

AGRICULTURAL.

Winter Dairying.

This branch of farming is usually discussed from the standpoint of its profitability compared with summer dairying. The difference in the cost of production and the price of dairy products in these two halves of the year, has been talked and written about a good deal. In addition to the usual remarks made in favor of winter dairying, one very attractive feature of the work in winter is the fact that, butter makers then have more easily available means of controlling the temperature of cream ripening, churning, etc.

Butter is made in many dairies that can't afford to have the latest patent of ammonia refrigerating apparatus, or even ice in the hot summer season, but in winter they are provided with some way of heating, and are surrounded by an inexhaustible supply of cold outside, that can be turned on or off by pressing the button, and Jack Frost does the rest.

It undoubtedly costs less to obtain the necessary heat in winter than to supply in the summer season the cold temperature that is essential for first class butter-making.

Next to cleanliness in the dairy comes the proper temperature at which all the different operations should be conducted. When a dairyman has mastered these two points, cleanliness and temperature in the dairy, he is a long way on the road to success in producing dairy products of a uniformly high quality—and quality is what money is searching for.

In winter the dairyman does not run so many risks of having his milk or cream sour too far and spoil the butter by the development of bad flavors, as is often the case in summer when dairies are not supplied with ice or other means of cooling the milk and cream. Another point in favor of cold-weather dairying, is the fact that the cooler the temperature at which cream is churned, the less butter there is left in the buttermilk.

The time required to churn cream is influenced a great deal by the period of lactation of the cows producing the milk. Cream from fresh, new milk cows, churns quicker than that of the same cows when they are strippers. Aside from this factor and also the well-known precaution of not having the churn more than half full of cream when churning, warm cream will churn quicker than cold. It is generally true, however, that the quicker the churning of cream to butter, the richer the buttermilk will be in fat, so that it is not advisable to warm the cream too much in order to have the butter come quick. Good butter-makers strive to get cream colder rather than warm. Many of them aim to churn cream at a temperature of about 50 degrees Fahr., and do the churning in a place where the temperature does not go much above this degree. Cream that can be churned at this temperature is almost invariably obtained by the use of a separator for skimming the milk. Such cream is, or can be, obtained much thicker than by any process of cream separation by setting the milk in deep cans, surrounded by cold water or ice.

This is the secret of being able to churn cream at so low a temperature. The cream must be thick.

The points in favor of winter over summer dairying, from the standpoint of the butter maker who does not have ice in summer, are thus seen to be; 1st, the opportunity it gives to obtain cream with less bad flavors which may be transferred to the butter; 2d., a solid butter with a good grain, because the cream can be kept cool when churned; and 3d., a more thorough churning of all the butter out of the cream, for the reason that the buttermilk contains almost no butter if the cream is cold enough when it is churned.

How to Salt Butter.

Mr. F. C. Curtis gives the following method of salting butter: "I assume that it is generally considered that butter absorbs salt, which it does not. In proof whereof I will state that some two months ago I worked up a pound of butter into a solid ball without salt. This butter was kept immersed in strong brine until the present time, when I found, on cutting it open, no trace of salt, except near the outer surface of the ball. Salt properly exists in butter only as dissolved in the water remaining in butter; if found in the butter in an undissolved state, objection is made by any good judge of butter. From this reasoning it will be seen that the amount of salt in butter depends somewhat upon the amount of water in the butter when the salt is added. Let us suppose we have a quantity of drained granular butter with 26 per cent of water in it—our object is to salt only half the water, but that is an impossibility; we must salt all the water in the butter. Hence, if we are required to have one ounce to the pound in the finished product, twice as much salt must be taken, for half of it will come out in exuded brine. There is no danger of getting in too much salt, provided no more salt is put in than will dissolve. Sometimes twenty pounds of butter, after salting in the granular state, will exude three or four quarts on revolving the churn and working it into a mass, and sometimes not more than one pint. The difference is undoubtedly in the fineness or coarseness of the granules when the salt is added."

Barley for Winter Pasture.

Prof. Phares says that he grows barley, almost solely for winter pasture, the grain being a secondary consideration, and nothing has given him greater satisfaction. "When grazed down, barley grows again, so that it may be grazed two or three times a year. Other grains, it makes larger and more dense foliage than any other grain, and is greatly preferred by animals to the others. This is not due probably to the chemical composition, but to its being cleaner. Its growth being upright, it does

not become bespattered with clay or sand. It seems to be rather benefited than damaged by winter grazing, and with me it has never shown any sign of rust.

