



### Reward.

If farmers, who have discovered ingenious methods in connection with their work which would be of use to their fellow farmers, will write us and describe the same, furnishing a sketch when practicable, we will reward them by publishing them over their names, with an illustration when possible; and further, when we consider the plans or ideas advanced have special merit we will remit them amounts varying from 75c to \$5.00, in proportion to our estimate of their value to our readers.

It is difficult sometimes to loosen a rusty screw. If you cannot withdraw such a one, heat an iron rod to a white heat and hold it for two or three minutes against the screwhead, after which the screw will come out with facility.

Now is the time for the farmer to cudgel his brains to find out what he can raise that will yield the greatest profit, how he can best inform himself concerning what he expects to grow, and what seeds, plants, tools, etc., he needs. From the experience of the past two months it would not be surprising if we had an early spring, and therefore it is as well to be ready for it.

The *Rural New Yorker* says:—"We have tried about everything in the way of covering for the feet. For work in frozen snow or for riding on a cold day, we have never found anything equal to the thick felt boots and heavy rubbers worn by lumbermen in the pine woods. In wet and sloppy weather this foot-gear will not answer, but for clear, sharp cold there is nothing to equal it for comfort."

In the winter season it is often desirable to keep pieces of fresh meat, especially pork, spare rib, etc., as long as possible. Without a refrigerator or ice house it may be accomplished very satisfactorily by allowing the meat to freeze hard and then packing tightly in a barrel with snow, when it can be obtained, and placing the barrel in a cold place. In this way meat can often be kept for months, and so lengthen out the period of homemade fresh meat. Care must be exercised and close watch kept when the snow begins to thaw that the meat does not get uncovered, as it will in a little time become tainted. —*Germanstown Telegraph*.

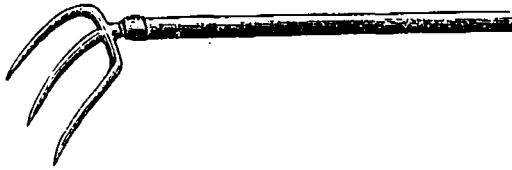
We should like to know any just reason why farmers' wives consent to take store pay for their butter. If those who know that their butter is good and marketable would refuse to sell it except for cash, it would simplify the matter very much as those who did not demand cash would by that act "confess judgment" against the article they are trying to sell, and it would soon go out of the market altogether. If storekeepers would quietly think over the matter, they would come to the conclusion that cash payment for all butter purchased by them would relieve them of the most serious difficulty they have to struggle with in the conduct of their business. Farmers' wives are as much entitled to cash for their butter as their husbands are for wheat, oats, cattle, or pork.

Is it not a fact that a large number of farmers have allowed themselves and their families to get into the habit of dining on very ordinary fare? This should not be. The farmer can be the best liver in the land, as he has his choice of the world's produce; the crops and fruits of the earth are his to begin with, and he should fare sumptuously every day. Why not devote more attention to the garden, enlarge its boundaries if need be, and enlarge your ideas of gardening at the same time. Take the catalogue of the best seedsman you know and let the whole list of vegetables from artichokes to turnips be represented by some of the best sorts. Plant various "small fruits"; don't devote all your space to onions, cabbage, and potatoes. Give

the garden some extra attention; you will never miss the time and you will live better than you ever have before.

### A Handy Hook.

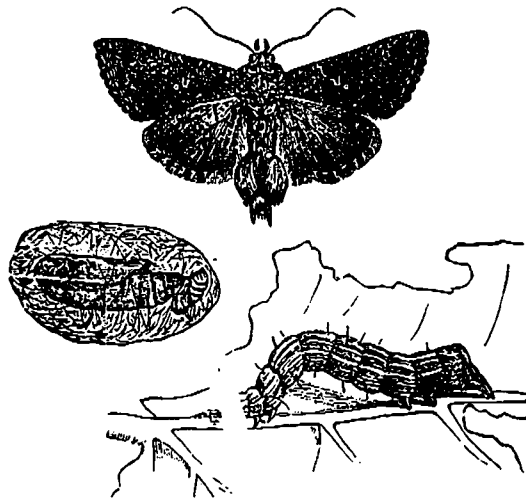
WHEN the end of a prong of a three-tined pitchfork breaks off, the rest of the fork can be turned to good account by cutting off all the prongs to five or six inches in length and bending the shank to get the general shape of the potato hook, as here



shown. Flatten and sharpen the points of the prongs, and bend them to the general shape of those of the potato hook with the outside ones about four inches apart. Completed with a hoe-handle, it makes a fine implement for loosening up ground around plants. —*Rural New Yorker*.

