THE FARM AND HOME.

Preserving Eggs.

The Prairie Farmer says: "The keeping of eggs being almost wholly a question of temperature and the exclusion of air from them, it follows that which will do both in the cheapest and most effectual way will be best. Hence eggs are kept in very great numbers by cold storage—that is by providing a steady low temperature not above thirty-five degrees Fahr. But this is expensive. When, however, the temperature can be kept down to seventy-five degrees and below, if eggs are packed in some dry, clean substance which will exclude the atmospheric air, they may be kept a comparatively fresh state for months. This may be done in the following way: Provide clean, dry packages not exceeding in capacity the quarter or third of a barrel, and a sufficiency of common ground land plaster, such as is used for agricultural purposes. Commence by putting a layer of plaster two inches deep on the bottom of the packages, and into this set the eggs small end down, so each egg will be separate from every other. When the strata of eggs is complete add more plaster, then a second strata of egg till the package is full. If the work is done carefully, all the eggs are sound when packed, and each egg is separate degrees, the result in every case will be satisfactory."

"The plan of a French chemist for preserving eggs is as follows: While quite fresh they are gently struck against each other to see if they are 'sound;' next they are placed in a kind of earthen pitcher having a narrow bottom. When the vessel is full, a solution of a quarter of an ounce of quick lime to one quart of water is poured in. The lime water permeates the shell till it reaches the first membrane, rendering the latter impervious. The pitchers are then placed in a cellar, from which all light is excluded, but a uniform temperature of 44 to 46 degrees Fahrenheit is maintained. In the course of a few days a pellicle forms on the surface of the water in each pitcher (carbonate of lime) and that must never be broken till the moment for withdrawing the eggs. The process enables eggs to be kept fresh for six or eight months, and not more than five in a thousand prove objectionable."

Farm and Garden Notes. A few trees planted in the right place will soon add much to the value of the farm, whether it be to use as a home or to sell for cash.

A sharp hoe properly applied to weeds in their youth will avoid much trouble in the future. Advice older than the obelisk, but yet more sound.

Timothy was introduced into this country from England by Timothy Hanson of Maryland, about 160 years ago. It has for many years been one of the most popular grasses for hay for

The New York Times' agricultural editor thinks that there is more reason for a treasury commission to stamp out hydrophobia than for one to exterminate pleuro-pneumonia, of which no traces exist.

A western bee-worker thinks sugar the best bee feed, as the honey from such has the advantage of not being mixed with pollen, which he believes causes dysentry among the bees in winter. Glucose, however, should be avoided.

Take of saltpetre and common salt each one tablespoonful, dissolve in a little hot water and add twelve quarts of cold water. Apply to your cabbages in the heat of the day when the sun shines. If you apply with a sprinkler and do your work thoroughly, one application will be sufficient.

St. Joseph county, Michigan, now claims to grow more peppermint than any other locality in the world. It requires a moist, mucky soil, but one that does not retain stagnant water. Where facilities exist for distilling the oil, it is a very profitable crop on land not considered fit for grain growing.

There need be no difficulty in plowing under the tallest weeds or rye if a log chain is attached to the plow so as to form a loop and draw the tops down to the ground. Cutting the weeds before plowing only cumbers the surface with troublesome rubbish, which

is the more difficult to turn under, as it not held to the ground by the roots, but is free to be moved along in front or earthen vessel, sprinkling through of the plow.

Prof. Sanborn has made some experiments in feeding grain to stock at pasture which indicate that even with milch cows the gain does not pay for the increased expense. There is a decided difference in the value of pasture at different times, even in the same season. Perhaps with rich grass in place. Green tomotoes sliced, or large June feeding extra may not be profitable. But early in the season, when the shaved cabbage. pastures are dried up, we are very confident that extra feeding is the better

Mr. C. N. Hovey tells the Massachusetts Ploughman that he would as soon think of rubbing off the buds of a tree of any kind, and then expect it to make a good growth, as that a potato with its buds broken off would produce a full crop.

A farmer in Maine finds that he can seeds from pulp by putting the seeds pulp and all, just as they come from the vegetable, into a bowl, cup or other earthenware dish, and settling them in a cool place for a week or ten days, when a thick mould will appear on top and a thin, watery substance beneath the mould. He then pours water into the vessel, stirs up the contents, pours off the mould and other impurities, and finds the seeds perfectfrom every other, and the temperature ly clean and free from pulp. This not allowed to get above seventy-five method does not injure the germinating properties of the seed

A dairyman who has tried the experiment, says that he succeeded in producing milk free from offensive odors, by putting his cows in the stable a few hours before milking in the afternoon, and giving them a feed of in which he finds the soil. Should it

Soil of medium rather than extra fertility is best adapted for nursery purposes. Rapid growth is not desirable, especially that produced on porous soil rich in vegetable matter. Trees so grown are not hardy. It is also important to secure a location where extremes in temperature do not prevail and especially where the nursery is not liable to very low temperature

While the trees are in full leaf, and as late in the season as possible, is the best time to cut timber where durability is desired. The branches should not be removed for two or three weeks, as the evaporation from the foliage causes the wood to season much more rapidly. It is the sap in porous woods that causes decay. Unless it is got out very soon after cutting, the timber will not last.

