

AGRICULTURAL.

GROW WELL-BRED CATTLE.

If there be any one proposition in relation to which well-informed opinion is at one, it is that well bred stock will afford a profit when no other kind will, and that when prices are so good that the growing of almost any kind is remunerative, well bred animals are so much more profitable as to make it very unwise to grow any other kind. This fact is well recognized in the swine industry and very few animals go to market now that do not have a good proportion of good blood which gives them form and early maturing quality. In the cattle business, however, the principle, although almost unanimously admitted, is not so unanimously observed. A great many cattle are produced from matings that should never have been made, and especially is it true that sires are used that should have been shipped to the fat stock market. This is very unwise. It is a waste of feed, of care, of the use of land, and of the labor that must be expended in the growing of cattle of any kind. With well bred cattle, calves intended for beef can be liberally fed from birth, whether they be steers or heifer calves, and they should never know the stunting that is occasioned by roughing it through on insufficient feed and with insufficient care. Such cattle attain a marketable age early and when they reach it will have both the size and finish to insure the best prices that are going. If, however, they are stunted at any time, no future care can fully regain for them what they have lost in this respect. However, they are no different from scrubs, for a stunted scrub cannot regain its lost condition, with steers of little or no breeding, a good deal longer maintenance is required, for they will not fatten until they are matured, and they do not mature until they have attained considerable age. There was good reason in the old days why steers were kept until four or five years of age; they did not mature until then, and until they did mature no smoothness or finish could be given and at an earlier age they would go forward coarse and rawboned and only command the inferior prices which stuff of that kind brought. The market now demands younger cattle, but the younger cattle that it wants is the kind that matures when young. The demand does not mean scrubs crowded and shipped at an early age. With cattle in which the breeding has received attention and which has been literally bred from calfhood, the weights of 1,400 or 1,500 can be made at an early age and the style and finish will sell the animal for a good price, as compared with the top of the market, but scrub cattle can be neither fattened nor finished early, and hence they cannot be turned quick, and must be maintained if they are to receive any fattening and finish worth speaking of for nearly twice as long as well bred animals. These are the facts in relation to the matter, and they carry their own lesson, namely, that no grower of cattle can afford to do otherwise than use a good sire with the best dams he can secure, and then push the youngsters by liberal feeding, that they shall never know a day's relapse.

SHRINKAGE BY STORAGE.

"Wheat, from threshing time for the next six months, shrinks 6 per cent; that gives the shrinkage about two quarts per bushel, and the shrinkage of ear corn is 20 to 30 per cent in six months." Forty years ago I saw this statement published in one of our agricultural papers, says a writer. Now I have always claimed that any article written for the press should be based upon tested experiment for a series of years by weighing when stored and weighing when sold. For the past ten years I have been experimenting to learn the facts as to the exact amount of shrinkage in weight of grain by storage and find the following facts by weighing: Clover seed from time of threshing, if in good condition, when stored, will in twelve months gain 1 per cent. in weight. Two years ago I weighed three sacks of wheat as it came from the threshing machine. The wheat was in good condition and the three sacks weighed 465 pounds. They were placed in the wheat bin where nothing could disturb them, and they were reweighed April 1st, making eight months in storage, and they weighed 465 pounds, showing no shrinkage. There may be a loss by wastage due to mice in weight. The first day of August, 1894, I filled ten burlap sacks with oats as they came from the threshing machine. Each sack was weighed separately, a card was sewed on each one stating weight, and the total weight of the ten sacks of oats was 1,272 pounds. The ten sacks of oats were reweighed Jan. 1, 1895, and weighed 1,316 pounds, a gain in weight of forty-four pounds, showing a gain of 3 1/2 per cent. I assure this was a surprise to me, but I called to mind that there had been no rain from the time they were headed until they were threshed. In years of abundance of rain during growth and ripening I think there would be less gain. It is the general opinion that corn shrinks more from time of husking in the fall up to May than any other farm product. Many farmers say from 10 to 20 per cent. Last fall I commenced my experiments to test the shrinkage. I filled a large sack full of ear corn the 9th of November, 1895, the day it was husked. A card was sewed on the sack giving date of weighing and weight, which was 153 1/2 pounds. I reweighed it April 1, 1896, making nearly five months, and it weighed 154 pounds, showing one-half pound gain in the five months. Last fall was a remarkably dry fall and early varieties of corn were fully matured and dry, especially the small cob varieties, and this corn

