

THE FARM.

BACK TO THE OLD FARM.
I'm going back to farming, that's what I am, dear Kitty;
I'm going back to farming, 'cause I'm tired of the city.

I'm going back to farming, I can't stay here no more;
I'm going back to farming, away from all this roar.

Oh, the city's smoke's a terror, and the city water, too;
And the smell of greasy chop house makes me greasy thro' and thro'.

I want to see the quiet woods, the meadow and the lane;
I want to see the clear blue sky and breathe fresh air again.

I want to hear the meadow lark, and the calling of the cattle;
The city's nearly killing me, with its ceaseless, rattle, rattle.

Oh, I must see the dear old farm once more before I die;
Farewell, farewell, my city friends, I'll meet you by and by.

Now come with me, dear Kitty, and we'll go arm in arm;
Away from the noisy city to the quiet of our farm.

SEEDING WHEAT.

The question, "Which is preferable, heavy or light seeding of wheat," has for many years been discussed by the agricultural press, the various farmers' clubs and other organizations throughout the country; and little can be said upon the subject which would not be a reiteration of old theories already widely disseminated among the grain growing communities; therefore I shall confine my answer mostly to my own observation and experience, having spent some years in farming, always raising more or less wheat, writes a farmer.

In the first place there seems to be quite a wide difference of opinion as to how much is heavy seeding and how little is light seeding. In heavy timber soil well mixed with clay, I find in answer to the question, how much do you sow to the acre, the answers range from one to two and one-half bushels. Now, in noticing the crops harvested by these farmers, I have found that where the ground was well prepared for the seed, those that sowed one and one-half bushels harvested fully as much as those that sowed two or two and one-half bushels, and this agrees with my own experience on similar soils. Several times I have sowed one field with two bushels, and the one adjoining with one and one-half bushels and there was no difference in their yield.

Nearly all wheat at the present time is sown with the drill, thus securing very even distribution, over the field; and as every kernel of good wheat will produce from four to twelve stalks, anyone can readily see that this is as many stalks as can grow on the ground, and be vigorous, producing a good head with its full complement of kernels which should not be less than thirty-two.

Where I have had the best opportunity for observation, heavier seeding has simply produced a more slender stalk with a smaller head.

On light sandy soil the difference is still more perceptible.

By careful experiment on several plots of ground of one acre, one-half acre, one-tenth acre, I have proven to my satisfaction, at least, that one bushel of good seed sowed evenly over an acre will produce as much wheat and of better quality than heavier seeding.

TO TELL THE AGE OF SHEEP.

The following simple rules may be useful in determining the age of a sheep, to those who have no fuller means of learning: At about a year two permanent incisors appear, two large teeth in the fore part of the lower jaw. This indicates a yearling. The English court of law decided that a lamb is changed into a sheep when these teeth appear.

At about two years old a sheep has four permanent incisors, or four big teeth in the middle of the lower mouth. These frequently appear at twenty months of age, and in high bred and high fed sheep they have appeared when the sheep was only sixteen months old. A two-year-old has been known to show a yearling mouth and a yearling to show a two-year-old mouth.

At thirty months there are six large, permanent incisors, and at forty months there are eight permanent or large incisors indicating a "full mouth, or a perfect sheep. Extreme age is indicated by the teeth looking like shoe pegs, i. e., round and long, and by a "broken mouth," losing the teeth.

POINTS IN RADISH CULTURE.

A perfect radish should be crisp, yet tender and succulent, and this state of perfection can only be attained by inducing a rapid growth from time of germination of the seed to that of pulling the radishes. To accomplish this is needed a light, mellow, deep soil, made rich with well-rotted manure or other fertilizer; other requisites are adequate moisture, clean cultivation, and not too warm weather. The best radishes are grown in the spring, the seed being usually sown as soon as the season will permit, but many growers prefer to wait a little until the soil

is somewhat warm, as then the plants grow quickly from the start and should be ready for pulling in from five to six weeks from time of sowing. For a succession two or three sowings may be made at intervals of a week or ten days, after which time, as the heat of summer approaches, spring-sown radishes are apt to get hot and stringy unless watering is freely resorted to.

THE FARMER'S PORK BARREL.

