

## HINTS FOR THE FARMER.

### THE YOUNG OF THE HERD.

It is possible to ruin a good cow during the first six months of its life. There is enough in the feeding and care of the calves to determine the future quality of the whole herd. This fact is not sufficiently emphasized by those who care to build up good herds. They breed good cows to excellent bulls, and presumably secure good calves. But something between the birth and maturity of the young animals seems to ruin them. They do not turn out what their beginning promised. What is the reason for this? It may not always be possible to answer the question, but in very many instances the cause is found in the neglect of the calves during their tender age of six months or less.

To feed the calves properly one must decide beforehand, and very early, too, whether they are to be reared into dairy or beef cows. If we are going to raise beef cows the food of the calves must be quite different from that given to the dairy cows. Beef calves require food that will make muscle and fat. The animals must first get a good foundation of muscle, and then fat can be laid on that will be firm and valuable. As the characters of these animals are determined when very young, such muscle and fat-producing food would ruin a cow for dairy purposes, no matter if her parents were from the very best dairy herd in the land. The dairy cow is pre-eminently a nervous animal. It has bundles of nerves, and the food it feeds on promotes this characteristic.

It might be noted in passing that owing to this fact the dairy cow can stand less worry and excitement than the beef cow. Being a bundle of nerves it is easily frightened, and its milk supply temporarily at least, checked. The dairy cow is never a fat cow. The two never go together. When a dairy cow lays on fat rapidly it may be judged that there is something wrong. Either the food is too fat-producing, or the animal is by nature a beef cow, and should never have been reared for anything else. Its presence in the dairy herd is a mistake. The mistake of feeding the calves wrong is more apparent in the dairy cows than any others. They once get into the habit of making fat, and it is almost impossible to break them of it. They will often continue to do so all through the rest of their lives, and they are practically ruined for the very work they were created for by nature. The right feeding of the calves is thus a very important work.

### EXPERIMENTS WITH DAIRY COWS.

Prof. Brandt, of Germany, conducted three experiments with light and heavy dairy cows, each lasting four weeks, the second commencing seventy days after the close of the first, and the third a year after the beginning of the first. Thirty of the heaviest milkers in the herd were separated into lots of fifteen cows each, according to live weight. The cows were kept under similar conditions as to feed and care during the trial, none being bred after the beginning of the experiment. The average weight of the heavy cows was 1,205 pounds, and of light cows 979 pounds. The leading conclusions from the experiments are:

1. The milk of the small cows is richer in fat than that of the large ones.
2. Large cows eat a greater amount of feed than small cows; per thousand pounds live weight they eat less.
3. Small cows produce less milk than large cows, absolutely and relatively.
4. When in thin flesh, small cows may produce more per thousand pounds gross weight than large cows.
5. Large farrow cows are more persistent milkers; on the other hand small cows show a greater tendency to fatten on the same feed, with a decrease in the milk flow.
6. The loss in selling ten of the large cows amounted to five guineas per head on the average, after having been kept nearly a year, while the loss for ten small cows, was twelve guineas per head.

### RYE SHOULD NOT FOLLOW POTATOES.

As a rule small grains do not grow well on a field which produced potatoes the previous season. Experiments have demonstrated that this is due, not so much to the mechanical conditions of the soil as to the fact that the potatoes have used large amounts of available nitrogen. Applications of nitrate of soda greatly benefit rye crops grown after potatoes.

### SALTING COWS IN SUMMER.

The best way to salt cows is to leave some rock salt under a covered place where the stock can lick it at will. They will then never get more than is good for them, but will go up and lick a small quantity once every day or two. We know farmers who make it their practice to salt cows every Sunday morning. It is not breaking the Sabbath to any serious extent, and the owner of the stock has the

pleasure of noting its condition and whether there are any animals in the lot that appear unthrifty. We have often salted the cows on Sunday morning by throwing fine salt thinly over the grass, while it was covered with dew. Some of the salt might be lost, but we thought from the way the grass was eaten that not much would be wasted that way. When we salted sheep by throwing salt on wet grass they ate the grass down to the roots.

