

The tubers are now said to be on the way, and are expected to be soon on sale. We have arranged to receive some of these, and hope to thus in due time ascertain whether these singular herbaceous, tuberous rooted vines have any value in this country.—*American Agriculturist.*

HORTICULTURISTS commonly expect fruit of inferior flavor from moist soils. The cells are longer and filled with water. On the same hill-slope in Germany three quantities of wine are produced, and the variation is wholly owing to differences in the soil. Marshall P. Wilder states that in the famous vineyard of Johannisberg, which he had visited, the wine grown at the top of the hill brings \$10 per bottle; half way down \$5, and at the foot of the hill only two francs per bottle.

A TENNESSEE correspondent of *Vick's Magazine* describes a plant novelty, a peasant in royal garments, which pleases her and her visitors during winter and spring: "The foliage is luxuriant and of the most brilliant crimson, scarlet and rose veined with gold. Take from the kitchen garden a red turnip-rooted beef before the tops or leaves begin to grow out, plant in a six-inch pot, let the soil almost cover the crown of the beet, water and turn another six-inch pot bottom upward over the one in which the plant is to grow. Now place where it will not freeze or even get chilled, or, which is better, in a pit or cool greenhouse. In a few weeks the leaves will have grown so that the inverted pot will need to be taken off; then it should be kept shaded to retain its brilliancy. To improve the appearance of the whole, cover the soil with live, green moss. A small beet grown in a little pot is quite an addition to fernery. Try it."

THE LEGEND OF THE ROSE.—The legend of the rose is a pretty one. When God formed the garden of Eden (so runs the legend,) and blessed all things therein, he strewed sweet flowers over the beautiful landscape, and those flowers, assembling in council, acknowledged the rose to be their Queen by right of her exquisite beauty. White as the falling snow, pure as the ocean pearl, fair and lovely as the spotless cloud sailing through the depths of heaven was the "queen of flowers." Her home was near the fatal tree on which grew the "forbidden fruit," and as Eve, our erring mother, approached it the pure lily-rose drooped its head and blushed for shame and grief that God's trusted children should so sin against him. That crimson flush of shame remained upon the sorrowing rose until the Saviour had descended from his heavenly home, until he had reconciled God to sinning man by the sacrifice of himself. Then the rose proudly lifted its head, glowing with joy and purity. Yet not every rose regained the pristine glory for it was decreed that although forgiven, man should not lose the memory of his sin. And thus it is that we find the roses blended crimson and white, growing side by side, the one blushing for the fall of man, while the other is rejoicing at his redemption.

## POULTRY.

### TOULOUSE GESE.

Toulouse geese, when not inordinately forced for exhibition, are hardy early layers, and reasonably prolific, often raising two broods of goslings a year. The young early take care of themselves on good pasture, and grow

with astonishing rapidity. It is not well to let them depend wholly upon grass, but at first to give a little wet-up oat-meal daily, and afterward a few oats or handfuls of barley, thrown into a trough or shallow pool, to which they have access. Geese bear, with little danger, any degree of pampering and stuffing, but in our experience this is likely to produce such accumulations of internal fat as to prevent fecundity. These fine fowls attain, on a good grass range, nearly double the weight of common geese, and, forced by high feeding, a pair have been known to reach the weight of 60 pounds. Twenty-pound geese are not rare. Early goslings, if well fed, will attain that weight at Christmas, and even a 10-pound "green gosling" is a delicacy which might well suggest the devout proverb of the Germans, that a "good roast goose is a good gift of God." The fact is that common geese make a poor show upon the table unless they are very fat. This is distasteful to many persons, and they hardly be very fat before the late Autumn, because we need grain to fatten them. With this variety, however, and the Embden, which matures early and attains a great weight also, it is different; the goslings are heavy before they are fat, carry a good deal of flesh, and are tender and delicious early in the season, when simply grass-fed, or having had but little grain.

### LATE HATCHING.

Early hatched chicks are always the best, for they have the whole season in which to perfect their growth, while late hatched ones are compelled to struggle against the enervating effects of the extreme heat of summer when they are very weak. Owing to bad success with eggs set early in the season, it is sometimes desirable to set some few hens late, but none should be set later than the middle of July at the furthest, and many breeders stop the middle of June.

Aside from late hatching not giving the birds time to mature before the approach of cold weather, it is undesirable in other ways. Unless the hen be set in some cool and shady place, and a sod be put in the bottom of the nest to keep up the proper amount of moisture for the eggs, the hen will become uneasy, may desert her nest after sitting for several days, or may break many of her eggs by her restless movements. During the warm weather, less and other parasites thrive amazingly fast, and generally find a place suited to their taste under a setting hen. To keep them out, make fresh nests, and sprinkle them well with flowers of sulphur before setting the hen.

The last week of incubation, the eggs usually become very dry during the warm weather, and if left that way the chicks will die in the shell. To prevent this dip them carefully in warm water, wipe them off dry and return them to the nest. Do this two or three times during the last week, and you will have a good hatch if the eggs were good.