The farmer who raises a few pigs for his pork barrel may count the cost and affirm that pigs do not pay, but where a few pigs are raised they will consume a large amount of material that would be of no value except for their use. When the pork barrel is full the farmer is at least fortified for the winter with meat, and in many cases where no pigs are kept there is a waste of material that could be utilized with the aid of at least one or two porkers.

HARNES BLACKING.

To a correspondent, "Shah Bhat," the following recipe is given: Melt together six ounces of beeswax and two ounces of mutton suet, and add to these six ounces of sugar candy, two ounces of soft soap dissolved in water, and an ounce of powdered indigo. When well mixed stir in a quarter of a pint of turpentine. To use, lay some of the mixture upon the harness, and polish with harness brushes and cloths.

STORING SEED CORN.

Seed corn is liable to injury during the winter unless it is stored in a dry place. There is considerable moisture in corn, and it can be affected by frost. Selected corn is hung up in a loft, where it is warm and dry, and also examined frequently. It is important to give seed corn attention, as failure to germinate during the spring may throw next year's crop back by compelling replanting.

FEED-MILLS FOR THE FARM.

Every farm of any considerable size should have some kind of a feed-mill. It probably will not always be found profitable to grind the feed of all farm animals, but in these times of moderately high prices for grains and great demand for stock to be fattened, it pays to get the greatest amount from the feed used, and to fatten the animals as quickly as possible. That most feeds give best results when ground is the opinion of most farm feeders.

MANURE BENEFITS.

Manure does not give full benefit in one year. It is something that shows good effects for several seasons. The reason is that manure does not decompose very quickly, and as the plants can only utilize it as it becomes soluble the manure lasts from one to three or four years, according to the materials of which it is composed.

HOME FOR OLD HORSES.

At Acton, England, Where Aged Equines are Cured For.

Lucky is the horse, who in his declining days, becomes a pensioner at the Home of Rest for Horses, at Acton, England. This invaluable institution as a hospital, as well as an almshouse for decayed members of the equine race, and in consideration of the nominal sum of half a crown a week the cabman, coster or humble greengrocer who produces a subscriber's letter may send his overworked steed to this haven of refuge, where it will receive all the attention necessary to fit it for service once more.

Donkeys are admitted free, but, strange to say, only three or four of these patient quadrupeds have been inmates during the past few years, and in this connection, Mr. Davis, the manager of the home, declares, to a London Mail reporter, that in London the donkey is being supplanted by Russian ponies, which are brought over in large numbers, and, being sold for a few pounds each, are in great demand with the coster class, who appreciate the fire and dash of the four-footed aliens.

A loose box is provided for each inmate at Acton, and as they become aware of the arrival of visitors thirty or forty horses thrust their heads through the doors of their abodes and regard us with polite curiosity. We are first introduced to an old horse belonging to a lady, who, in return for his faithful services, sent him here for the remainder of his life. Then we come to Dolly, a cab horse, who presents a pair of stout heels to the intruding lips. Dolly is down for a rest, and though her owner avers that she behaves admirably when at work, her conduct here has been far from ladylike—in fact, at an early stage of her visit she kicked off two of her shoes with such violence that one of her attendants had a narrow escape from injury. A fishmonger's pony, who has seen twenty-seven summers, is also resting. He has been here before, and is no doubt envious of those of his companions who are permanent residents.

The army is represented by an old black charger, rejoicing in the name of "Bones," who is said to have taken part in the fight at Tel-el-Kehir, and certainly walked beside the Queen's carriage in the Jubilee procession of 1887, bearing on his back a stalwart Lifeguard'sman. "Bones" owes his good fortune to the kindness of a lady artist, who, having frequently used him as a model in his service days, purchased him at the close of his martial career, and provided him with his present home.

THE HOME.

"ON THE OTHER SIDE."

The good wife bustled about the house. Her face still bright with a pleasant smile.

As broken snatches of happy song strengthened her heart and her hand the while;

The good man sat in the chimney nook. His little clay pipe within his lips, and all he'd made and all he had lost, Ready and clear on his finger tips.

"Good wife, I've just been thinking a bit;
Nothing has done very well this year.
Money is bound to be hard to get;
Everything is sure to be very dear.
How the cattle are going to feed,
How we're to keep the boys at school,
Is a kind of debit and credit sum
I can't make balance by any rule."

