

# AGRICULTURAL TOPICS.

## A FEW SUGGESTIONS FOR OUR RURAL READERS.

A Plan for Low Stables for Stock—Notes on Grub Killers—Big Horn in the West—The Iowa River—How to Manage Domestic Cattle—Some Not Useful Purpose—Household Kitchen, Etc.

### Stock Barns.

It is hoped that the era of big barns has passed. For twenty years we have been building immense structures of wood, stuffing them with hay and grain with the stock below it all. An overturned lantern, a smoker's match has changed many such a pile into a mass of seething flame so quickly that it seemed to be the result of explosion. The time is coming—may it hasten—when stock will be kept in barns where there is no hay, where there is nothing to burn like a tinder-box. If the stock barn in which there is no inflammable material catches on fire, the result cannot be so disastrous as before, for they shall only the shell to burn. If they shall only the shell, as it may be, at a moderate cost, there is absolute safety from fire.

For the protection and feeding of stock, unpretentious, low buildings, merely stables (two rows of stalls with a feeding space between), are just as good as larger structures. The only inconvenience is the bringing of the fodder from the stack outside, or from the hay barn. In winter these stalls are comfortable, for every farmer knows that every cow is as good as a stove and helps to heat the space. If the horses and all the stock (pigs in the cellar below) are under this low roof, between tight walls, all are as comfortable as they would be if tons of hay were piled above them, and there can be no objection to the stacking of hay in the open air. Hay stacks on any farm, the more they are, give it always a picturesque and thrifty appearance. Probably less hay is lost in the stack than in the barn, for in the latter it often heats if not salted, and sometimes when it is salted.

If on a cold day hay be brought from a stack and placed in the mangers, the cows will turn at once from the hay to it. The hay is fresher, brighter from the stack, and is clean and dustless. Low stables for stock alone, practically fireproof, cost comparatively little, and the farmer has the assurance that his stock is safe, or comparatively safe. These buildings may be snug in winter and cool in summer. The best stable of this kind was built with double walls with six inches of sand between.—George Appleton in Farm and Fireside.

### Notes on Grub Killers.

A Kansas correspondent tells in the Farmers' Review, that every investigation goes to show the mole lives on insects and starves on cereals and vegetables. He calls attention to the fact that when lawns are apparently rendered unsightly by moles, if one will cut a section of the sod, he will find the cause in quantities of white grubs, the presence of the mole being to feed on this larva.

It was Mr. Landis who first came to the assistance of the mole. On his ground at Vineland, N. J., he paid 25 cents for all the moles sent to him. He was ridiculed, but all knew that his enterprise was a great success. To attack a popular idea is unpopular, and it takes a long time to make reform; the mole-trap will be sold. Cultivate the moles, and as soon as the larvae are eradicated the moles will leave the lawn for other pastures. Depend upon it, that whenever evidence of the mole are found, there will be found the white grub, concludes the Kansas correspondent.

### Farm Life and Hobbies.

Nearly three-fourths of the people who have been chosen by the men in the great offices of the nation who are the most familiar with the "broaded hills and cultivated fields," for example, Lincoln, Grant, Garfield, Hamlin, Greeley, Tilden, Cleveland, Harrison, Hayes, Blaine, and many others almost equally conspicuous in current events, are equally conspicuous in current events, Henry B. Watkinson spent his early life in rural life, and lived on a farm in Ohio. W. Vanderbilt was born in a small New Jersey town and early engaged in the business of ship chandlery; of his father, Jay G. Vanderbilt, who spent his early years on his father's farm in New York State. Ingersoll first saw light in a country town in New York; Talbot was born in a New Jersey village, and lived on a farm in Ohio. Whittier and Howells spent their youth in villages, the former dedicating his time between farm and study, and the latter following the same course.

### LIVE STOCK.

**Horns Most Go.** Horns on domestic cattle no longer serve any useful purpose, and to one who views beauty only in usefulness they are not even beautiful. Western farmers are now using what is known as the Fugate machine for de-horning mature animals. It is done so quickly and neatly that there is no longer any objection to the cruelty in the process of getting rid of the horns. The loss from maintaining useless horns is not confined to the injury they do to stock, though that is often serious. There is always great danger to and often loss of life of attendants from vicious animals, and especially from bulls. Stoke Pogis III. was probably the most valuable progenitor of Jersey blood, but becoming vicious he was fattened and sold for beef, before his value was fully known. Had he been dehorned this valuable strain of Jersey blood would not be nearly so scarce and dear as it is, and the improvement to American Jersey stock from a few more years of service from Stoke Pogis III. can scarcely be estimated. The de-horning process has now been practiced long enough to show that loss of horns does not injuriously affect animals either for fattening or dairy purposes, nor does it lessen the valuable characteristics transmitted to their progeny by dehorned bulls. It is likely indeed that as horns are bred off cattle may be bred free from the vicious propensities that the constant use of horns must stamp upon character, and thus transmit to future descendants.—American Cultivator.

