

DOMESTIC ECONOMY.

Remarks on Eating.

Professor Blot used to say it is a fact beyond all question that the intellectual and moral faculties of man are influenced in a large degree in their operations by those physical conditions which are dependent upon our food. Physiology proves that it is the contraction of muscles that produces wrinkles; and a person whose food is properly prepared appears younger and more beautiful than one who follows no scientific principles in his eating. Good food, properly prepared, will keep his muscles in order and elastic. Any one, male or female, young or old, starting with a good stomach, can keep healthy and in good flesh with proper food; it is only necessary to select the kind required by the constitution, and prepare it judiciously. It is not what we eat that makes us fat, but what we digest. Bad food may bring a temporary bloatedness, but not the plumpness of good health. He agreed with the opinions expressed by Thomas Jefferson, as well as by a celebrated New York clergyman, that good things have been made by the Creator for good people.

Another thing in food—it ought always to be prepared according to the eye of the person for whom it is intended, and for the sex, as well as according to the climate and the season. In winter more fatty matter is necessary to be eaten than at any other time of the year. In spring, greens, which purify the blood and remove the bile occasioned by eating fatty substances in the winter. In winter we need more bile; in the spring we must get rid of it if we would be healthy. When warm or hot weather comes, we must supply the wasted system by eating meat. Meat is better in summer than anything else. It is a great mistake to suppose that vegetables are the best for this season of the year. He recommends roast beef for summer. Skim off the fat. Don't bring fat to the table.

The Borgias of our Kitchens.

Oh, woman! heaven's last, best gift to the kitchen, must you and your daughters still continue to marshal families the salaratus way to dyspepsia? Can you never learn that the grid-iron and the clear, glowing beds of coal, whereupon St. Lawrence himself would have deemed it a luxury to be broiled, better benefit the lordly steak unaccustomed with the brutal pestle, uncontaminated with factory lard, and will sooner woo it to turn to pale pink, delicate amber and tender brown (with a sensitive elevation at the corners, forming a central chalice for the reception and preservation of its own juices) than the frying pan, accursed of God and abhorred of men? Know you not that by thinly slicing potatoes—not left over from yesterday's noon-day dinner—into cold water, wiping the same dry in a towel, dusting them with pepper and salt, frying them in boiling lard, and as soon as they are put on the rich golden brown hue of a Cuban belle, removing and draining them, you can compass that which, at Saratoga, has brought fame and fortune to the artistic restaurateur? Is it not in you to pour boiling water on your coffee, and set the pot over a shovelful of embers in the hearth-box, where it will just simmer and not boil? Can your finer female sense not apprehend the difference between fanning a smokeless fire with a generous slice of bread till the surface of the latter turns delicately golden, then brushing the same with fresh butter, and burning bread on the top of a dirty stove, then swabbing it in melted, rancid oleomargarine? Alas! it experiences can be relied on, we fear not, Priscilla is joined to her salaratus and frying pan; let her alone.—The World.

WHITENESS FOR KITCHEN WALLS.—The first consideration in a cooking room is cleanliness. Tried by this test, papered walls are an abomination in such a place. You cannot darken this room through part of the day in summer, as you do others, and consequently fly specks will be numerous. These walls absorb the kitchen odors and steam, and the smoke rests lovingly upon them. If creeping things get into a house they are sure to insinuate themselves into the paper on the walls. Hard-finished walls are really more cleanly, for they can be washed; but, unless the finishing is better done than in the kitchens we have seen, they soon look dirty, and this is the next worst thing to being so; for such finishing soon becomes discolored and "splochy." There is nothing that will compare with the old-fashioned whitewash; not color wash, but whitewash, pure and simple. The color wash may give the walls a prettier tint, but it must be put on by a practical hand, whereas whitewash can be applied by any one, whenever a dirty spot makes its appearance. It is true that unparticled hands do not apply the brush as evenly as could be wished, but a few streaks more or less don't matter, when we can all see that the streaks are white and clean.—Scribner.

