Miscellaneous.

How to Preserve Cider.

A pure, sweet cider is only obtainable from clean, sound fruit, and the fruit should therefore be carefully examined and wiped before grinding.

In the press, use hair cloth or gunny in place of straw. As the cider runs from the press let it pass through a hair sieve into a large open vessel that will hold as much juice as can be expressed in one day. In one day, or sometimes less, the pomace will rise to the top, and in a short time grow very thick. When little white bubbles break through it, draw off the liquid through a very small spigot placed about three inches from the bottom, so that the lees may be left behind. The cider must be drawn off into very clean, sweet casks, preferably fresh liquor casks, and closely watched. The moment the white bubbles, before mentioned, are perecived rising at the bunghole, rack it again. It is usually necessary to repeat this three times. Then fill up the cask with cider in every respect like that originally contained in it, add a tumbler of warm sweet oil, and bung up tight. For very fine cider it is customary to add at this stage of the process about half a pound of glucose (starch sugar), or a smaller portion of white sugar. The cask should then be allowed to remain in a cool place until the cider has acquired the desired flavor. In the meantime clean barrels for its reception should be prepared, as follows: Some clean strips of rags are dipped in melted sulphur, lighted and burned in the bunghole, and the bung laid loosely on the end of the rag so as to retain the sulphur vapor within the barrel. Then tie up half a pound of mustard seed in a coarse muslin bag, and put in a barrel, fill the barrel with cider, add about a quarter of a pound of isinglass or fine gelatine dissolved in hot water.

This is the old fashioned way, and will keep cider in the same condition as when it went into the barrel, if kept in a cool place, for a year.

Professional cider makers are now using calcium sulphite (sulphite of lime), instead of mustard and sulphur vapor. It is much more convenient and effectual. To use it, it is simply requisite to add one-eight to one-quarter of an ounce of the sulphite to each gallon of cider in the cask and giving the latter a thorough shaking or rolling. After standing bunged several days to allow the sulphite to exert its full action it may be bottled off.

The sulphite of lime (which should not be mistaken for the sulphate of lime) is a commerical article, costing about 40 cents a pound by the barrel. It will preserve the sweetness of the cider perfectly, but unless care is taken not to add too much of it, it will impart a slight sulphurous taste to the cider. The bottles and corks used should be perfectly clean, and the corks wired down.

A little cinnamon, wintergreen, or sassafras, etc., is often added to sweet cider in the bottle, together with a drachm or so of bicarbonate of soda at the moment of driving the stopper. This helps to neutralize free acids, and renders the liquid effervescent when unstoppered; but if used in excess it may prejudicially affect the taste.—[Scientific American.

The perils of having such a poison as Paris green about and in daily familiar use are great, and with more use and a growing carelessness, the results will be every year worse, probably, until the use of it will have to be made a matter of re strictive legislation. It is so with almost every dangerous thing. Until we make a law regulating his use of it, man is willing to forget it has any dangers. The chances with regard to Paris green are several. It may be flooded off by a sudden rain into some water supply, and so prove deadly. It may be blown from potato patches upon lettuce, beet-tops, strawberries and other eatable things, and more than one genius engaged in agriculture is not above the level of experimenting with it on these things. The law of ignorance and carelessness playing among 6,000,000 farmers has got to find some ignoramuses. Then, too, it is possible out of millions of bushels of potatoes raised any year for the Paris green to get in some way by some of these upon some tables and cause fatal results. Here are the outright dangers, besides the possibility of children getting at the stuff.

DEATH TO THE CABBAGE WORM.—Take common elder leaves and boil them, sprinkle the tea over the cabbage. Two applications will effectually destroy the worms, and not injure the plants.

Poultry.

Green Food.

The importance of green food for poultry at all seasons of the year is no longer a subject of doubt, but that it is absolutely necessary to their existence, or that the hens will not lay without it, may be questioned, for many a city yard in times past has not known a green thing from the sere and yellow leaf of autum to the fresh, green grass of spring, and the fowls have thriven after a fashion. Now, however, thanks to our poultry literature, which is either bought or borrowed by everybody who keeps even an old hen to scratch around the back door, a more enlightened age has dawned and the feathered race are better cared for, much to their own comfort and to their owners' profit. The poultry of the farmer, with the wild birds of the fields, often have to get their green food as best they can, for I fear that very few farmers even now give a thought to the wants of the fowls beyond a feeding of corn morning and evening, and when they find a portion of their young wheat or rye field entirely eaten off they blame the fowls for getting as best they can a food which they prize as highly as their daily mess of corn. The fowls in the country also get for green food in winter the grass in protected and wet places, hay and hayseed around the barn, buds from the trees as they are trimmed, roots from the cellar, and green food which is given to the cattle, aside from their depredations where the snow leaves a winter crop uncovered.

