

\* This matter which this page contains is carefully selected from various sources, and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

**THERE IS ALWAYS ROOM.**

A Grandmother came to a little house,  
And she was very old;  
And already the little house was full  
As ever it could hold.

With father and mother and children nine,  
In spite of toll and care,  
There was sometimes lack in the little house,  
And always scanty fare.

"And how can you keep a grandmother?  
I should think she would crowd you out."  
"Oh, no!" cried grandy Will, with a smile;  
"My grandma crowd? O, no!"

"I should think she would," persisted Dick;  
"For your house was full before."  
When anything is full, you know,  
How can you put in one more?"

Dicky was young and questionful,  
But Will was patient and kind;  
"The room in our hearts helps us," he said,  
"It is the room to the heart to find."

Al! poor little house, dear little old house,  
Where the happy faces swarm!  
And Will was right. There is always room  
Where the heart beats true and warm.

And one might have no room to spare,  
Though one had boundless space.  
"It is a crowded heart, a heart that beats,  
That makes a crowded place."  
—WIDE AWAKE.

**THE HOME.**

**Old-Time Living.**

The plain living of our grandmothers and great-grandmothers, we have no doubt, contributed in a large measure to their long life and physical vigor. One hundred years ago the frugality of our ancestors at the table was best seen in the agricultural districts. In the morning the farmer and his family sat down to their breakfast of bean porridge or boiled oatmeal and milk. Beer, cider and cold water furnished the usual beverage at the first two meals of the day, for coffee was seldom used, and tea was the accompaniment of the evening repast. "Rye and Indian" was the food on which they leaned the most. We can fancy a farmer's table of those days, with its pewter dishes brightened to their utmost polish, and in the weathered households here and there a silver beaker or tankard, the heirloom of the family. The dinner, which is now presided upon with a large Indian pudding (ground corn sweetened with molasses, and sometimes a few apples or berries in it) accompanied by an appropriate sauce; next came boiled beef and pork, the wild game with potatoes, followed by turnips and samp or succotash. Pumpkins were served in various ways. Supper was generally eaten cold, and comprised mostly "spoon victuals." Baked beans, baked Indian pudding, corn-meal-baked rye and Indian bread were standard dishes for Wednesday, "after the washing and ironing agencies of Monday and Tuesday." "Salt-fish on Saturday and boiled Indian pudding with roast beef (for those who could buy it) on Sunday.

Most of the meat in those days was cooked by boiling. Pork, beef and mutton were salted down, and either all of them with a little freshening made first-class eating. Every family was provided with a large dinner-pot, which would hold two or three pounds, which was hung on the crane in the big fireplace and did all the boiling. A bag of beans was put in early in the cold water, then successively the meat, beefs, cabbage, turnips, carrots, and a few potatoes, though the latter were often omitted. Until far into the present century but few tubers were raised; often a barrel was considered a large supply for a family.

Bean porridge was one of the famous dishes of our grandmothers. It was made of beans soaked in warm water and boiled in rich hot-pot liquor, either after the "boiled dish" was taken off or after a bone of beef had been boiled. Sometimes boiled corn was added; this with a little pepper and more salt, if needed, made a hearty and healthy article of diet, which was considered "best when it was nine days old." Wheat bread was scarcely ever seen, except in the best families, and then not regularly. The Indian bannock, or "hoe-cake," baked on a plate or board before the open fire; the rye drop-cake, baked in the oven, and Johnny cakes, cooked in the iron bake-pan with hot ashes and coals above and underneath, comprised a royal bill of fare for an ordinary breakfast.