If one-half the grain fed to hogs in this country was given to poultry it would secure a much more profitable return. A bushel of corn will make perhaps four to six pounds of pork; but the same amount of grain will chickens will be worth three to ten times as much as the pork. Poultry is probably the only class of stock from which profit can be had, feeding only on boughten food.

It is very important that the soil of a beanfield be of nearly uniform quality and fertility. This insures an even germination of the seed and a uniform progress to maturity. There are comparatively few beanfields where the crop can be pulled without having some under and some over-ripe It is too much extra labor to go over the field twice, and where the beans are harvested by machines, as in most bean-growing localities, the crop must be all gathered at one operation.

Recipes.

Good Pumpkin Pies .- Aside from the crust, the quality of pumpkin pie depends both upon the materials added and the quality of the pumpkin. Squashes are quite as good, but our common field pumpkin makes a very good article in the following way: Stew and strain the pumpkin, and to one quart add four well-beaten eggs, a tablespoonful each of ginger, ground cinnamon or of all-spice if preferred, with two quarts of milk, and as much sugar (or molasses) as is relished by the eaters. Most prefer them quite sweet. Bake with under crust only and when ready for the oven grate nutmeg over the top. I sometimes partly bake the crust before putting in the pumpkin. Greasing the crust with butter also prevents its soaking so as to be heavy. If eggs are scarce or dear, half as many may be taken, using to each quart of milk a teaspoonful of corn starch or flour.

Pickled Cabbage. -Shave firm heads of white cabbage, put into a wooden it a handful of salt for each head of cabbage, and let it stand over night; the next day drain off all the brine pressing the cabbage, and put it into earthen jars, with half a cupful of mustard seed for each head of cabbage; fill the jar with cold vinegar, cover them, and keep them in a cool, dark white onions sliced, may be used with

Apple Marmalade, - Peel seven pounds of tart apples, and put them into the preserving kettle with a pint of cold water; peel the yellow rind of four lemons and add to the apples; squeeze the juice of the lemons, and keep it until the apples are boiled to a pulp; then add it to them, together with four pounds of sugar, and boil the marmalade for half an hour longer, or until it has the proper consistency. easily clean his cucumber and other Put it up in jelly-glasses after it has cooled a little.

> Egg Balls.-Boil an egg hard, rub the yolk through a sieve and mix it with the yolk of a raw egg, a table-spoonful of salad oil, a table-spoonful of salt, a dust of cayenne pepper and enough flour to make the mixture firm enough to roll in little balls between the palms of the hands; throw the egg balls into salted boiling water, and boil them until they float on the surface of the water; then skim them out and add them to any dish for which they are

> Preparing the Soil for Grapes. In this, the foundation for all grape growing, says an authority, the vineyardist must also look to the condition be free of stones, stumps and other obstructions, the plow and sub-soil will be all sufficient.

Should your soil be new, perhaps a piece of wild forest land, have it carefully grubbed and every tree and stump taken out by the roots. After the ground is cleared, take a large breaking plow, with three yoke of sturdy oxen, and plow as deep as you can, say twelve to fourteen inches. Now follow in the same furrow with an instrument we call here a sub-soil stirrer, which is simply a plow-share of wedge shape, running in the bottom of a furrow, and a strong coulter running up from it through the beam of the plow, sharp in frent, to cut the roots; the depth of the furrow is regulated by a moveable wheel running in front, which can be set by a screw. With two yoke of oxen this will loosen to the depth of, say twenty inches, which is sufficient, unless the sub-soil is very tenacious. In land already cultivated, where there are no roots to obstruct, two yoke of oxen, or four horses attached to the plow, and one yoke of oxen or a pair of horses or winter a hen, and her eggs and mules to the sub-soil plow will be sufficient. In stony soil, the pick and shovel must take the place of the plow, as it would be impossible to work it thoroughly with the latter; but I think there is no advantage in the common method of trenching or inverting the soil, as is now practiced to a very great extent. If we examine the growth of our native vines, we will generally find their roots extending along the surface of the soil. It is unnatural to suppose that the grape, the most sun-loving of all our plants, should be buried with its roots several feet below the service of the soil, far beyond the reach of sun and air. Therefore, if you can afford it, work the soil deep and thoroughly; it will be labor well invested; it is the best preventive against drought, and also the best drainage in wet weather; but have it in its natural position-not inverted, and do not plant too deep. Should the soil be very poor, it may be enriched by manure, ash; bone-dust, etc.; but it will seldom be found necessary, as most of our soil is rich enough, and it is not advisable to stimulate the growth too much, as it

> Wet spots may be drained by gutters filled with loose stones, or tiles, and then covered with earth. Surface draining can be done by running a small ditch or furrow every sixth or eighth row, parallel with the hillside and leading into a main ditch at the end or middle of the vineyard. Steep hillsides should be terraced or benched, but as this is very expensive they should be avoided .- Western Rural.

> will be rank and unhealthy, and in-

jurious to the quality and flavor of the



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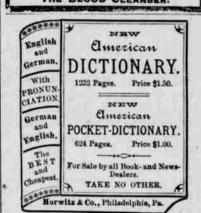
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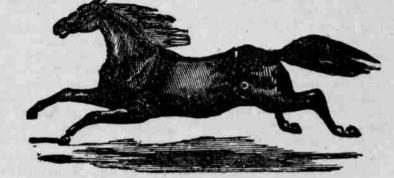
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