

MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, MAY 27, 1884.

THE HOUSEHOLD--Supplement.

DAN'S WIFE

Up in early morning light,
Sweeping, dusting, "setting right,"
Oiling all the household springs,
Sewing buttons, tying strings,
Telling Bridget what to do,
Mending rips in Johnny's shoe,
Running up and down the stairs,
Tying baby in his chair,
Cutting meat and spreading bread,
Dishing out so much per head,
Eating as she can by chance,
Giving husband kindly glance,
Toiling, working, busy life,
"Smart woman,
Dan's wife."

Dan comes home at fall of night,
Home so cheerful, neat, and bright,
Children meet him at the door,
Pull him in and look him o'er.
Wife asks "how the work has gone?"
"Busy times with us at home!"
Supper done—Dan reads at ease,
Nothing must the husband tease.
Children must be put to bed—
All the little prayers are said;
Little shoes are placed in row,
Bed clothes tucked o'er little toes,
Busy, noisy, wearing life,
Tired woman,
Dan's wife.

Dan reads on, and falls asleep,
See the woman softly creep;
Baby rests at last, poor dear,
Not a word her heart to cheer;
Mending basket full to top—
Stockings, shirts and little frock—
Tired eyes and weary brain,
Side with darting, ugly pain—
"Never mind, 'twill pass away;"
She must work, but never play;
Closed piano, unused books,
Done, the walks to cozy nooks,
Brightness faded out of life,
Saddened woman,
Dan's wife.

Up stairs, tossing to and fro,
Fever holds the woman low;
Children wander, free to play
When and where they will to-day;
Bridget loiters—dinner's cold,
Dan looks anxious, cross, and old;
Household screws are out of place,
Lacking one dear, patient face;
Steady hands—so weak, but true—
Hands that knew just what to do,
Never knowing rest or play,
Folded now—and laid away;
Work of six in one short life,
Shattered woman,
Dan's wife.

Kate Tannatt Woods.

Strong minded is she? Better so
Than dullness set for sale or show,
A household folly, capped and belled
In fashion's dance of puppets held,
Or poor pretence of womanhood,
Whose formal, flavorless platitudes
Is warranted from all offence
Of robust meaning's violence.

Whittier.

ACROSS THE STATE.

Business called me to the western part of the State recently, and close to the hour when "churchyards yawn and ghosts do walk abroad," I retired with what grace and dignity circumstances would admit, to a "sleeper" on the D., G. H. & M., bound for Grand Rapids, reached in the dawn of a dismal, rainy morning. At the Second City I took the Newaygo branch of the Chicago and West Michigan railroad, which runs through a comparatively new country, once covered with pine, and showing that the stump extractor, which performs such excellent dental surgery on our farming lands, has yet plenty of work to do. The soil is rather light and sandy, and the blackened trunks of pines, still towering above the swift following "second growth," are mementoes of former forest fires. Wheat fields and meadows were green and luxuriant, and mellow upturned furrows were waiting the corn planters. Most of the farmers seem to "understand the situation," since sizable flocks of Merino sheep scattered in dismay at the shriek of the locomotive. Sheep and tile drains will do wonders for these "new" lands. The waste lands by the side of the railroad were golden with cowslips, white with the snow of trillium, or covered with the spreading bronze-green parasols of the mandrake. If mandrake apples were but an article of commerce, how quickly some bug or worm would assail the plant which now flourishes so luxuriantly!

Alpine, the first station beyond Grand Rapids, as seen from the car windows, consists of several white houses and a red barn; but near there I saw a country school house, of which the oldest county in the State might be proud, neatly painted, with blinds, a woodshed, and shade trees set about it. Sparta seems a thriving village, the most pretentious between Grand Rapids and Newaygo. Kent City is the outgrowth of the lumber interest, having large mills and lumber yards, while Englishville, Grant, Bailey, Ashland, Casenovia and Trent are little hamlets born to low estate.

Newaygo, the county seat of Newaygo County, claims to be an "old" town. It is "old," as western towns go, having been settled nearly a quarter of a century. It lies in a valley along the banks of the Muskegon river, with high sandy bluffs on either hand, stretching out into fields and farms beyond. The Muskegon river is here anything but a poetic stream. I

climbed to the top of the hill at the east end of the village, for the sake of the bird's eye view of the place, and as far as the eye could reach the stream was filled with logs. It was literally a river of logs, and only in the bend where it sweeps past the town, was a glimpse of the water to be obtained. This log jam, I was told, extended for ten or twelve miles up the river. Millions of feet of lumber float down from the head of the stream and its tributaries, to encounter the sharp teeth of Muskegon saw mills, and thence bescattered far and wide. Several little streams tumble down the high banks which belt the village, and after turning the wheels of sundry mills, go fretting and hurrying through deep gorges lined with willows and paved with pebbles to join the river beyond, like children eager to play when their tasks are done.

Newaygo was devastated by a fire a little over a year ago, which wiped out one side of its business street, and cremated a hotel on the opposite side. If the expression "risen Phoenix-like from its ashes" was not copy-righted, I should certainly use it in this connection, since the burned district has been pretty nearly rebuilt, this time principally of brick, to the great improvement of the town. A new two-story and basement brick hotel, "The Courtright" is an ornament to the town; a new furniture factory is in process of erection, and a row of brand new houses, as like as nine peas in a pod, is evidence that the town is not done growing. Altogether at least \$150,000 worth of improvements have been made since the fire, and more buildings are to be put up this summer. The discovery of a large bed of clay, and its utilization in the manufacture of a good quality of brick, has been a factor in the more permanent rebuilding of the place. The courthouse is not an imposing structure, architecturally considered, and the neat schoolhouse is, as usual in country villages, set upon a hill, evidently that its "light may shine," and that the urchins in attendance may realize that the path of knowledge is truly and literally an up-hill one. A tree-planting committee should take some of the streets in hand, for always the conundrum presents itself, why, since such towns cannot expect to be metropolitan, should they not strive to be beautiful.

It was an unexpected pleasure to meet here an old friend and former school-mate, Mr. J. H. Edwards, of whom it was said when inquiry was made if he was still a resident, that he

was "a man Newaygo could ill spare." Coming here fifteen years ago, he has "grown up with the town," and into a good business and a pleasant home. A few hours were delightfully spent in exchanging information concerning school friends and in reminiscences of "old times" and "days of great tribulation," as we thought them then; and next morning, through the unfolding glories of a May landscape the swift-flying express bore us back to the scissors and the pencil again. BEATRIX.

STRAWBERRIES.

It will soon be "strawberry time," and we shall be repeating Dean Swift's oft quoted words: "Doubtless God might have made a better berry than the strawberry, but doubtless He never did," as we smother the rosy fruit in a deluge of cream, and sift over it the sparkle and sweetness of the sugar bowl. They are so much better fresh from the vines than when conserved by our best art, that true economy inspires us to eat all we may, without subjecting them to fire. Harper's *Bazar* gives some excellent directions for strawberry jelly, syrup and preserve, by which we may keep a surplus for next winter's feasts.

For strawberry syrup or preserves that journal says: "One gallon of capped strawberries will weigh six pounds, when gathered fresh, and allowed to lie lightly without being mashed. For this quantity take one pound of best white sugar, either granulated or crushed loaf. In a china bowl put a layer of strawberries and a layer of sugar alternately, until all the sugar has been put in. Let them remain so for three or four hours, to extract all the juice. Then with a skimmer dip up all the berries, and lay them on a colander to drain, without mashing them. When all the juice is drained from them, strain it through a coarse linen towel or piece of flannel. Then measure it, and to every pint of juice put one pound of best white sugar. Put the juice and sugar into a stone jar, set the jar into an iron pot of cold water. Set the pot over the fire. Let it boil, stirring it occasionally to dissolve the sugar. Skim the froth off. When all the sugar is dissolved and the froth ceases to rise, take it off, let it cool, put it into bottles, cork them tightly, and set them in a cool place. This syrup makes a delightful flavoring for ice-cream, and with the addition of a little lemon juice or vinegar and water makes an agreeable summer beverage.