POTATOES should always be put into boiling water to cook, boil quickly and pour off the water, letting them dry a few minutes over the fire before dishing up. Steaming is the best manner of cooking them.

INDIAN GRIDDLES.—Two cups of meal, one of flour, one of milk, one of water, one egg well beaten, two teaspoonfuls of cream yeast, sifted into the meal and flour. Mix and bake on hot griddles.

THE DAIRY.

How Prize Cheese is Made.

At the last grand exhibition of the American Institute, held in New York city, which was closed November 13th, B. F. Adams, of Austin Minn., exhibited some specimens of excellent cheese, for which he was awarded the premium. Herewith we give the principal details in the manufacture of such cheese, which he has furnished to the *Practical Farmer* for publication. He writes:

"The cows whose milk was used in the manufacture of the cheese, were fed entirely on the wild grass of Minnesota. I receive the milk but once a day—in the morning. The farmers set their milk in cans put into a tub of cold water, and cool it down to the temperature of the atmosphere by agitating it well with a large dipper. Morning milk the same in a separate can. The milk when received at the factory in the morning is weighed and strained through the thickness of bandage cloth and kept constantly agitated in the vat until the rennet is added; this is to prevent the cream from rising. After the milk is all received, the heating process commences, which is done by steam from a five-horse power boiler, and conducted through pipes under the vat. I first heat the milk to a temperature of 82 deg., then I add a very little coloring prepared of annatto; next I put in rennet enough to cause coagulation in fifteen minutes; rennet is prepared in cold water, cut up in small pieces, and sufficient salt added to keep sweet. After the whole coagulated mass becomes hard enough, I cut both ways and let stand until the whey rises, then

the scalding process commences. Scald very slow until a temperature of 90 deg., then retain it at this temperature until cooked and acidity begins to develop on the whey—the whey is then drained off and the curd dipped into the curd sink and salted immediately, using two and one-half pounds of salt to one thousand pounds of milk. After the curd is cooled to the temperature of the atmosphere then put to press, and bandage; press for about eighteen hours; then take out of the hoop and put in the dry room. I use no grease in the curing process, nothing but a small piece of bandage cloth—a good rich cheese will grease itself enough. I keep my drying room at a temperature of about 80 deg.

How Milk is Secreted.

In his address before the Pennsylvania dairy-men's association, Prof. L. B. Arnold gave a description and illustration of a fully developed udder in its active state, showing it to be divided into four separate glands, each acting independently of the other, but all bound together by elastic membranes and suspended and supported by one compound tendon connected with the abdominal muscles, and ramifying in minute filamentary divisions which fasten into every part of each division of the udder, and also into the skin which covers it, so that it is well supported, even when heavily laden with milk. Milk, he said, is not contained in the udder in one capacious sack, as many people suppose, and as some authors have represented, but in small reservoirs distributed through the glands. The largest of these reservoirs is at the top of the teat, which, as was shown by an illustration recently copied from a fully developed udder four weeks from the time of calving, was only about the size of a turkey's egg. The other cavities distributed through the glands varied from the size of a hickory nut to a pin-head, the largest and greatest number being located at and near the lower part of the udder, diminishing in number and size upward. The reservoirs in each quarter of the bag are cemented by a set of tubes distinct from the other quarter, which run like blood-vessels by crooked routes from one reservoir to another, till they at last connect with the larger cavity at the top of the teat. In each quarter of the udder all the internal arrangements and subdivisions of the glands are not only independent of but different from the corresponding divisions in the other quarters. The reservoirs and tubes in no two quarters are alike, either in size, location or number.

BEEES.

How to Secure Premium Honey.

Dr. P. A. Baker, in the *Beekeeper's Magazine*, publishes a plan to secure the largest quantity and the best honey, which is well worthy of trial.

