

**SHORT COURSE IN AGRICULTURE.**

The short course in agriculture will begin this year Nov. 29. Many improvements have been made the past year that will add much to the efficiency of the course. A dairy herd has been purchased and fattening stock will soon be bought, which will be used during the winter largely for instructional purposes. The live stock interests of the state are of such importance that special stress will be placed upon that line of work, and students will have an opportunity to become intelligent feeders and breeders of farm animals.

The work in all departments will be especially interesting and instructive. The college is supported jointly by the State and the United States, therefore the residents of Wisconsin pay no tuition, and those from other states only a nominal non-resident fee, thus bringing the benefits of the college within reach of all. At the present writing 172 applications for admission to the short course have been filed. There is room in the college for more and all who contemplate attending should apply for admission to R. A. Moore, Madison, Wis.

**TO KEEP LEMONS FRESH.**

Some time since I saw directions for keeping lemons indefinitely and think it valuable enough for the Wisconsin Horticulturist. It was simply to put them under an inverted goblet. On July 12th, 1895, I put two lemons in separate glass jars. One was a jar intended for jelly and had a glass cover that set loosely on top. The other was a jar with a ground glass stopper. The former was kept in the pantry opening out of the kitchen and the latter in a cupboard in the dining room. They were examined from time to time and up to December seemed to keep equally well, when the one in the pantry froze and soon after showed signs of molding. On the 25th of Jan., 1896, the other one was cut open and proved to be as fresh as to appearance, odor and taste as when first put away.

E. G. B.