

# St. Tammany Farmer.

"The Blessings of Government, Like the Dew from Heaven, Should Descend Alike Upon the Rich and the Poor."

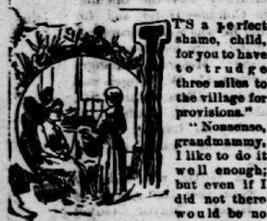
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## GRACE'S TRAMP.

A Trip to the Village and What Came of It.



It's a perfect shame, child, for you to have to trudge three miles to the village for provisions." "Nonsense, grandmammy, I like to do it well enough; but even if I did not there would be no alternative, so—

"Well, see 'gusto so. But show me the bright side of every thing. Those are all things we ought to be thankful for." "Especially the market basket."

"There, there, child, be serious now. I do really hate to see you go. If only Gypsie hadn't died."

"Ah! poor Gypsie! Mrs. Graham touched a tender spot in her grandchild's heart, when she spoke of her. She was her special property, and many a happy hour did she spend on the back of her faithful little animal, while Bruno bounded along by their side."

"Yes, if Gypsie hadn't died, or Bruno hadn't been shot, or we had more horses, or grandpa's eyes were well, or Sam was not down with the rheumatism, or we lived in town, or had near and so commodious neighbors, or a dozen more things were or were not, I would not need to walk three miles to Nelson for something to eat. But you see, general 'if' never did come out conqueror, and I have a defeated fellow, so I'll turn him the cold shoulder and have nothing whatever to do with him, so if you'll help me make out the list I'll start at once."

"She spoke lightly of her walk, and little did Mrs. Graham know of the thoughts that were coursing through her brain as she took down the list. The truth was Grace had read an account in the county paper the day before that a terrible assault had been made by tramps on an unprotected girl on the very road she had to take."

"The sun was just about her high, and Grace, having made her purchases, was about half a mile on her homeward journey, when, as we saw, she had forgotten the chocolate. It must be had, so our heroine retraces her footsteps, makes her purchase, and was about a mile from the village, when she is startled by a horse's hoofs on the road. She turned, and saw a horse coming at a lively rate, followed by an egg-buggy. She took in the situation at once. The hitching strap was dangling along, and evidently he had, upon finding himself loose, started for home without waiting for his master. By a strange coincidence the pony was the same shade of her own and about the same size of poor Gypsie. The girl's only thought was to stop the horse. The road was just about fifty feet from the railroad, and without hesitating she set down her basket, sprang across a small rivulet and just reached the road in time to grasp the dangling reins of the independent animal. She soon succeeded in soothing her with gentle words and kind pats, and stood meditating. "What should she do with her? The sun was already to think of the tramp, and what could she do? She would not have time to take her back to town; should she tie her to a tree and fasten a note to the reins? No, indeed, that would never do, for a tramp would come along and steal the horse and

## HOME HINTS AND HINTS.

—Open canned fruit an hour or two before it is needed for use. It is far richer when the oxygen is thus restored to it.

—Iron rust will depart with cream of tartar. A little of the powder in the stained parts and boil a few minutes in clear water.

—Do not light a sick-room at night by means of a jet of gas or a kerosene lamp burning open; nothing impermissibly hot or smoky. Use sperry candles, or tapers which burn sperm oil.

—To scold a child at table is to punish a whole family, and to overwhelm the offender with mortification, thus creating anger and rebellion rather than a desire to improve.

—Tumbler Fruit Cake: One tumbler of butter, one tumbler of sugar, one tumbler of molasses, one tumbler of eggs, one pound of raisins, one pound of currants, one-half pound of citron, one-quarter teaspoonful of soda, one teaspoonful of all kinds of spice and salt.

—Soft Gingerbread: One cup of molasses, one cup of warm water, half a cup of soft butter, one teaspoonful of cup dissolved in the water; a teaspoonful of ginger and cinnamon mixed and two cups of flour. When well mixed bake a tablespoonful in the pan and bake quickly. —Boston Budget.

—Green Corn Omelet: Grate the corn from two ears of corn, boiled; beat five eggs, stir them with the corn; season with pepper and salt, add a tablespoonful of butter and fry the mixture brown, browning the top with a hot lid. If fried in small cakes, with a little flour and milk stirred in to form a batter, it will be found quite nice. —Ohio Farmer.

