AGRICULTURAL

Nores

Charcoal neutralizes the acidity of the stomach of and helps to tone it up. Suls phur opens the pours of the skin and help-

It a few guines fowls can be induced to rocat in or near the poultry house they will afford protection against objects they will afford protection against objects they expended they are light sleepers, and make a tremendous racket when disturbed at night.

"Hoard's Dairyman: "The testimony that it des less tabor and cash to cut a given crop into the silo, than it does to stook stack or house it, and run it through the feed cutter accumulates as the practical men are heard from."

Feed the cow something near an evenly alanced ration. Corn meal is a fat producing food. The cow needs some of it. Bran and ground cats are bone and muscle forming, and are of the class of foods that make he most milk. The cow needs them certainly.

Tac first sheep introduced into any part of the United States were trought from England to Jamestown, Va., by the London Company in 16.9. They had increased to 3,000 head in 1648 In 1884 more than a million sheep grazed on the Territory of Kanas.

Remember now at the beginning of the winter that if those sheap are to be fed upon dry food all winter there will likely be trouble in the flock. Remember, too, that upon the first appearance of sickness a little oil meal will do wonders, usually. It is better to feed it however, before the sickness

In answering the question whether horses are better watered before than after meals, a writer in the London "Live Stock Journal" stoutly declares that "it is undoubtedly a serious mistake to water horses soon after they have been fed. If they cannot be watered before feeding, then this should only be allowed after the process of digestion has been completed."

be allowed after the process of digestion has been completed."

The state Agricultual Experiment Station of Maine gives the following directions for guarding against the spread of the fungus which cluses the potato rot, and which lives over winter in the spores contained in the stems, leaves and tubers. I. Burn the tops and leaves in the fall, after the orop is gathered, to destroy the spores contained in them. 2 Gather all the small potatoes for if allowed to decay in the field the spores in them will start the disease the following summer. 3, Select seed for planting, if possible from fields or localities exempt from the disease the following spring, and finding no food plants must periab. 5 Burn all decayed potatoes taken from the cellar or bins, and other potato refuse; do not throw them on compost heap, as the spores retain their vitality and spreadfar and wide with the manure. 6. The winter spores do not germinate very early in the spring. The planting of early varieties, that mature before the parasite can get a start, has been recommended. 7. If out seed is used, the surface should be allowed to dry; for when placed in the ground the winter spores w. 1ld flad ready entrance through the freenity out surface. [Western Items]

ffer, editor, of the made a study of the mers are organized Granges and other the ip of each of these oted facts bearing poses, which show in a much more Mr. William A
"Kansas Farmer,"
extent to which t
into Alliances, V
such bodies. H in a much m in a much more ation than they the present as-the membership bir growth shows a clearer purpose Grange. Of the Grange. Of the nited Stater, at ar z:d; and a clidate all exis

> in the South once, that the the

GOOD THINKING ON CREAM.

Col. F. D. Curds, of New York, who is one of the Butter Conference workers of that State, indulges in the following good thinking on the important subject of hand-

thinking on the important subject of handling cream:

So long as people think that sourness is
the chief end of cream, mistakes will occur
in its care. This sourness idea, undedged
by other considerations, is the chief cause of
so much poor butter. The trained dairyman or woman knows that strong fermentation begun in the cream follows in the
butter, and a skilled reste will class the
butter, and a skilled reste will class the
butter as sour and off in flavor. The germs
e' putrefaction walk, is it were, in the footsteps of fermentation, and when cream is oversour it is over-fermented, and putrefaction
is at the very threshold, for has already
begun its work. One thing is sure—the
sympathy or twinhood is so close that
over-sour cream results in frowy or
rancid butter. The safer way is to avoid
over-scurness, and always churn oream
when acidity is fairly developed. When
cram in which acidity is already
developed, is left over all night, the
hutter will not be as good as if it had been
churned the previous day, nor will there be
as much. A great deal of butter is beginning to be rancid while the butter is still in
the pans, and before it gets into the cream
over the churn. Slipnery looking gream ning to be rancid while the butter is still in the pans, and before it gets into the cream pot or the churn. Slippery looking cream is already leaded with the beginning of decay. Puffed up and blistered cream is already too much fermented, and when whey comes on top and blue mould appears, the rot is well advanced, and one panful of ples

auch cream will spoil a whole churnfulnot right away, perhaps, but when the
butter is tried after the ferment and beginnings of putrefaction will have developed
to the cost of from five to in entra pound.
There is chemistry in the mill pan, the
cream pot and the butter into the ril as the
fulfitment of nature's laws, that all things
are doomed to deary. Cald min puts off
these ine table results while that is the
ustural element which attailes more
active work. We cannot afford to neglect
the milk nor the cream, nor to fool with
fermentation.

PER DAY GAINS IN BEEF ANIMALS

PER DAY GAINS IN BEEF ANIMALS

To many persons figures are uninteresting, but to the careful and successful feeder they cught to be full of interests and instruction when brought out by careful tests and experiments in feeding beet animals.

The recent Fat Stock Show was productive of many interesting combinations of figures. There is something to be learned from those which it furnishes of the weights of the various ages of cattle, the same being cattle fed from birth, with a view to reaching a standard of perfection in the production of beef.

