

gain of 837 pounds, which is equivalent to 10 pounds per bushel, which sold my corn thus fed at 50 cents and 4 mills per bushel.

They were fed 14 days on meal, ground fine and fed dry, and consumed 47 bushels; made a net gain of 553 pounds, which is equivalent to 11.76 pounds to one bushel of corn, which brought my corn to 58 cents and 8 mills per bushel.

They were fed 14 days on meal mixed up with cold water, and consumed 55½ bushels; made a net gain of 731 pounds, which is equivalent to 13.17 pounds per bushel. In this trial I realized for my corn 65 cents and 8 mills per bushel.

They were fed 14 days upon cooked meal, and consumed 46½ bushels; and their net gain was 696 pounds, which is equivalent to 14.96 pounds per bushel. This sold my corn for 74 cents and 8 mills per bushel.

Taking the two extremes, I find I got 24 cents and 4 mills more per bushel for my corn by grinding and cooking than when whole and raw. After deducting one-seventh for grinding, leaves 21 cents per bushel.

Had I ground and cooked the feed for my 20 hogs I find I would have made 663 pounds more pork than I did, which would have given me \$33 more.

I find it will require 345.51 bushels of raw corn to make 3,480 pounds of pork, and only 232 bushels when cooked—a difference of 112.6 bushels in favor of the cooked feed."

A HINT FOR THE VICTIMS OF BAD BUTTER.

—Mrs. Beecher says this great evil will never be remedied while those who board, either regularly or only for a few weeks in the summer, continue to "put up" with this discomfort as one of the ills of life which must be borne. Let it be once fully understood that all boarders—all who frequent fashionable resorts—are fixed in their determination to endure this cruel imposition no longer; and that as soon as they find poor butter is a part of the regular diet, and good butter only an occasional luxury, they will at once leave; and we think the hotels and boarding-houses will soon find means to procure a good article. Let this class of purchasers alone refuse to buy any but the best, and the large number of poor butter-makers will soon be taught the necessity of greater carefulness in their dairies.

AMOUNT OF PORK FROM A BUSHEL OF CORN.—Mr. Milton Briggs, of Kellogg, Iowa says in the *Homestead*, that various experiments have proved the fact that corn fed to hogs has produced from two to twenty pounds gain, a bushel, according to the different modes of preparing feed, and the age, breed and condition of the hogs fed. He is satisfied that over one-half all the hogs fed in Iowa, do not produce over five pounds gross weight for each bushel of corn fed, which, counting hogs at \$3 per hundred pounds, gives fifteen cents per bushel for corn.

CHAFF IN AN ANIMAL'S EYE.—Professor Law gives this method of removing chaff from the eye of an animal: "The best way is to pick it off with a pair of fine pincers, the head being held steadily by an assistant having hold of the nose, and the eyelids held open by the opposite hand. In the absence of pincers and forceps, cover a pin with a single layer of a soft handkerchief, and scrape off the chaff with the head of a pin so protected. The eye will suffer much more from the continued presence of the chaff than from pretty active scraping. Keep a wet rag in cold water over the eye for a day or two after removal; then touch it daily with a feather dipped in a solution of lunar caustic, five grains to the ounce of distilled water."

HIPPOPHAGY was introduced into France by M. De Croix, the veterinary surgeon-in-chief of the Guard of Paris. The first shop for the sale of horse meat in Paris was opened July 9th, 1866. It proved a success and others quickly followed. M. De Croix estimates that 902 horses were eaten in 1866, 2,152 in 1867, 2,421 in 1868, and 2,768 in 1869. In the first nine months of 1870 3,791 horses were devoured. Then came the siege of Paris, and it is computed that the total number of horses eaten during the siege was 70,000. Misfortune made hippophagy a great success in France. It was gradually growing before the war, but during the war it made bold strides, since it was horse meat or starvation to the poor Parisians.

In one county in California there is an apiary of two thousand bee-hives. The Californians have been very successful in importing Italian bees, which have thus far proved to be the best honey-makers.