was of that kind. Large ear corn, and especially large cob varieties, during a wet fall, will shrink from 5 to 6 per cent. This has been my experience by weighing.

DAIRY HINTS.

Be sure to milk thoroughly; aye milk to the last drop; the last milk is the best. It is advisable to color butter in order to give it a marketable appearance. Is it not better to sell it on its merits alone, in order to induce a better feeling and secure quality as well as natural color? Keep nothing but the best and most modern butter making cows obtainable, if you want to produce a marketable product by other than artificial means. Look to it that the water supply is ample. During these hot days every animal should have all the pure fresh water it wants to drink. Are you raising any calves to be your future milk cows? If so, it is not necessary to keep them fat, but they should be made to grow as rapidly as possible. To do this, give spring calves the use of a good pasture during the latter half of summer, and allow a good mess of ground oats at night. Shelter is also very important as they should not be exposed at any season of the year. Be exceptionally particular about all utensils used in and about the dairy during these hot days. Leave so the pure air can reach every corner, after having been rinsed first with cold water, then washed with a brush and hot water and soda, and then scalded. Have the cows driven slowly from pasture. Treat them with kindness and have a bucket of thick milk fed and an armful of green clover or peas in each cow's stall, which she can eat while being milked. Cows thus served are never reluctant to come to the stable at milking time. During this hot weather make it a rule to churn in the morning, early. The butter can then be worked, printed or packed much more satisfactorily. Just try it and see. Have you any cows that leak their milk? If you have, you'd better milk them three times a day, or else get rid of them at the first good opportunity. Imperfect machinery, remember, never is paying.

MRS. JOSEPH CHAMBERLAIN.

Queen Victoria is reported in court circles in England to have developed of late a very marked predilection for Mrs. Joseph Chamberlain, daughter of President Cleveland's first Secretary of War, W. C. Endicott, of Salem, Mass. The Queen already had taken a fancy to Mrs. Chamberlain previous to the recent jubilee festivities—a fancy to which she had given public demonstration by the frequency of the "commands" which the American wife of the Secretary of State for the Colonies had received to dine and sleep at Windsor and Osborne. During the months of June and July Mrs. Chamberlain was brought more in contact with the Queen than ever, for just in the same manner as the wife of the Secretary of State for Foreign Affairs has to take charge of the presentation of the foreign Embassadresses to the sovereign, Mrs. Chamberlain had to "name" the wives of the Colonial Prime Ministers and statesmen to the Queen—that is to say to present them on each and every occasion that these colonial dames took part in any function presided over by the Queen. Mrs. Chamberlain is declared by Her Majesty to have played her part to perfection and the intimation conveyed to the royal ear that Mrs. Chamberlain's "savoir faire" and self-possession had been acquired while acting as "one of the cabinet ladies" at Washington during her father's term of office as United States Secretary of War has had the effect of considerably altering the ideas of Her Majesty with regard to the etiquette and social ethics that prevail at the White House.

It may be asserted safely that no American woman ever has stood so high in the good graces of Queen Victoria as does Mrs. Chamberlain, who has just received from the hands of the venerable sovereign, not the silver but the golden jubilee medal. Mrs. Chamberlain is one of the very few non-royal ladies to be thus distinguished, and the gold medal having been reserved for the members of the reigning house and of foreign sovereign families, while the silver medal has been given to the court dignitaries, the Ministers, Ambassadors and functionaries of one kind and another. Henceforth Mrs. Chamberlain on all state occasions will wear the medal pinned, by means of a blue and white ribbon, to the left shoulder of her dress.

