

AGRICULTURAL.

The following account of the beet sugar operations of California is taken from the Chronicle, and shows well for the enterprise of our neighbors in California.

Beet sugar is a new product for the State, the first factory having been established here but about five years ago. There are now two factories in the State in successful operation, one at Sacramento, and one at Sequoia, in Santa Cruz county. The beet grows here very abundantly, and yields very heavily to the acre, and on paper soil, contains a very large percentage of sugar, the average being about 8 per cent. The Sacramento factory cultivated about 800 acres in beets in 1874, averaging a little over ten tons to the acre. From these beets they produced 1,800,000 pounds of saccharine matter, of which 958,000 pounds were first and second quality sugar, 84,120 of third quality sugar, and 16,880 pounds molasses. The present season, they cultivated about 1,500 acres, and realized a much larger yield per acre—say 20 tons in all. The quantity will keep the factory running about nine months, and will yield an estimated, over 3,000,000 pounds of saccharine matter and a proportional quantity of sugar. The capacity of this factory is about ninety tons of beets a day. We have not the statistics of the Santa Cruz factory at hand, but its product is somewhat less. Both companies are on a paying basis, with good prospects for the future. There is room for profitable employment for many more factories in the State, and companies, we are informed, are organizing for their erection and operation.

SHEEP.—Damp yards and moist pastures are fatal to any flock. Dry clean yards and moist pastures are needed. Steaming manure about the yards is injurious. Ewes that are suckling lambs should be fed a pint of meal, grain, or bran daily. The lambs will be the gainers. Fresh water and salt should be provided daily.

WOOD ARTS.—Among the fruit growers of the East and West, the question of using wood ashes in orchards is being vigorously discussed, and all agree, who have tested the matter, that animal manure is not what fruit-trees and vines require. Those who have used ashes on old dilapidated orchards, find themselves amply repaid by a splendid yield of fruit, and a new vigor exhibited in the growing trees.

BAKERY.—A warm, dry, clay loam is the best barley soil; but a rich soil if well mellowed and dry, will bring a good crop. Sow two bushels per acre, with the drill, as fast as the land is plowed and harrowed, but if broadcast, use half a bushel more of seed, and harrow. Roll after sowing. In either case, or when the barley is two inches high. Either the 2-rowed or 6-rowed may be sown; the first is the heavier, and the latter higher priced in the market.

GLASS TILE NAILS.—Every farmer who has had occasion to drive a nail into seasoned oak posts, knows its difficulty to hold and break. If the point is moistened in the mouth it will usually drive more kindly. Oil is still better, but then it is inconvenient to dip each nail separately into it. Another point observed is that boards become loose eventually from the rusting of the nails, which, communicating to the wood, causes not only an enlargement of the nail hole, but the wearing away of the nail itself, rendering the fence or building shaky and insecure. This may be prevented by heating any rough grease until it smokes, and then pouring it over the nails to be used. The grease will penetrate the fibres of the iron, and cause the nails to hold in an indelible period. Besides this, no trouble will then be experienced in driving them into the hardest wood. The reason is: that the coating of grease prevents contact of air, and, consequently, oxidation. Oxygen is the great destroyer of iron, and moisture is the inducing cause.

How to Work.—As order is kept by having a place for everything, and keeping everything in its place, so work succeeds best when it is rightly done, and at the right time. There is a best and a worst way of doing everything, and a best and a worst time for doing it. One who has well considered his season's work and has a list of all that has to be done, will, with regularity, and each will be well done. Every job should tell. There should be no making holes and filling them up again in a farm, no having less than small seeds left to grow large; no masonry kept waiting by the rain or lack of it; no work done twice over; no cattle starved or allowed to suffer and fed; no rest at a greater cost than they are worth; everything should be ahead, and work must be driven and not be allowed to drive. The head must guide the hands always.

