FARM, GARDEN AND HOUSEHOLD.

Blight.

Professor T. J. Berrill, in the *American Naturalist*, refers certain blights and diseases of plants to the agency of bacteria. Those organisms appear to be an active cause of the blight in pear and apple trees. The cell of blighted pear trees are destitute of the starch grains with which the healthy cells are filled, but traces of fermentation have been discovered in them, and bacteria have been uniformly observed in the juices of diseased pear and apple trees. The death of patches of bark on the trunk and larger limbs of apple trees is ascribed by Professor Burrill to the same cause. The yellows of the peach tree have been shown by the discovery of bacteria under the microscope to be caused by a similar organism, as are also the blights of the Lombardy poplar and the aspen.

Farmers' Gardens.

Although every well-regulated farm can boast a garden where delicacies are raised for the home table, there are still many new farms on which this important spot has not yet been set aside. Even half an acre may be made to produce enough small fruits and fine vegetables for a family whose table without these luxuries would be bare indeed. Start the garden early. Do not allow it to take the last chance. All new gardens for vegetables should be arranged for horse cultivation by extending the drills across it from end to end. This will greatly reduce the labor of keeping it clean, and the few minutes required to cultivate it once a week will be trifling compared with long and laborious hand labor. The crops will grow vigorously by keeping the soil constantly mellow and clean by the frequent passing of the narrow, one-horse harrow or cultivator.

Coarse Food for Pigs.

A recent subscriber wants advice how to feed pigs of twenty-five to thirty-five pounds weight that are to be kept over winter and fitted for sale at about six months old—whether coarse food will not help them as much in winter as in summer; how roots and pumpkins will answer in lieu of grass, and what can be fed when this green food is gone. He has had poor success in growing young pigs on corn alone. He has a reasonably warm pen for winter. The question of food is constantly recurring, and this is one of the best evidences of the advancement of the country in the feeder's art. When people are making no inquiry as to improved methods in any direction no progress can be made. There has been more progress made in the philosophy of feeding during the last thirty years than in the century and a half previous.

In pig feeding in the dairy districts young pigs generally grow up in a very healthy condition, owing to the refuse milk of the dairy, which furnishes the principal food of young pigs. Skim milk contains all the elements for growing the muscles and bones of young pigs. This gave them a good, rangy frame, and, when desired, could be fed into 400 or 500 pounds weight. But the fault attending this feeding was that it was too scanty to produce such rapid growth as is desired. It took too long to develop them for the best profit. It had not then been discovered by the farmer that it costs less to put the first 100 pounds on the pig than the second, and less for the second than the third, etc.; that it was much cheaper to produce 200 pounds of pork in six months than in nine and twelve months. When it became evident that profit required more rapid feeding, then they began to ply them continually with the most concentrated food—corn meal or clear corn. If this was fed in summer, on pasture, no harm was observed, for the grass gave bulk in the stomach, and the pigs were healthy and made good progress. But if the young pigs were fed in pen in winter upon corn meal or clear corn the result was quite different. This concentrated food produced feverish symptoms, and the pigs would lose their appetite for a few days, drinking only water, which, after a while, would relieve the stomach, and the pigs would eat vigorously again. Now, had they been fed a few quarts of turnips, carrots, beets or pumpkins, to give bulk to the stomach, and separate the concentrated food, no harm would have come. This gives the gastric juice a free circulation through the contents of the stomach, the food is properly digested and applied to the needs of the body, instead of causing fever by remaining in the stomach.—*Live Stock Journal.*

Farm and Garden Notes.

The calves and lambs need extra care through the spring weather, with its sudden changes. Do not let them begin life on a losing basis. Guard them from exposure to sudden changes, cold winds and storms. It may cost much extra feed in the future to atone for a slight check in growth now.

Watch your farm hands and note their treatment of cattle. The brutal habit of kicking cows should not be allowed. A kick in the udder will very likely result in bloody milk. Although the consequences of a blow or kick on the ribs may not be seen at once more or less damage will certainly follow.

Professor Kedzie, of Michigan, states that yellows in peaches can be cured by digging a shallow trench around the tree and filling it with boiling water. A heavy dose of potash will have the same effect. Filling the trench with ashes and pouring on boiling water is said to work a cure, also. All these remedies are based upon the supposition that a root fungus causes the disease.

