HOME, FARM AND GARDEN.

—Do not allow trees to grow over and shade your dwelling. They are unhealthy.—*Prairie Farmer.*

—Bleeding from an extracted tooth has been sometimes fatal; it is controlled by a plug made of grated nutmeg.—*Hall's Journal of Health.*

—The *Gardener's Monthly* gives the following rules for selecting the best soils for fruits: A light, dryish soil for the peach; a strong, loamy soil for the pear; nearly the same for the plum; a heavy loam for the apple, if on limestone all the better; and for the cherry a soil similar to that of the peach.

—It sometimes happens from some unforeseen circumstances that large quantities of cooked meats, prepared for a party which did not come off, perhaps, remain on hand, which are measurably lost. Such should be potted. Cut the meat from the bone and chop fine, and season high with salt and pepper, cloves and cinnamon. Moisten with vinegar and Worcestershire sauce or melted butter, according to the kind of meat, or to suit your own taste. Then pack it tight in a stone jar, and cover with about a quarter of an inch of melted butter. It will keep for months, and always afford a ready and excellent dish for the table.—*Western Rural.*

—According to the London *Agricultural Gazette* a very good family soup is made from one and a half pounds of lean beef, two pounds of potatoes sliced thin, one large carrot, one large onion, a few shalots, one turnip, one stick of celery, four quarts of water. Let it simmer four hours, flavor with hot sauce to suit the taste, salt, pepper, etc. It is a great improvement to fry all the vegetables when cut in small pieces, together with the meat also cut in pieces conveniently small, taking care that there is fat enough added to prevent the raw vegetables from burning. A dessert-spoonful of coarse, brown sugar may be thrown into the pan while the meat, vegetables, etc., are frying. After it has simmered four hours it should be set to cool for the fat to be taken from the top of the soup before being served up for use. The meat should be sent to table in the soup, not strained, as is usually done.

—Having had some experience, says a correspondent of the *Country Gentleman*, in clover-raising, I will say for the benefit of any who may be interested in the subject that I believe it produces more milk than either timothy or corn-fodder, and at the same time I find that land improves by frequently being seeded to clover. As to whether plaster is indispensable, I have always used it, and with varied results. The present season I had twenty acres of clover which I had intended for seed, and to which I applied about May 20 a hundred pounds of plaster per acre. On examining the heads this fall I found that very few of them had seed—in fact, I do not think the twenty acres would have produced five bushels, and I abandoned the idea of cutting it for seed and put a part in for feeding and pastured the remainder. On an adjoining farm I saw some clover well filled with seed where no plaster was used.

Setting Out an Orchard.

As many readers of the *Farmer*, no doubt, will set out fruit trees this fall, a few hints from an old observer may not be out of place. Land in which young trees are planted must be in "good heart," to make them thrifty. The site ought to be selected several years before planting, and then cultivate the land with special reference to the object for which it is designed. Poor, run-out land, however heavily manured just previous to planting, will not produce a thrifty orchard.

But we will suppose you have good soil to plant your trees in—what then? It must be properly prepared. Plow the ground down to the subsoil, and follow with a subsoil plow, breaking up a bed eighteen inches deep at least. Harrow well and stake out—thirty feet is a good distance, but much depends on the habit of the trees. Don't set the trees any deeper than they stood in the nursery. If the land is naturally wet, it will be better to set the trees almost on the surface, and then bank up till the roots are covered sufficiently. Do not crowd or cramp the roots—allow them to lie in a natural position, and cover them with fine, rich mold, procured for the purpose if it is not present in the soil. I once set out an orchard in a clay soil that was not in good condition, by any means; but I hauled rich mold from an old garden, to cover the roots, and then brought up the land afterward. The trees grew splendidly from the start, and the orchard is one of the thriftiest in the neighborhood.

Have good, sound, substantial stakes prepared and sharpened, one for each tree, and after the tree is set in place, and before any dirt is thrown into the hole, drive one firmly into the ground, at a distance of three or four inches from the trunk. Then fill up the hole, watering the earth as it is thrown in, until within two or three inches of the surface. Secure the tree to the stake with two or three bands of twisted straw; these should be wrapped once around the tree, before tying to the stake, to prevent rubbing. This is all that will be necessary in fall planting, until spring comes, unless there is danger of mice gnawing the bark through the winter; in this case a common prevention is to bank up the earth compactly around the tree a foot high.

Until an orchard is old enough to shade the ground well it ought to be cultivated in some hoed crop, applying manure liberally each time; or, better yet, if you can spare the land, plow up each spring and fall and keep the surface loose and mellow, without cultivating any crop. Fall is the best time to manure an orchard, and the manure ought to be harrowed in, not plowed under. Keep stock out, and never permit a careless or inexperienced hand to plow in it.

Finally, make a plat of the orchard as soon as it is set out, carefully registering the name of each variety so that no mistake can ever occur—and then go around and take off every label and wire.