"I put in barley in September, sowing two and one half to three bushels to the acre. It succeeds well on almost any well drained land that has not been exhausted. A hundred pounds of barley, clean grain, contain twelve ounces more nutritious matter than 100 pounds of clean corn. The barley, I think, is more wholesome, especially for growing animals. Arabian horses in their native country are fed almost wholly upon it.

"Barley requires nice care in harvesting. It should be cut as soon as fully ripe, tied in small bundles and dried thoroughly as soon as practicable. The long boards and abundant chaff hold much moisture from dew and rain, and the grain when ripe is liable to injury from this source. It should be threshed as soon as possible, spread in airy rooms and stirred till fully dried. In threshing, the machine should be run slowly and the pins should not be so close as for wheat, so the germs may not be broken and the grain thus be worthless for seed or for brewing."

Some plead poverty, but there's no one so poor that he can't provide a simple shelter of some kind. When the writer began farming he was not financially able to build a costly shed, but he set posts in the ground covered with poles and straw, and "weather-boarded" with cornstalks. We know men who cannot or will not build even such a shed; but they always manage to have money for whisky and tobacco. No, it is not poverty, but pure and simple shiftlessness, carelessness, and laziness. Sometimes it is stinginess. Some think it is good economy to leave five or six hundred dollars' worth of tools lying out to save the ten or twenty dollars it would take to build a shed or house.

During the working season, while a tool is in the field at night, and during a rainy spell, it is covered with a canvas. If there is any liability to rust the bright metal parts are rubbed with lubricating oil. When done the implement is carefully washed and cleaned; all polished metal surfaces carefully greased or coated with some rust preventive and then put in a good shed. Some may think this "a good deal of sugar for a cent," but it pays a good dividend on the outlay.

But there is another animal in the cage that needs stirring up. In every community there are men too penurious to buy tools, but make a practice of "sponging" on their more generous neighbor. These we term the "borrowing fiends."

We are always willing and glad to help or accommodate a friend or neighbor in every conceivable and reasonable way, but we draw the line at costly farm machinery.

Not one farmer in twenty takes proper care of his own tools, and it is not reasonable to suppose that those who are too stingy to buy will take care of others'. Those who have lent much know in what condition borrowed tools are usually returned.

ITEMS OF INTEREST.

Siam has tailless cats with purple eyes. There are eight colored physicians in Baltimore.

A rocking-chair that is moved by electricity is a recent invention.

The amethyst is not popular for jewelry, as it loses its color at night.

The amethyst which automatically steers a vessel has been devised by Lieut. Bersier, of the French Navy.

In France, if a wife becomes an actress without her husband's consent, he can secure a divorce from her.

A little machine that makes forty-two cigarettes in a minute has been invented by a Frenchman. It is run by steam.

An apple tree owned by a Baltimore fruit-grower produces apples every one of which is sweet on one side and sour on the other.

The national hymn of China is so long that the singing of it occupies half a day. Very few people care about listening to it a second time.

The Japanese have three different forms of salutation. One is for saluting an inferior, one for saluting an equal, and another for saluting a superior.

Pneumatic matting, for use under stair-carpets, is a recent invention. It saves the carpet, and reduces the noise made in ascending or descending the stairs.

The largest library in the world is the National, at Paris. It has 2,000,000 bound volumes and 160,000 manuscripts. The British Museum has a library containing 1,500,000 volumes.

Hollow glass bricks, in the forms of cubes, parallelograms, octagons, etc., are used for building purposes in Lyons, France. They admit light, and afford protection from both heat and cold.

A Parisian book-collector, Mr. George Saloman, has the largest collection of the smallest books in the world. He has over seven hundred of them, and the largest is only one inch wide by two in length.

A woman in Sewallville, Me., noticed that her ironing board had a big wrinkle in it. She tried to smooth it out with her hand, when out popped an ugly snake. The woman dropped the board, and fainted.

Sirius, the dog-star, the brightest star in the heavens, moves through space at a velocity of thirty-three miles a second. Its distance from the earth exceeds about a million times the distance of the sun.

An ox with a natural knot in the middle of its tail belongs to Zeke Clotts, of Mobile, Ala. Several surgeons have attempted to untie the knot, but their efforts caused the animal such pain that they desisted.

