

## HOME AND THE FARM.

A DEPARTMENT MADE UP FOR OUR RURAL FRIENDS.

The American Farmer Overlooks the Value of Manure—A One-Ox Yoke—The Best Ration for Hogs—Household and Kitchen Notes.

### Value of Manure.

THE American farmer as a rule has very poor notions about the value of the manure that accumulates on his farm. Proof of this is seen in the little effort that is put forth to care for it, to save it from loss in various ways. But few farmers read and study on this question with a right-dead-in-earnest idea of acquiring the best judgment possible in the matter. Yet, man ought to know all he can how to save the fertility of his farm. Fertility is like money in the bank. If you don't keep the deposits good you will soon have to stop checking out.

Some valuable facts are brought out in Bulletin 27 of the Cornell University Experiment Station. Prof. Roberts proposed to find out the amount of lesson manure exposed as the farmer usually exposes it. Here is the result:

In the experiments of 1890 horse manure was saved from day to day until a pile of two tons had been accumulated. This was done from April 18 to 25. On the 25th straw was used as bedding, the relative amount of straw and manure being 3.319 pounds excrement and 681 pounds of straw.

Chemical analysis showed that one ton of the manure contained about ten pounds of nitrogen, seven and one-half pounds of phosphoric acid, and eighteen pounds of potash, making its value about \$2.80. If these constituents be valued at the same rates as commercial fertilizers, the value of the manure thus saved was \$1.00.

The manure thus saved was in a place exposed to the weather, and where the drainage was so good that all the water not absorbed by the manure ran through and out once. It remained exposed from April 25 to Sept. 20, at which time it was carefully piled in and weighed and a sample taken for analysis.

It was found that the 4,000 had shrunk to 1,750 pounds during the six months, and analysis showed that the 1,750 contained 8.6 pounds of manure, and that the original lot of manure. It had not only lost by leaching, but by heating or "fire tanging" during periods of warm weather, and the value of the pile of 4,000 pounds had shrunk to \$1.20.

In summing up the result of this experiment, Director Roberts says: "It seems safe to say that under the ordinary conditions of plowing and exposing the less fertilizing manures to the sun, the cost of the summer is not likely to be much below 50 per cent. of the original value of the manure."

Further experiments showed that the manure was worth about 50 cents per day as the old manure, and that the combined value of the two is nearly 30 cents per day, if valued at the same rate as commercial fertilizers; that is, a horse at feeding time is worth 12 cents, and a ton from a hog at 3/4 cent for liberally fed, thrifty hogs of medium size.

Director Roberts is careful to explain that these values will have to be modified to account for the cost of labor and other means that it takes to care for the manure of the farm, and the value of the farm are worth the prices given.

The manure closes with plates illustrating a pig, manure shed, and the like. The bulletin is published by Cornell University, Ithaca, N. Y.

### A One-Ox Yoke.

A good yoke for a single ox, says a correspondent, may be made as follows: Take a piece of natural crooked wood and bore it out as shown in the engraving. Then bore holes for the bar about 9 in. apart. The holes may be 1/2 in. in diameter.

Now bore a hole at each end of the yoke, B, through which a rope is passed and made fast to the end of the yoke, while the other end is made fast to the singletree. The bow is made of hazel or hickory. Take a green hazel of suitable size and steam it. To do this make a small fire and hold the middle part of the bow over the fire about five minutes. Then take and bend to the proper shape and tie C, and let it stay till dry.

**LIVE STOCK AND DAIRY.**

The best hog ration.

The cheapest hog food we can produce is clover, but the best single food is corn. In the combination of these two foods lie the best results. Some say this necessitates exclusive summer feeding. Not necessarily; clover hay and clover ensilage form part of a ration for hogs in many portions of the State in winter, and give the best of satisfaction, especially when fed to mature stock kept for breeding purposes. Some parties report that they have kept brood sows on good clover hay, with two pounds of corn meal per day in addition, the latter fed without preparation of any kind. While this style of feeding is practiced quite extensively in the eastern part of the State and by the best farmers, I cannot speak of it from experience, but consider it worthy of trial.

But I can speak from experience in feeding grain on clover pasture, and I prefer corn and can honestly say it is one of the best, if not the very best, way to produce pork at a low cost, and it is somewhat strange so few farmers avail themselves of its advantages. At present prices pork cannot be profitably produced on an all-grain ration, and yet it is equally true it cannot be produced on an all-grass ration. But the person who has never tried feeding a limited amount of grain to thrifty hogs on good clover pasture would be surprised at the results. The practice of many feeders of feeding milk to hogs on grass in the absence of grain ration, is not to be recommended. While young pigs do not derive much benefit from pastures except through the exercise and contact with the soil, when the weather is suitable it is the safest place to keep them, as old pens with their unhealthy surroundings and bad atmosphere are particularly injurious. Winter feeding should be avoided as much as possible, especially the practice of keeping what are termed store hogs, when not kept for breeding purposes.

—Thomas Convey, in Farm and Home.

### LIVE STOCK AND DAIRY.

#### For Kicking Cows.

The Germantown Telegraph gives the following directions for preventing cows from kicking: Tie your cows short up in the stall, then take a rope half an inch in diameter, tie it securely around the cow just back of the foreheads, insert an inch stick, which ought to be two feet long (an old buggy spoke does nicely), under the rope, give it a couple of turns, the short end catching so as to draw the rope very tight, and then tuck the long end of the stick under the foreleg. If the cow still offers to kick, give the stick another circle turn. I have seen vicious kickers completely subdued in two minutes by the simple twist of the rope. The device is not patented, and is very effective, as the cow soon learns that every kick means an additional twist of the rope and stick. Of course the rope should be removed as soon as possible after the milking is over, as it is a very powerful persuader.

