Barley for Hens.—There is no one grain so well adapted as barley for food for hens. Barley, when fed with oats and corn, will often be gathered first by the fowls, and hens fed with more or less barley are said to lay more freely. We have used barley and peas mixed, and our return of eggs is evidence of the suitableness of the food.—*Ex*

Lice on Fowls.—The *Field and Fireside* gives the following remedy from a correspondent. He had tried everything he could hear of, with indifferent success, and was about despairing, when he heard accidentally, that clay would not harbor them as much as sandy soil. He says: "I soon had my poultry houses dug down three or four feet, filled up with clay, a layer of beaten brick on the surface, and the partitions of the nests made of brick. This was two years ago, since which time I have neither seen, felt or heard of the insect, and therefore think I have got entirely rid of them."

To Make Hens Lay All Winter.—Keep no roosters; give the hens fresh meat, chopped up like sausage meat, once a day, a very small portion, say one-half an ounce a day to each hen during the winter, or from the time insects disappear in the Fall till they appear again in the spring. Never allow any eggs to remain in the nest, for what are called nest-eggs. When the roosters do not run with the hens, and no nest-eggs are left in the nest, the hens will not cease laying after the production of twelve or fifteen eggs, as they always do when roosters and nest-eggs are allowed, but continue laying perpetually. We have known hens lay all winter, and each from 70 to 100 eggs in succession. The only reason why hens do not lay in winter as freely as in summer, is the want of animal food, which they get in the summer in abundance in the form of insects. This theory has for several winters been reduced to practice by the writer, and its entire correctness proved.—*California Stock Journal*

To Fatten Poultry.—Poultry should be fattened in coops, and kept very clean. They should be furnished with gravel, but with no water. Their only food—barley meal mixed so thin with water as to serve them for drink. Their thirst makes them eat more than they would in order to extract the water that is among the food. This should not be put in troughs, but laid upon a board, which should be clean-washed every time fresh food is put upon it. It is foul and heated water that is the sole cause of the pip.

Hen Manure.—If properly saved, the manure of fowls is more valuable than Peruvian guano, which costs $100 per ton. It should be composted with charcoal dust, dry muck, mould from the woods, or ditch and road scrapings, these may be spread over the floor of the poultry house, immediately under the roosts, and occasionally the floor should be sprinkled with slaked lime, which will absorb all bad odors, and together with frequent whitewashings of the premises, prevent the accumulation of vermin, so destructive to the health of fowls. The house ought to be frequently cleaned, the manure put into barrels, and fresh compost added. Thus managed, the hen-house becomes the farmers' laboratory, where guano of the best quality may be annually manufactured, sufficient where such poultry is kept, for all the wants of the farm.—*Michigan Farmer.*

Fattening Poultry.—A correspondent in the *Boston Cultivator* thus criticizes an article on "fattening poultry," published in the *Country Gentleman*:—"I noticed the article recommending 'putting up' fowls for fattening, and the 'cramming' of turkeys. I think the advice should not be followed, unless unhealthy fowls are preferred to healthy ones for the table. I admit that geese confined in a pen of large size, may fatten faster than when allowed to ramble. Yet my experience with other fowls has been the reverse of this. There is no difficulty in fattening fowls when allowed their freedom, if they are properly fed. Turkeys feed far better when allowed their freedom, than when confined in a pen. I once had an old cock which fattened to 40 lbs., live weight, without cramming or cooping, and a friend of mine fattened a flock of ten young ones, which weighed when dressed for market 200 pounds, averaging 20 pounds each. Now if any one has made finer turkeys by cooping and cramming, I should like to hear from him. The practice of cramming turkeys is, to say the least, barbarous. If we wish to have fowls free from disease, pure and healthy, let them be fattened in freedom; if it is wished to hasten the fattening of fowls, give them a variety of food. When they are growing I prefer buckwheat as feed, but when I wish to fit them for market, I prefer corn, and corn meal cooked, with a little pulverized charcoal, once a day, mixed with their meal. This gives the greatest weight and finest flesh. Fowls thus fed will become fat without cramming."

The Household.

A Boiled Dinner.

As boiled dinner is *the* dinner at the farmer's table, how important it is that the farmer's wife should know how to prepare it nicely, and as the season is at hand when it is beginning to take an important place in the culinary department, a few hints upon its skilful preparation may not come amiss.

The farmer himself knows, or ought to know, that beets, turnips, and carrots, should, when carried into the cellar, be buried in dry sand. Some do not dig parsnips until spring, but they are nicer to dig them in the Fall, and put them into a barrel of sand in the cellar. They are not fit to boil until the middle of winter. Potatoes should, if kept in barrels, bins or boxes, always be covered to exclude the light; if dumped upon the ground, choose the darkest corner if you want nice potatoes along toward spring.

So much for the boiled dinner uncooked, now for the cooking.

First, be in season; I heard a lady say a week or two ago, that "being late about her dinner tired her more than all her work." To get dinner ready at twelve o'clock, the general hour for dinner at the farm-house, corned beef should be put on by eight, or half-past eight, in hot water; beets washed clean, but not cut, by nine, cabbage by half-past; pork about ten; pease, parsnips and turnips by half-past, squash by eleven, and potatoes by half-past. By making this your rule, your dinner will be nicely done, so that you can take out your squash and butter it, adding pepper, salt, and a spoonful of sugar, if it is not nice and sweet; mash your turnips smooth, adding pepper and salt—don't forget the pepper; peel the parsnips and beets, cutting the beets into quarters if large, having peeled by dropping them hot into a pan of cold water, and slipping the outside off with the hand, using no fork or knife, and have your dinner nicely dished, without confusion, at the proper time.

