

HOME AND THE FARM.

A DEPARTMENT MADE UP FOR OUR RURAL FRIENDS.

How to Make Farming Pay—A Moveable Feed Rack—How to Feed Horses—To Have a Refrigerator Without Ice—The Apiary, Poultry Yard and Kitchen.

Profitable Farming.
It is an old adage, old as farming itself, that there is more in the man than there is in the land. Every farmer of ordinary mind will admit the truth of the adage. You have a man and you have a farm when they come together to consider a remedy for lack of success ever admit the application of the adage and go to work to make the farm pay. The first step is to put the farm on a business basis. Every farmer is supposed to be working hard for success. Failure is very frequent. Thousands of times every year it is made apparent where a dollar's worth of good sound knowledge would bring a hundred dollars' worth of return. The secret of good success is to get the best of the land. When the farmer is willing to buy his knowledge, just as he does his tea, coffee, and groceries, and pay for it just as freely, then, and not till then, will he hold an even hand with other callings in society. The following will show the result for a year with a thinking, reading Pennsylvania farmer.

412 gallons milk shipped in the six months ending October 1, 1889.....\$102.50
\$500,000 worth of produce.....43.00
The six winter months ending April 1, 1891.....95.45
The thoroughbred.....100.00
Three thoroughbred heifer calves.....100.00
Ten veal calves (sold).....65.00

Gross income of dairy.....\$1,628.65
140 bushels potatoes.....140.00
10 tons surplus hay.....30.00

Income outside of dairy.....190.00

Total income.....\$1,818.65

EXPENDITURES.
Rent of farm.....200.00
Taxes.....65.00
Six per cent interest on property invested in live stock and farm implements.....150.00
Hired help.....150.00
Fifteen tons of bran, average price \$18 per ton.....270.00
Six thoroughbred heifer calves.....100.00
Freight for shipping milk.....100.00
One thousand cubic passenger.....30.00
Miscellaneous.....100.00

Total expenditures.....\$1,142.50

Balances of income.....\$676.15

The farm covers eighty acres, and supports twenty-four head of cattle and forty horses. There are fourteen cows, two of which are kept for rearing calves; eight of the cows are pure Holsteins. The milk is sold at ordinary prices, and nothing is made on account of "fancy" product except by the sale of spare purebred calves.

The farmers are worth extended notice, as there are several points which go to show how the income might have been increased with a corresponding increase of profit. The total income includes rent for the farm at \$2.50 per acre and interest on the value of the farm stock. The occupier has the rent of the house, the profit of the garden, the use of horses and other conveniences which might be easily estimated at the sum of \$1,000, and which would be a charge against the income of any other business man. The balance of \$676 is clear cash in hand at the end of the year.

Save the Fodder.

For feeding sheep at the stock or in the yard, racks are indispensable. They should be built with an outside, shallow box to catch the clover leaves and hay, and to hold grain when feeding it. The frame of the bottom of the rack should be of sufficient strength to allow it to be moved without damage. Top may be lightly formed of inch strips bored to

take chips cut from the woods. In the great sheep feeding districts of England, racks mounted on wheels are found useful. They enable the shepherd to change the place of feeding without too much labor, more equitably distributing the manure and saving time in going to and from the stacks. The axle of an old carriage may be used to serve a good purpose here, or wood axles will do. Two thicknesses of lumber nailed together, and with a layer of straw, will make a good floor. Anything that will save fodder and the feeder and benefit the flock will soon repay its cost.—*Hollister Sage, in Farm and Home.*

LIVE STOCK.

Feeding Horses.
With horses, more than any other class of stock, it pays to cut and grind the feed. Ground grain is the cheapest form in which nutriment can be given to the working teams. In order to secure the best results in feeding ground feed it will be quite an item to mix with cut hay, straw, or fodder. To feed corn meal alone there is always a danger that it will compact in the stomach and prove more or less indigestible. Mixed with some kind of rough cut feed makes it more porous and less liable to do this. Overfeeding will impair the digestion, and is really more injurious than not feeding through. Horses require less bulk food than other classes of stock. During the winter they need some grain. If the corn and oats can be ground together and a small quantity of oil meal be added, and then the hay or fodder be cut and mixed together, a good ration can be made up that will be healthy and nutritious.