### THREE LAMPS.

But They Turned Out to Be No Recommendation After All.

A somewhat vexatious law in China compels every doctor, after dark, to hang up in front of his house as many lighted lamps as he has sent patients into the next world. One evening a European, who was staying in Peking on business, set out in search of a doctor for his wife, who had been suddenly taken ill. He called at the houses of a good many, but was deterred by the large number of lamps exhibited before each. At length, after tramping about for several hours, he came to the house of a doctor who only three lamps shed a melancholy light over the entrance. Our happy European dashed into the house of this excellent man, awakened him, and took him off to his lodgings.

"I presume you are the best practitioner in this city?" he said to his companion as they went along.

"What makes you think so?"

"Because you have only three lanterns hung over your door, while all your colleagues have dozens displayed on their house fronts."

"Ah! is that the reason?" calmly replied the pig-tailed Celestial. "The fact is, I only lately set up in practice, and have had but three patients."

### ETIQUETTE OF MOURNING.

In many of the details of social and formal life we follow the usages of our English sisters, and in the matter of mourning our customs are almost identical with theirs. Of course, no one can lay down an absolute rule as to the length of time one will wear crepe or full black. Health and climate have much to do with that, and the advice of friends and physicians often materially shortens it or makes the somber robes much less the reminder of our loss than strict observance of custom would have it.

The heaviest mourning worn is the widow's. It remains practically unaltered for a year and a day, and then she can give up crepe, but as a rule women wear it six months longer.

A daughter, in honor of a parent dead, wears deep crepe for the first three months, lessened crepe for the next three, full black for the remaining year.

A sister's mourning for a brother or sister is, crepe for three months, plain black for two months and half mourning for one month.

A mother's mourning for a son or daughter is about a year, that period differently divided according to personal inclination. The Queen says, "Deep crepe three months, slightly less six months, black for three months," but the lady has it "Crepe for six months, black for three months, half mourning for three months."

A niece's mourning for an uncle or aunt is black for two months, half mourning for one month, and in these points all English authorities agree.

The granddaughter's mourning for a grandparent is widely discussed, the Lady's Pictorial deciding that the period of mourning dress shall be nine months—that is, crepe for three, black without crepe three, and half mourning three months. The Queen advises crepe for three months as sufficient.

Wearing mourning for a cousin is rarely seen here, but where there has been an unusual affection the English of black for three months is quite in good form, and excuses you from social life in which you may take little interest. The Queen, voicing the sentiment of English people, declares, "You should wear mourning for your husband's relations, as for your own."

### FAMOUS CHAIRS.

From time immemorial there has been the inevitable collector of relics of the great deceased. Chairs are great attractions with such folk, and when put up for sale generally bring a respectable price. The seat used by Shakespeares sold for \$600, but that of Lord Bulwer Lytton, the author of the "Last Days of Pompeii," only realized \$65. An admirer of Mrs. Siddons purchased her favorite chair for \$35, while \$50 was the cost of a similar article used by Charles II. That on which Byron sat was knocked down for \$12.50, while Thackeray's chair changed hands for \$17.50. Ninety-five dollars was realized by the sale of the seat on which Theodore Hook sat, while Mrs. Browning's went for \$25.

### HISSING TO APPLAUSE.

Hissing means different things, according to where you happen to be at the time. In West Africa the natives hiss when they are astonished; in the New Hebrides when they see anything beautiful. The Basutos applaud a popular orator in the assemblies by hissing at him. The Japanese, again, show their reverence by a hiss, which has probably somewhat the force of the "hush" with which we command silence. In this country the hiss only has one meaning—disapproval.

## HOUSEHOLD.

### CANNING, PRESERVING AND PICKLING.

It is time to prepare the apple, peach and pear for winter use. In canning these larger fruits use only what is ripe and sound; pare, core and throw into cold water to prevent discoloration. For every four pounds of fruit add one pound of sugar and a quart of water, some like the addition of lemon juice. Boil until clear; put in the cans; cover well with the boiling syrup and seal. In canning pears use a pint of water to a pound of sugar to make the syrup.

