

## FOR THE FARM AND HOME.

### Scraping Fruit Trees.

When hawking in the garden among fruit trees, says the *New England Farmer*, we sometimes scrape off some of the snow, rough, mossy bark, but we do it more for a change of posture or rest for the body, or to make the trunks look a little better, than with any expectation of helping the growth of the tree. We lately came into possession of an unexpected reward, and this reward applies to this way. In our life-long experience in the care of orchard trees, we have found no occasion for spending any time scraping or washing the trunks of trees, or of lifting the bark to give the tree room to grow. The *World New-Yorker*, alluding to this subject, says: "They don't waste your time and strength in this way. If you give your trees good roads, cut plenty of it, and cut out while young all branches that interfere with each other, you have done all you can do to promote their welfare. Leave the rest to Nature." The horticultural editor of the *Cottage Gardener* also condemns the practice of scraping, believing it renders the trees more susceptible to injury from cold in winter.

### Bumble Bees and Clover Seed.

Morris Thompson, state geologist of Indiana, and chief of the department of natural history in that state, well known as a literary and scientific writer, relates in a recent report the following interesting incident: "I made a good old farmer call me a week ago yesterday when I told him the reason why clover fields have failed to bear so much seed as they formerly did. 'Aren't all the bumble bees killed on your farm, do you?' I asked. 'Yes,' said the old man, 'I made my boys burn up every ploughed field of them there. I suppose,' I replied. 'And that is why you have such bad clover seed.' The old man cracked his经验和, and looked at me as if he thought I was a stiff subject for a lunatic asylum. And yet it is a fact that a swarm of bumble bees, in a big clover field, is worth \$20 to the owner, for those insects are the chief agents in fertilizing the soil—bearing the pollen of a heavy crop of seed. In Indiana there are remarkable flocks of bumble bees, and they could not raise clover seed there until they imported some bumble bees."

### Poultry Notes.

The amount of satisfaction in a hobby is directly proportional to the amount of thought devoted to it.

Chicks should be well-sheltered and fed when mounting or shedding their feathers, and the male birds should be separated from the hen, especially when there is a large number of young crows around, as they are likely to attack them.

The time to pick duck feathers, like fruit, is when they are ripe. This may be learned by catching two or three and pulling a few feathers here and there. If they pull hard, and the quills are filled with a bloody fluid, they are not ripe; but if they pull easily and the quills are clear, you may know that it is the "best time to pick." Ducks may be picked four times a year. Never pluck the long tufts of coarse feathers on the sides that support the wings.

When conditions are just right, onions will yield more bushels per acre than the highest yield reported of potatoes. The rows are closer together than potatoes can be, and though they will not grow one above the other, potatoes will, in the raw, be covered with many of the onions without crowding each other. In narrow rows little of the surface of the soil will be bare, and 100 bushels have been grown on a single acre.

### Household Hints.

Boiled coffee is a sure way to thicken coffee when it is too稀薄.

The stove pipe can be cleaned by putting a piece of zinc on the end of a stick.

(The copper-pot—of course, the solid brass—will do.)

Almond cookies are delicious, firm and sweet, and will keep for a long time. Take a pint of flour, a cup of sugar, a cup of almonds, and a cup of white wine. Boil the flour and sugar in water, add the almonds, and mix well.

A small screw-saw is the best instrument for cutting the wire in the wall, which will go out. You can get a dozen or so pieces of wire within a given time, but the later filings will not give you a very good chance of getting more to finish such projects. This result we have proved by our experiments in our post-experiment. These files have been used in making a number of articles for the air, electric, and water systems.

The secret in making potatoe is to have all the needles as hot as possible, not by the incandescent light, instead, add some dark oil and sand at will. A desire to obtain is attained by rubbing the mesh up through a hot candle and having it pass in it falls into the dish.

### Receipts.

**Curious Sores.**—Soak the broach after heating, dip it in oil, and then add two or three drops of oil to twenty minutes, strain with salt and pepper, add two beaten eggs and serve.