DUCKS AND HENS.—Some interesting experiments have recently been made upon the comparative fecundity of ducks and hens, so as to determine from which of the two the larger number of eggs can be obtained in the same time. For this purpose three hens and three ducks were selected, and all hatched in February and nourished with suitable food. In the following Autumn the ducks laid two hundred and twenty-five eggs, while the hens laid only 100. In the next February the laying hens began again with the ducks, and continued uninterrupted until August. They showed no inclination to set, but became very shy, although they were fattened up somewhat. The total number of eggs laid by the hens amounted to 257, or 85 each, and 393, or 131 each, for the ducks. Although the eggs of the ducks were rather smaller than those of the hens, yet they proved to be decidedly superior in nutritive materials, so that the superiority in productiveness appears to be decidedly with the ducks.

HOUSEHOLD.

CHLORIDE of calcium or glycerine, added to shoe blacking, will prevent the latter's drying in the box.

A solution of pearl ash in water thrown upon a fire extinguishes it instantly; the proportion is four ounces dissolved in hot water, and then poured into a bucket of common water.

The practice of heating milk in water is quite common among the dairy-women of Vermont and New Hampshire, and has been practiced by them from the early days of dairying in that portion of the country.

LAMP-CHIMNEY CLEANING.—It is, perhaps, not generally known that blowing lamp chimneys with a fan, or a table fan, or a fan, or something of that sort, will cause them to break on lighting the lamp. The best way to put the hand on the top, then steam the inside with your breath, then rub with clean paper.

A GOOD CAKE RECIPE.—Three cups of sugar, one of butter; beat together, and the yolks of seven eggs well beaten, add one cup of sweet milk, four and a half cups of flour, the whites of seven eggs, beaten to a froth, two teaspoonfuls and a half yeast powder, flavor to suit the taste. This makes nice large cakes.

GERMAN APPLE PUDDING.—Take a deep tin pudding dish and cover it with a layer of the best pie crust. Have some good tender apples cut fine, and spread over the paste; a layer of apples, with sufficient sugar for sweetening, and cinnamon and nutmeg to taste; again, a layer of apples, etc., until your dish is filled, when you pour over it a teaspoonful of cream, add your cover and bake to a light brown.

TO KEEP EARTH-WORMS FROM POTTS.—To keep earth-worms from pots a correspondent gives the following remedy: "Put ten drops of carbolic acid in a pint of water, and pour it on the top of the pot, and it will keep like a charm, killed all the worms, and the plants improved at it. It has been three weeks since it was applied, and they are all in a nice growing condition; and I think it is time enough to show what it will do."

TO POLISH HORN.—Scrape with a piece of glass, or a razor, not too sharp, and without notches, as smooth as possible; rub the horn with very fine glass paper; afterward with the finest emery, and finally with pulverized charcoal, dampened with water. These should be spread upon a piece of flannel or cloth. Finish off with a piece of cloth covered with beeswax. This operation must be performed with pressure and briskness, till the polished surface appears.

PICKLE FOR BEEF, PORK, ETC.—The following recipe is from an English source: Take 4 gallons of water, 6 lbs. of common salt, 1 lb. of saltpetre, 2 lbs. of coarse brown sugar, boil these ingredients together and strain the liquor. When cold, put the beef, etc., into it, and keep all entirely covered with pickle, and in ten days it will be fit for use. If it may be kept much longer, if necessary. In six weeks the pickle must be boiled again with 1 lb. of salt added. The pickle will remain good for using twice, but no longer.

TOMATO SOUP.—One quart of milk, one ounce of butter, one tablespoonful of flour, one lump of sugar, a little onion, and the tomatoes. Cook slowly for fifteen or twenty minutes. Boil the milk in a milk-boiler. Cool the milk and the tomatoes, then rub the tomatoes through a sieve into the milk, adding the flour, milk, smooth with a little cold water and the butter. Put the sugar in the milk. Boil a little mace with the tomatoes have been added. Put the kettle on the fire until the soup is hot. Strain frequently. Strain through a sieve into the green.

