St. Tammany Farmer.

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

W. G. KENTZEL, Editor. COVINGTON, ST. TAMMANY PARISH, LA., SATURDAY, NOVEMBER 22, 1890. VOL. XV.—NO. 47.

A GOOD MOTTO.

And if you want a motto
To aid your pathway through
This life of double trouble
For me as well as you,
Why then I offer this one,
Although it is not new:
It's never trouble trouble,
Until trouble troubles you.

Perhaps you think this motto
Intended for the few,
Who lead a life of pleasure
Far different from you;
If so, you are mistaken,
I say it is not true,
I say you gain by waiting
Until trouble troubles you.

Those troubles in the distance
Though looking dark and blue
May change to other colors,
May take another hue;
At any rate look brighter
Upon a nearer view.
So troubles in the distance
Should never trouble you.

Admitting that your sorrow
Seems all that you can bear,
And thoughts of the to-morrow
Fill you with deep despair;
Why not let hope triumphant,
Drive all your cares away?
The sun may shine as brightly
To-morrow as to-day.

—Yankee Blade.

USES OF RINGS.

Ancient and Modern Significance of Small Bands.

History of Rings from the Time of the Pharaohs to the Present Day—Official Ring of the Romans—Their Various Charms.

From the most ancient time rings have been worn either as personal adornments or as insignia of office. Fingers and toes, arms, legs and feet, necks, ears, lips and noses, all are or have been decorated with this universal ornament.

We read of Pharaoh investing Joseph with a ring when he made him a ruler over Egypt; we read of the men and women of Israel contributing their earrings—part, no doubt, of the Egyptian spoil—to the making of the golden calf. In all times the ring seems to have been a symbol of dignity and authority.

In the early days of the Roman Republic ambassadors wore golden rings as part of their official dress. Later on every free Roman wore one as a right, although some who affected the simplicity of olden times wore iron rings. In more degenerate days the luxurious Romans loaded their fingers with rings, some of the more exquisite dandies even going so far as to have different rings for winter and summer wear. The Lacedæmonians, as became their rugged simplicity, wore rings of iron.

Cæsar mentions gold and iron rings as used in Gaul and Britain for money—a thing customary among ancient peoples, and practiced even in Sweden and Norway down to the twelfth century, as it is now amongst some of the tribes of Africa.

In days when writing was a rare accomplishment, a seal or signet-ring was a necessity to kings and nobles; and such rings were never parted with, even temporarily, save to persons in whom implicit confidence was placed. These rings would pass from father to son for generations, and were, in fact, the sign-manual of the head of the house. In "All's Well that Ends Well," Shakespeare makes such a ring the principal turning-point in the plot:

"A ring the county wears
That downward hath succeeded in his house
From son to son, some four or five descents
Since the first father wore it."

We must suppose that old Jack Falstaff made some pretensions to gentle ancestry in that scene at the "Bore's Head," where he complains of having been robbed during his vinous sleep behind the arras:

"Shall I not take mine ease in mine inn, but I shall have my pocket picked? I have lost a seal-ring of my grandfather's worth forty mark."

At which old Dame Quickly remarks:

"I have heard the Prince tell him, I know not how oft, that that ring was copper."

All the old romancers and dramatists have allusions to the customs of wearing and giving rings. When lovers parted they made an interchange of rings. At a betrothal rings were the sign and evidence of troth-plight. In "Twelfth Night," a betrothal is described in the priest's answer to Olivia:

"A contract of eternal bond of love,
Confirmed by mutual joinder of your hands,
Attested by the holy close of lips,
Strengthened by interchangement of your rings;
And all the ceremony of this compact
Sealed in my function, by my testimony."

In "Troilus and Cressida," there is reference to the interchange of rings. In "Cymbeline," Imogen, parting with Posthumous, gives him a diamond ring.

"This diamond was my mother's; take it, heart;
But keep it till you woo another wife."

Similarly, in the "Two Gentlemen of Verona," Proteus and Julia exchange rings as a pledge of constancy. Even Shylock, that "currish Jew," had, in his youth, wandered into the realms of love's romance. One can not but sympathize with him when, mad with grief and rage for the loss of his daughter and his ducats, he meets with his friend Tubal, who, with other news, tells him:

"One of them showed me a ring that he had of your daughter for a monkey."

