FARM NOTES.

Good Advice and Valuable Information to the Farmers.

FEED FOR CATTLE AND CARE OF POULTRY.

Saving Feed.

If one-tenth of the crop of grain and hay that will be fed, during the present winter, could be saved, there would be practically an enormous addition to the natural wealth with which this country is overflowing. It seems as though the saving might be effected, and thus considerable be done to avert the evils of depression in the markets for farm products. The first means to adopt for saving hay and grain is to provide snug and comfortable quarters for farm stock of all kinds; for fully a tenth of all the food given to animals in the way common, in the West especially, is wasted. Part of it is tramped underfoot, frequently sinking into the mud, and of the rest, cattle will eat none, unless actually starved into doing so. A very considerable part of the food given to animals for which no shelter is provided, goes to sustain animal heat. Every animal is an animated furnace, consuming a certain part of the fuel in keeping up the temperature of its body. Every one knows that a furnace placed out of doors requires a greater quantity of fuel to keep itself warm, than in a closed room. Another potent influence for economy of fodder and grain, is good breeding. Well-bred beeves, and well-bred cows will give a much greater return, in flesh and milk, for a given quantity of food, than the scrub can give. The results of good breeding show themselves all along the line, from birth to maturity. The Berkshire, the Poland-China, or other well-bred pig; the Cotswold, the Oxford, the Shropshire or other improved races of sheep; the Herefords, the Shorthorn, or other established breeds, all make a fair appearance, a larger growth, and a better profit than the scrub can make from a like quantity of food. Much is to be learned, by the mass of farmers in this country, about the relative cost and value of the several kinds of food. The general method of management is to throw dry fodder of some kind to the stock, to chuck down a few ears of corn, and once in a while to lead the animals to a trough of water, warmed by the rays of summer suns, or frozen in the winter. A more wasteful way can scarcely be conceived, short of turning the stock into the fields of standing grass and grain.

Hens Eating Eggs.

Hens often learn to eat their eggs from eating the egg shells that are given to them with their food. They find it easy to crush the shells which are thus scattered in their way and mayhap the taste of a portion of thei contents, which is left in the fresh shells, is not the least incentive to break other eggs in the nest. If you have plenty of oyster or clam shells, or ground bone, the amount of lime in the egg shell is scarcely worth saving for your fowls, but had better be thrown into the fire to be pulverised and go out with the ashes. However, if you desire to save them, pound them fine and mix in their feed, thus avoiding all semblance of egg-eating. Perhaps all the fowls in a flock could never learn, independently, this bad trick; but there are always a few apt pupils in every school who easily learn the bad things, and they teach the rest. If you have valuable fowls which have learned the trick of egg-eating, cut off the point of the beak one-eighth of an inch and sear it over with a hot iron, and eggs will generally resist their attacks. We would put it down as one of your rules for care of poultry: pulverise egg shells before putting them where fowls can get at them.

Making Cider into Vinegar.

A French method for converting cider into vinegar is as follows; Scald three barrels or casks with hot water, rinse thoroughly and empty. Then scald with vinegar, rolling the barrels and allowing them to stand on their sides two or three days, until they become thoroughly saturated with the vinegar. The barrels are then filled about one-third with strong, pure cider vinegar and two gallons of cider acid added. Every eighth day thereafter two gallons of cider are added until the barrels are two thirds full. The whole is allowed to stand 14 days longer, when it will be found to be good vinegar, and one half of it may be drawn and the process of filling up with cider be begun again. In summer the barrels are allowed to stand in the sun, and in cold weather kept where the temperature is 80 degrees.

The Advantage of a Single Cow.

A cow kept by herself will give better results than the same cow in a herd with others. The single cow will be better fed, and a more important point, so far as butter-making is concerned, will be the fact that nearly all the butter will be got from the cream, which is never the case when the milk and cream from a herd of cows are mixed before churning. Owing to difference in size of the butter globules the milk from cows varies largely in the time required to bring the butter.

Muck as Bedding.

Where bedding is scarce dry muck from the swamps may be used in stables. It is a better absorbent of liquid manure than straw or leaves, and it is well, especially for horses, to have a layer of muck on the floor, to remain several days or weeks until saturated with urine, and put the bedding proper over this for horses to lie on. The mixture of muck with the excrement is especially valuable for horse manure, which is liable to heat and burn if not mixed with some material less liable to heat rapidly.

