

Jumbles.—Half pound of flour.

Six ounces of white sugar.

$\frac{1}{2}$ pound of butter.

As much carbonate of soda as will lie on a 10c. Rub the butter and half the sugar into the flour and soda, beat one egg with 20 drops of lemon essence and about a teaspoonful of milk, mix altogether and roll out the cakes with the remainder of the sugar. Cut into any shape you please and bake on a hot tin in a quick oven.

Little household helps.—A very good cement for sealing jars is made of one pound of resin, one ounce each lard, tallow and beeswax. Melt and stir together, and use hot.

To clean pots, kettles and tins: Boil a double handful of hay or grass in a new iron pot, before attempting to cook with it; scrub out with soap and sapollo or any good scouring material; then set on full of clear water, and let it boil half an hour. After this you may use it without fear. As soon as you empty a pot or frying-pan of that which has been cooked in it, fill with hot water and set back upon the fire to scald thoroughly. New tins should stand near the fire with boiling water in them, in which has been dissolved a spoonful of soda for an hour, then be scoured inside with soft soap, afterward rinsed with hot water. Never set a vessel away in the pot closet without cleaning and wiping it thoroughly. If grease be left in it, it will grow rancid. If set aside wet, it is apt to rust. To prevent metal from rusting, melt together three parts of lard and one of resin, and apply a very thin coating. It will preserve Russian iron stoves, pipes and grates from rusting during summer even in damp situations. The effect is equally good on brass, copper, and steel.—(*Farm and Home.*)

To grow a hyacinth in a sponge.—

Put a large sponge in an earthen or china bowl shaped vessel, imbedding the bulb in the sponge. Keep the sponge saturated with water, and after the bud is started in the center sprinkle the rest of the surface with grass seed, which will soon make a green bed around the plant.—Home Queen

Substitute for putty.—A cheap and effective substitute for putty to stop crack in woodwork is made by soaking newspapers in a paste made by boiling a pound of flour in three quarts of water, and adding a teaspoonful of alum. The mixture should be of about the same consistency as putty, and should be forced into the cracks with a case knife. It will harden like papier maché and when dry may be painted or stained to match its surrounding, when it will be almost imperceptible.—St. Nicholas.

Cure for Corns.—Mix nine parts of salicylic acid with one part of extract of Cannabis Indica and forty-eight parts of collodion. After bathing the feet in warm water, apply this mixture to the affected parts with a camel's hair brush. Do not resume the stocking until the foot has become perfectly dry.

A Good Kalsomine.—To make good kalsomine, soak one pound of white glue over night, then dissolve in boiling water, and add twenty pounds of Paris white, diluted with water, until the mixture shall be of the consistency of thick milk; to this any tint may be given that is desired.

Cleaning Silks and Ribbons.—Silks and ribbons may be cleaned and made to look like new by sponging them with equal parts of strong tea and vinegar. Iron with a not too hot iron.—Ladies' Home Journal.

Silverware.—Is very often damaged by improper cleaning and rough usage. It is unsafe to use the many nostrums sold by peddlers, as most of them are too coarse and too cheaply prepared. Powdered whiting moistened with hartshorn makes an excellent polish. The moistened whiting should remain on the silver until dry; then it should be rubbed off with a piece of chamois, and if properly done, the silver will look beautiful. A bit of soft cloth slightly wet in water, and then dipped in baking soda, is also safe and very effective in brightening spoons and knives. Careful washing will, however, obviate the necessity of silverware being often polished. In washing silver a little castile soap may be added to the water; and properly dried with a soft towel, the ware will remain bright for several weeks. To keep silver bright which is not in daily use, each piece should be wrapped in tissue-paper, placed in a cotton flannel bag, and kept in a tight drawer, where neither dampness nor vapors can reach them.—A. C. B. Meridian N. Y. Country Gentleman.

NOTES FROM "THE VT. FARMERS' ADVOCATE."

(By Dr. Hoskins.)

One of the unforeseen troubles with the orchards of the agricultural colleges is said to be that the students steal the fruit; so that as regards new varieties on trial it is almost impossible to get even one fair specimen; and thus impossible to form a judgment on the merits of new or untried varieties. It seems probable with these institutions that their experimental orchards may have to be set in another county. One would suppose that a competent instructor might be able to excite sufficient interest in the study of pomology to enlist the students as protectors, rather than as destroyers of what are practically the text-books of the school. May it not be that most of the evil arises from giving these institutions the name of "college," and thus making it seem obligatory on the "students" to keep in line with the classes of the literary schools in rowdiness and ruffianism. This name of "college" was hardly less than a curse, at birth, upon our industrial schools. Their whole plan will have to be remodeled from the ground up. The fact is that they have hardly touched the ground at all, as yet. We can but long for some great common-sense mind to lead the way to a total reconstruction of these unfortunate institutions. It seems rather queer to see a western agricultural college sending to an eastern orchardist for specimens of fruit from trees received from that very college. There can be very little of what the French call *Esprit de Corps* in the students of such a college.

When we come right down to the hard facts, it would probably be found that very few of the pupils of such institutions are there to learn either agriculture or horticulture. They are taking a fish dinner because they cannot afford beef; and why should they not take a fruit dessert when it is handy?

