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before the planting of the cucumbers, and the vines were dry when the time came to put in the clover seed again in August.

When I came here, the grapes offered me another problem to solve. There was an outlay and a market for them, but the prices were so low that it did not compensate the growers for the labor involved, and many of my neighbors had begun to dig out the vines. Why, on one nice morning, three men with picks called on me, to ask me for the job of "grubbing out that old vineyard." Having heard that I intended to improve the place, they had come prepared to make the first step in that direction.

Dig it out? No, indeed! The vineyard and the half-circular hemlock hedge had been the two chief attractions on the place for me, and if the price of grapes was not right, I would try to have it made so.

The year following I had succeeded in finding another market for the grapes, and this competition has contributed to raise the price gradually from \$25 to \$50 a ton. I have a contract with the purchaser for a number of years; and I also ship to him some of my neighbors' grapes, making some gain, while, at the same time, relieving the glutted market here, so helping to maintain the higher price.

During the first year, I kept a horse, hiring a man to do the work required; but where hay, corn and oats command high prices, a horse is a costly boarder; and, not being inclined personally to take care of animals, I decided to hire, when needed, a man having his own horse. When I was a tiny child, learning to take my first steps, I acquired the reputation of being unusually cautious, looking ahead for obstacles that might cause a fall, and the whole family could not record that I ever fell. I have kept this habit of looking ahead through life, to ward off probable pitfalls. Hiring a man to do your work at irregular periods is taking a risk, as he may have promised somebody else just at the time when you may incur great loss if the work is not done immediately. To avoid this danger, I selected an old, honest, practical German farmer, slow, but a steady worker, and I promised him all the work on the place which required a man and a horse, at \$2.50 a day, he, on his part, to give me preference over all others. He has worked for me the last seven years, always being ready at a moment's notice. He receives a little over one hundred dollars a year for his work here, which includes plowing, cultivating, seeding, haying, hauling the crops to the station, and everything else where a horse is required.

* * *

My other expenses consist chiefly in trimming and fastening the grapevines, in replanting some poles every year, picking grapes and pears, cutting and husking corn, and buying the clover seed and a little fertilizer for the corn. All these items together make a total of about \$75. It is well to admit, however, that I find fastening the grapes and picking the pears pleasant work, and do most of it; I also attend to the details of the garden and the care of the poultry. My income the last year was as follows:

Ten tons of grapes	\$ 500
Gain on grapes shipped for others.....	50
Pears (from 600 trees).....	250
Corn and fodder (5 acres).....	280
Clover hay (4 acres).....	100
Rent of tenant house	75
White potatoes	25
Cider vinegar	25
Poultry and eggs	75
Peaches	20

Total\$1,400

My expenses were as follows:	
Work done with a horse	\$ 100
All other labor, and for seeds.....	75
Insurance and taxes	100

Total\$ 275

Net income\$1,125

The crop this year was below the average, as frost in the spring and drought in the summer played havoc in this district; nevertheless, I consider this income as very gratifying; and if we note that I have the enjoyment of a fine country home, a good garden, providing us with

vegetables for the year round, and eggs and poultry without stint, as well as wine made from fancy grapes, cider and vinegar and preserves for the whole year, we can see that many of the living expenses should also be added to the cash income of the farm. Moreover, we have the pleasure of sending to our city friends fresh eggs and broilers, and of entertaining them bountifully when they come, without calculating the cost. Is not this a genuine satisfaction?

* * *

I have very little patience with people who despise the country in general, and some special place in particular, because it has witnessed their failure. If they would observe the methods of successful farmers, and compare them with their own, they would have to admit that the blame for their failure belongs to them, not to the country. But, to succeed, one must love the farm; for only love will bring forth the interest which is essential. It can be said of farmers, as well as of poets, that they "are born, not made."

I have been asked frequently by friends who knew that by birth and education I had been fitted for a profession entirely different, how I came to choose farm-life. Born and bred in a large French city, there was nothing apparently in my earliest youth to give me a hint that some day I should by choice be just a farmer. Yet, I was only eight years old when the first agricultural aspiration and ambition came to me. I was sent, at that time, partly for my health, to a large boarding-school, situated in a country town, near the Alps (Alpes du Jura). The parting from my mother caused me such grief that I became very ill; I was melancholy to the highest degree, and nothing, month after month, could make me forget my grief.