Notes About Poultry.

Eggs will hatch much more readily under a hen than in an incubator if they are much over a week old.

Do not be afraid to mix sulphur and red pepper with a mess of warm feed for your chickens twice or three times a week. It tends to keep them in good health.

Incubators are easily built and easily operated, and for early market chickens are quite indispensable. The writer has one of 500-egg capacity that cost him about $8 besides his labor. They can be made to heat either by lamps or hot water, but to work most satisfactorily the water is preferable.

It costs no more to keep pure poultry than to keep scrubs, and you have the benefit of more perfect fowls. Your flock is all of a kind and attractive. If occasion occurs you could obtain twice the market price for both eggs and breeding birds. Any well-bred fowls are superior to common stock. By buying eggs a start in pure poultry can be cheaply accomplished.

LOVE'S WILES.

How a Forlorn Maiden Called Her Engineer Swain to Her Side.

Through the clever work of a town of Lake detective the mystery surrounding many attempts to burn the barn of Henry Lang, adjoining his residence, 656 Duncan Park, has been solved, says the Chicago *Inter-Ocean*. For the past several months the barn has been fired several times a month, and on each occasion was only prevented from being destroyed by the prompt and energetic action of the Fire Department. Suspicion has always been attached to tramps, but the discovery of the real perpetrator of the several attempts has dispelled this suspicion most effectually. At a late hour Saturday night last the barn was as usual discovered in flames. The Fire Department responded quickly, and after much labor succeeded in extinguishing the fire. Police Officer Finn was set to work to discover the criminal, and his first discovery was a woman's slipper, and a lock of woman's hair next. Kittie Malley, a petite damsel of 20 years, employed as a domestic in the house, was called out to give the officer the necessary pointers as to how the hair and slipper got in the barn. It was mysteriously ascertained that the hair tallied with that worn by Miss Kittie; also that the slipper fitted her pretty foot. She was questioned, and finally accused of being the cause of the fire, but the assertion she hysterically denied. She was taken to the Central Station, where she was subjected to some pumping, and then informed by the officer that if she told the truth regarding the affair she would be released and not prosecuted. She continued to deny any knowledge of the repeated fires, but fear finally compelled her to desist, and she confessed that she was the author of all the fires. She finally told her story. She had a lover who was attached to Engine Com-Company No. 1, stationed only a few blocks away from where she was employed. On account of business he was unable to be daily at her side. She was then a love-sick maiden, and could not bear his prolonged absence any longer. To obviate this difficulty and see him oftener she had conceived and carried out the plan of setting the barn on fire, hoping to catch a glimpse of his manly form as he rushed through the flames to carry out a stove. Saturday night was her last escapade in this direction, and it resulted in her capture. The confession was followed by tears enough to float a boat, and, after exacting a solemn promise to the effect that she would not repeat the experiment, she was released from custody and returned home.

NEW YEAR'S CALLS.

An Expert's Decrees as to What Gentlemen Should Wear in Making Them.

When the regular season sets in for full dress the question generally comes up: "What is proper to wear for New Year's calls?" says the *Clothier and Furnisher*. The gentleman always consults, in dressing for any occasion, the habits and rules of the society he moves in. It is as much an offence to wear full dress in some places as it is to appear in a business suit in others, for the reason that either would make him conspicuous, and that is to be avoided. One of the laws rigidly established in fashion is that a gentleman should always wear evening dress whenever he appears in society at dinner or after dinner, and the dinner hour makes the division between day and night. Another is that he shall never, under any circumstances, wear that in the day time. A change of costume at nightfall is, therefore, imperatively necessary, if the rule of fashion can enforce anything. Readers must not be misled by the fact that they have learned to call afternoon "evening." That is merely a local application of the word, and only obtains in certain sections of the United States. Everywhere else "evening begins at about the hour of dusk, or say 6 o'clock. In some communities a man would be as conspicuous to wear a swallow-tail coat at any hour as it would make him to appear without any coat in other places. Now, if his New Year's calls are to be made in the evening on people with any pretensions to elegance, he will wear evening dress; but no man with any knowledge of good manners will appear anywhere in an evening suit in the daytime. A New Year's call is generally a ceremonious visit, and should be paid in "full dress," which constitutes a frock coat, either single or double breasted, which must be in dark color, black being considered the most elegant. The coat this season is a trifle shorter than the one made last year. The vest may be cut low to show an elegant shirt front, or high if to be worn with a scarf. If cut low it should have four buttons. The trousers may be of a fancy pattern, and even of a light color. A silk hat should be worn during the day, and, to be in accordance with the "very best usage," an opera hat in the evening; though a silk hat may be worn after dark. If the opera hat is worn it may be carried into the parlor under the arm.

