

THE FLOWER GARDEN.

Watering House Plants.

In most instances house plants and growing flower stalks do not receive one-half the necessary supply of water, while in some cases too much is supplied.

DOUBLE FERTILIZATION OF FLOWERS.—Mr. Arnold, of Paris, Canada, has shown that if the female flowers of an Indian corn plant are submitted to the action of pollen from male flowers of different kinds of corn plants, each grain of the ear produced shows the effect of both kinds of pollen.

GUANO WATER FOR PLANTS.—The Farmer and Gardener, in reply to a correspondent, says: "All guanos are not alike in soluble proportions; hence a pound of phospho-guano will go as far as two pounds of many other brands."

CUTTING BLOSSOMS.—All lovers of flowers must remember that one blossom allowed to mature or "go to seed" injures the plant more than a dozen new buds.

THE SAUCER SYSTEM OF STARTING CUTTINGS.—The Floral Cabinet says: The "saucer system" is simply filling a deep pan with sand to the depth of two inches; water until it is the consistency of soft mud; put in cuttings of soft wood plants, or the young wood of roses; place wherever convenient, in or out of doors, and a satisfactory proportion of the cuttings will be rooted within two weeks.

SAVING FUCHSIA SEED.—Mr. Cannell, the great Fuchsia grower, says: "When the seed pods are thoroughly ripened, partly dry them in the sun, after which cut them in halves and quarters with a moderately sharp knife, and minutely examine each part; the old self-colored varieties produce seed very freely, but the choice kinds very sparingly, particularly the light varieties."

A PRETTY WINDOW PLANT.—The Gardener's Chronicle says: One of the best window plants, capable, as it appears, of resisting almost any hardships to which plants in such circumstances are subjected, is the Aspidistra lurida.

THE FLOWER GARDEN.—The glory of the flower garden in September, is the aster. From the dwarf Bouquet varieties, that look as if they had been made up into bouquets by the hand of man; the Trautman's Peony-flowered, to the brilliant New Rose, hundreds of hues and forms fairly illuminate the parterre.

SAVE THE COCKSCOMB BLOSSOMS.—Those having fine blooms of cockscombs in their parterre, should carefully observe the weather, and before the appearance of frost, cut them off, and preserve them in dry vases in the house.

THE HORSE.

The Common Colt-Breaker and the Trainer.

The difference of the system of the common colt-breaker and the trainer is this: The first by punishment and brute force, breaks his colt of doing wrong; the latter teaches him to do right; he takes care to avoid his being placed in situations and under circumstances that might induce him to rebel.

We frequently see a man on his horse refusing to face an object, determine that he shall do it, and immediately force him up to it. The very exertion used to make him do this, increases his terror of it, and a fight ensues, when, should the man gain his point and get him up to the object, the moment his head is turned to leave it he bolts off as quickly as possible.

A little reflection would tell us that these would be the different results of the two different treatments; but, unfortunately for horses, reflection and consideration are not the predominant qualities of the generality of horse-breakers.

Now we will suppose a trainer had a colt which was easily alarmed by passing objects, other horses galloping near him, or persons coming up to him; how would he be treated? He would be sent away by himself, where it was certain no objects would approach close enough to alarm him; here he would be exercised, whether for three days or three weeks, till he had gained composure and confidence; he would then be brought a little nearer to the subjects of his alarm, where they might attract his observation, but could in no way annoy or frighten him.

There is one description of horse with which we might be tempted, perhaps, to oblige a common colt-breaker; namely, some brute which appeared so incorrigibly sulky and vicious that we might not wish men who were valuable for better purposes to undergo the trouble and risk of having anything to do with him; not but that we should be quite aware that a man with a better head would be more likely to succeed; but for the reasons we state, we would, perhaps, give the savage to one of these kill-or-cure gentry, and let the two brutes fight it out.—Prairie Farmer.

Disease of Joints.

The knee joint is very large and important, and is liable to many injuries, as sprain, which is immediately followed by extensive inflammation, the symptoms of which are tolerably well marked, but as a matter of course, vary somewhat, according to the injury.

Good Roadsters.

How very few good road horses we have! How few persons are engaged in breeding really good road horses! Yet there is a demand for such, and they always sell well. Most of the horses brought to the city are clumsy farm horses, without action, style or high breeding.

THE APIARY.

Bees.

The domestic economy of a bee hive is an extremely interesting study, and we will give the following facts from the Canada Farmer: Bees are of three kinds. Every colony contains one queen, a multitude of workers, and a number of drones, just like the world in which we human beings move, except that a hive is an absolute monarchy while we rejoice as a republic.

TOADS EATING BEES.—A Missouri correspondent writes the Bee Keepers' Magazine: I have read that toads do little or no damage to the bee-keepers, but I lately found several on the front board of my hives, and one I watched, and within fifteen minutes saw him at four Italians and two flies; then I executed and dissected him, and found his stomach perfectly crammed with Italian workers.

SPECIES OF BEES.—Entomologists tell us that there are about two thousand species of bees. How many of them are mere deviations from the same primitive type that produces our honey bee, we have no means of ascertaining.

DIOPHENS banded in the day time for a honest man, with a lantern: if he had lived in these times, he would have needed the aid of a locomotive.—York Billings.

GOOD HEALTH.

Drinks During Meals.

The results obtained by Dr. Beaumont in his series of experiments on the person of Alexis St. Martin, who had a permanent gastric fistula, caused by a gunshot wound, demonstrate that the gastric juice, in order to exert its solvent action upon the food, must be at the temperature of 100°.

