AGRICULTURAL.

WINTER WARFARE ON INSECT FOES.

The farmer ought to be able to distinguish etween insect friends and enemies. Were not for our insect allies, we would be The farmer ought to be able to distinguish between insect friends and enemies. Were it not for our insect allies, we would be overwhelmed by the leaf-eaters, the stalk-borers, the root-devourers, the sap-suckers, the grain-destroyers, and the myriads of forms that attack almost every kind of grain, fruit and vegetable. If we have not attention to economic entomoof grain, fruit and vegetable.

we have paid attention to economic entomology, we shall find little difficulty in distinguishing friends from enemies. The warfare on predaceous insects should begin now. fare on predaceous insects should begin now. In walking through the orchard, we will often notice dried leaves, crumpled and sticking to the branches. These are the abodes of the leaf-crumbler. On young trees they are quite injurious, as the larve, concealed in a tough cocoon, folded within the crumpled leaves, are ready to gnaw out the young blossom and leaf-buds in the spring. The cluster of leaves should be picked and destroyed. On the limbs, branches, and trunks of the trees can also be found the masses of cottony, froth-coverbranches, and trunks of the trees can also be found the masses of cottony, froth-covered egg-masses of that voracious leaf-cater, the tussock-moth. When found, they are easily destroyed. Many others, equally or far more injurious, can be gotton rid of by using time, trouble, and patience. Rubbish-heaps are breeding-places and refuges for insects, as are also old rotton stumps, logs, and boards lying around the orchard and garden. Dry grass and weeds around the edges of fields furnish them protection. All old, useless, rubbish, together with their All old, useless, rubbish, together with their living tenants, can be rendered inoffensive by burning. Of course, some beneficial insects will be thus destroyed, but they are usually in the minority.

FEEDING AND BREEDING.

The permanent increase in milk will be slowly brought about by breeding and feeding; as for instance, a cow fed for solids, drops a calf by a bull of fine milch strain; the calf is reared with an eye exclusively to profitable milk production (not for an abnor-nal yield), and she also is fed for solids, as her mother was before her. A continuation of such a method is the only way to perman ently enrich milk. It is not really an im provement on nature, but an enlarged utiliz ation of nature's natural functions ation of nature's natural functions. We see the principle exemplified in all of the neat stock we have to-day; the accelerated speed of horses, the increase in lacteal secretion of sows, and the enhanced wool productiveness of sheep. Solids in milk will increase their proportion by slow degrees, aided by "sur-vival of the fittest" laws in breeding and dieting. Unconsciously perhaps to many of the participants, the whole tendency of modern farm-dairying gravitates toward the creation of richer milk, and that without any common aid toward specialties. Canada is bound to lead in exalted methods of dairying, as she does in every avenue of production, thanks to the sprightly intelligence of her people.

SHOEING OXEN.

I have read several articles in the agricultural papers about shoeing horses, but it is very rare to read anything about how oxen should be shod. It is a fact that horses should be shod in such a manner as to cause them to stand and travel with ease, and the ox should receive equal attention; but we frequently see oxen, especially large ones, lamed by not being properly shod. I find one great error to be in the length and shape of the shoes. being properly shot. I that one great the shoes. If the shoes are long and crooked, they, of course, cause the weight of the ox to bear on the inner edge of the shoe, or centre of the foot, causing the hoofs to cant in an unnatural position. This may do for small, light cattle, but with heavy oxen it is different. In changing here even there should be ent. In shoeing large oxen, there should be one inch of the toe or forward end of the hoof left bare, and be sure that the shoe sets flush with the outside of the hoof. Then, the heel of the shoe should not be crooked or turned in too much. Our blacksmiths are apt to be in too much. Our blacksmiths are apt to be in too great a hurry, and if a shoc comes within halling distance of a good fit they must nail it on, in preference to selecting a better. I am not a blacksmith, yet I know that oxen, as well as horses, are not properly shod.

AN INSTITUTE INCIDENT.

Theo. Louis was speaking about the pr of hog raising at a reent institute. Some one asked, "Can you afford to raise pork at present prices?"
"Yes, for feed is low as well as pork.

use clover pasture and market my hogs

young."
A Voice.—"But do you find it profitable one year with another; don't it cost on an average more than it is worth?"