Pies and cakes were seldom used; they were the dainties which appeared on the table when company was present. When tea was a luxury it was usual to stew the herb and pour the water off, then butter the leaves and eat them, reserving the liquor to wash down the greens. Home-brewed ale, heated in the great kettle, received crumbs of brown bread spread with molasses, and was served steaming hot for the farmer's supper sometimes, being known by the delectable name of "whiskey belly vengeance." This delicacy was peculiar to New England, and was much relished eighty years ago. For Thanksgiving a turkey, goose, or sparerib, roasted before the open fire and turned and basted constantly while it was cooking, was the principal dish. Pumpkin pies, warm doughnuts, sweet puddings and maple sugar answered for dessert.

The fragrance of some of these dishes comes to us across the lapse of years, and what picture it conjures up! The old home life of our ancestors, the homelike face in plain blue and white homespun gown, her coquettish cap, and the bunch of household keys suspended from her girdle; the broad, airy, rafted kitchen, with its high dressers full of polished pewter; the yawning fireplace, with its cross-legged crane and hissing tea-kettle; the high-backed settle; the sanded floor; the tall clock in the corner, which had perhaps come with the fathers from their English home; and the capacious chest of drawers, filled with linen and other treasures laid away in snowy piles with rosemary and lavender between.

There are many, no doubt, who remember well the baking-days of some good mother or grandmother. Saturday taking the lead. The call for "oven wood" must have been a terror to boys, who often had an extra command on

them for "back-logs" for the "front-room fireplace," to which an elder sister or a young aunt claimed the sole right on stated evenings. The beans were picked over and set to par-boil, meal sifted and mixed, and apples and pumpkins pared in the morning. After dinner the fire was kindled in the oven, and one of the family was delegated to "pile on the wood," which was not played by any means. The bean-pot was filled and a generous piece of pork, with the sides carefully marked off, was placed on top. Then the loaves of rye and Indian bread, mellowed by standing (a lost art), were attended to, and if near "snow time" smaller loaves placed on cabbage leaves were added, which came from the oven with crusts of chestnut brown, unlike any other crust and quite deserving the name. By this time the oven-watcher would announce "the black is all off," when the coals were at once removed, the ashes swept away with a new hemlock broom, and by means of a long-handled shovel bread and bread were stowed away; pies and dowdy ("pudding") went in later with a loaf of "dyeing bread" (a rich, substantial cake) if extra company was expected.

Such was something the manner of living in the old days of Dutch ovens and waffle-irons, of hominy and hasty pudding. If we have reason to congratulate ourselves upon our modern conveniences and comforts, let us remember that we have lost something in the march of improvement, and that our food has not gained as much excellence as our cooks have in facilities for preparing it. —Clinton Montague, in the Christian at Work.

**Health Paragraphs.**

**THE CORNISH COAST.**—The denizens of the southwest coast of England are claiming for their climate at the charms of the Riviera. The thermometer at Falmouth only fell as low as 32 degrees on one day during the past winter, while the air was at times keen and nipping both in Naples and Sicily. Dr. King Bullmore has prepared a statement in regard to the healthfulness of the Cornish coast, which is interesting. Flowers bloom there constantly, and only very old people die there.

**A REMARKABLE SURGICAL FEAT.**

A medical correspondent sends to the Edinburgh Evening Dispatch an account of a remarkable operation recently performed in one of the largest London hospitals, and which has had a very successful result. It seems that an artist, about thirty years of age, some five years ago fell and severely injured his right arm. It was operated upon at the time, and the result proved that either the surgeon by misadventure had divided the nerve or it had been torn in the fall. At all events, the injured arm never recovered its former appearance, but wasted and became quite useless. It was a serious misfortune to a working-man, and it was decided to open up the arm and explore, with the result, as first surmised, that the nerve was found to be partially divided. Two fresh ends were made, and a live rabbit having been obtained, it was rendered unconscious, skinned, and the two sciatic nerves were extracted and sutured to the two ends of the divided nerve in the man's arm. The wound was then stitched up, and the patient placed in bed. It is now seven weeks since the operation, and the result is most favorable. The man has perfect power in the right arm, which is rapidly regaining the original bulk, and he is now able to follow his employment.

