the natural heat about the body more perfectly, instead of conveying it away as fast as generated, as linen and flaxen garments do; as also cotton and silk, although these are less cooling than Irish linen, as any one can prove by noticing the different degrees of coldness on the application of a surface six inches square of cotton flannel and linen to the skin, the moment the clothing is removed. The occasion is, that wool is a bad conductor of heat, and linen is a good conductor.

It is more healthful to wear woollen next to the skin in summer, because it absorbs the moisture or perspiration so rapidly as to keep the skin measurably dry all the time. It is curious to notice that the water is conveyed by a woollen garment from the surface of the body to the outer side of the garment where the microscope shows it condensed into millions of pearly drops; while it is the experience of the observer that if a linen shirt becomes damp by perspiration, it remains cold and clammy for a long time afterwards; and unless removed will certainly cause some bodily ailment.

In the night-sweats of consumption or of any debilitated condition of the system, a woollen flannel night-dress is immeasurably more comfortable than cotton or linen, because it prevents that sepulchral dampness and chilliness of feeling, which is otherwise inevitable.

The British government make it imperative that every sailor in the navy shall wear woollen flannel shirts in the hottest climate.—*Dr. Hall's Journal of Health.*

Dandelion.

To the Editor of THE CANADA FARMER:

SIR.—As a medicinal remedy in diseases of the kidneys, liver, stomach, &c., the dandelion is admitted to be excellent, and being found on almost every cleared plot of land, it is within the reach of all. As a beverage it is equal in flavour to the best coffee, and few who use it for a month will be willing to give it up; it requires less sugar and half the quantity of the coffee. It is made by just washing the roots thoroughly, cut fine, dry near the stove for a while, then finish in the oven, add a little butter, and roast till brown, then grind in a coffee-mill. It is but little trouble, and you are sure the article is genuine. When bought from the shop it is likely to be four-fifths pea or rye meal.

Woodstock, April 2, 1864.

THE three rules given by the celebrated John Hunter for the rearing of healthy children were, "Plenty of milk, plenty of sleep, and plenty of flannel."

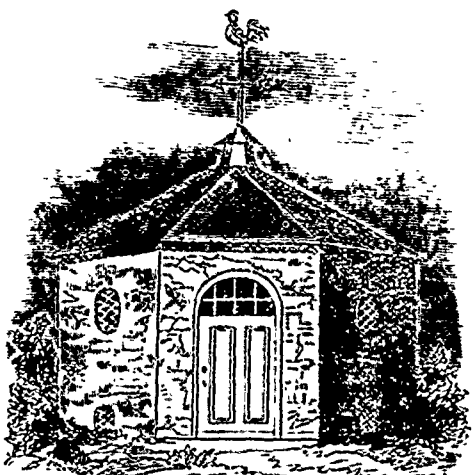
A WATER-PROOF GLUE.—Melt common glue in the smallest possible quantity of water, and add by drops linseed oil that has been rendered drying by having a small quantity of litharge boiled in it—the glue being briskly stirred when the oil is added.

OFFENSIVE SMELLS.—One of the best and most pleasant disinfectants is coffee; the simplest way to use it is to pound the well-dried raw beans in a mortar, and strew the powder over a moderately-heated iron plate. The simple traversing of the house with a roaster, containing freshly-roasted coffee, will clear it of offensive smells.

CORNS.—The shape of a corn is exactly similar to that of a carpenter's nail, having a crown or head, and pointing downwards, which, piercing through the true under skin, irritates the nervous fibres in its vicinity. To cut off the head of the corn is only a temporary relief—a cure can only be accomplished by cautiously digging out the stem, which may be thus done by a steady hand—Steep it in hot water and rub it with a coarse towel, or the finger nail will not remove it; place a small quantity of oil on the corn, and let it soak well in. Then, with a fine pen-knife, or, what is better, a sharp bodkin, work it out of its bed as you would a thorn. Not a drop of blood should be shed during the operation, and its success may be tested by finding pressure unaccompanied by pain. A small piece of diachylon plaster, with a cessation of pressure, will complete the cure. Should inflammation have been excited—which may be known by the redness prevailing around it—rest and emollient applications, such as linseed poultice, or a fig, will be found beneficial.



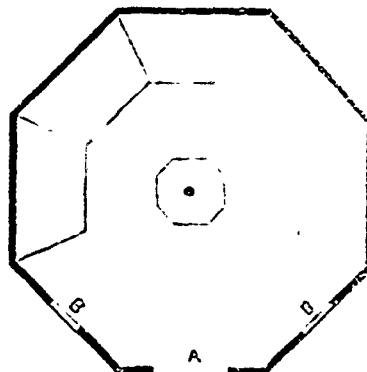
Poultry Yard.