The poor old Jew replies:

"Out upon her! Thou torturest me, Tubal. It was my turquoise. I had it of Leah when I was a bachelor."

This heartless action of his ungrateful daughter cuts him to the quick, and there is a touch of pathos in the mental torture of the poor, lonely old Jew as he thinks of the gift of his dead wife thus lightly cast to mocking enemies. In the same play Shakespeare makes other references to the customs of his time concerning rings. Portia, as a reward for saving Antonio, demands a ring from Bassanio, who says:

"Good sir, this ring was given me by my wife;
And when she put it on, she made me vow
That I should neither sell, nor give, nor lose it."

Nerissa also obtains Gratiano's ring, and a nice quarrel arose thereafter, as he explained:

"About a hoop of gold, a paltry ring
That she did give me; whose posy was,
For all the world, like cutler's poetry
Upon a knife: 'Love me and leave me not.'"

These posy rings, as they were called, were at one time very popular, though the posies were not of great poetical merit. We may quote as specimens:

"In thee, my choice
I do rejoice."

Again:

"Constancy and Heaven are round,
And in this the Emblem's found."

Perhaps the most important ring—certainly in the opinion of the fair sex—is the wedding ring. Ordinarily, a plain gold ring is used; but any ring will do—even the ring of a key has done service before now. It is well known that the second of the three beautiful Gunnings was married with a curtain ring, the impatience of the bridegroom—the Duke of Hamilton—not permitting him to wait till the usual ring could be procured.

The delivery of a ring has always been considered a sign of confidence, of delegation, of power; and hence, in marriage, shows the trust of the husband in his wife, and his investing her with authority in his household. It is also looked upon as a symbol of eternity and constancy.

Some consider that the left hand was chosen to signify the wife's subjection to the husband, and the third finger because it thereby pressed a vein supposed to communicate directly with the heart. The third finger, on account of certain fancied virtue with which it is credited, has always been selected as the one on which to wear official rings. To the Greek and Roman physicians it was known as the medical or healing finger, and was used to stir their mixtures, from an idea that nothing noxious could communicate with it without giving immediate warning by a palpitation of the heart. In some parts of England the ring-finger is supposed to have the power of curing any sore or wound which it stroked by it. Also, it is believed that any growth like a wart on the skin may be removed by rubbing a wedding ring upon it.

Among the Puritans there were many who desired to forbid the use of the wedding ring as a Popish and superstitious practice. Butler, in his "Hudibras," refers to this:

"Others were for abolishing
That tool of matrimony, a ring,
With which th' unsanctified bridegroom
Is married only to a thumb."

When the Venetian Republic was at the height of its power, there was an annual ceremony of marriage between the Doge and the Adriatic. On Ascension day, with much ceremony and rejoicings, a ring was thrown by the Doge into the sea, to denote that as the wife is subject to the husband, so was the Adriatic sea to the Republic of Venice.

So universal has been the belief in charms, and so various the articles that have been used as such, that it is not to be wondered at that rings should be included among them. In the Middle Ages, rings inscribed with the supposed names of the Wise Men of the East who visited our Saviour—namely, Melchoir, Balthasar and Jasper—were believed to act as charms against accidents to the wearer while traveling, as well as to counteract secrecy and to guard against sudden death. They were made of silver, and sometimes even of lead cast in a mold, to be sold cheap to the lower orders.

Silver rings are by no means uncommon at the present day, worn as charms against cramp and rheumatism. The use of rings in England, as charms against cramp, dates from the eleventh century.

In Catholic times cramp rings were blessed by the King on Good Friday. Coming in state into his chapel, he found a crucifix laid upon a cushion and a carpet spread on the ground before it. He crept along the carpet to the cushion, as a sign of his humility, and there blessed the rings (which were in a silver basin), kneeling all the time, with his almoner kneeling by his side. After this was done, the Queen and all her ladies came in and crept up to the cross.