Curiously enough, Lady Randolph Churchill, Lady Harcourt, Lady Playfair, and even Mrs. Carrington, the accomplished wife of the Queen's assistant private secretary, had none of them succeeded in removing Her Majesty's very pronounced and notorious prejudices against the daughters of Uncle Sam. Mrs. Chamberlain, however, has managed to do this effectually, and is equally well liked by the gracious mistress of Marlborough House.

TWO ESCAPED.

The wife of the late Prof. Agassiz was one morning putting on her stockings and boots. A little scream attracted the professor's attention. Not having risen, he leaned forward anxiously to the matter. "Why, a little snake has just crawled out of my boot!" cried she. "Only one, my dear!" interjected the professor, calmly lying down again. "There should have been three." He had put them there to keep them warm.

HOUSEHOLD.

PICKLING TIME.

One who is skilled in pickling mentions the following requisites to success:—

1st. Select a porcelain-lined or enameled iron-ware kettle for cooking your pickles.

2nd. Purchase only the best cider vinegar. It must be clear and strong, for a weak and muddy vinegar will injure both the taste and the appearance of the pickles.

3rd. See that the fruit or vegetables put up are firm and fresh. If withered, the pickles will be flabby; if soft, they will spoil before the preliminary courses are completed.

4th. Buy your spices of a trustworthy firm, and be certain that they are strong and mordant.

5th. Let no hurry to get the work out of the way beguile you into hastening or neglecting any of the small but important processes that must be followed to achieve entire success.

6th. When the pickles are made, keep them in a dark place, or else wrap the glass jars containing them in a dark blue or brown paper.

Pickled Onions—The very small white "button" onions must be employed for pickling. They will need to lie in the brine only three days. Afterward they must be scalded with a fresh supply of brine heated to boiling, and after that freshened in cold water for three hours. They must then be packed in jars and have vinegar and spices, prepared as above, poured over them. The quantity of sugar should be decreased to the proportion of two table-spoonfuls of sugar to every quart of vinegar. The onions should be sealed while hot.

Chow Chow—Two quarts small onions, three quarts small cucumbers, three cauliflower. Cut the cauliflower into small pieces and soak with the cucumbers in strong brine overnight. Then rinse well and boil in vinegar until quite tender. Mix one-half pound of the best ground mustard, and two ounces best salad oil with enough vinegar to work them together, and stir in while boiling. Just before taking from the fire, add a very little red-pepper. The chow-chow is then ready to bottle.

Piccilli—Chop fine one peck of green tomatoes, six green peppers, four onions; add one cupful salt, and let them stand overnight. Pour off the liquid and put them in a kettle with vinegar enough to cover; add one cupful sugar; one cupful grated horseradish, one table-spoonful cloves, one of allspice and one of cinnamon. Stew till tender.

Peach Pickles—Take four pounds of sugar to seven pounds of fruit, and one pint of vinegar. Put one or two cloves in a peach, after having wiped them well, and steam till tender. Prick them with a cork and pour on the syrup after it is well boiled. Let them stand a day and a night. Then scald the syrup and pour over them again. When cold, they are ready for use.

Green Grape Jelly—This is to be served only with meats and is of a most delicate color. If possible, use wild grapes; their flavor is much finer for this purpose than the cultivated varieties. Do not gather the grapes too green; and if a few are slightly turning it will do no harm. Look the fruit over carefully and wipe all that are dusty. Stew the grapes with the skins on, adding very little water, as the fruit is very rich in sugar to every pint of juice. The jelly is of a light green color and adds prettily to the effect of the dinner-table.