In preserving follow the same directions as for canning, except to use equal quantities of fruit and sugar, and allow half a pint of water to one pound of sugar. Weigh fruit and sugar accurately and cook until transparent.

Jelly made of apples is delicious. Take ripe tart apples and cut into pieces; put into a preserving kettle with water enough to cover. Cook until very tender and strain. To a pint of juice add a pint of sugar and boil until it jellies. Put in glasses, cover and put in a cool dark place.

Crab apples make the cream of all jellies prepared in the same way.

If quinces are scarce, the parings and cores of quinces with good tart apples make an excellent jelly and the quinces may be used for preserves.

For pickling pears, apples and peaches make a syrup of one quart of vinegar and three pints of brown sugar; season to the taste with cinnamon and cloves. When the syrup boils add the fruit and cook until tender, allow plenty of syrup to a can of fruit and seal tightly.

### ABOUT GREEN PEPPERS.

There are two ways of preparing green peppers for the table as a vegetable. Select for this purpose sweet Spanish peppers. This is a pepper similar to the old-fashioned, bull-nosed pepper, but it is larger and milder in flavor. It is used green, both to serve as a stuffed vegetable and for stuffed pickles or "mangoes."

A simple and satisfactory way to prepare these pickles is a vegetable, is to plunge them in hot water and let them simmer for about ten minutes. Drain them, cut off the stems, cut a slice out of the stem end, and scoop out the seeds and inside of the peppers. Stuff the peppers with good sausage meat, or prepare a forcemeat of lean veal and fat pork, in about the proportion of one-quarter pound of fat salt pork and three-quarters of a pound of lean veal all ground together.

Add an even tablespoonful of salt, a scant teaspoonful of pepper, a teaspoonful of chopped parsley, and a scant teaspoonful of summer savory. Mix well and use. After filling the peppers with the forcemeat, replace the covers and oil the peppers well. Set them in a baking pan, and bake them thoroughly for about twenty five or thirty minutes, and serve with a rich brown sauce around them.

A fair substitute for a Spanish sauce may be made of a good beef extract, well seasoned with vegetables. Fry two chopped slices of carrots, one of onion, a bay leaf, a stalk of celery, a sprig of parsley and one of thyme, all chopped together and well mixed. Fry with the vegetables a small teaspoonful of ham; stir in a tablespoonful of flour, and add gradually a pint of stock mixed with boiling water. Let the sauce simmer slowly for about an hour, and at the end of that time strain it, and it is ready to serve around the peppers.

The peppers may be boiled, stuffed or baked, and may be served without any sauce. Cut off the stems, and take out the seeds and the inside. After this, put the peppers in boiling water, and let them boil fifteen minutes. Eight good-sized sweet peppers will require about three cupfuls of stuffing.

Take a pint of cooked meat, chopped fine; veal or chicken is better than anything else for the purpose. A mixture of half roast chicken and half veal is good. Add to the chopped meat a cupful of soft bread-crumbs. Moisten the whole with a cupful of stock or one of water. It water is used melt in it a teaspoonful of beef extract; season the forcemeat with an even teaspoonful of salt, a teaspoonful of pepper, half a teaspoonful of summer savory and of thyme, and half a teaspoonful of sage. Do not replace the covers on the peppers, but sprinkle fine bread crumbs over them, at the end where the stuffing is exposed, and add bits of butter. Put the peppers on a buttered pan and let them bake about fifteen minutes, or until well browned. Serve these peppers with a roast of beef, or with chicken. They are a wholesome and excellent summer vegetable, stimulating digestion in the enervating heat.

There is now a mild red pepper of about the size of the bull-nosed pepper, which is used as salad with salt and vinegar, like cucumbers, or may be used in meat salads, where it makes an ornamental decoration. All the old varieties of peppers were fiery in the sweet mountain pepper becomes too hot for comfort after it turns red, and is always cooked when green. Sometimes a dash of flavor is given by a single pepper chopped fine and added to a piquant stew or soup, and a sweet mountain pepper is chosen for this purpose.

