FARM NOTES.

Farm Rakings.

MILK should stand at least thirty-six hours before skimming to get good results.

MR. W. J. FOWLER, Henrietta, N. Y., realized last year from his quince crop at the rate of $500 per acre.

A VETERINARY writer condemns high mangers for horses, as they irritate the throat and create a tendency to heaves. The manger should be nearly on a level with the feet, as that is in accordance with nature.

EVERY farmer should select a portion of rich soil clear from weeds, which should be devoted to roots, such as beets, turnips, rutabagas or carrots for feeding cattle and hogs They are good starters for fall feeding.

A TRIAL was made last seaaon in Scotland to test the feeding value of an acre of cabbage compared with an acre of Swedish turnips for fattening sheep, and it was found that the cabbages were worth very nearly $20 the most.

OUR farmers can raise 100 loads of pumpkins with very little trouble. Put the seeds into the corn planter with corn and there is no trouble to get crop enough to feed all the cattle on the farm during the fall months.

MR. W. W. DUNHAM, North Paris, Mo., who has forty kinds of grapes under cultivation, mentions Eumelan, Salem, Delaware, Brighton and Lady as among those to be "especially commended for superior quality."

THE best way I have ever tried to prevent mice from girdling trees is to put sheet iron, tin or zinc that I run through a tinner's roller around the stems and let it stay summer and winter. Old tin roof or old stovepipe is good enough.

JOHN A. PHELPS, of Connecticut, inculcates in his boys a love of country life and the paternal acres by renting them plots of ground for potatoes and other crops, selling them manure and taking pay in labor, teaching them to make their own sales, keep their own accounts and handle their own money.

THE importance and value that a good orchard attaches to the farm can scarcely be overestimated; not only in a moral and refining influence, making the farmer and his sons proud of their calling, but behind this a continual and increasing cash income better and more reliable than a life-insurance policy; beside, the satisfaction of plucking fruit direct from trees, all our own, ripe, clean and healthy, is pleasure not easily overestimated.

SWINE, as well as the finer animals, do far better if wisely and regularly fed than if served in the usual careless and wholesale way. In illustration of this, note the following experiment in feeding, made by a California farmer: On the 1st of December, 1880, he penned fourteen shoats, having a combined weight of 1,190 pounds. During the three months following he fed them 1,497 pounds of barley, boiled whole. In addition to this he gave them the skimmed milk from four cows and the house slops, and, in connection with the feed, about four pounds of charcoal a week. At the end of three months there was a gain of 1,790 pounds. The fact is not stated, but the natural inference is that the feed was judiciously administered, as well as carefully prepared, or so satisfactory results could hardly have been accomplished.

THE other day I met a friend who remarked that he heard that I was getting high prices for my butter, and desired to know what kind of "butter-color" I used, in order to give it the proper hue. I told him that my only "butter-color" was Jersey cows, fed on sweet clover and timothy hay cut in flower before ripening and not over-dried, which I often deposited in the barn on the same day it was mowed, if the weather was suitable. I feed hay morning and night, and about three quarts of equal parts of cornmeal and ground oats. During the day, when in the yard, cornstalks are fed. A cow that naturally makes white butter will not have its quality improved by foreign coloring. I supply a number of the leading families of Chicago with my butter, which is in no way adulterated.—*N. N. Palmer, Greene county, Wis.*

IT is well known that in many Eastern countries, and especially in Arabia, where we get our very best coffee, Mocha (unless we except the African, of which there is but little yet in the market), the entire bean is used, and in some instances the pericarp, or outer covering of the bean, also. The reason of this is that when the infusion is made and drawn off only a portion of the nutritive properties are extracted. What we get are chiefly the exhilarating and refreshing elements of the bean which are calculated to diminish the wear and tear of the animal frame, while we too often throw away the major part of the positively nutritious substances which remain in the grounds. The chief of these is legumine (vegetable caseine), but there are others in smaller quantity, such as sugar, gum, fatty matter, etc., all of which, if saved and given to our poultry, would be eaten by them to advantage.

