FARM, FIELD, GARDEN.

TOPICS OF PRACTICAL INTEREST TO AMERICAN AGRICULTURISTS.

Facts of Vital Interest to Farmers Who Are Interested in Orchards Concerning the Seasonable Maturity of Wood in Fruit Trees.

But little attention is commonly given to the subject of the seasonable maturity of wood in fruit trees; still it must be apparent that where the yearly season's growth of wood means is not well matured before the advent of freezing weather the vitality of the tree will be injured by the cold and its power of resistance less than in the case of fully ripened wood. The amount of cold that a tree can endure without causing a failure in the crop must of necessity remain an uncertain quantity, varied by circumstances; but the sudden checking of a late succulent growth by frost will always be damaging. While no rules can be laid down for regulating the ripening of the wood in all cases, says The World, it is well to note the conditions under which it is often attached. This is an exceptionally warm and rainy throughout, and especially when these conditions prevail late into the fall, when the moist plant tissues should be matured into wood and at rest, is quite likely to be followed by an unfruitful year. Luxuriant late growth is the cause of a great many puzzling fruit failures. Whatever will tend to reduce humidity in the plant tissue and hasten rather than prolong the conversion of fluids into mature wood will clearly be favorable.

These conditions can be best attained by planting those varieties of fruit trees most liable to injury from cold on dry, elevated situations and on soils of only moderate fertility. Manuring and cultivating should only be done in early spring, and everything tending to excite growth in near the close of the season should be avoided. On low lying and richly alluvial soils, where late fogs and a generally humid atmosphere are prevailing features, profitable orcharding cannot be expected.

Of all other fruits in the north the peach is the most injuriously affected by this failure to ripen its wood. Under the longer seasons and hot sun of the south a longer term for growth and ripening is afforded, which, in connection with the general immunity of this section from severe freezing, makes the peach a far more certain crop than in the more northern states.

Points in Strawberry Culture.

It is assumed that every farmer has a strawberry bed for the production of berries for home consumption. The following hints, therefore, given by a Wisconsin farmer at an agricultural convention will be of interest:

Plants should be selected from previous year's growth on which no fruit was produced. Plants should be prepared for setting by trimming off old leaves and runners, roots shortened and cut back to four or five inches in length. The roots should never be dry or exposed to the sun and wind, and should be set out as soon as possible. Care must be taken to have roots well spread, the earth firm around them and just even with crown of plant, neither too deep nor too shallow. If the season is dry cultivate or rake over the ground at once, and, wet or dry, every week during the season. Weeds must not be allowed to grow. Frequent cultivation keeps the ground moist and mellow. Permit no fruit to grow first season; pick off all buds and blossoms. First runners should be cut off; later ones allowed to grow and trained to form a matted row, with clean paths between.

All plants are either staminate or pistillate (male or female), and pistillate varieties should have staminate planted with them about every third row. Many fail to raise good crops because they do not understand this law. Strawberry beds should be renewed every two or three years. To do this in our garden we will set only two-thirds of the bed this year and plant the balance to potatoes. Next year the potato ground will be set to strawberries with plants from your own production. After second year plow up one or two rows of oldest plants every year and plant to potatoes, following with new vines, thus always having a part new setting, a part bearing first year and a part bearing two years, and a continuous renewal of healthy plants.

Things Told at Bee Keepers' Conventions.

With other topics discussed at the Wisconsin bee keepers' meeting was the use of fuel broad. It was moved that a state inspector of fuel broad be appointed. The opinion was expressed by one member that there may be fuel broad without odor, but that when the odor does become very perceptible the colony might be destroyed, and then it is then no cure. He thought that this disease is carried in the honey that robber bees take to their hives and not by queens, as some have supposed.

Henry Segelken told the New York bee keepers at their convention that two grades of white honey are sufficient for the New York market—viz., the fancy white and the fair white. Combs mixed with dark or buckwheat honey should not be graded as white, even in the second grade white, but ought to be rated by itself. He said that straight buckwheat honey finds a quicker sale than does mixed honey.

Granulated Honey.

The editor of the American Bee Journal says: To prevent comb honey from granulating it should be kept in a warm room with a free circulation of air. In such a place granulated honey be kept off as long as possible. A cool, damp place will ruin any honey in the comb in a short time. When once granulated—we know of no way to liquefy it except to melt the honey and comb—the wax will turn cake at the top, and can be removed. Even then, the honey will granulate again, if allowed to stand exposed to the air.