### THE SNAPDRAGON.

A big vase of creamy yellow antirrhinum, the snapdragon of our grandmother's gardens, in the window of a city florist, attracted a good deal of attention when first placed in position, and was much admired, for the size of the stems and the numerous individual flowers. Many of the stalks were covered with flowers for a length of six and a half inches, even ten inches in some cases. "What is it?" was a query often put.

The snapdragon is usually ranked as an annual—though if the plants are not allowed to exhaust themselves by blooming too freely the first year they will endure the winter and bloom a second summer. The flowers of plants meant to endure the winter should be cut freely and not allowed to form seed. A good method to employ is to shorten in the branches about midsummer; cut away half or two-thirds and new shoots will start that will bloom the second summer.

The seed of the snapdragon is fine and requires only a slight covering of soil. The germination requires ten days or two weeks. Once started well, they grow robustly and throw out many side branches that terminate in spikes of bloom. The coloring is especially rich in this plant. Rich and velvety reds and yellows, cream, white, crimson and scarlet, with white throat, for the antirrhinum, is always in two colors or two shades of the same color, are among the colors it makes its own.

The plants grow eight to twelve and fifteen inches in height and as they are branching in habit make a brave show in the garden. There is a dwarf variety—the Tom Thumb, growing six inches high. The foliage is clean, dark, glossy green, somewhat like the myrtle leaf, and the flowers need no other setting than their own leaves. They are very lasting, also. The vaseful mentioned above was in the florist's window for more than a week, yet in good condition.

The snapdragon will grow readily from cuttings, treated like geranium slips, and thus, when any exceptionally fine color is grown from seed it is possible to reproduce it. We see no reason why the snapdragon should not make a good bloomer for the window garden.

### THE BRITISH HEN.

A Conference in England to Improve the Poultry-Raising Industry.

Great Britain is the largest egg-importing country. No breakfast table is well furnished without eggs, and British hens would give up in despair if it were intimated to them that they ought to supply all the eggs the population can consume. In fact, the number of hens is so very inadequate that over 1,380,000,000 of eggs, worth \$20,000,000, are imported every year to make up the deficiency in the home supply. Nobody wonders more than the British do themselves why they don't raise more poultry and eggs, and so a poultry conference met at Reading to talk the matter over.

Mr. Walter Long, President of the British Board of Agriculture, told the delegates that forty-three eggs were imported each year for every man, woman and child in the United Kingdom, and every one of these eggs might just as well be raised at home. He would do all he could to facilitate this desirable result. Some of the delegates said that the poultry farmer might reasonably expect a profit of five shillings a year from the eggs of each hen, and there was no reason why the home production should not be largely increased. Various ways of encouraging the industry were approved.

Among the diversions of the conference was a trip to Baynards in Surrey, where the delegates were conducted over the great poultry-fattening establishment of Mr. C. E. Brooks, who annually sends \$6,000 fowls to the London market. This market has some peculiarities which the poultry farmer must take into account. The chicken must be sent to market with its head on, for the buyer will not invest in a fowl whose head has been cut off. The idea is that chickens that are mutilated may possibly have been killed by some animal. It is also important that the chicken should have white or at least light yellow legs, as the poultry buyers object to black legs. There is no good ground for this objection, but consumers will have their way and their whims must be gratified. If chickens with black legs are forced upon the market they bring only about half the price of those with light legs.

The great hen countries of Europe are France, Austria-Hungary, Russia, Italy, Belgium and Denmark, and thus England has plenty of neighbors Canada is now trying to get a part of the trade. If China might only be economically tapped for poultry and eggs that country could beat all creation in the quantity supplied, for that empire has more fowls than any other country in the world.

### STAR PHOTOGRAPHY.

Star photography is one of the most tedious operations known. In some cases the exposure of the plate must last for several hours. During all this time both the plate and telescope must be moved so that the image of the star will be stationary on the plate. The exposure for a star of the sixteenth magnitude is two hours, and only the image of one at a time can be secured, unless those adjoining happen to be of the same size.