A HARNESS for a bull may be made by opening a large horse collar at the top and putting it on the bull's neck reversed, i. e., opposite the position it would have on the horse, as a bull's neck is largest on top, while the breast of a horse is widest at the bottom. The hames should also be reversed to fit the collar; the traces being attached the same as an ordinary harness. For working in a cart there should be a broad back-pad and breeching similar to any cart harness. The bull may be driven by reins attached to a bit in his mouth, kept in position by a headstall which should extend behind the ears to avoid getting into his eyes, which it would be likely to do if put in front of the ears. Another plan which works well is to fasten the reins by snaps on to the ring in the bull's nose, the reins passing back on each side of the head through the rings in the harness. Every bull should have a strong ring in his nose by which he should be tied, and he should also be broken to mind at the word and the motion of the whip. When this is thoroughly done he can be driven by the whip alone.—*F. D. Curtis.*

MR. BENJAMIN G. SMITH says that, having been successful in the culture of the Lima bean, he had been frequently asked for his method. He sows the seed the second week in April (being careful to place the eye down) in boxes known as cucumber boxes, five in each. These boxes are without bottoms, six inches in height, seven inches square at the top and eight inches square at the lower part, made of half-inch stuff. They are filled with loam and placed in the cold grapery. When the plants are about two inches high the ground is prepared and the pole set out, and a hole large enough to receive the box made at the foot of each. A box is then lifted on a shovel and placed in the hole and shovel withdrawn. The box is then lifted up, the object of making the top an inch smaller than the bottom being to permit this. In this way, the beans can be had green from the garden from the middle of August to the middle of October and dry during the remainder of the year. The latter when soaked can hardly be distinguished from fresh beans. The Lima bean is a tropical plant and requires a long season. It is not advisable to set out the young plants before the 1st of June; but this is as early as the seed can be planted out doors. In saving seed the earliest should be chosen.

LIFE INSURANCE AMONG MERCHANTS.

The general plan of life insurance adopted in the New York Produce Exchange embodies the following:

Upon the death of any member the other subscribers are each to be assessed $3. Upon every death within the first year the heirs are to receive $2,000, within the second year $3,000, third year $4,000, fourth year $5,000, fifth year $6,000, sixth year $7,000, seventh year $8,000, eighth year $9,000, ninth year and thereafter $10,000. By this means the gratuity fund, with interest at 4 per cent., at the end of the first year would be $218,400, which, it is estimated, would increase until it had attained at the end of the tenth year $1,088,565. When the gratuity fund amounts to such a sum that the undivided interest of each subscribing member is $500, the further increase of the funds is to be applied to the reduction of assessments. The amount to be paid to the heirs of members is to be paid free from all debts, charges or demands whatsoever.

Should a member die leaving a widow but no children, the entire sum is to be paid to the widow; should there be a widow and children, one-half is to be paid to the widow and the rest equally divided among the children. If there be children and no widow, then the entire sum is to be paid to the children, and in case of neither widow nor children the entire amount is to go to other heirs. The management and distribution of the gratuity fund are to be under the charge of a Board of Trustees.

MRS. BOKER'S ADVICE TO OSCAR WILDE.

The story is going around that Mr. Wilde and Mrs. Boker were chatting over some bric-a-brac after a dinner at a well-known house on Walnut street, Philadelphia. Mr. Wilde expressed himself as being delighted with the manifestations of the love of the beautiful and true which met him in Philadelphia.

"Indeed, don't you know, there is so great a degree of culture that I fear I have no mission after all. Will you not advise me?"

"But people hate to take advice, no matter how earnestly and sincerely it is given," said the lady.

"But from you!" said the æsthetic.

"Really?"

"Yes. I assure you I am quite—quite—"

"Then, Mr. Wilde, my advice is to shorten your hair and lengthen your breeches."

EX-GOV. WASHBURN, of Maine, affirms that crime is lessening instead of increasing, and that, though the marvelous accumulations of wealth will effect many changes in society, yet the masses will constantly rise to higher life. Aristocracy may grow as a rank weed here and there, but the good wheat—the people—will choke it out.

DOMESTIC ECONOMY.

AN EXCELLENT VARNISH.—Two parts of turpentine to one part of boiled linseed oil. Mix and rub on furniture with a soft cloth, polishing dry with another. Cheap and reliable.