The study is interesting as showing what can be done, not only with the strictly pure breeds, but with the higher grades, such as advanced farmers carry upon their farms and feed for the regular markets.

The figures below are compiled from the record or 111 animals exhibited. It is done for the purpose of showing the average gain of calves, yearlings, two-year-olds and three-year-olds. The classes taken are Grades and Crosses, Herefords and Shorthorns; these breeds furnished the greatest competition.

competition.			
7	PHREE-YEAR OLDS.		
Herefords	Average Gain per da	67 p	Birth, ounds
Average	gain	52	3 33
Short horrs		83	"
			**
Grades and Ca	овяєв1.	80	46
Average	gain1.	77	"
College State St. St. Phys.	VEARLINGS		
Short horns		10	46
Herefords	2	01	
Grades and Cr	088682	10	66
3000		-	Dest.
Average g	gain2	07	46
Short-horns	CALVES2	0.4	
Herefords		04	
Grades and Cre	O8868	48	**
Orthiton mile Ort	D8808	10	7
Average	ain2.	-	44
These figures	only add new weigh	62	
maturity that fall from a gain ing the first ve	established, that it pays in beef produ of 2.62 pounds per ar of an animal's life its fourth year is	is ction day	dur

loss.

Another fact brought out is that the grades and crosses in one case (as calves) gained more than either of the other classes; in another case (yearlings) the gain was the same. In the two year-olds the difference was but slight, while as three-year olds the difference was a quarter of a pound a day against the grades, showing that the steady average gain is greater among the pure breds than among grades. A good point. It is not also a good point that until the age of three is reached the fine grade steer may be as profitably raised as the pure bred! This being the case, why tolerate a sirub bull on the farm or ranch? The successful stock-raiser must keep pushing his animals for early maturity, and he will be the gainer if he keeps comething better than a "sorub" to head his herd.

CREDIT THE FARM.

When you made up the farm accounts for the past year did you give the farm credit to the living you have had from it? If not, farm did not have its just due, for if you been in other business you would have een compilled to pay cash for much that you used without stint. The garden and field supplies you with a large share of the summer's living, and the probabilities are that you have potatoes, turnips, beets and other vegetables stored in the cellar for winter use. The beef, muttor, pork and chickens that furnish your meat supply, if bought

other vegetables stored in the cellar for winter use. The beef, muttor, perk and chickens that furnish your meat supply, if bought by the townsman would have drawn heavily upon the pocketbook. Credit the farm with this. There are eggs, butter, milk and gream that have be used in such quantities as to be beyond the reach of the dweller in town who has any ordinary salary. All these, with the wheat, corn or rye used in the home cocking, should be credited to the farm just as much and just as honestly as the corn, cats, wheat, pigs, steers or milk sold from it. If this is fairly done, a man can get a better idea of the relative advantage of farming and other kinds of business.

The farmer who leaves the farm, moves to the village and has all these things to pay for, begins to realize what it costs in money to live in town. When he was on the farm he charged all his outgoes to the farm, and then never (this is the rule too often) gave the farm any predit for all the luvuries as well as necessaries that are used so freely—thought the farm was running him in debt all the while, when the fact was he was getting a good living from it, and the farm and stock upon it was increasing in value. Before complaining of the farm not paying, give it the credit that belongs to it, it then figure up the account and see how it stands.

An Atlanta, Ca., girl, who has just been married, certainly possesses unusual business tact. About two weeks age she made a tour of all the prominent jewellery, furriture, book and china stores of her city. At each she inquired for the proprietor, and on being shown to that person she said: "I am about to be married, and it is very probable that some of my friends may dome in here and select me a present. It's horrid to get something you don't like, so I want you to look out for me, and if you can catisfy yourself that a present is to be purchased for me, induce the purchaser to buy something I will now select." The proprietor could see nothing wrong in granting the request, and the young lady selected a number of things which suited her taste. They were marked and the clerks notified. From all that can be learned the scheme worked well, and on her wedding night the happy bride had but few presents with which she was not pleased.

Two Remarkable Stories of Wo-

feet of our side when the nine-pounder roared again. She had fired a shell plump into the boat. It had acted as a solid chot and gone right through her, killing and wanning and amashing, and when the smote olew away only three men were swimming about on the surface. These were ordered aboard and made seeme at once. The barque dropped another boat but sites coming half way it returned. About noon she got a riffle of wind mich did not reach us, and made off to the west for the Straits.

When we came to question the prisoners, who were lusty looking outthroats, we found that they belonged to the Mildive Islands, around in the ladian Quean. They made no bones about admitting that they meant to capture us, and were surly and defiant over their repulse. They would not give us the name of the barque, and even after she was out of sight they boasted that she would soon return to release them. At sundown we got the breeze and stood away on our course. That night during the mate's watch the pirates disappeared. All knew where they went, but no one asked any questions. The two boats contained fully two dozen of them, and their loss must have sadly crippled the barque and completely changed her plans.

About three years later than the date

dhow passed us, and when all was over we went down to her husband with face only a little whiter and mouth more firmly set. She did not betray her womanly weakness until she came to thank us. Then she broke down and cried like a—well, just like a woman.—Hartford Times.

The top of the probability of th