FARM·FIELD AND GARDEN

SKIM MILK FOR THE GROWING PIG AND CALF.

Hoard's Dairyman, in a recent issue, says :—Preach as long and well as we can on the feeding value of skim milk, there are thousands of farmers all over the land who have no true idea of its value or how to preserve it as its best value, or how to feed it to the best advantage. This lack of judgment on the skim milk question is clearly shown by the 'Creamery Patron Investigation' we have been making. Note the number of farmers who estimate skim milk to be worth only ten cents a hundred pounds.

No man who is as well posted as a very ordinary dairy farmer ought to be would make an answer like that. What is skim milk worth at the present prices of pork ? At least 30 cents a hundred, if fed to young, growing pigs, and fed with good feeding judgment. H. B. Gurler, the noted dairyman, made extended experiments to learn the value of creamery skim milk, and he found that, if fed to shoats weighing 100 pounds, it was worth 25 cents a hundred when pork is worth $4.50 per hundred live weight.

But this widespread ignorance of the value of skim milk is shown in the way men take care of it after they get it. The patron hauls it home from the creamery, dumps it into a sour, stinking swill barrel that hasn't been cleaned in a year, and if it is not sour he then does all he can to make it sour

AS SOON AS POSSIBLE.

If he would read he could know that nearly half of the solids of that skim milk is milk sugar. It is the milk sugar that is split up into lactic acid and makes the milk sour.

The fattening power of the sugar is gone when it is turned into acid. But the effect is still worse when this sour skim milk is fed to calves, for the calf will not thrive on such food as well even as the pig. In our own work we find that sweet skim milk is worth considerably more than can be got from it in pig feeding by using it to feed to grade heifer calves. To raise likely heifers till they are ten months old and then sell them will bring more money for the skim milk than if it is fed to pigs. Of course, the pront is still more increased if the milk is fed to thoroughbred calves.

But what amazes us is the low estimate farmers who really pretend to be dairymen put upon the feeding value of skim milk.

The following bit of experience will show what it can be made to be worth :

We know of a farmer but a short distance away who raised a bunch of Guernsey grade heifer calves and sold them at ten months of age for $20 each. They were fine and thrifty, but not fat. He fed them 4,000 pounds of skim milk each, and to each a dollar's worth of oats and a dollar's worth of flaxseed meal. He counted the calves worth $2 when a week old, for that was what the calf-buyers would pay him. Taking $4 out of the twenty to pay for the infant calf, the oats and flaxseed meal, he had $16 left to

CREDIT OF THE SKIM MILK.

The labor of feeding and care would be about the same, whether he fed it to calves or pigs. This calculation would make the skim milk worth 40 cents a hundred. The oats and flaxseed meal were charged to the calf at just what they were worth in the markets. All this was done with ordinary creamery skim milk, but there was good calf sense shown in feeding it. Thus we have another proof of the money value of intelligence.

While skim milk is a most valuable food for young pigs, if it is not at hand some satisfactory substitute must be used. A mixture of three parts cornmeal, three parts middlings and one part tankage (containing about 50 per cent albuminoids) made into a medium slop will furnish a highly relished and nutritious combination for young pigs and will promote rapid growth. After considerable use of tankage with pigs from ten weeks old and upwards it seems apparent that it furnishes a food of great value. Oilmeal may be used in place of tankage, but it will hardly take its place. As the pigs increase in age the percentage of middlings may be decreased and that of grain increased, though the change should be slow. Pure-bred pigs of high class may be grown on this diet.

EARTH WORMS.

