

## OUR LOCAL ORGANIZATIONS.

## Proceedings of the Lancaster County Agricultural and Horticultural Society.

The November meeting of the Lancaster county Agricultural and Horticultural Society was held in the Athenaeum rooms, on Monday Nov. 6th, at 2 o'clock, p. m.

Members present: Messrs. Martin D. Kendig, Henry M. Engle, Jacob B. Garber, Levi S. Reist, Casper Miller, Jacob Bollinger, Johnson Miller, Levi W. Groff, P. Frank Landis, Webster Hershey, Reuben Weaver, John B. Erb, John M. Stehman, Daniel Snyder, Simon P. Eaby, Henry Erb, Elias Bomberger, Simon A. Hershey, S. S. Rathvon, Wm. McComsey, Peter S. Reist and Henry F. Hostetter.

The committee on by-laws were not prepared to report as they desired, and asked to be granted either more time or be discharged.

On motion the committee was continued.

LEVI S. REIST, who attended the pomological display at the Centennial, read a paper on the same.

Mr. ENGLE reported on the condition of the crops that they did not differ much from the last report. There has been a lot of late seed sown, but it is remarkable how well it looks. The corn is an average crop. Good keeping winter apples are not as abundant as was expected. The early sowing does not look as well as it did two weeks ago.

Mr. GROFF reported that the crops look well in the section that he lives.

Mr. MILLER agreed with the report of Mr. Engle. Mr. ERB, of the Committee of the Centennial fruit display, reported that fruit had been sent, but he had not heard anything from it.

The rain fall for the last month was reported at 2.50 and 2.31.

Mr. HERSHEY reported that he finds the late sowing better than the early sowing.

The question: "In what way can we dispose of our corn crop to the best advantage," was then discussed.

Mr. REIST would convert the corn into pork and beef.

Mr. BOLLINGER said, it is a question we should know something about, as farmers. He encourages his men to feed it into stock. It should be turned back again on the farm. It is his theory and his only one. He did not know whether it is the best financial view or not; he has been quite successful. Every farmer that looks to the interest of his farm should convert it into manure. He encourages stall feeding cattle.

Mr. ENGLE said the general practice of Lancaster county was to feed it into stock. This is important to keep up the fertility of the soil. The corn can be turned to better account, as far as dollars and cents are concerned, by feeding it to milk cows. It would return more on an average than feeding oxen or steers. The demand for cheese and butter has never been met. We need not have any fear that choice butter would be overstocked. You would make a good sum on butter and manure at the same time.

Mr. BOLLINGER said he keeps two cows, and that he has kept an account of what they eat in a year. They have eaten \$98 worth of rough feed. He has realized in one year \$104, besides supplying the family. Thinks he has as good butter as any in the county, and yet he does not get more for it than those who have bad butter. The storekeepers make no distinction. After we have paid hire for butter, there is nothing in it.

Mr. ENGLE thought that there is an opening for good butter somewhere. In other counties they get their prices for good butter, and why can they not be had in this county?

Mr. MILLER thought that corn is not the proper food for milk cows. More can be realized by feeding it to the cattle. He also advocated the feeding of some bran.

Mr. ENGLE thought we feed poor cows to too great an extent. Those who realize money select good cows.

Mr. EABY remarked that the difficulty just stated is a fact not only among butter makers, but among farmers. You will find that persons in the Lancaster market have their customers, and get 3 or 4 cents per pound more than others for good butter. In some places the way to improve the land is to pasture it with sheep. He thought there was a great deal of a bad quality that comes to market that should not. It may result from ignorance or inexperience.

Mr. REIST agreed with Mr. Eaby in regard to feeding sheep, and with the gentleman who advocated the feeding of bran.

Mr. HERSHEY thought the corn crop is the most important we can raise. He has found that those who have attended market have not as fertile farms as those who have fed steers. To feed corn into cattle is the most lucrative; you may raise good butter but you cannot get the market for it.

Mr. McCOMSEY did not believe it probable or profitable to convert half of the corn crop of Lancaster county into butter. He believed in feeding it to the stock on the farm, and if you do not realize directly more than one half, you will realize more than half indirectly. A friend of his, a few years ago, bought an impoverished farm that did not support him. He

got in debt. After much reflection as to how to get out of the difficulty, he made up his mind to increase his debt in improvements, lime, etc. As soon as he was able to provide corn for cattle he bought them, and in a few years more than doubled the price of the farm, and was free from debt. Other of his neighbors did the same thing with much success.