A pomologist experimented with soft soap on the codling moth. The soap was diluted, but it had an unusually strong odor. It was sprayed thoroughly through the tree once a week, by means of a fountain pump. The tree thus treated, bore a heavy crop of fruit with not one wormy apple. A tree twenty feet away, which had not been treated, bore less fruit, and three-fourths of it was wormy.

Millemaine is the name of a new cereal which has been introduced into South Carolina from Columbia, South America. It is allied to sorghum and Guinea corn, and has the merit of an almost unlimited capacity to endure drought. Cakes made from the meal have been described as better than corn cakes, and the grain has been pronounced by the chemists of the Savannah guano company superior in food qualities to wheat.

English farmers keep three sheep on every four acres of their land. In this country we have one sheep for every thirty-four acres. The English wheat crop averages, in ordinary seasons, twenty-nine bushels per acre. Ours is a little less than twelve. There may be other causes for this great difference, but the greater attention given to sheep husbandry by English farmers is undoubtedly one of the causes."—*American Cultivator.*

Cultivators are becoming more and more satisfied of the value of common manure for bearing orchards. Those which have been regularly top-dressed have borne much better the past scarce season than neglected orchards. The owner of an orchard of six acres, in a region where not one-tenth of a crop was raised the past season, sold over $300 worth of fruit from it. He has regularly top-dressed it for several years, and two sheep to each tree have picked up the fallen fruit infested with the codling worm."—*Country Gentleman.*

To Remove Stains.

To remove wax stains from silk mix powdered French chalk with lavender water to the thickness of mustard. Put it on the stain, and rub it gently. Put a sheet of blotting paper over it and smooth it with a warm iron. When dry remove the chalk and dust the silk gently with a piece of white linen. If the wax stain has fallen thickly on the silk it should be removed first carefully with a penknife. To remove wax from cloth scrape off with a knife as much as you can without injury to the fabric; drop benzine on the spot, then with a sponge rub it gently; repeat it till the spot disappears.

To remove grease spots without injury to the color of the cloth is sometimes easy and sometimes quite difficult. Much may depend upon skillful treatment, and although various agents are oftentimes valuable, yet good soap is the chief reliance. Grease spots may generally be removed by the patient application of soap and soft water, but other means are also used. Ox-gall is a good and delicate cleansing agent. It is said to fix and brighten colors, though it has a greenish tinge, which is bad for white articles. Ammonia is also good. Use it nearly pure, and then lay white blotting paper over the spot and iron it lightly. The yolk of an egg is also excellent. Stretch the fabric on a board, and with a soft clothes-brush dip into the yolk and rub the spot with it until the grease seems loosened. The yolk will not injure the most delicate colors, but the rubbing may, if too severe. Rinse with warm rain water, rub the edges with a damp cloth and clap the whole between dry towels. If the stain is not gone, repeat the process. This is a good receipt for cleansing silk goods.

To take grease out of velvet, pour a little turpentine over the spot, then rub briskly with a piece of dry flannel. Hang the article in the air to remove the smell.

To remove oil stains from paper or leather, apply pipe-clay, powdered and mixed with water to the thickness of cream; leave it on for four hours. This will not injure the best colors.

To remove acid stains from linen tie up in the stained part some pearlash, then scrape some soap into a cold, soft lather and boil the linen till the stain disappears.

Fruit stains may be removed from linen by rubbing the spot on each side with soap, then laying on a mixture of starch in cold water, very thick; rub it well in and expose the linen to the sun and air till the stain comes out. If not removed in three days renew the process.

Oil marks and marks where people have rested their heads can be taken from wall paper by mixing pipe-clay with water to the consistency of cream, laying it on the spot and letting it remain till the following day, when it may be easily removed with a brush.

To clean mirrors take part of a newspaper, fold it small, dip it in a basin of clean cold water, and when it is thoroughly wet squeeze it out as a sponge, and then rub it hard over the face of the glass, taking care that it is not so wet as to run down in streams. After the glass has been well rubbed with the wet paper, let it rest a few minutes and then go over it with a dry paper till it looks clear and bright.

Wash oil-cloth once a month in skim milk and water, equal quantities of each. Rub them once in three months with boiled linseed oil. Put on very little, rub it well in with a rag, and polish with a piece of oil silk. An oil-cloth should never be scrubbed with a brush, but, after being first swept, should be cleaned by washing with a soft flannel and lukewarm water. On no account use soap or water that is hot.

To clean painted woodwork provide a plate with some of the best whiting to be had, and have ready some clean warm water and a piece of flannel, which dip into the water and squeeze nearly dry; then take as much whiting as will adhere to it, apply it to the painted surface, when a little rubbing will instantly remove any dirt or grease. After which wash the part well with clean water, rubbing it dry with a soft chamois.

