



## AGRICULTURAL TOPICS.

### A FEW SUGGESTIONS FOR OUR RURAL READERS.

Good Results from Thoroughly Dried Seed—How to Shoot a Beef—Value of Corn Meal for Feeding—Poultry Notes—Household and Kitchen.

#### Thoroughly Dried Seed Corn.

**A**LL seeds have to be thoroughly dried in order to germinate well. We have known seasons when much rain prevailed before harvest, giving the wheat grain a soft, moist berry when it possessed comparatively poor germinating powers, and in such seasons the previous year's growth yielded best. Corn more than almost any other grain is liable to be poorly dried at planting. It is a large grain, matures late, and sometimes only dries as the moisture freezes out of the grain, which almost always injures the germ. Sweet corn and the large Western Dent corn, that have long, deep grains and heavy cobs, are most difficult to dry out thoroughly, and from these come most complaints of poor seed. All these complaints could be avoided by hanging the ears intended for seed by the chimney, where it comes in contact with warmed brick whenever a fire is lighted. Some farmers who have smokehouses put the corn in a loft above the bacon, and they claim that corn thus smoked grows better than any other. It is likely that the extra drying such corn gets rather than the smoking it receives accounts for its superiority. Some years ago we grew sweet corn for seed for a practical seedsman. It was a large variety, and the season being cold and wet, at harvest-time, we suggested drying it in an evaporating house. It was kept at a temperature of 110 to 120 degrees above zero for two days, and in that time every bit of moisture seemed to have dried out of it. This corn, the seedsman informed us, made the most satisfactory evergreen seed corn he had ever had. We understand that kiln-drying seed corn, in evaporators is now commonly practised by seed growers, and it deserves to come into general use, if the heat is not kept too high. It is better to take a day or two longer than to have the seed-room above 140 degrees.—American Cultivator.

#### About Dehorning.

Farmer Haaff says: "No man consults his pocket or the welfare of the cattle, who uses shears for dehorning. Just as well use shears on cord-wood and expect no splinters as on a cow's horn. No man living ever did or will shear off a horn three or more years old without crushing the bones, and if sore heads do not follow crushed bones then I am not an authority on dehorning."

#### THE DAIRY.

##### Herefords as Dairy Cows.

"A novice" inquires if Herefords are fairly good for the dairy. The milk of the Hereford cow is very rich in quality but the quantity is small. She is not intended for dairy purposes. It is to say, if the object is principally milk and its products, it would be better to select some of the distinctively dairy breeds. If we wish to produce beef, and the milk is of secondary importance, the Hereford is as good as any cow if not better. Yet it is but fair to say that not long ago a man who is engaged largely in the dairy, said that he wanted no better cow than the Hereford. But we repeat, the Hereford is a beef breed, and as long as we keep that in view and act accordingly, we shall not be disappointed. The Holstein-Friesian or the Jersey would give better satisfaction as a dairy cow.—Western Rural.

##### Cream from Many Pans.

"He that would get milk in the pail and butter in the churn must first put them into the mouth of the cow," is an old and true proverb, and will not admit of any variation.

It is not advisable to use sour butter as a starter, for any fault in the butter will not only be perpetuated but increased by this system. The same applies to sour cream not especially ripened by itself from day to day.

BALANCING of the nutritive value is the great principle of food composition for cows, but Prof. Robertson, of Canada, says he has found *palatability* of the feed of more importance than a strict adherence to the balancing of the nutritive ratio.

The average specific gravity of milk is about 1030. The difference between this and 985 brings the cream to the surface; it is so little that the cream makes haste very slowly. The globules never all come to the surface. Other circumstances being the same, the largest ones rise quickest,

#### THE POULTRY-YARD.

##### Feeding Hens on the Farm.

It costs the farmer less to produce eggs than it does one living on the suburbs of a town or village, as the hen on the farm can pick up about one-third of her food. A bushel of wheat or corn for a hen one year should be sufficient, provided she has opportunities for securing grass, seeds, etc. She will lay, under fair conditions, ten dozen eggs a year. As to how much profit to expect, says Farm and Fireside, it will depend on the cost of the wheat and the price of the eggs. The bushel of wheat will cost the Eastern farmer about \$1, but in some portions of the West the cost may not be over 50 cents. At the same prices for eggs the Western farmer has the advantage of cheaper cost, but as the Eastern farmer has the advantage of prices, his opportunities are better.