Mr. MILLER thought that this matter of keeping stock is not profitable. He would not keep more stock than is absolutely necessary, if he were farming. Sell all your grain and buy your manure. To sell one-fourth of your grain, and convert three-fourths into manure, is rather expensive. We spend entirely too much money on our stock.

Mr. McCOMSEY said the gentleman seems to count that that fed into stock is entirely lost, except that turned to manure. The sale of the beef is where the profit lies.

Mr. MILLER said that plowing down the clover would improve our farms. Our farmers have entirely too much stock running about. His opinion would be that stock raising in this county will not pay. Keep as little stock as possible.

The president thought that it was pretty well decided not to keep the corn on the farm. He had tried the cattle in the fall, and fed them, but it hardly ever paid him. Had tried cows and it was not satisfactory. He had tried a coarse breed of pigs, and they did very well. He got a better breed, and he was satisfied with the result. He believes in turning it into pork. You ought to realize thirteen or fourteen pounds to the bushel.

At this stage a random discussion took place, which culminated in a controversy as to whether animal or vegetable food was the more healthy.

On motion, Mr. Engle was chosen to prepare an essay on "Vegetable vs. Animal Food."

Mr. McCOMSEY, of the committee of the Pomological exhibition, reported, that your committee appointed at the last meeting to receive, pack and forward to the Pomological Exhibition, on the Centennial grounds, such fruit as might be presented for the purpose, respectfully report that a large number of very fine samples of most of the best varieties of apples now cultivated in our county were presented, which were carefully packed and forwarded as directed.

A bill of expenses for shipping the same, amounting to \$2.10 was ordered to be paid; also the services of the janitor.

The fruit sent to the Pomological Exposition at Philadelphia from this county and by whom was as follows: Daniel Schmechel exhibited the following variety of apples: Northern Spy, Newtown Pippin, Pippin, Green Pippin, Maiden Blush, Juice Bite, Jettries, Smokehouse, Belleleur, Red Streak, (two varieties) Swarr, Pennoek, Pound, Baldwin, German Sweet, Summer Rambo, Rambo, Pennsylvania Red Streak, Northern Spy, Romanite (two varieties,) and two varieties not named. The same gentleman exhibited pears as follows: Pound Pear, Vicar of Wakefield (four varieties,) Holland, Duchess, Henderson, and ten other varieties.

M. D. KENDIG sent the York Imperial, Baldwin, Rhode Island Greening, Golden Russet, Pennoek's Red Winter, Spitzenberg, Smokehouse, President, Belleleur, Golden Pippin, Red Streak, Fallwater, White Vandever and Wine Sap.

E. S. HOOVER sent the Smokehouse, Red Streak, Fall Pippin, Belleleur, Fallwater, Rambo, Pennoek and another variety not named.

HENRY ERB sent the Pound, Sweet Fallwater, Spitzenberg, Romanite, Golden Russet, Winter Smokehouse, Fall Smokehouse, Striped Smokehouse, Sweet Habecker, Swiss Pippin, Wine Sap, Rambo, Sweet Rambo, and another variety not named.

But the committee has not yet been officially informed, how it was received, what disposition was made of it, or what degree of merit was accorded to it.

The display of apples on the tables on this occasion was perhaps the finest that had ever distinguished an ordinary meeting of the society. Mr. Casper Miller had the Belmonte, Ben. Davis, and others. Mr. H. M. Engle had also some fine varieties. There were also other exhibitors, but somehow their names and also the names of their apples either did not come into the possession of the reporters, or were mislaid.

