POULTRY EXPERIENCE.

The Production of Finely Flavored Eggs and Early Market Chickens.

To have eggs of fine flavor the hens should be fed on clean food. Foods fed on putrid meat, decayed or decaying animal substances, will lay eggs not fit to eat. Proof of how the food affects the egg may be had by feeding a number of hens on onions for a certain period. The eggs will become so strongly tainted with the onion flavor as to be unpalatable. Where the farmer allows his fowls unlimited range it may be said that it is impossible to control their food, but under no circumstances should the fowls be allowed access to filthy substances. Even the practice of allowing the hens to scratch in the dunghills, as some of the old school of farmers think is necessary for the production of eggs, is not to be recommended. Where fowls are kept for the purpose of money making they will be found systematically arranged in certain numbers in pens and their actions under control. Good care, clean food and a clean apartment will be found hand in hand. System and intelligence are as necessary in the management of poultry as in other lines of business.

Where the productions of eggs with dark or brown colored shells is desired for a particular market, A. G. Gilbert, manager of the poultry department of the Ontario experimental farm, and authority for the foregoing, says that either of the following breeds will be found to lay them: Cochins, Brahmas, Wyandottes, Plymouth Rocks or Langshans. Where eggs with white shells are wished they will be produced by Leghorns, Minorcas, Andalusians, Polands, Hamburgs, Games, Houdans or Dorkings. Where both are required Plymouth Rocks or Wyandottes, with the Leghorn or Minorcas, will be found to fill the demand most satisfactorily.

In regard to rapid flesh formers for early market Mr. Gilbert says: Experience with twelve of the leading varieties so far has proved that the Plymouth Rock is the most rapid flesh former, making a good market chicken between three and four months of age. All who try will find this result, provided the young bird is properly cared for and pushed from time of hatching. The Wyandotte matures rapidly, making a round, plump market chicken at from four to five months of age. Brahmas do not take on flesh quickly while growing, but after seven or eight months make a fine, large bird. Either of the first two named will be found to make early chickens for market.

An Opinion About Cider Making.

An Ohio correspondent, writing in The World, expresses the following opinions about cider making:

"The sooner you get the cider out of the cheese the better. The editions then among farmers was that the cheese should stand over night before pressing, but they have learned better." To the idea conveyed above I desire to express my dissent. As boy and man I have helped to make a great deal of cider in my time, and have had the acquaintance of many farmers in a district producing a great deal of cider, with opportunities for knowing their opinions and practices as to the immediate pressing of the pomace or otherwise. It certainly was the "oldtime idea" to let the newly pressed pomace remain in the press box for from ten to fifteen hours before pressing out the juice, unless there were special reasons for hurrying, and I have yet to learn that farmers who make cider in this section have changed their opinions on the subject.

The liquid when first squeezed out of the fruit is simply apple juice, not cider, to which it is shortly afterward changed by exposure to the atmosphere. This change is, in my opinion, best begun by keeping the juice and the pomace together, as before said, for some hours before separating them, and for the reason that while in that condition the juice squeezes from the crushed pulp of the fruit a body and flavor superior to that of freshly pressed juice. It is quite generally admitted that cider made from apples ground in small hand mills is inferior to that made in the larger rural home power mills, and I believe the reason is that in the case of the former the juice is generally pressed out immediately, as fast as the apples are ground. As in the making of many varieties of wine by fermenting the juice and the pomace together for a few days an infusion is derived which serves to give it a desirable special character, so I believe apple juice by a few hours' contact with the pulp of the fruit, while exposed to the atmosphere, will make better cider as a result of the process.

Feeding Troughs for Poultry.

A Michigan correspondent suggests in T. Philadelphia Farm Journal an improve. ent in feeding troughs for poultry, a drawing of which is here given.

IMPROVED FEEDING TROUGH.

Cut a slot in each end board of the trough and let into these slots a half inch board. Sharpen the upper edge so fowls won't roost on it. The board should come down to the bottom so that fowls cannot get under it, and the board should be so narrow that they cannot stand in it with their feet.

Farm Items.

The late Colonel Curtis expressed the opinion that a silo can be built for $150 which will hold 125 tons. To go a great deal in debt will not pay, but a farmer who wants to make better the year round can well afford to have a silo.

A Missouri farmer rates an acre of corn fodder as equal in value to three-quarters of an acre of timothy.

It is claimed that the sandstone left in soda fountains will cure chicken cholera. Put it in the watering troughs and feed a small quantity to the fowls in dough.

Longshoes of both sexes often retain white and tenders until almost fully grown.