SELECT SIFTINGS.

The first tunnel was made by M. Rign at Bezieres, France, in the reign of Lou XIV.

Gun cotton was invented by Profess Schenbein, in Basel, and first made know in 1846.

"Dieu et mon droit," the royal mott of England, was the word given by Richard the Lion Hearted to his army a Gisors, in 1198. Henry VI. first used i as a motto.

By an act of parliament of George II., still in existence, a man can evade payment of his tavern score on the ground that the consumption of spirits is contrary to public policy, and ought to be discouraged.

The old superstition as to mandrake was that it shrieked when pulled from the ground, and that he who heard its cry died within the year, and, therefore, those who would gather it stopped their ears, fastened a dog to the plant and whipped him until he pulled it from the earth.

The ancient Egyptians of the Nile had floating bee houses, designed to take advantage of the honey harvest. They were warned when it was time to return home by the depth to which the boat sank in the water under the weight of the cargo of honey. That the bees might not be lost, they were obliged to journey during the night-time.

The famous Washington bowlder at Conway Corner, N. H., has been accurately measured and found to be thirty feet high, forty-six feet long and thirty-five feet wide. It is solid granite, and weighs 3,867 tons by calculation. This is probably the largest isolated piece of granite in the world, and is apparently a vestige of ancient glacier action.

According to tradition, the first Indian reached Martha's Vineyard on a cake of ice, and found there a giant named Moshup. He had five children. He used to catch whales and great fish, and pluck up trees to make a fire, and roast them. The coals and the bones, relics of these gigantic feasts, are still to be seen there. To facilitate the catching of these fish he threw many large stones at proper distances into the sea, on which he might walk with ease. This is now called Devil's Bridge. Once on a time an offering was made to him of all the tobacco on Martha's Vineyard, which, having smoked, he knocked the snuff out of his pipe, which formed Nantucket.

The teeth of the snake are not always found in its mouth. There is a snake in Africa which lives upon the eggs of birds, which he purloins out of the nests. This snake has no teeth proper in his mouth, if he had, they would be much in his way, for they would break the egg when he caught hold of it. Instead, then, of teeth in his mouth, he has them in his stomach, and they are formed in a very curious manner. Certain little bits of bone, parts of the vertebræ, are made to perform the function of teeth; they project one from the center of each vertebræ. The ten next to the mouth point in a forward direction, the last ten backward; the ends of these bits of bone go through the wall of the stomach, and then become covered with enamel like real teeth; so that, on looking into the stomach, a row apparently of real teeth is seen at its back part. The egg, when swallowed by the snake goes down into the stomach, and there meeting with the teeth, is broken against them by the pressure of the walls of the stomach. The contents of the egg being thus broken, cannot escape, had there been teeth in the mouth the egg would have broken there, and most of the fluid contents been lost.

WISE WORDS.

Drinking water neither makes a man sick, nor in debt, nor his wife a widow.

In the adversity of our best friends we often find something that is not displeasing to us.

If you would know one of the minor secrets of happiness, it is this: cultivate cheap pleasures.

Perfect valor consists in doing without witnesses all we should be capable of doing before the world.

We are readier to pardon those who laugh at our gravity than those who do not laugh at our jokes.

If you hit the mark you must aim a little above it; every arrow that flies feels the attraction of the earth.

A man need only correct himself with the same rigor that he apprehends others, and excuse others with the same indulgence that he shows to himself.

We cannot live on probabilities. The faith in which we can live bravely and die in peace must be a certainty, so far as it professes to be a faith at all, or it is

A writer in a juvenile magazine lately gathered a number of dictionary words as defined by certain small people, of which the following seem genuine: Dust: Mud with the juice squeezed out. Ice: Water that stayed out in the cold and went to sleep. Monkey: A very small boy with a tail. Pig: A hog's little boy. Salt: What makes your potatoes taste bad when you don't put any on. Snoring: Letting off sleep. Wakefulness: Eyes all the time getting unbuttoned.

Cleveland, Ohio.

The *Daily Anzeiger* says: "Chief Superintendent of police, J. W. Schmitt, of this city, who has been in the service a quarter of a century, endorses St. Jacobs Oil as a pain-banisher. It cured him of rheumatism."

They have counted 319 sorts of insects that eat the leaves or bore into the trunks of trees in Central park, New York city.