Louis.—"All I am worth I have made

Louis.—"All I am worth I have made from hogs."

A Voice.—"How much is that?"

Louis.—"One hundred cents on the dollar! I am not surprised that some men dollar! I am not surprised that some men get poor raising hogs. I visited a farm in July last where hogs effd not pay. There were sixty hogs of all ages in a yard about three-quarters of an acre in extent. A few boards on some poles for shelter, corn was the only feed, all the drink the hogs got came from a mud-hole twenty feet square in one corner of the yard. The farmer complained that his young pigs died, the old ones got lame, and pork cost more to make than it would sell for."

KINDNESS OF A COW.

The inhabitants of the neighborhood of Auxonne, France, were long annoyed by a wolf which at one time devoured a young girl. A boy named Fourcault, about 14 years of age, was tending some cows in that canton. It is well known that these animals, when urged by common danger on the approach of a wolf are led by instinct to collect and arrange themselves into a kind of circular phalanx, presenting to the enemy those arms with which nature has furnished their heads, and thus securing their bodies, which would be otherwise exposed. The cows which Fourcault watched adopted this natural tactic the moment they perceived the wolf, which, however directed itself not toward them, but toward the boy, whom it seized and began to shake. One of the cows, im mediately separating itself from the phalanx attacked the wolf and made it drop its prey. The boy availed himself of the contest be tween his adversary and protectress to seek his safety by flight. The wolf quitted the cow, pursued the boy, seized and shook him as before. The cow rushed forward again for the defense of the youth and harassed the wolf so much as to oblige it to relinquish its victim once more; but being soon repulsed,

the boy was a third time in the jaws of the wolf, when fortunately two inhabitants of neighboring village came up and dispatched the animal. Young Fourcault was carried to the hospital, and, though wounded in more than 30 places, has since perfectly recovered.

State Butter Shows.

Denmark has organized a new system of State butter shows. The scheme includes a continuous butter show at the expense of the State during several months in each year, where fresh samples of butter will be received every fourteen days, the judges' decision to be given on the butter as received and its condition at the end of fourteen days. The samples are to be sent immediately on the receipt of a letter or telegram, so that the dairymen will not be able to make a special cask for exhibition, and the samples are to be repeated as often as required. Competing dairies must send in a return of the feeding and system generally followed on the farm, with special reference to the week during which the samples are sent in. At present the number of dairies entered is 360. Nine judges have been selected, and these act in groups of three each, each group recording an independent opinion on each sample, which judges have been selected, and these according an groups of three each, each group recording an independent opinion on each sample, which is checked by those of the other two groups. Each group will consist of two butter merchants and one dairy expert. The exhibitors are paid the usual market rate for their exhibits. The shows will be held at intervals of a fortnight during eight months of the year.

RAISING YOUNG CHICKS.

A word or two may be said about young chickens that may be of interest and profit to some. When the young chicks are about three days old they should be greased on top of their heads, under their threats and beneath their wings with pure lard. This will destroy the parasites and prevent many after diseases. The mother hen should be will destroy the parasites and prevent hand after diseases. The mother hen should be treated in the same manner. Choose a bright, warm day for this work, and rub the grease in well just before they go to roost for the night. The grease will then have a chance to soak in before they rub it off. It would be well to repeat the operation about two weeks later. The gapes were formerly supposed to be caused by vermin accumulating on the young chickens; but there is abundant evidence now that this is not true. Grease was then recommended for the gapes. abundant evidence now that this is not true. Grease was then recommended for the gapes. If the vermin on the fowls layed eggs which hatched into worms which caused the gapes there would be no better remedy for this disease. But there is no doubt that the worms which cause the gapes are hatched from the eggs which the young chickens pick up. These eggs can only be picked up on old ground where poultry has been kept for some time. The only effective way of preventing the gapes from getting among young chickens is to have fresh clean ground. The poultry yard should be plowed two or three poultry yard should be plowed two or three times a year and the young broods kept in the garden away from the old hens.

CARE OF BROOD SOWS.