PLUM PUDDING.—One pound currants, one pound raisins, one pound sugar, one-half pound citron, one cup flour, one of syrup, one cup sugar, one cup bread-crumbs, one seven-cent stale loaf of bread. Chop suit very fine, keeping it very cold; grate the soft part of the loaf and mix with the sugar; wash the currants well and drain; wash the raisins and add them to the mixture; add the citron in small slices and add them, then sugar, eggs, syrup, flour (sifted), add the branly loaf. Put in a buttered cloth to swell a little; put down in boiling water deep enough to cover; keep it boiling all the time for four hours. Put a large plate in the bottom of the kettle to prevent it from sticking to the pot, as it burns easily. Lift it out of the pot while boiling; pour it over it just as it is to be carried on the table, setting fire to it. Serve with hard sauce flavored with brandy.

TO STEAM A TURKEY.—All of us are used to roast and boiled turkey, but a steamed turkey is more of a novelty, while it is a most delicious dish. Clean the fowl thoroughly, then rub pepper and salt well mixed into the inside of it. Fill up the body with oysters mixed with a small cupful of bread crumbs. Sew up all the openings in the turkey in a large steamer and place over a kettle of boiling water, cover closely and steam thoroughly for two hours and a half. Now take it up, set the platter in a warm place, and turn whatever gravy there is in the steamer, straining first into the oyster sauce, which you have prepared in the following manner: Take a pint of oysters, turn a pint of boiling water over them in a colander. Put the liquor on to boil, skim off the scum from the top. Thicken it with a table-spoonful of flour rubbed into two table-spoonfuls of butter; season well with pepper and salt.

ADD TWO of three table-spoonfuls of cream or milk to what is left, and pour it over the turkey and platter serve hot. This same may be made while the turkey is still in the steamer, so that it can be poured over the turkey as soon as it is taken up.

Reminiscences from Europe are coming to this country in 1870 to witness proceedings at the Bazaar trial and at the Centennial Exhibition. Space for all nations has been reserved.

MEDICAL.

SWALLOWING COIN.—If a child swallows a coin need danger be feared, and should physica be given? Answer: Generally when a coin is swallowed there is little or no danger. If it happens to be a bronze then there may be chemical changes that will cause copper poisoning, otherwise do not worry, for what will pass into the stomach will pass through. Avoid physic, it empties the bowels when they should be kept full by coarse food—such as bread, or something to distend and enlarge the digestive tube.

CATCHING COLD.—Mrs. Samuel Sharkey has a few good, sensible remarks on this point, that she gets off in her own inimitable way. The trouble is, as she says, people don't realize "that an ounce of prevention is better than a pound of cure."

Do not wait till the cold weather drives you to it before you fix up comfortable clothing for Winter. That is a serious mistake, and too often the mischief is done, and the severe cold taken, and one is rendered an invalid for all Winter, when, perhaps, one of the pleasant days spent in getting ready for the change would have prevented it all.

These are not a month in the year in which we, women folks, should not slip into our flannels. It is no uncommon occurrence for us to exchange loose white dresses in July and August for flannels, when in the evening a sudden storm would come upon us, and the wind veer round to the northwest. There is little danger of sudden colds and attacks of pneumonia, if one dresses in accordance with the weather.

Here is the way she "dishes up" those yellow-faced girls who are always complaining of a "pain in the stomach."—There is more truth, perhaps, than poetry in it. The prevention is mostly in the diet.

CHILDREN AND DOGS.—"Dogs are healthy for children," say the old wives, and not without some foundation, in fact. The influence of those lively and affectionate playmates of childhood is very happy; so much so that we have sometimes thought that a boy who has never had a pet dog has been cheated out of half the enjoyment and no small part of the moral culture of his life.

CONTROL THEM.—The testimony of our best citizens, of all classes, establishes the fact, that dogs are the most common and the most dangerous afflictions of the human race, and that they are the most common and the most dangerous afflictions of the human race.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

San Francisco, California. Capital, paid up in Cash \$500,000 Surplus Fund in Cash \$206,110

EMPIRE BAKERY.—AND—PROVISION STORE!