—Peach Plummary: Line the bottom of a glass or china dish with slices of stale cake, not more than an inch and a half thick. Make a boiled custard out of a pint of milk and the yolk of four eggs, and pour over the cake. On this spread a layer of peeled, sliced and sugared peaches, and over that a meringue of the whites of the four eggs beaten stiff with four tablespoonfuls of sugar. —Demorest's Monthly.

—Lemon Tart: Fill a number of tart shells with puff paste and bake. Grate the rinds of two lemons, add two cupfuls of water, one cupful of sugar, a spoonful of almond flavoring, and boil and thicken with two spoonfuls of corn-starch. A small lump of butter improves it for some tastes. Fill the tarts while warm; ice the top. —Ladies Home Journal.

—Frying-pans should be cleaned by being scoured with salt the moment they are done with, and wiped clean with a cloth. The inside of a frying-pan should never come in contact with water. It may appear a kind of superstition, but if the inside of an omelet-pan has once been touched with water, it is spoiled forever, and the cooking of an omelet in it is an impossibility. —Household Monthly.

—Poor Man's Goose: One pound pork cuttings or pigs fry, two pounds potatoes, three onions, three leaves of dry sage, one tablespoonful of flour, some pepper and salt. Parboil the potatoes, cut them in slices, crumble the sage and mix it with flour, pepper and salt. Cut the pork or fry into small pieces, and roll it in the mixture. Place in a deep pie-dish a layer of the seasoned meat. Slice the onions; sprinkle the pork with part of the onions, then put in a layer of potatoes, next layers of meat, onions and potatoes, till the dish is full. Cover it with potatoes. Pour a little cold water over the top, and bake in a moderate oven for an hour. —Housekeeper.



YOU HAVE STOPPED MY HORSE. "You have stopped my horse, and I should have had to walk six miles to reach home. In there any thing I can do for you in return? I should be only too glad to serve you."

"She told him there was nothing, but her face told her words. He saw that she was too proud to place herself under obligations to any one, so he said: "I think I heard you speak of my pony having pleased you in a peculiar way. Can not I make up for it and help you out of it? Are you alone?"

"Yes, I'm alone, and, what's more, am two miles from home."

"Poor child! Get right in and I'll take you home, if you'll show me the way."

She hesitated; would it be prudent? He read her thoughts and said: "Oh, if you prefer, you may get in and drive and I'll walk."

"All right, Dr. Green; you hold the horse while I run over to the railroad after my basket, then basket and I will get in and run away with your buggy and horse. That would be capital; I'm so glad you mentioned it."

Then it was arranged that all three—Grace, Dr. Green, and the basket—were to accompany the buggy. Grace found her companion a splendid conversationist, and was surprised at herself when she found how short had been their acquaintance before she told him her whole history; how they (her grandparents and herself) had come south for the benefit of her grandmother's health; how her grandfather had, a year after their arrival, taken such a bad cold, which settled in his eyes and caused him such pain that he had to sit in a darkened room all the time, and had not seen daylight for six months; how Gypsie and Bruno died, and their only help was laid up with rheumatism, and so she was compelled to go to the village for their provisions, etc., on foot.

## SCHOOL AND CHURCH.

—A new model school in Germany, which has been built at a cost of \$25,000, contains a large dining-room where 700 poor children can be fed in winter.

—The Peabody Institute at Danvers, Mass., the native place of George Peabody, was burned recently, the library and collection of curiosities being saved. It was established and endowed by Mr. Peabody, and will be rebuilt.

—Africa has now at work within her borders 10 American, 13 British and 11 Continental missionary societies. There are more than 700 ordained missionaries, and more than 7,000 native preachers. It is estimated that there are, both white and native, about 175,000 communicants, and 800,000 adherents. —Nashville Christian Advocate.

—The Waldensian Church, of Italy, which has recently celebrated its two hundredth anniversary of the return of the exiled Valdotes, gives evidence of continued life and vigor. It reports a roll of 44 churches, 38 pastors, 37 evangelists, including colporteurs, 8 Bible readers, 4,974 communicants and 46,000 members. —Church at Home and Abroad.