Put your beef and pork upon a large platter in the centre of the table near the foot, where the husband can carve it to advantage. Lay the parsnips, pease, beets and cabbage, cut and drained, each upon separate plates, putting the turnips, squash and potatoes into deep covered dishes, not pile two-thirds of the mass of meat and vegetables "helter-skelter" upon a big platter, and the rest upon a smaller one, and think it just as well. It is not. A boiled dinner relishes better when neatly dressed up. Try it, and you will be pleased to see what a nice looking dinner the "boiled dinner" is.—Sarah, *in the N. E. Farmer.*

White vs. Brown Bread.

Strange as it may be thought, the belief that whiteness is a proof of superior quality is a popular error; and the unwise preference almost universally given to it has led to the pernicious practice of mixing alum with the flour. The use of this is very general, if not universal, the most honest baker employs it, since all bread not whitened by its means is rejected as of base quality. The proportion of alum used is said to be from twenty-two grains in the quartern loaf to three times that amount. It is well known to men of science that the entire meal will sustain life, while bread made of the finest flour will not. It has been stated on authority that if a man be kept on the unfermented brown bread and water he will live and enjoy good health, and if you give him fermented white bread and water only he will sicken gradually and die. The meal of which the first is made contains all the ingredients essential to the nourishment of the various structures of which our bodies are composed. Some of these ingredients are removed, or much reduced in quantity, by the miller, in his efforts to please the public taste; and others are destroyed by fermentation, through the application of yeast or leaven. Fine white bread is found to be not only less nourishing, but also more difficult of digestion. The passion for it, as regards the mass of the population, is almost peculiar to England. In making it, the purpose of lightening the dough by the admission of air is generally effected by the means of fermentation, which is carried out by the introduction of leaven (sour dough), or yeast, into the mass of dough; but science informs us (and the practice has been long adopted in my own family) that, instead of resorting to the destructive process of fermentation, the lightening of the dough may be effected by applying hydrochloric (muriatic) acid to carbonate of soda. The carbonic acid expelled from the carbonate by virtue of the superior attraction of the hydrochloric acid to the soda, escapes in the form of effervescence from its connection with the soda, forming carbonic acid gas, by which the mass of dough is sufficiently blown out and distended. It simply acts mechanically, without creating any chemical change, whereas, fermentation acts by converting some portion of the dough itself into alcohol and gas; and the portion so converted is lost. It is found, in consequence, that a sack of fine flour, of 280 lbs., which makes 360 lbs. of white bread by fermentation, gives 420 lbs. by effervescence; and it is also found that 280 lbs. of wheat-meal will give 464 lbs. of a more wholesome bread by effervescence. The total loss by fermentation and refining taken together is therefore underrated at 25 per cent., a loss exceeding the annual value and amount of breadstuffs imported annually from abroad. —*Thoughts on Population and Supply of Food*

Ink Stains.—The moment the ink is spilled, take a little milk and saturate the stain; soak it up with a rag, and apply a little more milk, rubbing it well in. In a few minutes the ink will be completely removed.

To Dye Cochineal.—Boil 3 lbs. of yarn 10 minutes, in a liquor made of 3 ozs. cochineal dissolved in 3 gallons of water; then add 2 ozs. cream of tartar, 3 ozs. muriate of tin, and boil ten minuter longer, after which wring out and rinse in soap suds.

To prevent a Felon.—When a soreness is felt immerse the finger in a basin of ashes and cold water, set in the stove while cold, and stir it continually, without taking it out, till the lye is so hot it cannot be borne any longer. If the soreness is not gone in half an hour, repeat it.

Chickens Boiled.—The wings and legs of fowls should be fastened to the body by a cord tied around to keep them in place, instead of skewers. When thus prepared, let them lie in skim-milk two hours. Then put them in cold water, cover them, and boil over a slow fire. Skim the water clean. Serve with white sauce or drawn butter.

Pictures Preserved from Flies.—The following simple way of preventing flies sfrom sitting on pictures, or any other furniture, is well experienced, and if generally used, would prevent much trouble and damage:—Let a large bunch of leeks soak five or six days in a pail of water, and wash your pictures or any other piece of furniture with it. The flies will never come near anything so washed.

Cement for Stopping Leaks.—A good and cheap preparation for stopping leaks around chimneys, in roofs, in wooden cave troughs, where the water is not used, and of filling up all kinds of breaks and cracks which are exposed to the weather, may be made by mixing lime with coal tar until it is like putty. Apply it with a large knife, and fill up the chinks where Jack Frost will be getting into the buildings.

Gum Arabic Starch.—Take two ounces of gum arabic powder, put it into a pitcher, and pour on it a pint or more of boiling water (according to the degree of strength you desire), and then having covered it, let it set all night. In the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. A table spoonful of gum water stirred into a pint of starch, that has been made in the usual manner, will give always (white, black, or printed) a look of newness, when nothing else can restore them after washing. It is also good, much diluted, for thin white muslin and bobinet.—*Scientific Am.*

To Dye Black.—Dissolve 1 lb. extract of logwood in five gallons soft water, boiling it for a few minutes in an iron vessel, and add a tablespoonful of copperas. Dissolve one 1 oz. of blue vitriol in five gallons of soft water. Scald the materials to be colored, first in the vitriol water, then boil them for two hours in the logwood, stirring often. To set the color, wash in a strong lather of home made soap and dip in salt water. Sweet skimmed milk is also good to set the colour. To give a lustre to old silk, or that just coloured as above, strain some cold coffee, and add a little gum arabic, into which, when dissolved, dip the silk; wring out and iron on the wrong side.