

Downers Grove Reporter.

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DOWNERS GROVE, ILLINOIS.

The New York state house has cost \$20,000,000 up to date, nearly one-third of which is believed to have been actually spent on the building.

The vaudeville actresses are still gathering in the foreign nobles—and dropping them as soon as their bank accounts are no longer adequate to the strain.

CHICAGO would dislike to spoil Niagara falls by drawing off the water in its drainage canal; but if the canal will have that effect—well the falls is not a Chicago institution.

A NEW corset factory has been started in Aurora, Ill. The anti-corset movement, like the anti-cigarette movement, is chiefly notable for the great work it doesn't accomplish.

COLLEGE athletics, college singing, college band playing, college whisker societies and college amusements are still attracting a good deal of attention. One of the things which college students seem to do also is to study.

NEW YORK's new constitution abolishes the ancient order of coroners and replaces them with medical examiners. Death in the Empire state will be due to the same causes as heretofore, but they will be spelled differently.

W. D. ELKINS of Philadelphia makes an offer of \$5,000 as a prize for the best picture painted by an American artist. The academy of fine arts will have charge of the arrangements. Such a handsome offer as this ought to bring out some fine talent.

THERE is nothing a successful man says one who has risen to be the manager of a big business house—is so proud of his efforts at wit. To write an ad that will make his friends wag their heads and tell him how clever he is, inflames his pride and affords him a satisfaction that religion cannot give.

DR. PARKHURST lately remarked, and, it is said, with tears in his eyes: "I have vastly more respect—vastly more—for a political boss than I have for the miserable apologies for men who will allow themselves to be bossed." The doctor reasons well, and draws attention forcibly to a deplorable condition which is altogether too prevalent in this country.

THERE appears to be a silver lining to the cloud that went as far south as Florida a few weeks ago with the blizzard that froze \$5,000,000 worth of oranges on the trees. This same blizzard killed the white flies and other pests with which the orange growers have to contend, and it is claimed that what oranges are left are the better on account of the visit of the cold wave.

ACCIDENTS, attended with great loss of life on the Mississippi and other rivers, are not as common as they used to be. The reason is that there is comparatively little travel by river now. In the first ten years after the war there was a great deal of such travel, especially on the lower Mississippi, and several accidents, accompanied with the loss of many lives, are recorded.

It would not be surprising if, before long, both in this country and Great Britain electric energy were to be generated in the coal fields and transmitted to great industrial centers. A writer in an English review advocates this plan of supplying power, and argues that by its adoption an immense waste of carrying power, as well as the waste of coal in transit, would be avoided.

It's all right to "scatter seeds of kindness" with the hope of reaping a reward—in heaven; but the man who scatters his advertisements over every church fair program, magic lantern slide, fence board and gutter snipe, need not expect his business results on earth. Concentration is the keynote of modern success in every line, says Printer's Ink; the second hundred dollars spent in any legitimate advertising medium is worth three times as much as the first.

THE people of France need not become excited over the idea that Germany is represented by numerous spies whose business it is to find out all they can about French military and naval affairs. They should take that as a matter of course. France has its spies in Germany and doubtless they secure a great deal of valuable information. It is the policy of all such countries to ascertain as much as possible about what their rivals are doing. It is probable that Germany has full information in regard to military and naval affairs in this country and England. It is practically impossible to keep such information from reaching a nation that is interested in knowing the facts.

A VERY good way to get rid of the idea of hypnotism in murder cases would be to promptly hang the murderer and the person who does the hypnotizing, too. Minneapolis has a very important case of this kind on trial now, and it is to be hoped that they will set the example.

The security with which the directors of the stock bank official examine his willingness to meet his obligations prompts the reflection, "It does not any too snugly fit the

THE RETIRED BURGLAR.

His Curious Experience With a Man Who Halted.

"Once," said the retired burglar, "I looked from the upper hall of a house that I was into a room that was so dark that you literally couldn't see into it at all. It seemed as if they must have had the windows closed, the blinds shut, and the shades all down. It was blacker'n a cave. I turned my light in around on the floor to get the lay of things and to get 'em fixed in my mind so as not to stumble over anything. Over by the bed I saw a chair, and hanging down from it a pair of trousers legs. Then, of course, I knew there was a man in the bed and that it was his clothes that were stacked up on the chair there. I shut off my light and started. I knew the way and I went very quietly, but when I got about half way across the room the man in the bed began to holler.