—Nearly all the school-houses in Germany have been connected with gymnasiums, work-rooms and libraries, while many are provided with bath-rooms supplied with hot and cold showers or-baths. It is found that the children's freshness and enjoyment of study are greatly promoted by occasional showers. Another novelty of the new school buildings are prison cells for refractory pupils. —Illustrated American.

—The religious statistics of Germany show 29,399,847 evangelicals, including members of the Lutheran, Reformed and United churches; 16,785,734 Roman Catholics, 125,678 other Christians, including the Moravians, Baptists, Methodists and other independent churches; 17,175 Jews and 11,378 Mohammedans of the 125,678 independent Christians, 60,000 are Baptists, of whom 26,900 are members of Baptist churches. —Christian at Work.

—There was never a time when Christianity had so strong a hold as at present on the educated minds of the world. There was never a time when the Bible was accepted as bringing a revelation from God to man by so many students of science as now accept it trustfully. One of the many indications of progress in this direction is found in the improved Christian tone of our colleges in England and America. —Sunday School Times.

—For about ten years the Presbyterian church of England has provided for the wants of its sons and daughters in Cambridge by weekly services, at which most of the leading Presbyterian ministers of Scotland, England and Ireland have, at one time or another, officiated, and a few days since they took the further step of laying the foundation-stone of a new church. The stone was laid by Sir George Bruce, to whose efforts in enlightening and raising money the cause there owes its existence.

—It is not twenty years since the Japanese began to reform their institutions, and during that time nothing has more clearly shown their adaptability and intelligence than the progress which they have made in education. Out of 4,760,000 children of school age in the empire, 2,800,000 are enrolled in the public schools, while universities, commercial schools, schools of fine art and music, schools for the deaf, dumb and blind, law courses in German, French and English, libraries and museums, all form part of a thorough and progressive system.

—T. B. Lamb, who has been engaged in missionary work in China for a number of years, says the result of the labor of the missionaries there is far from discouraging. There are about 500 Protestant Chinese converts in Peking now. One-fourth of them are Presbyterians. English is taught in only one school, as the Bible has been translated into the Peking dialect. The slow progress made at first among the Chinese has been more than counterbalanced by the gratifying results during the last three years. He believes there are now about 40,000 Protestant and 100,000 Catholic converts in the Chinese Empire.

Some of the Latest Tolls. Upon some of the tolls now in the hands of the mediate or petty Empire holders, which have slightly open coats, cut up either at the back or front seam, or both, to admit a mousetrap or a rat, the quality. This style is said to make the hand look smaller than any other of the innumerable new models, and one that both Modjeska and Barnhardt particularly affect. Another sleeve is made of satin-striped pompadour brocade in damask rose and dove color. The striped sleeve opens to admit a very deeply pointed shoulder puff of rich velvet; and upon another gown, a Marie Stuart, there is a high collar, pointed shoulder puffs, and coin-covered bodice plastron of golden-brown velvet. This dress is of old rose and amber brocade, with a nut-brown satin stripe six inches wide. —N. Y. Post.

The Newest Sort of Mining. "Are there any minerals on this land in Arizona you are trying to sell?" asked the prospective purchaser. "Minerals!" replied the agent; "why, a brass mine has been opened showing a four-foot vein of solid metal." —N. Y. Sun.

Extravagance in Dress. "How came your paper to fall?" "My wife was a partner?" "How should that affect its interest adversely?" "She insisted on its having a new press too often." —Chicago Globe.

Queen Elizabeth's prayer-book is shown in the Tudor exhibition in London. It is bound in enameled gold and printed by A. Baker in 1574, and is one of the chief wonders of the Tudors shown.

Coffee boiled longer than one minute is coffee poison.

Woman's Knowledge of Man. "Believe—Do you think women understand men better than they understand themselves?" "Believe—I do. I have often thought myself older when my wife would know I was two-thirds drunk." —The Jugg.

## GARNET AND TURQUOISE.

History and Description of Two Popular Precious Stones.