### A Caution to Celery Growers.

My attention has lately been called by an Ohio correspondent to the liability of injury to celery in winter quarters by the "green lettuce worm" or cabbage plusia (*Plusia brassicae*), illustrated herewith. This insect is distributed over a large portion of the United States and frequently does serious injury to cabbages, cauliflowers, lettuce, and similar plants. My correspondent, a gardener of long experience, writes:—"They work most when the nights are warm and moist, and in warm, cloudy weather are very active and destructive. When cool nights arrive they can be found in the centre of the plant or beneath it among the leaves and rubbish at the bottom. When disturbed while feeding it either falls off the leaf or, throwing its body with the exception of the hind parts out straight from the leaf, it will remain in that position quite a while. In color it so nearly resembles the plants on which it feeds that it takes a sharp eye to detect them. The quickest method to find it is to look for a mutilated leaf, or by noticing the pellets of excrement, which are about the size of a No. 10 shot, and generally lodge below the pest when feeding in bunches, leaving a brownish or dark stain. They will stand a right sharp frost and conceal themselves in the heart on cold nights,

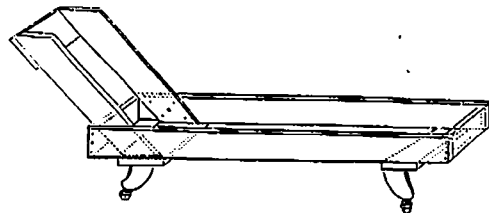


so that they are frequently put away with celery in winter quarters, and destroy every vestige of leaf when so confined." In the light of this experience it behooves gardeners where this insect is present to take care that it is not put away with their celery, to destroy the crop even after it is harvested. —CLARENCE M. WEED in *The American Gardener*.

### A Lounge for a Dollar.

To make a lounge, the material for which may be had for one dollar, take two strips of wood, eighteen feet long, four inches wide, and one inch thick. From one of these cut two pieces, each six feet long, for the sides, and two pieces two and a half feet long for the ends. Put them together strongly, using screws, and making a gimlet hole to start each screw, in order not to split the wood.

Two more pieces two and a half feet long, from the second strip, for the head, cut as shown in the diagram. These are screwed on the inside of the frame, at one end, giving them a comfortable slant. Another piece, two feet four inches long, is fastened to the ends of the "head-pieces." On the under side of the body frame fasten two more strips, two and a half feet by four inches, each about six inches from the end of the frame, and in these drill a hole about two inches from each end, into which put casters. On the inside of the sides, on the lower edge, fasten strips of wood about an inch square, and on these lay thin boards, over which tack a piece of bagging, treating the head in the same way. Stuff this frame with hay, piling it up about a foot above the sides, and over this stretch some muslin, drawing it as tight as possible, and tacking it firmly on the under side of the lounge. Over this tack the final covering of pretty



cretonne which costs twelve cents a yard, using about three yards. If you choose to make the lounge more expensive and, of course, more comfortable, stuff it with hay on the bottom and excelsior on top, and make a pillow of the same material, though it is not necessary. This lounge, which is more of a "divan" than a lounge, may look too low or too hard, but it will be one of the most comfortable articles of furniture in the house. If half a dozen springs are used, they will improve it greatly. —*American Agriculturist*.

### Libe Stock.

It is both injudicious and cruel to deprive cattle of salt. They will often prefer impure water to pure drinking water, because when given tank-water they are not kept properly supplied with rock salt. In their desire for saliva food, animals will drink the most impure fluids and will even eat earth.

If corn fodder is cut and steamed, or moistened with boiling water, it will be found an excellent and agreeable change of diet for the cows. Cows that are given a variety of food occasionally will always keep in better condition than those that are fed on a sameness of diet continually. —*Dairy World*.

In growing calves for near the top of the market be sure and keep the top line straight. The calf that is pot-bellied is sway-backed, and is like bad butter—spoiled once spoiled forever. It is first good breeding, and second, good feeding, especially during the first year, that makes the straight broad back, without which no cattle bring the top price. —*Live Stock and Western Farm Journal*.

PROF. SANBORN'S ration for a 1000-pound horse: Two quarts of oats in the morning, one and one-half quarts of bran at noon, and a strong quart of corn at night is not a troublesome way of feeding. This ration is large enough for a horse at any light work, and probably larger than needed. For city purposes or for a pleasure horse in a city a different ration would be given. During the work season the grain ration may be doubled and a little ground feed added to the bran.

PROF. W. A. HENRY'S dairy experiments go to show that the ripening of cream before churning increases the yield of butter from 15 to 20 per cent. over the yield from sweet cream, provided that both are churned in the same way. The ripening of cream appears to have no marked influence upon the time of churning. The mixing of sweet with sour cream just before churning does not result in any advantage to the sweet cream, the same loss being incurred as when each cream is churned separately. The same increase in the yield of butter produced by ripening the cream may be obtained by adding acid to sweet cream just before churning. —*Rural New Yorker*.