Bee Choice.

Mr. Charles Chapon—Dearest, of all countries, which is your favorite?

Miss Clara Cuddlesome (softly)—I rather think, Charlie dear, that I prefer Lapland.—Pittsburg Bulletin.

What He Imagined.

Landlady—You look rather glum this morning, Mr. Nosland. Do you feel down in the mouth?

Mr. Nosland—Yes. I imagine that all the boarders were not taken off their kibbles.—Boston Bits.

TRANSPLANTING ONIONS.

Advantages of Transplanting Over the Ordinary Method.

To demonstrate the advantages of transplanting onions over the ordinary method of sowing seed in the open ground, experiments were begun at the Ohio station in 1888 and carried through the seasons of 1889 and 1890. The plan has been to sow seed in the greenhouse in flats or trays about six weeks in advance of the time when the ground is usually fit to work out of doors. Sowings were made the past season Feb. 23, and by the middle of April the plants were from six to eight inches in height. As soon as the ground was dry enough to work two beds were prepared in the garden side by side and alike in all respects. In one bed seed was sown of the same varieties that had been started in the greenhouse, in rows one foot apart, and the young plants were afterward thinned so as to stand the same distance apart as those in the other beds. The second bed was filled with the young plants from the greenhouse, and the plants were placed three inches apart in the rows, the distance between the rows being one foot. Both grew well from the start, and the conditions were equally favorable for the two beds throughout the season.

The table shows that there was an increase in yield of the transplanted onion in every case, but the increase was greater with some varieties than with others. The following are some of the advantages enumerated as derived from transplanting: A longer period of growth for the transplanted onions than for those sown in the garden. Those transplanted ripened earlier than the others, and yet had a longer time in which to grow before the hot weather came. Second, the transplanted onions had decidedly the advantage of making the greater share of their growth early in the season, during the cool weather, before the dry weather had fairly started. Third, the transplanted onions were much more uniform in size than those grown from seed sown in the open ground.

The greatest increase was found in the foreign varieties. The cost of breeding the bed of transplanted onions was about half that of the other bed, owing to the fact that the onions had the start of the weeds from the first, making it possible to cultivate more in time and keep ahead of the weeds all along. While in these experiments the plants were started in a greenhouse, a hot-bed or cold frame may be made to serve the same purpose. The following brief summary of the results is given by Mr. Green, the horticulturist of the station:

1. Transplanting onions increased the yield 199 per cent in some cases, and gave a decided gain with all varieties. Times that gave the best results were Pompeii, Potentaker and White Victoria. Those showing the smallest gains were Danvers, Weatherfield and Michigan.

2. The transplanted onions were larger and more uniform in size than those grown in the ordinary manner and ripened from three to four weeks earlier.

3. The extra labor in the transplanting was offset by the saving of labor in weeding. The increase in crop without a corresponding increase in labor lessened the cost per bushel in production.

Effects of Fertilizers on Corn.

In a report of experiments made by the Illinois experiment station it is told that in nine trials made during the past two seasons no practical benefit was obtained from the use of commercial fertilizers when applied to corn, and but very little effect of any kind. The conditions of soil, climate and culture were not very different from those under which the bulk of this great crop is raised.

The increased yields from the use of stable manure, taken as a whole, probably repaid the cost of application and left some profit. Clearly the value of stable manure was not equal to the estimates often made, based upon the cost of commercial fertilizers. The testimony derived from experiments so far conducted is that for those states which raise one-half or more of the corn of the United States the use of commercial fertilizers for the production of corn is not generally profitable at the present time, and that to base the value of stable manure for those states on the prices of the constituents of commercial fertilizers is misleading.

The conclusions above given as to the use of commercial fertilizers on corn in the principal corn growing states are no doubt correct. It is, however, to be noted that it is not the custom in those states to value stable manure for corn at the station's prices for the fertilizing elements it contains. The manure is in the farmer's yard and stables, and even if it had no fertilizing properties it must be removed. That it is an important factor in agriculture is well known, and its value per ton will depend largely on circumstances and localities. Every farmer should determine for himself to which of his crops it can be best applied.

Things Told by Others.