Oats abound in nitrogenous, or muscle-forming materials, and for this reason can always be fed to work teams and growing stock to advantage. Shovels run through a cutting box, and a small quantity of bran and oil meal, make one of the cheapest and best foods that can be supplied to horses. They ought never to be fed more than they will eat, and if it is given, it will thrive better if they are given a good variety. Grinding the feed lessens the waste and gives better opportunity of making up complete rations than when everything

Profit and the Farm Boys.

How to keep the boy on the farm. We will venture to assert that if each boy is given a flock of fowls, if only Bantams, and he alone have the management, and the receipts, a very important adjunct to the profit, can be made. It is the boy to take an interest in farming from the start. Let him become accustomed to the breed and he will soon learn the points of all breeds. And he will not stop there. He will aim to know the breeds of cattle, sheep, horses and swine, and to get acquainted with the exhibitions of the county fairs, and strive to win prizes. He will have a love for the farm bred in him from the start, and when he is a man he will yearn for the happy days spent on the farm, and will go back to it if he can, should he be induced away. When one becomes interested in poultry on the farm he becomes educated to an interest in everything else. As soon as your boy can manage them, give him a few Bantams, and after he is older, start him with some pure breed of standard size. It is the best plan for teaching the boy to remain on the farm.—*Mirror.*

Cattle Hoop Is in Good Cattle.
More plainly and more profitably from week to week is demonstrated the fact that the great runs of cattle in the West and elsewhere are pressing more heavily upon every branch of the cattle business than the ripening of choice steers. The men who are putting first-class cattle on the market, while not receiving the prices of a few months ago, are getting so near them that they feel to only a limited extent the pressure of the heavy runs. It has always been a point urged by *The Stockman* that beef production if it paid at all must pay best and almost only where conducted with an eye to supplying the demand for the highest quality of beef. We hope that progressive beef-makers when they read those columns will take this oft-repeated lesson to heart, and decide either to be in competition with the best or to do something else. We see no special hope in the future for the producer of inferior beef, while the man who puts his main study in the matter of furnishing prime beef to first-class markets is as much as almost any other agricultural producer likely to be paid for what he does.—*National Stockman.*

THE DAIRY.

A Refrigerator Without Ice.

The following is my method of keeping nice, hard butter, fresh meats, etc., in the hottest weather, says J. W. Harshbarger, in the *Plymouth*.
I arranged the pump and platform of my well so as to have a clear opening of 3 feet by 13 inches, then placed a box of corresponding size over it, 4 feet high, and 2 feet 6 inches in diameter, and turned water, and rubber felt for roof. The door is 2 feet wide, and 3 feet 7 inches high, and hung 8 inches from left hand end. Windlass shaft, 3/4 inch diameter, with gears on right hand end, and spring ratchet, to hold it at any given point. Next is the cage, made of five-eighths lumber except the top board, which is one inch. Cage is 21 inches wide, 3 feet 3 inches high, and 10 inches deep, with a door on the right side, and an extra piece under the center, where the rope goes through. Then two pieces 2x4, 16 feet long, are nailed to cross piece, 4x4 1/2 inches long, for the lower end, hung in well, and top nailed to platform joists, 2 1/2 inches apart. At each end end of the cage are two blocks, tied on as the cage are, and serve as a guide for rope. Use rope five-eighths of an inch thick, and about 30 feet long, with one end fastened to cage, which weighs 35 lbs., and a balance weight of 45 lbs. at the other end, and rope so adjusted on shaft, that when the cage comes up it will not go down any more, only by cutting the rope at the end, or by the weight of the cage, or by the weight of the cage, or by the weight of the cage. Use rope five-eighths of an inch thick, and about 30 feet long, with one end fastened to cage, which weighs 35 lbs., and a balance weight of 45 lbs. at the other end, and rope so adjusted on shaft, that when the cage comes up it will not go down any more, only by cutting the rope at the end, or by the weight of the cage, or by the weight of the cage. Use rope five-eighths of an inch thick, and about 30 feet long, with one end fastened to cage, which weighs 35 lbs., and a balance weight of 45 lbs. at the other end, and rope so adjusted on shaft, that when the cage comes up it will not go down any more, only by cutting the rope at the end, or by the weight of the cage, or by the weight of the cage.

THE APIARY.

