

KEEPING APPLES.—S. S. Boyd, of Jacksonburgh, Indiana, states that he has found apples to decay in keeping, more from being kept too close and warm, than from all other causes put together.—He has succeeded remarkably with a cellar where the air circulates freely, and is so cool that potatoes cannot be kept there. Close or confined air we have long since found to be detrimental, and we have therefore adopted the plan of suspending the apple shelves in the middle of the cellar, so that one can pass round on every side, which is the most convenient; and so as to admit a free circulation of air, which cannot take place when the shelves are in contact with the damp walls. Iron rods are best for supporting them, and if sufficient space is allowed, rats and mice cannot reach them.

NEW SEEDLING POTATOES.—Mr. D. A. Bulkely, of Williamstown, Mass., has been amusing himself for several years, in raising new varieties of the potato from seed. He has now about six hundred distinct varieties of seedlings, which he designs planting the present spring, for the sake of testing their comparative qualities. One variety produced by him, called the *Stone Hill* potato, he states, yielded an average of 266 bushels to the acre, last year, and of very superior quality. They become fit to use as early as the 15th of July, and keep good the whole year.

NEW MODE OF RAISING FRUIT TREES.—A Bohemian agriculturist has successfully introduced a new mode of planting. Instead of using the process of grafting, he takes an offshoot of any fruit tree—an apple tree for instance—and plants it in a potato, both being carefully placed in the soil, so that five or six inches of the shoot shall be above the ground. This latter takes root, grows with rapidity, and produces the finest of fruit.—*Maine Farmer.*

ANIMALS kept quiet, dry and warm, will require much less food and will do more work, keep in better condition, and yield much more profit, than those exposed to the inclemency of the weather. Do, kind reader, remember this fact. It is unkind to starve your stock; and, what is a far more potent argument, *it is unprofitable.*

NEW CEMENT.—A new roofing material has just come into use, which is highly spoken of. It is a composition or cement, made in a manner known only to the inventor, but which has great solidity, is thoroughly fire-proof and indestructible, subject to no leak, is a non-conductor of heat and cold, and is very cheap.

USE OF SALT IN COOKING VEGETABLES.—If one portion of vegetables be boiled in pure distilled or rain water, and another in water to which a little salt has been added, a decided difference is perceptible in the tenderness of the two. Vegetables boiled in pure water are vastly inferior in flavor. This inferiority may go so far, in the case of onions, that they are almost entirely destitute of either taste or odor, though when cooked in salted water, in addition to the pleasant salt taste, a peculiar sweetness and a strong aroma. They also contain more soluble matter than when cooked in pure water. Water which contains 1.420th of its weight of salt is far better for cooking vegetables than pure water, because the salt hinders the solution and evaporation of the soluble and flavoring principles of the vegetables.—*Scientific American.*

FACTS ABOUT MILK.—Cream cannot rise through a great depth of milk. If, therefore, milk is desired to retain its cream for a time, it should be put into a deep, narrow dish; and if it be desired to free it most completely of cream, it should be poured into a broad, flat dish, not much exceeding one inch in depth. The evolution of cream is facilitated by a rise, and retarded by a depression of temperature. At the usual temperature of the dairy, 50 degrees Fahrenheit, all the cream will probably rise in thirty-six hours; but at 70 degrees it will perhaps rise in half that time; and when the milk is kept near the freezing point, the cream will rise very slowly, because it becomes solidified. In wet and cold weather the milk is less rich than in dry and warm, and on this account more cheese is obtained in cold than in warm, though not in thundery weather. The season has its effects.—The milk, in spring, is supposed to be the best drinking, hence it would be best for calves; in summer it is best suited for cheese; and in autumn the butter keeping is better than that of summer—the cow less frequently milked, gives richer milk, and consequently more butter. The morning's milk is richer than the evening's. The last drawn milk of each milking, at all times and seasons, is richer than the first drawn, which is the poorest.

CLAY or marl on peaty or sandy soil not only benefits it by rendering it more compact, but also by introducing valuable mineral elements.

HONORS come by diligence; riches spring from economy.