The garnet has many admirers. The brownish-red tint is caused by the oxide of iron which it contains. Some of them contain so much iron as to be attracted by a magnet. The color is that of claret or red wine, and is difficult to change. When a rich, deep color, and cut en cabochon (in raised form like the roundness of an egg), it is called caruncula. Garnets of a fine quality are found in large quantities in the mines of Zolbitz, in Silesia. They are also found in Piedmont, Siberia, Norway, India, Siam, Mexico and in the Oriental, or Syrian, the name coming from the Syrian, a river in Foggia, in Farther India.

Fine canoes have been cut in garnet. It was not a favorite with the Greeks, but was used very much in the later Roman times, especially in the imperial period. The Romans called the ruby the male, the garnet the female variety, and magical virtues were attributed to the latter. It was much used by the gem cutters of the Renaissance, who have left some magnificent works in this stone; modern artists have rarely used it. It is hard to work, and very brittle.

Garnets are not always shaded in red. They appear in brown, black, green and yellow. Colorless and white specimens have also been found. There is a coarse variety known as common garnet found in sufficient quantities to be used as a flux in the smelting of iron. It is the noble garnet, or the precious garnet, sometimes called Almandine, that are of great value. They are generally of a crimson-red color, sometimes of so deep a tint that jewelers hollow it out beneath, or place a plate of silver at the back of it. The diamond stone is said to be a garnet. There is a variety found in Siberia which is called the emerald, from its resemblance to the noble garnet, but its resemblance to a green gooseberry in form, size and color. Powdered garnets are often used for polishing and cutting other stones. The powder is known among lapidaries as red emery.

The turquoise, called in former times turkis or turkey stone, is a light blue stone, sometimes translucent, usually opaque. It is both oriental and occidental; the former is the best. It is found in reniform or stalactitic masses, never crystal. It comes from Persia, China, Arabia, Tibet, Silesia and Saxony, and has been found in our Western Territories. It is nearly one-half alumina, and strikes fire with steel. There is a bone or fossil turquoise found in Laguna, France. It is called turquoise breisard, and is softer than the oriental.

In color the turquoise is white, blue and azure-blue and greenish-blue, but only the fine blue stones are prized. The color of the stone is subject to change, particularly if brought in contact with musk, camphor or other scents, and with acids, but some ancient stones are in existence that have not changed color.

The turquoise is not very expensive unless of large size and fine color. It is the stone most frequently used by the Orientals for amulets, sentences from the Koran being engraved on them. They also ornament pipes, dagger hilts, girdles, etc., with them.

Only a few ancient engraved turquoise are known; they are in cameo and busts, and not in intagli. In ancient times the stone was thought to bring health and good fortune to the wearer, and many occult virtues were ascribed to it. De Bort, who wrote in 1609, states that no gentleman thought himself properly attired in his time without wearing a fine turquoise. Singular to say, he adds, that the ladies did not wear them. In medieval times it was supposed to change color as the state of health of its owner changed. —Keystone.

Her Estimate of Damages. "Had an accident here this morning," quoth the breathless reporter, as a manly lady appeared at the door in response to his violent ringing. "Yes, we did. On one of the next hours came right up to ours, and the man painting it asked to come through our house and crawl out the scuttle into its roof. Well, I let him. When he crossed the gutter he fell through the floor."

"Hurt him much?"

"Yes, I guess so. But he didn't stop with the gutter; he fell through the next floor, tore a hole through the carpet, knocked the plastering off the ceiling and, oh, he just made an awful mess!" —Texas Sittings.

Looking Before Leaping. "Lady—I wish you would call at the office of Mr. Oldrich, 599 Fashion avenue, contrive to have some conversation with the venerable gentleman, and as far as you are able examine into his physical condition. I desire to know how long he is likely to live?"

Physician—Certainly. Are you his wife?"

Lady—No, but I have a chance to be. —N. Y. Weekly.

The Funny Man Again. Uncle Zeb—There is no fun in that. George—What is it? "Why, here it says: "Wheat, 35 to 75, small demand. "Oats, 35 to 37, upward tendency. "Corn, 33 to 34, variable." "Why, that's a market report."

"It is? Hamed if I didn't think it as another of those funny dialogues." —Epoch.