In the cold north we have but one native nut tree that promises to be of commercial value—the butternut. The hazelnut also grows as far north as the St. Lawrence river, at least, and this can not doubt be in time improved so as to rival its close relative, the filbert of Europe. (1) In quality, the butternut is fully the equal of the "English walnut," but its rough outside is unattractive and unpleasant. Still we find that there is a ready sale for the nuts at from one to two dollars per bushel. There is a wide difference in the size and quality of the nuts, and to some extent also in the degree of roughness, and we think that by cultivation there is reason to suppose that much smoother varieties may be produced, and these may be propagated by grafting.

It does not take long to bring a seeding butternut to bearing. About sixteen years ago we planted a few butternuts in the rows with apple-seed planted to grow stocks for grafting, and these trees have been bearing very fine nuts for several years. There is a great deal of difference in the size of nuts on different trees; and the larger ones can readily be grafted upon trees bearing inferior ones. The whole business is very simple, and we believe that growing butternuts will pay, at least as well as growing apples. At any rate we do not find any difficulty in getting \$1.50 per bushel at the stores for what nuts we can spare. The whole subject is worthy of more attention than it has yet received. Can any one tell us how far north in Vermont the chesnut is found to grow and bear well?

On the subject of "Losses in Skimming" H. J. Waters, professor of agriculture in the Pennsylvania State college experiment station, is quoted as follows: "The Pennsylvania State College Experiment Station has just concluded an investigation of the loss of butter fat in the skim milk from separators in nine prominent creameries in the State. The skim milk from eight of these creameries was found to contain slightly more than three-tenths of one per cent, of butter fat. One creamery operated by a student in last winter's Creamery Course of the Dairy School, not included in the above average, showed a loss of one hundred and seventy-five thousandths of one per cent.

On the assumption that these creameries handle 10,000 pounds of milk per day, we have, in the case of the eight creameries, a daily loss of 30.8 pounds of butter fat, worth, at 25c. per pound, \$7.70.

If these operators had been skimming as closely as the one who had taken the Dairy School instruction there would have been a net saving of \$3.07 worth of butter fat per day.

One of these creameries was handling 7,000 pounds of milk per day and losing an average of three-tenths of one per cent. of butter fat in the skim milk—making a daily loss of 25 pounds of butter. The entire butter output of the creamery was bringing 40 cents per pound, which makes the daily loss in the skim milk \$10.

These are not believed to be exceptional cases, as these creameries are equipped with the latest patterns of separators and are managed by experienced men.

The average loss in the skim milk for the entire Creamerymen's Course—

(1) To grow filberts successfully, it is necessary to learn how to prune the tree; no description can teach it, and it is worth a voyage to England to see the work done in a Kent plantation.—Ed.

six weeks—last winter was eight hundredths of one per cent. The milk was purchased from the farmers in the immediate locality of State College and was, for the most part, from cows far advanced in milk. Upon this basis there would be a difference in the yearly loss to a creamery handling 10,000 pounds of milk per day, when doing work equal to that of the students in the Dairy School as compared with that of the average of the eight creameries examined, amounting to \$20.80, as follows:

	Butter fat in skimming	Value at 25 cents per lb.	per cent fat in skim milk
Dairy School	2,910	\$ 7.30	.08
Average of eight Creameries	11,242	2,810	.308
Difference	8,332	2,080	.228

It is not stating the case too strongly to say that enough money is unnecessarily wasted each year by the seven hundred creameries in Pennsylvania to defray the expenses of a representative from each of them to take the four years' Course in Agriculture at the Pennsylvania State College. There is no good reason for allowing this loss to continue when it may be largely remedied by a Course of six weeks and a total expenditure of forty or fifty dollars at the Dairy School."

C. H. Nelson, the well known breeder of Maine, speaking of the thoroughbred horse, remarks that "there are mighty few animals that carry the hot thorough bred blood close up that will do to race. With the most of them you have got to part your hair in the middle, balance yourself thoroughly in your sulky, being careful about spitting on both sides at once, or they go all to pieces." What good are such horses anyway, except as gambling instruments with which fools and their money are to be promptly and scientifically parted? And when you get beyond a good driving, saddle, or working horse, what is there to the whole business but fraud, and final misery, to every one who is fool enough to engage in it?

THE RIGHT BACON HOG.

A Canadian farmer, writing to the Breeder's Gazette, says that the Tamworth, (1) and not the large Yorkshire, is the ideal boar to breed from for nice lean bacon. He says that in his district only one man has managed to keep up the reputation of the Yorkshires. Every one at all familiar with the facts knows that for many years Berkshires, Chesters and Poland-Chinas, and crosses with these, have held the field and supplied the market. A few breeders have tried to introduce the Yorkshires, but the farmers as a class have rejected them. A prominent breeder not long since inspected one of the largest herds of Yorkshires in Canada and found from 40 breeding sows 120 cull pigs. In favor of the Tamworths he says that a few years ago, J. L. Grant & Co., Pork packers, Ingersoll, made their first importation of 40 boars and 20 sows of breeding age. Others have since imported this breed extensively and these imported pigs and their progeny are now all over this country. It is true that at first they did not

(1) Mr. Andrew Dawes, of Lachine, tells me that he finds I was right, two years ago, when I told him the Tamworths, except as a cross, would never pay.—A. R. J. F.