Those who are to have earlyl itters of spring Those who are to have earlyl itters of spring pigs, says the American Agriculturist must give the brood sows proper food and treatment during the winter months. The first requisite is good shelter and a clean, wholesome sleeping place. The next is a reasonable amount of liberty. It will not do to keep a brood sow shut up continously in a small pen, even if it is kept reasonably clean. She will become sluggish and inert, with none of the vigor and muscular stamina needed to produce and rear healthy pigs. A certain amount of exercise every day is necessary. If she will not take her daily "constitutional" of her own accord it is best to sary. If she will not take her daily 'constitutional' of her own accord it is best to drive her out. Nothing is better during mild, open weather than the run of a lot where she may root to her heart's content Never put a ring in the nose of a brood

The food should be abundant, but not of fattening character. Milk, bran and mid-dlings, with a small modicum of oil meal varied frequently by boiled turnips, carrots, beets or other roots, clover hay chopped short and mixed with the cooked ration and short and mixed with the cooked ration and in cold weather a small proportion of cornmeal, will keep the animal in good, thrifty condition. It is well to remember that swine are omnivorous and an occasional morsel of animal food is always acceptable. The "lights," entrails and other waste material of a slaughter house, when attainable, are desirable additions to the animal's dietary. It is well to keep a mixture of salt, charcoal desirable additions to the animal's dietary, it is well to keep a mixture of salt, charcoal and a little sulphur in a trough, where the sow can help herself ad libitum. It is always best to keep brood sows separate from the rest of the herd. This is specially imperative as the time for farrowing appro

Womanliness.

as old as the Ten Commandments, that a man has no right to be a sloven about the hain has no right to be a sloven about the house, and he has no right to put things anywhere and everywhere and expect the women of the household to pick up after him. Boys should be brought up to habits of order, and men should not fail to do their share in teaching the youngsters. Where it is possible each child should have a room by himself for sleeping, and should be held to a

the house-holder or house-band (husband). He protects and he keeps things in the eye of the law; but she keeps things in the eye of the family. She ought by this time, if a normal character, to have the quickest sense of disorder, the finest sense of what should be, of disorder, the finest sense of what should be, an eye for arrangement to produce unity and symmetry. This inherited instinct is womanliness, the one quality that turns a mere house into a home. Housekeeping of the right sort is adding to things an invisible something, an atmosphere, a fine art, a spirit which I call wemanliness.

I should like to take you to a very cheap, small cottage that I know of. It is occupied by two sisters the furniture is without a scratch, and a fy would think twice before he ventured his lose inside a door. They are

scratch, and a ty would think twice before he ventured his lose it side a door. They are not prim old naids, but are widows; and my opinion i they scrubbed and scoured their husbandsoff the earth. As a model of neatness the little house is exact. The women are not soolds or sour; they are simply jolly scubs. The atmosphere is not woman, but sap. I have hired girls of this sort. They had an instinct of neatness, and enjoyed nothing so much as being on their sort. They had an instinct of neatness, and enjoyed nothing so much as being on their knees with a crubbing brush; but they became nuisancs—like John's man, who runs a lawn-mowe over the yard every morning at 5 o'clock. Eternal cleaning and scouring is the nuisanc of many households. Womanliness is the art of keeping things clean without a critinual racket. But what I think men deest above all things is letting the house goas it will for three days and then for three days clean with all upset. Some womenhave their upset weeks, and Some womenhave their upset weeks, and then their cleaning day or days. The house takes care o itself for a while, and then there is a horible putting to rights. That is like letting your clock run down, and every fourth tay wind it up and strike it all the way around from 1 to 11. That clock regulates nothing. It is always being regulated.

What I plead for is a smooth-moving, well what I pleat for is a smooth-moving, well ordered home, where the spirit of rest and work so admirably blend that the friction is at a minimum. This needs a combination of moral and physical tact. It is full half at a minimum. This needs a combination of moral and physical tact. It is full half morals, because no household ever did afford peace and comfort where selfishness ruled. There must a positive ingrained conviction in all the members of the family that each one is to work for the pleasure of the rest, and so findhis own pleasure. The mother who will not undertake to rule and regulate her household from any standpoint but her own, may lot be positively selfish, yet she is very netatively selfish. She would not strike one of her children for the world, but will allow them to so educate themselves that they vill strike each other. But it needs also the full fonce of womanly tact; a feminine presence, forceful but gentle, and gentleizing he wholehome domain.