When Wm. Sumner, of Bayard, Neb., awoke the other morning, he felt something cold beside him in the bed. It was a rattlesnake. It took him just three seconds to bound from the bed and leave the snake in possession of the room.

The Old Man's Advice.

He—"If you don't intend to break your engagement with me, why do you allow young Richmann to make you such valuable presents?"

She—"My father advised me to accept them."

"He did? Why?"

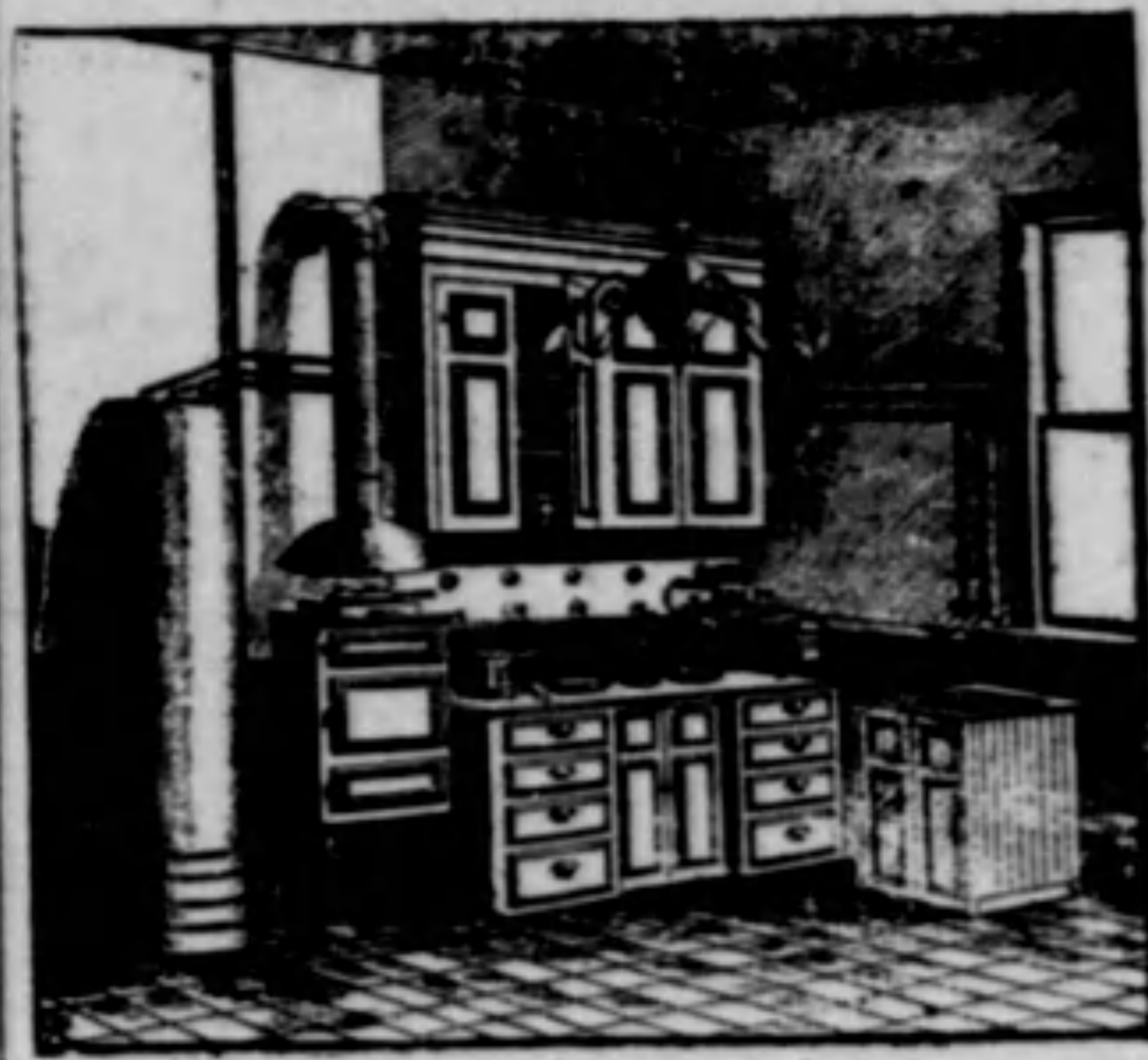
"He said that if I married you they might come handy on rent days."