The plan is simply to keep a very strong colony queenless during the period of the greatest flow of honey. All apiarists know that a virgin swarm will work with more energy in building comb and storing honey, than one with a full supply. It is not uncommon for strong families, with everything needed for storing honey in surplus boxes, to loaf about the hive, until a few empty frames are given between the full ones, when they will soon be filled, but, being in the queen's chamber, she immediately performs her maternal duty and you get no honey. The law is immutable, in their allowing no empty space between broad combs, and the law compelling the bees to fill the space with comb acts with like force in indicating to the queen her duty. By virtue of cause and effect, if the entire hive is made into space, it is but fulfilling that law for the bees to promptly fill it with comb and honey, if, perchance, it is in abundant supply, but madam queen being present, we must allow a considerable force to assist in attentions to her royalty; dethrone her and supply the colony with material to make a new one, and yet allow none to mature for a period, and we shall have our boxes filled with the beautiful nectar. The operation is to put two large swarms, without queens or comb, into a hive filled with empty sectional frames or honey boxes, and give one broad comb at one end of the hive, and before the new queen is hatched, remove the comb and give them another. When the second has become fertile, the greatest flow of honey being over, remove the honey frames or boxes and fill the hive with combs or empty frames as the fall season for honey may indicate. The queens and broad combs can be utilized to advantage, which any intelligent apiarist will understand.

POULTRY YARD.

Poultry on the Farm.

MESSES, EDITORS:—To the farmer the profits of raising poultry must come from the sale of eggs and stock. To make it a good investment, the returns from the sale of these must be large enough to pay rather more than the market price for the grain consumed, besides a good amount for the time and labor spent in caring for their wants.

As there are several different breeds of fowls it is of great importance to keep those best adapted to the locality and conveniences of the farm, as also to fill the demands of the nearest market. If the fowl house or sheds afford good shelter, breeds can be kept with good results that would be an utter failure where there is no protection afforded from the weather. If the demand of the market is chiefly for fowls for the table, a breed should be kept that excels in its quantity as well as its quality of flesh—one that is easy to fatten and reaches maturity very early.

If eggs sell best, keep breeds that are great layers and poor or no setters; when both flesh and eggs are wanted, keep those that excel in both.

Again, if the farmer delights in having fine large stock and takes good care of it, he would be best pleased with the Asiatics, while only the smaller kinds should be kept when they are left to get their own living and take care of themselves, as they are of a roaming disposition, and would thrive where an Asiatic might starve.

Breed Characteristics.

Of the larger breeds, the Cochins and Brahmas are the most desirable. These are both large and heavy varieties, are very docile, and are good winter layers, though their propensity to set in the hot season somewhat lessens the annual number of their eggs. When good feed and warm dry quarters are provided, no breeds will show good care better than these.

For laying alone the Leghorns and Hamburgs surpass all others in the number of eggs; being non-setters they improve the time others use in setting and raising young. The Leghorns lay the larger egg of the two, and have yellow legs, while the Hamburgs are blue legged and their eggs rather small.

For both eggs and flesh we have the American

breeds, the Plymouth Rocks and Dominiques, also the French Houdans, Creve Coeurs and La Fleche. All these five are large bodied fowls and first-class layers. The French cock the finest quality of flesh, but they are black and white legged, and non-setters, while the American breeds are yellow legged and good setters.

Games are liked by a great many. They are good layers and excellent mothers; but their size and the color of their legs is against them. Bantams make nice pets, but they are not at all profitable.

There is a great difference between the several varieties of each breed: Of the buff, Partridge, white and black Cochins, we have found the Partridge the best layers. They set less than the buff, keep cleaner than the white, and surpass the black in size.

Of the Brahmas the dark are preferable. They are an improvement on the light, and, like the Partridge cochins, they are not such bad setters, consequently they are better layers and of a more business-like color.