A friend of the school principal was professor in a "ferme-ecole," as we call it in French, or experimental station, as it is termed here. He was the author of several agricultural treatises about the elements taken from air and soil by plants, the composition of different soils, and their comparative fitness for one crop or another, the composition of divers fertilizers, and which to use according to soil and crops, the rotation of crops, etc. He found it necessary that his manuscripts should be copied a few times, in order to send copies to various authorities, and, as typewriters were not then used, it was possibly with his own accommodation in view that he suggested to the school principal trying a "mind-cure" for me, by employing me to copy his manuscripts. Although very young, I was studious and attentive, and wrote a good hand. The cure was effective, as the work became very fascinating; so much so that, before finishing the last copy, I knew the contents of the books thoroughly.

* * *

I wanted to put into practice some of the experiments described, and to this end I had to bribe the teacher who was the business manager of the school to let me have a plot in the garden. She had desired very much a dozen hand-embroidered handkerchiefs which my mother had sent me, as well as a coral necklace. These, then, constituted the rent paid for my first farm—12 x 12 feet—in which I grew flax, rye, barley, wheat, potatoes, and other things, applying the scientific principles learned from the books, especially the rotation of crops, which was my hobby. Only the most tender care could make anything grow, as the climate in that region is very unfavorable. I did not neglect the fertilizing, either. From one window of the schoolroom I had a view of the street, and not a horse or a chicken would pass unnoticed, as I was almost unconsciously on a constant lookout for the welfare of my farm. One day, during school hours, spying on the street an abundant supply of fertilizer, I forgot my surroundings and all school rules entirely; without even asking permission, I ran out of the schoolroom to gather the precious stuff. Oh, the exclamations of horror from all teachers and pupils! And how they tried to shame me! But, indeed, I could never perceive why I should blush for what I had done, except the breaking of school rules. To this day, I have never felt shame or uneasiness, or need to excuse myself when found busy at any kind of farm work, even by society people.

I kept my little farm for several years, until leaving the school to enter college. Then, for a few years, my studies, the seeking of diplomas, society and marriage, made me forget my agricultural aspirations. Another period of the deepest grief, however, was soon to bring back to me the need of diversion, and I was once more to be soothed and relieved by close communication with nature, just as my first cure had been effected by the professor's agricultural treatises. I longed to find relief in Nature's own manuscript—the fields; and nowhere on earth is that book so interesting and so full of precious teaching as in America—the real "God's country."

Bacteria.

(Another of the held-over essays.)

How are we to keep bacteria out of our food and drink? In winter we do not have to think so much about them, but when summer comes, and hot weather seems to make them increase so fast, we have to be very careful, or our food would soon be full of them.

The individual germs consist of single-celled plants, and are very small; indeed, it is only when massed together that they can be seen, unless with a powerful microscope. They cannot be seen at all with the naked eye.

They are found in milk and water, in all kinds of food, and in the soil. Some are beneficial and others are injurious. Take, for instance, the bacteria that causes the putrefaction of food; in one way they are a benefit and aid in reducing all dead bodies to dust again, but in another way they are an injury, as they spoil our food. Since they do not thrive in cold weather, we must keep our food in as near the same condition as possible in warm weather by the use of ice. Or if we cannot get ice, we can keep some kinds of food by boiling, or by keeping air-tight. Nearly three thousand different species of bacteria have been described, and most of the infectious diseases are due to bacteria, each disease having germs peculiar to itself.

Germs of all kinds thrive in dirt, so the cleaner everything is kept, the fewer germs there will be. Food should never be left in a sick room, not even milk, or water, but should be brought fresh each time it is needed. All that comes from lungs or bowels of a sick person should be either burned or buried. Especially is this the case in regard to fevers or consumption. I think there would not be so much of this horrible disease if the people would pay attention to the advice given in the papers to be more particular and not have the germs from the lungs deposited where other people will breathe them in.

In the canning of fruit we need to be very careful. The cans should be washed as soon as emptied, and should be well washed again when about to be filled. They should be sterilized by boiling, and each should have a new rubber ring. No over-ripe or unsound fruit should be used, and the sugar should be the best granulated. The cans should be filled to overflowing with the boiling fruit, the rubbers put on smoothly, the lids pressed firmly down and screwed down tightly. The next morning they should be tightened again. Put up in this way, they will be air-tight, and so will be free from wild yeasts and bacteria.