Something in It. Brown—That's a handsome pocket-book. Robinson—Yes, it's a birthday present from my wife. Brown—Did she put any thing in it before she gave it to you? Robinson—O, yes, the unpaid bill for the pocket-book was in it. —Mansy's Weekly.

A Fair Average Cost. Mrs. Camsie—You've seen those Dollar Dinner Bills-of-Fare in the household magazines? Mrs. Fangle—Yes; I got one up the other day. "How much did it cost you?" "Three dollars and a half." —Puck.

## THE FARMING WORLD.

ABOUT HOGS.

The Large Breeds vs. the Small—Breed Maturity and Good Size the Points Sought After by Breeders.

A correspondent writes: "It is generally conceded that the most profitable weight at which hogs can be sold on the general market is about two hundred or two hundred and twenty-five pounds. Why, then, do so many feeders prefer to buy as breeding stock Berkshires that at maturity will weigh from four hundred to seven hundred pounds? What used to be known as the small-boned Berkshire made a two hundred to three hundred-pound hog at maturity and I would expect him to be more in demand than the large Berkshire, but for some reason he is not. Can you explain?"

There was a time when the small-boned, fox-eared Berkshire was fairly well thought of. That was when swine-growers were less impressed than now with the importance of making pork without carrying their feeding and fattening stock through the winter. However, well the small-boned Berkshire pig might be fed and cared for during his first summer he could not be made to reach a merchantable size until after he had gone through one winter. On the other hand, a Berkshire pig of the large improved stock will grow to two hundred pounds or more in eight or nine months. Coming early in March or April he goes to market the following November or December. The cost of keeping over winter is saved, and the quality of the product is superior to that made from a hog eighteen to twenty months old.

For like reasons the large Bronze turkey has rapidly grown in favor, not because of any special demand for use on the table of turkeys weighing twenty-five to forty pounds each, but because it is a variety of stock of these weights that young turkeys of fourteen to twenty pounds can be reared and made ready for the Thanksgiving and Christmas markets. A young well-fed turkey of one summer's growth, if large enough, is preferred to the older, tougher bird of two summers with one season of snow between.

But there is another reason why the small-boned Berkshires have become so scarce, as it were, extinct. Looking into their early history we find them reputed to have come from a cross of the Italian hog on the large improved Berkshire existing in England more than sixty years ago. There seems to be no doubt but that about the time—in 1839 or a few years later—Lord Western was using the Neapolitan hog as a cross on the old Essex hog. The Neapolitan was being used also on other hogs than in England; among them the large, improved Berkshire, already a well-established breed, noted as the producer of a larger proportion of sweet, tender, well-marbled meat than any other breed of swine then known.

The cross of the improved Berkshire with the Neapolitan gave a hog of less size, but with a greater tendency to fatten when young and to lay on fat capacity from the lean. He was classed with the so-called middle breeds in England, and has by many writers been confounded with the true improved Berkshire of earlier origin. He was not, however, the hog to make the name Berkshire famous wherever on the one hand the choicest hams, shoulders and bacon were in demand, or on the other a vigorous, hardy, grazing and good-feeding hog was required.

The Neapolitan crossed on the old Essex hog was a success, as seen in the modern improved Essex swine, though a failure when crossed on the large improved English Berkshire. What in these days are said, here and there, to be small-boned Berkshires, are usually the result of the mating together of young animals, or of such as are too nearly related, followed by neglect and poor feeding of the pigs when young.

—Phill Thirleton, in Breeder's Gazette.

Something New. A tool for cutting corn, tobacco, etc., and for clearing up brush is wanted on every farm. The accompanying engraving shows one which can be surpassed in effectiveness. A plate of steel 6x10 inches should be shaped as shown and welded to a strong shank that can be attached to a heavy shoulder handle. A few hammering the edges round so that they ground properly and brought within half an inch of each other, a circular hole fully an inch in diameter being left above them in the plate. The plate should then be tempered so it will hold a keen edge without breaking if it strikes an obstruction. Hang in a shovel handle and serrated, this appliance will cut more brush and do it more closely without being ground than any thing on the market. One edge protects the other, and unless a stone is standing on edge they can not be dulled without being driven into the ground. A smaller, lighter pattern is excellent for cutting corn and tobacco. —Farm and Home.