Of the romance connected with rings, pages might be written. Both Nathaniel Hawthorne and Oliver Wendell Holmes refer to the incident of Dr. Harris, of Dorchester, Mass., who, when a poor youth, trudging along one day, staff in hand, being then in stress of sore need, found all at once that somewhat was adhering to the end of his stick, which somewhat proved to be a gold ring of price, bearing the words: "God speed thee, friend."

A curious anecdote concerning a ring and a walking-stick is given in "Notes and Queries." A servant boy was sent into the town with a valuable ring. He took it out of its box to admire it, and, passing over a plank bridge, let it fall on a muddy bank. Not being able to find it, he ran away to sea, finally settled in a colony, made a large fortune, came back after many years, and bought the estate on which he had been servant. One day, while walking over his land with a friend, he came to the plank bridge, and there told his story. "I could swear," said he, pushing his stick into the mud, "to the very spot on which the ring dropped." When he withdrew the stick, the ring was on the end of it.—Once a Week.

A Good Deal Easier.

It is a good deal easier to be brave than it is to be patient.

It is a good deal easier to mean right than it is to do right.

It is a good deal easier to do your duty than it is to get others to do their duty.

It is a good deal easier to be what God wants you to be than it is to be what the devil wants you to be.

It is a good deal easier to walk in the light than it is to crawl in the dark.

It is a good deal easier to tell other people what they ought to do than it is to tell yourself what you ought to do.—Ram's Horn.

Certainly.

Unsophisticated Texan—Hadn't I better shoot that young assassin with the new-fangled gun? He's been sneaking up on that feller an' his gal for the last fifteen minutes—a Texas jury wouldn't find no fault, you bet.

Jack Summerville—He ain't an assassin, Billy. He's an amateur photographic fiend. But you might as well shoot—I guess an Eastern jury won't find much fault, either.—The Jury.

HOME HINTS AND HELPS.

—Potato Pie: Slice eight raw potatoes and cut into small pieces one-half pound of bacon. Line a basin with some suet pastry and put in the bacon and potatoes; add boiling water and a little flour to make gravy. Put to steam for four hours.—Boston Budget.

Coffee Sponge: Soak one-half box gelatine in one-half cup cold water for an hour. Pour over one pint of hot coffee, add the juice of a lemon and make quite sweet. When it begins to thicken add the beaten whites of three eggs, and set on the ice to form. Serve with cream.—Good Housekeeping.

—Soft water is better than hard for boiling vegetables, as the hard water toughens them. When cooking always keep the kettle boiling, then if meat, vegetables or any thing you may be boiling needs more water you can add it without stopping the boiling process.

—Never put a dish containing any thing hot in the refrigerator, for not only does it cause the ice to melt rapidly, but all other articles of food are affected by the heat, and the lining of the refrigerator is liable to become warped. Set the dish in water until it becomes cool, and then place on the ice.

—Economical Cake: Two eggs well beaten, one cupful of sifted flour, one and one-half teaspoonfuls of baking-powder, mix all together until very smooth, and add, last thing, half cupfull of boiling water, stir quickly and bake at once. This is excellent for jelly roll if baked on a very shallow tin and rolled at once.—Indianapolis Sentinel.

—French Fricassee of Beans: Boil beans until tender, drain off water. Brown some butter, in which fry the beans until brown and dry. Add some onions, parsley, pepper and salt, and fry a few minutes more. Stir in some milk and cream, and let them stew a short time, then add a little vinegar and mushroom catsup, or tomato catsup, and serve. The onion may be omitted if wished.—Housekeeper.

—Meats should never be exposed to the light whether they are cooked or uncooked. Too careful attention can not be given them. A half-hour's delay, or even a few minutes, is often enough for their loss. If one has not a refrigerator, they should be carefully covered, taking care that no fly has gotten or can get within the covering, and consigned to the coolest, darkest place available.—Boston Budget.

—Almond Cake: Beat the whites of twelve eggs; sift two cupfuls of sugar and one cupful of flour and one tablespoonful of baking powder together; add all to the eggs, stirring gently, but not heating; bake in shallow pans; for a filling take the yolks of four eggs, one-half pint of cream, one-half cupful sugar and one teaspoonful of corn starch; boil the cream, and add the other ingredients, with a half pound of finely-chopped almonds; spread the cake with the mixture while it is hot; cover the top with icing, and add chopped almonds before it hardens.—Boston Herald.

