Agricultural

SELECTING DAIRY COWS.

In selecting a dairy cow, says Prof. Haecker, we should try to obtain an animal with a dished face, prominent, lively eye, long body, deep through the middle with thin neck, light shoulders, prominent hip-bones, high pelvic arch, thin thighs, with high arching flank, giving plenty of room for a good udder, which should extend well forward, and well out and high behind, giving long and broad surface attachment, to the body, with good-sized teats, well placed; the legs should be short and clean, and there should be ample heart and lung room. It may be interesting to explain what is meant by certain of the points named. For instance, why do we call for a dished face in a cow? This is the reason. The dishing of the face is caused by the prominence of the eyes on either side. A large, full eye is one of the several signs of a strong nervous temperament. By a strong nervous temperament we mean a large supply of nerve force, and this is one of the most necessary things a cow must have if she does large dairy work. Another good indication of the nervous temperament is a strong, rugged backbone, rising well above the withers, with the ribs set well apart. Such a backbone, taken in connection with the appearance of the head and general lean appearance of the cow, is an indication of an extra large marrow, which shall furnish an abundant supply of nerve force to the mammary organs of the cow. In speaking of the "pelvic arch" is meant the strong rise of the backbone between the hips and the setting-on of the tail. A pronounced pelvic arch is decidedly a dairy point. We often see it recommended that a cow should have a straight back from the horns to the setting-on of the tail. This "straight back" business comes to us from the Shorthorn breeders; it is a beef outline, and is never found in a good dairy cow. Indeed a straight back would be a hindrance to the performance of the milk-giving organs. The organs of maternity are contained in the pelvis. Milk-breeding and milk-giving as we want them in these days, are simply a large capacity for maternity. We want the modern dairy cow constructed, shaped, formed, and endowed, physically and mentally, for the large maternal work she must do if she is to be of any profit to us, and as an indication to that end we call for a pronounced pelvic arch. The points of good dairy cows form a broad, and, as yet, but little explored field, especially by dairy farmers, who, of all others, ought to be deeply interested in its study.

Experiments have been made to ascertain what kind of cheese is best adapted to the small home dairy. The Gonda cheese, made of new milk, seems to be the most satisfactory. This cheese has for many years been made in Holland, but by a somewhat different process from the one used here. While fresh from the cow the milk is aerated. When it has stood long enough to lose its animal heat, warm to 90 degrees F, using sufficient rennet to cause coagulation in from seven to 10 minutes. Let stand from 15 to 20 minutes, then insert the front finger at an angle of 45 degrees until it touches the curd. If on withdrawal the curd breaks clean across, with few or no bits attached, it is ready to cut. Divide with a knife until the size is that of an average wheat kernel. Stir gently five minutes, then gradually increase the heat until 100 to 104 degrees is reached, constantly stirring as the temperature rises. Drain or dip off the whey, leaving the curd firm but not too dry. Press by the double handful firmly into the hoop, until full, then put on cover and press lightly an hour. Remove from the press, and put around it a band of cloth long enough to lap a little; and of sufficient width to cover two or three inches on each end. Cover top and bottom with a round cap, return to hoop for 24 hours, with increased pressure.

The Gonda cheese is ordinarily three inches thick and 8 inches in circumference. A simple lever press can be constructed of a hardwood stick, 10 feet long and four inches in diameter, one end fastened under a cleat against the wall. The cheese, band and end covers should be dipped in very hot whey or water before the cloth is applied. To salt the cheese, make a saturated solution of brine, and float the cheese in it from five to eight days, turning every day and sprinkling a little salt over the top. After removing from the brine turn once a day the first month, or if kept two months twice a week, and once a week the third month. The curing room should be cool, a little dampness will be beneficial than otherwise. During the midsummer months the making of this cheese requires less labor than butter making. The process is simple, the product good.

FEEDING PIGS IN SUMMER.

Summer is the time to make pork. Making it in winter requires too much food to keep up the animal heat. If hogs have plenty of grass in summer and about half the corn they will eat, they will fatten rapidly, and my belief is that three pounds can be made on less grain than one pound in cold weather with a hog in a close pen. The grass is cooling and loosening and counteracts the feverish properties of the corn. Hogs will never melt in summer, however fat, if they can have access to water and mud to lie in. Mud is very bad for hogs in cool weather. It absorbs too much animal heat. Milk is cooling as a drink, and almost indispensable in raising pigs.

KILLING THE CURRANT WORM.

