

GOD BLESS THE FARM.

God bless the farm—the dear old farm.
God bless it every rod!

Where willing hearts and sturdy arms
Can earn a honest livelihood—
Can from the coarse and fertile
Win back a recompense for toil.

Unvexed by toil and tricks for gain,
He turns the fertile mould;
Then scatters on the golden grain,
And reaps reward an hundred fold—
He dwells where grace and beauty charm,
For God hath blessed his home and farm.

PEAS.

Peas should be cooked as soon as shelled, as they lose their flavor if allowed to remain undressed before cooking. Put in boiling water, just enough to well cook them. When done, season with salt, pepper and sweet cream or butter. The peas should be uniform in size to be evenly cooked.

BEANS.

String them, and cut into pieces half an inch long, soak in cold water, and put them into boiling water with a little salt. When done, which you can determine by pressing a piece between the fingers, add a cup of sweet cream.

GREENS.

Cowslips, dandelions, mustard, water cresses, milkweed and young beets, tops and all, are good for greens. They should be thoroughly inspected before being boiled. After boiling for fifteen minutes, drain, and boil with meat, or in water meat has been boiling in. A mixture of greens are better, plantain and dandelion for instance. Young nettles are used by some. The stalks of milkweed may be cut in short lengths, and cooked like green peas.

TOMATO FIGS.

J. asks for a recipe to make tomato figs. We never made any, and, after eating them, never desire to know the process for our own use. However, we give the following method, which "met us by accident," and may be good, bad or indifferent. If anybody can furnish a better one, we shall be happy to publish it:—Time four hours. Articles, tomatoes, four pounds; white sugar, one pound; two lemons; water three pints. Take the small yellow, red or green tomatoes ("plum tomatoes"); prick the skins with a fork; cut the lemons in slices; boil the sugar in the water. When the sirop is clear, and boiling hot, add the lemons and tomatoes; boil until the fruit is clear.

APPLICATION OF FERTILIZERS.

The question is often asked, and it is one of the greatest importance to the gardener and fruit grower as well as the farmer, "When is the best time to apply chemical fertilizers?" Those fertilizers which contain the very soluble elements of potash, soda, and the salts of ammonia, should never be applied in the fall, as during the winter they are readily carried off with the surface drainage of the land, and are continually being washed down into the soil beyond the reach of the roots by each successive rain, and much will undoubtedly thus be lost. A great benefit, however, will result from fall use of those fertilizers in which the phosphoric acid is as found in bones, and the ammoniacal or nitrogenous matter is from blood, flesh and fresh bone. When not applied in the fall all kinds of fertilizers should be used as early in the spring as possible after the frost is out.