The idea home is womanly; the ideal woman is hemely. I an not so angry at any philological history as that which has changed the homely woman into the unbeautiful. There is no other association of the word home that is not pleasant. The

the word home that is not pleasant. The really beautful woman is homely, and wifely,

There is something more than hard work that is expected of a woman. A man of any refinement desires his home to be breathed upon by a womanly spirit. Now I know some real hags and haridans that can sweep at a floor, set a table and make a bed, so you will say "To be sure a woman has been here;" and then I know others, women of the considerable ability and reputation, who never can make a table look attractive, or put a room in order, or do not care much themselves how things are. It is not the great things about a house that give rest, and peace, and comfort, but the tone of affairs. A dirty salt cellar, and soiled napkins, and badly arranged platters and spoons spoil a dinner. But some women do not see anything of this sort, while some men not only see it but feel it. A table should be white, and sweet, and every article on it neat and tastily arranged; if not, you degrade eating to feeding, and you may quitte as well dispense with a table altogether and use a trough.

The same is true of all the housekeeping. A refined woman's presence is felt in the delicacy, order and daintiness of all the arrangements. Above all, the sleeping rooms are sweet, orderly and restful. Heaven help a man who has to roll into bed as a horse lies down in shavings, and who gets up only to find disorderly drawers and disorderly closets and disorder everywhere. To be sure, a man is himself bound to be just as orderly as a woman. I hold that to be a fact as old as the Ten Commandments, that a man has no right to be a sloven about the house, and he has no right to put things anywhere and everywhere and everywh ditional inducement to remain away from him. Evidently the discussion on the subject or divorce which is being carried on with considerable vigor on the other side of the lines has not been undertaken a day too soon.

The Directory styles, with some varia-tions and accessories, will be as popular this spring as they have been for the last twe

Manners in Church. Good manners are desirable everywhere and praiseworthy anywhere. They are su-premely important in church. Religion should infuse solemnity into worship in all its parts. The church should be a school of

whether a critic could find anywhere more scope for criticism, or a satirist more material for satire than is supplied by some churches. To begin with the minister. Mark how often he is restless and inattentive when not directly engaged in leading the congregation. Who has not seen him leave the pulpit after entering it and skip down to whisper to some officer in the pew? While seated and waiting for the service to begin, he sometimes nods familiarly to this or that friend to right or left. If a brother elergyman is in the pulpit with him they chat during the voluntary by the choir. What utter lack of reverence! What an object lesson in bad manners, visible and demoralizing to the entire assembly! The example of ministerial indecorum naturally corrupts the isterial indecorum naturally corrupts the singers yonder in the choir loft. As soon as their duties are discharged—sometimes while they are proceeding—their by-play is mark ed and remarked. What wonder that the congregation, sand-What wonder that the congregation, sand-wiched between such pernicious examples, should be ill-bred and inattentive. When the preacher is oblivious, when the choir mistakes the house of God for a free-and-easy, is it strange that the people whisper and ogle and interchange notes and nod as-sent to the sermon in the wrong places? In some churches the officers are in the habit of gathering about the door in the rear of the pews during the devotional services to hold an informal meeting. They interrupt woran informal meeting. They interrupt wor-ship by stage whispers or untimely laughter. But are there not side rooms in which they But are there not side rooms in which they might meet? Have they not a regular time and place for official gatherings? Many a sexton is a perambulating nuisance. Fussing here, scurrying there, he distracts attention by his obtrusiveness. And why will he move to the accompaniment of squeaking shoes? In some quarters, this matter of church manners needs reformation. Some scribe, who writes with the pen of Swift; some genius, who dips his pen in the ink of Cervantes, should arise to describe and, by describing annihilate these abuses. Better still, pray that the spirit of true worthing ship may descend upon the scene. In this matter of good manners, judgment should begin at the house of God. We do not affirm that what is true of some churches is true of all. By no means. Most churches are exemplary in these regards. We emphasize the word some But the offenders are nuisances to be abated.