When we find out what it is, there is use for everything. It has been discovered that the waste sand which falls off and accumulates in heaps from the grinding of plate glass can be made into brick of as good a quality that brick makers could even wish there were more plate glass ground and show windows broken, just as they could get more waste sand.

THE SAXON HOUSE.

The Kind of Dwellings in Which our English Forefathers Lived.

The house, either in Saxon or Norman time, presented no kind of resemblance to the Roman villa. It had no cloisters, no peristyle, no suite or sequence of rooms. The unlikeness is another proof, if any were wanting, that continuity of tenure was wholly broken. If the Saxons went into London, as has been suggested, peaceably, and left the people to carry on their old life and their trade in their own way, the Roman and British architecture, no new thing, but a style grown up in scores of years and found fitted to the climate would certainly have remained. That, however, was not the case.

The Englishman developed his house from the patriarchal idea. First there was the common hall; in this household feed, fed, enumerated business and made their chose in the evenings. it was built of timber, and to keep out the cold brought it was lined with tapestry; at first simple cloths, which in great houses were embroidered and painted; patches of various kinds were affixed to the walls, whereon the weapons, the musical instruments, the cloaks, etc., were hung. The bed and lady sat in a high seat; and, I am inclined to think, on a dais at the end of the hall, which would have been set for them, but on a great chair near the fire, which was burning in the middle of the hall.

I have myself seen a college hall warmed by a fire in a brazier burning under the lantern of the hall. The furniture consisted of benches. The table was laid on trestles, spread with a white cloth and removed after dinner. The hall was open to all who came on condition that the guest left his weapons at the door. The floor was covered with reeds, which made a clean, soft and warm carpet, on which the company could, if they pleased, lie round the fire. They had carpets or rugs also, but reeds were commonly used.

The traveler who chanced to find himself at the ancient town of Kingston-on-Hull, which very few English people and still fewer Americans have the curiosity to explore, should visit the Trinity House. There, among many interesting things, he will find a hall where reeds are still spread, but no longer so thickly as to form a complete carpet. I believe this to be the last survival of the reed carpet. The times of meals were the breakfast at about nine, the "noon meal," or dinner, at twelve, and the "even meal," or supper, probably at a variable time, depending on the length of the day.

When lighting was costly and candles were scarce, the hours of sleep would be naturally longer in winter than in the summer. In their manner of living the Saxons were fond of vegetables, especially of the leek, onion and garlic. Beans they also had (these were introduced probably at the time when they commenced intercourse with the outer world), peas, radishes, turnips, parsley, mint, sage, cress, rue and other herbs. They had nearly all our modern fruits, though many show by their names, which are Latin or Norman, a later introduction. They made use of butter, honey and cheese.

They drank ale and mead. The latter is still made, but in small quantities, in Somersetshire. The Norman brought over the custom of drinking wine.—Walter Besant in Harper's.

A Sailor.

The average newspaper man who knocks about the country doesn't see much that is new. In the course of time everything to him becomes the same here, and all men are alike. But I drank a novelty down in Indiana the other day. My train was delayed. I went into one of the places near the switch and questioned the man behind the showcase about his cigars. He said he reckoned he had the best five cent cigar that was ever made. I told him to bend them out. I took one and was about to use it, when I noticed something in the mouth end of the weed, and asked what it was.

"That's a nailer," was the reply, accompanied with a look of disgust at my ignorance.

"A what?" I asked. Then he repeated. "What's a nailer?" I asked. "A nailer," was the explanation, accompanied with another look of disgust, "is a nailer." Then he pulled a tack out of the small end, lighted the other end, puffed, and remarked: "You see, she draws when the nail's out. You don't have to bite her, see! Nailer, that's what she is."—Chicago Tribune.

An Account of a Phonograph in 1659.

Cyrano de Bergerac, in his "Histoire Comique des Etats et Empires de la Lune," whose first edition is dated as early as 1659, relates that the genius that guided him to one adelite gave him for his entertainment some of the books of the country. These books are inclosed in boxes. "On opening the box I found inside a concern of metal, something like one of our watches, full of curious little springs and minute machinery. It was really a book, but a wonderful book that has no leaves or letters; a book, for the understanding of which the eyes are of no use—only the ears are necessary.

"When any one wishes to read he winds up the machine with its great number of nerves of all kinds and turns the pointer to the chapter he wishes to hear, when there comes out, as if from the mouth of a man or of an instrument of music, the distinct and various sounds which serve the Great Lunatique as the expression of language."—Albert De Rochas in Popular Science Monthly.