A Baronet's Foolish Will.

Although Sir Charles Freake has been dead for more than twelve months his will has not yet been proved, writes Labouchere in *Truth*. He left something under two millions of money, all of which he made himself, having commenced life in the humblest position. The bulk of hi property is to accumulate until his grand son, now a child, attains the age of 25; the new baronet, Sir Thomas George Freake, succeeding to the comparatively small income of £17,000 per annum. This is tied up so tightly that any attempt to mortgage or forestall it amounts to a forfeiture—hence the weeping and wailing of various speculators who have dwelt in *post-obits* It is only a few years ago that the dignity of baronet was conferred on Sir Charles—an honor that followed immediately on a subscription of $20,000 to the Royal College of Music. Perhaps his son would be glad to cancel the obligation for a return of the contribution. It is strange how many self-made men leave foolish wills.

Moody proposes a lay-training school for city missionaries.

CURRENT TOPICS.

A WRITER in the "Popular Science Monthy" says that that the "practice of taking tea or coffee by students, in order to work at night, is downright madness, especially when preparing for an examination. More than half of the cases of breakdown, loss of memory, fainting, etc., which occur during severe examinations, and far more frequently than is commonly known, are due to this. Sleep is the rest of the brain; to rob the brain of its necessary rest is cerebral suicide."

THE latest offer of assistance to put up the Bartholdi statue comes from Miss Elsa Von Blumen, a feminine bicyclist, who proposes to ride 100 miles against one horse or two horses in Madison Square Garden, provided the horses can be produced. No doubt such an exhibition would be a valuable aid to the pedestal, as Governor Bishop, of Ohio, affirms that "her performances are highly interesting and her deportment as a lady unexceptionable."

THE vane for the tower of the new Board of Trade building in Chicago will represent a schooner in full sail, not cut out of a sheet of metal, but made in every respect like a model. It is nine feet long, eight feet high, and is built of sheet copper throughout. It weighs close to 200 pounds, and about 100 pounds of ballast will have to be stored in its forward hold to balance it, as the support passes up into the forward mast. It will no doubt present a very fine appearance provided it does not occur to the beholder how absurd it is for a schooner to sail all the time against the wind, for, of course, the bowsprit is made the pointer.

A SCOTCHMAN writes to the Philadelphia *Record*: "Permit me to contradict a perversion of truth which appeared for the second time in your columns, namely, the inability of Scotch stone masons to afford flesh meat more than once or twice per week. It is a lie. Twenty-one times per week if they choose. For breakfast they usually have a bowl of oatmeal porridge, a bowl of milk, a slice of cured beef ham, two eggs, toasted bread and butter, and tea one cup. Dinner, potatoes, with jackets on, soup, all the vegetables the market affords, and beef in plenty. Supper, kippered herring or smoked Finnan haddock, or cold meat, with tea or coffee. They have good clothes and money in the bank, more than what they have in this country, and the same can be said of all other tradesmen."

A WELL educated person who possesses a college sheepskin, reads his Bible, his Shakspeare and the daily papers, seldom use more than 3,000 or 4,000 words in an actual conversation. Accurate thinkers and close reasoners, who avoid vague and general expressions and wait till they find a word that exactly fits their meaning, employ a larger stock, and eloquent speakers may rise to a command of 10,000. Shakspeare, who displayed a greater variety of expression than probably any writer in any language, produced all his plays with about 13,000 words. Milton's works are built up with 8,000 and the Old Testament says all that it has to say with 5,462 words. In the English language there are, all told, 70,000 words.