In small gardens and yards where only a few currant bushes are grown the worms are now stripping them of their foliage. Although the fruit is in many cases ripe or almost so, the ravages should be checked at once so that the plants will have an opportunity to recruit themselves for another season's work. Possibly the best thing to apply is hellebore dusted on the leaves in the early morning while the dew is still on. An old pepper box or a bag made of cheese cloth will answer. Or the poison may be put on as a spray. Dissolve one ounce of hellebore in three gallons of water. Spray the second time 10 days after the first treatment.

DEEPENING WELLS.

The dry season is the time to look after the farm wells. If they are low and there is danger of their going dry, clean out and deepen until convinced that an adequate supply has been provided for. See that the pump platform is perfectly tight and no seepage gets through it. If the upper eight or ten feet of wall are of brick or stone, lay in cement, so that contaminated surface water cannot reach the household supply. Much sickness can be traced to impure water. Special attention ought to be given to having it pure.

WEEDS IN SMALL GRAIN FIELDS.

If fields of small grains are infested with noxious weeds, give them special attention after harvest. Before the weeds can seed in the stubble ground turn them under by plowing three or four inches deep. When the young plants again begin to appear keep them down by going over the field with a corn cultivator or any other implement as often as necessary. Careful treatment of this character will soon rid any farm of the most persistent perennials.

IRISH HUMOUR.

A Fair Collection of the Latest Irish Bulls.

The London Spectator questions whether the capacity of the Irish nation for making bulls has become impaired, and quotes a fair collection recently made, to prove that this laughable confusion of thought still flourishes The writer visited a hairdresser's shop in Ireland, and was offered a bottle of hair-wash.

"What sort of stuff is it?" he asked.

"Oh," replied the man, "it's grand stuff. It's a sort of multum in parvo. The less you take of it, the better."

Celtic fancy has been described as a "reaction against the despotism of fact." An extravagant statement gives the Irishman a mental uplift due to no other cause. A speaker at a historical society was surely the happier for the extravagance of his statement concerning the fact that in China a man condemned to death can easily hire a substitute to die for him.

"And I believe," the debater went on "that many poor fellows get their living by acting as substitutes in that way."

Indeed, words are not quick enough in Ireland to express the rushing thoughts of this active-minded peasantry. When Doctor Walsh, the Archbishop of Dublin, visited a remote village in his diocese, an old woman hobbled up to him and exclaimed:

"Wisha, now that I've seen your lordship, ye may die and the Lord be praised."

The same clergyman, meeting a parishioner who was much addicted to drink, insisted that he should take the pledge as the only protection against temptation.

"You've never seen a teetotaller drunk, Tom," said the priest.

"Ah, your reverence," replied Tom, "I've seen many a man drunk, but I couldn't tell for the life o' me whether they were teetotallers or not."

A poor woman was advised to avail herself of a free distribution of soup.

"Do you call that stuff soup?" cried she. "Why, ye only get a quart of wather and boil it down to make it sthrong!"

A more contemptuous description could hardly be imagined.

One absolutely genuine saying comes from a recent tourist in Ireland. It was a notice posted in a pleasure-boat belonging to a steamship company.

"The chairs in the cabin are for the ladies. Gentlemen are requested not to make use of them until the ladies are seated."

AN EXPERIENCED COUPLE.

I hope you fully appreciate the fact that when you are married it is for life, and that the obligations you assume are most solemn, said the minister to a couple about to be married in his study.

Yes, sir, replied the bride, cheerfully, we know all about it, for I've been married three times before and him twice, and we know the ropes pretty well by this time.

TRANSPORTATION IN HAVANA.

The favorite means of transportation in Havana, is by one-horse victorias, of which there are thousands. Two persons are enabled to go to any point within the city limits, for a pesets, which is equal to about seven pence in English currency.

HOUSEHOLD.

SUMMER HOUSEWORK.

It is almost mid-summer's day and the last days of June before the housekeeper is compelled to regulate her work for sultry weather. June is proverbially the month of roses and of fragrant breezes blowing from flowery meadows. Housework on fine days is usually accomplished with all the incentive that delightful weather can give. July and August, on the contrary, are months when every contrivance must be resorted to to lessen the heat within doors, and to do the work with the least expenditure of nerve and muscle.