**PURGENT ODORS.**

Everyone does not know that aromatic salts and very strong, pungent odors are injurious to the nerves of smell, and often produce difficulties. It is well understood (says a writer in the Ledger) that certain odors startle the action of the secretory glands of the nose and throat, and often the eyes fill up with tears. Frequent indulgence in the use of such perfumes will soon overtax the secretory organs and weaken them. Some day the physician observes that the hearing is less acute than usual and the sense of smell seems defective. This is, of course, credited to a cold or some similar cause, but little is thought of it. After a time the entire head becomes affected, hearing and smell are almost, if not altogether lacking, and there are throat and lung complications which are likely to end in chronic, if not fatal, illness. It has taken the medical world a great many years to discover that the loss of hearing is almost invariably caused by some disease of the throat or nose, or both. But very recent researches in these fields have demonstrated this fact beyond question, and it is now admitted by the most advanced medical men that, aside from rupture of the ear drum, there is scarcely a symptom of defective hearing which is not traceable directly to the condition of the nose and throat. In view of the new discoveries, ear specialists are finding their occupations more and more made to the particular branch an assistant in further investigations. It is said that the use of smelling-salts is one of the prolific causes of deafness, operating by weakening the auditory nerves, and through them the auditory system. All strong or pungent odors should be avoided as far as possible.

It has been completely demonstrated that by the employment of gas to drive a gas engine and dynamo, more light in candle power can be obtained than if the same amount of gas is burned in the regular gaslight burner. To this is added the fact that a gas engine requires no fireman and leaves no ashes, is smokeless and cleanly in the highest degree, it becomes evident that it fills a place in electric lighting which, though often more appreciated, must in future make it a prominent factor not only in isolated plants but in central stations as well. Perhaps one of the reasons for the slow introduction of the gas engine is due to the fact that until recently these engines were built in sizes ranging barely above 30 horse power, and hence necessitating a number of engines where any considerable number of lights was demanded. This condition of affairs, however, no longer exists, as would appear from the circumstances of the *Electrical Engineer* illustrates and describes a gas engine of no less than 100 horse power built by a Chicago firm, and which is now in use at a large elevator at Cooper's Point, Camden, New Jersey.

Use Skoda's Discovery, the great blood and nerve remedy.

**THE FARM.**

**Horse Points.**

Unless a horse has brains he is not teachable. A horse that has breadth and fineness between the ears and eyes will not act mean or hurt any one. The eye should be full and a hazel color, the ears small and thin and point forward; the face straight with square nostrils and large nostrils. The under side of the head should be well out under the jaw with jawbone broad, and wide apart under the throatle. The back short and straight and square rump, high withers, should set the young, no matter how deep into the chest, fore feet short, hind legs pretty straight, fetlocks low down, pastern-joint short with a round mulish foot. There are all kinds of horses, but the animal that has all these points is almost sure to be rightly graceful, good-natured and serviceable. —Tennessee Farmer.

**Continuous Milkers.**

The continuous milking habit in cows should be developed as far as possible. It is not a source of disease and impoverishment, as is so generally supposed—such instances are more often the result of improper supply of the cow with foods that lily sustain all parts of the system. If the cow is well fed, and starved to reduced condition, as is often the case with few breeds, it is not surprising there is no possible danger of milking a cow up to within a few weeks, even days, of her full time. It requires more food at this period to sustain the cow and embryo, but if the milking period can be prolonged for sixty or ninety days beyond the usual milking period of average cows, the returns will amply justify this outlay. That a cow may be a desirable, as the "freshener" may be great aid in bringing on udder development. While we may object, with some force, that continuous milking may in some cases be injurious, yet it is only by having cows that have long and profitable milking periods that we can expect to extend as we would wish the milking periods of cows to be born in the near future, for we must rely upon heredity quite as much as feed and handling to fully succeed.