AMONG the most valuable experiments made recently with a view to ascertaining the difference in the consumption of coal between running a train very rapidly and at a very low speed, those upon the Pennsylvania road, near Philadelphia, present the most pertinent and definite data for arriving at a conclusion. According to the published account, the same conditions, same number of cars and similar engines were employed, and the trains in each case went the same distance—119 miles out and back, with some stops. The fast train ran on schedule express time, and consumed 6,725 pounds of coal; the slow train ran at twelve miles an hour, and consumed 4,420 pounds, being a saving of 2,305 pounds.

A LONDON journal remarks that the spectacle witnessed a little while ago, when Lord Salisbury and Sir Stafford Northcote entered Mr. Gladstone's official residence in Downing street to confer with him upon the Redistribution Bill, was something unexampled in English political history. In this case the Opposition leaders acted precisely as if they had been members of the Government and became *ad hoc* members of the Cabinet. The subsequent success of the great measure which was then under consultation may be pronounced a further tribute to Mr. Gladstone's power and versatility as a statesman, and doubtless has gone far to disabuse the minds of the Radicals of the belief that no sound offspring could be born of a parentage so unnatural.

WITHIN the last 130 years England has seen four coalition Ministries—that is, Cabinets—in which men previously bitterly opposed have consented to sit together, viz., those of George Grenville, Henry Pelham, the Duke of Portland and the Earl of Aberdeen. But England has recently seen, for the first time in her history, men bitterly opposed but a week before, like Lords Salisbury, Carnarvon, Sir Stafford Northcote, Lord John Manners and Sir R. Cross, sitting amicably down to table in Downing street, and concocting with Gladstone, Chamberlain, Lords Granville and Derby, and Sir Charles Dilke a great measure of franchise without consulting the Commons of England.

THE Registrar-General of England has recently published the march of a generation through life. He says that of a million born the number at the end of five years will be reduced to 736 818. At the end of 25 years there will be 684,054 of the million left. At the end of 35 years there will be 668,933 left, and of the women two-thirds will be married. When 45 years have passed, 502,915 will remain. At 65, 309,020 will still be alive. When 75 years have rolled by, 161,164 (or nearly one out of six) will still remain. At 85, only 38,575 will survive. At 95 the million will be reduced to 2,153. The number who will cross the line of the century will be 223, and at 108 years from the starting point the last one will be in his grave.

THE late Baron Stieglitz, whose fortune is said to exceed 300,000,000 roubles, was well known for his hospitality and generosity. His magnificent palace on the English quay at St. Petersburg was noted for the splendor of its entertainments, and was a never-failing resource of the poor. The Baron, though he did not like to be reminded of the fact, was of German origin, his father having emigrated from Hildesheimer, in Hanover, at an early age. He and his son amassed their immense wealth in various ways, chiefly by speculation and by their cotton mills. In 1854 and 1855 they lent the Russian Government 100,000,000 roubles, and even down to the last the Baron continued to exercise great influence over the Financial Department of the Czar.

IT is intended to introduce a series of changes into the organization of the German cavalry, which will practically have the effect of converting the whole of that force into mounted foot soldiers. Hitherto the sabre has been hung from the belt, and the carabine has been carried in a sort of gigantic holster; so that if the trooper was unhorsed he lost his rifle, but retained his sword. Under the new system the carabine will be slung across the back, and the sabre will hang from the saddle. The saddles themselves will be lightened, together with the general equipment of the men. The general result aimed at is to have a large force which can be pushed forward with the rapidity of cavalry, and afterward handled as infantry on the scene of operations. It is significant to observe that Germany is the second great Power which has recently decided on this change. The Russian War Office ordered it to be universally carried out in the Czar's army some time back.

THE CAMEL CORPS.

The Advantages and Disadvantages Under Which They Will Fight.