"After all the juice has been drained from the strawberries they will weigh two pounds less than they did at first. Take then their reduced weight in crushed loaf-sugar, and put a layer of the berries and a layer of sugar. Put them in a stone jar, set the jar in a pot of cold water, set it over a brisk fire, and let the fruit boil until perfectly tender and transparent. Stir gently at first so as to dissolve the sugar without breaking the berries. The preserves require more cooking than the syrup. Strawberries preserved by this recipe keep much longer than when prepared in the usual way.

"If you wish the color of strawberries to be bright, do not let pewter or tin come near them during the process of preserving, for either turns the color dull directly.

"For strawberry jelly squeeze the juice from freshly gathered berries; for the slightest tendency to fermentation will spoil the whole process. Then let the juice drip, without squeezing, through a flannel bag. To each pint of this clear juice allow three-quarters of a pound of sugar, which must be unadulterated, if such can possibly be procured. Put this syrup over a briskly burning fire, and let it boil hard just twenty minutes. Stir as little as possible, and only at first, till the sugar is dissolved, and then always with a silver spoon. Do not attempt to make more than three or four pounds of jelly at once, and attention to every little particular direction given is necessary to insure success. Jellying requires more pains than almost any other process of cookery. Strawberry jelly, when well made, more nearly resembles guava jelly than any other that can be prepared from the fruits of the temperate zone."

WASHING MADE EASY.

I have been thinking for a long time of "dropping in for a chat," but those awful advertisements kept me away. But last week there was not a single one in the Household, I said "now is my time." I think the FARMER proper large enough for all such, and if the Household is to be a woman's paper why let us have it, condensed if you will, but all ours.

There has been so much said and written about "Washing Made Easy," that I hesitate to tell of my way; but thinking there are others who dislike the rubbing or pounding process, I will venture to send this. I will say, however, that with all the soap I ever tried rubbing was a necessity, and back-ache seemed to go with it. But with my recipe little or no rubbing is needed. A little between the hands on spots that have not quite disappeared will generally be sufficient. I make a compound of four pounds of good hard soap (of any kind), two pounds lime, two pounds sal-soda, two ounces benzine and sixteen quarts of water. The lime must be slaked over night with enough water on to turn off two or three quarts of clear lime water in the morning. I put this in an iron kettle, add the sal-soda and let boil. I cut up the soap in enough water to make sixteen quarts. This I boil up in the wash boiler. When the soap has all dissolved and when both this and the lime water are at boiling heat turn to gether and stir thoroughly. When nearly cold, or after it is at hand heat, turn in the benzine and stir until well mixed. I then turn into a large jar. When cold it will be hard enough to cut with a knife.

Now for the wash: I usually soak my clothes over night in clear soft water. Wring out and put in the boiler, in which has been dissolved one quart of the compound, after the water is at hand heat. The dirt will not set if put into this when boiling. I let them boil fifteen minutes—sometimes longer. I rub my colored

clothes while the white ones are boiling, and as I only use one suds for them, I rinse in two waters, same as for white clothes. So by the time they are on the line my white ones are ready to be sudsed and rinsed, and by nine or ten o'clock they are all out, looking so white and nice that we cannot help but wonder how it could all be done in so short a time. Most calicoes are delicate colors, and will not stand hot suds, so I use common soft soap, and rub on the wash board. But denims, shirting, bed-ticking, old quilts, or carpetings, in fact anything that is fast colors, can be washed clean with this compound. I should have said that for each additional boiler of clothes, another quart of the compound must be added. The same water will do for all the clothes, if you are careful to boil only the nicest ones first. If any thing looks "grimy" lay on the grass or snow and it will look as well as the best at night when you bring them in. I hope some of the housekeepers who dread wash-day will try this. You can get your washing out and your work done before dinner, and have the afternoon to rest, instead of working hard at it all day, as so many do.

VINNIE GARR.

FAIRFIELD.

"WHITE CLOVER'S" SCHEMING.

I wonder if all the busy mothers are through house cleaning this bright May weather? While I have been taking my time for it, (over four weeks), some one's remark often came to my mind: "Do not mind if we do not do as our neighbors do." Different circumstances do make such a vast difference with one's work. While the subject is on my mind, I should like to know what will take off the small white spots from zinc, caused by that man putting wet wood under the stove last winter. I have rubbed on all the sure remedies I possess, but the spots are sure to stay.

Has any one thought of the frequent occurrence of brandy or wine given in the cooking lessons in Detroit? It is a question with me if it is just right to the next generation to make such free use of it in our food. Let me tell you how I banished it from my table. My husband thought no pudding sauce good without a wineglass of brandy in it. By mistake one day I left it out. When the sauce was tasted he arose from the table, and placed the brandy flask on from the closet, putting some into the sauce, when of course it was all right. Our three-year-old had his ears and eyes open, but for a wonder his mouth was closed to all questions; his mind was busy thinking, however. I said nothing, but the next time I had occasion to make sauce I put in lemon juice and nutmeg sufficient to give it quite a flavor. With interest and some misgiving, I awaited the serving of the pudding, but relief followed when the usual amount of pudding was eaten and no remarks made. My husband still thinks brandy improves cooking. But I must run away and set my bread sponge.

WHITE CLOVER.

FLINT, May 15th.

OUR FOREIGN ELEMENT.

A woman harnessed with a dog to a hand-cart, and toiling through the miscellaneous debris of a down town alley, was the rather unusual sight which greeted my eyes the other morning. As the woman unharnessed herself to collect her unsavory contribution of refuse at the back door of a boarding house, her four-footed fellow sufferer sat down on his haunches, and with lolling tongue and quick breath, testified that for him at least, the task was a warm one, even for a cool April morning. A foreigner from over seas, writing up the customary book upon America and its institutions, might have put the woman and the dog down as one of the latter, drawing the hasty inference that the sight was no infrequent one. The woman was a Polander, and brought the customs of the "effete dynasties of the Old World" with her; a native born American would not be in that business. Wherever an old building is being torn down, you may see the "Polack" women and children gathered, to carry away everything which can be converted into fuel. Wood or coal they never buy, but scour the streets for all combustible refuse. And they are not scrupulously careful about the rights of *meum et tuum*, either, in their zeal. A dilapidated and untenanted house in the eastern part of the city was actually torn in pieces and carried away bodily before ever its owner was aware. Nobody saw it done, yet it melted away swiftly and silently. Posts and fencing drawn to fence an unoccupied lot near "Poland," were appropriated before even the posts were set; the only thing left on the ground was the post holes. And it is astonishing what a quantity, in bulk and weight, these women will manage to carry off at one load. One spreads down her shawl or her apron or petticoat, it does not seem to matter much which, and into it piles sticks and boards of all sizes; ties the corners together, and with the aid of a companion gets it upon her back, both chattering in their native tongue like vicious magpies. Off she goes with it, arms akimbo, and everybody carefully passes to windward, for their principal article of diet seems a compound of onions and garlic, and personal cleanliness is a thing unknown. Once I saw a woman walking off with a heavy oaken railroad sleeper, one end of which had been slightly charred by fire, balanced on her back and neck; an ordinary woman could not have lifted it.

With forms which never knew the restraints of corsets, and feet free from corns, we are justified in looking among this class of people for that free, graceful, easy walk and carriage which hygienists assert would be ours if we would abjure corsets and tight boots. The fine spun theory must apply only to Americans, for certainly these Polack women are as uncouth and awkward as cows in their movements. They go slouching along, with their shawls pinned over their heads—they never wear any other head covering than a shawl or handkerchief, the latter sometimes a square of white

cotton cloth, under which the weather-beaten countenances of the older ones have a startling effect—and "springing elasticity" is conspicuous by its absence. Unremitting toil is their lot, they know nothing else. They work in the fields, in the tobacco factories, wherever cheap labor is wanted, and no one else will work. They have but one thing which women in other spheres will covet, and that is their superabundant health and their great strength; and yet I question if one woman in one thousand would live as they do for the sake of all their energy and vitality.