TEA CAKE.—One quart of flour, one heaping cup of sugar, four eggs, butter the size of a hen's egg, one tablespoonful of yeast powder. Season to taste. The proportions can, of course, be doubled.

HAM PIE.—Pick the ham into small, fine pieces, boil a cup of rice, beat up two eggs, and stir it with the ham and rice; season with pepper, salt and onions; put it into a deep pan, and bake in a moderate oven.

LEMON BUTTER FOR TARTS.—Lemon butter is excellent for tarts. It is made as follows: One pound of pulverized sugar, whites of six eggs and yelks of two, three lemons, including grated rind and juice; cook ten minutes over a slow fire, stirring all the while.

BAKED PUMPKIN.—Slice the pumpkin a quarter of an inch thick, peel and lay in layers in a baking pan, then a layer of sugar, with a sprinkle of ground cinnamon and a piece of butter; repeat till the pan is full; let the top be well covered with sugar; bake in a moderate oven until the sugar becomes like a thick sirup.

OYSTER CATCHUP.—Take fine, fresh oysters, wash them in their own liquor and pound them in a marble mortar; to a pint of oysters add a pint of sherry, boil up and add a teaspoonful of salt, two of pounded mace, one of cayenne pepper; let it come to a boil again, skim and rub through a sieve, and when cold bottle and cork well.

PICKLED RAISINS.—Pluck the stems from a box of raisins; pour over them enough vinegar to cover well. Season with one ounce of mace and cinnamon mixed, two table-spoonfuls of celery seeds; add two pounds of sugar and put upon the fire to boil. After they begin boiling let them remain only five minutes. In a few days they will be ready for use.

BANANA AND APPLE TART.—Make crust of fine flour and fresh butter. Make little crust, but make it good. Slice apples fine and put in dish with three or four bananas sliced, only adding sugar and perhaps a little sirup if you have it. Cover crust over fruit, brush a little melted butter over top, strew with white sugar and bake twenty minutes or more, as required.

FILBERT TART.—Grind one-half pound of filbert kernels fine with orange-flower water; mix with one-half pound of powdered sugar; add gradually eight yelks of eggs well beaten, two ounces of flour and eight whites of eggs beaten firm; spread this paste out into three layers of equal size, three-quarters of an inch thick; bake in a moderate oven; spread peach or apricot marmalade between each layer, and ice.

ICE-CREAM CAKE.—The whites of thirteen eggs, three and one-half cups of flour, two and one-half cups of sugar, two teaspoonfuls of yeast powder, three-quarters of a pound of butter. Mixture to spread between layers: Three teacups of white sugar, one teacup of boiling water. Cook to a thick sirup, then pour boiling over the whites of three eggs: add a teaspoonful of citric acid (powdered) and flavor with vanilla.

FRIED CHICKEN.—After neatly dressing and carving in pieces of proper size, parboil a half hour or longer, until tender; take out with a fork, and place in a frying-pan of melted butter; fry brown by frequent turning, to keep from burning. A nice gravy is made by pouring the broth in which it was boiled into the frying-pan, with a thickening of flour and any seasoning preferred. Curled parsley, arranged as a garnish, adds to the general effect.

SOME CURIOUS STATISTICS.

Russian vital statistics show that the population of Russia increases more rapidly than that of any other state in Continental Europe, except Holland and Denmark. The figures are from the Statistic Annual of the Russian Empire, and they apparently show that the Russian population doubles itself in fifty-eight years. The period in other countries is as follows: Denmark, 56; Holland, 57; Germany, 68; Austria, 95; Switzerland, 99; Italy, 141; France, 165. The births per 1,000 inhabitants are: In Russia, 49; in Germany, 43; in France, 26. The death-rate is higher in Russia—37 per 1,000—than any European country, excepting Hungary. The mortality is greatest among children. The death-rate of infants of 1 year old is in Russia 1 in 4, in France, 1 in 5; in Prussia, 1 in 6; and in England, 1 in 7. The most remarkable contrast between Russia and the rest of Europe is the comparative absence of illegitimacy. The rate per 1,000, legitimate births, which in England is 61, in Italy 66, in France 73, in Germany 83, in Sweden 96, in Denmark 110, and in Austria 124, is in Russia 30.