**Size of Trees.**

For the planter who looks after his trees and carefully, but small trees will bear just as early and prove as valuable as the largest. But if the trees are to be planted in sod-land, without cultivation or attention, big trees will stand the best chance of living. The standard size for most nurserymen is three-quarters inch calibrer diameter three inches above the place where the bud was inserted. The next smaller grade, which is called the medium-size tree, is five-eighths inch diameter. This medium-size tree is usually sold for less; this medium-size also occupies less space in packing, costs less for transportation and is apt to have more fibrous roots, and, in the opinion of the writer, is in every way equal to the larger size. It is usually sold for less, but it is understood that it is not to be second class in any respect. There is vast difference between the medium-size first-class tree and the second-class tree. It is understood that you want choice stock, without any culls, no matter what the size specified. There is a smaller grade of trees, which are about one-half inch calibrer, which are valuable trees for planting if thrifty second-class trees. They are usually purchased as cheap as, if not cheaper than, one-year old trees, and are fully as desirable, if not more so. One-year old trees are usually sold only for mailing purposes, for the reason that nurserymen do not like to have the young trees in their hands to dig a few dozen or a few hundred, or a certain variety, as it makes their blocks look ragged. Further than this, since the one-year block is never entirely dug or sold, the nurseryman is no longer growing and caring for the trees to dig a few dozen or a few hundred, or a certain variety, as it makes their blocks look ragged. Further than this, since the one-year block is never entirely dug or sold, the nurseryman is no longer growing and caring for the trees to dig a few dozen or a few hundred, or a certain variety, as it makes their blocks look ragged.

**Poultry Pickings.**

While exercising my colt to-day I stopped to see how the early chicks of a neighbor were doing. He built a tight, large house a year or two ago for raising chicks in winter to catch the fancy prices for early broods. I found the plants idle. Inquiry revealed a lack of profit. As a side issue in general farming the rearing of very early chicks is "a go." I have seen this demonstrated repeatedly. They require too much time, attention and accuracy of knowledge as to their needs and their care, done are liable to fall the victims of vermin or disease during their artificial existence. Let farmers stick to farming. Don't be disgusted with a flock of young hens and sell them off now at a loss, after wintering them, because they failed to lay. Soon they will begin laying and continue late into summer, and the eggs will pay nearly as well as if produced in winter, because more numerous. Light breeds like Leghorns are very likely to feel the cold of a severe winter and refuse to lay, even with the best treatment, but they will more than make it all up in warm weather following.

No other insecticide is so cheap and effective in the henhouse as clear kerosene. Kerosene emulsion is good if used frequently enough; but the time of most farmers is worth so much in seasons when hen-lice are most prevalent that the use of the clear oil is economical. No other method of applying is equal to the use of a tiny broom dipped into an open pan of the fluid. It should be sprinkled systematically over floors, walls and ceilings. Scatter a quart of corn, and while the birds are picking it up, sprinkle the kerosene. I have learned that this is not at all injurious, except to the parasites. The first sitting hen in spring should be priced, not abused. An early brood of chickens furnishes for the market puts in a good record, or pellets that will lay early in the fall and through the winter, if properly cared for. Moreover, these chicks usually moult early in

their second summer, and with full plumage early in the fall begin to lay before, previous to cold weather. It has been noticed that fowls which begin laying before severe weather usually lay through the winter, while those which do not get ready before the rigors of winter fail to lay at all until the mild weather of spring. This is why late-hatched chicks are worth so much less to the poultryman. —Hollister Sage, in N. Y. Tribune.