It costs too much to set out an orchard unless it is done right, and properly attended afterward. It is not like an annual crop, where the mistake or neglect of this year may be corrected next. An orchard is a thing of a lifetime, and too much pains cannot be bestowed upon the planting and first years of cultivation.—*Cor. Ohio Farmer.*

System in Farming.

System is just as necessary in farming as it is in storekeeping or any other business. If a farmer would succeed, and who would not, he must pursue some well-matured plans, and follow them closely. He must find out what his land is best fitted for, and what means must be employed to cultivate it; then go to work in a straightforward, business manner. At the same time he must know how much labor he can do in a certain time after he has allowed for all possible drawbacks; he must leave as little as possible to guesswork. Then, after this, comes the work whatever it be, and this he must do with energy and skill. He must not be slip-shod now, but do his work well, and *very* well. He has estimated the cost—let him work within the ascribed limits. This also supposes that work is to be done in its season; some farmers are in such haste to beat their neighbors that they are always in advance of the season, and this shows their lack of system, or rather of judgment. To have work properly planned is to have it partly done, for then it is done intelligently and according to a certain definite plan, and so coincides with all previous and all subsequent labor, and then avoids undue hurry or excitement, which is detrimental to all intelligent operations. It thus permits the completion of detail and consequently no part is overwrought and no part is slighted. System thus avoids the numerous small leakages which run off with small and large capitals. The man without system is like a compassless ship and his business a constant series of mishaps. System on a farm supposes that the seasons will follow their usual rounds; that so much of a spring crop can be planted and well cultivated; that so much harvest can be well taken care of; that so many acres can be properly manured; that so many head of each kind of stock can be well supported; that markets are looked after in preparing the articles and selling them; that care is exercised in stocking the farm and in the purchase of implements, and that no detail is too small to be overlooked. It also supposes economy, but at the same time expects liberality where liberality is economy. In short, system is the heart of a man's business; without it he may labor hard and diligently and accomplish nothing, with it he may risk great odds. To prolong spring work into summer, summer work into fall, to breed at random, to fly into the arms of every new theorist, to be led by one's neighbors, is to miserably fail. Have a place for everything and everything in its place; a time for everything and everything in its season, and let all be done according to some well-defined plan. In a word, have system.—*American Patron.*

Cabinet or Parlor Organs.

These have become the most popular of large musical instruments. There are now about two hundred and fifty makers of them in the United States, who produce more than forty thousand organs per annum. Most of these are very poor instruments. This is naturally so, because there are few articles in the manufacture of which so much saving can be made by the use of inferior, improperly-prepared material and inferior workmanship, and yet which, when finished, show so little difference to the average purchaser. The important parts of an organ, made as well as they can be, cost two or three times as much as if made as low as possible. Yet, when the organ is done, it is not easy, from casual hearings, to tell the difference between the best and a very poor one. Especially when shown by one who knows how to cover up defects, to one who has not special skill in such matters, it is not difficult to make a poor organ appear a good one.

The temptation to makers, then, to produce, at a fraction of the cost, an organ which will sell almost as well as a good one is almost irresistible. Hence the fact that so few good organs are made and so many poor ones, and that the country is flooded with peddlers and dealers selling these poor organs, which pay such large profits. The buyer of the poor organ does not fail to find out his mistake after a while. The thin, reedy tone of his cheap organ soon becomes offensive, it works noisily and roughly, is constantly out of order, and becomes useless by the time a really good instrument would have been getting into its prime. A good organ ought to last a generation, at least; a poor one may last five years, with considerable tinkering, or may break down much sooner.

There is one safe way. Get a genuine production of one of the very best makers and you cannot go astray. Among these undoubtedly stands pre-eminent the Mason & Hamlin Organ Co., whose organs are so well known that other makers are generally content to claim that they can make *as good* an organ as the Mason & Hamlin. They invented and introduced the Cabinet or Parlor Organ in its improved form, started with and have always closely adhered to the policy of making only the best work, have shown such skill as has given their organs the highest reputation, not only in this country but also in Europe. At the Great Exposition at Vienna, in competition with eighty of the best makers in the world, they obtained the highest medals. To enumerate the competitions at which they have received similar honors would be to give a list of the fairs at which they have exhibited; and to mention the prominent musicians who recommend their organs as unequaled would really be to give a very good list of the most illustrious musical names in the country, with a good representation in Europe.

One who obtains a Mason & Hamlin Cabinet Organ need have no doubt that he has the best instrument of its class which can be made.—*New York Independent.*

THERE are more bay windows in San Francisco than in any other city in the world. Bay windows constitute its architectural specialty. No family can be without them. Every little cottage has them. The Palace Hotel has over 600 front rooms with bay-windows. Every front room on two sides and for eleven stories in height has a bay-window, and by one correspondent it is described as presenting the appearance of an enormous collection of dove-cots arranged in ranks and tiers one above another.

"THE fashion of putting welts on the sides of pants is revived," says a fashion exchange, and little Charley says he hopes the fashion of putting welts on the seats of boys' pants will soon go out.—*Detroit News.*

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