Carefully Bred Bees.
There is a great difference between the worth of bees that have been bred up for many years by a skilled apiarist and those that are in box-hives, that have never given any surplus, or only at the end of the year at a good price instead of the latter as a gift. The Italian bees are superior to the blacks in every way, unless it is in capping the honey to show white. I sometimes think this is caused by their working on the alkali and other plants that the native bees are unable to obtain honey from. The honey of their inability to reach it. Probably the honey gathered from the same flowers by each race would be the same. They are never idle. I have observed them when taking flights in mid-winter busily engaged in house cleaning when colonies of natives close by the side of them were only enjoying the cold of the winter. Their marked superiority is more noticeable during poor seasons. Some think the progeny of cross-bred queens equal to full-blood Italians. I prefer the pure Italians in every respect, as they cross-bred soon enough with neighbors' bees.—*Stockman.*

WINTERING BEES.

October is the best month in which to prepare colonies for their long winter repose. If short of stores they should be given granulated syrup. If fed early enough the bees will have this food put into the combs and sealed over before cold weather. For wintering an underground cellar is the best place, but even. It should be well ventilated, should have few or no vegetables in it, and sawdust should be kept on the floor to absorb the moisture. The hives ought to be raised from the bottom boards at least one inch to secure circulation of air. If the bees are uneasy the hive should be lifted from the bottom boards at least once a week to prevent foul odors from rising into the hive and causing disease.—*Fied and Farm.*

THE POULTRY YARD.

Don't Stuff the Hens.

The capacity of a hen is limited, if you clog the machinery of her stomach, but if you fill her with food that is unsuitable she will only store up the surplus, waiting for the substances that are necessary to complete the product, and in so doing she does not lay. Food that is unbalanced will, of course, be readily eaten, but if the hen is fattened. The excess will be voided and wasted; or if it abounds in the heat-producing element (the cheapest and most easily procured), she has the power to convert it into fat, which is an obstruction to laying. If you are going to balance her diet, it is compelled to lay eggs, because she cannot store up a supply in any manner over and above the requisite amount required for the eggs.—*Farm and Fireside.*

GREAT EXPLOITS FOR US.

DR. TALMACE POINTS OUT WHAT WE MAY DO.

A Deed of Greater Worth than Leading an Army to Victory in Battle Is the Leading of a Human Soul to God.

At Orange Grove, N. J., Dr. Talmace took for his text, Daniel xi, 32. "The people that do not know their God shall be strong and do exploits." Antiochus Epiphanes, the old sinner, came down three times with his army to desolate the Israelites, advancing one time with 103 trained elephants, swinging their trunks this way and that, and 21,000 infantry, and 6,000 cavalry troops, and they were driven back. Then, the second time, he advanced with 70,000 armed men, and had been again defeated. But the third time he laid successful siege until the way of Rome came in with the flash of their long ranks of cars and demanded that the siege be lifted.

And Antiochus Epiphanes said he wanted time to consult with his friends about it, and Popilius, one of the Roman ambassadors, took a staff and made a circle on the ground around Antiochus Epiphanes, and compelled him to depart whereupon he lifted the siege. Some of the Hebrews had submitted to the invader, but some of them resisted valourously, as did Eleazer when he had swine's flesh forced into his mouth, spit it out, although he knew he must die for it, and did die for it, and others, as my text says, did exploits.

THE HOUSEHOLD.

Making Bedding.

A good many housekeepers seize the interval before the house cleaning time to make up bedding. Almost everyone knows how to make a cheesecloth comfortable, than which nothing at the same small expense is so pretty, light and desirable. But while a great many may know how to make one, few know how to make it with the cotton, so that it is nearly as light as eider down, says an exchange. To make a very thick comfortable take five one-pound rolls of cotton batting, unroll it carefully and hang on a clothesline in front of a register or hot fire. Let it get just above the register, but not touching it. Clean out the register, and separate the minute fibers, causing the cotton to expand to nearly twice its original bulk. Cut the cheesecloth into lengths of about two and a half yards each, two widths being enough for each side. Pink and baby blue make a pretty combination. If the blue is to be taken for the under side, spread it, after getting it very smooth, on a bed or some other convenient place. Next lay the cotton batting on lengthwise, cutting it the same length as the cheesecloth; it will be found to be about the same width. The next layer should go on crosswise, the next lengthwise, and so on till all is used. Spread the pink cover very smoothly over the whole and the cotton pink worsted, button-hole stitching around the edge with the same.

Coverlets made of white cheesecloth can be washed successfully if they are dried quickly in a bright sun and the four corners of the quilt pinned to the clothesline, spreading it out horizontally. **MILDEW** may be removed by rubbing common yellow soap on it, then salt and starch over that; rub all in well and lay in the bright sunshine.

A good remedy for damp, moist hands is four ounces of cologne water and one-half ounce of tincture of iodine. Rub the hands with this several times a day.