Among agricultural workers perhaps the earth worm receives the least attention and consideration. Its value to the land is seldom appreciated. It bores through the soil, making little tunnels in every direction, thereby admitting the air and moisture not only to the soil, but through the soil to the subsoil. During the process of boring it eats its way along, thereby grinding up little particles of earth, rendering them finer and in better condition to retain moisture especially what is known as film moisture, which feeds the tiny rootlets of plant life with soluble compounds that have been prepared in the great chemical laboratory of nature for this special ourpose. On most of our farms angle worms are the best if not the only subsoil workers in use—they are probably the most practical subsoilers that are at work on any farm. When the ground is dry, earth worms bore deep, but with each shower they come to the surface, bringing a load of subsoil which they deposit on the top of the ground. They also come up every night, always bringing a load of subsoil to mix with the upper earth, and always leaving a channel to lead the air and moisture down. Earth worms are night workers ; they prefer to lie quietly in the depths of the cool earth when the sun shines, but after-fall they are very busy. It is difficult to realize the extent of the changes brought about the land in this way, but it is estimated that earth worms on rich, moist soil that is especially adapted to them, will bring up an inch of earth in a single season. This would, of course be an exceptional case, but their work on any good soil is sufficiently noticeable. In this way they assist the good farmer who has supplied his land with plenty of humus in which they delight to work.

SMOKED MEATS.

An English farmer who has often been complimented upon the excellent character of his smoked meats in a letter describes the method he pursues in an Australian journal.

The outfit for smoking bacon consists of a large hollow log or a cask. If a log is used cut out a piece about four feet in length, stand it on end and around the top, inside, drive a few nails on which to hang hams and shoulders ; then drive two forked sticks into the ground inside the log, one on each side, and across the forks place a stick with two hooks, one at each end, upon which to hang the bacon. With an inch auger bore a hole near the bottom and when the pork is hung inside cover the top with two or three thicknesses of bagging. Having everything ready get a cold-blast smoker, charging it with slow-burning smoky wood, and force the smoke through the suger hole in the log for about five minutes at a time three or four times a day. A plug should be placed in the hole after each smoking. At the expiration of three or four days, he states the bacon will be nicely browned and ready to take out.

HORSE PECULIARITIES.

A Dentist's Experience With a Savage Stallion.

There is something about a highly organized, intensely nervous horse that makes him quick to form likes and dislikes, says Francis M. Ware in "Our Noblest Friend : the Horse." Horses are perfectly submissive in the hands of some men, although they have never seen them before.

A certain "horse dentist" was sent for to attend to the teeth of a very savage stallion, but, through a mistake, was not informed that the animal was vicious. He came, and finding no one in charge of the stable, and seeing that there was only one stallion there, concluded that that was the patient. He entered the stall and was busily working on the stallion's teeth when the man in charge returned.

The groom could scarcely believe his eyes, as he had himself for years been the only one who could handle the horse. The secret of it was that the doctor, not knowing that the horse was vicious, had no fear, and the horse accepted him, very probably, since he did not speak, as his regular attendant.

Certain race horses have been known either to fly into a frightful rage, or to shake and sweat with dread when they heard the voice of a jockey who had brutally punished them in a race ; yet this same rider could stand directly before them, and no demonstration followed so long as he did not use his voice ; but the merest whisper was enough to excite them.

One well-known race mare was so upset every day by hearing the trainer's voice giving orders to the boy rider when at exercise that nothing could be done with her until a code of signals was arranged by means of a stick. From that day, although the trainer changed his appearance in no respect, she was perfectly quiet and tractable, in spite of the fact that the man was always about her, both in and out of the stable. He might be in her box for a long time, handle her in any way, but if he spoke she would fly at him instantly, and act like a wild thing for some time afterward.

Certain race horses also take such a violent antipathy to certain riders that they will not try to race when ridden by them, but sulk and refuse to run ; nor are these boys always those who have abused them.

"I'm sorry we haven't much of a dinner," said Spratts to Bloobumper, whom he had urged to stay for that meal. "You ought to have dropped in last evening. We had a stunning dinner then." "Why, papa," chirped Sammy Spratts, "that's just what you told Mr. Taddells at dinner yesterday."

There are six canals connected with the Thames, which extend altogether 334 miles.

About the ....House

GOOD THINGS TO EAT.

Potato Soup.—Put on one quart of milk to boil. Take six potatoes, one stalk of celery, one even tablespoonful of butter, half a small onion, salt and pepper to taste. Pare and boil the potatoes. When the milk boils add it to the onion and celery. Mash the potatoes and pour over them the boiling milk, add the butter, salt and pepper. Strain and serve.