Mr. JACOB BOLLINGER had some very fine apples on exhibition at this meeting, and Mr. L. S. Reist also had on exhibition seven varieties of his own fruit, as well as about twenty-five varieties of Canada apples, and a few from North Carolina, which he received through the kindness of Mr. John Freed, of Ontario, and Mr. Nathaniel Atkins, of Ashville, N. C., to whom the society accorded a unanimous vote of thanks. Among those from Canada were the 20-ounce Pippin, Cayuga, Redstreak, Alexander, Gravenstein, Swarr, Spitzbergen, Rhode Island Greening, Cat-head, Hawthorn, Robertson, Sweet-Pippin, 20-ounce apple, and other varieties of note. Among those from North Carolina were a 12-ounce apple, called the Huber, a very black variety, a large red apple, and a sweet Pippin of very peculiar quality outside, just as if sugar was oozing out through its skin. These apples were a part of those which Messrs. Freed & Atkins had on exhibition at the Centennial

Pomological show at Philadelphia, and were very interesting as an illustration of the difference between apples of the same varieties grown in different localities of our country.

Mr. ENGLE read the act of Assembly relating to a State Agricultural Board, and it was moved to appoint a delegate to the same.

On motion, it was agreed to designate by ballot who shall be the appointed by the chair.

Messrs. H. M. Engle, Johnson Miller, and Jacob Bollinger were placed in nomination. Mr. Engle received six votes, Mr. Bollinger four, and Mr. Miller two.

Mr. ENGLE was therefore appointed by the chair as the delegate.

Mr. H. F. HOSTETTER, of Oregon, was proposed as a member of the society, and after signing the constitution became a member.

Mr. EABY reported that H. M. Engle, Jacob M. Stanifer and Israel Landis, have contributed a sufficient number of books, amounting to \$10 in value, to entitle them to life membership of the society.

On motion, the society then adjourned.

## The Bee Keepers' Society

This association met stately Monday afternoon Nov. 13, in the Athenaeum, Vice President J. F. Hershey, in the chair:

President: A. H. Shock, W. B. Detweiler, D. Lintner, John Kepperling, S. Garber, L. S. Fleckenstein, J. F. Hershey, H. H. Myers, P. S. Reist, President.

An order of business was then adopted as reported by the committee.

J. F. HERSHEY and L. S. Fleckenstein discussed the question of the best mode of hiving a natural swarm and prevent them from leaving after the swarming, and both thought that it could best be done by contracting the entrance so as to allow the workers to get out.

Mr. MYERS thought that if the queen was an old one it would also get out and had kept an old queen of his in a wire bag.

Mr. HERSHEY thought the best way to make worker combs was to take out the capped or brood combs.

Mr. DETWILER found that it made no difference whether the queen was an old or young one.

Mr. MYERS' experience coincided with that of other speakers, but although this is done there will, nevertheless, be some drone combs.

Mr. DETWILER said he had found that the bees would gnaw off some of the worker combs and build drone combs. "Can bees be wintered with success, without pollen," was discussed affirmatively by W. B. Detwiler and J. F. Hershey, who said that the old bees did not need the pollen, but fed it to the young bees.

Mr. HERSHEY thought that too much sun in winter time warms the bees and if they go out in snowy seasons they may get lost. Every few days he found it advisable to warm up the bees.

Mr. DETWILER said that he had noticed that, in old fashioned hives which the sun struck all the day round, the bees generally wintered first-class. He intended to experiment this winter with an eastern exposure.

Mr. FLECKENSTEIN said that he had his hives shaded last winter and did not allow the sun to warm them up until the temperature of the air was warm enough in the shade to tempt the bees out.

"Should bees be wintered in the Middle States as in the western or northwestern States," elicited discussion by Messrs. Hershey, Myers and Detwiler, who concluded that our bees do not need the protection of the cellar or burial as is done in the western and northern cold and windy region. If the hives are put in the cellar they will mould.

P. S. REIST stated that he was very unsuccessful in "cellaring" his bees over winter, but he had much better success when his bees were surrounded with ice.

Mr. L. S. FLECKENSTEIN detailed a failure he had experienced in buying bees.

H. H. MYERS said that he had fed his bees with an inverted bee feeder, and put grass and hay in front of the entrance and was unable to prevent bee robbing. He had finally turned his hive around and thus prevented it, the robbers missing the entrance at the usual place.

Mr. DETWILER had thrown hay in front of the entrance, and the robbers had to crawl in and were attacked by the swarms and kept off. If a swarm becomes cowardly and will not fight he thought nothing could be done. He had experimented with one of these peaceable swarms by thus taking off a mile or so for a couple of days. Anointing the entrance with coal oil had often been used successfully. He believed that simply confining the robbers in with the swarm was not a good way.