The Young Pretender The young Pretender who appeared at a moment so unexpected and importune is giving the French government more trouble than was at first anticipated or thought possible. Scarcely had his trial been con-cluded and his sentence imposed, when President Carnot proposed to pardon him, on condition that he leave the country forth-with. Subsequent events, however, have induced the president to alter his purpose. Induced the president to alter his purpose. Many deputies have individually expressed their opinion against any act of clemency, which they say would almost certainly precipitate a Cabinet crisis. To satisfy this element the Government has confined the offending Duke in the prison at Clairvaux where he will occupy the cell formerly occupied by Prince Krapotkine, the Russian agitator, though it is doubtful whether this circumstance will render his confinement any oumstance will render his confinement any more tolerable or pleasant. It is rumored that the Government, in order to placate the the Government, in order to placate the Duke's sympathizers and escape the charge of persecution, will connive at the escape of their distinguished prisoner. Gaolers will be ordered to feign sleep and sentries to prove conveniently blind that thus the bird may flee. Of course this will be apt to enrage the more violent of those who insist upon the infliction of the penalty, but in such a case it will be difficult to fasten the blame upon the real offenders, and so the such a case it will be difficult to lasten the blame upon the real offenders, and so the Government are likely to escape without any great loss of prestige, while at the same time they will be relieved of their undesir-

the word home that is not pleasant. The really beautful woman is homely, and wifely, and mothety. The sonspiracy of fashion that pronousces the sweet homekeeper less of spends her tme in high-dressing and public parade is tise. I advise the boy who desires a life of peace and happiness to find the home-leeper. How shall it be done; the home-leeper. How shall it be done; the home-leeper. How shall it be done; the home-leeper are life in the spends have the home-leeper. How shall it be done; the finest in Europe. These pearls and other jewels, the whole being worth about 200,000,000 were awarded to the late King George of Hanover in 1857, after a dispute of 200,000, were awarded to the late King George of Hanover in 1857, after a dispute of 200,000,000 annually, he says: "The bright sunshine of the warm-nover, and the remainder had been the private property of Queen Charlotte, who left them to her son, Ernest, Duke of Clumber-land. Which has a mostly superficial. But don't you for get what I hint to you. Pick out the girl who have presented in the home-leeper. How home had the private had th ed the Queen and Prince Albert. George III, by his will, left Queen Charlotte all the jewels she had been given, and they were valued at £200,000; but many of them were seized by George IV. and disappeared during his reign, as did a number of the Crown jewels, including the celebrated Stuarts apphire, which was given by Cardinal York to George III. and George IV. presented it to Princess Charlotte on her marriage, but after her death Prince Leopold was obliged to return it, and a few years afterward it reappeared in the headdress of Lady Conyngham.

A Vandyke border on one selvage, finish.

A Vandyke border on one selvage, finish.

A Vandyke border on one selvage, finished with a frir ge, is a novelty in fancy nun's veilings.

The death on Saturday last of Mr. John Jacob Astor will not leave a large void in the actual life of New York, for he has always, and especially since the death of his noble wife, preferred to be inconspicuous so far as that condition was possible. But the sudden removal of the head of a family which has been so closely identified for so many generations with the growth of one of the great cities of the world, and has, in fact, represented to a large extent its visible expansion, is an occurrence of unusual imfact, represented to a large extent its visible expansion, is an occurrence of unusual import. It will revive a host of traditions concerning the early days of America's metropolis, recall a grateful sense of number-less and great benefactions associated with an honored name, and carry sincere mourning into many households.

Johnny (looking over his spelling lessons)
—"Mamma, what is the meaning of the words retching and witched?" Mamma is just threwing up the effects of an all night spree)—"Your father is retching now, Johnny, while I am wretched."

Dishes You Will Like.

Sheep's Head Soup. — Wash a sheep's head thoroughly in cold water, then rinse well in lukewarm water and salt, then put it with the tongue to boil, with water enough to cover it; let it boil up once or twice and skim it thoroughly; add half a tablespoonful of salt, two small or one large onion, one carrot and one turnip cut in pieces; cook slowly for about two hours, then remove the meat, strain the soup and rub the vegetables through a colander; add them to the liquor with pepper, a little sage and a heaping tablespoonful of corn starch dissolved in a little milk; let it boil up once after the thickening is added, stirring to prevent scorching, and it is ready to serve, Soup balls are quite an addition to this soup. but they should be very small.