She turned her around from the baking bread,
And she faced him there with a cheerful laugh;
"Why, husband dear, one would really think
That the good rich wheat was only chaff,
And what if wheat is only chaff,
So long as we both are well and strong!

I'm not a woman to worry a bit—
But—somehow or other we get along.
For thirty years we have loved each other,
Stood by each other whatever befell;
Six boys have called us 'father' and 'mother,'
And all of them living and doing well.

We owe no man a penny, my dear,
And both of us loving and well and strong;
Good man, I wish you would smoke again,
And think how well we've got along."

He filled his pipe with a pleasant laugh,
He kissed his wife with a tender pride;
He said: "I'll do as you tell me, love—
I'll just count up on the other side." She left him then with his better thought,
And lifted her work with a low, sweet song.
A song that's followed me many a year—
"Somehow or other we get along!"

TO COOK PUMPKIN.

Almost every woman thinks she knows how to cook pumpkins, yet the results of the labor are diverse—a rich, appetizing morsel, or a watery, tasteless affair being evolved, writes Bessie L. Putnam.

This is not so much in making the pies as in cooking the pumpkin; and I am sure that those who follow the method I am about to give will agree with me that better pies can be made without cream or eggs than by the method used by many of simply cooking until soft, or, as I once heard of a woman doing, draining the water off as she did for potatoes, with the liberal use of these ingredients.

If an ordinary field pumpkin is used, select a medium-sized one, oval rather than long, and one of a rich orange color; if it is slightly brindled with green, so much the better. Core, cut in strips, and pare, remembering that too deep a paring removes the richest part of the flesh. Put a little water in the bottom of the kettle—just enough to prevent scorching. Cut into cubes and cook slowly. As soon as the pumpkin becomes soft enough to mash rapidly, remove the cover and allow it to dry down, stirring just enough to prevent scorching. At first it will need little attention, but when nearly done it requires almost constant stirring. Do not call it done until it is so stiff as to cleave from the sides of the kettle. Then put in for the half of an ordinary field pumpkin—one cup sugar, one tablespoonful salt, one tablespoonful of ginger. Mix thoroughly and remove from the fire.

If one objects to stirring so much, butter a spider or dripping pan and when it is boiled soft, season place in the dripper and put in a moderate oven to dry. This saves considerable hard work and yet retains all the richness of the pumpkin; the only objection is, it is not likely to be as smooth as when stirred.

For pies, allow a teaspoonful of flour to each pie, and add a little milk to permit its being mixed. If the stirring has been thoroughly done it will be better to soak it in milk for some little time to soften. Add sweet milk, a little at a time, and stirring smooth, sugar to taste and flavor with cinnamon. It should be of such consistency that it will readily shake down into place when filled into the crust. Bake rather slowly. By this method the richness of the fruit is all retained; and the result a Yankee may well be proud of.

THE GUEST ROOM.

Of all the rooms in a house the apartment set aside for an expected guest should receive most careful attention. The putting in order of this room should not be left entirely to the chamber-maid. She may do the rough work, such as sweeping and dusting and bed-making, but to the mistress falls the task of adding the dainty touch here and there that gives the air of thoughtful preparation and expectedness. The weary traveller will know whose the work has been as soon as she enters the pretty room. Only the mistress of the house thinks to notice if the soap-dish is immaculate, the pillows at just the right angle, and the rocker set lavishly by the fire-

place in which the flames leap a glad welcome. No hand but hers places on the dressing-table the little vase of purple and gold pansies.

One housekeeper declares that she has a maid who is so thoroughly competent that she can be trusted to "put the finishing touches" to the guest-room. "I never trouble myself to do so much as look in there," adds the fortunate mistress. "I leave it all to Marie." The sceptic who has had vast experiences with Marias, Gretchens, and Bridgets may be pardoned at wondering if the soiled towels are always replaced by fresh, and if such a minor necessity as a wash-cloth is never forgotten. One visitor remained in a beautiful home for a fortnight, and in that time the four towels which hung by the wash-stand on the day of her arrival were never exchanged for others. The hostess had an invaluable chamber-maid to whom she intrusted the entire charge of all the bedrooms. "I was simply homesick for a clean towel," confessed the guest to a friend. "I knew all the time that my hostess would have been dreadfully mortified had she known the true state of affairs."