Black Bean Soup.—One quart of black beans, soaked over night. In the morning add three quarts of cold water and boil six hours. (When done they should mash easily), strain and add a quart of rich stock, a few whole cloves, a scant teaspoonful of allspice, a bit of mace, cinnamon, parsley, celery and sage. Three tablespoonfuls of butter, a small onion, a small piece of turnip fried in the butter. After taking out the vegetables add an even teaspoonful of flour to the mixture and strain the second time. Add slices of lemon after it is in the tureen.

Chicken Pone.—Take two chickens of about four pounds in weight, cut into pieces to pack closely in a saucepan, cover with water, sprinkle with pepper, salt and sweet marjorum; keep the pan covered while it boils. Allow it to boil till the flesh drops from the bones. Remove from the fire, take the meat from the liquor, remove the bones, fat, skin and gristle; then cut the meat into very small pieces—it is better not to chop it, as that absorbs the juices, but it should be made as fine as possible on a plate. Boil the water down to one pint. Have ready two ounces of gelatine and place it over the fire, stirring until dissolved. Then add the seasoned chicken and let all boil together a few minutes, stirring gently to keep from burning. Pour into molds and when cool set on ice to harden. An old or tough fowl served in this way makes a very palatable dish.

Goose Dressing.—Take four apples, peeled and cored, two small onions, a pinch of sage and one of sweet marjorum. Boil them in sufficient water to cover, and when done rub through a sieve. Then add enough mealy boiled potato to cause the dressing to be dry. Add pepper and salt, and stuff the goose.

Sweet Potato Pudding.—When baked sweet potatoes have been left over, an excellent way to use them is in a sweet potato pudding. Mash the potatoes — half a pint or one cupful — smooth with a silver fork. Stir with it the beaten yolks of three eggs, one cupful of sugar, a half-cupful of molasses, a pinch of salt, a little grated orange peel, and milk enough to make a stiff batter. Bake, stirring in the first crust that forms.

Potato Yeast. — Grate five new potatoes. Put a small handful of hops in three quarts of water and let boil one hour. Place the potatoes in a dish, add one-half cup of salt and one-half cup of molasses. Then strain the boiling hops into it and let it stand until cool. Add one cup of yeast and it will rise quickly.

A Delicious Dessert. — A delicious impromptu dessert can be evolved with a fresh pineapple and some whipped cream. Flavor the cream with a little sherry, whip to a stiff froth and pile in the center of a flat glass or china dish. Shred or dice the pineapple, and arrange around the cream, dotting the latter with a few maraschino cherries. These preserved cherries, it may be added, combine agreeably with sliced bananas and whipped cream.

Rice Cakes for Dessert.—Take a pint of boiled rice and wash in a bowl till smooth. Mix with it two well beaten eggs, a pint of salt, a pint of sour milk, half a teaspoonful of soda, dissolved in a few drops of water and sufficient flour for a batter. Fry on a hot griddle, butter when hot and sift sugar over them. A dust of powdered mace with the sugar is a good flavoring for the rice cakes. Serve immediately.

TWO SWEET CAKES.

Gingerbread. — Porto Rico molasses gives a darker gingerbread than the higher priced grades. Add one cup of molasses to one cup of sour milk. Mix and sift two and a third cups of flour, two level teaspoons of ginger, one-half level teaspoon of salt, and one and three-quarters level teaspoonful of soda. Combine the mixtures, add one-quarter cup of melted shortening and beat vigorously. Pour into a buttered shallow pan and bake 25 minutes in a moderate oven.

Sponge Cream Cake. — Two eggs and three-fourths of a cup of granulated sugar beaten together very light. Add five tablespoonfuls of boiling water (be sure the water is boiling) as quickly as possible, beat slightly, then add a cup of flour sifted twice, with a teaspoonful of baking powder and a saltspoonful of salt. Flavor slightly with lemon or vanilla or nutmeg. Beat until the flour is absorbed, no longer. Bake in two jelly cake pans 12 minutes in a quick oven. The batter is so thin the whole process of mixing can be done with the egg beater.