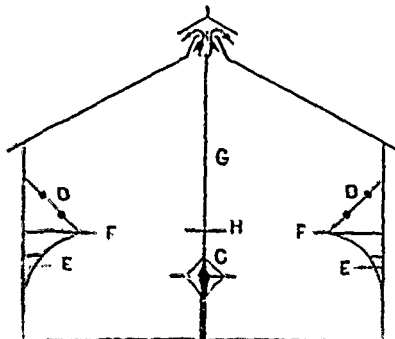
Model Poultry House.

To the Editor of THE CANADA FARMER:

SIR.—In accordance with the request of your correspondent (page 88) for a cut and description of a good hen-house, I send you a design of what, in my opinion, may be called a small "model poultry-house." In designing farm buildings as well as



everything else, it is my usual practice to combine in a plan or design those parts of all other designs of a similar character within reach that would be, in my opinion, conducive to its improvement. This, together with some additions of my own, has been attempted in this design; as to how I have succeeded I leave your readers to judge.



DESCRIPTION.—Figs. 2 and 3, ground plan and vertical section, showing internal arrangement; a, entrance door; b, b, latticed windows, with entrance doors for fowls beneath; c, feeding-box, the roof of which should be formed of laths, with interstices between, for convenience in feeding; one side should

be movable, for the purpose of filling, &c.; d, d, roosts; e, e, nests; f, f, board floor. The house is surmounted with a glazed cupola, with a small opening above, on each side, for ventilation, which is regulated by a small door working on a pivot, by means of the rod, g, and handles, h. A poultry-house nearly similar was lately erected on our farm at Milwood, and has given good satisfaction.

The "Octagon" has several qualities to recommend it; its form being such, as geometry demonstrates to be capable of enclosing a greater amount of space, by a given quantity of wall, than most other forms; and consequently, its cost is less in proportion than that of other forms. I might also add its picturesque quality. This design should be built of brick or stone, with a cement floor; if of wood, it should be set on piers (one each corner) of wood or stone, at least two feet in height. The almost universal construction of farm buildings in this country of wood is to be regretted; in the newer parts this is admissible, and, indeed, unavoidable, but for the older portions of this Province, is absolutely inexcusable.

L'Original, C. W., April 11th, 1864.

J. F. C.

Killing Fowls for Table Use.

A LATE number of the *London Poultry Chronicle* has an article on this subject, from which we extract the following:

If the fowls are to be eaten on Thursday, let them be caught on Monday evening, and then shut up in a basket, absolutely without food or water, until the next morning. Being quite empty, they must be killed, not by cutting the throat, but by breaking their necks. Take hold of the tips of the end, or flight-feather of the wings, and the lower part of the thighs and knees with the left hand. Take hold of the head of the fowl in the right hand, turn it (the head) upward in the hand, but simultaneously pull up with the left hand and press down with the right. Isaac Walton said, "Impale the frog as if you loved him," and Talleyrand said, "No zeal in anything—it is always getting into trouble." No zeal, no strength, and very little effort is required. Press downward with the right hand until there is a trifling jerk—it is the dislocation of the neck. Death ensues in a few minutes. If there is any doubt, it can be easily solved by feeling the back of the bird's head—there will be found an "ugly gap" between the head and the neck. When a fowl is bled to death, it is very white, but is often dry; when it is killed by dislocation of the neck it is juicy. As soon as the bird is dead—indeed I should say, *directly* it is dead—it should be picked. The large feathers, the wings, and tail, should be pulled first. The reason why they should be picked is that the fowl then gets cold; it is for the same cause essential that they should be killed early in the morning, or in the evening; the latter is preferable. Even in hot weather the fowl is spoiled five times out of ten by the fermentation of the food, or the decomposition of the water that was in the body at time of death. The bird fasted and killed as we have described may be drawn and trussed for the spit some hours before it is wanted, and, spite of the hot weather, it will be sweet, tender and juicy.

Poultry-Keeping in the City.

To the Editor of THE CANADA FARMER.

SIR.—I have a neighbour whose last year's experience with her fowls may serve as an example to others. The number of hens she has kept has varied from ten to fifteen. She has a small yard, and raises but few chickens, devoting her attention principally to the production of eggs. Her family being but small, the kitchen scraps are of very little consequence. During the year the grain, of various kinds, she has bought for her fowls has cost her ten dollars all but two pence. The eggs obtained have been as follows: In Jan., 29; in Feb., 74; in March, 114; in April, 196; in May, 172; in June, 180; in July, 148; in Aug., 116; in Sept., 68; in Oct., 45; in Nov., none; in Dec., 30. Total 1,173, or 97 doz. and 11. She never sells her eggs for less than 10d. cy. per dozen; and while they are plentiful in market, she puts them down in a way that keeps them so perfectly nice, that they bring 15d. cy. per dozen in winter; while she gets 18d. per dozen at this season for new-laid ones. She keeps several kinds of hens, Golden and Silver Pheasant, Black Spanish, and common ones. They are well supplied with bone-dust, gravel and ashes, in their quarters along with their food, and in cold weather are kept in their house. By these means, poultry-keeping on a small scale is made profitable by

Toronto.

DAME PARTLETT IN TOWN.