BEATRIX.

CASS COUNTY SHEEP-SHEARING.

A pleasant feature in the Cass County Sheep Shearing, held in the village of Vandalia, was the part taken in it by the ladies.

The day, May 7th, was not such an one as we would have selected if we could have had the chosing of the weather, for there was a drizzling rain in the morning, followed by a lowery afternoon. Notwithstanding such discouragements, at noon there was a goodly number of farmers with their wives and daughters assembled at the Village Hall, which was greatly increased in the afternoon by those in the immediate vicinity. The hall was neatly trimmed with evergreens, and adorned with pictures, birds, and some fancy articles; but the flowers were a specialty, bouquets of cut flowers, and many house plants, most of them in bloom. All were thrifty, good specimens, but some were especially attractive, such as Calla lilies, Cinerarias, Geraniums, and a large Cactus with some twenty blossoms of blazing scarlet.

Here, with comfortable seats and plenty of instrumental music, a pleasant afternoon was passed by the ladies, while the busy flockmasters counted the wrinkles, measured the length and weighed the fleeces from their sheep in sheds below. The ladies discussed spring gardening, house-cleaning and sewing, with as much ease and comfort as in their own homes.

It was a pleasant reunion of old friends and forming of new acquaintances. All of the pleasant features of a fair, with none of the discomforts of crowded standing-room, and the ceaseless cries of vendors of pop-corn, balloons and shawl-straps. I am sure the ladies who attended felt that they had had a day of pleasure and recreation, and would go on with the unfinished house-cleaning with renewed vigor, all the time thinking of some pleasant thing said, or putting in practice some hint or suggestion received.

C.

LITTLE PRAIRIE RONDE, May 14.

DOING UP LACE CURTAINS.

Soak for a short time only in tepid water. Wash through several waters, squeezing gently with the hands, (lace curtains should never be made acquainted with the wash-board). Scald in the boiler, rinse several times and starch, having added the bluing to the latter. Have a set of frames made like quilting bars, and made adjustable. Have one of the long

bars—for the length of the curtain, driven full of wire pins, about an inch apart. The other long bar can be covered with cloth, or pins may be set on it like the other. Slip the meshes of the edges of the curtain over the pins, stretch evenly and firmly, and let dry. The curtains will come out as good as new, and need no other ironing. Two or three curtains can be dried at the same time. The curtains can be stretched on ordinary cloth-covered quilt frames, but it is much more work to pin them on with common pins than to slip over the wire pins.

I am charmed with the new Household; "long may it wave!"

JENNY JEANETTE.

CLARENDON, May 18th.

FERNs.

Coming down Michigan Avenue one sunny morning not long ago, I noticed a quantity of ferns exposed for sale with other plants at an open air stand on a convenient corner. They had evidently just been lifted from their woodland home; the black mould was still clinging to their roots, and the slender, unnamed vegetation of waste places was green and dewy about their stems. They seemed somewhat out of place in that dusty, treeless street and among the brilliant hot-house plants ranged around them. And the sight of them brought a vision of damp woods and mossy banks, of tall spikes of cardinal flowers glowing in a forest of fern fronds, of a stretch of reedy shore deeping into a pond green with lily-pads. It was but for a moment, for a warning "Hi, there!" dispelled the dream, and I was just in time to dodge a butcher's cart, a bit of prose which sent my thoughts into a new channel.

There is a house on Fort Street where under the light iron balcony below the drawing room windows, a colony of ferns make green and beautiful a strip of ground where no turf would thrive; they never see the sun, and the darkness and moisture evidently suit them. Many homes in city and country have shaded spots where a good stand of grass cannot be obtained, and where these "woodland children" would not only flourish but be decidedly ornamental. And it is so easy to have them! Our native ferns will bear transplanting without damage, even when fully developed, if care is taken to take up quite a ball of earth with the roots. The beautiful *Adiantum* or Maidenhair, to be frequently found in damp woods, with its jet black, glossy stem and crescent of leaflets, deemed worthy of careful cultivation in the ferneries of our merchant princes, is free to any farmer's wife or daughter who will hunt it out and claim it. The delicate Lady fern, the Sensitive fern, which blackens at the first frost, the common polypod, with its double rows of golden dots, and the *Osmunda Claytonica*, with its middle leaflets covered with red brown sporangia, are found in most localities in our State, under conditions favorable to growth, and from our indigenous ferns alone we may thus have quite a varied collection. We must not forget to include the Ostrich fern, whose

long, slender fronds, growing in clumps, are very graceful and ornamental.

They will grow best in the rich vegetable mould of their native habitat, the woods, but chip dirt can be used instead. Shade and moisture are more indispensable than quality of earth. They are one of the most interesting classes of plants for study; the children will ask scores of questions from the time the downy, grey-green fronds begin to unroll in the spring, till they plead for a fifty-cent pocket lens to aid them in examining those curious "dots" which so interest them. B.

MAKING OVER.

Most women would far rather make up two new garments from the piece than remodel one old one. Yet to make "auld claes look amais'ts weal's the new" is a most valuable accomplishment to the woman who likes to keep herself and the children well dressed, and has but a small sum to expend on new garments. It is a triumph; if not of art, certainly of ingenuity, to evolve a neat, well-fitting garment from an old one, soiled and out of elbows, and some women are wonderfully expert at the business. The *American Cultivator* gives some good hints on the subject, from which we make a brief extract. We dissent, however from one of the suggestions relative to freshening up old calico dresses. Print is too cheap for it to be worth the while to spend time in that way:

"The first step in the operation is to rip it completely apart until no two pieces are left joined together. This rule may be set down as almost invariable, the only exception, perhaps, being in case of some flimsy material, as Summer silk, which is already so worn that its owner's first care would be to preserve its integrity. But in a case of this kind one does not expect the best results. Next, let our economist pick out every thread. Much depends upon this, as loose ends are not easily pulled out after a garment is made up, or even cut and basted. Especially must this be done with care if the material is to be dyed, as if left in, every thread will leave a mark upon the newly colored surface. Sometimes the ripped garment is of its original color, or has faded uniformly into one almost as good. In this case it might be wise to 'let well enough alone.' But if soiled or streaked beyond home repair, then there is no resort but to take it to the dyer's. Grays, pale browns and blues will generally dye deeper bottle greens, olives, garnets and seal browns; some colors will bear dipping again, while every shade, light or dark, will take black. All wool materials, as cashmere, merino, de beige or cloth will color most satisfactorily; mixed cotton and wool goods less so; cotton, not at all; with silk the result is uncertain. In having silks dyed, generally choose dark shades, except black, which will make a thin silk look still thinner, and sometimes add an objectionable shine.

"All garments, before being made, should be thoroughly cleaned; in cleaning fabrics intended for turning, remember that the former right side now be-

comes the wrong. Suppose that the ripped pieces are not to be dyed. The next process is cleaning. First shake every piece thoroughly to dislodge all loose dust, then go over the work with a clothesbrush or whisk. What to do next depends upon what the material is, and how much soiled the garment was. As a rule cotton goods must be washed as though in a laundry, unless there is danger of spoiling the colors. It seldom hurts any material having a smooth surface and dark shade to be put through a tub of warm water and soap, and then rinsed in cold rain or spring water. Spots of grease may be worked out with ammonia; or paint with turpentine or alcohol. In some cases, ammonia will take out the color, but a few drops of oxalic acid will generally restore it, but without restoring the stain. Some materials, as herani, are darkened by being sponged with cold coffee. Pressing must be done carefully with warm irons, upon the wrong side of the material, every thread of the latter being damp. Each piece must be pressed entirely dry.