A COLBERT of hot water taken just after rising, before breakfast, has cured thousands of indigestion, and no simple remedy is more widely recommended by physicians to dyspeptics.

COLORED tennis flannels should be washed in water about the temperature of the room they are washed in, with white soap of any kind, and rinsed thoroughly in water of the same temperature.

STEAMING the face at night over a bowl of very hot water, and then bathing it with very cold water, is a simple method of giving it a Russian bath, and will tend to make the skin whiter and smoother and the flesh firmer.

THE KITCHEN.

Practical Recipes.

DEVILED CRICKETS.—Split off the wings and legs of fowls, make incisions in them, fill these cuts with made mustard, season highly with salt, white and cayenne pepper, grill them over a clear fire; serve very dry on a warm table napkin.

ROCK CAKES.—Rub half a pound of butter into a pound of dried flour and half a pound of fine sugar; mix the whole with two beaten eggs, half a glassful of the chopped yolks of ten spoonsful of the absence of lemon; drop them out to a baking tin and bake them for half an hour.

FRIED TOMATOES.—Cut large tomatoes into rather thick slices; drain them well on a hair-sieve, then season with pepper and salt and put in cracker dust and fry carefully in hot fat—butter and bacon fat may be used. Sprinkle the tomatoes with oil on squares of buttered toast. This is a nice dish for breakfast.

SPANISH BISCUIT.—Beat the yolks of eight eggs for half an hour, then stir in eight spoonfuls of powdered sugar; beat the whites of the eggs to a very stiff froth and work them into the sugar and yolks; mix in eight ounces of flour and even. It should be well ventilated, should have few or no vegetables in it, and sawdust should be kept on the floor to absorb the moisture. The hives ought to be raised from the bottom boards at least one inch to secure circulation of air. If the bees are uneasy the hive should be lifted from the bottom boards at least once a week to prevent foul odors from rising into the hive and causing disease.—*Fied and Farm.*

CHEESE CAKES.—Line tartlet pans with puff-paste; let the edges have three thicknesses of paste. Fill them with the following mixture: Two pounds of flour, two table-spoonfuls of flavoured extract, and a quarter of a pound of perfectly fresh butter. Grate the rind of a lemon over it as small as possible. Beat six eggs, and add them to it. Stir over the fire in a shallow tin, till the mixture is thick and partly cool. Fill the patty-pans, and bake in a moderate oven.

ERIGMUM OF LAMB AND PEAS.—Place a breast of lamb in a thick saucapan with a little stock or water, three onions, one carrot, a good stick of celery, pepper and salt, and a few other sweet herbs, all sliced. Put all the cooked enough to allow it, pull out all the bones and put the meat between two dishes with a heavy weight on it. When cold cut into small outlets, roll in eggs and cracker crumbs and fry in a deep broiler. Drain off the fat, and put on a hot dish, leaving the center of the dish for some French peas, which should be served with the cutlets.

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goods that will never be salable again, except at prices ruinously reduced.

The young merchant with a somewhat limited capital is in a predicament. What do he do to get out of it? He goes to the young man in this awful crisis; rub their hands and laugh and say: "Good for him. He might have known better. When he has been in business as long as we have he will not load his helves that way. Hal! Hal! He will never be a merchant. He had no business to open his store so near to ours anyhow." Sheriff's sale! Red flag in the window: "How much is bid for these out-of-fashion spring overcoats and hats, or fall clothing out of date? What do I hear in the way of a bid? Four dollars?" "Absurd. Cannot take that bid of \$4 apiece. Why, these coats when first put upon the market were offered at \$15 each, and now I am offered only \$4. Is that all? Five dollars, do I hear? Going at that! Gone at \$4," and he takes the whole lot.

The young merchant goes home that night and finds no rest or refreshment. He will have to move out of this house and sell our piano. That old merchant that had had an evil eye on me ever since I started has bought out that cloth and he will have it rejuvenated, and next year put it on the market as new, while we will do well if we keep out of the poorhouse. The young man, broken spirited, goes to hard drinking. The young wife with her baby goes to her father's house, and not only is his store wiped out, but his home, his morals, and his prospects for two worlds—is this and the next. And devils make a banquet of fire and fill their cups of gall, and death comes to the health of the young merchant who swallowed up the young merchant who got stuck on spring goods and went down. That is one way, and some of you have tried it.