### Keeping Good Mares to do the Farm Work.

Breed to do a draft horse, and have them foal about the 1st of May, as this is a slack time in the work and grass has a good start. Work the mare carefully up to foaling time, and let her rest ten days after before going to work again. Feed mare and colt a little once a day, and the colt will soon learn to eat. When working the mare have the colt in the stable. It will soon learn to stay, is less bother, and it is better for the colt than to follow the mare. Give each colt and mare a roxy box stall and feed the colt by itself. Wean at five months old, give them good pasture and oats. Winter in a loose stall and let them have plenty of exercise in the day. Keep up the colts until they are a year old, then turn to pasture.—National Stockman.

### Helpful Points for Horsemen.

It is better to take \$200 for a colt when he is 2 years old than to keep him three years for \$100 or \$150 more. WHILE the breeding of horses is greatly on the increase, and of trotters especially, there is a great lack of a No. 1 horse of all kinds. HORSES that can trot in 2:40 or 2:30 are very plenty, but a great number of them are not good road horses. They may be undersized, undesirable in color, pullers or slow travelers or vicious and waiting for an opportunity to run away and smash things generally. PROBABLY the fastest mare that ever raised a colt is Mary Marshall, 2:12, and the colt is in training at Independence, Ia. She is in foal again to Allerton, 2:09, and if there is anything in the theory that a colt from developed parents should go fast, this colt ought to go faster than any horse ever has. BREEDERS are turning their attention more than ever to the fact that horses bred for the track, but which cannot trot fast enough, must be sold for what they will bring. C. J. Hamlin was the first large breeder to demonstrate that horses could be bred for size, beauty and color, and at the same time get high speed. The standard colors are black, bay, chestnut and sorrel. Bays and chestnuts are always desirable. Black is liable to grow dingy, but a glossy black is very handsome. White horses are too conspicuous and show dirt very easily, but soap and water will keep them clean. Many admire a roan horse, but the color does not often affect the value of an animal, unless it is very bad. In starting to raise a nice class of fast driving horses the foundation must be well laid. We must look to the standard bred trotter to give us all the points desirable, as no other breed contains so many for this purpose. The mares must meet the requirements, as nearly as possible, that are desired in the colts. Mate them with a stallion which is individually good and especially strong in those points where the mares are lacking. Few blacksmiths take the trouble to fit a horseshoe to a horse's foot. Most of them prefer to fit the foot to accommodate the shoe. It is nothing to unaccommodate some smiths to a horse with both feet very much alike, shod on one with a shoe much too short for the foot, which is set far back, well spread and the toe cut very short. On the other foot the shoe will be much too long, set well ahead and an inch narrower at the heel.—Farm and Home.

### THE POULTRY-YARD.

**Notes.** FRESH water, renewed daily, is essential to the health of chicks. Foul water, sick fowl. STALE bread moistened with sweet milk is highly recommended as good feed for young chicks the first few days. "FEED a little at a time, and feed often," is a safe and successful rule with chicks. SOUR food is the worst thing a chick can be given to eat. It makes a heavy draft on the strength of the we creature to dispose of it, and thus retards growth. TO AMOUNT to anything, chicks should grow from the word "go," "no step backward" is the motto for chick life. DON'T allow chicks to crowd each other in the coop. As they increase in size remove them to larger quarters,