"Make over an old dress as if you were actually making a new one. That is, feel not that you are mending, but that you are creating—not that you are fighting poverty, but that you are evolving beauty. The more strikingly unlike the old one the better; the less likely will your neighbors be to recognize it. If possible, use different buttons and trimmings. Always have new linings; the fit will probably be better, as old ones may stretch."

HOUSEHOLD HINTS.

Harper's *Bazar* says that to have warmed potatoes moist, yet free from an abundance of grease, depends entirely upon the condition of the fire and the lard; for lard it must be, fresh, firm and sweet. Put in a generous supply at first, and let it become smoking hot over a fire not too bright at first, but steadily increasing in temperature. On these two commandments hang all one's skill and success.

If you are longing for a plush frame for a cabinet picture, and can't afford to pay the price asked by dealers, get your brother or husband to cut out the shape for you in some thin soft wood, beveling the outer edges and those of the oval opening designed for the picture. Take a piece of plush the desired color and cover this wooden frame neatly, securing it by threads crossing back and forth to hold it firm and smooth. Then face the back with a piece of cambric, and if you like, surround the edges with a chenille cord, and you have as handsome a frame as you could buy for a dollar at a much less expense. Often a piece of broken mirror can be framed in the same way, making a very useful and pretty hand glass for the toilet table.

A correspondent of the *N. Y. World* gives a formula for kalsomine, which, though a trifle more expensive than ordinary whitewash, is enough better to repay the cost. The kalsomine does not

rub off nor scale as does the lime wash. The recipe is as follows: "White glue, one pound; white zinc, ten pounds; Paris white, five pounds; water sufficient to render of proper consistency. Soak the glue over night in three quarts of water, then add as much water again, heat until the glue is dissolved. In another pail put the two powders and pour on hot water, stirring until the liquid appears like thick milk. Next mix all together thoroughly, and apply with a whitewash brush. Of course the effect will depend somewhat upon the skill with which the kalsomine is applied, the same as does ordinary lime-wash or paint. I have succeeded in gaining a smooth hard finish most readily by using three coats of thin wash, instead of one coat of thick wash."

WITH reference to the admission of advertisements into the Household columns, of which some of our correspondents complain, the Household Editor "rises to remark" that those thus appearing have been specially ordered for such insertion, in the expectation by advertisers that since their wares are those in which women are interested they will thus receive more attention. Moreover, the issue of the Household in its present form, a feature designed specially to give our housekeepers opportunity to exchange information and opinions, costs the publishers of the FARMER over two thousand dollars annually, an expense incurred "to please the ladies." It does not seem hardly fair to grumble over the admission of a few advertising cards, which return the publishers a small percentage on the money expended. As yet the Household, even with its advertisements, has been quite large enough for its correspondents' letters. You must fill the space already yours, ladies, before you call for more. When we have outgrown our present limits, the Editor of the FARMER will undoubtedly give us "room according to our strength."

Contributed Recipes.

A. A. W., of Pinckney, says that as she has received a great deal of good advice, and many useful hints and suggestions from the Household, it is but fair she should give something in return. So she sends the following recipes:

MOLASSES CAKE.—Five eggs, two cups of molasses, two cups brown sugar, two cups butter, one cup sweet milk, two tablespoonfuls ginger, one tablespoonful soda dissolved in a tablespoonful vinegar, five cups of flour. For one-half the recipe use two large eggs.

MOLASSES COOKIES.—One cup of sugar, one cup of molasses, one cup of boiling water poured on two-thirds of a cup of shortening, one teaspoonful cream tartar, same quantity of soda, stirred into the molasses, two teaspoonfuls of ginger and one of cinnamon. Mix very soft.

"AUNT NELL," of Plainwell, Allegan Co., contributes the following:

SUMMER MINCE PIE.—Four crackers rolled fine, one and one-half cups of sugar, one cup of molasses, one cup of vinegar, one cup of water, two-thirds cup of butter, one cup of chopped raisins, two eggs, beaten and stirred in last thing, and spice to taste. Put some whole raisins on top of pie before putting on the crust.

LEMON PIE.—One lemon, sliced thin, on

cup of sugar, one teaspoonful of corn-starch, one tablespoonful of butter, one cup of boiling water, and one egg added when cool. Bake in one crust. Frosting improves it.

WHITE CAKE.—One and one-half cups of sugar, one cup of sweet milk, two cups of flour, four tablespoonfuls of butter, one teaspoonful of cream tartar, one-half teaspoonful of soda, and the whites of three eggs.

SPICE CAKE.—One cup of sugar, one-half cup of molasses, one-half cup of butter, one-half cup sour milk, two and one-half cups of flour, one teaspoonful soda, the yolks of four eggs, and one teaspoon each of cloves, allspice, cinnamon and nutmeg.

The above two recipes, put together before baking, by dropping first one kind then the other in the tins to bake in, make two marble cakes.

COFFEE CAKE.—One-half cup of butter one cup sugar, one-half cup of molasses, one-half cup of cold coffee, one egg, two and one-half cups of flour, one scant teaspoonful of soda, one cup of raisins, and spice to taste. This makes one good sized loaf.

HARD SOAP.—Three pails of good soft soap, one pound resin, one pound of borax, and two and one-half quarts of salt; put in a kettle and let it just boil, then set in a cool place over night. It will rise like tallow, and can be cut in pieces. The longer it is dried the better. It keeps the hands soft and lasts well. Those who study economy will like it.

The Parasites in Pork.

Cysticerous cellulose, familiarly known as "measles" in pork, on passing into the human economy may develop into the common tape worm. Analogous entozoa are sometimes found in beef, veal, mutton and other meats, but the great source of these formidable parasites is pork. They can be easily detected in the carcass of a pig that is infested by them. "They are in the muscles," writes Dr. Vacher, in a paper before an association of health officers, "between the fibres, between the muscles, on the surface of the muscles, and even in the walls of the heart. Specimens from the same beast," he continues, "are nearly of the same size, but specimens taken from different beasts vary considerably in size. The egg-shaped investing bladder is scarcely ever less than an eighth of an inch in length, and it sometimes measures half an inch, so that it may be easily seen and removed. It is semi-transparent and contains a clear fluid, and what looks like a little white ball. On transferring the bladder to a glass slip a touch with the point of a knife will suffice to rupture it, and if you then press a cover down upon it you have a preparation in which the "rostellum" and circlet of hooks may be distinctly seen with an ordinary lens." When meat is a little dry from exposure to air the cysts collapse and are not distinctly visible. Dr. Thudicum recommends that such pork be submerged in water, which the cysts will absorb by endosmosis.

Fancy Butter Making.

Have the milk of a healthy and properly-fed butter cow, drawn in the most cleanly manner. Carefully strain it, and however set, run the temperature below 60 deg. but not below 40.

Skim just as the milk is the least acid, expose the cream to a pure atmosphere and moderately churn as soon as the cream

turns slightly sour, so as to produce even concussion in all parts of the cream. Wash down the cream when it assumes a granular appearance, and stop churning when the butter has collected in granules the size of wheat kernels. Draw off the butter-milk and rinse in pure water below 60 degrees. Then float the butter in weak brine, to coagulate the caseine and albumen into a soluble form in about half an hour. Then thoroughly rinse in pure water. Stir in enough purified salt to suit your market, and work just enough to thoroughly incorporate the salt and consolidate the butter. Pack directly, (or give a second working after standing a few hours), in style to suit your patrons, or in fifty pound tubs thoroughly saturated with brine. Rub purified salt on the inside of the tub, leaving a sprinkling on the bottom. Cover with a muslin cloth and a layer of salt, and make the package as nearly air tight as possible. Store in a sweet, cool place. The good quality of the butter is guaranteed.