THE HOME.

Electricity in the Kitchen.

The time is approaching—and much more rapidly than any of us are aware—when electricity will be the universal heat agent, at least, in so far as cooking purposes are concerned. The way is not yet open for economically heating large spaces, and the hot-air furnace or steam boiler will continue to supply heat for this use until Edison or another genius shall delve yet deeper into electrical possibilities.

However, my reference is to heat for cooking purposes, and the introduction of the new agent in this particular direction is no longer in experimental stages—it is an established thing, and many large hotels are cooking by electricity to-day. Companies are introducing the system into the domestic economy of the average home, as well, and wherever there is an electric light plant, wires may be attached for the new use, with economy and comfort very suggestive of the "Golden age for women," of which she has dreamed, when she hopes to see the kitchen range displaced with its smoke and "contrivances," its exasperating action and its undying heat on a sultry summer day.



AN ELECTRIC KITCHEN.

Well, a part of that dream has come true, as witness the accompanying illustration of a modern kitchen. The stovepipe is left, but attached to it is a small concave disc, under which the "oven" is placed. This may be of any desired size and capacity, of course. The pots and kettles are all set upon a marble slab, and under each is a small "heating plate" connected by wires with a distant plant. The size of the wire will govern the power attainable. The heat can be started under each of the various utensils there shown, by simply inserting a "plug," so called, and which appears at the ends of each of the several short pieces of wire to be noticed. The mere putting in of such plugs into their respective holes makes a connection, and the "fire" is started! Now, within twenty minutes the "wash water" will be boiling, the soup is red hot, the coffee water is bubbling, ready to be poured, the beefsteak is broiled as it stood upon the oven top, the pudding placed inside the oven to "heat up again" is done, and the fat is liquid and hot in the spider.

Not a match has been struck! Not a particle of ash dust has been deposited anywhere! No undue heat pervades the atmosphere! Pull—pull—pull—and the heat is instantly cut off and all's ready and all's done. Is there sickness in the night? Plug! and there's the heat working away for dear life without any noise or effort apparent. You do not have to buy coal or sit ashes—and then wash it off the furniture later on. Your aluminum utensils last, practically, forever. The upright column appearing in the engraving illustrates the hot-water boiler. From it pipes run to faucets overhanging the sink. Everything is clean, and portable, and bright, and will stay so. Hasten the glad day when homes throughout the land shall be supplied with this current, mysterious but blessed. Our lives will all be fuller and brighter and broader than they can now be made. That day is not far distant.

A Dress Model.

Women who for various reasons do their own dressmaking well know the trouble and difficulty of properly fitting a waist. The draping of the skirt is more easily accomplished, even if Aunt Abie's method of calling in the hired man and draping it upon him has to be adopted at last. A woman set her wits to work recently and hit upon a unique idea. She took an old waist that fitted her to perfection and which buttoned down the front. She buttoned it, then sewed the buttonholes all tight and cut the buttons off. Then she took a piece of cardboard the size of the neck and sewed it in as a cover, and upon this she raised a pincushion by means of rags and sawdust. The sleeves were cut off at the elbow and tightly tied, and then the figure was inverted and tightly packed with sawdust. This was allowed to settle for two days, and was then again punched and pounded until every crevice was rammed tight. Then another piece of cardboard was cut to fill the bottom orifice, and this was sewed in and the whole figure covered with muslin to prevent the sawdust leaking and to afford a good pinhold.

The model is now the exact shape of the individual the dress is intended for, and all she needs to do is to place the model on the table, put on it a pair of corsets and fit the material over these. When the model grew "sabby" she tightened it by forcing the sawdust out of the arms into the bust and refilling the arms with fresh sawdust.

Care of Table Linen.

Hardly anything gives more genuine satisfaction to the housewife than the possession of exquisite table linen. To feel that her linen closet is stocked with damask cloths and napkins as rich and lustrous as the finest satin brocades renders her house-keeping duties quite easy and simplifies dinner, luncheon and breakfast giving to a wonderful extent.

But fine table linen will not retain its beauty unless properly cared for. Abuse in the laundry will ruin a good cloth in about three washings. It is a very difficult point to wash table linen at home unless there be a properly established laundry. In the first place, all repairs to linen should be attended to before it is washed, and if there are any fruit or ink stains salts of lemon should be used before water touches the article.