This morning Col. Sir Herbert Stewart manœuvred, for the first time, the Sussex regiment and the mounted infantry together, writes a correspondent from Dongola to the London *Standard*. He moved toward a low line of sandy hills, which were supposed to be occupied by an Arab enemy. The mounted infantry, on their camels, skirmished out in front, and on either flank covered the infantry, who moved in two columns—a half battalion each—one echeloned behind the other, as at Tamai. The mounted men would push forward at a trot, dismount, open fire, one man being sufficient to look after each lot of a dozen camels, and here were seen two advantages which camels possess over horses. More rifles are available for the firing line, as horsemen are obliged to leave half their number in charge of their animals; and camels lying down are not so exposed to the enemy's fire as are horses standing up. Suddenly the men were seen hurrying back to their camels; they mounted and came trotting across the plain toward us. The enemy were evidently charging after them, and for a period the scene resembled closely the opening acts of the battle of Tamai. We almost felt inclined ourselves to make for shelter to the infantry, who were rapidly getting into square. The camelry dismounted well in rear of the other troops, and, fixing bayonets, formed in groups outside their camels, prepared to receive cavalry or spearmen, while the infantry rattled out deadly volleys from their Martini-Henrys. Of course the enemy were repulsed with great slaughter; but of a truth this sham action may not improbably prove a real rehearsal of the fight that is to open the road to Khartoum. I have referred to the advantages which camels possess as compared with horses, but there are disadvantages as well, and very serious they are. With an enemy to deal with so alert as are the Soudan Arabs, the men were uncomfortably slow in getting away. And when they did begin their retreat on the infantry one or two were left behind—in difficulty with their camels. These had got on their legs before their riders had time to mount, and would not lie down again. In a real fight the lives of these men would probably have to be sacrificed. The trot back also was at too slow a pace. The Bagara Arabs, who form the bulk of the Mahdi's troops, are many of them horsemen, so that our camel corps must be protected by cavalry if they are not to be overtaken and speared before they can shelter themselves behind the infantry. In short, the mounted infantry in this campaign must be content to approach no nearer to the enemy than six or seven hundred yards, and they must not leave the infantry too far behind. For, either mounted or on foot, the Arabs of this country ought to be treated as cavalry, so quickly do they get over the ground. At the battle where Gen. Hicks won his only important victory, Col. Farquhar, who was scouting two miles in front, barely succeeded in galloping back in time to the square ahead of the enemy's footmen, who, close at his heels, came charging down on the ranks. At Baker's battle of El Teb I saw the Arabs, although they had to charge over eight hundred yards, stabbing and spearing among the troops before the square was formed at all. But formidable and gallant as are these descendants of the ancient Saracens, with whom we are again probably about to cross swords, their defeat and slaughter ought to prove a comparatively easy task, provided, as I heard an officer the other day remark, "Somebody does not play the fool." Let the soldier feel that every precaution is being taken, that we are not under-estimating our foe, and that nothing is being left to chance, and he will be steady enough.

An action was brought recently before Mr. Justice Hawkins in England to recover the value of two casks of herrings furnished in 1854. "Why such long delay?" asked the Judge. "Well," said the plaintiff, "I, again and again, whenever I could find him, asked for payment, until at last he told me to go to the devil, upon which I thought it was high time to come to your Lordship." A remark which was received with roars of laughter, in which the Judge

Miss Muller, the lady who refused to pay Queen's taxes, and got elected on the London School Board, is giving crowded weekly receptions at her residence in Cadogan square, London, at which lady Hiberton of "the divided skirt" and many other notable women attend in what is termed "the rational evening dress."

Every county in Washington territory, where women vote, gave a majority in favor of taxing church property.

COOKING THE TURKEY.

How the Christmas Bird is Best Prepared—A Choice of the Recipes.

Authorities differ in their opinions regarding the best method of preparing the noble bird for roasting, some contending that it should not be stuffed, but simply trussed and thus roasted. There is not any doubt that in this way the pure flavor of the bird being unmixed with any taste which does not belong to it, is better preserved; but then it must be remembered that tastes differ, and that which would be grateful to one palate another would pronounce insipid. All, however, agree on one point, that the bird should be hung at least a week before dressing, if the weather be at all suitable, and they also concede that the hen turkey is to be preferred for the flavor of its flesh. One authority recommends that in its previous management the bird should be emptied and picked a few hours after it is killed and some parings of fresh truffles (or dried ones if the fresh are not procurable) placed in the belly, which is then stuffed with clean, sweet hay. The bird is then to be hung by the legs for a week before it is dressed, when the hay is to be withdrawn, the truffle parings washed in warm water and a portion of them stewed in the gravy that is served with the turkey. For the stuffing, sausage meat beat together with an egg is supposed to be the proper thing. Another way is to take a young hen turkey that is perfectly sweet; pluck, draw and singe it carefully, wiping the outside with a damp cloth, and after washing it inside drying it thoroughly. Then make a forcemeat as follows: Soak a quarter of a pound of day-old Vienna bread in milk; squeeze till dry and add a quarter of a pound of finely chopped sausage meat, two eggs, a tablespoonful each of minced parsley and onion and two ounces of good butter, seasoning with salt, pepper and nutmeg. Mix these ingredients thoroughly together; then stuff the bird with the forcemeat, truss it securely for roasting and put it before a clear fire. It should not be forgotten that basting is all-important. When the bird is done enough dish it up, pour over it some truffle sauce and serve hot.

