

AGRICULTURAL.

RULES FOR POULTRY RAISING.

The poultry world gives the following rules for poultry raising, which we commend to our readers as applicable to the Pacific coast:

If you begin by purchasing eggs for hatching order, then from some reliable breeder nearest to your locality and thus save the perils incident to their transportation from a distant distance.

Always set your hens in the evening rather than by daylight. They will be more sure to stick to the nest afterward. And for two or three days at first be careful that they are kept undisturbed.

If you can make your nests upon the ground, do so. If not, place a fresh out sod at the bottom of your box, and sprinkle sulphur or coarse snuff into it to keep off vermin.

Scatter powdered sulphur through the hen's under-feathers, also during the period of setting. She must be kept free from lice. This mode of treatment is a good one for her comfort, as well as that of the chickens.

Remove your hen daily, let her roll in the dust-box near by; feed and water regularly; see that she goes back before the eggs chill (in cold weather) and cover her sitting-bird with coarse bagging, if she seems half inclined to give up her work.

On the twenty-first day, when the chickens are coming out, leave her to herself until all are released. Then wait twenty-four hours yet for the little ones to get upon their feet. Then clear the nest out nicely.

Apply a little dry sulphur upon the down, and under each wing of the chicks, as soon as they emerge from the nest. Keep mother and brood thus free from vermin. Give them food when a day old, and keep them dry and warm, in a fresh, clean coop.

Commence feeding with soaked bread crumbs, rice and hard-boiled eggs. Follow this up for a week: then cooked soft corn and broken wheat; then cracked corn, chopped meat or scraps, and always plenty of green food, until the grass starts.

Give the young ones sunshine, all you can command. If cold when hatched look out for the harsh winds, give them dry shelter till the weather becomes warm, and above all, save them from rain and storms.

At one to three months old they should have ample range over the lawn or pasture. If you have no grass plots, let your runs be of a dry, gravelly bottom, and give them cabbage leaves, turnip tops, etc., and cooked meat, daily, with their dry grain food.

Always supply young and old fowls with plenty of fresh, clean water. Into this, occasionally, drop a little cayenne pepper tea, which is a prime tonic, as well as a preventive of gapes in chickens.

To secure roap, look out that it don't get started in your flocks. It is helped by colds, dampness, exposure to rough weather and neglect. Prevent its presence by constant care, good shelter, and dry, clean hen-houses. This is the surest method.

Wash your roasts occasionally with spirits of turpentine or kerosene. This prevents the accumulation of lice in the poultry houses, and the fumes of this pungent oil permeates the feathers of your fowls at night, and drives the vermin from their lodges.

At from five to six months old, separate the young cocks from the pullets, and rear each sex by themselves. When you wish to mate them for breeding (in December or January) time enough to allow them to run together.

Permit all your hens, so inclined, to sit and hatch one brood in the year. It is better for the fowls, and you will thus get just as many eggs from them in twelve months as if you bothered your brains to break them up.

If you commence with fowls (instead of eggs), buy of reliable men, who know what you want and who will deal honorably with you. Pay such a man his price; get good stock, of whatever variety it may be, and take care of it after you get it.

Keep but one kind of first, of whatever kind you may fancy. Try something else if you get tired of this. But don't venture on too much in the variety line at the commencement or you will fall with it.

HOUSEHOLD.

Flaxseed and tallow are used in Germany as a stuffing for cushions. One part of tallow to ten parts of flaxseed is employed, the mobility of the greased seed rendering the cushion soft and pliable.

GERMAN TOAST.—To one egg, beaten well, add one cup of sweet milk or cream, season with a little salt and pepper. Cut in slices and fry in butter on a griddle. This is a nice dish for breakfast.

Coffee grounds should never be allowed to remain in tin, but should be poured out and the pot carefully cleaned as soon as it is used, else the flavor of the next beverage prepared in it will be impaired.

FRENCH OF PARENTS.—Boil in milk till they are soft; then cut them lengthwise into two or three inches long, and simmer in a white sauce, made of two teaspoonsful of broth, a bit of mace, half a cupful of cream, a bit of butter and some flour, pepper and salt.

RICE PANCAKES.—Boil half a pound of rice to jelly. When cold mix with a pint of cream, two eggs, a little salt and nutmeg. Stir in four ounces of butter, just warmed, and add as much flour as will make rather thick enough. Fry in a little butter as possible.

YEAST DRESSINGS.—A pound of flour, a teaspoonful of yeast, a little salt; make this into a light paste, with warm water; let it lie near an hour; make it into balls, put them into little tins, when the water boils, throw them in; twenty minutes will boil them; keep them from the bottom of the pan, or they will be heavy.