A young collegian tells of spending Sunday in a handsome country-house, and of having in his room no receptacle into which to empty the water from the basin. "After all the household was asleep at night, he says, "I cautiously opened my window and gently poured the contents of the bowl upon the shrubbery beneath, feeling all the while like a thief. But a fellow can't wash in the same water more than once and retain his self-respect."

Which only goes to show that the hands which labor may be the maids, but the brain that directs the hands must belong to the mistress.

Rose Sweet.—Put a pint of milk on the fire, stir three ounces of farina, with enough cold milk to make it the consistency of cream, pour it into the milk as it comes to the boil, stir and let it thicken; take it off the fire while hot, add one ounce of butter, two ounces of ground almonds and five drops of oil of roses, three ounces of sugar and enough cochineal to make it a delicate pink color. Pour the mixture into a pretty mold that has been rinsed with cold water, let it set till cold, turn out in a glass dish, decorate with chopped pistachio nuts and angelica cut into pretty shapes, or with crystallized rose leaves.

Cressy Soup.—Scrape two pounds of carrots, take out the cores and cut the rest of the vegetable in strips.

Melt two ounces of butter in a stew pan and add the carrots which must be allowed to stew in the butter for a few minutes, the occasional attention of stirring being necessary; then add one tablespoonful of salt and four pints of white stock, and let these ingredients simmer until the carrots are tender. Pulp the vegetable when cooked through a fine sieve, stir in a quarter of a pint of cream, finish with a seasoning of pepper and salt, and serve the soup instantly.

Delicious Soft Ginger Cake.—Mix one egg, one-half a cup of butter together; add one cup of molasses, then dissolve two teaspoonfuls of soda in a half a cup of lukewarm milk and pour it in. Next put in a teaspoonful of allspice, a teaspoonful of ginger and a teaspoonful of cinnamon; add two cups of flour; bake the cake in a good-sized dripping pan, well buttered and take slowly.

Parsnips a la Francaise.—Peel, wash and divide the parsnips. Boil in salted water, with a dash of lemon juice. When tender, drain and dry in a cloth. Brush them with eggs and crumbs, and fry golden brown in hot fat.

HOW TO CARVE A TURKEY.

The turkey should be turned endwise toward the carver, instead of sideways, as is the usual custom, as the knife is always held parallel with the direction of the fowl in carving, so says an exchange. Insert the large fork through the center of the breast, the tines astride of the ridge. Cut away the trussing twines, and cut two thin slices of white meat from the breast down to the shoulder. Now divide the wing from the shoulder, which if done before cutting the two slices beginner should cut above the second joint down toward the back; then cut on the lower side, press the joint gently outward with the knife and divide the joints with the point of the knife. Slice off the breast in wide, long and thin slices. Cut off the pope's nose and the side bone. The "yesters" on the back along with the side bones, and should not be detached from them. The wishbone should be separated from the breastbone and shoulder, and a quick stroke will separate the collar bone from the breast and another will give you the shoulder blade.

While the ordinary kerosene emulsion and solution of copper have proved an immense boon to the cultivator of fruits and trees in the open air, Mehan's Monthly is authority for the statement that they are usually objectionable to the small amateur flower grower, to whom something clean and easily applied to small plants is a greater advantage. For these the various insecticides and fungicides for sale by the florists offer some good recommendation. Where these are not to be had it is said that a wash of ammonia is effective. As the ammonia bottle is now one of the supplies of every well-ordered household, it may be put into use readily. All these articles, however, require some little care in their first application. One should always try a little at first on some plants that are of no considerable value, before

risking them in a wholesale way. For instance, the scale on orange leaves and the leaves of oleanders, or the leaves of some similar plant affected with any kind of insect, can be tried first. If no injury follows, then it may be applied on a somewhat more extensive scale. A few plants and a brush to paint with, a considerable quantity can be gone over in a short time.

HOW TO KEEP FOOD.

Different kinds of food should be kept separate from each other.

Keep potatoes and all root vegetables in a box or bin in a dry cellar.