AT a German ball: Lieutenant—"Did you not tell me that your father has an estate in Silesia?" Young lady—"Yes; and two in Pomerania." Lieutenant—"And can you still doubt my love?"

THE EDITORIAL "WE."

The Oil City *Derrick* gives the above subject a h'ist as follows: Some people are unreasonably inquisitive and curious, especially about matters that do not concern them in the least. For example, here is a correspondent who makes the startling revelation that he is a "constant reader of our valuable and influential paper," and would like to be informed why it is an editor or newspaper writer, when speaking of himself in his writings, invariably uses the plural pronoun "we" instead of the singular "I."

There are several reasons. Self-preservation is the first law of nature. It begins at home, like old Mother Charity. There is some human nature about an editor, public opinion to the contrary notwithstanding. An editor thinks too much of his "I's" to wear them in mourning, and therefore, when speaking of some slab-sided six-footer as a miserable red-nosed, pusillanimous, wife-beating snoozer, he considers it the better part of valor to drop in an occasional "we." This creates in the mind of the six-footer the impression that the editorial force consists of a standing army, armed with deadly "we"-apons.

Furthermore, in cases where the victim comes around to the office to kill the writer of any particular item, it is so pleasant to have the guilty man's identity buried in the obscurity of the plural "we." The editor-in-chief, the commercial editor, the city editor, the local editor, the reporters, the book-keepers, compositors, book-binders, jobbers, pressmen, devil and all the delivery boys are thus placed on a common footing by the little pronoun "we," and when the enraged person looks about him and finds how many homes he would make desolate, how many wives he would make widows and how many children orphans, by killing off all included in the little "we" at one fell swoop, he sickens of the sanguinary undertaking, turns sadly away, goes to some bar-room, takes a drink, condemns the paper, prophesies that it is being run into the ground, and declares that he will henceforth use his political influence to squelch the sheet.

There are other reasons. When noticing a marriage or birth "we" implies that at least a box of cigars will be required to go around.

An editor says "we" when advising the President how to conduct his administration, because the President might not act on his suggestion if it was written plain "I."

When telling the minister how to preach the editor uses "we" to induce the belief that he has just had a conference with all the ex-ministers about the establishment.

The editor who tells the teacher how to teach says "we," because he has consulted with his wife about the matter, and she, having been a teacher a few years before, of course knows all about it.

"We" is sometimes used because of the writer's modesty. Most writers are troubled in this respect.

In short, we use "we" because no one man could survive the trials, tribulations and taffy found about a print shop.

MANUFACTURE OF WOODEN SHOES.

The London *Globe* says that the wooden shoe is quite a national institution in France, and in Brittany, more than in any other part of the country, its clank is heard everywhere. People wear it almost habitually there who would fight shy of it elsewhere, save on high days, holidays and *en grande tenue* when "there is nothing like leather." Hence follows the necessity for a sufficiently large brotherhood of sabotiers, who, as they could not possibly live in towns or large villages by reason of the cost of transport of the rough material exceeding the price of the manufactured goods—Mam'sell Marie's well-made shoon aforesaid may be bought for a mere trifle—are forced to reside in the woods and forests, or other places where suitable timber may be available. He is a regular Bedouin, this sabotier, and, like that nomad, can say: "The rope which holds my tent has seen all cities perish." The never-altering end and aim of a Breton wooden shoemaker is to fabricate sabots, and out of this groove he and his never run. Such as the father is, such is the son, and, for the matter of that, his daughter also. Children, so to speak, are to the manner born of making sabots, and at so tender an age as 5 or 6 years they may be seen smoothing, blackening, varnishing and stringing together in lots the coverings which their parents and other relatives have cut, shaped and hollowed out into chausures for the human foot. When a sufficient load of sabots has been completed at a certain fixing, the sabotier goes with it to the nearest village or town where his wholesale dealer resides, to whom he disposes of the lot. With the money thus obtained he replaces a few articles absolutely necessary to his wants, and with the residue pays for timber already bought, felled and utilized.

THE sources of the valley of the Thames are drawn upon by the water companies for 120,000,000 gallons per diem. The wells and springs over the city area, and the brooks that feed the Thames within the limits of the suburbs, have been abandoned on account of the percolation of sewage.

HOW RAGBAG ENJOYED HIS PRACTICAL JOKE.