**Silver Cornus Silage.**

Dr. R. C. Kedia, careful scientist and well-equipped practical experimenter, is hardly to be numbered among silo enthusiasts, as appears from the following in *The Michigan Farmer* of recent date. He at the same time gives fair credit to the excellent quality of the pickled food to the extent of admitting that stock usually eat it cleaner than when their ration is dry stalks:

"I consider the silage inferior to properly cured corn for feeding purposes where it is used as the principal food for the following reasons: First—There is loss of organic matter in the silo, as we might infer from the large amount of heat developed in the process, which heat is produced at the expense of organic matter. The loss of matter is shown by analysis of the silage as compared with the corn cured in the usual way. Professor Sanborn estimates the loss at 20 per cent. of the original substance. Second—The silage contains albuminoids, a part being converted into amides which are inferior to the albuminoids in feeding value. Third—Some of the sugar and starch are changed into acid—such as acetic, lactic, etc. of little or no direct value as food, and are beneficial only as appetizers, in the same way that we use pickles with our food. Fourth—it is claimed that the crude fibre is diminished and the fat or ether extract is increased in the silo. This is true, but while the crude fibre diminishes, the loss of sugar and starch offsets this gain; the ether extract is not pure fat, but contains also wax and coloring matter, the food value of which is not settled."

**How to Spell a Horse.**

A bridge over a railroad track; a fine mettlesome horse hitched to a cutter containing a man; a locomotive and cars passed under the bridge; dense clouds of steam arose on either side. The horse, endowed with the instinct of self-preservation, made a vigorous, but self-sacrificing, attempt to escape what no doubt seemed to him a deadly peril. In a few bounds he cleared the bridge; he had escaped; the steam, the rattle and roar were things of the past; he came down to a lively trot, and in a few minutes would probably have forgotten the episode.

But the driver slowly released himself from encumbering wraps and grasped a cruel-looking whip; by this time the horse had gone in a highly acceptable manner fully a square, and totally unconscious of doing anything but his duty, both in escaping from danger and in now working faithfully. At that moment the cruel-looking whip cut the frosty air with a whir and caused a horrid wail on the now quivering flank of "man's" best dumb friend. Blow after blow followed in quick succession; the horse wildly plunging from side to side of the street, threatening to upset the cutter, which fortunately he did not, all in the vain effort to escape a torture he could not understand.

What will be the result of that brutal torture? The horse must necessarily associate the subsequent torture with the roar and steam at the bridge; upon his next experience he will realize that he has a triple peril to escape, two on the bridge, the worst of all just beyond it. His efforts to escape will result in a possible runaway and loss of life. In short, the real value of that horse was in a few minutes greatly reduced, for he is now much more unsafe than before. Will men ever learn how to handle and treat the horse? —Farm, Stock and Home.

**Notes.**

The great law of nutrition requires that an animal must first have a certain amount of food to maintain the body functions. This is the food of support. Next comes the food of growth or fat, which, added to that of maintenance, brings the profit to the feeder. An animal cannot consume more than twice the food of support, so that it is in the second half of what is fed when a full ration is given that brings the profit. —Wisconsin Report.

Assenting to the declaration that "90 per cent. of all dogs will kill sheep," a Connecticut paper, the *Newton Post*, maintains that "we need more dog-killing and less sheep-killing," for the benefit of agriculturists, and, therefore, of the entire population; and the editor adds the appended elementary, but obviously truthful proposition in favor of the most stringent laws against "a well-nigh intolerable nuisance": "A man has a right to keep a dog, or forty of them, but a neighbor has a right that his family, himself and property be guaranteed protection from them, and if the dog-owner does not furnish it the State should compel him to."

The best way to avoid scalp diseases, hair falling out, and premature baldness is to use the best preparation known for that purpose—Hall's Hair Renewer.

Miss Rachel Hunt, of St. John, was a victim of violent hysteria, sleeplessness, extreme nervousness, and general debility, the result of an attack of la grippe. She thought her case hopeless, but Hawker's Nerve and Stomach Tonic restored her to health, hope and strength. She strongly recommends it to all who suffer as she did.

If you have a hacking cough that distresses you and annoys others—particularly in church—send 12 cents in a letter to G. A. Moore, chemist, St. John, N. B., for a box of Hockmore lozenges. They give immediate relief.

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