The whole question of bacteria may be given in a few words, namely, Be Clean (painfully so). But as we value our lives, it will pay us to give attention to this matter. It will pay us in better health, and fewer doctor's bills.

AMELIA.

Essex Co., Ont.

Elderberry Wine.

(Requested.)

To 1 peck elderberries take 2½ gallons water, ½ lb. sugar, and ½ pint hop yeast. Bruise the berries, then add the water and boil ten minutes. Strain, pressing out the juice as much as possible, and add the sugar and yeast while the liquid is still warm. Set aside for ten days to ferment, then cork tightly and let stand fully three months before attempting to draw off in bottles.

Cooking Vegetables.

Vegetables, it goes without saying, form a very important portion of the diet, but in order that the maximum of their nutriment and medicinal properties be obtained, it is necessary that they be prepared and cooked in the right way. All vegetables, whether green or otherwise, should be crisp and firm when put on to cook. If at all wilted or withered, they should be put into very cold water and soaked there until crispness has returned, probably half an hour or an hour for green vegetables, overnight for old roots and tubers. Cabbage, cauliflower and Brussels sprouts should be soaked, heads turned down, in cold salted water for at least half an hour, in order that lurking insect life may be removed. All green or young vegetables which are to be boiled, should be put into boiling, salted water to cook; afterwards herbaceous vegetables—"greens" of all kinds, etc.—should be kept boiling rapidly. Tubers, roots, cauliflower and all such vegetables as are to be kept in shape, also green peas, should just simmer. If peas or green beans have become a little old, a small bit of baking soda should be added to the water. A process called "blanching," improves all strong, rank vegetables, such as turnips, cabbage and onions. To blanch, simply boil the vegetable for 5 to 20 minutes, depending upon the vegetable, then drain off the water, cut fine, and complete the cooking in a very little water, with butter and seasoning to taste. During the first boiling the cover should be partially off the vessel, and while simmering with the butter, but a very small opening should be left for ventilation.

As a rule, butter, pepper and salt make the best dressing for any vegetable, although cream dressings are often liked. Any cold, cooked vegetable may, of course, be combined with salad dressing, to make vegetable salad.

SOME SALAD RECIPES.

(Maria Parloa's.)

Lettuce with Cream.—Take crisp, well-blanch inner leaves of lettuce, wash quickly in cold water, and drain. Tear each leaf into three or four pieces. Mix ½ teaspoon salt, ½ teaspoon pepper, and 1 tablespoon vinegar together and sprinkle over the lettuce, then add 4 tablespoons cream, one at a time, and mix by tossing the lettuce lightly. Serve at once.

French Dressing.—Put ½ teaspoon salt, ½ teaspoon pepper, in a bowl. Add a little olive oil and stir well, then add more oil until 4 tablespoonfuls have been used, stirring all the time. Last of all, stir in one tablespoon vinegar, diluted with a little water, if very strong.

Cooked Salad Dressing.—Two eggs, 1 gill vinegar, 2 gills milk, 1 tablespoon butter, 1 teaspoon salt, 1 teaspoon mustard, ½ teaspoon pepper. Put the butter and dry ingredients into a bowl and mix. Add the eggs and beat for five minutes, then add the vinegar and beat one minute. Now add the milk, place the bowl in a pan of boiling water, and cook until thick as cream, stirring constantly.

Sour Cream Dressing.—One cup sour cream, 2 tablespoons lemon juice, 2 tablespoons vinegar, 1 scant tablespoon sugar, 1 teaspoon salt, ½ teaspoon pepper, 1 teaspoon or more of mixed mustard. Beat the cream well with an eggbeater; mix the other ingredients together, and gradually add to it, beating all the time.

Cream Dressing.—One cup cream (sweet or sour), ½ cup tomato catsup, 2 tablespoons olive oil or melted butter, 2 tablespoons vinegar, 2 tablespoons sugar, 1 teaspoon salt. Mix the oil, salt, sugar and vinegar together, then beat in the catsup, and finally add the cream, beating it in gradually. This dressing is good for cooked vegetable or fish salad.

His ignorance of history recently shocked one of the woman friends of a young Buffalo society man. It was after a dinner party at his house, and she was telling him what she had learned in her private history class. One thing led to another, and all the time he was getting into deeper water. At last she surprised him by inquiring: "Now, tell me, Mr. —, what are the Knights of the Bath?" He stammered for a while, and finally blurted out: "Why, Saturday nights, I suppose."