Whip one cup of cream stiff, sweeten with pulverized sugar, adding it a spoonful at a time while you are beating until you have it smooth enough. Flavor to taste. Put part of it on the bottom of one cake, lay the other cake on with the top up and put the remainder of the cream in a pastry bag containing a star tube in the end and decorate the surface with dots of the cream.

HINTS TO HOUSEKEEPERS.

How few housekeepers know anything about rice except as a basis for a cheap pudding! And yet, in digestibility and nutritive value rice takes a very high rank. The rice-eating nations are said to be famed for unimpaired digestion, and still to have much physical endurance. Rice-eating Japanese soldiers, in the war with China, were able to outmarch all others. In the south, rice takes the place of the potato and of oatmeal also, and is no doubt superior, in nutritive value and ease of digestion to either.

Cooks must learn to serve rice properly. Generally it is served as a pasty, bluish mass, uninviting in appearance. Plain boiled rice must be cooked rapidly, in plenty of water without stirring and should go to the table each kernel white, flowery and tender. Served to be eaten with butter, or with a rich brown gravy, it is excellent. It forms the foundation for many made dishes, it makes rice muffins of superior quality, also croquettes, it is a valued ingredient of stuffing for chicken or veal, and it is good to add to stock in the making of soups.

Mrs. Wilcox says the most delicious brown bread is made without molding and with only one rising. For two small loaves soak half a yeast cake in a little warm water until dissolved. Make the batter with warm water, sweetened to taste. Thicken with one-third fine flour and two-thirds Graham flour, and beat the batter five minutes. It is of the right consistency when a spoon will stand upright in the center. Put in pans, let rise till it doubles in size, and bake longer and more slowly than white bread.

THE HOME DOCTOR.

Brown sugar stops the bleeding of a fresh wound.

For indigestion try the beaten white of an egg in a wineglassful of cold water directly after meals.

A mixture of equal parts of sweet oil and tincture of iodine is said to relieve corns and bunions.

Headache, toothache, backache or most any joint ache will be relieved by heating the feet thoroughly with the shoes on.

Mucilage has been found to be an excellent remedy for burns. Apply it to the burn and lay on any soft blank paper. The mucilage soothes the pain, while the paper excludes the air.

For a stiff neck, pains in the chest, etc., warm some sweet oil and rub on thoroughly with the hands, then cover with sheet wadding, the shiny side out. Wear it until you feel comfortable.

A treatment highly recommended by a scientific magazine for poisoning from ivy is to wet a slice of bread with water, dust it with common washing soda and apply to erruption, keeping the bread wet from the outside. Half an hour of this treatment is said to be a sure cure.

LEPROSY IN FRANCE.

Special Hospital to Be Erected For Its Treatment.

The revelation that leprosy exists in France to such an extent as to call for the erection of a special hospital has caused quite a scare in Paris. It appears that there are nearly a score of cases under treatment in the St. Louis Hospital, and the Municipal Council has been asked to vote 25,000 francs for the erection of a special pavilion, so as to isolate them from the other patients.

It appears, however, that leprosy is not a contagious disease and that the other patients run no risk of infection. The doctor in charge of the hospital, however, fears that the lepers may be attacked by tuberculosis, to which they are peculiarly subject. As cases of tuberculosis are treated in the same ward, he thinks it better to erect a special pavilion for the lepers. This declaration as to the non-contagiousness of leprosy will come as a surprise to most people, as it is a popular belief that the disease is contagious in the highest degree. As, however, there is not the slightest grounds to doubt these declarations of men of the eminence of Dr. Allopean and his aids, the Parisians need not fear the outbreak of an epidemic of leprosy.

DIDN'T KNOW JOHN.

A short time ago, in a certain part of Scotland, a clergyman who had not been long in the place, having occasion to officiate at the funeral of one of his flock, made in his sermon some touching allusions to the widow of the deceased.

On coming out of the church the lady who had been the object of his compassionate remarks, turning to his pastor, said :—

"That was a grand sermon, Mr. X—— ; but what did ye mean when ye said, 'This woman stricken wi' grief' ?"

