FOR THE FARM AND HOME.

Loss of Weight and Bulk in Corn.

Corn is generally accepted as merchantable the 1st of January, and is often sold earlier in the season, but it continues to shrink and lose both in weight and measure from the time it is husked from the field or shock in the fall until April or May. This fact is one that ought to be always taken into consideration where the corn crop or a part of it is to be sold. The loss from shrinking has been variously estimated according to the condition of the corn when harvested. In a general way it may be said that corn loses at least one-fifth by drying. Hence thirty-five to forty cents per bushel as it comes from the field, means to the farmer quite as much money as forty-five to forty cents in the spring. The weight of a corn cob varies from one ounce to two ounces, and it has been estimated that the cob loses in shrinkage from thirteen to fourteen per cent. In a test made and reported by Professor Sewell, the average percentage of cob in specimen ears of fourteen varieties of Dent corn was a fraction over fourteen. *New York World.*

The Poultry House.

A person about to build should, if possible, observe and investigate some poultry house already erected that gives its owner satisfaction. A few general hints, however, may be given. For a pen, the glazed front should face the east and south. This affords you the sun's rays from the earliest morning to late afternoon as a rule, and it is the early morning sunlight and warmth that fowls mostly crave in winter and chilly springtime. The glazed double window mentioned or two sides of the house, whatever may be its exact length. If the sashes are tightly placed, it is amply protective as well on these two warm sides, while the roost is no more than rolling or latten and clapboarding. The birds will enjoy both the light and the warmth thus afforded them; and in the other two walls are banked up or enough impervious to wind and weather by a double boarding about hides between the same and outer walls, packed in the cavity with straw, cinders or other to keep off vermin, we may thus have a house comfortable for fowls that your early spring chickens will thrive in, and your adult birds will lay eggs in from December to April. *American Poultry Yard.*

Do Not Waste Roses.

[illegible] roses and small quantities [illegible] purchased with buttonhole and mullein, constitute the very best food for fruit trees and grape vines if the fragments are only placed where the roots can be benefited thereby. Instead of collecting pieces of leaves to be dried into the back yard as food for stray dogs and strange cats, dampen them and bury them where such worthless material will be turned to some profit. *Western Farmer.*

Preserving Eggs.

About a year ago I put down a quantity of fresh eggs in various ways, for the purpose of testing the merits of each particular method. The lime and salt mixture, consisting of one part of lime, newly slacked, and one pound of salt, well stirred in a tenquart pail of water, kept the eggs very well for six months, when the whites began to become clouded and the yolks dark and too tough to beat up. The mixture of beeswax, melted with twice as much olive oil, smeared, while warm, over eggs, kept the eggs well for a year, and some of the eggs, yet unused, are still good. These eggs which were thus prepared and packed in air slacked lime kept better than others packed in oats; the latter tasted considerably of the rancid oil, which seemed to be absorbed.

The eggs covered with melted paraffine kept the best of all, and those of them that were put down in weak lime, in which they sank to the bottom, kept better than others packed in dry salt or in plaster. Since then I have become acquainted with a German preparation of salt, saltpetre and borax, which, however, is patented in America. I have some eggs put down in this for five months, and they are equal to fresh eggs, even when boiled for eating, a very delicate test, as eggs very soon exhibit any staleness when so cooked. An omelette made of eggs put down in this solution was very good, and so was one made of eggs a year old kept in paraffine, as was also a sponge cake made of beaten eggs. Paraffine is easily removed from the shells by holding them in hot water for a short time. The salt and lime mixture and the German salt both keep the shells in perfect condition, and simple rinsing only is required to cleanse them. I think the German salt promises to be the best, but it is outrageously dear. *American Poultry Yard.*

Farm and Garden Notes.

Farmyard manure will contain from sixty-five to eighty per cent. of water.

It is conceded that crossing between poultry promotes laying, and greatly increases results in hatching.

Many of the ills missing to overeating too much green food might be avoided by not turning to the stock while the grass is wet.

Farmers should be cautious in [illegible] strong oaks known to [illegible] that [illegible]

Sunflower seed [illegible] early morning and [illegible] him in good shape [illegible] these appearance.

[illegible] Dry the [illegible] hooded [illegible] to reflect light [illegible] strong [illegible] good shape.

Tomato seed should be sown about [illegible] the data of transplanting. [illegible] country [illegible] coarse [illegible]

[illegible] the [illegible] and [illegible] the [illegible] fence [illegible] the [illegible] fence [illegible] the [illegible] fence