

HOME AND FARM.

This department of THE CRITIC is devoted exclusively to the interests of the Farmers in the Maritime Provinces. Contributions upon Agricultural topics, or that in any way relate to Farm life, are cordially invited. Newsworthy notes of Farmers' gatherings or Grange meetings will be promptly inserted. Farmers' wives and daughters should make this department in THE CRITIC a medium for the exchange of ideas on such matters as more directly affect them.

TUBERCULOSIS.—Consumption in cattle, which is scientifically termed tuberculosis, is, as yet, little understood by farmers, and the fact that even in the New England States the nature of the disease is not comprehended, proves that we all have much to learn with respect to it. Consumption in cattle does not always attack the lungs, although it most frequently attacks these organs. No preventive measures have yet been discovered by which the disease can be stamped out, but its causes are very well known, and farmers should bear these in mind. To allow cattle to stand for days in ill-ventilated barns, is certainly unnatural treatment, but were the want of exercise and the inhaling of foul air without results, we would not require to call attention to them. Consumption in cattle is attributable to the careless way in which they are housed, and farmers should see to it that barns are well ventilated, and that the animals, even in the winter months, are given an opportunity to take exercise.

The meat and milk of animals affected with this disease are positively injurious to the human system, and there can be no doubt that many a death has resulted from eating the flesh or drinking the milk of cattle which had been attacked by tuberculosis.

Fresh air and exercise are the only preventives, and these can be secured without cost by anyone who is not too lazy to let out his animals and air the barns.

It is always dangerous to express an adverse opinion about a dog in the presence of its owner, and yet there is scarce anything in which people are so indifferent to quality as they are in dogs. Scarce a farmer in the country owns a good Newfoundland or St. Bernard dog, and we might search for a day before finding a thoroughbred Scotch Collie or Shepherd dog. In their stead we would find undescribable dogs of all sizes and of varied colors, from the black and white cross-grained half-bred bull dog to the yellow yelping cur, whose unmusical bark never fails to grate on the ear of a visitor.

The young men on the farms should make an endeavor to get hold of some thoroughbred dogs that could be of some use on the farm, and rid the country of the sheep thieves and curs, which are becoming a pest in the land.

Many methods have been suggested as to how eggs can best be kept, but the old-fashioned salt method has stood the test of time, and is, after all, one of the most simple and successful methods we know of. A correspondent of the *New England Farmer*, in writing upon this subject, says:—

"At certain times of the year it becomes desirable to pack away eggs and keep them until they may be sold at an advanced price. As to the best method of preserving eggs the most reliable authorities disagree, but the one which has stood the most thorough tests and has become most universally established is called the salt method. In this method fine dry salt is used exclusively. Kegs or half barrels should be procured and thoroughly cleaned. A layer of salt is first placed in this and eggs set closely with small ends upwards. Layers of salt and eggs should then be put in alternately until the barrel is full, always taking care that a layer of salt is uppermost, and place the cover on tightly. A dry cellar is always preferable in preserving eggs. By this method eggs may be kept for six months, which secures them for use during an entire winter and carries them from a dull to a high market."

The afternoon is the proper time in which to cut hay. If it is cut in the morning it will take longer to make, and will be more difficult to mow than later in the day. Experienced farmers seldom cut hay before noon, knowing that they can make it quite as soon as if cut several hours earlier in the day.

In a study of pigs the American Consul at Copenhagen has added thirty pounds to the weight of some animals by having them daily washed. Besides cleanliness easily masticated food gave striking results. When whole corn is fed them, only half of it is available as food, the other half passing away in an undigested form.

A farmer should keep account of all the money he receives and spends. He ought also to keep account of each crop, and know what it costs him. There ought to be system in farming as well as in other things.

The *New England Farmer* advises its farmer readers to "look out for little wastes." Lucky he didn't say waists; if he had a turmoil would have been created in the household of the honest tiller of the soil that many issues of the *Farmer* couldn't quench.

Never set a lantern down on a barn floor. Have several places in the barn where you can hang it up. A cord or small chain suspended from a beam with a hook on the end is very handy for hanging it up.

