

HOME AND FARM.

We have on our table the *Associated Fanciers'* book on poultry, containing 100 pages, a beautiful lithographic plate of a group of different fowls in natural colors, engravings of all kinds of land and water poultry, descriptions of the breeds, plans for poultry houses, how to manage an incubator, all about captioning, and the value of the different breeds, and where to buy eggs from the best stock at \$1.50 per 13. It will be mailed for 15 cts. by addressing the *Associated Fanciers*, 237 South Eighth Street, Philadelphia, Pa.

Continuation of Extracts from the N. S. S. P. C. pamphlet:—

CATTLE.—The skull of the ox is thicker than that of the horse, and the brain still smaller in comparison with the entire head. The frontal bone is composed of two plates, which are separated by bony ridges forming cells or sinuses. This arrangement gives to the parts great strength, and forms a secure defence against injuries to the brain, which lies beneath.

Cattle are most readily and conveniently destroyed by blows on the head with a heavy axe or hammer, followed by immediate blood-letting. The animal which is to be killed should be secured by means of a rope passed round the horns and fastened to a post, or, if practicable, carried through a ring in a floor, and held by an assistant or made fast. The animal being blindfolded, the operator, armed with a heavy axe or hammer, stands at the side and a little in front of it, and aims his blow at a spot in the middle of a line drawn across the forehead about an inch and a half below the base of the horns, or perhaps better, at a spot where two diagonal lines intersect drawn from the eyes to the base of the horns.

In most cases, if the blow is heavy and properly directed, the animal falls instantly; but it is better even then to repeat the blow, and to follow it by immediate bleeding. This is accomplished either by drawing back the head, and cutting deeply across the neck at the upper portion of the wind-pipe, severing all the blood-vessels, or by plunging a long and sharp-pointed knife into the heart and large blood-vessels at a point corresponding to the upper portion of the brisket, and just above the breast-bone.

Failure to fall the animal at the first blow cannot be attributed to any difference in the anatomical structure of the part, but rather to the fact that the blow was ill directed, almost invariably too low, that it was not sufficiently powerful, that both of these faults were combined.

BREEDING FOR ROOSTERS.—The common practice, says a poultry authority, is to breed from the best laying hens in the flock, which is a very good one; but it is just as important to be careful in using the best laying hens in the flock from which to breed for roosters, as in that way the prolificacy of a flock is increased on both sides. It may require several years of careful selection to thus improve the flock, but it can be done, and each season will give evidences of the improvement.

The Association of Nova Scotia Fruit-Growers met at Wolfville on the 16th, and continued their deliberations on the 17th inst. The society has a balance in bank to its credit of \$800.

The apple crop of 1887, amounting to only about one-third that of 1886, the shipments to Great Britain show a comparative diminution. In 1886 they aggregated 121,541 barrels. Last year's export will probably not exceed 50,000. It is noticeable that out of this quantity 36,682 barrels went to London, while only 540 were sent to Liverpool. It would seem that with proper management the export to Liverpool ought to largely increase.

The prices have ranged about \$5 per barrel for best, and \$4 for good, and these figures go some way towards compensation for short crops.

The urgent necessity for a frost-proof warehouse in Halifax was strongly urged by the various speakers.

On the 17th Dr. Henry Chipman, of Grand Pré, was elected President, in succession to the Rev. Mr. Hart, who declined re-nomination. W. H. Blanchard, Esq., of Windsor, was elected first vice-president, and C. R. H. Starr, Esq., re-elected Secretary-Treasurer. Fully 150 persons attended the meeting.

The amount of attention bestowed on the capabilities of the English market is in accord with the conviction we recently expressed on that subject, in view of the almost total failure of apples in the old country for some years past. We particularly noticed in London, five years ago, that throughout town nothing good in the way of apples was to be found in any of the shops, that were not American.