"Why, you, of course, Mrs. D——."

"Oh, well, well, of course, ye meant kindly enough, ma doot ; but then, mon, ye see, ye didna ken John."

NEW AND STRANGE

Ballooning is the latest cure for consumption. The patient has to make ascents at stated intervals, increasing or decreasing the altitude in accordance with his condition.

A piece of skin cut from a human body will show signs of life for ten days after separation. This discovery is important in connection with the grafting of new skin over a damaged part of the body.

A French inventor has devised a combination horn and bell for cycles. The bell is placed near the india-rubber air bulb for the horn, and the cyclist can squeeze it with his hand while the thumb of the same hand moves the bell clapper.

Fresh air tablets are a preparation discovered by a French scientist. It was while investigating acetylene that he discovered that he could combine certain chemicals into a tablet which, on being dropped into water, dissolved, and gave forth pure oxygen. These tablets will be exceedingly useful in a closed carriage, a submarine boat, a mine, or anywhere else where the air has become vitiated.

The latest novelty in tops is one that whistles and rings as it goes round. In the hollow upper portion are a pair of metal discs and a hammer, while round the side are several holes leading into the hollow. The air is sucked into the hollow chamber through an opening at crown of this new toy, and is driven through the openings in the side, causing a whistle. The hammer strikes the discs and so produces the ringing.

Electric sticks for drovers are the latest device for getting cattle into the slaughter house. Two insolated wires are carried along a stick, which has two brass knobs at the end. The cattle are touched with the "puncher" and receive a shock of 125 volts, which is just sufficient to give the beasts a sharp sting and make them hurry up. There is no brutality about this method, as with the ordinary stick or goad, and the flesh is not bruised.

A tumbler cleaner is an apparatus for use chiefly in hotels. When not in use, it presents the appearance of a sponge (shaped like a tumbler) protruding on a rod from a small water tank. To use it, you place the glass over the sponge and press downwards ; the rod sinks into the water as it descends, until the glass is submerged. The rotating movement of the sponge cleans the inside, while submersion and subsequent wiping does the same for the outside.

Three machines connected with one another, and needing the services of only one attendant, make the bags for holding tea, coffee, and powdered foods generally, pack these foods in the bags, fold them up, and deliver them ready for sale at the rate of twenty-five per minute. The first machine makes the bags and passes them on ; the second shakes the tea into the desired quantities, and turns these separated quantities into moulds, in which the bags have already been placed. The filled bags are shaken in order to "settle" the contents, then folded at the mouth, and made into firm packets.

A novel contrivance for feeding poultry is now in use in Europe. It looks like a big washing tub on a stool ; from the bottom hangs a rod, and at the end of this rod is a cup with some grain in it, but covered with wire so that the fowls cannot get at it. They naturally peck at the wire in their efforts to get the food, and this makes the rod swing. The effect is to open a small door in the bottom of the tub and shut it again at each oscillation, and as the door opens a certain quantity of grain falls out. If the tub is filled it lasts for two or three days, and there is no need for an attendant to feed the poultry at stated times.

ALL IN NEW CHARACTERS.

When Mr. Good came home to dinner he found his wife in a state akin to despondency, which was quite unnatural with her.

"What, my dear, is the matter ?" he anxiously inquired.

"Matter enough," said she. "Our servant has left us, and here is a letter from Sarah Armitage saying she will be here to-morrow and expects to stay over Sunday with us. What on earth is to be done ?"

"Oh, that will be all right," said Mr. Good. "Harold can act as dining-room waiter, Millie can be maid of all work, and you can be cook. You know you are a good one. We will get along swimmingly."

"And what will you do ?" quietly inquired Mrs. Good.

"Me ? Oh, I'll be a gentleman," he replied.

"Very well, we will try your plan, Edmund," said she, cheerfully, "but I am afraid that we shall all feel rather awkward in our unaccustomed roles."

Mr. Good says she was as cheerful as a lark all the remainder of the evening.

The surest sign that an oil-lamp is not burning well is when the flame is yellow in color. Foul lamps are always liable to explode.