FARM AND HOUSEHOLD.

## Fast Walking Horses.

One experienced in the management of horses tells us that any colt may be tanght to be a fast walker by a little
continued care in handling. A fast walk in a horse is the most valuable gait that training can acquire. It is valuable in a plow horse, in a team horse, and partic-
ularly so in a driving horse. Some horses will trot along until you come to ascending ground, him walk up grade; he then falls into slow lazy walk that is very trying to the driver's patience, but a well-trained walker will step off briskly at the rate
of four miles an hour, and the driver of four miles an hour, and the driver
feels that he had been detained but very feels that he had been detained but very
little by letting his horse walk up the little by letting his horse wall, as he starts off at his usual trotting speed, being relieved by the change of speed, being relleved
walking up the hill.
Colts should be trained to walk fast before there is an attempt made to improve them in any other gait. This may be accomplished by commencing very young, and leading at a walk by your side, urging additional speed little by
little without letting it break into o trot: little without letting it break into a trot; but this must not be continued long at a time so as to worry or tire. One or two
short lessons a day will soon show a wonderful improvement; but after lessons will be required to prevent a relapse.

## Farm and Garden Notes.

To keep hens from flying over high
fences, cut off all the fly feathers on one wing and it will stop them.
Scotch farmers believe that cut straw is better for the dairy when newly threshed, hence they thresh every day enough fodder for the following day.
Horses may be taught to canter slowly and gracefully by riding them under the saddle for long distances up hill. The canter is a gait not so much desired since horseback riding has gone into dis-
use, but there are many indications that use, but there are many indications that horseback is to become more popular, as it certainly should.
The quince is a slow grower. For this reason it is an advantage to buy trees well grown, say four or five feet
high, rather than mere slips. Such foles will come in bearing in three or foar years, and prove cheaper in the end than smaller trees at a lower price. They will have more than paid all expenses before the
Aside from the looks of the thing, dead limbs on fruit or other trees should be promptly removed. Where limbs die
from blight the cutting should be below any diseased part, or it will spread the infection. Prompt cutting down to healthy wood will check moost cases of
blight. The saw used shou!d not be apblight. The saw used shou!d not be ap-
plied to healthy trees unless first washed plied to healthy trees unless first washed
with carbolic acid and water.

Barnyard manure is commonly deficient in phosphate, which is one reason why the two kinds of fertilizers go so wel! together. There is one advantage in mixing phosphate in manure heaps, as the fermentation which takes place
makes the mineral manure more soluble and available. In soils deficient in vegetable matter phosphate often becomes insoluble before it can do any good.

The only safe way when weed seeds abound in manure is to thoroughly comTurning the heap over at least onec, to get the outer edges of the first heap in the middle, it is necessary, in order that all the seeds may be exposed to the heat. If well done, so as not to burn the cen-
tre, the manure will be all the better for tre, the manure withe operation, as the plant food will be more soluble.
There is a growing inquiry among farmers as to the profits from keeping geese. Feathers are high, and though
geese if unrestrained are destructive to grain crops, yet it is the belief of many that they fully pay for all that they destroy. A gooso may be plucked three to four times during the warm season, and despite the outcry against the cruelty of picking live birds, the goose will feathers had been allowed to drop out It is well knowu that the common potato is the product of seed which in its Whe cuality of potatoes now food. Thit the quality of potatoes now, however,
nends largely on the soil and methods

Wlitivation, is less generally under-
The potatoes grown on the soil
yegetable matter will be large
urse. In a wet season they will be
"soggy" when cooked. If not well covered from the sun while growing, the bitter taste, which is really that of poison.
At a recent meeting of the Massachussetts Horticultural society Dr. Goessman announced that in his analysis he had found that the ashes of asparagus con-
tain a very large amount of potash-fifty tain a very large amount of potash-fifty
per cent. With this knowledge he de cided that the asparagus plant requires potash fertilizers, and for several years has used potash on his asparagus beds and a half of poor gravel land he has grown prize asparagus by the application of bone and potash only, no animal manure.
For use on the farm, especially in drawing manure, the tires of wagons
should be three inches or more in width. The best mode of applying manure is as top dressing after plowing; but this is made impossible by the common narrow soil like knives. On roads brosd tire are equally beneficial, as they fill up are equally beneficial, as they fill up
rather than cut the ruts more deeply. It is, however, discouraging for one or two alone in a neighborhood to use broad tires on roads, as they are mending, at some expense, the ways of other people.
English farmers make much of theit turnip crop. It is, with oil meal, and corn meal when it is cheap
enough, the staple food for fattening enough, the staple food for fattening large turnip or rutabaga crops as English farmers, but we do grow mangold wurtzu as large as anybody, and presumably o greater sweetness, as our summers are warmer and dryer than those of England. But here roots are scarcely considered a
stand for anything. We feed some to milch cows to promote milk secretion, but supplement it with grain. The reaEnglish farmers had our corn crop they would think less of roots.
Sulphur-bleaching, by which means are made to appear white and attractive is dencunced by Professor E. W. Hilgard, of the California university. Professor Hilgard, having duly investigated by analysis and otherwise the effects of sulphur fumes on the fruit, states his objections in an effusive bulletin. These objections are not alone on the score of health, but he insists that fruit arti-
ficially bleached by means of sulphur loses its flavor and is not nearly so palatable as the darker-tinted fruit. He therefore advises consumers to select dried fruits that possess a light, brownish hue in preference to the white bleached fruits.

## Reclpes.

Oatmeal Muffins.- One cup of oat meal, $1 \frac{1}{2}$ pints of flour, one teaspoonful of sait, milk. Sift together meal, flour, salt and baking powder; rub the lard in cold, and then add beaten eggs and milk.
Turnip Soup. - Slice five turnips and three onions, with a piece of butter, in a
saucepan (cover close.) Let it stew half an hour; then puti in as much good stock as you require for the quantity of soup,
add a few peppercorns; let it simmer for add a few peppercorns; let it simmer for two hours, add a good slice of bread,
rub it through a sieve and add half a pint of cream before serving
Bowive Fish.-After washing thoroughly in salted cold water, sprinkle the clean cloth with a sprig of parsley. colmon, when luke-warm water must be used to preserve the color. Cod requires fifteen minutes for each pound. A fish weighing one pound will be done in ten minutes after the water begins to boil. Draw butter sauce, with a hard-boiled egg chopped fine and stirred in at last, is very nice for
the best for cod.

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ar three slices of be, Baked.- Cut two cut them not any thicker than a quarter of an inch; pare one pound of good bakng apples, cut them in quarters and en tirely move the core; then slice them very thin; butter rather liberally a good sized pie-dish. and lay at the bottom one of the slices of bread, cut to fit the dish put upon this a layer of the apples, a
good sprinkling of sugar, and a few very tiny pieces of butter; next another lice of bread, apples sugar and butter and so on until the dish is as full as re quired; pour over the top one pint of about an hour and a half, or until the
apples feel quite soft when a fork is apples feel quite soft when a fork is