—Savory Snow-Balls: One cup of rice, soaked over night, and steamed or boiled in slightly-salted water as for plain rice pudding. Pare and core, without dividing, a few good, sour apples. Fill them with some of the rice. Take some soft white cotton cloth, divide into small, square pieces, proportioned to the size of the apples. Wet each piece with cold water; spread about one-half-inch thick with the rice; wrap in each an apple, and tie securely. Boil or steam one hour, steaming being preferable, I think. Dip in cold water before attempting to remove cloth; serve with plain cream or sugar or with pudding sauce. They are very delicious.—Ladies' Home Journal.

COSTLY NOVELTIES.

Intended Only for Women Who Have a Fat Bank Account.

Still the cry is for the novel. Since lizard, snake and crocodile skins have been so cheaply imitated they are no longer regarded as such elegant things. So in their place we now have kangaroo or velvet leather, which is very fine grained and soft as the velvet after which it is named. It is used to cover portfolios, purses, cigar-cases, etc., though whether it really is the skin of that droll Australian animal remains to be proved. Anyway, it is a lovely material, from whose red or brownish tone gold mountings stand in lovely contrast.

If you are getting a fall jacket, select a rough, soft cloth of dark blue, copper or copper-brown, and have it made close in the back, double-breasted and just long enough to escape the chair when seated. Have the collar turn over with a step in the lapel; have the sleeves coat-shape and not full or high; have a double row of buttons and holes, and only get one and three-quarter yards of material. In the dry-goods shops there are remnants of silk for the lining that need cost but $2. The cloth can be had for $3 a yard. Any good-enough tailor can make the garment for $12, and if he is not a botch you will have a very pretty jacket and only $20 to pay.

Egyptian embroideries are to be introduced to the women who are able and willing to pay for exclusive and artistic styles in party dresses. This metallic needle-work is peculiar in character, having the appearance of being a solid mass of gold or silver work, graceful designs of a conventional style being traced over the field until the whole surface is a mass of glittering threads. Only the best quality of Cairo gold is used, which is warranted not to tarnish; the silver, though of the finest make, is susceptible to atmospheric influences, but even blackened, the effect against a chocolate, mouse-gray or cinnamon background is most beautiful.

Bits of this costly garniture are inserted in the hanging sleeves of house dresses, and will be largely used for decorating wraps for carriage, theater and concert wear. This is all very lovely for the heiresses and gilt-edged members of fashion, but there is nothing to interest the daughters of poverty. They may wear Egyptian embroideries in their dreams, but pay thirteen dollars a yard for an inch band of conventionalized clover blossoms? Perish the thought!—N. Y. World.

RATTLESNAKE FARM.

A Pennsylvanian Who Raises Reptiles for Food as Other Men Grow Sheep.

The Susquehanna river rises in Central New York and, flowing southward, enters the northwestern corner of Pennsylvania, near Great Bend, Susquehanna County, and, taking a westerly course, follows closely the boundary line of the two States. Ranges of hills, rising almost to the dignity of mountains, skirt its banks on either side and present a rough, ragged and rocky surface, so that cultivation is almost out of the question; but wild and hilly and barren as it was in many parts, the pioneers of the country, intent on securing homes and farms and a living somewhere in that region, found here and there a valley and a running stream and a flat place where they could plant a house and clear up a few acres of land for farming. Among those streams is one named Snake creek, which, rising in a beautiful lake near Montrose, meanders through a valley and finds its way into the Susquehanna about twelve miles from the lake in which it rises. This creek was so named by the early settlers because of the fact that, while bears and wolves and other ferocious beasts were very numerous in all that region, snakes were conspicuously more numerous. One of the highest hills, whose head rises well up into the blue, was named Blue Top because the large and luscious blue whortleberries were found on it in large quantities. The large rattlesnake was found there, as he is to-day, nearly as plentiful as the berries, and in the season of ripe berries he is exceedingly restive and hostile to all intruders.