The white, brown, black and Dominique Leghorns stand in general favor in the order in which we have named them. The first are the largest and lay the largest eggs, but their white plumage is easily soiled, and the colored ones are preferred by many. The Hamburgs come in for their share of favor as well as dislike. They will find their own living almost anywhere, and being great layers and non-setters they stand high with many, but their eggs and bodies being small they are not always favorites. In fact, it is hard to tell which breed would stand first were all interested to give their opinions.

Care and Feed.

Having decided what breed to keep the next move is to provide them suitable quarters for roosting and laying. The amount of shelter they need depends on the climate. When snow covers the ground part of the season it is necessary to have a warm and especially a dry place for them to gather and stand out of the wind and wet. Keep their roosting place sweet and clean by the free use of lime and ashes. Good sized roosts, wide apart and not too high from the ground, are best. Let the place be well sheltered from winds and wet and well ventilated. Put nests in out of the way places, easy to get at, but away out of sight. Never have many eggs in them, as they are apt to get broken, and in this way hens often get into the habit of eating the eggs. It is very hard to break them of it. Feed food that will supply the most urgent want. If it is cold or wet weather feed warm, nourishing food. Corn is good, ground and scalded for the morning meal, and fed whole at night. In the laying season feed grain and meat, or fat in some shape, and if kept shut up give plenty of green food, lime in any shape and gravel to grind their food. Always have an abundance of fresh, clean water; nothing goes further to keep fowls in a good, healthy condition. Have it handy and plenty of it. A variety of food is always better than any one kind, however good, fed altogether. Change their feed often and you may look for good results. Chickens like vegetables boiled and mixed with most anything, so that they can have something to peck at when not otherwise employed.

Breeding.

Get your chicks out early. They do better, grow faster, and are by far the most profitable; late ones always are a nuisance and serve to degenerate the stock. Always keep the earliest and largest for breeding. If any show signs of running down dispose of them before the breeding season. It is a good plan to shut up the liveliest cock and a few of the largest hens and keep their eggs for setting. Change roosters occasionally, as by breeding in and in one will soon ruin the very best stock.

In selecting hens for setting pick out gentle ones, not over large, and with small feet. Set in a large box or barrel, fill in with clean straw on top of about one foot of moist earth. Try first on two or three false eggs to see that the nest is all right, and when the hen seems satisfied with it, put nine to fifteen eggs under her, the number depending on her size. Better put too few than too many, for if one gets cold each day, all will in turn be spoiled. After putting a little lime and sulphur over the eggs and on the hen's back, leave her to herself, except occasionally see that others do not bother, and that she comes off to feed and water.

Young chicks, to make large birds, should be fed often, but only what they will eat up clean, soft food the first few weeks, after that small grain and meat occasionally. Do not let them roost too young, as it injures them.

Procure good fine stock to start with of some reliable breeder; better pay something extra and get that, then all is right. It is with poultry as with any other stock, if you take an interest in them you will strive to keep them as they should be kept and in this way make sure of good profits from them. Experience goes to show that no branch of farm industry pays better for the amount of capital invested than poultry raising, if carried on in a systematic manner. G. G. WICKSON, JR., Lyons, Wayne Co., N. Y. —Rural Press.

SHEEP AND WOOL.

Sheep on the Farm.

At a late meeting of the Illinois wool growers' association, Mr. W. C. Flagg submitted the following propositions:

1. I think it is demonstrable as a general proposition, true of nearly all kinds of farming, that nearly every kind of domestic animal, up to a certain limit, can be kept more profitably than it can be dispensed with, by all farmers. It can be kept, so to speak, without any expense beyond personal care, because it feeds upon products that would otherwise be wasted or sold at a low price. Take cattle, and we know that throughout Central Illinois a considerable body of farmers have been selling their cornstalks after the corn is gathered at such a low price as to make the keeping of stock cattle through winter less than their summer pasturage. We know that throughout the State large amounts of straw are annually burned that might be made to pay from two to five dollars a ton as feed for cattle and horses. During the year 1874-75, as I was informed, in one portion of Missouri, where the wheat crop was exceptionally good, the horses and other stock were sold at very low prices, because they had no feed in the following winter. The farmers of that region had not stacked their straw. Your own experience and observation will show you, that in all parts of our State great quantities of farm products that would go to feed and grow animals on the farm are burnt, wasted or sold at low rates.