This is what The Christian Union says about it: "Your great railroad corporations own a sixth of all the capital of community. They own its highways. Controlling transportation they control the prices of food and fuel. A nation whose food and fuel are owned by its kings is as free as Egypt when Joseph was prime minister. What are you going to do about it?"

Colored Statistics Again.

The latest one of President Francis A. Walker's admirable articles on the census is published in The Forum, and deals with the somewhat hasty problem of the colored population. To begin, it is to be recalled that the colored census of 1870 was defective, and that a large number of blacks were not included in the count at all. The deficiency was reported in 1880, and the blacks who had been left out were counted, together with their natural increase. This made the colored race in the Union assume abnormally great proportions. There was a cry of alarm lest the negro should outstrip the white in increase and rate the country. General Walker quotes from a political campaign speech made two years ago in which the statement was made that the negroes of America would in a comparatively short time amount to 50,000,000.

They will never reach that number, according to General Walker. They are an anomaly and an artificial product in this country in the first place. They were brought here by force; they were taken here and there by their masters to climates in every way unsuited to them, and they were forced into unnatural conditions of many kinds by slavery. Now that slavery has ceased, it is found that the negro seems naturally to be sliding down into the lower gulf region as the country most like his own and the land where he thrives best. This has made an increase of the negro population in the lowland cotton belt which is not sustained elsewhere.

It is in the lowland cotton belt that General Walker predicts the increase of the negro will take place, if at all. And it will never assume, cannot assume the proportions predicted by alarmists. If the birth rate of the black race is high, the death rate is correspondingly so, to such an extent that the real increase of this race is not large. In 1750 the blacks constituted nearly one-fifth of the total population of the Union. In 1840 they were only one-sixth, in 1880 they were one-seventh, while in 1890 they are less than one-eighth. In the century beginning with 1790 the white race has increased sixteenfold, the black only tenfold. There are at present about 7,500,000 persons with African blood in their veins in this country.

Canada imports still $2,000,000 worth of hog meats from the United States. From 1866 to 1889 the exports of butter from the United States to Canada more than doubled, amounting in 1889 to $142,000. But the rest of the story is that not one pound of this butter was consumed in Canada. Canadians would not touch Yankee butter for home consumption. The butter was relabeled and shipped across to Europe as a Canadian product. But the importation of cheese to Canada from the United States is reported diminishing at last accounts. The reason is that United States cheese has obtained a very bad name in Canada and Europe, from which it will take some years to recover. The bad name was partly deserved, too, more's the pity.

A new electrical carriage, one that will go this time, is claimed to have been invented by an Indiana man. It will run on the stored accumulator plan, and will be so cheap, the supply of generating material can be renewed so easily, and the machinery itself will be of such light weight that we may expect to see electricity gradually take the place of the faithful, long serving horse. The machine can be used for any vehicle, from a heavy road wagon to the lightest pleasure carriage. If it is only a cure enough go this time, if the streets really are to be freed from horses, the increase in health and happiness to the dwellers in cities will be immeasurable.

The final treaty of the European Customs league will be signed at Berne, Switzerland, July 20. Under the terms of this agreement none of the four contracting nations—Germany, Austria-Hungary, Italy and Switzerland—can form a commercial treaty with any other nation without consulting all the rest. Thus Italy cannot admit American pork without permission from its bitterest enemy, Germany. Of course all nations outside of the league, and particularly the United States, will be affected by this treaty.

July 1 the McKinley law went into effect on tin plate. Previous to July 1 the duty on tin plate was $1 a hundred pounds. It is now $2.20 a hundred pounds. Tin plates imported before July 1 will therefore get the benefit of the increased price without paying the duty. In anticipation of this the tin importing trade was lively just previous to July 1. Just at the close of June 4,500,000 pounds were landed in New York from Europe in one day.

Mary Anderson tells an American newspaper interviewer that she loves her native land better than any other country, and always will do so. Oh, yes, she loves America dearly. They she immediately leases a house at Tunbridge Wells, near London, for seven years and furnishes it in gorgeous style as a residence, "searching all England for antique furniture and pretty things." How she does love America, to be sure!

"It is the general opinion of shrewd business men that the man who expects to get one dollar's worth of goods for less than 100 cents deserves to be and is quite likely to be disappointed," says The Journal New Yorker.

Brethren in the Pulpit.

Berlette, the celebrated preacher of the Fifteenth century, employed a peculiar means of effect for enriching the church. "You know, my dearest brethren," he said, "how you may attain to heaven; take the very bells of the monastery will tell you, by giving, dando, dando, dando." In allusion which he imitated the sound of bells.—St. Louis Globe-Democrat.

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