A few days since, as a large party was ascending the mountain, one of their number called attention to an object just ahead of them stretched across the road. As they approached nearer it turned out to be a monstrous rattlesnake sunning himself. The men got clubs and made an attack. For some time he fought, striking at them furiously and flashing his snaky eyes and forked tongue toward them, but he was finally killed. It was ascertained that he had twenty-two rattles and measured six feet two inches.

On Snake creek, a few miles above its mouth, an old man of the name of Chalker lives all alone, who is so familiar with the snakes that by common consent he is called Snake Chalker. His large farm lies along the creek, extending up on either side to the very top of the hills. On one occasion, while passing that way, the writer hitched his horse at Chalker's gate and went in to see him. Hanging up all around the old-fashioned fire-place I observed what appeared to be dressed eels, preparing for the table. They were exceptionally large of their kind, and I asked where he caught such large eels.

"Eels!" said he. "Those are my rattlesnakes."

"And what are you going to do with them?"

"Eat them. They are much finer than eels." Passing toward his back door he said:

"Come out and see what I have in the yard."

In the yard were snakes by the score—all kinds, but blacksnakes and rattlesnakes in great numbers. How he caught them, how he put them where they were, he explained as follows:

"You see these tubs, as I call them in which I keep them. These are hollow logs sawed off about ten feet long, burned out and made smooth inside, so the snakes can't get out. I place one end of the log or tub about five feet in the ground. I then put the snakes down—about twenty or thirty in each tub—and keep them, feeding them every day until I want to use them. Snakes, you know, come out of their dens on warm, pleasant days and lie on the rocks to sun themselves. I cut a small stick with a short crotch at one end. I approach them quietly, and placing the crotch on the snake's neck hold it firmly down until I put a stout pin through his lips. Then, twisting it about so he can't open his mouth or bite, I fill my pockets or a basket and take them home and replenish my tubs. When I want a snake to eat or sell I slip a noose over his head and bring him up."—N. Y. Sun.

Wanted the Position.

A few days ago, says the Ceylon Observer, our readers will have observed that William Smith, of Dimbula, advertised for "A Second-hand Copying Press." Here is one of the replies he received: "Sir—Having rad in observer that you Required a second-hand Copying Press I beg apply to the Post and I shall thank you what sallery will be given your Most OBd servant

"F. C. GOONEWARDENE."

A Suggestion.

"I don't know whether to make the incision from the left hankipanki over to the boorloboolaga, three inches, or to achieve the same results by cutting from the parallax straight through to the rutabaga," said the surgeon to his assistant.

"Take the short cut and you'll get there quicker, Doctor," suggested the patient.—N. Y. Sun.

An Expert's Opinion.

Miss Bleeker (of New York)—We have a discussion, Miss Livewayte, and we have decided to let you settle it. Which is right, "drink soup" or "eat soup?"

Miss Livewayte (of Chicago)—Well, for my part, I always sop it up with a piece of bread.—West Shore.

A Brutal Husband.

Judge—In what respect did your husband treat you in a brutal manner?

Plaintiff—We were quarreling, and he darted out before I could get the last word.—N. Y. Herald.

—It is reported that the Baptists are gaining largely in Iowa at the present time. The additions to their churches this year numbered one thousand more than last year.

—The death-roll of ministers in the Irish Presbyterian church for the past year includes twenty-four names, the largest mortality the clerk of Assembly has ever had to report.

SOME USES OF SALT.

A Few of the Things It Is Good For, with Some Reasons Why.

Heated dry and applied to the outer surface over the seat of inflammation or congestion, it will give almost instant relief, while applications of a strong, hot solution of salt in water or vinegar acts like magic upon toothache, earache, neuralgic headache and all that brood of distressing ills.

For catarrhal affections and sore throat a spray of warm water and salt is almost a specific, and is one of the standard prescriptions of the "nose and throat" specialists. For hay fever and those other slighter forms of nasal sensitiveness that induce a constant sneezing, there is no remedy more quickly palliative, and often curative, than the vapor of heated salt and alcohol.

