

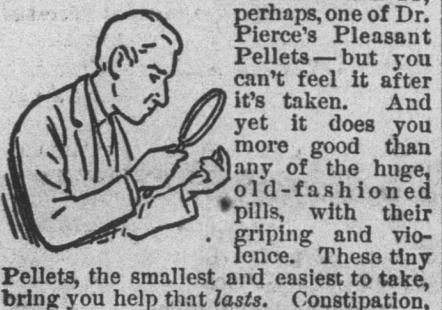
THESE testimonials which the mail brings in every day run thus: "Dr. Bull's Cough Syrup cured the child of croup"; "it cured me of a most distressing cough"; or "it cured my little boy of sore throat." "We could not do without it."

Spread the News.

An electrical expert says that it would be dangerous for a woman wearing crinoline to cross electric car tracks.

YOU CAN SEE IT, perhaps, one of Dr. Pierce's Pleasant Pellets—but you can't feel it after it's taken. And yet it does you more good than a dozen of huge, old-fashioned pills with their griping and astringent essence. These tiny Pellets, the smallest and easiest to take, bring you help that lasts. Constipation, Indigestion, Bilious Attacks, Sick or Bilious Headaches, and all derangements of liver, stomach, and bowels, are permanently cured.

A square offer of \$500 cash is made by the proprietors of Dr. Sage's Catarrh Remedy, for any case of Catarrh, no matter how bad or of how long standing, which they cannot cure.

 **A Convenient Wool-Box.** By using the wool-box shown in the illustrations, which are reproduced from the American Agriculturist, one man can tie the fees as rapidly as five or six men can shear them. The box is constructed as follows: It is five feet long by one foot broad and deep. The bottom is divided into five pieces, each one foot square. The center and two end pieces are hinged to the two side pieces—as seen in the diagram, Fig. 1, while the two squares, one each side of the center piece are hinged to the latter only, so that they may be raised towards each other and at right angles to the sides. At one end is an upright piece, one foot square, firmly fastened to the bottom. Upon the upper edge of this piece is a spring clasp which holds

AGRICULTURAL TOPICS.

A FEW SUGGESTIONS FOR OUR RURAL READERS.

Relative Cost of Wheat and Potatoes—Injury Done by Plowing Wet Soil—Care of Farm Implements—Eggs and Low Prices.

Plowing Wet Soil.

In the spring some farmers are always in a great hurry to start the plow, because they are anxious to get through seeding. If the soil be wet and sticky, they are, in the end, the losers, for soil that is worked when wet, if of a heavy, clayey nature, will certainly dry out hard and compact. To make a hard ball of clay, one dampens it and presses it firmly together. Plowing clay soil when wet performs the same operation on a large scale. If such land be plowed very early, and is frozen two or more inches deep, the damage done is considerably modified, as the action of frost tears apart all the compact portions under its influence. Frequently on gravelly soil, or that thoroughly underdrained, the plow may be properly started a week or ten days earlier than on clay land, immediately adjoining. Portions of fields are often in proper condition for plowing when the remainder is thoroughly water-soaked. Advantage may be taken of this condition, and, if fields are low, the lands may be marked out by plowing one round; the water draining into the furrows will allow one to plow the rest a week sooner than it is not so manipulated.

Eggs and Low Prices.

It is an old maxim that hens always lay when eggs are cheap. We may add that they also begin to lay when food is cheap. The matter of price is always viewed from the highest standpoint, yet it is doubtful if there is a greater profit in winter than in summer. During the winter the hens require care and labor, and all of the food must be supplied; but in the summer they pick up insects, seeds, fallen grain, and have all the green food they desire. If a flock of active hens are placed where they can forage over a large area, it may safely be said that they will need no food from the hands of their owners at all, and the eggs are almost, if not wholly, profit. Then again, a hen will lay two eggs in summer when she may only lay one in the winter, and when the proper view is taken of low prices for eggs it may not appear so discouraging as to look at the matter by comparison with winter. It is the profit to be secured, and that depends not on the prices, but on the cost—Ex-change.

Orchard and Garden Notes.

Grow the garden as soon as possible, that it may be frozen after plowing. This will make it easier to cultivate during the whole season.

If radishes do not well in your garden try putting a coat of creek sand on a bed and mixing it thoroughly with the same bulk of rotted stable manure. Coal ashes will answer the same purpose as sand.

LETTUCE may be sown at any time, as it will grow if sown in the fall. When well started thin out the plants to six inches apart and they will then cover the ground, and be much better than if allowed to grow quickly.

PEAS may be sown very early as it does not hurt them if the ground is frozen after they are planted. If sown early they will get such a good start that they will not get caught by the dry weather of early summer.

ALL the brush, dead weeds, and trash should be raked off the orchard and put in heaps and burned, as piles of such rubbish serve as harbors for mice, moles and insects to breed in; besides they look badly if not disposed of.

CURRENT bushes should be so pruned that they will grow into an open bush, as they are inclined to grow up in a thick clump. This fruit is just beginning to attract attention as a profitable one to grow for market purposes and he who plants a large plot to them will not lose anything by it.

GOOSEBERRIES are too much neglected. Their liability to mildew has been against them for years, but now we have varieties that show but few traces of this tendency and they are coming to the front rapidly, both as a green sauce and as ripe fruit for dessert. Industry is probably the best variety yet introduced.

MISCELLANEOUS RECEIPTS.

BREAKFAST BACON.—Cut the bacon into thin slices. Grease a broiler with a little of the rind and put it in the bacon. Set the broiler into a dripping pan and put them in the oven. Cook until the bacon is crisp, and drain on brown paper.

PLAIN MINCEMEAT.—One pound of suet scraped fine, three pounds seeded raisins, two pounds currants, picked and washed; one and three-fourths pounds of citron, sliced fine; two quarts of plump apples, chopped; two pounds of sugar, one and a half pints brandy, one pint of wine, three pints of cider, one teaspoonful black pepper.

PLAIN MINCEMEAT.—Two cups of meat, four cups of apple, two tablespoonsfuls each of salt, cinnamon, and allspice, two cups of brown sugar, one cup of raisins, one cup of currants, two cups of sweet pickle vinegar, or one cup of water and the juice of four lemons. Chop the meat finely, then apples and raisins after stoning them. Cook altogether until the apples is soft.

DESSERTS.—Cover the bottom of a pudding dish with bread crumbs and bits of butter; then a layer of thinly sliced apples with a sprinkling of sugar, nutmeg, or cinnamon. Repeat until the dish is filled, with a crumb layer on top. Bake slowly, adding a little water if it seems dry. Keep it covered until partly done, to prevent its becoming too brown. Serve with cream and sugar. It is delicious.

APPLE PIE.—Tart, juicy apples make the best pies. Place the sugar on the under crust to prevent the juice boiling out. Slice the apples very thin, put bits of butter and a sprinkling of flour over the top; also a little cinnamon or nutmeg, and a tablespoonful of water unless the apples are very juicy. Moisten the edge of the under crust so that the upper one will adhere to it. Bake slowly. In making a thick, juicy pie, these precautions are necessary to prevent the best part of the pie from remaining in the oven.

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