

### THE OLD FARM GATE.

The old farm-gate hangs sagging down,  
On rusty hinges, bent and brown,  
Its latch is gone, and, here and there  
It shows rude traces of repair.

The old farm-gate has seen each year,  
The blossoms bloom and disappear;  
The bright green leaves of spring unfold,  
And turn to Autumn's red and gold.

The children have upon it clung,  
And in and out with rapture swung,  
When their young hearts were good and pure,  
When hope was fair and faith was sure.

Beside that gate have lovers true,  
Told the old story, always new;  
Have made their vows, have dreamed of bliss,  
And sealed each promise with a kiss.

The old farm-gate has opened wide  
To welcome home the new-made bride,  
When lilacs bloom'd, and locusts fair,  
With their sweet fragrance filled the air.

That gate with rusty weight and chain  
Has closed upon the solemn train,  
That bore her lifeless form away,  
Upon a dreary Autumn day.

The lichens gray and mosses green,  
Upon its rotting posts are seen,  
Initials, carved with youthful skill,  
Long years ago, are on it still.

Yet dear to me above all things,  
By reason of the thoughts it brings,  
Is that old gate, now sagging down,  
On rusty hinges, bent and brown.

EUGENE J. HALL.

**FORCING RHUBARB.**—Outside of places where there are professional gardeners, the forcing of vegetables is very little known in this country. People in general are content with "things in their season," and do not trouble themselves to force or retard. Perhaps the easiest vegetable to force is rhubarb; and by taking a little trouble, material for pies and sauce may be had some weeks in advance of the supply from the open ground. The things needed are clumps of rhubarb roots, soil, and a dark warm place. The roots should be dug before the ground freezes, but in most places there is usually an "open spell" when it may be done. As fine rhubarb as we ever saw was forced in a barrel or cask; the roots packed in on a layer of soil and surrounded by it, the cask covered tight, and set near the furnace in the cellar. A box to hold the roots, and set in a cupboard or closet in the kitchen will answer; or a box or barrel may be placed in the kitchen. Keep moderately warm, and see that the roots are sufficiently moist. A

few roots will give an astonishingly abundant supply, much more tender and crisp and less violently sour than the out-door crop.—*American Agriculturist.*

### PAPER BAGS ON GRAPES.

The following is the result of the *Rural New-Yorker's* experiment with paper bags:—

In order to ascertain what effect paper bags have in preserving grapes, we have left a number of bunches bagged until the present time (Oct. 20). To-day we removed them from several bunches of Wilder and Highland to find the berries plump and perfect in every way. Goethe (Rogers No. 1) were mildewed, though less than those uncovered. Nothing remained of bunches of El Dorado (Rickets) except traces of the stems. This bagging of grapes, though it will not keep many of Rickett's squeamish hybrids and other ne'er-do-wells of the same sort, is a splendid success upon most kinds, and the person who first suggested it is entitled to the thanks of all who love to cultivate the queen of fruits, as we think the grape is richly entitled to be considered. Nothing in fruit culture has ever given us greater pleasure than, upon removing the paper bags, to find the clusters as perfect as if made of wax. Everybody will bag his grapes, or some of them, at any rate, another year, and the grape displays at fairs will show the results.

At the October meeting of the Montgomery County (Ohio) Horticultural Society, Mrs. Longstreth stated that she had tried paper bags, and with results so satisfactory that she wished to impress upon all, whether they had a few or many vines, the efficiency of this rather novel and to many, new way of protecting grapes. She had noted the difference in vines so protected, growing by the side of those not protected. The difference in favor of those thus protected was so marked that she knows she does not err in commending the method in the highest terms. The labor of doing it is but slight. A woman can put on one hundred per hour. By this method the bloom is preserved and the mildew and rot guarded against.—*Rural New Yorker.*