"How he could see me I couldn't understand, but I just halted and waited. He didn't holler very loud, though he was trying too, hard; but he was so scared that I was surprised to hear him holler at all: it sounded as if it was all he could do to catch his breath; I was afraid he'd scare himself to death right on the spot. I didn't dare back out of the room for fear I'd meet somebody coming in. I thought I could dodge 'em better after they got in; so I just stood there in the middle of that dark room with that man hollerin' the best he could, and I wishing I was somewhere else and wondering what was going to turn up next.

"Well, sir, in about half a minute he stopped hollerin' altogether, and for a minute or two he did not breathe. Then I was scared; but in a minute more he began to snore. You see? He wasn't scared at me, what he was scared at was a nightmare; he didn't know I was there at all. But it was a mighty uncomfortable position to be in all the same, because, of course, he was just as likely to wake up somebody hollerin' in his sleep as he would have been if he'd been wide awake; he might have waked himself up, as far as that's concerned. But he didn't, nor nobody else, apparently, and when he'd got to snoring again, and everything seemed quiet, why, I just went ahead and collared his trousers."—N. Y. Sun.

GOVERNMENT TAKEN IN.

Madison Manuscript for Which \$30,000 Was Paid.

In 1837 congress appropriated \$30,000 to purchase from Mrs. Madison the "manuscripts of the late Mr. Madison." After the lapse of half a century the general public is permitted to know what was comprised in that purchase, and No. 4 of the bulletin of the bureau of rolls and library of the department of state contains a calendar of the manuscripts.

A cursory examination of its contents gives us an exalted idea of the simplicity of the government officials who performed the transaction. The "gold brick" and "green goods" exchanges are nearly similar, considered from the standpoint of the purchaser. We do not mean to assert that the sale was a job, but the government was certainly taken in. The attorney general decided many years after that Mrs. Madison was entitled to what she retained, but we marvel at the blindness of the official who dealt with her.

The real Madison letters were sent after at auction two years ago. There is only one series of letters to Madison in the department calendar worthy of note—the noble series of Jefferson letters.

Turning to Washington, says the Nation, we find copies of five or six letters. The originals of many (nearly 400) usually long and interesting letters from Washington, Pendleton, Edmund, Randolph, Joseph Jones, John Armstrong and others were scattered at the sale just mentioned, and could have been purchased for one-half the sum paid for the collection obtained in 1837.

In historical value there could be no comparison between the two lots, and yet the government made no effort to secure the more valuable letters sold in 1891.

Money Made by Doctors. Some idea of how much money a successful doctor in England may accumulate in the course of a long life is shown by the sworn statements made to the probate office of the personal property they leave. In the last five years sixty-five doctors have left £3,500,000, an average of £50,000, or \$250,000 each. This is in part due to careful investments by Sir William Gull, who was physician in ordinary to the queen and prince of Wales, and when he died, at the age of 74, left a fortune of \$1,720,000. He once spoke of making over \$65,000 in a single year. Seventy-five thousand dollars is probably as much as any doctor or lawyer can possibly make in England, and not more than half a dozen men probably in each profession average more than \$50,000 a year. Of thirty-two doctors in the list whose ages were given one was 93, eight more were 80 or over and eleven were between 75 and 80. Sir Andrew Clark, president of the college of physicians, left over a million; Sir Oscar Clayton, £750,000; Dr. Armitage, a blind man, over a million. Dr. Morell Mackenzie, who was 85 when he died, left only \$110,000. Seven estates only out of sixty-five exceeded \$50,000.

The Novelty of it. "There's only one game that's more wonderful than base ball," said the umpire, "and that's football." "Do you like it better?" "I can't exactly say that I like it better, but it is astonishing to stand and watch 'em play, and see somebody getting the worst of it besides the umpire."

FOR WOMAN AND HOME

INTERESTING GOSSIP FOR THE FAMILY CIRCLE.

Some Ten and Ink Sketches of Popular Costumes—For a Widow—A Tea Gown? or What?—The Pajama—Kitchen Recipes.

WOMAN HAS MADE another invasion into the province of dress heretofore exclusively monopolized by man, and her great desire to avail herself of every opportunity to appropriate each and every article of his wardrobe to her use is shown again in a feminine adaptation of the useful pajama. To be sure, this negligé costume appears in a new guise, transformed into a thing of beauty, to gratify her more aesthetic taste, by the use of lace, yards of satin ribbon, and a blouse waist of the latest Parisian proportions, but it is a pajama still, with all the elements of comfort possessed by its more severe

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SOME STYLISH EVENING GOWNS.

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DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate This Department of the Homestead—Hints as to the Care of Live Stock and Poultry.