Mr. FLECKENSTEIN thought that careless feeding was often the occasion of robbing.

MESSRS. HERSHEY, Myers and Detwiler, argued against the contraction of the entrance and believed in letting them fight it out. Otherwise the closed entrance will make them hot and excite them in their endeavor to escape from the hive.

In the discussion of the question, "Can we easily

overstock our country with bees," J. F. Hershey did not know how much it would take to overstock the country, but he had found that his swarms laid up as much honey as when there were none or few hives in the neighborhood.

MR. FLECKENSTEIN thought that the fever was not quite so high as to endanger the overstocking of the country.

MR. DETWILER went at it on a mathematical calculation and comparison of the number of clover-heads and the number of bees and came to the conclusion that it would be almost an impossibility. His hives averaged as much when he had forty as when he had only six.

The next question, "How does a queen know when passing over the comb, worker or drone that she must lay a worker egg in a worker cell, and a drone egg in a drone cell," proved too abstruse for definite settlement by the association, and the members pretty generally "gave it up."

On motion the association adjourned to meet on the first Saturday in May, 1877

## DOMESTIC ECONOMY.

### Eating too Much.

A long experience and observation in life induce us to add our testimony to the views presented in the annexed paragraph from *Tinsley's Magazine*:

"Nobody ever repented of eating too little," was the sage remark of an old gentleman on the verge of ninety, next to whom the writer had the pleasure of sitting at dinner the other night. The host was pressing him to take more, and urging him in the usual phrase: "Why, you have eaten scarcely anything!" Now, it is to be assumed that the old gentleman's words indicated one of the by-ways to good health, to which he had traveled through his long life, and to which he owed his present remarkably hearty condition; so it was suggested to him interrogatively that he had always been a small feeder. "Yes," he answered, "ever since I was two or three and twenty; up that time I was a weakly young fellow enough, and I used to make the great mistake of trying to eat and drink as much as I could, in the hope of becoming strong. All my friends and the doctors backed me in my error, but fortunately I found it out in time and 'knocked off'—as your modern slang has it—more than half my usual amount of stimulants. I gave up the idea of making myself strong, and merely strove to make myself well, and I was contented with eating just as much as I could digest, and no more. Of course it took time and experience to discover the precise limits; I could not adopt the golden rule of always leaving off with an appetite, because I never began with one, but by persistently erring on the right side, I got hold of one of the great secrets of life—the secret of knowing when one has enough, and after a year or two I became so much better that I used to find myself ready to eat a meal at any time and actually acquired an appetite. Then once found, I never destroyed it, but always determinately rose with the feeling that I could eat more. Naturally temptation grows stronger, but I was firm. I did not behave ungratefully to my stomach and immediately presume upon its increased powers by overloading it. I did not live to eat, but only eat to live; and behold me! I have no need to be very particular as to what I eat, even at my time of life; I have only to be careful not to eat too much." Here, indeed, is the great secret of a great deal that is amiss with many of us. We are in the habit of eating too much, more than our digestive organs can tackle, and that which is not assimilated more or less poisons. The system becomes overcharged, and gives any latent tendency to disease within us every facility for developing itself. The question is not so much what to eat, as what quantity to eat, and nothing but a sharp look-out kept by ourselves can give us an answer.

### When and Why Lamps Explode.

We take from the *Scientific American* a few hints that journal gives as to the danger arising from petroleum lamps:

All explosions of petroleum lamps are caused by the vapor or gas that collects in the space above the oil. When full of oil, of course, a lamp contains no gas, but immediately on lighting the lamp consumption of oil begins, soon leaving a space for gas, which commences to form as the lamp warms up, and after burning a short time sufficient gas will accumulate to form an explosion. The gas in a lamp will explode only when ignited. In this respect it is like gunpowder. Cheap or inferior oil is always most dangerous.

The flame is communicated to the gas in the following manner; The wick tube in all lamp burners is made larger than the wick which is to pass through it. It would not do to have the wick work tightly in the burner; on the contrary, it is essential that it move up and down with perfect ease. In this way it is unavoidable that space in the tube is left along the sides of the wick sufficient for the flame from the burner to pass down into the lamp and explode the gas.