2. This is still more true of sheep. The sheep, as we all know, is a more gentle feeder than any domestic animal, except the goat, and is nearly every vegetable product with a good relish, including, I am sorry to say, in the case of certain old and perhaps wiser sheep, apple bark, *as natured*, from the tree, taken, perhaps as a tonic. The weeds are generally eaten as readily as the grasses. Of the weeds more common with me, they seem to absolutely refuse the horse nettle and the poke weed, and do not quite like the Jamestown weed and Indian mallow, although they do browse both a good deal. This taste extends to dried weeds

found in hay or straw, and makes them practically omnivorous of vegetable matter. This general taste makes the sheep a very useful animal in utilizing otherwise waste products of the farm. It browses the hazel brush and kills out the wild grasses for the emigrant. He gets abundant food from the scattered grain and springing weeds of the grain stubble. He cleans out the late springing weeds and strips the lower blades off among the ripening corn. He is a good scavenger of weeds and fallen apples in the orchard, and in doing all this he is making mutton and wool out of weeds and waste. The cost of keeping, up to the point where all this waste matter is consumed, consists only in the incidental expenses, and the returns are manure, mutton, wool and increase.

Sheep in Georgia.

It will be interesting to wool growers to read some accurate statistics carefully gained from the growers of Georgia. "A Manual of Sheep Husbandry in Georgia," is the title of a publication from the pen of the Commissioner of Agriculture for Georgia, Thos. P. Jones, Esq. A series of questions were submitted to three of the wool growers in each county of the State, and from the replies submitted the commissioner compiled the following facts:

Of those who had tested crosses 98 per cent. reported the cross of the merino and native sheep the most profitable.

The average annual profit on the capital invested in sheep is 63 per cent.

The average annual cost per head of keeping sheep is only 54 cents.

The average cost of raising a pound of wool is only six cents, while the average for which the unwashed wool is sold is 33 1/2 cents, or 27 1/2 cents net.

An average of 71 lambs are raised for every 100 ewes, notwithstanding the ravages of the dogs.

The average yield of unwashed wool to the sheep is 434 pounds, which, at 27 1/2 cents, gives an average clear income for each sheep of 94 cents.

The average price for lambs sold to the butcher is \$1.87; the average price of stock sheep is \$2.58 per head; the average price of mutton is \$2.75 per head.

Ninety per cent. of the correspondents report dogs the principal and generally the only obstacle to sheep husbandry; 75 per cent. of them recommend the protection of sheep against the ravages of dogs by appropriate legislation; many report the business generally abandoned on account of the absence of such protection.

STOCK BREEDERS.

Good Care and Good Stock.

The man who buys improved stock, with the expectation of having them do well under neglect, will be disappointed. In fact, generally, the animal best adapted to profit under good treatment, will not endure as much hard treatment as an inferior specimen. The "natural" animal is well fitted for seeking its own food, for fleeing from or fighting its enemies, for resisting storms, etc. The highly improved animal can do none of these things as well as its wild ancestor, but it will give more meat, milk or wool. The man who buys an inferior animal because it has a long pedigree is not wise; but he also makes a mistake who attaches no importance to the character of the ancestors. Breed is not everything; neither are good food and care all that is wanted. Good care given to good stock is what is needed. Good care will help poor stock, but the profits will be greater if the stock be also good.