**Dairy Notes.**

GOOD care of the dairy cows should commence with the calves.

GROUND oats mixed with the bran and corn meal will be sure to increase the flow of milk. Have your oats?

DO for the cows as you would have them do for you, your best for their best is fair exchange to which no good cow will ever object.

**Live Stock Notes.**

The most skillful veterinary surgeon often cannot tell whether a horse is sound or not," writes Dr. Galen Wilson.

A CHEAP poultry house is as good an expensive one if it is only warm and clean and keeps out drafts, and hens will lay just as well in it.

The farmer who gets the craze for raising—or trying to raise—fast trotters, has entered upon a branch of industry in which there are few prizes.

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**Make a Good Disinfectant.**

All authorities agree that the preference to chlorine, which may be evolved by mixing in a bottle two tablespoonsfuls of common salt, two tablespoonsfuls of red lead and half a wineglassful of strong oil of vitriol in a quart of water. The bottle should be kept cool, tightly stopped and in a dark place; a little of this fluid exposed in saucer, sprinkled on the floor, or soaked in sheets of old linen and hung about the rooms, rapidly destroys effluvia. Green copperas (sulphate of iron) one pound, dissolved in a gallon of water, is another very excellent

agent, and the same may be said of the fumes of sulphur (sulphurous acid) for unoccupied rooms. Chloride of lead solution is another potent fluid; it is cheap, involves very little trouble, instantaneous in its effect, and perfectly safe. Indeed, any of the above will be found to destroy "the rankest compound or villainous smell that ever offended nostril."

**Hints for the Household.**

SOME of the newest imported dinner china is plain white, with simply a painted on some part of the plate dish.

LARGE heads and figures of brass on plumb and handsomely framed are now hung on fashionable walls and designated as pictures.

HIGH black satin screens, on which are beautifully painted or embroidered scenes from celebrated plays, poems, or books, are in luxurious homes.

MANY elderly ladies are fond of breakfast caps. A dainty one, to go with a breakfast apron of serin, is made of cream-white fine wool lace, the meshes run through with black velvet or lavender ribbon.

SALT sprinkled on any substance on the stove will stop the smoke and smell. Salt thrown upon coals blazing from the fat of broiled chops or ham will cause the blaze to subside.

RAMBO plays an important part in modern household decoration. It is seen in screens, rocking-chairs, footstools, and even picture frames, the latter very odd and said to be the latest in India.

**Recipes.**

SMALL PLUM PUDDING.—One cup of milk, one-half cup of sugar, one-half cup of molasses, one-half cup of butter, two cups of flour, one cup of raisins, one teaspoonful of soda. Steam two hours. Sauce: One cup of sugar, one egg, beat together and add eight tablespoonsful of milk. Flavor to taste.

PIE CRUST.—One quart of flour, one heaping cup of lard, a pinch of salt; chop the lard and flour together and add just as little very cold water as will suffice to roll out the dough. The less water used, and the less handling you give the dough, the better. Some cooks add a pinch of baking powder.

RAKED INDIAN PUDDING.—One quart of milk, one-half cup Indian meal, one teaspoonful salt, one-half cup molasses. The small milk on the dry ingredients. Bake two or three hours in a slow, even oven. If you like a pudding with whey, add more cold milk the last part of the baking. This is all the better if the rule is doubled and the time for baking also doubled.

PLAIN OMELETTE.—Break six eggs into a bowl, beat them very light and add six tablespoonsfuls of hot water. Have an iron saucepan, about eight inches in diameter, hot, and melt in it one tablespoonful of butter. Pour in the eggs and shake the saucepan vigorously until the mixture thickens. Let it stand a minute or two to brown, run a knife around the sides of the saucepan, and double it over. Slip it into a hot dish and serve immediately. Just before folding it, sprinkle half a teaspoonful of salt over the top of the omelette.

COCOANUT SOUP.—Grate the meat of a cocoanut very fine, and put it in a stewpan, with a quart of milk and such flavoring as may be preferred. After it has simmered for twenty-five or thirty minutes (it must never be allowed to boil), strain it and thicken with a batter made from the beaten yolks of two eggs, part of a cupful of milk, and sufficient ground rice to give the proper consistency. It should then be again allowed to simmer, salt and pepper being added to taste, after which it is ready to serve.

SCALLOPED POTATOES.—Peel and slice two quarts potatoes thin. Butter an earthen dish, put in a layer of potatoes and season with pepper, salt and butter. Sprinkle on a little ground cinnamon, and stick in it one tablespoonful of butter. Repeat this till the dish is filled. Sprinkle on top a layer of cracker crumbs. Cover with milk. Bake one hour. Cold potatoes may be used in the same manner and will require less time to bake.

APPLE SAGO PUDDING.—Pare six large tart apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

APPLE TART.—Peel and slice two quarts of apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

COOKED APPLES.—Peel and slice two quarts of apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

APPLE SAUCE.—Peel and slice two quarts of apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

APPLE JELLY.—Peel and slice two quarts of apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

APPLE CIDER.—Peel and slice two quarts of apples; remove the cores; fill the holes with sugar and water, and boil them until they are soft. Remove the cores and fill the holes with sago. Put the apples in a deep pudding dish. Over six large spoonsfuls of sago pour two cupsfuls of boiling water, stirring continually until it begins to thicken. Cover and let stand about two hours; then pour into a dish containing the apples and bake in a moderate oven for two hours. Serve with cream and sugar. This is a dessert that can not be beat.

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