JAMES PYLE'S



PEARLINE

THE BEST THING KNOWN
FOR
Washing and Bleaching

In Hard or Soft, Hot or Cold Water.
SAVES LABOR, TIME and SOAP AMAZINGLY, and gives universal satisfaction. No family, rich or poor, should be without it.
Sold by all Grocers. **BEWARE** of imitations well designed to mislead. **PEARLINE** is the **ONLY SAFE** labor-saving compound, and always bears the above symbol, and name of **JAMES PYLE, NEW YORK.**

BALL'S



CORSETS

The **ONLY CORSET** made that can be returned by its purchaser after three weeks wear, if not found **PERFECTLY SATISFACTORY** in every respect, and its price refunded by seller. Made in a variety of styles and prices. Sold by first-class dealers everywhere. Beware of worthless imitations. None genuine unless it has Ball's name on the box.
CHICAGO CORSET CO., Chicago, Ill.

40 (1884) Chromo Cards, no 2 alike, with name 10c 13 pks. \$1. **GEO. I. REED & CO., Nassau NY**

PRICE REDUCED



This cut represents a scale that will weigh from half an ounce to 240 lbs., made by the Chicago Scale Co., and warranted true. We will send one of these scales and the **FARMER** for one year to any address for \$5.00, cash with order.

JOHNSTONE & GIBBONS, Publishers.

WANTED!

Agents, of either sex, to sell **Teas, Coffees and Groceries to Families** by sample. Liberal terms to reliable parties. Choice goods repacked ready for delivery at **Jobbing** prices. Exclusive sale. Good profit. No risk. A good **Home Business** which pays well from the start. Particulars free. Address at once the old reliable **San Francisco Tea Co., Jobbers, 1447 State St., Chicago.** Mention this paper.

a15eow4t

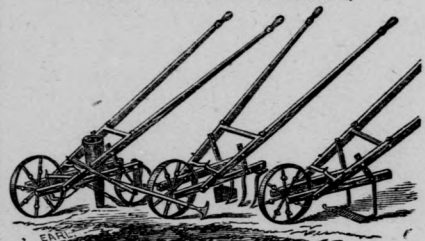


THE
Fairlamb System
OF
Gathering Cream.

Send for Catalogue to
Davis & Rankin,
SUCCESSORS TO
Davis & Fairlamb,
DEALERS IN
Creamery Supplies.

24 to 28 Milwaukee Av.
Chicago, Ill.

MOSHER'S
Hand Seed Drill, Hand Wheel Harrow
and Wheel Hoe Combined.



This drill is for the garden or the field. It plants in hills or sows in drills. Invented and made only by **E. MOSHER, HOLLY, MICH.** Circulars free.
f5eow3m

MORTGAGE SALE.—Default having been made in the conditions of a mortgage made by Edward Call to George Moore, dated November 29th, A. D. 1881, and recorded in the office of the Register of Deeds for the County of Wayne, in the State of Michigan, on the 30th day of November A. D. 1881, in Liber 168 of Mortgages, on page 27, by the nonpayment of moneys due thereon, and on which mortgage there is claimed to be due at the date of this notice two hundred and seventy ty dollars and sixty cents (\$270 60), and no suit or proceedings at law or in equity having been instituted to recover the amount secured by said mortgage or any part thereof, notice is therefore hereby given that on the 17th day of August, A. D. 1884, at 12 o'clock noon, there will be sold at the westerly front door of the City Hall, in the City of Detroit, in the County of Wayne and State of Michigan (said City Hall being the building in which the Circuit Court for the County of Wayne is held) at public vendue to the highest bidder, the premises described in said mortgage or so much thereof as may be necessary to satisfy the amount now due as aforesaid, with the interest thereon, and the costs and expenses allowed by law, said premises being situate in the township of Dearborn, County of Wayne and State of Michigan, and known and described as follows, to wit: Being nine acres of land off of the north side of the south half (½) of the northeast quarter (¼) of the southeast quarter (¼) of section thirty-one (31), in township two (2) south of range ten (10) east.

DETROIT, April 19th, 1884.
GEORGE MOORE, Mortgagee.
EDWARD MINOCK, Attorney for Mortgagee.

Wood Stains.

Many mechanics are in the habit of making occasional pieces of fancy furniture, chests, etc., and the following directions for staining oak, beech, birch, cherry, poplar, etc., will therefore interest them and be worth preserving:

1. Yellow Stain.—Wash over with a hot, concentrated solution of picric acid, and when dry polish the wood.

2. Ebony Black.—Wash with a concentrated aqueous solution of extract of log-wood several times; then with a solution of acetate of iron of 14 degrees, Reaumur, which is repeated until a deep black is produced.

3. Gray.—One part of nitrate of silver dissolved in 50 parts of distilled water; wash over twice, then with hydrochloric acid, and afterward with water of ammonia. The wood is allowed to dry in the dark, and then finished in oil and polish.

4. Light Walnut.—Dissolve one part of permanganate of potassium in 30 parts of pure water, and apply twice in succession, and after an interval of five minutes wash with clean water, and when dry, oil and polish.

5. Dark Walnut.—Same as for light walnut, but after the washing with water, the darker veins are made more prominent with a solution of acetate of iron.

6. Dark Mahogany.—Introduce into a bottle 15 grains of alkanet root, 30 grains of aloes, 30 grains powdered dragon's blood, 500 grains 95 per cent. alcohol, closing the mouth of the bottle with a piece of bladder, keeping it in a warm place for three or four days, with occasional shaking; then filtering the liquid. The wood is first mordanted with nitric acid, and when dry wash with the stain once or oftener, according to the desired shade; then the wood is dried, oiled and polished.

ADMINISTRATOR'S SALE OF REAL ESTATE.
Notice is hereby given that in pursuance of a license granted to the undersigned by the Probate Court for the County of Wayne in the matter of the estate of Jessie Crowton, deceased, I shall on the 22d day of May, 1884, at 12 o'clock noon, sell at public auction to the highest bidder at the west front door of the City Hall in the city of Detroit, the interest of said deceased in the following described real estate, to wit: Lot nineteen (19) of Phillips' subdivision of the west half of quarter section forty-three (43) of the ten thousand acre tract, so-called, according to the plat thereof recorded in the Register's office in said County of Wayne, and also twenty-two one-hundredths (22-100) acres from the south side of lots number five (5) and six (6) of said subdivision, being in all five (5) acres of land in the Township of Hamtramck, County of Wayne and State of Michigan.

Dated April 7th, 1884.

JENNIE CROWTON,

Administratrix of the estate of

Jessie Crowton, Deceased.

ATKINSON & ATKINSON,
Attorneys for Administratrix. 28-6

STATE OF MICHIGAN.—The Circuit Court for the County of Wayne. In Chancery.

At a session of said Court held at Detroit on the eighth day of April, 1884. Present, Honorable John J. Speed, Circuit Judge. John C. Williams vs. John Seeley. No. 3840.

It satisfactorily appearing to the Court upon the affidavit of William F. Atkinson that John Seeley, the above defendant, resides out of the State of Michigan and in the State of Florida. On motion of Atkinson & Atkinson, solicitors for complainant, it is ordered that said John Seeley appear and answer the bill of complaint filed herein on or before August 9th, 1884, that said order be published in the MICHIGAN FARMER, a newspaper printed in said county, for six successive weeks, and that such publication be commenced within twenty days from this date.

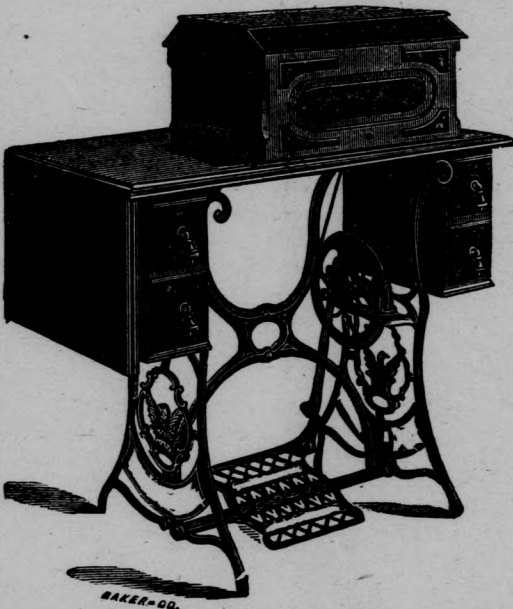
Dated April 8th, 1884.