Put both in a tin vessel and that over a flame. When there is a good showing of vapor place the vessel underneath a covering that envelops the head as well, and inhale the vapor through both nose and throat. For influenza and ordinary colds this treatment is also excellent. Salt water baths are an excellent tonic; taken warm they are delightfully refreshing when one is heated and tired, and taken cold they are the best preventive in all the world of too great susceptibility to colds. One delicate woman, who used to insist that the "caught cold on coming into the world and had never been without one since" became as indifferent to damp and draughts as a sailor after a year's trial of salt baths.

For those who have sensitive gums, inclined to bleed on the slightest provocation, a mouth wash of salt and cold water used once or twice a day will harden the gums and prevent soreness. As salt is a styptic, any slight bleeding may usually be checked by treating the part with salt and water. Persons who have tender feet will find them growing much less sensitive day by day if treated to a daily brisk rubbing with cold salt and water.

There is an old belief that salt water injures the hair, and a delightful old lady once explained to the writer the reason therefor.

"You see," she said, "the salt in the water is stronger than the hair in your head, and so the salt just draws the hair right out." Assuming this to be true, that salt water will draw the hair out of the head when it isn't otherwise specially inclined toward coming out, by good homœopathic reasoning we come to the conclusion that when the hair insists upon coming out of its own accord a vigorous treating with salt and water will put a stop to it. Whether the reasoning be true or not, the fact is not all the tonics you can buy at the hairdresser's will do your hair half the good, if it manifests a tendency toward falling out, that a daily scalp bath of strong salt and water will.

Besides all this, salt is good for the stomach. A pinch of it in hot water, taken either just before or just after a meal, is a valuable aid to digestion, and a cupful of very hot salt-water will sometimes quiet the most persistent nausea.

Any thing more that salt will do! Yes, the most grateful of all cure the toothache, sometimes. "Will it really do that?" A little girl who was told to put some in an aching tooth says so. "I just put in a little salt," she said, "and in a few minutes I felt the naughty, aching nerve curl right down and go to sleep."

But there is one caution to offer. However beneficial therapeutic action of salt may be, there is no question, but salt taken into the system with the food in too great quantities is extremely harmful. It was the excessive use of salt, quite as much as the nervous strain of his campaign, that killed Horace Greeley, and there be those who declare that with many women the use of salt is a species of dissipation. Too much salt in the system dries up the blood and the healthy moisture of the membranous surfaces, and is evidenced by a dead-yellow pallor of the skin, with a blanching of the lips and cheeks and a morbid craving for the condiment which nothing but its use in enormous quantities will satisfy.—N. Y. Evening Sun.

DOWN BY THE SEA.

As a Liar, the Sea-Side Correspondent Takes the Cake.

The regular sea-shore correspondent has facilities and privileges which no other human being enjoys, and those who read after him are sure to be disappointed if they pin their faith on his statements. Among the things which you may read with interest but not believe in the least are:

"That there never were so many handsome girls seen at the shore in any one season."

"That there was never such scarcity of young men."

"That there were never so many girl swimmers."

"That scores of ladies promenade on the sands to show off their bathing suits, and never enter the water at all."

"That hundreds of the dear girls dive with all the grace of water nymphs."

"That almost every other woman is a rich widow."

"That almost every other girl is a beautiful heiress."

"That the fascinating Miss Blank and Miss Doe heroically saved the life of an unknown man who was being carried out by the undertow."

"That the bewitching Miss Roe picked up a target rifle at a booth up the walk an hit the bull's-eye five out of six times."

"That the prettiest bathing-suit of the season is worn by Miss Smithers, of New York."

From start to finish don't believe in him, even when he speaks about the delightful and perfect weather. Ananias in his palmiest days couldn't hold a candle to "our seaside correspondent" as a liar.—Detroit Free Press.

—Bobby (on board the ocean greyhound)—"Oh, mamma, who is that great, proud man in uniform?" Mamma—"Why, that's the captain of the ship." Bobby (with awe)—"My! He looks just like the janitor of our flat at home."

FARM AND GARDEN.

CELERY CULTURE.