Many things occur to cause the flame to pass down the wick and explode the lamp. 1. A lamp may be standing on the table or mantle, and a slight puff of air from the open window or door may cause an explosion. 2. A lamp may be taken up quickly from a table or mantel and instantly exploded. 3. A lamp is taken into an entry where there is a draught, or out of doors, and an explosion ensues. 4. A lighted lamp is taken up a flight of stairs, or is raised quickly to place it on a mantel, resulting in an explosion. In these cases the mischief is done by the air movement—either by suddenly checking the draught, or forcing air down the chimney against the flame. 5. Blowing down the chimney to extinguish the light is a frequent cause of explosion. 6. Lamp explosions have been caused by using a chimney broken off at the top, or one that has a piece broken out, whereby the draught is variable and the flame unsteady. 7. Sometimes a thoughtless person puts a small sized wick in a large burner, thus leaving considerable space along the edges of the wick. 8. An old burner, with its air draughts clogged up, which rightfully should be thrown away, is sometimes continued in use, and the final result is an explosion.

### Sleeping Warm.

I believe it is impossible to have too much pure air, but it is possible to have the air colder than feeble persons can breathe with comfort or with safety. For hardy persons there is no danger in cold air, provided they have plenty of bed-covering, and keep their mouths closed. It is unwholesome for any one to sleep cold. One of the hardest things for feeble persons to endure, is getting into a cold bed to sleep. It draws so much upon the already low vitality, that before the cold bed is warmed, its occupant is so thoroughly chilled that it is almost impossible to get warm again. In this way the system is unnecessarily taxed, and the general health reduced. When one must sleep in a cold room, it would be better to wear flannel night clothes, (warmed before putting them on, and perhaps with woolen stockings for night use in exchange for the stockings worn all day,) or to have the bed warmed before entering it. This can be done with warming-pan, or by rolling a jug of hot water about between the sheets.

I find by experience that children rest more quietly in rooms well ventilated, though the air is quite cold during the night, than when they sleep in warmer and closer rooms, and I think it well to accustom their lungs to cold air in this way. It is very undesirable to make hot-house plants of our children. They should be dressed so warmly, both by night and by day, that they can be comfortable in rooms moderately cold.—*Cor. in American Agriculturist.*

### How to Keep Bouquets Fresh.

There are various recipes for keeping bouquets fresh. Some people stick them in moist sand, some salt the water in the vases, and others warm it; others, again, use a few drops of ammonia. My rule is, to cool the flowers thoroughly at night. When the long day of furnace-heat has made the roses droop and their stems limp and lifeless, I clip them a little, and set them to float in a marble basin full of very cold water. In the morning they come out made over into a crisp beauty, as fresh and blooming as if just gathered. All flowers, however, will not stand this water cure. Heliotrope blackens and falls to pieces under it; azaleas drop from their stems, and mignonette soaks away its fragrance. For these I use dry, cold air. I wrap them in cotton wool, and set them on a shelf in the ice-chest? I can almost hear you laugh, but really I am not joking. Flowers thus treated keep perfectly for a week with me, and often longer.—*S. C., in St. Nicholas for November.*

### Good Wives.

The story is told, that in the early life of Commodore Vanderbilt, his wife was a most frugal and faithful helper. From the money given her for household expenses, she saved what she could, and so a handsome little sum was accumulated. When, at length, her husband saw a chance to purchase a ferry boat, and so to lay the foundation for what became so great a fortune, he lacked some ready cash. "How much do you need?" said the good wife. The sum was named, and to the husband's surprise she produced the full amount, which had been saved by her skill and prudence.

When Marshal Bazaine was sentenced to banishment to one of the forts of France, his youthful and attractive wife determined to go with him. Her friends attempted to dissuade her from going, but she replied, "When my husband was in honor, I shared it with him, and shall I not also share his banishment?"

### Cleaning Window Glass.

Painters sometimes leave spots on window glass when painting the sash. A lady who knows informs us that benzine applied to such places, and allowed to remain awhile, will render it easily removed by scouring. She says she has also heard, but has not tested it, that a strong solution of soda applied hot, will be equally efficacious.