Cheese from a Wisconsin Standpoint. Recently I went to Chicago to learn what I could about Wisconsin cheese from the Chicago buyers' standpoint. I soon formulated a list of questions that I put to the different men independently, and I was surprised to find such a uniformity in their answers, writes J. W. Decker in Hoard's Dairyman. The filled cheese business naturally came into the discussion. The leading firms said, "We handle filled goods, not because we want to, but because we are forced to. We kept out of it as long as we could, but we have been obliged to handle the stuff or go out of the cheese business altogether, for other firms quote cheese at a lower price than we can sell full cream goods for, and we have to meet their prices, or not sell any cheese. One firm, however, has gone into the manufacture of filled cheese and is operating some thirty factories, eight at least of which are in Wisconsin." (I hope the farmers will instruct their legislators to shut them up without delay.) When asked what was going to be the result if the filled business was not stopped, the unanimous reply was: "The ruination of the cheese business. Are the farmers of Wisconsin going to stand by and allow this? We need national as well as state legislation on the subject. We have ten men in congress who can and will make things pretty hot on the subject at Washington, if the farmers of the state will only insist on it. One Chicago dealer said: "I have spent about \$2,000 in the last few years to fight the oleo business and I am getting tired of giving money for that purpose, when the farmers who take their milk to the factories take home butterine instead of butter." (He mentioned a certain district where that was quite generally done.) If we are going to down this filled business, the farmers must unite in the effort to do it, and as soon as they are united to a man, the legislators will not dare go against the will of the farmers, for they would rather be sure of their positions than the oleo men's money. So much for the "filled" business. The replies to my questions showed that there has been a decrease in the make of cheese in Wisconsin in the last decade. One buyer said that eight or nine years ago the offerings on the Fond du Lac board would be 5,000 boxes and if he wanted 2,000 boxes he could get them, but now when the offerings are seldom over 2,000 and usually 1,500 to 2,000, he can not get what he wants. I asked him if the cause of smaller offerings was not in the greater number of boards of trade; he said no, that he could not get the cheese. I know that quite often a buyer has orders to buy as many or more cheese than are offered on a board, and if he goes in to "coop the board," the other buyers will run the price up on him. Our home consumption has been decreasing. We ought to make cheese enough to supply not only our home trade, but the foreign as well. Why should our Wisconsin farmers not share the English cheese money that Canada gets? A dealer told me that he shipped 4,700 boxes to England and cancelled orders for 4,000 more because he could not get the cheese. One trouble the buyers meet is that our factories are small and they can not get large even lots. To make a bad matter worse, a factory will make half flats and half cheddars, or half flats and half Wisconsin Americans. In order to get the cheddars the buyer has to take the flats, which he does not want, and he probably cuts on the price to come out even. When the cheese are sent to England, the dealer over there writes back, "You sent us a lot of flats that you had on hand. We want even lots. Don't send us any more unless we can get even lots from Canada." The buyers were unanimous in saying that the best nutty flavored cheese come from northeastern and northern Wisconsin. Northwestern Wisconsin has better equipped factories and more skillful makers, but the more northern district seems to be endowed with the naturally fine, nutty flavors which can not be surpassed anywhere in the world. Creameries have been crowding the cheese factories out of this district. I asked the buyers if any finer flavored butter could be made there than elsewhere, and they said no. I then asked where the finest butter came from, and they were unanimous in saying, and that without hesitation, from the Elgin district. When asked what the cause of the better flavored butter was, they were not so sure, but thought it was in the better feeding and care of the cows. Northeastern Wisconsin is, then, pre-eminent in the cheese belt, and we need have no fear of the business being overdone. The butter business can be, but not so with the cheese business. In the fall of '85, at the close of the first season in a factory for myself, in the "ledge" region, near Fond du Lac, I sent cheese to the American Pat Stock and Dairy show and won over \$200 in premiums, but I believe now I did it through the fine flavored milk I was getting, rather than in my skill as a maker. I have been surprised since to find out how little I knew about cheesemaking. Northern New York, Canada, and northern Wisconsin are in the cheese belt. We should not only drive out fraud goods, but foster the business as Canada has done. I hope our farmers will realize that they have been killing the goose that lays the golden egg by making filled stuff.

Flavor of Ripe Cream. At the Kansas Dairy meeting Mr. A. W. Orner read a paper on "Ripening Cream." We give a portion of it and a portion of the discussion, as reported by the National Dairyman:

Three reasons are given for ripening cream. First, to get flavor in butter; second, to secure thorough churning; third, to improve the keeping quality. The first reason is sound. It is impossible to get the fine, nutty flavor except from ripened cream. Second reason is also sound, and third reason is in some doubt. Some experiments seem to show that sweet cream butter keeps best, while others indicate that ripened cream butter keeps best; there is probably not much difference.