Some Practical Hints as to Banking, Gathering for Market and Pitting.

As soon as the early crops have been cleared from between the celery rows, a furrow should be plowed away from each side of the row with a one-horse plow; the furrows should not go nearer than fifteen inches to each row. After plowing away, turn about and plow back thus filling the furrow up again and continue to plow back until a dead furrow is made in the blank space between the rows. This operation will loosen the soil that the roots may expand, thus making a larger growth of top.

The banking of celery is one of the laborious operations of the gardener. To render the soil for banking more easily handled, the one-horse plow is run between the rows. Two separate bankings will be required to complete the job. By the first the plants should be covered about half way up, and an interval of six days should pass before the second banking. The object of the first banking will be to run the hearts of the stocks up, which it does, as they try to get to the light and air. Very late in the fall, if the celery is to remain in the ground until Thanksgiving, a third banking will be required to insure that the tops shall not be injured by hard frosts. Banking can be best performed by employing three men at it. One straddles the row, walking backwards as he gathers together the branches or stocks of each individual plant, thus putting it in an upright position. The other two men, one on each side of the row, shovel the earth around the plants, care being taken that it does not get in to the center of the hearts.

Gathering and preparing celery for market are rather slow operations. The first move is to plow down the bankings with a one-horse plow. This having been done, the plow is run under the row of plants, lifting them from the ground. Most of the green leaves are then pulled off the plants, the blanched stocks only being left. The fibrous roots are next trimmed off with a long-pointed shoe-knife; great care should be exercised in trimming lest the sprouts should be cut. Two large wash-tubs, such as iron-bound hogsheads sawed in two, are used for washing the celery. As the plants are trimmed, all the adhering dirt is washed off with the hands and corn brooms in tub No. 1, after which the plants are rinsed in tub No. 2; then they are laid upon a table to drain. In boxing, the demands of the market are that three dozen bunches should fill a barrel box even full; but as many plants will not count for one, several smaller ones are pinned together by driving an eight-penny board nail through the lower stock or base of the root.

The pitting of celery is rarely commenced until November 1, and is finished by the middle of the month. If the operation is performed much earlier, there is danger that the mild weather will rot it. Previous to that date it keeps much better in the bankings, but these should be well built to prevent a possible hard freeze from destroying the tops. It is common to leave in the bankings all that can be conveniently taken care of and sold at Thanksgiving-time; but there is some risk in leaving it out so late. The ground sometimes closes in just previous to that date, so that the celery can not be got out.

For late keeping in the winter celery should not be banked long previous to pitting—the greener it is the longer it can be kept. If, therefore, one commences banking about the middle of October he will be about right. The ground at that time is quite cool and the celery bleaches slowly, therefore, it will be quite green at pitting-time. Much depends upon its keeping well in the pit. It should be kept at as low a temperature as possible without risk of freezing, but should we want to market it early in the winter the heat can be increased by putting on the roof of the pit a considerable thickness of litter or covering; otherwise, only a very light covering should be used until Christmas. After that the covering should be increased to about one foot in thickness. Celery when green will stand a light freeze, but the same freeze would destroy bleached celery.—Rural New Yorker.

AUTOMATIC WATERING.

A Simple Device for a Self-Regulating Watering Trough.

E. C. Bennett, Tripoli, Ia., sends Orange Judd Farmer the device illustrated herewith, and writes: It is made by boring a hole in the bottom of a barrel and tacking a valve similar to a pump valve (a) over the hole. This valve is easily made from a piece of

AUTOMATIC WATERING DEVICE.

leather and a bit of wood. If it floats weight it down or arrange a spring to hold it down. A light spout (b) conveys the water from the barrel to the water trough. This spout is balanced at b so as to act as a lever. The float (c), a piece of scantling, is hung to one end of the lever by a leather strap; the other end of lever is provided with a peg to lift the valve in the barrel and permit water to flow when the level is lowered by the water being drank out of the trough. The trough is about four inches deep and wide and eighteen inches long, including the part containing the float. This device costs comparatively nothing and works as satisfactorily as one costing six dollars. I use it as a fountain for poultry, and it always supplies fresh water as needed, with no waste.