It would be possible, if one worked long enough, to produce a race of heavy draft horses from Shetland ponies; but one lifetime would not be long enough to well finish the work. It would be possible to produce a breed of large fowls from Seabright bantams. In a scientific point of view either work would have interest and value, but in the line of money making it would pay better to make use of what has already been done. Commencing with very common stock, injured by careless breeding and bad treatment through several generations, a farmer may, in time, produce excellent animals, without drawing from what are called the improved breeds. But this work is slow. Extra feeding will do much; excessive fat will hide deficiencies, but there are deficiencies which fat will not hide, and which can only be modified by efforts continued through successive generations. No amount of food or care will give the size or form of an average Shorthorn to a Jersey calf; all the efforts of the most skillful horsemen cannot make a good draft horse of a thoroughbred (running) colt; a "native" sheep may be fed so it will reach large size, but it will not have the form or the wool of a Cotswold, and it will take more than one or two or three generations to develop the "practical hog" into an animal that will please a practical hog man.

And so we will hold that it will well pay farmers to avail themselves of what others have done. If a neighbor farmer has been very successful in feeding hogs, and has stock which suits, why should not his work be made use of? He may or may not have cared for a name; if he has, for several years, selected his breeding stock with reference to desirable qualities, has cared for them well, and has succeeded in getting the produce to be of nearly uniform excellence, he has done just that which other men have done in producing the best breeds of hogs. The hog raisers of Southwest Ohio, some years ago, cared much more for getting hogs that suited them than they did for names of breeds. After a time their success attracted attention, and then a name was needed for hogs possessing the qualities they had worked for.

In breeding hogs, nearly all desire the same general characteristics. There are differences in size, in earliness of maturity, etc., but the same general object has been kept in view by all good breeders—adaptability to the production of meat. In the other domestic animals there is much greater diversity. In sheep, we look both to the flesh and the wool, and the wool may be of widely different quality; in cattle we may look for either meat or milk; in horses we may seek fast movement or great strength. So there is great need in these of being sure we are breeding from the right kind of animals, and it is a great help to know that those we select have been bred for several generations with reference to adaptation to certain purposes.—Western Rural.

Regulations for Importing.

The Treasury Department has issued, in circular form, the following extract from article 383 of the regulations of the department, for information of persons intending to import, for breeding purposes, animals from "beyond the seas." To admit to free entry animals from beyond the seas, when imported for breeding purposes, the owner thereof will be required to produce to the collector at the port of importation a certificate from the United States consul at the port of shipment, showing that the animals are, to the best of his information and belief, intended for such purpose, and also a statement of the owner under oath that the animals were purchased abroad and imported

into the United States especially for breeding purposes. The collector must also be satisfied that the animals are of superior stock, adapted to improving the breed in the United States. Custom officers are required to rigidly observe the provisions of said article; and should the certificate mentioned therein not be presented on the entry of the animals at the custom house, it will be necessary for the importer to give a bond, with satisfactory sureties in a penal sum of not less than twice the amount of estimated duties, conditioned for the production of such certificate within a specified time. To avoid this inconvenience and the attendant delay and expense, it is respectfully suggested that importers of such animals obtain, prior to importation, the requisite consular certificate for production at the time of entry. The term "beyond the seas," as used in the regulations, and in the law on which they are based, embraces all territory beyond the limits of the United States.

THE SWINE YARD.

Choosing Breeds.

We find in the *Home Journal* some practical suggestions by D. Z. Evans on swine breeding, and the characteristics of the different breeds of swine. We quote as follows:

Very much of the success or failure attendant on breeding pigs for profit, whether for home use or for market, depends on the selection of suitable breeds, breeds which not only suit the peculiar or particular climate, but which suit the particular purpose for which they are desired to serve, as well as suit the management, food and attention ordinarily given. It is worse than useless for a farmer, who ordinarily gives but indifferent care and food to his swine, to expect to reap such good results from high bred pure breeds of swine as are obtained from the same breeds by careful and systematic breeders and high feeders. The only way to improve swine, and, in fact, all breeds of domestic animals, is by a systematic method of high feeding, and breeding systematically perpetuates those improvements merely. If generous feeding, on suitable foods, is not resorted to, no matter how good the breed may be you attempt to breed from, disappointment and loss will invariably ensue, for high bred animals deteriorate more rapidly under slack management and indifferent feed than do animals which have been accustomed to such fare for several generations previous. If the above few remarks be kept in mind there will be no cause for complaint that pigs from reliable breeds did not answer expectations. Nearly all of the disappointments with the high bred breeds arise from the above given reasons. I will enumerate and describe some of the most prominent breeds.