The common, excessive and alternate use of hot and cold drinks therefore, during meals, is clearly profligate to a host of ailments in manifold ways. It impairs digestion by alternately increasing and diminishing the temperature of the gastric juice—thus retarding the solvent action of that fluid.

It also causes cracking of the enamel of the teeth and an increased susceptibility of the nerves in their immediate vicinity.

While I deprecate the use of hot and cold drinks during meals, I nevertheless advocate the moderate use of fluids of milk-warm temperature, for the reason that they act as adjuvants to mastication, insalivation and deglutition of food, and that they assist the gastric fluids in the disintegration of aliments.

Dr. Hayes, an eminent surgeon dentist residing in London, gives the following useful hints about the care of teeth. They are simple, timely, and deserve attention:

The Teeth.

"In the first place, teeth should be fairly used. By this I mean, not made to perform the duties of crackers for nuts, experimented on to ascertain their strength, or by ladies to rival scissors in cutting thread; for rest assured—in every case, more particularly the latter, the party having recourse to such practice will surely one day rue them; the teeth so unwittingly injured being always first to part company from their fellows.

PHYSIOLOGICAL PROPERTIES OF CAFFEIN.—The physiological action of coffee, according to M.M. Aubert and Haase, should not be attributed to caffeine, but to other principles. An injection of 0.6 cubic inch of coffee containing 0.6 grains of caffeine killed a rabbit in a very short time, producing acceleration of the pulse and respiratory organs, uneasiness, and finally convulsions.

POSITION IN SLEEPING.—Sleeping rooms should always be so arranged, if possible, as to allow the head of the sleeper to be toward the north. Frequently in cases of sickness, a person will find it impossible to obtain rest if the head is in any other direction, and often a cure is retarded for a long time.

APNEVIA BY ILLUMINATING GAS.—The symptoms are discomfit, inclination to vomit, convulsive movements of the muscles, especially those of the breast, the skin is cold, the breathing and pulse irregular.

SCARLET FEVER FROM A DEAD HORSE.—Scarlet fever having attacked a whole family at the port of Amble, one of whom has died. Dr. Easton, the medical officer of health, has reported to the local authority his belief that the fever was produced from the family residing near a pond in an old quarry, in which was a dead horse. The family lived over a boat-house on the bank, and being quite isolated, the fever has been confined to the inmates.

CHAPPED HANDS.—Instead of washing the hands with soap, employ oatmeal, and after each washing rub a little dry oatmeal and rub over the hands, so as to absorb any moisture.

DOMESTIC ECONOMY.

Cooking Meats.

The most economical way of using meat is to cook it in hot water, and serve it up in its own gravy. If it is boiled for preparing soup, the water should not be too quickly raised to the boiling point, since this tends to coagulate the albuminous portions and to prevent the juices from passing into the water.

If we wish to cook meat in such a way as to preserve the maximum of nutriment in the most digestible form, we should place it in large pieces in boiling water and keep it there for five minutes. The high temperature coagulates the albumen at the surface of the meat, stops up its pores, and thus prevents the juices from escaping.

In roasting meat, as in boiling it, the first object should be to coagulate the albumen at the surface, in order to prevent the escape of the juices. The meat should be at first placed close to the fire, kept there for ten or fifteen minutes, and then withdrawn to a greater distance from the heat.

Roast meat has the richer flavor, because certain aromatic principles are developed by this mode of cooking. The occasional "dredging" of flour over the surface of the meat helps to stop up the pores and prevents the escape of the fat. Roasted meat is not so well suited for invalids and dyspeptics as boiled meat, since it is apt to contain acrid substances formed, out of the highly heated fat.

INTERESTING TO MISTERS.—We learn that a patent has been granted to Henry M. Boies, Scranton, Pa., for Improved Packages of Powder Charges for Blasting. This invention consists in packing the powder, in convenient quantities, in long tubes of paper or any fabric or material of sufficient strength, rendered waterproof if necessary, of a proper shape and size to be used as a cartridge, and of such a length in excess of the powder inside as shall allow of its being folded into a compact form, and divided for use into cartridges of any desired length or weight.

FEDDING SAUCE.—One quart of boiling water, four large tablespoonfuls of white or brown sugar, two of flour, one of butter, one teaspoonful of salt; nutmeg or cinnamon to taste. Two tablespoonfuls of currant or blackberry wine or cider are a great improvement. Let the whole be boiled together for about ten minutes. It is necessary to mix the flour with a portion of cold water before adding it to the boiling water.

ARTIFICIAL OYSTERS.—Take green corn, grate it in a dish; to one pint of this add one egg well beaten, a small teaspoon of flour, half a cup of butter, some salt and pepper, and mix them well together. A table spoonful of the batter will make the size of an oyster. Fry them a light brown, and when done, butter them. Cream, if it can be procured, is better than butter.

WARNING COLD BOILED POTATOES.—Slice and put them in a basin with a little milk or water, some cream if you have it, and a little salt. Let it remain on the stove until it is thoroughly heated through, stirring often to prevent its sticking; a bit of fish left from a former meal or some beaten egg is a nice addition to it.

AMERICAN LEATHERS CLOTH.—The mode of manufacturing this cloth is said to be the following: A piece of cotton texture is passed between two cylinders, the upper one of which permits a mixture, consisting of oil, resin, lampblack, and other matters to flow upon the slowly-moving canvas. From the cylinders the fabric is wound upon a drum made of wooden staves so arranged that the successive layers are kept apart from one another.

ABOUT the most thrilling tale known is that of rattlesnakes.