Rural New Yorker's plan for destroying the aspargus beetle is to go over the plantation as soon as the stems are a few inches above the ground and rub off the eggs. A single movement of the hand inclosing the shoots suffices. Do this again in a week. Then again in another week. There will be no larvæ to destroy the plants.

Root thinks it safe to assume that the age of a drone is something less than the age of a worker. If kept constantly in a queenless hive they might live for three or four months, perhaps. The drones when no longer wanted, are made way with by the useful inhabitants of the hive.

Good draught horses, roadsters or work horses are always in demand as good prices, and care in the selection of the least stock may be raised as cheaply as common plugs.

Harness for sw[illegible] modern thing, and it works well. If [illegible] stalls and bits also work well on stock, if we can believe Galen Wilson. Why not try it and get rid of so much stale wardrobe?

First Impressions.

First impressions are always important, and I once knew a dear old gentleman who told me that he "had quite given up calling on a lady because her bother never looked glad to see him."—Fortnightly Review.

WOMAN'S CLUB GROWTH.

EVOLUTION OF THE NEW ORDER OF THINGS ANALYZED.

Relation of Home to the Steadily Increasing Number of Clubs and Similar Social Organizations—Some of the Various Departments of the Club.

The significant product of our day, the woman's club, has sprung so rapidly into notice that its character and origin are often misunderstood.

To begin with, the name itself was misleading, and was used at some time in the association that it was modeled upon the only club it knew—the man's club. That it was placed revels more in mirthful inference. Even the multiplied jokes were of a coarse design and wrangling, the accompaniment of much wants and turbulence. The most generous critics looked upon it as a vicious experiment, from women's wants and their only tendencies, aggressive in its tendencies and one more distasteful sign of the restlessness of the times. Other newspapers delighted to ridicule and the world to laugh over the supposed or imagined doings behind the scenes. In truth, if persecution of a sort could have represented to women would have killed it, it would have breathed its last long ago.

Happily, the club has outlived the phase of its existence, and the truth is coming to be known that woman has simply moved upon the club idea from a woman's point of view, and developed it in a purely womanly manner.

Home is and ever will be the chosen kingdom of woman. She could not if she would change the instinct that makes her the homemaker of the race. The housewife of 100 years ago, absorbed in the affairs of her small world, directing its varied industries and allotting its duties, overseeing the spinning and weaving, conducting the cutting and fashioning of garments, putting down its yearly provisions, from jars of jam to barrels of beef—in fact, personally experimenting the processes of what are now a dozen distinct industries—this long ago housewife was the true ancestor of her sub-making daughter of today.

WOMAN'S POWER.

Beautiful and orderly homes all over our land, from the Atlantic to the Pacific, and from the snow caps of Alaska to the Gulf of Mexico, are the family that woman has built, neither her power nor her love for the making of homes, though her life is so different from her grandmother's.

The less striking, the contrast between the two! It would seem that nothing less than a moral earthquake would effect the transformation in the lives of women. If some prophetic soul had gone to those grandmothers, absorbed body and brain in the details of housekeeping, and proposed the woman's club, what would have been their answer? How, indeed, did they treat the poor soul who ventured to whisper that woman, too, is an individual—Mary Wollstonecraft, for example.

It is instructive as well as interesting to note the gentle processes of nature in evolving from the devoted housekeeper of a past generation the club woman of today, but while considering it, let us not forget that although housekeeping may be a clothing art, homemaking is an advancing one.

Observe how gradually the change spoken of took place. First, the housekeeper was relieved of her spinning and weaving, machinery doing both much cheaper and better; cutting and making of clothes followed for the same reason; the preservation of food became a separate branch of industry, canning displaced the preserving kettle, factories supplied the cheese press; dairies superseded the churn, and every household process tended to consolidation.

These changes brought leisure into the lives of women, and with leisure came the desire for improvement. Classes and reading circles, as giving better results than solitary work, were the outcome—the very first move toward union on the part of women. Indeed, the class, though it came so modestly and met no opposition, was a more significant step than the club. It opened to women the doors of college and university, and its best lesson was the "sisterhood of women."

HOME IDEA TO THE CLUB.

Close upon the heels of the class came naturally to the pitying heart of woman, unions for charitable work. Gradually, as individual power and powers developed by use, a very large share of administering to the world's distresses fell into her hands, and by experience in this work she learned her second important lesson—the power of combined effort, the strength in union.