It is the city breeder who most needs to study this question and provide himself for this great want of his fowls, and it can be easily done. Cabbage is one of the best, if not the best, all things considered. They like it and it can easily be fed. A dozen or so heads, with the stumps and roots, may be placed in the cellar. If a portion of the bottom of the cellar is earth, a trench may be dug and the roots covered in it, or the roots may be covered with earth from the garden. They may be fed by fastening them suspended in easy reach of the fowls, or a stake may be driven in the ground, the top sharpened and the head of cabbage put on it, or they may be chopped fine with onions, apples, turnips, etc., so that the fowls get them fresh when they want them, it does not matter much how. Potatoes are best boiled, and all the other vegetables that I think of are best raw. No one who keeps poultry should fail to keep on hand a good supply of onions; the common red variety are as good as any. They should be chopped fine, and it is not well to use them all, for in the spring when they have sprouted they may be set in the garden in a bed prepared for them, and as fast as they grow pull them and cut them up for little chickens; they will be found to have nice young onions on the bottom. I make a practice of having a good bed of young onions every spring in my garden. Every day I pull a handful, cut fine with my pocket-knife, and throw to the chicks. If they have a grass run they will relish the onions all the same.

Those who study the wants of their fowls will have no trouble in finding out what the fowls like best. They will also know when the fowls appreciate their care in the returns which they give.—[N. H., in Poultry Monthly.

Bad Flavored Eggs.

Speaking of ill flavor of eggs the *Journal of Horticulture*, London, remarks that it is the result of one or two causes—either the food on which the fowls are fed or the substance on which the eggs are laid, and adds:—"This may be easily tested by shutting up a laying hen and giving her garlic or melted barley to eat. In a few days the eggs will taste of the food. We have tried this ourselves and know it to be correct. Another theory is—but we cannot speak of it with the same certainty—that an egg laid on any strong smelling substance will contract it. This is explained by the fact that the shell, when the egg is first laid is comparatively soft and impressionable, and only hard after contract with the atmosphere. Let your birds be wholesomely fed on plain food and your nests be made with clean straw. Hay nests have a tendency to make eggs taste. Follow nature and you will have nothing to complain of."

Veterinary.

Catarrh.

The veterinary writer for the N. Y. World, in reply to an enquiry from a correspondent, says:

Your description of symptoms indicates the attack to be catarrh. The green grass is a well adapted provender in these cases. The following medicinal remedies are adapted to the attack: Give her a drench composed of fourteen ounces raw linseed oil, one drachm each of powdered Cape aloes and antimonii et potassa tartras. Mix all thoroughly together and pour slowly from a common drenching-horn or a smooth-necked champagne bottle. Feed equal parts of sound and sweet oats and bran, made into a hot mash, morning and evening. On top of each mash place a powder, without mixing in, composed of two drachms each of finely powdered gentian radix, African ginger, lac-sulphur, sassafras-radix, cream of tartar, and one drachm of antimonii et potassa tartras. As soon as the mash is scalded place it into a nose-bag and the powder on top, and hang the nose-bag on the head with the mash a sufficient distance only from the muzzle to secure it from being scalded. Liberal quantities of cleanly washed carrots or small turnips should be properly sliced and fed to your animal daily. The body and limbs should be kept warm by placing blankets on the former and adjusting flannel bandages to the limbs in a manner that they will not slip down from their proper place. If you bandage the limbs too tightly œdema or swelling of the legs will be the result, making this remedy far worse than the disease. Do not in any way expose your horse to the atmospheric changes continually taking place in the weather at this season of the year. Upon giving proper method to the hygienic and dietary care and general management of your horse and perseveringly executing the treatment herein prescribed depends the efficaciousness of the result which will accrue if these rules are strictly conformed with, but not otherwise.

TO GET RID OF RATS.—A farmer says: "Four years ago my farm was fearfully infested with rats. They were so numerous that I had great fears of my whole crop being destroyed by them after it was housed; but having two acres of wild peppermint that grew in a field of wheat, cut and bound with the wheat, it drove the rats from my premises. I have not been troubled with them since, while my neighbors have any quantity of them. I felt convinced that any person who is troubled with these pests could easily get rid of them by gathering a good supply of mint and placing it around the walls or base of their barns."

SHEEP AND DOGS.—A Missouri farmer has been figuring out the effects of keeping dogs in that State in relation to sheep raising. He states that in 32 counties in that State 10,602 sheep were killed by dogs; he estimates the number of dogs in these counties at 462,000; that a hog will thrive on the food necessary to support an able-bodied dog, and at the end of the year weigh two hundred pounds; therefore, if the food for these 463,000 dogs went to the hogs, it would make 92,000,000 pounds of pork, worth at least six cents a pound, or $4,550,000—nearly twice the value of all the school houses in the State, and more than twice the amount used by the State for school purposes.

Water made almost as thick as ordinary cream by the addition of fresh cow manure, and poured on young melon vines, is the only effectual remedy I have ever found to prevent the ravages of the white beetle. Should one application not be sufficient, it should be followed by another until the enemy becomes nauseated and retires in disgust. Such a liquid is a great stimulant to young plants. To retain it about plants in sufficient quantity the melon hills should be made with a slight cavity in the centre.

Root crops have done much to redeem the agriculture of England. The sugar beet is doing wonders for France. It may be that in this country we can not stand the labor necessary for raising and feeding roots to our live stock, while corn and hay are so cheap and abundant, yet it is possible that as a condiment, and for variety, roots would pay as well as any crop we can raise.