JOHN J. SPEED, Circuit Judge.

ATKINSON & ATKINSON,
Solicitors for Complainant. 15-7.

THE IMPROVED SINGER SEWING MACHINE!

The "Michigan Farmer" One Year and a Machine For Only \$18.00!



We have made arrangements to have manufactured for us a large number of one of the best Sewing Machines ever in use, which we shall sell at about one-third usual prices. Each machine will be nicely finished with a Box Cover, a Drop Leaf Table, and Four Drawers, and will contain a full set of the latest improved attachments. This illustration is an exact representation of the Machine we send out.

The cut below represents the "Head" or machine part of the Sewing Machine. All parts are made to gauge exactly, and are constructed of the very finest and best material. It is strong, light, simple and durable. Does to perfection all kinds of sewing and ornamental work that can be done on any machine.

Each machine is thoroughly well made and fitted with the utmost nicety and exactness, and no machine is permitted by the inspectors to go out of the

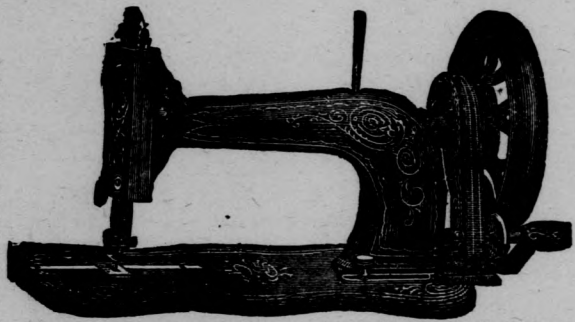
shop until it has been fully tested and proven to do perfect work, and run light and with as little noise as possible. This machine has a very important improvement in a Loose Balance Wheel, so constructed as to permit winding bobbins moving the work from the machine.

The LOOSE BALANCE WHEEL is actuated by a solid bolt passing through a collar securely pinned to the shaft outside of the balance wheel, which bolt is firmly held to position by a strong spiral spring. When a bobbin is to be wound, the bolt is pulled out far enough to release the balance wheel and turned slightly to the right or left, where it is held by a stop-pin until the bobbin is filled. Where the machine is liable to be meddled with by children, the bolt can be left out of the wheel when not in use, so that it can not be operated by the treadle.

The Thread Eyelet and the Needle Clamp are made SELF-THREADING, which is a great convenience to the operator.

THE BALANCE WHEEL is handsomely finished and nickel plated.

The IMPROVED TENSION and THREAD LIBERATOR combined add greatly to the value of this machine.



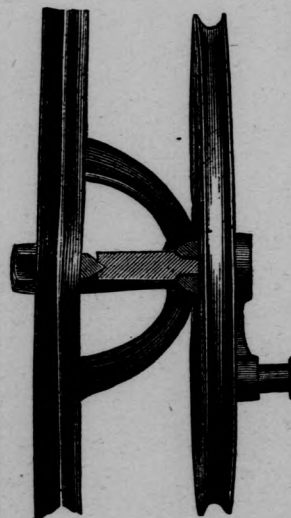
ALL THE STANDS HAVE The New Driving Wheel.

This Driving Wheel is the invention of John D. Lawless, secured by patent, dated Feb. 7, 1882, and is claimed to be the best device yet invented, being the simplest, easiest running, and most convenient of the many that have been tried. It can be easily adjusted and all wear taken up by turning the cone-pointed screw. It is the only device operating on a center that does not interfere with other patents. Dealers who wish to sell these machines will appreciate this fact.

The Stands have rollers in legs and the Band Wheels are hung upon self-oiling adjustable journals. Each stand is run up by steam power after it is set up until it runs very light and smoothly.

We have selected this style and finish of machine as being the most desirable for family use.

We furnish the Machine complete as shown in above cut, and include the following attachments, &c. One Johnson's Foot Ruffler, one set Hemmers one Tucker, one Foot Hemmer or Friller, one package Needles, six Bobbins, Screw Driver, Can of Oil, Extra Check Spring, extra Throat Plate, Gauge Screw, Wrench, Instructions



Each Machine is Guaranteed as represented and to give satisfaction, or it may be returned and money refunded.

Address all orders to

JOHNSTONE & GIBBONS, Publishers MICHIGAN FARMER,
44 Larned St., West, Detroit, Mich.

The Poultry Yard.

Feeding Chickens.

This subject, now timely, is discussed by the *Massachusetts Ploughman* in a late issue as follows:

"There is a wide spread feeling against feeding whole corn, the belief being very general that to feed it to young chicks is death to them; yet some of the most successful breeders of poultry always feed whole corn to chicks as soon as they are large enough to swallow the smaller kernels, contending that the chicks grow better and keep healthier than on fine meal, which clogs up the crops and very frequently causes death.

"From both observation and experience we are fully satisfied that when fine meal is fed great care must be taken to feed with regularity and not overfeed so as to let the meal get sour. To omit to feed until the chicks are very hungry and then give them all of the fine meal they will eat is dangerous to their health if not to their lives, because they crowd their crops so full it swells and becomes a mass so compact that it fails to pass off, hence the death of the chick. But when whole corn, or other seeds are fed, there is not that danger of souring if left over from one day to the next, so the chicks do not get so hungry as to overload their crops. Of the many thousands of chicks we have raised, and given no fine meal, but feeding on whole corn as soon as the chicks are large enough to eat it, we have never lost a single one by indigestion; but when we fed meal we frequently met with losses by indigestion.

"Until the chick is a week old smaller seed than corn must be given, or the corn must be cracked; but after the chick is a week old pop corn may be given, and it will be readily eaten, at least this is our experience covering many years. We are fully satisfied that the health of the chick is greatly improved by feeding whole seed in place of fine meal. For the first few days grass seed, millet and the small grains make a good healthy food, and in fact after the chicks get older it is good policy to feed a variety, but let the grain be unground. What vegetables or meat are given should be fresh and sweet, in fact young chicks should be given only the best of food. Irregular feeding should be avoided and also over-feeding. If chicks are to be kept healthy they should be fed with simple sweet food at regular hours, and always furnished with good clean water."

Poultry Hints.

FANNY FIELD, in the *Prairie Farmer* says: "A beginner wants to know how poultry raisers manage to make one hen own two broods of chicks,—says that she has tried it more than once, but the hens would fight all the chicks except their own. Didn't go to work right, my dear; you must mix the two families before the hen finds out how many children she has of her own, and what they look like. Slip

the extra chicks under the hen before she leaves the nest, and in ninety-nine cases out of a hundred she will think that she hatched them all. Or if you take the hen from the nest before she gets ready to leave, give her all the chicks when you put her in the coop. Sometimes a dark hen will object strongly to a single white chick, but if she has half a dozen of that color she will own them all."

THE J. M. Bain incubator "dies hard." The *Toronto Mail* recently published a letter from the public spirited "contributor" who has narrated his success with it for the past two seasons under different names, in spite of the fact that the agricultural press of the country long ago wrote the whole business down as a palpable fraud.

THE best food for early chickens is cooked meal, and for a change may get bread crumbs and hard boiled eggs finely chopped. They should be fed several times a day for the first month or two, after which wheat makes the best food. Do not let them suffer from sudden changes of temperature.