If possible, always dry linen in the open air. As to starching, every one should do as they like. Some people prefer no starching, others with a little; at any rate, it wants much care, as an overstiff tablecloth is a most objectionable thing; weak starch, therefore, should be used, if any, with a good quantity of glaze. After starching dry the linen again, damp it down with cold water and fold carefully, right side outward; this, in the case of tablecloths, must be done by two persons, as each article should be pulled into shape.

If the linen shows any signs of wear at the places where it is usually folded, of course the plan of folding must be altered to three or four, as the case may be, just so as to change the mark and wear. Wrap each cloth when folded in clean linen cloths to draw out the damp. After ironing always hang the linen up to dry; when this point is overlooked the tablecloths and serviettes are often objectionably limp; finally, they must on no account be put away until they are quite dry. Use the best rice starch, mixed with a little blue, some borax and good glaze.

A NEW FIEND.

The Sampogna Player Has Made His Way to This Country.

A new street nuisance has arrived in this country in the shape of a band of Italian musicians, recently forced to leave France because of the prejudice against their race due to the assassination of President Carnot by Caserio, who abhor the organ and essay to delight the ear with more musical, if more primitive, instruments, which they play with skill.

The chief of the newly arrived musicians plays what is known in Italian as the sampogna, or shepherd's bagpipe. It consists of the whole skin of a sheep or goat which is made air tight by tying up the apertures in the skin. The reeds which are attached are fashioned from corn stalks and iron keys are crudely fastened to the reeds. The sampogna drones out a sonorous accompaniment to the corna musa, as the pipe played by the other performers is called. The sampogna player has a bass drum attached to his bagpipe. The drum is a small-sized one, striped around the rim with red and green, and bearing the national coat of arms of Italy. The drum has cymbals and a triangle on top of it, which are worked by a string passing through the body of the drum and attached to the heel of the player.

There are two other men who play the corna musa. These are short pipes a foot long, made of corn stalk. They look like a clarinet without keys, and make a similar noise. The woman who accompanies the group and plays the tambourine, is a buxom Italian of the peasant type. She dresses in a bright-colored skirt and waist, and wears a colored silk handkerchief on her head. She is the wife of the sampogna player. All the players come from Abruzzi, in Italy, where nearly every one plays the sampogna or corna musa. They begin to play the pipes when they are children just able to blow strong enough to make sound. Then they are trained in the art and reared to become wandering musicians.

A peculiar feature of the music is that it is composed by the players themselves, and they have no regular airs, but simply play whatever sounds pleasant to themselves. The corna musa's players do this while the sampogna keeps up his bass droning and crashes in with bass drum, and cymbals, and triangle whenever he gets a favorable opportunity. This seems to occur often in his opinion, for he bangs away indiscriminately and at times with the energy of a convict driven in the treadmill. The action is somewhat similar. The woman thumps the tambourine until a crowd forms, then she moves around soliciting coppers. The uniforms worn by the musicians are the same as those in use in the Italian infantry. The coat and trousers are of dark green trimmed with red, and the hats are low crowned and oval shaped, with straight brims and a bunch of green feathers curling over the top like a rooster's tail.

THAT OPEN LETTER.

The particulars of a remarkable cure of consumption, after the patient had reached the last stages, related in the article published in last week's issue under the heading "An Open Letter from a Prominent Physician," has caused much comment. It is well known that physicians, as a rule, are averse to speaking words of praise for an advertised medicine, however meritorious it may be, and when one of them casts this prejudice aside and gives in plain unvarnished language the particulars of a case that must take rank among the most remarkable in the practice of medicine, it is not only a noteworthy triumph for the medicine in question, but also reflects credit on the physician who has cast aside his professional prejudice and gives the result of his use of the medicine for the benefit of suffering humanity. In the articles published from time to time, vouched for by reliable newspapers, the public has had the strongest evidence that Dr. Williams' Pink Pills for Pale People is a medicine of remarkable merit, and now to these is added on the authority of a well-known physician, over his signature, the particulars of a cure of consumption through the timely use of Dr. Williams' famous Pink Pills. It cannot be too widely known that a remedy has been found that will cure this hitherto deadly and unconquered disease, and if any of our readers have not read the article to which we refer we would advise them to look up last week's issue and give it a careful perusal. The facts related may prove of valuable assistance in a time of need.