## Fine Pumpkin Pies.

*Pumpkin Pie—I.*—One pint of stewed pumpkin, four eggs, one quart of milk, one large cup of sugar, half a teaspoonful of ginger; when your pie is ready to go in the oven, grate a little nutmeg over the top of it; this quantity makes two pies.

*Pumpkin Pie—II.*—Take a Boston or Hubbard squash, and cut, peel, and remove seeds and pulp. Then cut in very small pieces, and wash with cold water in a colander. Stew in a porcelain lined, covered vessel, without water. Cook slowly; stir frequently, to avoid burning. When cooked, pass the squash through a colander to remove any lumps. To a quart of squash add a quart of milk, four eggs, teaspoonful of salt, six tablespoonfuls sugar; nutmeg, cinnamon and ginger to taste.

*Pumpkin Pie—III.*—Boil a small pumpkin until soft; strain, and when cold add a quart and one-pint of milk, two cups of sugar, five eggs, level teaspoonful each of cinnamon and ginger, and a pinch of salt. For crust, three small cups of flour for three pies, one-half cup of shortening and salt; mix with cold water, and roll very thin.

*Pumpkin Pie—IV.*—Mash very fine with hand one-and-a-half cups of boiled pumpkin—using only the chunks of pumpkin, none of the water; then mix with that a heaping tablespoonful of flour, rubbed smooth with a little milk—one egg, three cups of milk, a teaspoonful and a half of lemon extract or ginger; salt, sugar to taste, and bake in a good-sized pie plate with a good wall of crust built up around the plate. It is a good way to cook the pumpkin not to put any water into the pot. If set on the back part of the range the heat will draw out the juice of the vegetable; it will then steam done, and no straining will be necessary; only be careful not to let it burn. The above is the quantity for one pie.

*Pumpkin Pie—V.*—Boil and mash half a pumpkin; strain off the water until quite dry; then add a pint and a half of milk, five eggs beaten light, half a pound of sugar, quarter of a pound of melted butter, half a pint of brandy, and large tablespoonful of ground cinnamon; put in pastry crust, and bake as a pie. This quantity will make six pies.

### Corn Crib.

Farmers must be prepared to have crib room for their corn. A good corn house costs but little, and every farmer should have one disconnected with other buildings to keep out rats. There is probably no better way to build on than upon durable posts, about two feet above the ground, placing pieces of zinc on the tops of the posts, projecting all around about eight inches. Movable steps should be made for the door, to be removed a few feet after coming out. It is quite as well to build a corn house with perpendicular sides as it is to build in the old style of slanting at the bottom, to protect the corn from storms. Let the roof project over three or four feet, and the corn will be protected enough. A temporary crib may be made of rails laid upon cross pieces at the ends, six or eight feet high and five or six wide, with boards laid upon the top so as to shed rain. The corn should be raised about a foot from the ground by a loose, open flooring.

### Keeping Eggs.

Slake one pound stone lime in two gallons water. When cold add one pint salt. Stir well and let the mixture thoroughly settle. Place the eggs in a stone jar, pointed ends downward, and pour over them the clear liquid without disturbing the sediment. Be sure that the lime water covers them. Close the jar tightly, and do not disturb until wanted for use. Be careful to break each one into a dish separately, as there will always be found a few which the lime will penetrate, but the proportion is very small. This recipe will preserve nine dozen eggs.—*Cor. Mass. Ploughman.*

### Hard Soap.

Take of purified grease and sal soda each six pounds, and of stoue lime three pounds. Put the sal soda and lime into an iron vessel. Pour on four gallons of hot water; let it slack and settle. Put the grease into a kettle, and carefully dip out your lye formed by the sal soda and lime, and boil with your grease for twenty-five minutes. Pour into moulds or wooden tubs. It is an excellent cheap hard soap. Salt grease must not be used. I have tried it for five years. If it does not immediately form soap when boiled, pour in a gallon or so of fresh water. Try it and report your success.

If the grass on your lawn is too thin and sparse, the whole surface may be loosened with a sharp steel rake (or a fine sharp harrow on a large scale) and grass seed sown; and its germination and growth will be greatly assisted if the whole surface is dressed with a fine compost before sowing and raking.

HARROWING cannot be repeated too often. If the cattle have trampled the meadow, harrow it. If it is baked, harrow it. If you want a good crop, harrow it.