THERE is no way of curing hens of eating eggs, but to prevent them by mechanical means is very easy. A nest with a double bottom, the upper one inclined so as to allow the egg to roll to the lower one answers well, but the habit is one that is always acquired, and therefore a lasting one. Hens learn it by being in the presence of broken eggs, but they rarely break eggs themselves until so taught. If the nests are arranged so as to keep the eggs out of their reach they will forget the habit, if fed liberally with meat for awhile, but the safest plan is to cut off the heads of such fowls before the habit becomes general with the flock.

WHILE young turkeys require the utmost care when very young, and should be confined for awhile, let it be known that they will not thrive unless they have the benefit of a range as they become larger. They are active foragers, and must have a chance to exercise that peculiarity, but in so doing will pick up the greater part of their food. Those who grow tobacco should always keep a flock of turkeys, as they are very destructive to the large green worms that do so much damage to that crop. If allowed a range, and fed on grain at night, they can easily be taught to come up at regular hours.

THE *New England Farmer* says: "Calling at a leading produce commission house a few days ago, we were shown a barrel of eggs that the economical country shipper had packed in musty chaff. The result was that the eggs themselves, which were doubtless fresh when packed, had absorbed the flavor of the straw, which was very perceptible, both to the smell and to the taste, when one was broken. Of course the eggs had to be sold at a lower price than they would have brought if properly packed."

MORTGAGE SALE.—Whereas default has been made in the conditions of a mortgage made and delivered by Sarah E. Turk to George Berdan, bearing date the first day of June, A. D. 1880 and recorded in the office of the Register of Deeds for the County of Wayne, in liber 148 of Mortgages, page 630, on the first day of September, A. D. 1880, which mortgage was afterwards duly assigned by said George Berdan to the undersigned, Charles H. Cady, by assignment dated September 21st, 1883, and recorded in said Register's office in liber 22 of assignments of mortgages, page 293, on the 2d day of October, A. D. 1883, by which said default the power of sale contained in said mortgage has become operative. The sum of sixty-five dollars and seventeen cents is claimed to be due on said mortgage at the date of this notice, besides the sum of three hundred dollars and interest at the rate of eight per cent per annum since June 1st., 1880, still to become due thereon. No suit or proceedings at law or in equity, have been instituted to recover the sum secured by said mortgage or any part thereof. Notice is therefore hereby given that said mortgage will be foreclosed by sale of the premises therein described, or some part thereof, viz: Those certain pieces or parcels of land situate and lying in the village of Wayne, in the town of Nankin, Wayne County, Michigan, to wit: Lots number fifteen (15) and sixteen (16) according to the recorded plat of A. L. Chases addition to said village of Wayne, being two lots on the north-west corner of Clinton and Sophia streets in said village (subject to said installment to become due on said mortgage) at public vendue at the easterly front door of the City Hall in the City of Detroit, in said County (that being the building wherein the Circuit Court for said County of Wayne is held) on the twelfth day of July next, at ten o'clock in the forenoon.

CHARLES H. CADY,
Assignee of Mortgage.
CUTCHEON, CRANE & STELLWAGEN,
Attorneys for Assignee.

SHERIFF'S SALE.—By virtue of a writ of fieri facias, issued out of and under the seal of the Circuit Court in and for the County of Wayne and State of Michigan, to me directed and delivered against the goods and chattels, lands and tenements of the Michigan Canning and Preserving Company, I did on the 29th day of February, A. D. 1884, levy upon and seize all the right, title and interest of the said, the Michigan Canning and Preserving Company in and to the following: Lots thirty-seven (37), thirty-eight (38), thirty-nine (39), and the east half of lot one hundred and twenty-one (121) of the Detroit Arsenal Grounds, in town two (2) south of range ten (10) east, being the same premises conveyed by John Atkinson and wife by deed dated April 20th, 1883, and recorded May 23d, 1883, in liber 257 of deeds, on page 289, together with the building thereon and the engine, boiler, machinery, shafting, elevator, tank, vats, and all other fixtures of every name and kind belonging thereto. All of which I shall expose for sale at public auction or vendue to the highest bidder, as the law directs, at the easterly front door of the Detroit City Hall (that being the building in which the said Circuit Court for Wayne County, Michigan, is held), on Thursday, the 29th day of May, A. D. 1884, at 12 o'clock noon of said day.

CONRAD CLIPPERT, Sheriff.
By H. L. RUTTER, Deputy Sheriff.
HENRY A. HAIGH, Plaintiff's Attorney,
Detroit, April 7th, 1884. a15-7t

STATE OF MICHIGAN.—The Circuit Court for the County of Wayne. In Chancery. At a session of said court held at Detroit on the eighth day of April, 1884. Present, Honorable John J. Speed, Circuit Judge. John C. Williams vs. John Seeley. No. 7841.

It satisfactorily appearing to the court upon the affidavit of William F. Atkinson that John Seeley, the above defendant, resides out of the State of Michigan and in the State of Florida. On motion of Atkinson & Atkinson, solicitors for complainant, it is ordered that said John Seeley appear and answer the bill of complaint filed herein on or before August 9th, 1884, that said order be published in the *MICHIGAN FARMER*, a newspaper printed in said county, for six successive weeks, and that such publication be commenced within twenty days from this date.

Dated April 8th, 1884.
JOHN J. SPEED, Circuit Judge.
ATKINSON & ATKINSON,
Solicitors for Complainant. a15.7t

STATE OF MICHIGAN.—The Circuit Court for the County of Wayne. In Chancery. At a session of said court held at Detroit on the eighth day of April, 1884. Present, Honorable John J. Speed, Circuit Judge. John C. Williams vs. John Seeley. No. 3837.

It satisfactorily appearing to the Court, upon the affidavit of William F. Atkinson, that John Seeley, the above defendant, resides out of the State of Michigan and in the State of Florida. On motion of Atkinson & Atkinson, solicitors for Complainant, it is ordered that said John Seeley appear and answer the bill of complaint filed herein on or before August 9th, 1884, that said order be published in the *MICHIGAN FARMER*, a newspaper printed in said County for six successive weeks, and that such publication be commenced within twenty days from this date.

Dated April 8th, 1884.
JOHN J. SPEED, Circuit Judge.
ATKINSON & ATKINSON,
Solicitors for Complainant. a15-7

Apiarian.

How Far Will Bees Go for Honey?

The London *Journal of Horticulture* answers the question thus:

This is a question that has been addressed to us by a gardener, who states that bees find their way into his peach house every year, and he knows of no hives nearer than one and a half miles. On this subject Mr. Pettigrew has a short chapter in his "Handy Book of Bees," which we cite: "This question we cannot answer with accuracy. Our experience in this matter goes dead against the wonderful stories that are told in some books. We read of the bees flying 4, 7 and 12 miles for food! Our bees will perish and die for want of food within three miles of good pasture. Our bees here never find the hundreds of acres of heather which cover Carrington Moss within three miles of them. In fine sunny weather bees go farther from home than they do in dark cloudy weather. But even in the best and brightest of weather in June and July, very few, if any, find their way home to their old stand if removed three miles off. Moreover, the return of some bees does not prove that they travel three miles in search of food. It proves that some of them go a little more than one mile and a half from home, and finding themselves on known pastures within one mile and a half of the old place, they return thither, forgetting, as it were, where they last came from. I am, therefore, of opinion that very few bees go more than two miles for food. It is very desirable to have bees near the pasture on which they work. Short journeys are not only a saving of labor to bees, but also a protection of their lives. When compelled to fly far for honey they are often caught by showers and destroyed. In warm genial weather, with a superabundance of honey in flowers, bees will have it. They go beyond the bounds of safety for it. Gentle showers do not stop out-door laborers. Black clouds often send them hurriedly home; but they are frequently caught, and die on the altar of their industry. Hives containing 8 pounds and 10 pounds of bees have lost two-thirds of their ranks by sudden showers in warm honey weather. Bees driven to the earth by showers do not die at once. If the following day be warm and fair the rays of the sun sometimes reanimate these storm-beaten creatures, and enable them to return to their hives."