After Mr. Ragbag had gone to bed the idea of a very funny joke occurred to him. It seemed so funny that he went into a paroxysm of laughter and twisted and squirmed so that he pulled the bedclothes all out at the foot and had to get out to tuck them in again, and got awful cold, and made as much noise as to awaken his wife in the next room, and she, on hearing the cause of the commotion, told Ragbag he was a fool, and advised him to go to bed. He did so, but lay awake half the night thinking of the joke, and the next morning Ragbag hastily swallowed his breakfast and hastened out on the street to play his joke. The first man he met was Gallagher. Now, Gallagher's business compels him to carry about 100 keys, and Ragbag knows this. Gallagher was just the man Ragbag wanted to see. Rushing up to Gallagher, he said: "Ah, Gallagher, have you lost a key?" "Don't know," replied the victim; "let me see it." Said Ragbag: "First see if you have lost one." So Gallagher took off his gloves and went to work. He searched pocket after pocket, and examined each and every bunch of keys carefully. It was sharp weather, and his fingers got cold and numb. But he kept at it. One hundred keys were a good many to keep track of, and Gallagher had to think of every lock about his establishment, and then look for that particular key, and it was a tedious job. And it wasn't satisfactory, either, for Gallagher couldn't quite make up his mind that one key was not missing. He demanded a sight of the key found. Then Ragbag's self-control gave way. With a howl of laughter, he cried: "Why, I haven't found any. I just asked if you had lost one, as a matter of curiosity." It didn't take three seconds for Gallagher to decide what to do. The snow for forty feet around was clawed and kicked into a cloud that filled the air. Folks looked out of the windows and howled to see the fun. And when Ragbag re-entered the house with his clothes torn, ear chewed and eyes blacked, and explained that he had been playing his joke, his wife was more than ever convinced that he was an old donkey, and told him so. Somehow, humor is at times fearfully discouraged in this country.—*Boston Post.*

CAUGHT AT LAST.

As Mrs. Oates was going up the steps of the theater she saw a 12-year-old boy struggling in the hands of the police. The lady is naturally of a sympathetic turn, and stopped the police to see if so young a lad could not be kept out of the city jail.

"Don't take that poor little boy to jail," she said, "I'll pay his fine."

"Hasn't been fined yet," said Officer Solomon.

"He looks like a good boy," continued Mrs. Oates. "If you let him go I'll give him something to do as a supe. Pray, what crime might so nice a little boy commit?"

"Defacing posters," reported the officer.

Mrs. Oates, who was bending over the boy and about to stroke his curly head, assumed an erect, not to say tragic, position immediately.

"Whose posters?"

"Those pictures of Alice Oates in red tights and tassels all along the side of the leg. He cut both legs off with a jack-knife. He cuts up all the posters that come along."

"Say no more," hissed the actress, "away with him to the lowest dungeon. I know him; he cut my head and arms off in Chicago, carved me to pieces in New York and cut all my legs off all over San Francisco. Here, you pretty policeman, here's $10 for catching the confounded little scamp. I hope he will go to the penitentiary; will he?"

"We swear it," said both officers, holding up their right hands.

"You are a nice chap, ain't you?" continued Mrs. Oates, putting her arms akimbo as in "Madame Angot;" "a nice boy to grow up in a Christian country and walk the high road to the gallows. Where do you expect to die when you go to? Beside trying to ruin me in the estimation of the public, see what a lot of trouble you have put these good, kind policemen to. You can go, sir."

On receiving such a scathing lecture, the boy blubbered heartily and went sobbing to jail.—*Salt Lake Tribune.*

OUTWITTING THE COURT.

Several years ago when George Francis Train was in Australia, the Captain of an ocean steamship was fined $30,000 in court for ejecting on his latest voyage six male passengers from the ladies' parlor, whose rules forbade their entering that apartment. He had no such sum of money, couldn't raise it, could not appeal, and the delay in sailing would ruin him. Train, who was a spectator, stepped forward and got permission of the court to advise the Captain in private. After the lapse of half an hour he returned, and was about to address the court when one of the magistrates asked where the Captain was. "I don't know," said Train. "He is no client of mine. I left him outside." Search was made, and a line of black smoke in the offing showed that the Captain was off for England.