### CARIBOU HUNT IN NEWFOUNDLAND.

Colonial Government Reduces the Licenses Fee—Immense Herds of the Animal.

The Newfoundland Legislature has just passed an act which will be hailed with satisfaction by all sportsmen. By it the hunting grounds of the island will be thrown open to men of moderate means and limited holiday time. Heretofore the fee exacted by the authorities for permission to shoot caribou has been \$100 for seven head—five stags and two does. For this there has been substituted a graded license, as follows: For \$40 a license is granted, good for one month, permitting the holder to kill two stags and one doe; for \$50 the number is increased to three stags and one doe, and the period is extended to six weeks; while for \$80 a two months' license is obtainable, with the right to kill five stags and two does. These licenses can be obtained from any magistrate, justice or game warden on payment of a registration fee of \$1 and subscribing to an oath or affirmation not to violate any of the provisions of the game laws of the island.

These are in brief: Not to kill deer out of season; not to have in one's possession nor to sell or buy any portion of a deer out of season; not to kill more deer than provided by the license; not to snare, trap or pit caribou, nor to hunt them with dogs, nor with any contrivance or weapon other than firearms. The employment of non-resident guides, bearers or laborers is prohibited except under a special license, for which \$25 is charged, but a number of competent local guides and other attendants can be had at low rate of wages this should not operate as a hardship upon any visiting sportsman. In any hunting party all deer killed by the employees count as if killed by the principals, and every licensee on receiving his permit pledges himself to endeavor to remove the carcass or flesh of any deer he may kill and not use for food in some town or settlement within ten days. The reason for this is that a few years ago a party of British naval officers from the warships on the station slaughtered

near a ford on the northwest coast and after removing the heads and antlers from the finest stags left all the meat to rot unburied, with the result that the deer have completely abandoned that region. The new regulation prevents the possibility of a repetition of such unsportsmanlike

July 15 and continues until Oct. 1, when there is an interval of twenty days. Shooting is resumed on Oct. 2 and continued until Feb. 1, from which time until the middle of July a close season is observed. The caribou are to be found in the vast tracts of interior forest and the uplands known as "barrens," untrampled except by the occasional hunter. The deer are in countless herds, and those in the only who have most closely observed their habits say that with proper safeguards against wanton killing there is no reason why they should not continue to provide the finest sport for the hunters of Europe and America when every other accessible hunting ground has been depleted. It must be remembered that the 200,000 people who inhabit Newfoundland live round its coastline and that three miles from high water mark there is not a settlement. The rest of the 42,000 square miles of the island is given up to the wild animals, which include bears, wolves, foxes, lynx, caribou and hares.

The best time for sportsmen to visit the island is the month of September. The best route is that by rail to North Sydney, Cape Breton, where the steamer Bruce is taken across the ninety miles of water separating this island from the continent. Landing at Port aux-Basques in five or six hours, the hunter boards a train, and a run of twelve hours places him in the midst of the deer country. At Bay of Islands, about two-thirds of the way, guides, canoes and all the other accessories to a successful hunting trip can be obtained.

September is the best month to visit the island, because then the sportsman can vary his caribou hunting for trout or salmon. No fee is exacted by the colony for any form of sport except deer hunting; the trout and salmon rivers are free to all, and the game birds can be shot by any person possessing the requisite sporting piece. The guides engaged for caribou shooting are equally available for the angling and bird shooting. A visitor, therefore, with the leisure and equipment can claim his fill of enjoyment there within a month.

### OVER 100 CARIBOU

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## FACTS ABOUT LACES.

CITATIONS THAT VERIFY THE ANTIQUITY OF EMBROIDERY.

Attention Paid to Lace Work in Ornamental Effects—Anglo-Saxons Excelled in the Art—Some Costly Pontifical Robes.

The art of lace-making has from the earliest times been so mixed up with that of needlework it would be impossible to enter on the subject without intermingling them.

