THREE VALUABLE POTATOES.

Early, Medium and Late Varieties of More Than Usual Promise.

A valuable outcome of the extensive potato experiments of Mr. E. S. Carman editor of Rural New Yorker, are three new varieties, respectively representing early, medium and late sorts. The late or termediate variety, named Rural New Yorker No. 2, which has been tested in various sections of the country and the only one in the market, is characterized by fine and shallow eyes, pure white skin and excellent quality. It is also big yielder.

CARMAN NO. 1.

No. 1, which is to be introduced as Carman No. 1, represents the early variety. It is a seedling from seedlings of Mr. Carman's own raising through several generations. As grown in naturally poor soil and by the trench method, it is a large yielder of tubers of desirable quality and peculiarly white flesh.

No. 3, the late variety, Mr. Carman considers the greatest yielder he has yet raised, and the tubers are of simply form, large size and perfect quality. This completes Mr. Carman's set of early the No. 1; an intermediate, the No. 2 and a late, the No. 3, and that is what this indefatigable worker has been striving for ever since he began experimenting potato culture, about 13 years ago. If No. 1 and No. 2 prove as generally satisfactory as has No. 3, the farmers throughout the country will owe a big debt of gratitude to one of the foremost of American experimenters, says the agricultural editor of the New York World. The typical shape of No. 1 is shown in the cut.

A Moderate View of Capenting.

Here is what the editor of Farm Poultry says concerning capons:

Capons will make somewhat more growth—perhaps an average of a pound—and are are usually about 10 months old when marketed. They should bring also a somewhat higher price than cockerels. We believe, however, that the average farmer can make more money year in and year out to raise two crops of chickens each year to the age of about 5 months each than one crop of capons to the age of 10 months. Of course housroom, food, etc., would be practically the same in either case.

January, February, March, April and May are the months when they are most in demand. It makes little difference whether marketed in New York or Boston, as the price in one place largely governs the other. They are usually shipped dressed, but are differently dressed from other poultry. The head is left on to show by the undeveloped comb and wattels that it is a capon; the wing feathers up to the second joint, all tail feathers and the long feathers on the hip near the tail are left on.

There is much more rich to expenditure a bird 4 to 6 months old than one 2 to 3 months old, and best results would be obtained when the birds weigh 3½ to 4 pounds each. If you could buy birds of the right size for a small price and raise and fatten them cheaply, would think it would pay.

Milking Stool.

Here is a sketch of a Minnesota farmer's milking stool, which he describes as follows in Farm and Home:

A CONVENIENT MILKING STOOL.

The legs are 12 inches high, and stool 12 by 14 inches, with a shelf for the pail 9 by 14. It is made from common boards. A slot about 14 inches wide and 8 to 10 inches long in the seat serves as a handle. With this it is not necessary to squeeze the pail between the legs, which I find used not after following the team all day.

Comparative Tests of Vegetables.

The varieties of peas on the trial grounds of the Oregon station during the season of 1892 numbered 25. All were grown under like conditions. New Alaska proved to be the earliest, Improved Daniel O'Rourke followed five days later, American Wonder, Blue Peter and Extra Early came to maturity one day later than the Improved Daniel O'Rourke. The different varieties were all sown March 6.

Continued trials of cabbage from seed are reported upon from this same station. For earliest varieties are recommended Early Jersey, Wakefield and Early Etampes. For next earliest, the large Jersey Wakefield and Newark Flat Dutch. For late varieties, as between the Perfection, Drumhead, Savoy and Improved Late Drumhead, the Savoy is to be preferred, as it is much hardier and keeps longer.

In a comparative trial of beans the Southern Pacific withstood the drought best and continued to produce until cut by frost. It is reported to be very productive and of excellent quality.

DRAINAGE.

Laying Main and Lateral Underdrains In Wet Soils.

For kinds of trees, none in the fruit class, succeed in wet land. A soil too wet for growing wheat is too wet for trees. Where water stands in the furrows for days after the frost has left the earth or after a heavy rain for cause no doubt remains concerning that land—it needs draining before planting to orchards, owing to wheat or mixed or mixed any other crop.

Some land is naturally underdrained, and some is sufficiently undulating to be the surface water off readily. Such lands do not require applied drainage. Each farmer ought to acquaint himself with the character of his land and act accordingly.

In case of needed drainage a system of good tile underdrains should be provided if possible. Drains usually are laid as follows: A main drain, as A in the cut, is laid, starting from a low point to provide uniformity fall, which is 1 inch fall for each rod to length of the system from the outlet back. This main may lead along one side or through the center of the plot to be drained. Leading into the main (A to B and C) are lateral tiles, laid in parallel lines through the grounds, usually at a distance of two rods or more apart. The system should be so laid out as to provide a depth of not less than 2½ feet for the tile under the surface, at the shallowest parts for all laterals, at the same time that the fall indicated above prevails throughout.

