## Fattening Stock.

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Rather weather grows cooler, the stock of ll kinds that are to be fattened for market should begin to have extra feed. But while one eye keeps a lookout for the market prices of meat and grain, the other should watch the thermometer, and at least twice a day both eyes should examine the animals and the feed trough or manger. Animals will not bear heavy feeding very well when the thermometer ranges above seventy or seventy-five degrees where they eat and sleep, while when it falls below fifty degrees they will usually eat and digest all that is given them, but it requires much of it to keep up the animal heat, and they do not fatten readily unless the supply is above what is needed for that purpose.

If they can be kept where the temperature will be between the two points of fifty and seventy five degrees, and most of the time between fifty-five degrees at night and seventy degrees in the warmest part of the day, they can usually, if properly fed and cared for in other ways, make more gain from the same amount of food than in any other season, but if they are partially fattened they will stand a lower temperature better than leaner animals. We make no exceptions, but include cattle, sheep and swine, although probably the hog feels cold weather less than the cattle, and even less than the sheep. His skin and layer of fat that is just inside it protects him from cold, even more than the woolen jacket protects the sheep, because the latter is not windproof, while the hog skin is. Yet this does not lessen the value of our advice to begin to fatten the hog early.

Another thing not known by all farmers, although it should be, is that cattle and sheep will fatten faster when they are having a grass feed, not too rank, in the pasture, upon the same amount of grain, than they would upon dry hay, or rather they can eat, digest and assimilate a larger amount of grain when having a little green fodder than they can upon dry fodder. The succulent grasses act as stimulants for the stomach and bowels, and en

"In time of peace prepare for war;" dur-ing spring, summer and autumn, get ready to produce winter eggs. Winter eggs add largely to the profit side of the year's ac-

largely to the profit side of the year's account.

This year's chicks will lay seventy per cent. of the eggs sold during the high prices of cold weather. Unless your hens are very fine, and you want them for breeders, sell them just before molting, and give your time to care of the chicks.

If you have Wyandotte or Plymouth Rock chicks of April or May hatch, Leghorn or Minorca chicks of May or June hatch, you are started toward the desired goal. Take, the cockerels away at once and let the pullets have plenty of room both by day and night. If the chicks are still too crowded sell the hens, and give their houses to the chicks. Open the windows wide, cover with wire netting, give plenty of pure air nights. Feed a warm mash, at least ten per cent. ground meat and bone, every morning before 7 o'clock, cracked corn at about 11, barley at 2 p. m., and all the wheat they can eat just before dark. Fresh water must always be within reach. Provide boards about six in ches wide for them to roost on.

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Be on the watch for lice. Spraying the houses with kercsene emulsion will keep them free from vermin. A coat of whitewash containing carbolic acid will answer the same purpose and be sweeter. Clean the houses often. Lice will multiply rapidly in the droppings if not removed. A grass run or better yet a clover field will help wonderfully in getting the pullets into laying condition.

By October you will be ready to move the pullets into their winter quarters. In a week or two you should be getting eggs from thirty per cent. of the flock. If you are not doing as well as this, think over your feeds; see if you are giving a well-balanced ration; look at night to see if they are crowded. Out clover in the morning mash, and rat mest and bone twice a week will be of hers. Feed lightly of corn, corn meal and nice lings. Keep the male birds by these well you will get more eggs.

have exhausted the great opulence of the Roman empire.

By the way, we wonder if these happy-golucky Romans ever suffered much from indigestion. Of one thing we are certain, that in order to render the bridge from one feast to another less tedious, an occasional resort was had to the persuasive powers of an emetic. The extravagance of these times was indeed so boundless that to entertain an Emperor at a teast, unless you were a Cresus, was to encounter almost certain financial ruin—literally to be eaten up. One dish alone at the table of Heliogabalus has been known to cost a sum equal to £4,000 of our money.

THE EDITOR'S WOOING.

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THE RESTORANCE WOOLIG.

THE REST

"Fiddlesticks!" said Miss Diana, as her-brother, over his evening cup of tea, tossed the manuscripts toward her, and related his story. "Little Blanche Ainslie could no more write for the paper than my canary bird! But every woman thinks she's a torn authoress, and nothing but personal experi-ence will grind the idea out of them!" Then Miss Diana read the neatly written pages one by one.
"Scented with rose," said she, scornful-ly. "Stuff and nonsense!"

y. "Suff and nonsense!"
" "Well?" said Karl, at last, looking up from his own writing as Miss Diana laid the packet down, with a loud "Hem!" which signified the completion of her task.

cant reply.

Karl rubbed his nose with the end of his pon-stick, evidently a little disappointed.

"You think they won't do said he.

"You think they won't do said he.

"Of course they won't said Miss Di.

"Dishwater and adjectives—trash and sentiment—what are the girls thinking of mowadays? If she had sent me a few good table recipee now, or a way of cleaning marlie, or taking out mildew; but an impossible love story, with the hero on stilts, and the heroine mere milk-and-water. Pshaw?"

"Poor child?" said Karl, compassionately—but he never once thought of an appeal from his sister's decision. "And she was o sure of success?"

"They always are?" said Miss Di.

Karl Rubens was a little provoked at his strong-minded sister, but he remembered, as a palliating circumstance, that Miss Diana had never seen Blanche Ainslig.

The editor did not sleep very soundly that night. He could not help thinking of the beautiful girl so suddenly reduced from luxury and wealth to utter poverty, and when at last he fell asleep, it was to dream of blue eyes, and chestnut hair braided with shifting lights of gold.