But there is another way. That young merchant who found that he had miscalculated in laying in too many goods of one kind and been flung to the financial abyss, may be saved by a course of feeling very blue and biting his fingers, or looking over his account books, which read darker and worse every time he looks at them, and thinking how his young wife will have to be put in a plain house than she ever expected to live in, or go to a third-rate boarding-house, and think how long he has lived at the seven.

An old merchant comes in and says: "Well, Joe, this has been a hard season for young merchants, and this prolonged cool weather has put many in the doldrums, and I have been thinking of you a good deal of late, for just after I was a merchant, I got into the same scrape. Now, if there is anything I can do to help you out I will gladly do it. Better just put those goods out of sight for the present, and next season we will plan something about them. I will help you to some goods that you can sell for me on commission, and I will give you a legal or medical or library sphere. What do you say? Can you have no opportunity to do exploits? I am going to show that there are three opportunities open that are grand, thrilling, far reaching, stupendous and overwhelming. They are before you now. In one, if not all three of them, you may do exploits. He is doing it, and he is doing it, and he is doing it, and he is almost desperate.

During the course of his life, almost every man gets into an exigency, is caught between two fires, is ground between two millstones, sits on the edge of some precipice, or in some other way comes near a moral or a domestic or a social or a political exigency. You sometimes see it in court-rooms. A young man has got into bad company and he has offended the law, and he is arraigned. All blushing and confused, he is in the presence of judge and jury and lawyers. He can be sent either to the workhouse or to the penitentiary, and he is almost desperate.

Let the district attorney overhaul him as though he were an old offender, let the ablest attorneys at the bar refuse to say a word for him, because he cannot afford a considerable fee; let the judge give no opportunity for presentment; let the grand jury indict and the jury find him guilty, and he will have to go to Auburn or Sing Sing. If he lives seventy years, for seventy years he will be a criminal, and each decade of his life will be blacker than his predecessor. In the interregnum of prison life he can get no work, and he is glad to break a stone, or to do any kind of work, and he is glad to get back within the walls where he can get something to eat and hide himself from the gaze of the world.

Why don't his father come and help him? His father is dead. Why don't his mother come and help him? His mother is dead. Why don't his friends come and help him? His friends are dead. Why don't his friends come and help him? His friends are dead. Why don't his friends come and help him? His friends are dead.

Why did not the District Attorney take that young man into his private office and say: "My son, I see that you are the victim of circumstances. This is your first crime. You are sorry. I will bring the person you wronged into my private office and I will help you make all the reparation you can, and I will give you another chance." Or that young man is presented in the courtroom and he has no friends present, and the Judge says, "Who is your counsel?" And he answers, "I have none." And the Judge says, "Who will take this young man's case?"

And there is a dead halt, and no one offers, and after while the Judge turns to some attorney who never had a good case in all his life, and never will, and whose advocacy would be enough to free the convicted man, and says, "I will take the case myself. And the professional incompetent crawls up beside the prisoner, helpless to rescue despair, when there ought to be a struggle among all the best men of the profession as to who should have the honor of trying this case." The attorney has received his fee for such an advocacy? Nothing in dollars, but much every way in a happy consciousness that his own doing makes his life brighter, and his own doing makes his life sweeter, and his own doing makes his life more conscious that he had saved a man!

So there are commercial exigencies. A very late spring obliterates the demand for spring overcoats and spring hats and spring apparel of all sorts. Hundreds of thousands of people say, "I wish I were going to have no spring, and we shall go straight out of winter into warm weather, and we can get along without the usual spring attire." There is no autumn weather, the heat plunging into the cold, and the usual attire which is a compromise between summer and winter is not required. It makes a difference in the sale of willows and millions of dollars of goods, and some over-sanguine young merchant is caught with a vast amount of unsaleable

won for her a place in which to earn her bread. I rather think that considerate and Christian gentlemen saved a woman, New York and Brooklyn ground up last year the five or six hundred women, and you'd like to grind up about as many this year. Out of all that long procession of women who march on with no hope for this world or the next, battered and bruised and scoffed at, and flung off the precipice, not one but might have been saved for home and God and Heaven! But God made a good woman this year. Out of all that long procession of women who march on with no hope for this world or the next, battered and bruised and scoffed at, and flung off the precipice, not one but might have been saved for home and God and Heaven! But God made a good woman this year. Out of all that long procession of women who march on with no hope for this world or the next, battered and bruised and scoffed at, and flung off the precipice, not one but might have been saved for home and God and Heaven! 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