TO KEEP BOOKS FROM DAMP.—A few drops of any kind of perfume oil will secure books and manuscripts from the deteriorating effects of mold and damp. The species of leather so extensively used by bookbinders, owes its power of withstanding the effects of these destructive agents to the tar of the birch tree—betula alba.

MARYLAND BISCUITS.—Take one pint of corn meal, salt, and half a cup of sweet-lard or butter, and scald with one pint of milk, and when cold add one cup of yeast (home made) and half a teaspoonful of soda, then knead with wheat flour like bread, and let it rise, and when light make it into small cakes, and let them stand half an hour in a warm place, then bake in a quick oven.

TOMATO HONEY.—To each pound of tomato allow the grated peel of a lemon and six fresh peach leaves. Boil them slowly till they are all to pieces, then squeeze them through a bag. To each pound of liquid allow a pound of sugar and the juice of one lemon. Boil them together half an hour, or till they become a thick jelly. Then put them into glass jars, and seal with double paper over the top. It will be scarcely distinguished from real honey.

OTSMAL AS A SUMMER DRINK.—Two and a half pints of oatmeal mixed with a quart of water, and stirred into a large palind of water, makes a very refreshing beverage for men who are forced to labor in the intense heat of summer, etc., and also for farm hands in haying and harvesting. Drinking it is supposed to prevent the exhausting effects of long continued perspiration, and is at once both nourishing and satisfying.

RUSSIAN BEAR.—Pare and scrape ripe, yellow cucumbers, and cut into round slices or square bits; let them stand in strong brine for twenty-four hours. Drain well, and scald them in a little vinegar and water, to which add a piece of alum the size of a walnut. Prepare the pickle by adding two tablespoonfuls of whole allspice, the same of mustard seed, and a dozen small onions, peeled. Boil it ten minutes, and pour over the cucumbers. Ready for use in three days.

PRESERVED CREAM.—Scum cream from the milk, while sweet, and before it tastes in the least acid. Then to a pint of cream add a pint of granulated sugar, and set the dish in a vessel of boiling water; let it boil gently for thirty minutes, stirring it often. It is best to have it so thick that it will not run when cold, so if the cream is very thin it may require longer boiling. Keep from the air as much as convenient, need not seal it. To those who have but one cow that is dry sometimes, this is a little care beforehand, may give custards and cream for coffee, etc., when they might otherwise be deprived of them.

ADVICE TO THE CARVER OF FISH.—With epioures, the fins of all large fish are considered a delicacy, and should be helped to your guests when the fish is being served. The thickest parts of fish are the most esteemed, but a little of both back and belly should be offered to each guest at the table, so as to gratify all tastes. Never help any one to the green part about the eyes of a cod's head, and the shoulder part of the cod fish and mackerel, the cheek of John Dory, and the palates of carp and cod sounds, are the most admired by epicures. Of all fish, the tail is the least desirable portion, except in lobsters.

SHORT GRAINED FISH, such as salmon, should not be cut crosswise, but lengthwise; the fat of salmon is prized. All fish should be helped in tolerably thick slices.

TO BAKE A CALF'S HEAD.—Boil the head, after being well cleaned, until all the bones may be easily drawn out. Lay the pieces of meat on a dish, and cut them into small pieces. Season with Cayenne pepper, mace, cloves, nutmeg, parsley, onions, sweet-majoran and a little thyme, a small bit of each chopped fine. Sprinkle salt over it to your taste. Lay some lump of butter over it; then put it in the oven, and when baked tender take the meat out, adding half a pint of Madeira wine to the gravy; also three or four eggs, must be beaten up with the butter, and added to the gravy, which must then be thickened over the fire. Keep it stirring during this part of the process, and then pour it hot over the meat, which may then be served.

Bashfulness is often like the plating on spoons—when it wears off it shows the brass.

They lugged a sham doctor in Liverpool recently, and down he went q-wank.

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It cures all cholera and cholera morbus. It cures all typhoid fever.

It cures all pneumonia and pleurisy. It cures all bronchitis and asthma.

It cures all whooping cough and croup. It cures all diphtheria and scarlet fever.

It cures all measles and mumps. It cures all smallpox and variola.

It cures all typhus and typhoid fever. It cures all cholera and cholera morbus.

It cures all dysentery and dysuria. It cures all gonorrhoea and stricture.

It cures all syphilis and its complications. It cures all scrophulous affections.

It cures all eczema and psoriasis. It cures all lichen and prurigo.

It cures all alopecia and trichotillomania. It cures all tinea and other ailments of the hair.

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