### POULTRY MISTAKES.

Many mistakes are made in the management of fowls. On most farms no person has special charge of the fowls. Some one looks carefully after the wants of the horses, sheep, cows and pigs, but the fowls are often left to take care of themselves. Young chickens, ducks and geese demand constant care, or many of them will die from exposure and other causes. It is as necessary for success to have some one in charge of the poultry-yard, as of the barn, stable and pig pen. A person too young or too old for hard work in the field or house can generally be found who can take care of fowls at small expense. Another mistake is in keeping birds until they are too old to be profitable.

Chickens will generally bring a higher price when they are large enough for the grid-iron than after they are more mature. By selling them when they are quite young many losses are prevented and much food saved. Male birds should in nearly every instance be sold as soon as they get their growth. They should never be kept till after they are mature except for breeding purposes. Young hens, ducks and geese lay more eggs than old ones, and are consequently more desirable to keep for other purposes than for sitting on eggs and taking care of young. Another mistake is made in trying to keep fowls in the same building with farm animals. They should for a variety of reasons be kept in quarters by themselves. If birds are hatched early in the Spring they will be of a size to send to market before the approach of very cold weather. By adopting the practice of early marketing a great saving can be made in the matter of affording protection. Still another mistake is made in not furnishing a variety of food for fowls. They generally eat too much corn and not enough fish, meat, vegetables and small grains. There is generally more profit in feeding milk to fowls than to any kind of animals.—*Chicago Times.*

## DAIRY.

### WHOLESOME MILK

cannot be made from unwholesome water—that he who compels his stock to slake thirst out of pools festering with typhoid and other diseases is more criminal, when he sends the milk of such cows to the consumer, than he who skims and dilutes his milk with pure water,—since the first tampers of health and life, whilst the latter only touches the pocket. But many farmers are ignorant of these facts, and think they do no harm in compelling cows to drink of filthy waters; and when their milk is taken to the factory, the manufacturers are expected to turn it into a nice product, and a failure to do so is charged to a lack of skill or a neglect of his duties. I can point to farms where a lack of water for the needs of herds has made more loss in a single year than the cost of sinking wells and erecting windmills for giving an abundant supply. The question of a good water supply for dairy farms is one that not only pertains to new districts where dairying is about to be introduced, but it concerns largely the old dairy districts, where from neglect or ignorance as to the true value of good water conveniently located for stock, there is an inadequate supply.—*Prof. X. A. Willard, in Rural New Yorker.*

### THE DAIRY COW.

BY PROFESSOR S. A. KNAPP.

"Many are the eulogies that have been written upon the noble horse and sagacious dog; but the cow, the most valuable friend of man of all the home animals, is allowed to send her tributes to the domestic kingdom without praise or thanks. From whatever standpoint we view her contributions to the food supply of man, she becomes an object of interest and value. Upon the purity and superlative nutritive character of her product frequently hangs a life precious to humanity. She furnishes food and sauce to the poor man's board and a more than royal luxury to the table of wealth. Withdraws her product and the culinary art has not the skill to make viands for the table palatable. The dairy cow is the product and necessity of civilization. Her contribution to the wealth of nations in milk, butter, cheese and beef aggregates annually a tremendous sum; but this vast

amount is but a trifle when compared with the contributions to the life, health and comfort of man.

The horse belongs to man's luxury; the dog to his weakness; the pig to his cash balances, but the cow to her home necessities.

We pay the tribute of respect to the cow while passing to speak of her in relation to the dairy, where she must be regarded as a machine to manufacture the products of a farm into milk, and the inquiry is for the machine of the greatest power and capacity.

It may be well to define what is meant by a good cow. In general terms the following are some of her characteristics.

1. Nature has given her immense vitality, perfect and well-balanced organs, and preserved her in the highest healthfulness.

2. Her digestive and assimilative organs are of the largest capacity.

3. All food digested above what is required to maintain the animal in full health and vigor is converted into milk.

4. The disposition, the size and symmetry of the animal, the udder and the labor of milking are of the most desirable kind.

5. As a part of financial consideration, the animal, in style and color, is a creature of beauty and possesses such purity of blood as to be able to transmit all her excellence. A just impression of the cow as a machine is not conveyed by any general statements.

Let us explain the marvelous machine. The eyes are prominent and intellectual, but mild, we can handle her with safety. The mouth is large and lips full, giving notice that she likes to eat; her head is slim and clean, but not so long and straight as to indicate obstinacy; her horns are clear, slim and short, and frequently look like a heifer's horns; her neck is lean and ewe-shaped; her chest is spacious, but deep rather than wide; her stomach is large and her loins are strong; her skin is as yellow as golden butter, but is not underlined with tallow; her legs are short, showing she has not squandered surplus material for racing. Look at her magnificent udder; it is square, even quartered, well formed, covered with soft hair, and with teats that are perpetual invitation to the milker; the life currents of the animal are concentrated there."

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