Sweet Green Tomato Pickle—Sprinkle one cup of salt over one peck of green tomatoes that have been sliced. Let them stand overnight, and drain in the morning. Boil the tomatoes in two quarts of water and one quart of vinegar. Boil them slowly and drain in a sieve. Put the tomatoes in a kettle with two quarts of vinegar, six or twelve sliced onions, sugar, two table-spoonfuls each of ground ginger, stick cinnamon, white mustard seed and celery seed and one-fourth table-spoonful of cayenne pepper. Boil all together for fifteen minutes. If you like the pickles sweet, put in three pounds of sugar. Put the ground spices in a number of little bags, if the pickle is to be kept in glass jars, so as to allow one or more bags to a jar. Throw the other ingredients in with the pickle, and stir to prevent burning. A few minutes before it is fully cooked, add half a table-spoonful of tumeric, which gives a nice color.

Chopped Pickle—One peck green tomatoes, five peppers, one cupful salt, one dozen onions; slice and chop the tomatoes, let stand overnight with the salt, drain, cover with vinegar, add six table-spoonfuls mixed spices, cook one-half hour. When done add two pounds sugar and one-half pint mustard seed. This will keep in a large jar open in a cool climate.

Tomato Soy—One peck green tomatoes sliced, twelve good sized onions sliced, two quarts vinegar, one quart sugar, two table-spoonfuls each of salt, ground mustard, black pepper; one table-spoonful each of allspice and cloves. Mix all together, stew till tender, stirring often to avoid scorching.

Good Mustard Pickle—One quart each of small whole cucumbers, large cucumbers sliced, green tomatoes sliced and small button onions, one large cauliflower, divided into flowerets and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt; pour it over the mixture of vegetables, and let it soak for

twenty-four hours. Heat just enough to scald it and turn into a colander to drain. Mix one cup of flour, six table-spoonfuls of ground mustard and one table-spoonful of tumeric with enough vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time; add the vegetables and cook until well heated through.

Creole Cucumber Ketchup—Grate three dozen ripe cucumbers; drain the water off. To every quart of pulp add two grated onions, a salt-spoonful of cayenne and a teaspoonful each of salt and ground cloves, with a pint of vinegar. Seal in glass jars. This ketchup retains the flavor of the fresh cucumber, and is an excellent accompaniment to fish and game.

A Good Chili Sauce—Take twenty-four large ripe tomatoes, four white onions, three green peppers, four table-spoonfuls of salt, one of cinnamon, half a table-spoonful of ground cloves and allspice mixed, a tea-cupful of sugar with a pint and a half of vinegar; peel the tomatoes and onions; chop fine; add the vinegar, spices, salt and sugar; put into a preserve boiler, set over the fire and let boil and swell for three hours. Bottle and seal. This ketchup is excellent, and will be found much less trouble than the strained tomato catsup.

Sweet Pickled Peaches—Make a syrup of five pounds of sugar and one pint of vinegar; let it come to a boil; skim off the froth as it rises. Pare ripe peaches, seven pounds without the skins—never leave the skins on—stick three cloves in each peach, put them in the syrup as soon as it begins to boil, and let them cook until a broom splint will run through them easily. Skim carefully, and when cooked add broken-up stick cinnamon and salt. Put in a covered stone jar. If the fruit rises to the surface, place a china plate in the jar to keep the fruit under the syrup; otherwise it will turn dark.

Tomato Catsup—A bright red is certainly much more attractive than that darkened with ground spices, and sweet spices do not seem so well adapted to meats. One bushel tomatoes, eight large onions, about a dozen red peppers, if not hot; one pint sugar, two quarts vinegar. Cut tomatoes to bits; boil only long enough to per-bolling takes the bitter from the seeds. Boil until thick as required shredded very fine. Add onions, peppers, salt and vinegar, which needs to be only well scalded. Vary the seasoning to the taste of the family, as some like it very hot and others not. Seal in small necked bottles.

THE MOTHER'S INFLUENCE.

Most of our celebrated men have always been ready to admit that they owe their success chiefly to their mothers, fathers, for some reason or other, being studiously ignored in such matters. Sir Walter Scott, for instance, stated on more than one occasion that he owed his poetical gifts to his mother, who, in addition is being an accomplished woman, was a poetess of no mean merit.

