USEFUL AND SUGGESTIVE.

—In Germany during the slippery season temporary calks are used for horse shoes. Two sharp-pointed studs an inch long are screwed into holes left in the shoes, and when the horse enters the stable they are taken out and a button screwed into their place, thereby preventing all damage to the horse and keeping the screw holes from filling.

—Cultivate frogs, toads and lizards. Put them in your gardens, and as the evening approaches they will hop from their hiding p aces and snuggle down in some convenient spot near the gutter, or where they know there will be plenty of food. The ants, roaches, mosquitoes, etc., they consume in the night is marvelous, and thus they keep down the insect pests.

—It is said, and we see no reason to doubt it, that if a cucumber vine is trained to run up a stake on which a few stubs of limbs have been left along its whole length, the crop will be enormous. By this plan the vines not only occupy less space but are afforded opportunity to follow their natural habit of climbing up, instead of running on the ground.—*N. Y. Herald.*

—Vermin on fowls and about hen roosts will leave headquarters by injecting from a syringe a weak steep in water of pennyroyal herb tea. Drive this weak steep thoroughly over the roosts and the poultry and it will cleanse them from lice. Several varieties of flies annoy and suck blood from horses and other animals. Pennyroyal steep will drive them away if the animal is washed with it.—*American Cultivator.*

—Creamed Cabbage: Slice as for cold slaw, and stew in a covered saucepan till tender; drain it, return to saucepan, add a gill or more of rich cream, one ounce of butter, pepper and salt to taste; let simmer two or three minutes, then serve. Milk may be used by adding a little more butter; or have a deep spider hot, put in the sliced cabbage, pour quickly over it a pint of boiling water, cover close and cook for ten minutes, then pour off water, and add half a pint of rich milk. When the milk boils stir in a teaspoonful of flour, moistened with a little milk; season, cook a moment and serve.—*Chicago Journal.*

Use of the Hand-H e.

With the introduction of the horse-cultivator, the hand-hoe went out of use on most of the Western farms. More work could be done with the cultivator, and it could be done with greater ease. The more the cultivator was improved the more farmers became attached to it, and the greater was their reluctance to handle the hoe. At present the implement that has been used longer and to better advantage than any other in the cultivation of crops is generally discarded on Western farms. Indeed, many market gardeners manage to raise most of their vegetables without using the hoe to any considerable extent. The horse-cultivator is certainly a very desirable implement to employ in both the field and the garden, but its use should be supplemented by that of the hand-hoe. It is profitable to continue the use of the hoe in every garden and cultivated field. Work can be performed with it that cannot be done with any implement drawn by a horse. The hoe should be used in every corn and potato field before the cultivator is put in operation. It should be employed to remove stones, turfs and pieces of hard earth that may be over the plants that are making their appearance above ground, and for stirring the soil around them. The cultivator is excellent for working the ground between hills, but for cultivating the hill itself there is no implement like the hand-hoe. It is very difficult to keep a field devoted to any cultivated crop entirely clear of grass and weeds without using the hoe. A field that has been worked at least once with a hand-hoe is always more productive than one that has been tended with the cultivator alone. The truth is, the former performs some work which the latter cannot do.

To be "as dull as a hoe"—that is, as most hoes are—is to be very dull indeed. It is to have the edge battered and worn and the entire surface covered with rust. A hoe in that condition can not be expected to do very good work or to be an easy implement to operate with. But a hoe should never be in that condition. It should be sharp and bright. It should have an edge that will cut roots without tearing them, and pass through the soil like a well-polished knife-blade. Only the best steel hoes are profitable to use in the field or garden. They should be of material that will take a good edge and a high polish, and should have both when they pass into the hands of the purchaser. They should be kept sharp and never be allowed to become rusty. They should be sharpened by the use of the file, grindstone or whetstone as often as the scythe is, that is constantly employed in cutting grass. Both surfaces and the shank should be rubbed with polishing material as often as there is any appearance of rust. To prevent rusting they should be thoroughly cleaned every time they are put away, if it is but for a single night. The entire surface, including that of the shank, should be covered with oil to prevent the formation of rust. Hoes kept sharp and well polished cut any kind of roots readily and move through the soil without difficulty. A man with a sharp and polished hoe can do twice the work in a given time that one can with a hoe that is dull and rusty. There is economy in keeping a hoe sharp, if it is worn out in a week in consequence of frequent contact with a grindstone. Laborers who object to using the hoes that are often placed in their hands are entirely satisfied to use those that are sharp and well polished.—*Chicago Times.*

Young Pig Feeding.

Few persons really know how to feed young pigs aright. They generally overdo the matter and give them too much at a time. They muss and wallow in the feed left in the trough, so that it is unfit for them, and when hunger forces them to eat it, it makes them sick. The owner, seeing feed in the trough, either adds more to it, or waits till it is eaten. In either case he does wrong. Before feeding the second time the trough should *always* be washed or swept out clean. Pigs should never be made to eat food in which they have tramped with their dirty feet. This leads to the remark that their feet should not be dirty. The pen should be so constructed that the feeding place—the trough—should be sufficiently elevated so that the juices in the pen will not "nasty up" this part, and there should be bedding enough in the pen to enable the pigs to keep their feet and their entire bodies clean, when this is done the trough will not be so dirty and the pigs will do better. We have often cautioned against giving young pigs too hearty food, as it is injurious to them; so is dirty food. The former produces derangement of the stomach and bowels, leading to diarrhea, and if continued to inflammation of the bowels, and the latter to nausea, loss of appetite and perhaps the same results. In either case the pigs do not thrive. Another mistake which must be guarded against is feeding swill or milk too sour.