The ripened cream butter seems to keep best at a temperature of 32 degrees or less, but when the butter is kept at a temperature of 45 or 50 degrees, then the sweet cream butter seems to keep better.

The cream should be stirred often while ripening—for two reasons. First, to keep an even temperature; second, to prevent the surface from thickening. If the temperature is not uniform the warmer parts ripen faster, and the result will be an extra loss of fat in the butter milk. This loss occurs because the best temperature for churning ripe cream is not best for cream not ripe, and if cream is unevenly ripened it is impossible to secure temperature that is best for all of it.

If the cream is allowed to stand without stirring, the richer parts rise to the surface, and the upper inch or two becomes thick, being exposed to air and moisture, evaporates, and clots of cream form. If it takes several days to get cream enough to churn, it should be kept sweet. Sometimes cream will not ripen of itself in time for next day's churning. Then it becomes necessary to use a starter.

The starter is simply ripened milk of some kind. When it is added to cream and well stirred in, the ripening germs begin to grow rapidly, and in this way begins to ripen. The starter most often used is butter milk. This will do if butter of that churning was of good flavor. If the butter was off in flavor, butter milk should not be used. A better method is to take skim milk as soon as it is separated, set it in a can in a heating vat and raise temperature to 70 degrees.

Hold at this for ten or fifteen minutes, then cool down and add to it 10 or 15 percent of butter milk; keep in clean can, well covered, at a temperature of 50 to 55 degrees. This is used for next day's cream. The amount of starter depends upon condition of cream, temperature of cream and length of time cream has to stand. Generally from eighteen to twenty hours is required for cream to ripen. Ripened cream has a very fine, granular appearance and a slightly acid taste.

Mr. Hoffman—I understand from the paper that the most important object in ripening cream was to obtain flavor. Do we understand that the flavor is put into the butter by ripening the cream properly and if so why do we often lack high flavored butter in Kansas?

Mr. Orner—Both the flavor and process of churning depends on ripening the cream at the same time. If the cream was not ripe you would not have the fine flavor.

Mr. Hoffman—I am aware that you can split the flavor, but can you put a flavor in it that otherwise would not be in it, by a certain process in ripening? I made butter some years ago, and really about the time Mr. Monrad began talking about ripening cream it seemed very strange to attempt it. I believe that most of the writers claim that the flavor is fed into the cow.

Mr. Nisley—Don't you notice the flavor in butter if you churn ripened cream?

Mr. Hoffman—I can not tell when the cream is just ripened enough. I can tell the acidity of the cream, but can not tell just immediately when the point is ripened. How can you tell when it is just ripened?

Mr. Lewellen—I will tell you that cream has a granular appearance and a slightly acid taste.

Mr. Orner—Ripened cream can be ripened, and at the same time, not be tasted. Appearances and slightly acid taste show about 15 degrees acidity, by Mann's acid test. See Iowa bulletin 21.

Mr. Lewellen—If a man tries that to-day, he must try it to-morrow in order to know about it? (Can he tell by looking at it, or must he test each time?)

Mr. Orner—Take your test of the cream in the afternoon and you can find out about how it is and after doing it a few days you will know just about how to cool or warm it.

Mr. Monrad—if you will allow me to go back eighteen years ago when I first learned to make butter, the Danes ripened their cream but did not know anything about bacteriology or Mann's acid test. The very last thing before going to bed was to go down and see how the cream was getting along, stir it up, smell and taste it. Look at the thermometer. It is pretty cool and hardly acid enough to be ripe for churning at 5 a. m., then heat it up a little. While I recommend every creamery to have an acid test—it is only a guide. If you have a cold and can not smell or taste, the test is a great help to you. The experienced butter maker has no use for the acid test every day and will know by smell, taste and the look of the cream. But it is a great help to beginners—to secure uniform work—and it is invaluable for experimental purposes.

Cloves come to us from the Indies and take their name from the Latin clavis, meaning a nail, to which they have a resemblance.

The onion was almost an object of worship with the Egyptians 2,000 years before the Christian era. It first came from India.

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OLD ROSE CREPE AND LACE. and very heavy cream lace. A deep round yoke of the lace formed the top of the bodice. From it in the back the crepe fell away in a Watteau train—one of those triple Watteau trains with reinforcements.—New York World.



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