MANNERS.

Some Easy Lessons in Etiquette.

A man is made by his manners. That is, if he has no manners he is no man. Let us look at some of the places where you will show your manners—if you have any.

First, on entering a room. I was in a house waiting to see a gentleman the other day, and a young man entered. His hat was on his head and he did not take it off. He advanced and stood in the center of the room, and put his hands in his pockets. Then he sided up against the wall and leaned against it. Every one pitied him. If you enter the house, take your hat off in the hall and ask for the person you desire to see. If shown into the parlor, step in with your hat in hand and take a seat and wait for his coming. If the master or mistress of the house is in the parlor with guests, you advance to him or her, and shake hands, if either offer to do so. You converse with him or her a few moments, and then, if others come, step aside. When you decide to retire you come to bid the master or mistress good-night.

Second, at the table. You will have a place shown you, and you will be helped to food. Use your knife and fork properly. Divide the food so as to relieve the teeth of a part of their work—that is, have small mouthfuls. The grinders indicate that grinding in the mouth is a part of the process of eating. Animals destitute of grinders bolt their food. It is not fit that human beings should eat as dogs do, since they have such a "mill" ready for use—which dogs have not. The lips are so constructed that the noise of grinding, which is intolerable to ears polite, may be effectually disguised. Food, whether liquid or solid, must be conveyed into the mouth and from the mouth downward silently.

The position at the table should be unconstrained and easy, the person sitting erect or slightly bent forward when eating, so that the mouth may be directly above the plate; the arms should be held at the sides, not extended at right angles with the body. The elbows should be kept off the table. Leaning back in one's chair, or balancing on the legs of one's chair, is a grievous violation of table etiquette, permitted only and wrongly to spoiled children. The mouth and fingers must be kept, during all process of eating, absolutely clean. The dainty eater will keep his plate in order and leave it so, with knife and fork laid across the plate.

Now, if your manners are good at home they will be good abroad. It is a common idea that you can eat and talk rudely at home, but you can put on good manners as soon as you get to a neighbor's house. This is not so. If you are rude at home you will be rude away from home. Practice politeness at home. Some fear to be polite at home for fear of being laughed at; but what if they do laugh? It is an old proverb, "Let those laugh who win." And I say so. If your brothers and sisters laugh because you will not eat with a knife, or because you insist on having a napkin, or blacking your shoes when you go to church or to make a visit, never mind; you are right, so go ahead.

FACTS AND FIGURES ABOUT NEWSPAPERS.

The English-speaking people of the earth, numbering not more than one-sixteenth of the entire population of the globe, publish over one-half of the newspapers in existence. The total number of publications of all kinds we find to be 34,274. Of these 4,020 are dailies, 3,857 are tri and semi-weeklies, 17,889 weeklies, 4,836 monthlies, and 3,672 semi-monthlies, quarterlies, annuals and various other irregular periods of publication. These are distributed around the hemisphere as follows: Europe utilizes 19,557, North America, 12,400; Asia, 775; South America, 699; Australia, 661, and Africa, the original home of the Fifteenth amendment, brings up in the rear with 182. The total circulation per issue of these papers is found to be 116,400,000, while the total number of copies printed annually reaches the enormous and almost inconceivable amount of 10,589,499,448 copies.

Germany publishes the greater quantity of papers, the publications of that country reaching 5,529 in number with an annual circulation of 1,748,000,000, or about thirty-eight to each inhabitant. Great Britain has less papers in number, 4,082, but the circulation is greater than those of Germany, reaching 2,262,000,000 per annum, giving sixty-four copies each year to each of her citizens. France, has 3,265 periodicals, with an annual circulation of 1,557,000,000.

While the United States can show no daily paper with a circulation of over 125,000 copies per issue, I find that Paris contains one daily paper, entitled *Le Petit Journal*, which has a daily circulation of 580,000. It contains all the news of the day, beside plenty of gossip and society news, and sells for 1 sou, or a cent. In London appears a paper called *Lloyd's Weekly*, a twenty-eight-column sheet, which enjoys the wonderful circulation of 612,000 copies per issue. This paper is sold for 1 penny, English money, or about 2 cents in that of the United States.—*H. P. Hubbard, in Boston Globe.*