PIGEON ROTI.—Put into the body of each decorum. Nevertheless, it may be doubted whether a critic could find anywhere more scope for criticism, or a satirist more materi-

but they should be very small.

PIGEON ROTI.—Put into the body of each pigeon to be served a teaspoonful of butter, a pinch of sage and salt; truss them and place a piece of white paper over the breast of each, and tie a slice of bacon over that; place in a dripping pan and roast 25 minutes, basting with butter and vinegar. Serve with the gravy pieces of toast moistened with cream, and a little grape jelly on each piece.

ROLLED FISH.—Take some fillets of any white fish, wash in salt and water, wipe them carefully and place on a board or any flat surface and sprinkle each one with salt, surface and sprinkle each one with salt, pepper, sage, minced parsley and cracked crumbs, and the last thing add small pieces of butter; roll the fillets up and secure them with a string or skewer; lay them on very thin slices of pork in a baking pan, add half a cupful of water, cover the fish with a buttered paper and bake half or three-quarters of an hour: prepare some toast, butter it well, and place each roll on a slice; sprinkle with lemon juice and dried parsley, and serve with lemon juice and dried parsley, and serve with drawn butter.

FRIZZLED POTATOES.—Cut cold boiled POTATOES.—Cut cold boiled potatoes into very small pieces, and to each cupful of potatoes allow half a cupful of cream or rich milk, one teaspoonful of butter, a little salt, two teaspoonfuls of chopped celery, a little pepper; add the seasoning to the potatoes, and put them into a deep baking dish, and pour the milk and butter over them. them, allowing enough to nearly cover; place in quick oven, and brown delicately.

SAUCE. -One-half cupful of butter, one cupful of powdered sugar, four tablespoonfuls of thick cream, four tablespoonfuls of wine; beat the butter to a cream, add sugar wine; beat the butter to a cream, add sugar gradually, then the wine and cream gradually; place the bowl in which the sauce is prepared in a basin of boiling water, stir until it is smooth, then it is ready to serve; vanilla can be substituted in place of wine for flavoring, but three additional tablespoonfuls of milk will then be required.

fuls of milk will then be required.

CHICKEN SALAD.—Take one plump chicken; when done stand it away until perfectly cold; then remove all the skin and fat, remove the meat from the bones in large pieces, cut it into good-size square pieces; add to this the same quantity of celery cut in pieces; remove the yolks from three hard boiled eggs and add to them the yolks of two raw eggs and half a cupful of cream; rub all to a paste; then add three table-spoonfuls of olive oil, one teaspoonful of melted butter, a saltspoonful of salt, 1½ tablespoonfuls of vinegar and a very little cayenne; mix a little salt with the chicken and celery, pour over the dressing, garnish with thin slices of beet and it is ready to serve.

HUNTER'S PUDDING.—One-half pound of HUNTER'S PUDDING.—One-half pound of raisins, and half-pound of currants, one pound of suet, one pound of bread or cracker crumbs, one-half pound of brown sugar, eight eggs, one tablespoonful of flour, one-quarter of a pound of citron, one wineglass of brandy, 10 drops of essence of almonds, one half a nutmeg grated, a teaspoonful each of cloves and mace. Stone and chop the raisins, chop the suet very fine, cut the citron into thin slices; mix all these ingredients well together, add the sugar, beat the eggs to a froth, and to them add the flavoring; add those to the dry ingredients and mix well; add the brandy last; steam eight hours in a butered mould.

or infinitely greater value, is sunshine in the family.

And so with sunshine in the school, where the teacher is interested in the pupils, and the pupils are kind to each other; with sunshine in the counting-house and the office, where a cheerful and friendly spirif encourages every clerk and assistant; with sunshine in social life, in all the relationships of acquaintance, or friendship, or mutual deconquaintance, or friendship, or mutual dependence, sunshine between husband and wife, parent and child, brother and sister, master and servant, friend and friend. Who can calculate its value for the happiness of all.