When wheat or rye bran is mixed with the swill, fermentation is very rapid, especially in hot weather, and the swill will reach a condition unfit for food before the owner is aware of it, unless he mixes only a sufficient quantity at a time for one or two feedings ahead. Fermentation in a swill barrel where sour milk is mixed with the contents is actively going on all the time. As fermentation changes the character of feed, the farmer often feeds his young pigs just exactly that which is almost if not absolutely poisonous, while he is supposing all of the time he is giving them the most healthful and nutritious kinds of food. For instance, he puts skim milk into his swill barrel, so much of it that it is not fed out as it is simply sour and loppered, and it remains there until it undergoes the other forms of fermentation, and becomes either acetous or putrefactive, either condition rendering it unfit for food. A swill barrel, to put it in plain language, so sour that its contents are either vinegar or alcohol, or so stinking that putrefaction is evident, is not the proper medium for healthy pigs. The deleterious effects of bad food may be counteracted somewhat by feeding charcoal freely, which pigs, with a knowing instinct, will always devour greedily. "A little and often," is the rule of all successful pig raisers; "a little" means just what the pig will eat without leaving the trough, and when it is first taken from the sow, it could be measured in a gill cup; as it grows older and larger, the ration should grow with increased size and appetite. "Often" means, when the pig is young, not less than six times a day and when older not less than four, until the growing age is over and the fattening season begins, when a pig will eat three times in a day all the food it can digest.

To do just right the milk skimmed in the morning should all be fed by nighttime the same day, that is, skimmed or sour milk should all be fed within twelve hours after skimming, and bran mixed in it should also be fed within twelve hours. In hot weather six hours would be better. To manage this business properly there should be two swill barrels, and mixtures be made accordingly, one being fed as the other is emptied.—*F. D. Curtis, in Rural New Yorker.*

Sorghum-Sugar.

The manufacture of sugar from sorghum has recently received fresh impetus, owing to the great number of experiments which have been made with a view of discovering some process by which good sugar could be guaranteed. Within the past year there have been at least four scientific gentlemen engaged in perfecting machinery and testing various ways of extracting the juice of the cane in such a manner as to remove all substances which have prevented Northern sorghum-growers from being successful in years past. Two processes have been patented, and it is now asserted that a first-class article of merchantable sugar can be made from sorghum. A practical illustration of the fact will be afforded undoubtedly during the present year, and if the objectionable matter can be separated from the juice while in course of manufacture, the growth of sorghum and the manufacture of sugar will eventually become a great industry.

Upland clay or sandy soil is better adapted to cane culture than loamy or bottom lands. On low lands the cane is more prolific, but the uplands make up in excellence of quality what they lose in quantity. There is nothing difficult in growing cane. Anybody who can successfully grow Indian corn can grow sorghum cane, and with improved methods and machinery the profit on cane growing will be much greater than on corn. The cost of raising an acre of corn is not far from eight dollars, and as a question of fact the fodder for ensilage purposes is more valuable than an equal quantity of corn-fodder.

Small farmers will raise cane and attempt to make their own sugar, but in this they will find no profit. It cannot be long before large central mills are built, where the growers can get their cane ground, and when these mills are once successfully started the advocates of sorghum culture look for great results.—*Chicago Tribune.*

He—"Why do you persist in moving away from me so far, dear cousin?" She—"Oh, for a distant relative it seems to me you are near enough already."

A New York doctor says there is an unusual amount of ozone in the atmosphere this year, but that's no excuse for a man to steal a fellow's umbrella.—*Detroit Free Press.*

Captain Murray calls his steamship Alaska "the greyhound of the Atlantic." She is probably bark rigged.—*Boston Transcript.*

You can't eat enough in a week to last you a year, and you can't advertise on that plan either.—*Rome Sentinel.*

Another dynamite mine in Russia. Go East, young man, and blow up with the country.

No matter how ugly a nose may be, its imperfections are overlooked by its owner.—*Boston Transcript.*

Beef is so scarce and high that a gentleman of this city is having a sirloin steak set for a breast-pin.—*Boston Courier.*

My boarders shall have "the fat of the land," she said, as she receipted for a tub of oleomargarine.

The lah-de-dah, cigarette-smoking young man, is now styled third-class male matter.

The Lowell *Courier* is not surprised that car wheels are being made out of paper, as we have had "stationery engines" for a long time.

The boy who feasts upon dime literature is like cold molasses. He turns out bad.

The Boston *Transcript* recommends kerosene oil to take the smell of onions out of the breath, but doesn't state how many barrels are necessary.

Girls, like opportunities, are all the more to you after being embraced.