The German poet, Schiller, possessed a mother who was always looked upon by her own circle of friends as an exceptionally clever woman. Music and poetry were her pastimes, in both of which she excelled.

David Hume received his education from his mother, and always looked back upon his childhood days with pleasure. She was a woman of real merit, who vowed that she would spare no effort to make her son grow up into an accomplished man. Everybody knows how well her ambition was fulfilled.

Lord Bacon's mother was an accomplished linguist, and her translations from foreign masters were both numerous and valuable. She also wrote a great deal on learned subjects, which were much praised at the time for their learning and taste.

POLITENESS AT HOME.

In family life do not let familiarity swallow up all courtesy. Many of us have a habit of saying to those with whom we live such things as we say about strangers behind their backs. There is no place, however, where real politeness is of more value than where it is most easily thought it would be superfluous. You may say more truth, or rather speak more plainly to your associates, but you ought not to do it less courteously than you would speak to strangers.

VOICE AND CHARACTER.

It has been truly said that it is a rare thing for a man or a woman of beautiful character to have a disagreeable voice. Often there will be found among the ignorant voices like velvet, and when you come to know the possessors of these voices you find that they have a beauty of nature, and that the voice is but the natural expression of this beauty of nature. Whether a deliberate attempt to cultivate an attractive voice would reflect on the character is a problem worthy of experiment. Clearness of enunciation is promoted by reading aloud for fifteen minutes every day from some writer of pure English. In six months this will do wonders.

READY RECKONING.

Mr. Isaacs—Vat you learn at school to-day, eh?
 Small Son—I learned how to compute interest at seven per cent.
 Mr. Isaacs—Dot is good. Now all you haf to do is add one nought an' den you haf the interest of seventy per cent.

A SURE TEST OF DEATH.

A FRENCH SCIENTIST'S EXPERIMENTS IN PHOTOGRAPHY.

An Immersion Process—Hand Placed in Acid Bath and Then on a Bromide Plate—Use of Digital Effluvia—It Exudes from Living Body and is Easily Recognized by its Effect on Plate.

Since the discovery of the X-rays we have become accustomed to all manner of surprises in photography, and if these successive discoveries interest us nothing mysterious or marvellous astonishes us any longer. During the last sessions of the Biological Society, one of the most learned practitioners, Dr. Luigs, a member of the Academy of Medicine, read a paper on the subject of some new experiments in photography.

In collaboration with Mr. David the Doctor had succeeded in fixing permanently and distinctly on a photographic plate the effluvia from the fingers of an adult enjoying perfect health. To obtain this result the two savants shut themselves in a dark room with their subject. The hand which was to be experimented upon was placed in a bath of hydroquinone; the palm sides of the fingers were then placed on a photographic plate covered with bromide of silver. The pose should last from fifteen to twenty minutes to be successful. The bromide plate treated in the usual manner, furnished a proof as curious as it was instructive.

The extreme tips of the fingers could be seen forming a variegated spot, standing out in bold relief from the circumference of effluvia which surrounded them. In the upper left hand corner of the plate could be seen a fragment of skin, which had become detached in the strong acid bath, and which gave out direct effluvia under the form of vertical streaks like sheaves. All the tiny white spots seen on the black background of the proof represent

THE EFFLUVIUM DUST.

floating in the hydroquinone bath. In reply to some criticisms Dr. Luigs isolated two fingers from direct contact with the plate. The result was a proof with three impressions, similar to the first proof, and two others not so well developed, but nevertheless convincing.

"It can be seen said the Doctor, 'that this new method of producing photographs by immersion is susceptible of fruitful results, both in physiology and pathology.' Its application is simple, it requires no complicated apparatus and can be practised by any one with some knowledge of photography." The variations of this nervous force which is incessantly ejected from the tips of the fingers, may be gauged, according to the age, the sex, the different phases of the day and the emotion which are agitating the human subject.