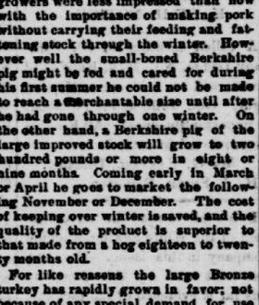
Thinking Fruit on the Trees. "This is a subject which will properly bear repetition. Among others who have amply tested its advantages, is James Fisher, of Pittsburg, Mass., who stated in an address before the Massachusetts Board of Agriculture, after an experience of more than twenty years in thinning pears, and half as many in apples, that the labor expended in this way has always been worth more than twice what it has cost, and in some cases more than five times. He confidently stated that it adds to the value of the remaining product from twenty-five to one hundred per cent. It pays the largest profit when the crops are heaviest. In such crops the difference in the value of the fruit and second is the greatest. In 1888, when the apple product was very large, and a great quantity went begging at small prices, first-class fruit sold for fully three times the price of the others. But it should be borne in mind that the trees on which the fruit is grown must receive fair attention and good cultivation, for this fruit, as not be grown on feeble and stunted trees that gathered from the woods. The finer and fairer the specimen the handsomer and more perfect and excellent will be those bringing high prices in market; but in all cases the best fruit will grow on trees not overcrowded with crops. —Country Gentlemen.

BETTER MILK comes from had feed. The rag weeds that follow a crop of rye always impart a bitter taste to the milk of cows pastured in such a field. Such milk is not popular even in the producer's market.

## A DRINKING FOUNTAIN.

A Handy Device for Keeping Chickens Supplied with Good Water.

Mr. A. F. Green, Tompkins's Cove, N. Y., sends a description of a novel and handy drinking fountain, which he describes as follows: Here is the cheapest, and in my opinion the best, drinking fountain, and so simple that any one can make it. First, procure a pan or dish the size required (mine is an oval-shaped soap-dish), and then cut a board (of any size you wish) the shape of No. 1 (see illustration), and another the shape of No. 2. You may now fit the pieces together by nailing No. 1 on the dotted



line of No. 2, and place the dish or pan in position. In the illustration, A shows No. 2, B shows No. 1 (in position), B is the dish, and D shows where a hole may be cut for a handle. This fountain may be carried anywhere, it will not spill, the

chickens can drink from either side, they can not soil the water, and they can not get on the pointed top.—Farm and Fireside.

THE USE OF SALT.

Its Value as a Soil Fertilizer—How to Use It.

"AGRICULTURAL SALT.—Can you tell me about how much salt it is customary to sow on an acre?"

This above is a clipping from an unknown paper. A reply from one who has had experience in using salt as a soil fertilizer may be of interest, says the Country Gentleman.

I was reared on a farm within a few miles of the Onondaga salt works. At that time salt which had been condemned by the inspectors was thrown out as useless, and anybody was free to take it. I was a minor and my father a large farmer and considerable of an experimenter. Under these favorable auspices he commenced trying salt on various crops. It was broadcast very lightly at first. The amounts used I was too young to remember; but I know he thought so well of it that he kept increasing the quantity.

I have a vivid remembrance of the last application made while I remained at home. Its quantity and effect, for I applied it myself. A field of twenty-four acres had been prepared for wheat by harrowing. I measured off six acres in one corner, to which I applied one and a half ton loads by broadcasting from the wagon, with a boy to drive, and then washed the result. The wheat crop on this was better than on other parts of the field. It was brighter and stood up better, and the grain plumper; but just how much better was not ascertained, for farmers did not make accurate tests then as now. The salt told wonderfully on after crops. The field was sown in timothy and clover the following spring, six quarts to the acre, the small, red kind. At the wheat-harvest the clover on this portion was so thickly set that there was scarcely a square foot that was not covered with a rank growth, while on the other there were many spots where the clover looked sickly, and some places were bare. On mowing the field the next season the clover on the salted portion was badly lodged and the other not. The succeeding season the clover had nearly disappeared and the wheat rank, dense growth of timothy that I ever saw had taken its place. Looking back through the misty past, I judge it turned four to five tons to the acre, and the rest of the field one and a half to two.

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