FOR THE FARM AND HOME.

Earth in the Stable.

Nothing will purify and keep a stable so free from odors as the free use of dry earth, and every one keeping horses or cattle will find it pay to keep a heap of it at hand, to be used daily. A few shovefuls of earth scattered over the floor after cleaning will render the air of the apartments pure and wholesome. The value of the season's manure pile may be largely increased by the free use of such absorbents. The strength of the gases and liquids absorbed is retained, and is the very essence of good manure. *Scientific American.*

The Breeding Hog.

In the breeding animal of whatever kind, the digestive organs should be a paramount consideration, for without digestion the animal cannot successfully accomplish the ends for which he is intended. In the hog this is of the utmost importance. In addition to this, it the same possesses the following characteristics, as endorsed from the endorsement of the National Swine Breeders' Association, the short-eared will have been secured:

"Such a hog must have a small, short, broad head, not thick, short neck, carcass thick and evenly over, but if is not obtrusive, with it drooping slightly forward. He must be straight on the bottom, from the neck back to the hips, well sprung in the ribs in the forward part, possess good length, more length and back than usual, and nights more so in order that the stomach in the setting of the fat, the latter being plugged, full and high. The loin should be long with the back of the loins full of the ribs, and to be broad and full, shoulder not too heavy, and yet enough of the fore quarter to balance the hind, neck and chest well crested, skin soft and elastic to the touch, legs short, fine and set under the body, and the space between wide. There should be a good depth between the bottom and top of the carcass, and good on level legs."

Fresh Meat in Winter for Farmers.

Often farmers might find it convenient to supply themselves with fresh meat during the winter months, if they would only take the pains to do so. Early in the season, when the weather is cool, a barrel of pickle should be made, and a few gallons of it put into a small cask, ready for use when needed. Then, when a pig is killed, the meat should be cut into small pieces, and packed in the cask, with a layer of salt between each layer of meat, and then the pickle poured over it. In this way, meat may be kept sweet and good for a long time, and be ready for use when needed. Pickled meat is not the worse for being kept a long time, if it is well covered with pickle. It should be taken out of the pickle and washed before being cooked, if it is to be used for frying or broiling. It is also good for stewing, and for a change, may be cooked with dumplings, in the form of a stew. It is also good for pies, and for a change, may be used in place of beef in the mince pie. It is also good for sausage, and may be made into sausage in the following way: Take two parts of pork to one part of beef, and chop fine, season with salt, pepper, sage, and a little summer savory, if you like it, and fry a small piece to see if it is seasoned to your taste. If it is, put it down in stone jars, and it will keep good for a long time. It may be fried in its own fat, and put into cakes, and fried for breakfast, or it may be put into a pan, and baked in the oven, like a pie, and eaten cold. It is good for a change, and is very convenient for farmers who live at a distance from a market, and who do not care to take the time to go to market every week for a piece of meat. It is also good for those who do not care to be bothered with the care of a cow, and who do not care to be at the expense of keeping a cow for the sake of a little milk and butter. It is also good for those who have a family of boys, who will be out in the cold and snow all day, and who will come in at night with appetites that will not wait for anything to be cooked for them. It is also good for those who have a family of girls, who will be out in the cold and snow all day, and who will come in at night with appetites that will not wait for anything to be cooked for them