Cranberries may be kept for months in crocks or jars, and covered with water.

Sugar, rice, hominy, farina, oatmeal and the like, are kept best in bags or boxes in a cool, dry closet.

Milk should be as far as possible separated from other food, and kept clean and cool.

A basket kept on a swinging shelf is the proper receptacle for eggs.

Dried fruits are best kept in bags and hung upon a dry wall; but they may also be well preserved, if properly dried, in boxes.

Apples and oranges keep longest by being wrapped separately in tissue paper and spread out, so as not to touch each other in a cool, dry place.

Cold cooked vegetables and the like must be covered if not kept in a wired cupboard.

SUCCESS WITH OLEANDERS.

Failure in blooming this old favorite results frequently from one or both of two causes. One of these is the lack of abundance of water during growth. The other consists in failure to afford sufficient light and warmth. It is this lack which causes the buds to refuse to leave the partially-developed stage in which they so often stand for many weeks. Plenty of light, plenty of water during growth, plenty of sunshine and air later to make short-jointed, well-ripened wood for next season's work are the points which make for success.

A GIGANTIC INVESTMENT.

It Will Probably Take \$300,000,000 to Develop the Yukon Mines.

The placers of the Yukon, though affording opportunities for individual workers, with comparatively small capital, partake of the nature of quartz mining in the immense aggregate capital required for their development. Each man or party must sink a shaft through frozen earth, which, considering the great disadvantages of the work, the need of operating in the short days of the arctic winter, and thawing the ground by repeated firings, brings the outlay up toward that of quartz mining. Outfitting for travel and shelter makes a substantial addition to the initial cost of Klondike mining, and the possibility of individual success is an influence tending to augment the total investment. A close estimate by men of experience places the average cost of outfit, transportation and maintenance for the first season at about two thousand dollars. If the familiar estimate of one hundred and fifty thousand men should try their fortunes on the Yukon it will mean an investment of \$300,000,000 in this new industry.

This may be sufficiently large to include customs and other charges to which the miners will be subjected. But the Government can easily service a large amount on police service, surveying and administering the territory, and should railway be included in the public expenditure it may creep up into the millions. The investment of this vast amount in a new industry, cannot fail to make a marked disturbance in trade and industry in Canada, the United States and other commercial countries. The effects of the bicycle boom are still remembered. Compensating economies of the bicycle buyers were felt severely by other industries. But the deflection of industry and trade toward Klondike outfitting and transportation will be far more in the aggregate, and its economic influences will be proportionately more extended.

AUSTRALIAN PLUCK.

A Good Example of This Quality in Two Little Boys.

Life on the frontiers of civilization is favorable to the development of patient endurance of what cannot be helped, and that is about what is meant by the good old word pluck.

All Australian boys are taught the necessity of guarding against snake-bites, and the method of treating them. Two little fellows, six and eight years old, had gone into the bush to play. The smaller one, chasing a rabbit into a hole, pushed in his hand and brought it back quickly, with the head of a most venomous snake attached to one of the fingers.

"Quick, Charley!" he cried, putting down his hand on a stump. "Chop off my finger—the snake has bitten it!" Charley, without hesitation lifted his axe and chopped off not only the damaged finger but two others as well. Then the boys ran into town, over a mile distant to a chemist, who plunged the bleeding stumps into the strongest ammonia and afterward dressed the hand. Think of that, my staunch young fellow, and then try the effect of ammonia on a little scratch.

NATURE'S WISE PROVISIONS.

Short young men are attracted by tall young women, and vice versa. It is well to have somebody able to read up and turn down the gas.

THE PAST.

W. COON HOPEFUL WITH RHEUMATISM.

Could Not Ease Either Hand to be Fed and Told Him a Cure Yet He Attends to Him from the Millbrook.

Rheumatism has of late years become a more common ailment than any other kind. Among those who are its victims few have been so fortunate as Mr. G. W. Coon, a flourishing baker by profession, who has been afflicted with the disease for a number of years.

Mr. Coon, who is now in his 40th year, was afflicted with the disease some years ago. He has tried many remedies, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.

He has been in the hospital, and has been treated by the best physicians, but to no avail. He has been in the hospital, and has been treated by the best physicians, but to no avail.