Each section possesses advantages and disadvantages, and when the farmer sells his eggs he should be prepared to know exactly how much expense was incurred.

If eggs sell for only 10 cents a dozen, if wheat is 50 cents a bushel, he secures a higher price for his wheat by converting the wheat into eggs through the agency of the hens. Eggs have the advantage of calling for cash in the markets, and they can be produced in the winter season, giving immediate returns, which is very different from being compelled to wait from one season to the next.

Feeding the hens on the farm is to take possession of the waste places with the hens. There is food to be secured that is not in the grain-bin. Every clod turned over by the plow affords a little, and the young grass and weeds, the seeds of grass, the raking of the barn-yard, the stubble in the fields, the scraps from the table, and the manure heap, all afford the hens privileges, and the eggs laid by them during the summer season cost the farmer little or nothing. The low cost of summer should be considered, and for the reasons given. Experiments have shown that the fevered and unhealthy conditions of the stomach when feeding corn meal justifies this conclusion.

For this reason it is advised to mix wheat bran and cut hay with pure corn meal. This reaches about the same end that corn meal does when mixed with it. But it has been deemed that the 2 to 3 per cent. of nutrition in the corn meal

##### Poultry Notes.

Get several boxes and barrels and put them near the poultry coop in a dry place, where the droppings can be stored for use. They are worth \$1 a barrel to a gardener.

Hens like coarsely ground oats mixed with bran or middlings as a soft feed in the morning. It should always be scalded and fed comfort-

ably warm, but not hot. Nothing is more nutritious.

##### Geese Shedding Their Coats.

The time when a horse is exchanging the covering of hair he has worn a year for a new one is critical. While no apparent evil result may be seen, it necessarily follows that the animal must appropriate a considerable share of the food it eats for supplying the draft that nature makes at this time. Horses will shed their coats much more quickly if well fed, and with somewhat laxative food, in order to prevent the horse from becoming constipated, as it is apt to do on hay or other dry feed. It used to be common for farmers to have the moulting season to continue all the spring, and finally finish their new coat after grass comes, so that they can be given some green feed. A much better method is to feed liberally, and if only dry feed is given add a little oil meal to the ration. This makes a glossy coat, and the oil meal gives more strength to horses at work than feeding corn, which will make a glossy coat, but one that will not stand hard work. Feeding corn is indeed the reason for the common prejudice against getting the old coat off too quickly. A liberal supply of oats must be given horses, which are working while shedding their coat.

#### THE HOUSEHOLD.

GRANULES sell as high as 50 cents per pound when clean and sorted. If more would keep geese they would soon realize the profits actually to be had from a flock. Fall is a good time to buy them cheap.

GRANULES or sand can be placed in barrels for use in winter when grit is hard to find and dig. Place it in a suitable receptacle where the chickens may obtain enough to keep them in good condition.

The moment you attempt to cross a Houdan and a Polish to improve the former you miss the mark. Houdans are one of the oldest and most accurately bred fowls and require no crossing from outside blood.

COCHINS, notwithstanding their excessive size, are good layers. With a comfortable coop they may be depended on for eggs during cold weather. They are hardy and less subject to severe sickness than many other breeds.

GRAIN foods are more or less lacking in lime and mineral matter. On the other hand, nitrogen, carbon and mineral matter are abundant in bran. There is no better food than bran in a mixture, ground with oats. It makes hens lay.

#### THE FAMILY DOCTOR.

COUGHS AND COLDS.—An old-fashioned remedy for a cold: A warm "stew," getting into bed with covering well tucked in, hot brick to feet, and drinking abundantly of hot teas until there is a dripping perspiration, to be kept up an hour or two, more until the system is relieved, and then to cool off very gradually in the course of another hour, is dismally styled "an old woman's remedy," but for all that it will break up any cold taken within thirty-six hours; it will promptly relieve many of the most painful forms of sudden disease, with the advantage of being without danger, gives no shock to the system, nor wastes its strength.

MUMPS.—Keep the face and neck warm and avoid taking cold. Drink warm herb teas, and, if the symptoms are severe, four to six grains of Dover's powders; or, if there is costiveness, a slight physic, and observe a very simple diet. If the disease is aggravated by taking cold, and is very severe, or is translated to other glands, physic must be used freely, leeches applied to the swelling, or cooling poultices. Sweating must be resorted to in this case.