Now she was ready for the club, the inevitable next step in her evolution and the progress of civilization. Yet although, as has been shown, it was really the out of a series of revolutionary movements, it was the first decisive departure from the secluded home life of her grandmother, and the world met it accordingly with opposition and ridicule.

Holding with all her soul to the home idea, woman formed her club, trembling with doubts and fears, perhaps (for scoffs of husband and brother are hard to bear), but inspired by the unconquerable conviction that she, too, was an individual, and upheld by a power that was stronger than she—the irresistible spirit of the age. Nothing is easier than to see the home roots from which the club has grown; the several interests of the association previous to the club. The home is first in woman's heart; in her club she has her home committee, where in a symposium of homemakers topics are exchanged and methods discussed to the benefit of all.

The education of her children is a mother's most serious care; the club eventually has an education committee, where mothers and teacher together resolve the best course of action. Books, music and art belong to all intelligent homes; such has its committee and its special days for study. From the dawn of almsgiving at the door to the modern institution, woman has been moved to relieve the necessities of others; in her philanthropic organizations she is adopted into wise methods, and introduced to the thought of the foremost men of our time. The most conservative will not deny to woman the dignity of belonging to the "leaves and flakes" of the world; and a entertainment committee has surely the deepest roots in the home—Olive Thorne Miller in Harper's Bazar.

If globes are much stained on the outside by smoke, soak them in tolerably hot water in which a little washing soda has been dissolved. Then put a teaspoonful of ammonia into a pan of lukewarm water, and with a hard brush scrub the globes until the smoke stains disappear. Rinse in clean cold water. They will come out as white as if new.

It is authoritatively given out that English society has expunged the word "lady" from its vocabulary. Housekeeper, in polite conversation, only the good, plain and homelike word "woman" will be used in reference to the sex.

The working girls' clubs are different from the Working Women's society, which has for its object the raising of women's wages. The clubs seek to teach her to make the most of the wages she has. The Thirty-ninth Street Working Girls' club in New York is formed on its plan. It has 200 members. It is the outgrowth of a working class society in Hamilton Dodge. It has formed more than Miss Dodge is vice president of an association of working girls' clubs which represents 10,000 women.

CALIFORNIA

CREAM OF PRUNES

A very pleasant Laxative, made from the Juice of Plum Prunes, combined with a few Aromatic vegetable ingredients of unknown and highly medicinal qualities, put up in form of

CREAM DROPS.

Making a very reliable preventive AGAINST CONSTIPATION.

Administering the food and Regulating the Stomach and Bowels

IT STRENGTHEN DIGESTION, CTC., CTC., AND MAKES

IT IS A WONDERFUL REMEDY

FOR CONSTIPATION, BADE STOMACH, DISTURBANCE, LOSS OF SLEEP, ETC.

PRICE 25 CENTS.

For Sale by All Druggists.

BRIGGS MEDICINE CO.,

SAN FRANCISCO, CALIFORNIA

PIONEER

PATENT ROLLER MILL CO.

MILLS: 58 North Temple St., East. OFFICE: 21 South Temple St., West.

BRANDS:

High Patent, Baker's No. 1, Superfine Whole Wheat Flour.

HIGHEST CASH PRICE PAID FOR WHEAT.

Mill Telephone 577. Office Telephone 577.

ELIAS MORRIS, Proprietor

Utah Cracker Factory,

MANUFACTURERS OF THE

Silver Brand of Snowflake Sodas

AND

FINE CAKES.

Packed in 1 and 2 Pound Boxes for Pic-Nic Parties, Travelers and Families.

SOLD BY ALL DEALERS.

UTAH

BOOK and STATIONERY CO.

Successors to

HENRY WAGNER

SALT LAKE CITY,

CALIFORNIA BREWERY.

LAGER BEER, ALE & PORTER,

Wholesale & Retail.

NO. EAST, EIGHT SOUTH STREET

Utah Central Railway

TIME TABLE.

In Effect April 1st, 1891.

Passenger Trains will Run Daily, between Salt Lake and Park City, as Follows:

SALT LAKE CITY.

Train 1 leaves 4th South & Main St. at 8.00 a.m.
" 3 " " " " 4.00 p.m.
" 5 "accom" " " 10.30 a.m.
" 6 " " " 6.40 p.m.

PARK CITY.