W. Z. HUTCHINSON says, in the *Country Gentleman*: "It is probably as much the fault of the queen, if fault it can be called, as it is that of the bees, if a queen is killed when an attempt is made to introduce her to a colony. If the bees find a queen where they would expect to find their queen, and she behaves naturally, they seldom harm her, but if she is frightened and commences to run over the combs, uttering that peculiar cry of 'zeep,' 'zeep,' she is almost certain to be

pounced upon and destroyed. I have picked up a queen and placed her at the entrance to her own hive, and she was not allowed to enter, but was "balled" at once. The bees did not expect to find their queen outside the hive. Again, I have caught and caged a queen for shipment, then shaken the bees from one or two combs down in front of the hive, and, as they were crawling in, dropped a queen, just taken from another hive, down among them, and she crawled in with them and was accepted. Shaking the bees from the combs had bewildered them, and they were too intent upon getting back into the hive to pay any attention to the strange queen, and by the time that the colony had regained its normal condition, the queen had reached the brood nest, was ready to begin laying, and the bees probably did not know that she was not their own queen. This is my favorite method of changing queens from one colony to another in my own apiary."

THE Michigan Bee Keepers' Convention discussed the question of the best breed of bees. The prevailing opinion appeared to be that for rapid increase and the production of extracted honey the Italian bees are unexcelled, but for the production of comb honey the brown German bee (often called black bee) is the best. This was the belief of D. York, who explained that the Italian bees are too prolific and swarm too much to be profitably employed in the production of comb honey. The brown German bees are less inclined to swarm than are the Italians, and enter the surplus receptacles more readily, are better comb makers and can be more readily shaken from the comb. Mr. York advanced the opinion that nothing is gained by crossing the large brown bee with the Italian. W. Z. Hutchinson, while agreeing with Mr. York on other points, entertained the belief that on account of the industry and greater length of the tongue of the Italian bee a judicious crossing would secure a strain of bees possessing the good qualities of both varieties. The large brown German bee so favorably remarked upon is not to be confounded with the little waspish, shining black bee.

MRS. HARRISON, in the *Prairie Farmer*, says: When the sealed honey in a hive has been consumed, a vigilant eye must be kept on the colony during cold storms, lest they starve. Such an army of workers consume heavy rations. When bees kill drones in spring it may be known that they are scarce of honey, for they do it to preserve the life of the commonwealth.

A Long Snooze.

Rip Van Winkle slept a good while, yet had his sleep occurred about 50 years ago, when Downs' Elixir first attained its reputation, on awaking he would have been able to recognize this friend of the afflicted, and might have taken another twenty-years nap, and waked up to find Downs' Elixir at the end of half a century the most popular and the best Cough Remedy known. Also Baxter's Bitters for Bilious diseases, not so old, but good.

Michigan Central R. R.

Depot foot of Third street. Ticket offices, 154 Jefferson ave., and Depot. All trains arrive and depart on Central Standard time, which is 28 minutes slower than Detroit time.

Chicago Trains	Leave, going west	Arrive, from west.
New York Limited Ex..	\$11.59 p m
Mail, via Main & Air line	*6.00 a m	*6.05 p m
Day Express	*9.00 a m	*6.25 p m
Kal. & Three Rivers Ac	*4.00 p m	*11.45 a m
Jackson Express.....	*6.00 p m	*10.00 a m
Evening Express.....	*8.00 p m	*8.20 a m
Pacific Express.....	*9.00 p m	*5.55 a m
GRAND RAPIDS TRAINS.		
Fast Express.....	\$11.59 p m
Day Express.....	*9.00 a m	*6.25 p m
Grand Rapids Express.	*4.00 p m	*11.45 p m
Night Express.....	*9.00 p m	*5.55 a m
SAGINAW AND BAY CITY TRAINS.		
Mack'w & Marq'le Ex..	*8.20 a m	*6.45 p m
Bay City & Sag. Exp..	*5.07 p m	*9.50 p m
Marquette & Mackinaw	*9.05 a m	*11.20 a m
Night Express.....	*10.55 p m	*5.55 a m
TOLEDO TRAINS.		
Cincinnati Express...	*8.20 a m	*7.25 p m
St. L. Cin. Clev. and Col	*3.00 p m	*11.50 a m
Große Isle Accom.....	*4.30 p m	*8.00 a m
Cincinnati Express....	*6.50 p m	*8.10 a m
Toledo Express.....	*9.30 p m	*12.05 a m

Canada Division.

Buffalo and Toronto Trains.	Leave, going east.	Arrive, from east.
Atlantic Express.....	*6.15 a m	*8.30 p m
Accom't'n from Windsor	*7.15 a m	*8.30 p m
Fast Day Express.....	*11.59 a m	*2.50 p m
New York & Boston Ex	*7.30 p m	*5.30 a m
Limited Express.....	*12.15 a m	*7.55 a m
*Daily. *Except Sundays. †Except Saturdays.		

CHAS. A. WARREN, O. W. RUGGLES,
City P. & T. Agt. Gen'l P. & T. Agt.,
May 18, 1883. Detroit, Mich. Chicago, Ill.

FLINT & PERE MARQUETTE RAILWAY.

Depot Foot of Third Street. Ticket office 154 Jefferson Avenue and in Depot.

Trains run on Central Standard Time.

	Arrive.	Depart.
Bay City & Saginaw Mail..	*10:50a m	*3:40 a m
Bay City & Ludington Exp	*3:45 p m	*12:10 p m
Bay City & Saginaw Exp ..	*9:55 p m	*5:00 p m
Bay City & Ludington Exp	† 3:05a m	† 11:30 p m

Sleeping Car on Night and Parlor Car on Day Trains.

*Daily except Sundays †Daily.
C. A. WARREN, P. & T. Agt.

LAKE SHORE & MICHIGAN SOUTHERN RAILWAY.

Trains run on Central Standard Time.

Cincinnati, Colum's and Cleve. Express.....	Leave.	Arrive.
	7 10 am	1 00 pm
Chicago Express.....	8 50 am	6 40 pm
Adrian, Toledo, Cleveland & Buffalo Express	3 00 pm	7 10 pm
Fayette, Chicago & Cincinnati Express.....	6 10 pm	10 20 am

The 7 10 p m train will arrive, and the 3 00 p m train depart from the Fourth street depot. Other trains will arrive and depart from the Brush street depot. Daily except Sunday.
Up-town ticket office No. 154 Jefferson Avenue

DETROIT, GRAND HAVEN & MILWAUKEE RAILROAD.

Depot Foot of Brush Street. Trains run by Central Standard Time, which is 28 minutes slower Detroit time. In effect December 30th, 1883.

	Depart.	Arrive.
*Morning Express	6:50 a m	11:45 a m
*Through Mail	10:30 a m	4:50 p m
*Grand Rapids Express..	4:30 a m	9:50 p m
†Holly and Saginaw Ex..	8:35 p m	8:00 a m
†Night Express.....	10:30 p m	5:25 a m
*Daily, Sundays excepted. †Daily. ‡Daily, Saturdays excepted.		

Through Mail has Parlor Car to Grand Haven. Chicago Express at 8:30 a m has through coaches and Pullman Parlor Day Car to Chicago.

Chicago and Owosso Express at 8:35 p m has through coaches and Pullman Palace Sleepers to Chicago.

Night Express has Wagner Sleeper from Detroit to Grand Rapids.

Sleeping Car berths can be secured at G. T. R'y Ticket Office, 156 Jefferson Ave., and at Depot.

T. TANDY, Gen'l Pass. Agt., Detroit.

A PRIZE Send six cents for postage, and receive free a costly box of goods which will help all to more money right away than anything else in this world. Fortunes await the workers absolutely sure. At once address TRUE & Co Augusta, Maine