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**Culinary.** It should be remembered that quick boiling hardens meat and too much water renders it tasteless. To boil a leg of mutton an approved plan is to put it into water that is boiling fast and let it boil about five minutes, the object being to harden the outside and prevent the escape of juices; then add enough cold water to reduce the temperature and when on the point of boiling again skim it carefully, then draw it to one side of the stove, and let it simmer until done. A nice dessert dish of chocolate is made by creaming together two ounces of butter with two ounces of sugar, the yolks of three eggs and three ounces of grated chocolate, adding last the well-beaten whites of the eggs. Bake in a buttered mold. CHICKEN CUSTARD.—Mince finely the white meat of a chicken; place in the bottom of a small pie dish and season with pepper and salt; moisten with a little stock. Let the pie dish be half full of meat. Make a custard of a quarter of a pint of milk, two eggs, well beaten, yolks and whites whipped separately; beat up with the custard two ounces of grated cheese. Pour the custard over the meat and bake in the oven. LEMON CAKE.—Cream together two cupfuls of sugar with two-thirds of a cupful of butter, add the beaten yolks of three eggs, the whites of three cupfuls and one-half of flour, and at the last the juice of one lemon. A little more than half a teaspoonful of soda should be sifted with flour before that is mixed in, or it may be beaten first just before stirring in the lemon juice. TEA ICED.—Make the tea as usual, add equal parts of cream and new milk (half a pint each) to a quart of tea, sweeten to taste and freeze. COFFEE ICED.—Add one pint of cream and half a pint of new milk to a quart of very strong coffee, and sweeten to taste. Freeze till fairly thick.

### THE HOUSEHOLD.

**Home Remedies.** It is said that a strong solution of epsom salts in water will cure burns if applied immediately. BEEF suet boiled in fresh milk is very good for a cough. Take small quantities at a time, but often. TO REMOVE warts, wet them thoroughly with oil of cinnamon three times a day until they disappear. ALCOHOL is a good remedy for burns if applied immediately. Keep the burn moist with it for two hours. TO CURE cold sores keep them dry from saliva and touch them once very carefully with carbolic acid, then apply alcohol occasionally. TURPENTINE will take the soreness out of corns and bunions, and will sometimes cure soft corns. Be careful, however, about using too much of it, for it will weaken the joints.—The Housekeeper.

## DR. TALMAGE'S SERMON.

### A DISCOURSE ON HIS VISIT TO PATMOS.

In Talmage's Last Epistle and Voyaging Past Rhodes, he touched the Grecian Archipelago and Visited the Island of St. John's Revelation.

### Good-bye to Egypt.

The doctor took two texts: Acts xli. "When we had discovered Cyprus we left on the left hand," and Revelation 1, 9, "I, John, was in the isle that is called Patmos." Good-bye, Egypt! This sermon finds us on the steamer Minerva in the Grecian Archipelago, the islands of the New Testament, and the islands of the Old Testament in their reminiscences. What Bradshaw's directory is to travelers in Europe, and what the railroad guide is to travelers in America, the Book of the Acts in the Bible is to voyagers in the Grecian archipelago, and the Gospel archipelago. The Bible geography of that region is accurate without a shadow of mistake. We are sailing this morning on the same waters that Paul, but in the opposite direction that we, Paul voyaged. He was sailing southward, and we northward. With him it was Ephesus, Coos, Rhodes, Cyprus. With us it is reversed, and it is Cyprus, Rhodes, Coos, Ephesus. There is no book in the world so accurate as the Divine Book.

My text says that Paul left Cyprus on the left, we going in an opposite direction, leave it on the right. On our ship Minerva were only two or three passengers besides our party, so we had plenty of room to walk on deck, and oh, what a night was Christmas night of last year! The stars were shining with light above, islands of beauty beneath! It is a royal family of islands, this Grecian archipelago—the crown of the world's scenery set with sapphire and emerald topaz and chrysopeprus, and ablaze with a glory that seems to drip down out of celestial landings. God evidently made up His mind that just here He would demonstrate the utmost that can be done with islands for the beautification of earthly scenery. The steamer had stopped during the night, and in the morning the ship was as quiet as the floor, when we hastened up to the deck and found that we had anchored off the island of Cyprus. In a boat which the natives loved standing up, as is the custom, instead of sitting down, as we were rowed, we were soon landed on the street which Paul and Barnabas walked and preached. Yes, when at Antioch, Paul and Barnabas got into a fight—as ministers sometimes did, and sometimes do, for they all have imperfections enough to anchor them to this world till their work is done. I say, when, because of that bitter controversy, Paul and Barnabas parted, Barnabas came back here to Cyprus, which was his birthplace island, wonderful for history! It has been the prize sometimes won by Persia, by Greece, by Egypt, by the Romans, but it was successively won by all, not by sword but by peace, and that the pen of the keenest diplomatist of the century, Lord Beaconsfield, who, under a lease which was as good as a purchase, set Cyprus among the jewels of Victoria's crown.

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### Advice to Housekeepers.

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