A kitchen detached from the main portion of the house is very desirable during the last two months of summer, and may be advantageously used six months of the year. The chimney of the kitchen, in any event, should be built on the outside of the house. There is nothing gained by having it within the walls of the house, except on the coldest days of winter. A kitchen chimney passing through the house occupies valuable room, and is usually a cause of annoyance during at least six months in the year. In summer it often renders two or more rooms uncomfortable. It heats the attic as it passes through, and this heat, together with the heat gathered from the roof, affects the atmosphere of all the upper rooms in the house.

The attic of all houses with metal or slate roofs should be isolated by a packing of mineral wool or some other material, which will keep away the heat; but comparatively few houses are built in this way. In old-fashioned times the ample chimney of the kitchen took up so much room that it was generally built upon the outside of the house.

The stove of gasoline or of oil now takes the place of the winter cook stove that burns wood or coal, in many kitchens in summer. On general baking days, or for the heavier work of the kitchen where there is a large family, an oil or gasoline stove should be supplemented by an oven of iron or brick or the use of a cooking stove on certain days in the week.

There is a great deal gained in summer when the kitchen is a one-story extension and there are ventilators placed over the cook stove to carry away the odors of cooking, as well as the heat. The roof of such a kitchen should be isolated from the kitchen ceiling by a heavy packing of some material that will keep off the heat of the roof. There should be a ventilated space or a shallow air chamber directly under the roof to assist to the same end.

If there is a cellar kitchen or "cold room" directly under the main kitchen, where dishes may be prepared, or parts of dishes, which do not require to be cooked over a fire, the arrangements for the summer cooking will be eminently satisfactory. An abundant flow of air is necessary to a summer kitchen, and this can only be secured without flies and other annoying insects by the use of wire screens at the windows and doors.

A special oven for use on baking days is a great help to the housekeeper, and in that case the cooking of a large family can be done on a comparatively small range.

WAYS OF SERVING BLUEBERRIES.

Blueberry Biscuits—Take 1 quart of flour and sift into it 2 teaspoons baking powder and 1-2 teaspoon salt. Mix well, then add 1-4 cup butter and pour into the mixture a scant pint of sweet milk. Add 3-4 cup molasses into which 1-2 teaspoonful soda has been stirred, smoothing but little. Add 1 pint or more of blueberries. Stir gently and take spoonful in the hands and mold into shape. Bake in a hot oven.

Blueberry Griddle Cakes—One pint flour, 1-2 teaspoon salt, 1 teaspoon soda, 1 scant pint sour milk, and 2 eggs well beaten. Sift soda and salt into the flour and mix thoroughly. Add the milk and beat well. Then add the beaten yolks and then the beaten whites. Add 1 pint blueberries picked over and rolled in flour.

Blueberry Cake—One pint sifted flour, 1-2 teaspoon salt, 2 even teaspoons baking powder, 1-4 cup butter, 1-2 cup sugar, 1 egg, yolk and white beaten separately, 1 cup milk, 1 heaping cup blueberries. Mix flour, salt and baking powder and sift. Rub the butter to a cream, add sugar and beat again. Add yolk, well beaten, then the milk. Stir this into the flour and beat thoroughly. Add the white beaten stiff and lastly the berries, which have been sprinkled with flour. Bake in shallow pans or in muffin rings about half an hour.

Blueberry Pie—Line the dish with a good crust and fill with berries. Add 1-2 cup molasses, 1-4 cup sugar, and 1-2 teaspoon allspice. Then cover with crust and press down firmly around the edge to prevent the juice from escaping.

Blueberry Cake—One cup butter, 2 cups sugar, 3 cups flour, 5 eggs, 1 cup sweet milk, 1 teaspoon soda dissolved in a little hot water, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 quart blueberries dredged with flour. Stir butter and sugar to a cream, add beaten yolks, then milk, flour and spice, whites beaten stiff and the soda. Lastly stir in the blueberries, being careful not to bruise them. Bake in a loaf in a moderate but steady oven.

Blueberry Pudding—One pint milk, 2 eggs, 1 saltspoon salt, 1-4 teaspoon soda dissolved in a little hot water, 1-2 teaspoon cream tartar, sifted through a cup of flour and added to enough flour to make a thick batter. One pint floured blueberries stirred in at the last. Boil 1 hour in a buttered mold.

PROTECTION FROM MOTHS.

