

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 their contributions, 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.

A "Box" House.

An Idaho correspondent in an exchange says:— In this part of the country buildings for various purposes are made after a fashion called "Box,"

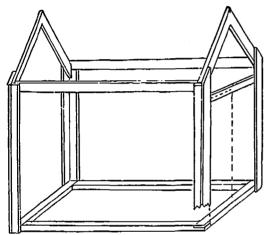


Fig. 1

the distinctive feature of which is that no studs or girts are used. The expense is therefore reduced, and a smooth surface is secured on the walls for papering or other finish. Some of the best and most comfortable dwellings are built on this plan, and "Box" lumber, or "Boxing," is a regular grade of goods at the saw-mills, worth \$13.50 cash per thousand feet at present. Our family of seven occupy a "Box" house, $22\frac{1}{2}$ feet long by 14 feet height of wall and 14 feet wide. I have a neat poultry-house built same style, $13\frac{1}{2}$ feet long, 8 feet wide, walls 6 feet high, as seen in Fig. 2. The

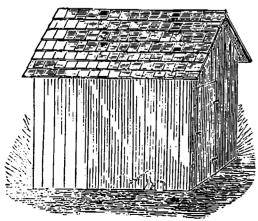


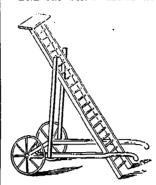
Fig. 2.

foundation is four fir logs, cach six inches in diameter, framed together, levelled, and hewed straight on the outside. At each corner is then set up a sort of trough made by nailing the corner boards together. The four troughs are securely nailed to the foundation, and, if necessary, staylathed till the plates are fastened to them, when the building appears as in Fig. 1. Spreading of the plates is prevented by tie beams, and across the ends of the building, from one corner board to the

opposite, is nailed a plank, to which the end boards are nailed as the building is boarded up. Rafters and roof are added as in other buildings, but the rafters should be collar-beamed sufficiently to prevent weight of roof spreading the walls of the building. Of course there should be provision made for light and sunshine, but this can be done according to taste.

A Convenient Fruit Ladder.

THE cut below shows how to make a wheel-

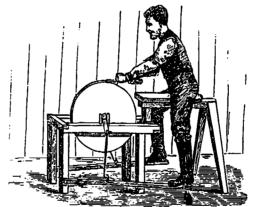


barrow ladder, by using two hand cart wheels, or any light stout wheels. The dimensions of the device may vary to suit circumstances; as with tall trees, the ladder may be longer and stand straighter, etc. Care must be taken to secure the foot of the ladder by weights to

overbalance the weight at top. The board at the top of the ladder is for setting the basket upon—Ohio Farmer.

Convenient Arrangement for a Grindstone.

THE American Agriculturist gives the following description of an arrangement for a grindstone. The stone is hung with the journals running on friction wheels. The hand-crank is removed and its place supplied by a small crank like that already on the other side. The two cranks are set opposite each other, so that one is up when the other is down. Two treadles are hinged to the legs of the frame, and each one connected with one of the cranks by an iron pitman. A trestle is made of scantling four inches square, and adjusted to one end of the grindstone frame, as shown in the engraving. A piece of white-wood plank, ten inches wide and eighteen inches long, is rounded at one end and its edges beveled to form a seat. other end is cut down to the width of five and one-



half inches. Cleats are nailed on the under side, four inches apart, to hold it on the trestle, upon which it slides freely back and forth. The forward end may be used as a rest for tools which are being ground. The two treadles, working in combination with the seat, have proved highly satisfactory, as the operator can turn the stone with greater ease, and remain much steadler than when running it with one treadle.

Mr. A. Purdy writes us:—By observation and experience as a farmer I have learned that a large proportion of the farmers and tillers of the soil, in their eagerness to lay up money and goods for future use, are actually throwing it away by improper methods of cultivation and the ignoring of scientific principles. For instance, some draw out green manure which is not fermented and properly decomposed, upon the land for the present year's crop. In this condition it is highly charged with poisonous matters that are absorbed partly by the crop, and often produce impure food, and a variety that has a tendency to decay. One particular case

which came under my observation was the planting of potatoes upon ground thickly manured with green barn-yard manure and which was also more or less damp in the growing part of the season—it being a showery summer. When gathered, not above half of these potatoes were fit for consump. tion, being very scabby on the damper ground, and about half of them of a reddish colour inside, when peeled or cut into—the seed end apparently being the most affected. When cooked a strong smell was emitted and the taste was unpalatable. noticed in the year that potatoes rotted so much in different parts of the Province, that this same red appearance showed itself before the potato decayed, and by contact one with another they would all rot. But in the same hill sometimes potatoes were good that had not come in contact with others. In the garden I have particularly noticed that tomatoes manured with fresh manure often decay or begin to decay before they are half grown. But in regard to the potato—in a dry season the ground would absorb more of the poisonous matter and leave the potatoes in a healthier condition. And again with the turnip crop—I have seen in a dry season the crop manured with green manure turn lousy, so that half of them would be covered with lice, and some decay before they were harvested and the whole lot when piled in the cellar would soon rapidly rot, and cause such a stench as was not fit to breathe—saying nothing of its unfitness for food.

1T is a good deal easier to pull cockle out of the wheat when in bloom than to blow it out with a fanning mill after threshing.

A SILO 13×18 and 18 feet high, will hold about 85 tons, or feed equal to 28 tons of hay. This will keep 12 to 15 cows through the winter, and will require from four to seven acres of corn.

IMPLEMENTS should be returned to the tool-house after using, and properly cleaned. If there is no plow-shoe, make one—it will save the roads. Spades, hoes, and similar tools should be kept sharp by acquaintance with the grindstone.

One heaping tea-spoonful of pure Paris green to a pailful of water for the potato beetle, or one pound to a barrel of plaster, if intimately mixed, will kill as well as a larger quantity of the poison, which is liable to injure the leaves more or less.

More illness comes to farmers' families from cellars badly cared for and badly ventilated than from all other causes combined. Vegetables decay and are not removed, barrels and boxes gather moisture and rot and are allowed to remain, ventilation is cut off, and change of air neglected. If the family are sickly, look to the cellar for the cause.

A PROMINENT farmer says:—In my experience with meadows, good crops of hay can be obtained by applying a good top-dressing of about twenty or thirty two-horse loads of sand, gravel, or roadwash (the latter preferable) with four loads of horse manure in August or September. I do not consider it best to plow meadows, only as a means of smoothing them. Only give the meadows plenty of sand and horse manure, and nice timothy and redtop will grow without seeding.

ONE of the recognized dairy rules that is most frequently broken is that of permitting the milk to stand in the milking pail for a time before straining it into the pans. The necessity of getting the milk into the pans as soon as it can be placed there is not generally understood. Many good dairy folks, from one cause or another, allow the milk to become cold in the pail before straining it. This is entirely wrong, and if any of our readers will take the pains to investigate the matter, the reason will be readily seen.—Rural New Yorker.