Delle, who holds that the meat of a fowl plainly roasted is more juicy and tastes better than when filled with bread dressing, thus gives directions for preparing the bird: Singe, draw, and truss a large, tender, dry-picked turkey; salt the inside, and roast about an hour and a quarter; untruss, place on a dish, surround with water-cress; add a little broth to the drippings, strain this over the turkey, and serve with cranberry jelly. None of these methods, however, find full favor in the eyes of the epicure. To him the "truffled turkey" has unrivalled charms, and if he can't have it in this way he would rather forego it altogether. The manner of preparing a truffled turkey is as follows: Take a plump and young hen turkey, weighing about ten pounds, and let it also be fresh killed. Then select a pound and a half of sound truffles, washing and cleaning thoroughly to rid of all earthy or gritty substances. Cut a pound of the truffles into balls from an inch to an inch and a half in diameter. Weigh the trimmings or parings and pound them to a a smooth paste. Then take an equal weigh of fat bacon, cut it and pound it until smooth, mix with the truffle paste and season the whole with salt and pepper. Now blend the mass together, and when perfectly smooth mix the truffle balls with it and stuff the turkey with this forcemeat The turkey should hang for at least a week after it is thus stuffed, or even longer would be better if the weather is cold enough. To roast the turkey cut a thin slice of fat bacon and lay it upon the breast, and over the bacon lay a piece of buttered paper. Then place the bird before a clear fire, remembering that a roast turkey is not apt to be injured by too much basting. When done serve hot, with or without truffle sauce. If the latter is preferred make it as follows: Put half a dozen finely-minced truffles into saucepan with some good butter; set the pan over the fire, shaking it frequently, for ten minutes, then have dissolved in a half a pint of boiling water two teaspoonfuls of Johnson's fluid beef. Pour this into the pan with the minced truffles, seasoning with pepper and salt to taste, and then add a glass of native sherry. Now set the pan where the contents may simmer gently for fifteen minutes, when, after skimming the fat from the surface, the sauce is ready to serve.—*Caterer for December.*

A Woman in a Bad Fix.

An Oxfordshire woman met with an experience a few days back which should act as a warning to intending visitors to lunatic asylums. The person in question journeyed to Littlemore, a village four miles distant from Oxford, where there is an asylum, with the intention of visiting a female patient. The porter, having admitted her, passed her on to one of the matrons with the words "to visit a female patient;" but the nurse appears to have caught only the last words of the sentence, and a mistake resulted which caused the visitor a good deal of unpleasantness. The stranger was taken to the top of the building, under the belief that she was going to see her friend, and then she was suddenly shut into an empty room. Shortly afterward a nurse entered, and, to the consternation of the visitor, at once proceeded to undress her. Protestations were unavailing, and the poor woman was stripped and placed in a bath, after which she was forcibly put to bed. By this time the mistaken lunatic was, of course, in a frantic state of alarm, which only favored the belief that she was really a mad woman. Where this gruesome farce might have ended it is not pleasant to contemplate; but by a lucky accident the mistake was discovered later in the day, and the unfortunate woman was set at liberty with profuse apologies.

A sensitive Ohio girl is ill from nervous rostration. She worked in a millinery shop, where great numbers of little birds were used in trimming bonnets, and she grieved constantly over the victims of fashion until her health gave way to the strain.

Judging from his reply to an inquiring correspondent, Bismarck's favorite tipple is wine when he can't get beer, beer when he can't get wine, both when both are plenty, and a little nip of whiskey, gin, rum, Romanism and rebellion, or brandy when both beer and wine are scarce.—*Boston Globe.*