**Ty. Bitter.**—Take two quarts of flour, two table-spoons white sugar, two of butter, half a cup of yeast, one pint of boiled milk. Make a hole in the flour, pour in the ingredients. When light, cut down once or twice, make into a ball, and when light, bake.

**Apple Marmalade.**—Take any kind of sour apples pare and core them, cut them in small pieces, and to every pound of apple put three-quarters of a pound of sugar; put them in a preserving pan and boil them over a slow fire until they are reduced to a fine pulp, then put in jelly, jars and keep in a cool place.

**Honey Roll.**—Boil till done, half a cup of mutton fat, three table-spoons of milk, two teaspoons of salt, one-fourth of a teaspoonful of pepper, one pint of grated corn. Pour the corn on the flour and beat well; then add the other ingredients and beat rapidly for three minutes. Have fat in the frying pan to the depth of about two inches. When smoking hot, put in the batter by the spoonful. Hold the spoon close to the fat and the shape of the oyster will be good. Fry five minutes.

**Apple Porpoise.**—Boil till done, half a cup of mutton fat, three large onions, and mix with the potatoes, cut up some bacon into small bits, enough to fill a teacup, and fry a light brown; remove the meat, and into the grease stir three table-spoons of vinegar, making a sour gravy, which pour over the potato and onion. Season with pepper and salt and serve well hot.

**Apple Oysters.**—One cupful of flour, half a cup of mutton fat, three table-spoons of milk, two teaspoons of salt, one-fourth of a teaspoonful of pepper, one pint of grated corn. Pour the corn on the flour and beat well; then add the other ingredients and beat rapidly for three minutes. Have fat in the frying pan to the depth of about two inches. When smoking hot, put in the batter by the spoonful. Hold the spoon close to the fat and the shape of the oyster will be good. Fry five minutes.

**Young Pigs.**—Let them make all the growth possible, but do not attempt to make them fat. Fat in summer should be avoided. A good moderate condition is best.

The injury that the crow does to corn by pulling it up is not generally great

## ROADS TO WEALTH.

### Some Odd Ways of Realizing Large Fortunes.

#### Men Who Have Become Suddenly Rich by Means of Trivial Inventions.

A recent Long Branch letter to the Philadelphia *Press* says of two curious characters noticed there by the correspondent: They came in a private palace car, in which they had been traveling about the country for the past six months. Both are men of great fortune, though not yet in the meridian of life. One is a Philadelphian, the other a Jerseyman. Five years ago neither of them dreamed of having a private car, yet a single stroke of good fortune brought them out of the common-places of life and gave them positions of prominence in the world of affairs. One made his money out of glass signs, and the other from a patent medicine which he compounded in the seclusion of his Jersey home.

Nine out of ten business men would laugh at the idea of making a fortune out of bits of glass two feet long with gilt lettering, and many would hesitate before giving up even a moderate income to risk life with a patent cure-all.

In Northern California there is in use the "stink belt," which consists of a wire running from drift-wood parts of the vineyard to the house. On the vineyard end of the wire is an apparatus that makes a stink at the hours when the thermometer reaches to a certain degree. When the vines are in danger, and immediately report to the vineyard and straighten out in different quarters and directions of the most luxuriant growth.

The Earl of Northumberland, in the time of Henry VII., had three country houses, but he had only furniture for one. So when he moved from one to the other he had to take his beds, chairs, tables and kitchen utensils with him. The servants who took care of the pots and pans and such like were called the back-gardener, as they were the lowest of all the household, that name came by degrees to mean any kind of low, coarse, rude person. My lord and lady breakfasted daily on a quart of beer, a quart of wine, half a pint of boiled beef or mutton, or on fasting days, salt fish, sausages or joints. For dinner they would have sometimes chowder, goose, pork or partridges. A chicken cost a half penny, a goose three pence or four pence a pheasant or a parrot a shilling.

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