Train 2 arrives at Park City ..... 11.30 a.m.
" 4 leaves " " ..... 6.00 p.m.
" 6 " " " ..... 8.00 a.m.
" 8 " " " ..... 4.00 p.m.

SUBURBAN PASSENGER TRAINS

Run Daily between Salt Lake City and Mill Creek, as follows:

Leave Salt Lake at 6.45 and 8.30 a.m. and 4.00 and 5.30 p.m.

RETURNING

Leave Mill Creek at 7.10 and 9.00 a.m. and 4.30 and 5.45 p.m.

Office and Depot corner 4th South and Main Street.

JOS. H. YOUNG, Gen'l Supt. T. J. HACKINTOSH, G. F. & P. A.

RIO GRANDE WESTERN RY.

CURRENT TIME TABLE, APRIL 5, 1891.

East Bound Trains.	No. 1 Atlantic Exp.	No. 4 Pacific Exp.
Lv. Ogden	6.25 a.m.	8.45 p.m.
Ar. Salt Lake	9.35 a.m.	11.45 p.m.
Lv. Salt Lake	9.45 a.m.	12.00 a.m.
Ar. Grand Junction	8.00 p.m.	6.00 a.m.
Lv. Provo	12.40 p.m.	12.10 a.m.
Ar. Green River	4.50 p.m.	4.40 a.m.
Lv. Green River	5.00 p.m.	4.50 a.m.
Ar. Rock Springs	7.30 p.m.	6.30 a.m.
Lv. Rock Springs	7.35 p.m.	6.40 a.m.
Ar. Cheyenne	7.30 a.m.	7.00 p.m.
Lv. Cheyenne	8.00 a.m.	7.30 p.m.
Ar. Laramie	11.15 a.m.	10.45 p.m.
Ar. Denver	3.45 p.m.	1.15 a.m.
Ar. Omaha	8.00 a.m.	6.00 a.m.
Ar. Kansas City	7.45 a.m.	7.45 a.m.
Ar. Chicago	9.00 a.m.	9.00 a.m.

West Bound Trains.	No. 2 Pacific Exp.	No. 3 Atlantic Exp.
Lv. Denver	6.00 p.m.	8.00 a.m.
Lv. Cheyenne	11.55 p.m.	9.30 a.m.
Lv. Laramie	1.40 a.m.	11.15 a.m.
Lv. Omaha	7.00 a.m.	6.00 p.m.
Lv. Kansas City	6.00 a.m.	6.00 p.m.
Lv. Chicago	8.00 a.m.	8.00 p.m.
Lv. Green River	8.55 a.m.	8.45 p.m.
Ar. Grand Junction	4.40 a.m.	4.00 p.m.
Lv. Provo	8.10 a.m.	6.40 p.m.
Ar. Salt Lake	9.00 a.m.	7.40 p.m.
Lv. Salt Lake	9.10 a.m.	7.50 p.m.
Ar. Ogden	12.15 p.m.	10.50 p.m.

LOCAL TRAINS.

SALT LAKE AND OGDEN.

Leave Salt Lake 7.30 a.m. and 5.15 p.m., 4.45 p.m. Returning, leave Ogden 7.00 a.m. and 2.30 p.m.

BINGHAM.

Leave Salt Lake 8.30 a.m., returning, arrive Salt Lake 5.30 p.m.

AMERICAN FORK, PROVO, SPANISH FORK, NEPHI, MT. PLEASANT AND MANTI.

Leave Salt Lake 7.00 a.m., returning, arrive Salt Lake 5.30 p.m.

D. G. DODGE, General Manager. J. H. BENNETT, Gen. Pass. Agt.

NOTICE OF SALE OF REAL ESTATE.

NOTICE IS HEREBY GIVEN, THAT IN an ordinance of an order of the Probate Court of the county of Salt Lake, Territory of Utah, made on the third day of December, 1890, in the matter of the estate of Jesse N. Smith, deceased, the undersigned, administrator of the said estate, will sell at private sale, to the highest bidder for cash, subject to confirmation of said Probate Court, at the office of Dickson & Marshall, in Salt Lake City, Utah, on the 4th day of May, 1891, at the hour of one o'clock p. m. of said day, all the right, title, interest and claim of said Jesse N. Smith at the time of his death, and all the right, title and interest that the said estate has, in or to the following described real estate, situate in the county of Salt Lake, Territory of Utah, to wit: Lots 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40,