From the first homely attempt we have, through the Old Testament, constant mention of embroidery, of curtains of "finest-woven linen, wrought-in-needle work, and blue and purple and scarlet, with cherubims of cunning work." Again, the robe of the ephod was worked with "pomegranates of blue, and purple and scarlet," around the hem thereof. We have mention in Isaiah of women's "saus," of "nets" of "checker work" in Solomon's temple, with pomegranates, and numerous other citations verifying the antiquity of lace work or embroidery in ornamental effects.

Ancient Greek writers refer to a vast deal of attention being paid to his sort of work, but nations far removed from civilization were by no means ignorant of this handicraft, as the discovery of gold needles and other working implements in the Scandinavian tumuli can testify—mysteries of the East brought over by Odin and his followers—or may be by captive women torn from their Southern homes by wild and reckless Vikings. Of these works little now exists, even in the Northern museums.

Early Anglo-Saxon women excelled in this womanly accomplishment, and gorgeous are the accounts of gold-stained and scarlet embroidered tunics and violet sacks worked by the nuns, who seem to have devoted lives of so-called seclusion to the adornment of their persons, rather than to the objects of devotion. Be that as it may, the "opus Anglicanum" was sought for by foreign prelates, and made the subject of papal correspondence. Nor did the Anglo-Saxon kings ever fail, in their pilgrimages to Rome, to bestow on the sovereign pontiff garments richly embroidered in gold and precious stones.

CONCOMITANT OF THE CLOISTER.

Needlework has always been the daily employment of the convent. As early as the fourteenth century it was termed "nun's work," and even now in secluded parts of Europe ancient lace is styled by that name. Nor does the work appear to have been solely confined to women. We find monks commended for their skill in embroidery.

From the middle of the last century, however, or rather, apparently from the French Revolution, the more artistic style of needlework and embroidery fell into decadence. The needle now became replaced by more trumpery fancy works, which the better taste of the last few years had happily exploded. We may look upon the art of hand embroidery and hand-made lace as almost at an end. The introduction of machinery into these sacred realms has cheapened labor so that only the real connoisseur or artist will appreciate the genuine article.

It is from the openwork embroidery, which in the sixteenth century came into such universal use, that we must derive the origin of lace. This embroidery, though comprising a wide variety of decoration, went by the general name of cutwork.

Then came the Renaissance, a period when so close a union existed between fine arts and manufactures; when the most trifling object of luxury, instead of being consigned to the vulgar taste of the mechanic, received from artists their most graceful inspiration. Embroidery profited by the general impulse, and books of designs were composed for that species, which, under the general name of cutwork, formed the great employment for the women of the day.

Cutwork was made in several ways. The first consisted in arranging a net-work of threads upon a small frame, various and interlacing them into neat and complicated patterns. Be the piece of fine cloth, called quintain, from the town in Brittany where it was made. Then with a needle, the edging round those parts of the pattern that were to remain thick. The superfluous cloth, hence the name of cutwork.

Again, the pattern was made without any linen; threads radiating at equal distances from the common center, served as a framework to others, which were united to them in squares, triangles, rosaces, and other geometric forms, worked over with button-stitch, point noue, forming in heavy parts openwork, in others a class may be placed the old conventual Greek lace, and that of extraordinary fineness and beauty which is assigned to Venice. Distinct from all these is the "open araneum," or spider work, of continental writers, the "darned net-prise" or modern "filet brode a reprises" of the French embroiderers.

The earlier laces—that is, laces such as they were—were defined by the word "passanterie"—a general term for gimps, braids and laces, whether of

### STAND UP TO FIT A SHOE.

People would find less difficulty with ready-made shoes," said the experienced salesman, "if they would stand up to fit them on instead of sitting down. Nine persons out of ten, particularly women want a comfortable chair while they are fitting a shoe, and it is with the greatest difficulty you can get them to stand for a few minutes, even after the shoe is fitted. Then, when they begin walking about, they wonder why the shoes are not so comfortable as they were at first trial. A woman's foot is considerably smaller when she sits in a chair than when she walks about. Exercise brings a larger quantity of blood into the feet, and they swell appreciably. The more they also require certain space. In buying shoes this fact should be borne in mind."