Karl had always admired the broker 'pretty niece from a respectful distance. Now it seemed as if she were fairer and more attractive than ever. In fact our editor, although he was not fully aware of it himself, was hovering dangerously near the magic ground of love.

He called at Mrs. Ainslie's the next evening with the condemned manuscripts in his pocket, and I do believe had he not stood in righteous fear of his strong-minded sister, Diana, he would have told Miss Ainslie that her productions were "accepted," and secretly burned them in the sanctum fire. As it was, it was too late for any such sly system of double dealing.

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# Perfuming Clothes.

A delightful mixture for perfuming clethes that are packed away, and which is said to keep out moshs also, is made as follows: Pound to a powder one ounce of clores; caraway seeds, nutmeg, mace, cinnamon and Tonquin beans respectively, and as much crris root as will equal the weight of the foregoing ingredients put together. Little bags of muslin should be filled with this mixture and placed among the garments.

and France, partook of the meal. Frommark mentions waiting upon the Duke of Lancaster at 5 in the afternoon, after he had supped, and, during the reign of Francis I. and Louis XII. of France, fashionable people dined from 10:30 and supped at the latest at 6 in the evening. And again from a Northumberland Household Book, bearing date 1512, we'learn that the family rose at 6, breakfasted at 7, dined at 10, supped at 4, and shut the gates at 9 p. m.

Speaking generally, though the dinner hour then, as now, was later in this country than in France, Louis XIV. did not dine till 12, while his contemporaries, Cromwell and Charles III. took the meal at 1. In 1700 the hour was advanced to 2, and in 1751 we find that the Duchess of Somerset's dinner time was 3. In 1760 Cowper speaks of 4 c'clock as the then fashionable time. After the battle of Waterloo 6 p.m. was the time at which the beau monde took their substantial meal, while at the present day many of the nobility do not dine until 8 or 9; so we see through 400 years the dinner hour has gradually moved through twelve hours of the day—from 9 a.m. to 9 p.m. When the dinner hour was so early, often no previous meal was taken.

The Romans, in the time of Cicero and Augustus, took an early breakfast, from 3 to 4 in the morning, a luncheon at 12 or 1, and at about 3 o'clock the coma, or principal meal of the day, corresponding with our dinner. Concurrently, we read of some not dining until sunset. A Roman dinner at the house of a wealthy man consisted chiefly of three courses. All sorts of stimulants to the appetite were first served up, and eggs were indispensable to the first course. Among the various dishes we may instance the guines hen, pheasant, nightingale, and the thrush, as birds most in repute. The Roman gourmands held peacocks in great estimation, especially their tongues. Macrobius states that they were first seate by Hortensing, the denarius being equal to about eightpence-halfpenny of our money.

Medical Item. Medical Student—I think, father, when I have graduated I will become a special

Father—What sort of specialist?
"I think I will make a specialty

diseases."
"I think you had better become a tooth specialist; man has only two ears, but he has fifty two teeth that are always more or less out of order."

penal servitude for life for killing her hus-band by pouring kerosene on his clothing and igniting it.

A French Prince advertises that he desires to sell his title and arms, "the whole gaur-anteed by authentic parchments of the reign of Henry IV."

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A French actress has just obtained damages against a biscait manufacturer who advertised her portrait with his wares and which the lady maintained was a perfect libel. The judge agreed with her, and the lady's wounded vanity was consoled by a sum of cash.

An ingenious Frenchman invented a snuff which he made of tan and pounded baked apples and put on the market for the titillation of Parisian nostrils. The authorities sent him to prison for eight months and fined him \$60, on the ground that he had defrauded the department of the Government that has the snuff and smeking tended in the titillation, wild boars are more numerous than ever in the country around St. Gandens. Owing to the havoe they have occasioned among the crops and gardens, it has been decided to carry out a great buttue with the assistance of the forest keepers, the constabulary, the co. lat wolf-hunters and the crack shots of the country around Hezekish Shept vd. an eccentric and wealthy old farmer by died in Drakesville, lowa, last week, had requested that he should not be buried in an ordhary coffin, but in one made in the shape of a chair. A cabinet maker constructed the currous casket, which was kept on exhibition in his room several weeks before he died. It was built of white oak, with walnut trimmings, and a glass panel in front that exposed the face. The body was placed in the chair in a sitting posture, the wrists were strapped to the arms of the chair, and the legs instant

World's Fair Entries.

The following table shows the time in which entries will close in the several divisions of the live stock departments of the World's Fair at Chicago, and the dates of exhibits for the same. They are classified in the following divisions:—A. Cattle. B. Horses, jacks, jennets and mules. C. Sheep. D. Swine. E. Dogs. F. Poultry, pigeons and pet stock. G. Fat stock. Entries will close for division A and B for exhibits from the United States and Canada an June 15th, 1893. Division E, May 30th, 1893. Division F, July 15th, 1893. Division G, August 1st, 1893. Ages of animals offered for entry must be computed to the following dates:—Cattle, September 11th, 1893; horses, August 24th, 1893; sheep and swine, October 2nd, 1893; dogs, June 12th, 1893; and fat stock, October 16th, 1893. The exhibition will open with a kenuel exhibit June 12th, and close October 28th, 1893, and dates for exhibits of the several divisions are as follows:—Divisions A and B, August 21st to September 21st, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions F and G, October 16th to October 26th, 1893, inclusive. Divisions E and G, October 16th to October 26th 16th on The First to the tenth of the following months:—June, July, September and October. There will be a specific the following months:—June, July, September and October. There will be a specified display of sugar beets during two weeks beginning October 9th, 1893, and of potatoes and other tubers beginning September 11th, 1893.