ERYSPIELAS.—We have found sour milk, buttermilk, or whey therefrom, an excellent remedy to apply for the erysipelas as a wash. Also to apply glycerine twice or three times a day; it has a soothing effect. We have many times applied the milk hot, and found it allayed the inflammation better than cold applications, and far less troublesome than poultices.

Deafness Can't Be Cured

By local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional treatment. Deafness is caused by the inflammation of the mucous lining of the Eustachian Tube. When this tube gets inflamed, you have a running sound or roar in the ear, and it is called deafness. Deafness is the result, and unless the inflammation can be taken out and this restored to normal condition how can it be destroyed forever? Nine cases of temporary deafness have been destroyed by taking a cathar of tartrach, which is nothing but an inflamed condition of the mucous lining.

We can send One Hundred Dollars for any case of Deafness caused by catarrh or any other disease. Send for circulars free.

DR. CHAPNEY & CO., Toledo, O. Sold by Druggists, 75c.

If we have any virtue in us, it is sprung up in an hour or a day? If we have any virtue in us, it is sprung up in a few moments, per cent. of our experience? No, these signs and fruits of inward life are the outcome of long, slow-working causes, ruining back through all our years, including all that we dreamed and behaved, as well as all that we wished and enjoyed; including also the outward and inward life of our struggling ancestors, and the long and broad evolution of humanity. We must follow the hint; we must make each step an onward one. We must not interrupt our own progress.

The Only One Ever Printed—Can You Find the Word?

There is a very interesting advertisement in this paper this week, which has no two words alike except one word. The same is true of each new offering each week from Dr. H. Harter Medicine Co. This house places a "Crescent" on everything. Look for it, send them the name of the word, and they will return you a book, BEAUTIFUL LITHOGRAPHS, or SAMPLES FREE.

NOBLES' THOUGHTS are apt to lead to nob's deeds. Evil thoughts will surely lead to evil deeds; therefore we are in honor bound to suppress evil thoughts promptly and so firmly that they cannot stand within us.

There is winter enough for the snipe and woodcock too.

Squeeze not the orange too hard, lest you have a bitter juice.

When the stomach chimes the dinner hour don't wait for the clock. They who have little butter must content to spread thin their bread.

#### THE KITCHEN.

##### Cakes and Cookies.

GINGER SNAPS.—One cupful of molasses, one egg, one-half cup sugar, one cupful lard, one small spoonful of ginger and one of soda, and flour to work up quite stiff. Roll thin, and bake in a moderate oven.

CINNAMON COOKIES.—One egg, one cupful of sugar, one cupful molasses, one-half cup lard, one spoonful each of soda, vinegar, and cinnamon. Roll thin, and bake quickly.

OPINIONS should be formed with great caution and changed with greater.

If you are constipated, bloated or troubled with sick headache, Beecham's Pill afford immediate relief. Of druggists, 25 cents.

CAPABILITY runs a poor race with influence.

FIFTS.—All止痛膏 free by Dr. Kline's Great Nerve Rectifier. No Fifts after five days use. Many cures. Treatise and \$2.00 trial bottle free to druggists. Send to Dr. Kline, 46th St. Phila., Pa.

MOLASSES COOKIES.—One cupful of sugar, one cupful molasses, one cupful lard or butter, one-half cup hot water, spoonful each of soda, ginger and cinnamon, and flour to roll thick. Mark into cards, sprinkle with sugar, and bake.

In the recipes calling for molasses, the best New Orleans must be used in order to obtain the best results, and that must never be used without soda.

GINGER DROPS.—One-half cup each of molasses, sugar, lard, and boiling water, one teaspoonful of alum dissolved in the water, and one spoonful of soda. Add ginger and cinnamon, and flour to stir very stiff. Place dabs as large as walnuts on tins, so they will not touch; place a raisin on top of each. Bake in a moderate oven.

If properly made, these are a good substitute for the "frosted creams" so generally liked, and may be made far cheaper than they are sold.

COFFEE CAKES.—One cupful molasses, one cupful coffee, one cupful butter, one egg, one spoonful soda, and one cupful seeded raisins. Nutmeg or cinnamon to flavor. Flour to roll about one-half inch thick. Cut in round cakes, sprinkle thickly with sugar, and bake slowly.

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