Thus the study of these effluvia, their density, their diminution, will permit us to experiment in the domain of the phenomena of sensibility, and perhaps also that of motivity, as we are still ignorant of their intrinsic physiological characteristics. The Doctor believes that certain temperaments, certain professions even, may present special phenomena for examination. He has proofs of the fingers of a pianist and of a masseur, which are absolutely curious. The effluvia of the masseur are violently accentuated; they jut out in globules of variable sizes and are very characteristic. Between the fingers of the pianist are seen fine filaments, which describe odd and distinctly marked curves.

FLOWERS NICE TO EAT.

The Nasturtium Caudex and the Chrysanthemum as Salad Are Approved.

The use of flowers, such as rose leaves and violets for making confections is well-known. Now the nasturtium is treated in a like manner, and the products are received with much favor. This flower and its pungent leaves are said to possess valuable dietic properties and are classed among the most approved additions for salads and sandwiches to vary the menu.

The latest accession to the dietary list is that favorite fall flower, the chrysanthemum. Those that have tried this flower food proclaim it to be as pleasant to taste as it is beautiful to look upon. Chrysanthemums are served as a salad with a French dressing, or chopped fine with a nicely seasoned cream sauce poured over them. The flowers have a flavor somewhat similar to the cauliflower, but more delicate.

A flower salad that the French consider a great delicacy is made from the young pink and white clover blossoms.

UNFAMILIAR FACE.

A captain of a regiment stationed in Natal, South Africa, when paying his company one day, says London Answers, chanced to give a man a Transvaal half-crown, which, as one would naturally expect bears the image and superscription of President Kruger. The man brought it back to the pay table and said to the captain: "Please, sir, you've given me a bad half-crown."

The officer took the coin, and without looking at it, rung it on the table, and then remarked: "It sounds all right, Bagster. What's wrong with it?"

You look at it, sir, was the reply. The captain glanced at the coin, saying: "It's all right man; it will pass in the canteen."

This apparently satisfied Bagster, who walked off, making the remark: "If you say it's all right, sir, it's all right; but it's the first time I've seen the queen w' whiskers on."

EUROPE SHORT.

THE OLD WORLD GRAVE SITES.

Bread is rising in price, and wheat will go bushel—The Shortage is Tremendous—Agriculturists Say.

The bakers in all towns in Canada had the price of bread, prudent housewife what it is that is, kiting and so many household expenses the coal bin needs a winter. She knows that the price of and that the bulk wheat gambling has and Chicago are met times day by day, indeed, that the stake in this might of fact, however the men who try or to bear it down the wheel. Behn, arbiter of the price, bread stands the which begins, to be already so the king of bread riot.

A GRAVE.

The American is the greatest authority, in its latest crop situation is European estimate, including England's ports range all the million bushels. for a month past, cultivist indicated, timate is the most, ope's wheat crop, aged about 1,500, the famine year, wheat product was.

The impression is Europe's wheat less than in 1891, only import her but 300 million of that. But this is no Europe usually as she does, grain of the east, the principal Bulgaria, Germany, garia, Roumania, tries and Sweden, 1,300 million bush, 5-4-3. This season, Agricultural reports and inquiries, correspondents principal products these countries, 875 million bush, of 325 million bush, shortage in rye, than her wheat, together are app, less than the.

Quite as bad in Europe produces twice as many of wheat. Her equal to her rye, together. The northern countries above million bushels. fears and exaggerated, well-informed, tive still leads to the conclusion million bushels, vested in the.

THE EUROPEAN.

The European with the average Wheat . . . Rye . . . Potatoes . . . Total . . .

No part of any considerable except the United States. The potato crop about 20 per cent and may be said States, has no if prices go up, States can ship of wheat, 300, 100 million bush, lion bushels of.

This will about of wheat and find a salutary shortage in months ended. Europe's short, signer bought flour and wheat lion bushels at considerably a corn, 177 million value of over more than 12,000 bush of 95c per.

BEERBOHM.

Why must I to pay around Beerbohm must of Europe's sh, too, when he from Liverp, compelled to the next crop, wheat from the will be on the European situ, tainly no wor.