

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. Newsy 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.

The judicious feeding of roots to stock is a matter of considerable importance, and, properly arranged, very beneficial in its results. Carrots have more fattening qualities than most of the roots which grow large enough to make it profitable to raise them, and, for this reason are particularly adapted to feed to sheep, young cattle and animals intended for the butcher, for it will fatten them quicker and with less cost than any other kind of food, and the meat will be more tender and juicy. Root-feeding should not, however, be overdone, or it will produce scouring.

To grow nice long carrots the land should be deeply cultivated, so that the roots will have free access to grow down straight and long. If this is done, and the ground is kept loose and mellow, there will be no danger of bushy roots branching out in small lateral sprigs, which are disadvantageous.

If the soil is not naturally fertile, it must be well manured, but care should be taken not to use coarse, rough manure, as the land should be kept fine and well pulverized, especially when the plants are young and tender.

Phosphates are valuable, and, although a little more costly in the beginning, are the most profitable in the end.

Be sure to plant carrots thick enough, for if they come up too thick they can be thinned out, which is better than to have to replant vacant places, but what is still better is to carefully test the seed that is intended to be used and find out if it is perfectly good or not, and then they can be planted just where they are wanted, and a great deal of thinning and considerable trouble may be avoided.

The idea that plants in a room are unwholesome, is perhaps giving way to broader knowledge, but we believe it is still entertained by some, who are thus led to deprive themselves of the presence of "things of beauty" on which the eye may rest with pleasure. Professor Goodale says:—

"Probably the total amount of carbonic acid gas given off by a room full of plants, under the conditions of cultivation in houses, is never enough to make the air unfit for respiration. It should be remembered, however, that a certain amount of carbonic acid is given off at times from the soil in which plants grow, but even this can be of no practical injury to health. That the emanations given off by a few sorts of plants, especially when in flower, may not be offensive or even injurious to invalids, is another question."

I do not wonder, says one in *Farm and Home*, at the farmer's failure as a wool grower, when we consider his education upon the subject. Sheep will live on very rough food and endure a great deal of exposure, and certainly they get about all they can stand of both at the hands of the common farmer. Upon the other hand no animal will respond more freely to kind treatment and good food than sheep. But neglect seems to be the great drawback to the farmer as a wool grower; and because sheep fail to give returns under such treatment they are pronounced unworthy. A few extra dollars placed in a good buck will be returned greatly multiplied in the enhanced value of the lambs. My experience with sheep has taught me that they are profitable, where farmers size their flocks according to their farms and facilities for caring for them they cannot fail to reap reasonable rewards.

A barn basement, aside from the large amount of room furnished, is desirable in saving the lower timbers. In examining almost any of the early made barns we shall find the sills rotted off from nearness to the ground, while perhaps its upper part is sound and good.

If the air in the cellar is too damp, the dampness can be removed by placing a peck or so of unslacked lime in an open box on the floor. A peck of unslacked lime will absorb about seven pounds, or more than three quarts of water, and in this way the air in a cellar can always be kept dry.—*Baltimore Sun*.

FLORAL.—The fuchsia is a beautiful plant for summer use in the garden, either grouped in a bed or singly in the border. It should have a rather shady place, unless particular pains be taken to water it freely.

Many years ago the Dahlia was very popular, and almost everybody grow it. Its popularity, however, gradually waned till within two or three years past, when it began to revive, especially in its single form. Some of the single dahlias are very handsome, and it should not excite surprise that they are objects of admiration. They have the merit, too, of being easily grown, even from seed, and a good variety being once obtained, it may be propagated from the tuber, which is easily wintered over in the cellar.

To grow verbenas successfully plant them in beds cut in the turf. Chop the turf well, and thoroughly mix with it a good share of well-decomposed stable manure. Never, on any account, plant verbenas in old and worn-out garden soil, as they will most assuredly fail. Give them a change of soil each season, as they do not thrive well two years in the same bed. As a house plant the verbenas is not a success. It is almost always sickly and infested with red spiders. They cannot be kept over winter in a cellar. With verbenas it is either growth or death.—*New England Farmer*.

A sharp plow will run enough lighter to save many times the cost of sharpening in horse flesh, to say nothing of the better quality of work done and greater pleasure in doing it.