—It is better to keep the cow healthy by good feeding than by medicine.

DITCHING PLOWS.

An Easier and Cheaper Method Than Digging by Hand.

In answer to inquiry of the owner of a moderate farm for some easier and cheaper way for digging ditches than doing the work by hand, we may, says the Country Gentleman, give the statement of our own experience with the ditching plow, when the subsoil was so hard as to require the use of the pick for loosening it before shoveling out the loosened earth. Where the soil is so soft that it may be freely spaded to a depth of three or four feet, the ditching plow would be of no use; and where the subsoil is entirely free from stone and the land is quite extensive, one of the large and costly machines used at the West would doubtless be more profitable.

We give a figure and discription of a ditching plow many years ago, with which we cut several miles of ditch through hard subsoil at less than half the expense of hiring all the work done by hand. The line of the ditch was first laid out, and a furrow was run with a common plow and repeated two or three times, as a beginning, and to reduce the whole labor. This was then followed with the ditching plow, which was similar to a common subsoil plow,

FIG. 1.

except in the arrangement for allowing the point to run to a depth of three or four feet while the beam and handles of the plow remained at the surface.

Fig. 1 represents this plow, the dotted lines showing the position of the beam as it gradually rises to allow the cutting point to run correspondingly deeper, the handles similarly raised at the same time. This plow was drawn by two horses on opposite sides of the ditch, attached to the ends of a whiffletree six or seven feet long. Passing two or three times, three or four inches of the hard-pan subsoil were loosened ready to be shoveled out by hand. One team would loosen as much earth as seven or eight men would throw out by hand, and where there were several parallel ditches under way at the same time, the team could prepare several hours' work for the shovelers in advance. If the subsoil was very hard, the ditching-plow would work more slowly, at the same time that it would prove a greater labor-saver if the cutting point was kept sharp. When the cost of cutting ditches wholly by hand was thirty cents a rod, at a depth of three feet, the cost was only twelve cents a rod with the use of this plow, aided by the hand-shovelers.

Another ditching plow, which we figured and described in the Country Gentleman in 1882, was invented and used by P. Du Bois, of Tompkins County, N. Y., of which this accompanying figure (Fig. 2) is a copy. Its operation

FIG. 2.

was on the same principle as the one above described, being used for loosening the hard subsoil. The point was of steel; the rest of the plow of bars of wrought iron half an inch thick and two and a half inches wide. One end of each was welded on the steel which forms the point, with a space of three-fourths of an inch between for the beam. A bolt ten inches from the point was the place from which the beam drew, and serving as a pivot for allowing it to play up and down or to rise or fall automatically, according to the depth of the ditch. This is shown by the dotted lines. One of these plows may be made for ten dollars.

Mr. Du Bois gave us some additional particulars of its construction at the time, eight years ago. The bar of steel, forming the point, and which was nearly square, weighed about two pounds, on which the side bars were welded at a slant. They were about four feet long, and the wooden handles were bolted to them, making eight feet from the steel point to the ends of the handles. These gave a sufficient lever-

FIG. 3.

age for the plowman to hold it steadily at the right depth. The plow was one and three-quarters inches wide, and a good team would draw it through a hard subsoil full of stones. By lengthening the draft-chain, it could go three feet deep. It was used with a long evener the same as Fig. 1, but it was a more powerful and durable implement, and Mr. Du Bois thinks it will last a hundred years. He never had it patented, and sent us the description of it at the time, to prevent any other person obtaining a patent.

Another ditching-plow, working in the same way, is represented in Fig. 3. It was made many years ago at Geneva, N. Y., and was remarkable for its durability and efficiency. It was invented by a man who made ditching his business, but whose name we do not know. Its special value consisted in the two side points, with the main one in the center. These could be made to cut the ditch smoothly and at precisely the right width. It was made wholly of iron and steel, and weighed seventy-five pounds. The face of the middle point was three-fourths of an inch wide, and those of the side points an inch and a half. The handles and beam were fixed, and not rising or falling, the draft-chain regulating the depth. With a good pair of horses, this plow loosened earth as fast as twelve men could throw it out with shovels.