JOHN SCHMEER, Cor. First & Blaworth Sts. Albany, Gr.

THE OLD BROON FACTORY.

ADVERTISEMENTS.

Ayer's Cathartic Pills, For the relief and cure of all derangements of the bowels, such as constipation, biliousness, liver, and bowels. They are a mild and delicate cathartic, and will cleanse the system, and give the blood a purer quality.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Ayer's Cherry Pectoral, For Diseases of the Throat and Lungs, such as Coughs, Colds, Whooping Cough, Bronchitis, Asthma, and Consumption.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

ADVERTISEMENTS.

R. R. R. Railway's Ready Relief, CURES THE WORST PAINS IN FROM ONE TO TWENTY MINUTES. NOT ONE HOUR.

THE ONLY PAIN REMEDY, FOR ALL KINDS OF PAIN, SUCH AS RHEUMATISM, BRUISES, BURNS, SCALDS, AND ALL OTHER PAINS.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

Dr. J. C. Ayer & Co., Lowell, Mass., Prepared and Sold by all Druggists Everywhere.

ADVERTISEMENTS.

WINEGAR BITTERS, FOR THE CURE OF ALL DYSPEPSIA, INDIGESTION, AND ALL OTHER AFFECTIONS OF THE STOMACH.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

Dr. J. Walker's California Winegar Bitters, A PURELY VEGETARIAN PREPARATION, MADE CHIEFLY FROM THE PUREST HERBALS FOUND IN THE LOWERS OF THE SIERRA NEVADA MOUNTAINS OF CALIFORNIA.

ADVERTISEMENTS.

NEW GOODS! LATEST FASHIONS! L. KLINE & CO.

WE HAVE JUST RECEIVED FROM PARIS THE VERY LATEST STYLES OF HATS AND BONNETS.

FASHIONABLE CLOTHING! LADIES AND MISSES' DRESS GOODS!

FIRST CLASS RETAIL STORE! CAR-O-NACH, THREE TWO HORSE WAGONS!

And one Spring Hack. Call and see them. Next door above Post Office, Albany, Oregon.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

Dr. HENLEY'S PATENT IRON FENCE, PATENT WOOD-WORKING MACHINERY.

ADVERTISEMENTS.

JULIUS GRADWOLD, DEALER IN HARDWARE, STOVES, CROCKERY, AND GROCERIES.

HARDWARE! HARDWARE! STOVES, CROCKERY, AND GROCERIES.

MANUFACTURER OF TIN & COPPER WARE, IMPROVED RICHMOND RANGE, NORMAN RANGE.

Wholesale and Retail. Job Work done on Short Notice and at Reasonable Terms.

ALBANY FOUNDRY, MACHINE SHOPS! A. F. CHERRY, Proprietor, ALBANY, OREGON.

Manufactures Steam Engines, Flour and Saw Mill Machinery, Agricultural Machinery, ALL AT SAN FRANCISCO PRICES.

Patent Iron Fence, Iron and Brass Castings, CITY DRUG STORE.

Drugs, Chemicals, Patent Medicines, Paints, Dye-Stuffs, Oils, GLASS.

TOILET GOODS, French and American Colognes, Handkerchief Extractions, CONFECTIONERY.

Pure Wines and Liquors for Medicinal Uses, FINE TOBACCO AND CIGARS, Family Recipes and Physician's Prescriptions Compounded.

GOOD NEWS IN LEGANON, MONTAGUE & McCALLEY, MAMMOTH STOCK, GENERAL MERCHANDISE.

DRY GOODS, GROCERIES, HARDWARE, ETC., BANK EXCHANGE SALOON, TAYLOR BROS., Proprietors, LATEST FANCY BAR FIXTURES, FINEST CIGARS, WINES, LIQUORS IN THE STATE, A FIRST CLASS BILLIARD TABLE! DROP IN, SPECIAL NOTICE, SOMETHING NEW!