Do you save and make all the manure possible on your farms; if not, why not? The more we save and make, the less phosphate we have to buy. Phosphate is cash; so is manure.

It is said that science has recently demonstrated that the slag or debris of the iron furnaces can be made into a fertilizer, equal to the best bone manure, it is claimed, but we are not informed as to the process of conversion.

The following sound remarks are from the pen of Mr. W. H. Voerman, writing to the *New England Farmer*:—

FEDING HORSES.—If the stomach of the horse was more fully understood, its feeding would be more carefully attended to. The benefit that comes from food, comes through the process of digestion that is carried on in the stomach, and even while the process of feeding is going on. In comparison with the ox, the stomach of the horse is quite small. It is claimed that the stomach of the ox has a capacity of 250 quarts, while that of the horse is only about 16 quarts; so, as a consequence, whatever is in the stomach after it is filled, must be expelled into the intestines if feeding is continued. In that case, if the process of digestion is incomplete the result is an expulsion of the food without serving the purpose for which it was intended. For that reason, in the use of concentrated food in connection with coarse fodder, there must be an exercise of judgment or the feeding will do little good. Thus oats may be fed to a horse and followed by hay to such an extent as to expel the oats wholly from the stomach, in which case the only benefit derived is from the amount of digestion going on during the period of eating. The office of the stomach being to digest the nitrogenous portion of the food, and as a stomach full of oats contains about four or five times as much nitrogenous matter as when filled with hay either the stomach must secrete its gastric juice five times as fast or the period of digestion must be five times as long. If a concentrated food, like oats, is to be fed with hay, the latter should be fed first and then the grains thus giving ample time for digestion between feeding.

"Dr. Willoughby, M.P.P., East Northumberland, has a large horse-breeding establishment at Colborne. He states that never before has there been a better demand or a better price for a good breed of horses. The best purchasers are Americans. The English demand is constant, and the price good and almost unvaried, but the American market will take all the horses that can be bred in Canada for years to come, and the prices are much better than those on the other side of the Atlantic."

OUR COSY CORNER.

Select a damask towel with a pretty border and fringe; fold it two-fifths of its length and crease. Divide the shorter piece in halves by cutting from the bottom of it to the fold; then cut two and one-half inches on the fold each side of the center cut to form the neck opening. The cuts you have made will be in the shape of a capital T, only the top will be narrow in comparison to the length. For the shoulders, slope the fold from the outer edge to the neck opening, sew in a seam and neatly fell it. Bind the edges of the front and neck with narrow tape, or make a tiny hem and work in it a little edge with Scotch linen crochet thread. Shells with a press edge make a neat finish. Turn the corners back about four inches on each side, thus making revers at the neck to complete the opening which, formed by straight cuts, never gets out of shape when the cap is washed. Fasten together with tape or ribbon strings.

A towel arranged in this way is intended to use while combing the hair. It takes the place of a dressing sacque, is quickly made, easily laundered and fits any figure.

COFFEE CREAM.—An excellent coffee cream is made by adding a half-pint of very strong coffee to vanilla cream instead of the vanilla.

Peaches, pineapples or apricots make delicious ice creams. Prepare the cream as directed for vanilla ice cream, with the addition of a little brown sugar. Leave out the vanilla. If peaches or apricots are to be used, pare and mash them and add to the cream when partly frozen. If pineapples are to be used one large ripe pineapple is sufficient for one quart of cream. Prepare the cream as directed for vanilla cream, leaving out the vanilla, and freeze. Grate the pineapple and add to it one-half pound of sugar. When the sugar is dissolved stir the grated pineapple and sugar into the partly frozen cream.

Raspberries or strawberries may be crushed and added like pineapples to vanilla cream, or they may be first strained through a very thin muslin and then added.

PINEAPPLE OR PEACH ICE CREAM.—Three pints of cream, two ripe pineapples, two pounds of powdered sugar. Slice the pineapples thin, scatter the sugar between the slices, cover and let the fruit stand for twelve hours, then cut or chop it up in the syrup, strain through a hair sieve, double bag of coarse lace, beat gradually into the cream, and freeze as rapidly as possible. Reserve a few pieces of the pineapple unsugared, cut in square bits, and when the cream is half frozen stir through it, first a part of well-whipped cream, and then the fruit. Peach ice cream can be made in the same way.

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. ISMAN, Station D, New York City.