The Berkshire of the present day is the result of very many years' careful breeding and good feeding, and is deservedly popular in nearly all sections of the country, the West seeming to lead with Berkshires and their crosses. In color they are black, with the end of their tail, all four of the feet, the nose and occasionally on the shoulder white. The white on the shoulder should not be there, to suit the full taste of a fancier, though a small white spot is admissible. More white than that just enumerated does not argue impurity, though it is not desirable, as it prevents uniformity. They are easily kept, fatten at almost any age and with ordinary good care, and produce a greater proportion of lean to the amount of fat than any other breed.

The Chester White, in its purity, (there are many specimens of white pigs sent out as Chester Whites which are a disgrace to the name,) is a very desirable breed where large pork is desired, and where the color—white—is desired in preference to the black breeds. They mature at from twelve to eighteen months, and produce heavy, good pork and quantities of fine lard. They have heavy hams and shoulders, broad and deep bodies and pendant ears, with a broad, rather short nose.

The Essex is an entirely black breed, and is, by many, considered to be a very desirable one, as they attain their growth early, are highly refined, and are good to select boars from to cross with coarser breeds. There are other breeds, however, which suit me better.

The small English Yorkshire, or the medium English Yorkshire, the latter having been formed by crossing, or rather, breeding the large and small breed of Yorkshires together, possess merits which are not possessed by any other breed, to my knowledge, if a high system of feeding and care be pursued. Under the best care, feed and management they have produced better results than any I have ever bred. If you do not want a pig which requires that, do not buy the Yorkshire, but, if you do—and all farmers who are real farmers know that high breeding is the only kind of feeding that pays—by all means try the Yorkshire.

This breed produces a greater proportion of fat to the amount of lean than any other breed known, I think, which is a desirable feature with many, especially where lard is desired.

The best specimens have a thin coat of fine, soft, white hair, and have a skin of a pinkish hue, which makes them easily recognized from other breeds. They have very heavy hams, are short, deep and broad, and at certain ages their usually very short noses take an upward turn, the nose becoming heavily *disked*, in some specimens, so as to prevent them from rooting.

Important Postal Decision.

Many merchants in various cities of the country having been in the habit of sending out papers devoted to special interests, in their own name, printed boldly on the wrapper, addressed "in the care of" their customers, at the regular pound rate chargeable on daily papers, the question was submitted to the Postoffice Department, and the following decision has just been rendered:

"That a newspaper or periodical sent by mail to a regular subscriber implies not only the name of the subscriber, but his residence or place of business also. When a subscriber is temporarily absent there would be no objection to sending his paper at the pound rate to the place where he may be temporarily sojourning, but when papers are addressed to subscribers at places where they have no permanent or temporary residence or place of business, with an evident intention to defraud the government of the legitimate rate of postage to which such papers are subject, they should not be delivered until postage has been paid thereon at transient rates, notwithstanding they may be sent to the care of some other individual."

RAILWAY IRONCLAD.—Cologne is to be surrounded by a chain of forts in the same manner as Metz and Strasburg. The works, which are now in course of construction, are connected with each other by a protected circular railway, which, now used for transporting material, is designed as additional means of defense, as it will convey portable ironclad batteries from point to point. Within the outer fortifications there is to be a second line, with a series of revolving iron turrets.

The greatest rainfall on the American continent is recorded for Fort Gaston, where 129 inches fell in nine months.