A most instructive paper was read by A. McN. Patterson, Esq., on the possibilities of apple culture. Mr. Patterson dwelt strongly on the uselessness of stunted, dwarfed, and ill-cared for orchards. He justly enforced the necessity of cultivating, enriching, and deepening the soil, without which no good apples can be produced. "One acre of good orchard," said Mr. Patterson, "is worth more than four acres of poor. Hundreds of trees through our valley have returned their owners \$20 each. An acre of good land will support 40 trees, which gives \$800 per acre. This is not a wild calculation, but fairly possible to intelligent, thorough and industrious work. Individuals this year have received over \$200 from one-fourth of an acre. One grower received \$304 for 50 barrels, clear of all expenses. Let our young men stay at home and help make this valley one vast orchard from Windsor to Annapolis, and it will be a source of wealth unequalled in the world. Let these grand educational institutions that adorn Wolfville have their professor of agriculture, and teach our sons and daughters the philosophy of plant life and growth. Let an experimental farm be attached to these institutions, and let College hill bristle with its apple, pear and plum trees, and small fruits. Let it be made

a nursery of industry, knowledge and patriotism, and then our children will go forth to develop our country and protect its interests, and our fair Dominion will be one of the brightest gems in our noble queen's diadem."

It goes without saying that to give scope to these aspirations the English market must be sedulously cultivated.

Other excellent papers were also read by Dr. A. P. Reid, Superintendent of the Nova Scotia Insane Asylum, on "Agriculture a Profession," and by Mr. Eaton, of the Provincial Normal School, on the "Conditions of Agriculture," and the desirability of engaging in the industry of evaporating apples received much attention.

It was further demanded that fruit growing should be one of the features of the Local Government's Model Farm.

There is nothing more stimulating to milk secretion than warm mashies of wheat bran, but the milk will not be rich in cream except at the expense of the cow.

Get the hot-beds ready now. It will be too late if postponed longer, unless the fresh manure has already been saved, which must be free from litter, so as to quickly create heat.

Manure that is "fire fanging" (as it will sometimes do when the heap is very large) should be turned over, as the heating process, if allowed to continue, may cause a loss of ammonia.

The tendency of lime is downward, and when applying it the best mode would be to broadcast it over the surface of the ground and allow it to so remain until ready for spring ploughing.

If one should have no turnips or parsnips for the poultry, give them fodder or clover hay. It will be surprising to see how much they will eat if it is kept before them all the time in a clean, nice condition.

The refuse bone from the family table should all be saved and broken into small pieces for the fowls. They eat them greedily, and when not supplied with bones it is good policy to buy them ground and ready for use.

OUR COSY CORNER

The buffet luncheon is the latest of fashionable entertainments; no table is set, every dish being served from the side board as at an evening festivity of an informal character.

Hard pillows well stuffed with curled hair or uncarded wool are better for the health than feathers if not so comfortable. Feather pillows if soft encourage wrinkles it is said.

So far all the models for spring fashions would indicate an increase in the craze for colors of brilliant hue.

The simplicity of table service is all the more noticeable after the great display which has been the fashion in late years.

The silk or moire petticoat is again promised as the most stylish thing for afternoon calling costumes for early spring.

If a person faints, loosen the clothes and let him or her have fresh air. If he can swallow, pour a teaspoonful or two of vinegar and water into his mouth, and dash or sprinkle his face with the same. Keep him as quiet as possible.

SULPHUR SALVE.—For curing eczema, pimples, or any disease where itching is a prominent symptom, the following is excellent: Washed sulphur 2 ounces, vasoline, 1 pound. Apply, for pimples, each night; for eczema, twice a day.

HOT WATER.—A cup of hot water, as hot as can be sipped, taken each morning before breakfast, while the stomach is entirely empty, or taken an hour before each meal, will oftentimes cure persons who are troubled with terrible headaches.

Take a piece of velvet or wilton carpet—Brussels will not answer—cut out a pair of soles, put them inside your boots or shoes, and when you ride in chilled horse-cars or take long sleigh-rides, you will find them much superior to felt, cork, or any other contrivance in general use.

CURE FOR TOOTHACHE.—Pulverize and mix in equal quantities alum and common salt; wet a small piece of cotton, and causing the mixture to adhere, place it in the hollow tooth. A sensation of cold will be produced at first, which will gradually go away, and with it the torments of the toothache.

Terra cotta in a somewhat less aggressive shade is seen in street fabrics, and combines better with black than any other color.

RICE PUDDING.—Three tablespoonful of dry rice, half a cup of sugar, one quart of milk, put in a pan, flavor with lemon or vanilla, and bake in a slow oven four hours without stirring. Serve either hot or cold.

FRUIT CAKE.—Two cups of molasses, two cups of brown sugar, two cups of butter, one cup of milk, five cups of flour, five eggs, one pound of raisins, one pound of currants, one-half pound of citron, one teaspoonful of ginger, and one teaspoonful of nutmeg, one and one-half teaspoonfuls of allspice, and one and one-half of cloves.