MAIN AND LATERAL UNDERDRAINS.

In one tiles of 3-inch bore are the best for the laterals, and 3 or 4-inch or more for the mains, depending upon the area to be drained. The foregoing advice is given by Elias A. Long in a practical little treatise on "How to Drain a Place." It ought to be added for the benefit of amateurs that in calculating the fall the use of a spirit level or line and plummet will be found necessary.

Cultural Notes on Tomatoes.

Experiments conducted during 1890 at the Cornell university station at Ithaca, N. Y., confirm those of 1890 and 1891 in showing that very early planting in the field is advisable. The best time for sowing tomato seeds for the main crop in this latitude (Illinois, N. Y.), is one has a good hotbed, is about the middle of March. In all ordinary cases it is deemed safe to say that plants which are started in March should be transplanted at least twice, also that no gain is secured by selecting seeds from early or first ripe fruits without giving any attention to the character or habit of the plant as a whole.

Plants grown from seeds from a fully ripe fruit gave earlier and better yields than other plants raised from a fully grown but unripe fruit from the same parent. If one has leggy plants, he should lay them when planting—that is, some half the stem in a shallow trench. Holding tomato plants during two years has shown no favorable results. Trimming the plants after they have made a good growth in the field is of doubtful advantage. Rot did not appear to be influenced by methods of cultivation or varieties. Few varieties were tested in 1892, of which, it is believed, none is destined to supplant those already giving satisfaction.

Best Foods For Poultry.

It is a difficult matter to state what is the best food. Farm Journal says on the subject:

Fowls require heating in winter. Corn is perhaps the best and cheapest carbonaceous or fattening food. But wheat and buckwheat contain carbonaceous matter, although in smaller proportions. Fat meat, lard scraps and cottonseed meal and clover hay also contain it.

Nitrogenous matter (albumen) is required along with carbonaceous, and is especially necessary for laying hens. Lean meat—raw or cooked—insects, bran, cottonseed meal, linseed meal, milk, clover hay, all contain this valuable food element. Corn has comparatively little of it, wheat a larger proportion. Buckwheat and bulky matter, such as grass and vegetables, is also quite essential to poultry, not only for the nutriment it contains, but to dilute and separate the more concentrated grain and meat diet. If poultry keepers will study the general question of the classes of food elements, they can frequently substitute one for the other, according as they have the or that article at hand, and according to the price of the various articles in their nearest markets.

The Palmetto Asparagus.

T. T. Lyon of the Michigan State Horticultural society, writing from the South Haven substation, says that of the six varieties of asparagus planted in the spring of 1890 the Palmetto has steadily maintained its superior size and productiveness. The plant being dioecious, and therefore every seed a cross, the necessary inference would seem to be that the variety may have acquired its apparent fixity through the process of selection. Be this as it may, its obvious superiority in size renders it worthy of a leading position as a profitable variety.

Results from the planting of crowns from old plantations have not so far been satisfactory, many having failed to grow and yet others dying after a more or less feeble start, leaving the plot weak and thin as compared with one of the same variety planted at the same time and under the same treatment, but of young plants.

Fertilizers For Asparagus.

A light, warm sandy soil heavily fertilized is adapted to this crop. The more manure, the better the cultivation, the larger and better the "grass," therefore the land should be in fine tilled condition before the application of the manure to a new bed. After preparing the soil Cumber advises 100 loads of green stable manure to the acre, turned under deeply as possible. In the bottom of the furrow it is well to apply some lasting fertilizer as coarse ground bone. Future surface manurings will benefit the topsoil.

The Spell of Scents.

Few material accidents of our lives have the subtle, direct, compelling influence upon us that is exerted by odors. Neither sight nor sound, wonder stirring as both are, has power to recall an association or create a mood, as has an odor, unnoticed, perhaps offensive than not, at the time, which yet fathoms itself past escaping to certain moods and associations which clings tenaciously to their garments.—Boston Commonwealth.

Fish chowder would apparently be a better name than Astoria chowder for the epidemic that cleaned out a very small portion of that decaying and slimy old city. Wasco Sun.

NERVOUS DEBILITY.

JAPANESE LIVER PELLETS

NOTICE.

BY REPRESENTATION OF THE CALIFORNIA Salt Lake City, a convention is being called to convene in the Union Chambers, of Salt Lake City, April 25, at the hour of 10 o'clock a. m., for the purpose of giving united action in regard to a proper representation of the mining industry of Utah in the Columbian Exposition during the week devoted to mining, metals and manufactures, July 10th to July 15th, 1893. Resolutions to this effect have been adopted by many of the leading commercial bodies of the state, and representatives from all parts of the state are expected to be present and actively participate, and take an active part in the work of the convention, representing their interests.

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And say that the accordion pack
Shall force by this your tactics,
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