THE UPS AND DOWNS OF CRANBERRY CULTURE.—From statistics gathered by the American Cranberry Growers' Association it is learned that in 1883 Wisconsin produced 135,507 bushels; in 1884, 24,783; in 1885, 264,432 bushels; and in 1886, 70,686 bushels of this fruit. By these figures it will be seen that the yield is very irregular. This is owing, prin-

cipally, to the fact that many of the marshes are not yet provided with the means of flooding, and, of course, suffer from worms, droughts, late spring or early autumn frosts, and extensive fires started by sparks from the engines on railroads running through the marshes. These and various other evils are averted on the more improved farms. So that while handsome fortunes have in many cases been made in cranberry growing, many thousands of dollars have, on the other hand, been sunk in the same industry. Only the wealthier owners, who have expended vast sums of money in improving and equipping their property, can calculate with any degree of certainty on a paying crop of fruit every year.—G. O. Shields, in the *American Magazine*.

Horses put to hard work will almost surely show puffy spots under the harness, which will soon make bad galls if neglected. Lift the harness and bathe the spots with cold water when the teams rest, and at evening. Make sure that collars, especially, fit well, and are smooth and hard.

OUR COSY CORNER.

DRIFT FROM "THE DELINEATOR."—Gaily striped vests of Algerine cloths cut crosswise of the colors are fashionable with every sort of open jacket, and so are white and buff pique vests.

Basket cloths in pale mouse colors are again fashionable for dressing jackets, and also for breakfast basques and blouses. They wear and wash well and do not require trimming if gracefully shaped.

Organdies, bishop's lawns, India mulls, batistes and other cotton tissues of delicate qualities, wrought, printed or plain, are daintily made up for inland wear, and gauze ribbons in intermingled colors and sometimes combined with velvet or satin ribbons ornament them. *Elamines* and other woollen textures are nice for wear at the seaside, where the salt air will soon ruin, at least for the time, a cotton or silk tissue.

The stylish parasol has a rich handle and a fanciful border or lining. Lace-covered parasols are as popular as ever, but are seldom seen except on the drive or when paying ceremonious visits. Frilled nettings, beaded laces, wrought mulls, painted gauzes with gilded ribs and satin or silk parasols striped vertically are among the caprices of the moment. Dresden porcelain, amber, gold and silver enamelled and jewelled handles, are for those women who have capricious tastes and full purses.

The navy-blue and Roman red combination is still in favor, but cream-white is crowding the red very closely to the advantage of the blue.

Tuscan and Neapolitan straws are welcome sights to eyes that recall their former vogue. Their platings are novel, and so are their shapes; but their fibres are the same as long ago.

One of the most attractive of summer dinner and ball toilettes is made of cream-white China silk, with draperies and bodices of China crape the same shade. Silk netted fringe will trim the drapery, unless it be embroidered in pattern or piqued with satin.

Real East-Indian Chudah-cloth woven in fine herring-bone pattern is one of the most refined and elegant of woollen fabrics, and in white is selected for dinner and evening attire.

Pearl and crystal embroidered slippers of the gown material are the latest novelty in bridal outfits, and are fast superseding the bow and Rhinestone buckle.

Filagree, gold and enamelled necklaces are again in vogue. Gems in the clasps of necklaces are preferred to unnoticable clasps with pendants.

Small cords of two colors or mixed with tinsel make a stylish finish for the edges of jackets, basques, wraps, etc. Frequently these cords are the only ornaments upon an elegant suit. They are overhanded to place after the garment is completed.

Black lace webbing dresses and polonaises are finished with velvet cuffs, collars and bretelles and without lace edgings. Jet buckles or clasps fasten the garments and are also set upon their draping plaits.

The latest Suede gloves are without openings and buttons on the fronts of their wrists, but slashes are cut in them and through these ribbons are laced to tie at the backs of the hands in a bow knot.

The broad dog-collar is fashionable. It is worn detached from the dress with a low-necked toilette, and may be encircled by a necklace or be clasped by a jewel.

Silk-warp serges are being made up into travelling suits, and as they do not retain the dust and are light in weight, they will prove very popular. They may be purchased in plain and striped, plaided and checked designs and in mixtures. Sometimes two varieties of the same texture are chosen; sometimes only a single fabric is used.

Corn yellow under Chantilly lace is becoming to every face and is suitable to all ages. It may be worn with Jacqueminot roses or cardinal tufts of ostrich feathers, with fine effect.

A CARD

To all who are suffering from the errors and indiscretions of youth, nervous weakness, early decay, loss of manhood, etc., I will send a recipe that will cure you, FREE OF CHARGE. This great remedy was discovered by a missionary in South America. Send a self-addressed envelope to the REV. JOSEPH T. INMAN, Station D, New York City.