The population of Peru under the Incas was twelve times greater than it is to-day.

THE HOG IS KING.

The Price of Pork Keeps Up, While that of Wheat Goes Down.

Mr. Gifford, of Meaford, expresses the opinion that it is not to any saving of freight the farmers should look to improve their present returns from wheat. Such a saving, at the utmost, could be but a small addition to the price. A much greater one, he holds, could be made by keeping the wheat on the farm, feeding it to hogs, and selling the pork. In this way he has disposed of his own wheat at 90c a bushel. If he had sold the wheat instead of feeding it, he would have realized a little over half a dollar a bushel. Of course, no saving in freight even if transportation were free, could give the farmer a premium of 25 to 30c a bushel on the current price. Mr. Gifford is not the only farmer who has proved that it pays better to feed wheat than to sell it. Many others have demonstrated by experiment that it is possible to increase the money return from wheat one-half by converting it into pork. An indication that the farmers as a class have found out that pork-raising is

A PROFITABLE SUPPLEMENT

to wheat raising is the increasing number of hogs marketed every year. The price of pork keeps up, while that of wheat goes down. Even at ordinary prices pork makes a better return for the wheat of which it is the product than the wheat market does. In Manitoba and the Northwest more hogs are raised on the farms than there used to be. This is a consequence of cheap wheat. Since farmers aim to sell all their produce at the highest price, and since they generally know the particular way they are to proceed to get the highest price for their wheat, is a matter of some surprise, at first sight, that they sell so much of it. The chief reason is that it is the quickest way of realizing, and the wheat is sold because the money is wanted. The holder is often unable to wait until the value of the wheat is reproduced in pork. Moreover, if all went into pork-raising to a very large extent before the export market had time to expand, the result would be a fall in pork, and therefore in the returns from wheat. Canadian bacon has for some time been a favorite with British consumers. Our supply has increased every year, and the British demand has kept pace with it. Canadian brands make rapid headway in competition with Irish, Danish, Swedish, and other Continental bacons on the English market. On that market doubtless, there will constantly be more room making for our bacon. There is a little danger that the cheapness of wheat may tempt farmers to go into hog-raising on a scale that will overcharge the English demand. So far, however, it cannot be said that they have yielded to that temptation. Hogs are not the only animals to which wheat is now being fed, nor is Canada the only country in which it is thus used as the substitute of the coarser feeding grains. In the United States the lower grades have for some years been used to fatten cattle. This year some farmers will have feed wheat, not from choice, but from necessity. The crop of corn has been cut down to

AN ENORMOUS EXTENT.

The expected surplus for export has been cut off by the drought, and the price remains almost on a parity with that of wheat. Not only will there be little or no corn for export, but also it is doubted by several unprejudiced observers that the United States will have very much of its big wheat crop to spare. Wheat will have to take the place of corn to a large extent in home feeding. With the shortage in corn, with its value so close to that of wheat, with the United States exports of both materially cut down, and with the profits derived from wheat-fed pork in this country, the price of our leading cereal should be more buoyant than it is to-day. These circumstances give a more favorable aspect to the wheat market than it presented at this time a year ago. Whatever the cause, there was much less Canadian and United States wheat sold in the British market in August than there was in the same month last year. Last year American farmers rushed their wheat to market out of sheer necessity to realize, for their country was just then in the crisis of that money famine which made trade almost impossible. Possibly this year there is a disposition to hold until the influence of the corn shortage becomes definite and pronounced in its action. But until prices do improve farmers will take more and more to hog-raising in order to help themselves out in wheat.

A Great Principle Upheld.

The Shopper—"I'd like to buy that lovely lamp shade, but I can't afford to pay \$10 for it."

The Salesman—"Well, madame, I'll make the price \$9.99."

The Shopper—"Oh, how good of you; I'll take it."

Thousands of Dollars

I spent trying to find a cure for Salt Rheum, which I had 13 years. Physicians said they never saw so severe a case. My legs, back and arms were covered by the humor. I was unable to lie down in bed, could not walk without crutches, and had to have my arms, back and legs bandaged twice a day. I began to take Hood's Sarsaparilla and soon I could see a change. The flesh became more healthy, the sores soon healed, the scales fell off. I was soon able to give up bandages and crutches, and a happy man I was. I had been taking

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