To protect carpets, clothes and cloth-covered furniture, furs, etc., they should be thoroughly beaten, shaken, brushed and exposed as long as is practicable to the sunlight in early spring, either in April, May or June, depending on the latitude. The brushing of garments is a very important consideration to remove the eggs or young larvae which might escape notice. Such material can then be hung away in clothes closets which have been thoroughly cleaned and if necessary, sprayed with benzine about the cracks of the floor and the baseboards. If no other protection be given, they should be examined at least once a month during summer, brushed, and if necessary, exposed to the sunlight. It would be more convenient, however, to so inclose or wrap such material as to prevent the access of the moths to it after it had once been thoroughly treated and aired. This can be easily effected in the case of clothing and furs by wrapping them tightly in stout paper or inclosing in well-made bags of cotton or linen cloth or strong paper.

ROLY-POLY.

A cherry roly-poly is a wholesome, delicious dessert. Prepare a delicate crust of two cups of pastry flour, sifted twice, with two even teaspoonfuls of baking powder. Make a hollow in the flour and pour in half a cup of warm milk in which a teaspoonful of butter has been melted. Add a saltspoonful of salt, stir in a well-beaten egg and then stir in the flour thoroughly.

Turn the paste out on a floured board and roll it out about a quarter of an inch thick. Spread it thickly with stoned cherries. Roll it up, being careful to seal the ends, and fasten it closely together. Egg it all over and lay it in a thickly buttered and floured cloth. Leave considerable room in the cloth for it to swell, tying it together with narrow bands of cloth. Lay the roly-poly in a steamer and set it directly into a pot half full of boiling water. Let the water reach to the steamer, and let the pot and steamer be both closely covered. Allow the water to boil steadily without stopping. Do not disturb it for half an hour, then add water to replace that which has boiled away, and turn the pudding quickly. Let it steam half an hour longer. If the roll is long and thin it will be done in this time. If preferred the pudding may be cooked directly in boiling water. Turn it also once in that case, and when it is half-done. It need not cook in boiling water more than three-quarters of an hour. Serve it with a rich, hard sauce.

Cherry Pie.—The simpler a cherry pie can be made the better it is. Line a tin pieplate with plain crust and put in about a quart of stoned cherries. Cherries are generally sold in the market by the pound, though "a pint is usually a pound the whole world around." It will require more than two pounds of stoned cherries to make a good-sized pie. It is better to stone the fruit. Mix with it, however, every drop of juice that can be saved from the stoning. Mix in, also, about a quarter of a pound of sugar, and put the cherries in the pieplate; cover them with a rich pastry crust, and bake the pie from three-quarters of an hour to fifty minutes.

FURNITURE MEDICINE.

"The secret of never wanting new things is to keep the old ones well mended," said a wise housekeeper, as she exhibited the shelf where she kept what she called "furniture medicine." There were tins of different colors of paints and enamel, brushes of several sizes, a bottle of liquid gilt, some good glue, and remnants of all the different kinds of wall paper. A handsome six-leaved Japanese screen had been badly mutilated by a careless housemaid, so that two of its panels were unsightly. She patched the gashes carefully with court plaster, and with a box of water colors and the liquid gilt so concealed the patches that it was as good as new. A somewhat top-heavy but sturdy little boy made a seat of the handsome Chinese porcelain umbrella jar, when down came both boy and jar, the latter in a dozen pieces. It was not therefor discarded, but piecing it with the greatest care with cement, a brush was dipped in liquid gilt and covered all the cracks, which, from their zig-zag directions, really added to its Oriental appearance.

DECORATIVE DON'TS.

Don't put borders on carpets for small rooms.

Don't hang chandeliers or lamps in low-ceiled rooms.

Don't be chary of rich, warm tints in northern rooms.

Don't believe for a moment that expensiveness is essential to beautiful effects.

Don't make a table a pivotal point from which the rest of the furniture radiates.

Don't make a narrow doorway narrower with a heavy drapery. We drape too much.

Don't use decided patterns for upholstery if you have done so for wall and floor coverings.

Don't use large patterned wall paper in small rooms, or a deep border with low ceilings.

Don't have any fanciful fixed arrangement of window draperies in rooms in daily use.

Don't buy chairs that are not well made and comfortable on lounges that are not low and broad.

HOW TO PREVENT SUNBURN.

Just now it is almost impossible to avoid becoming sunburned if one is out of doors much. And although we are as careful as possible, the disfiguring freckles and tan will show themselves.

There are many simple remedies at hand, whereby we may reduce this menace to our beauty.

An excellent way of preventing sunburn is to wash the face previous to going out, with a solution made by dissolving ten grains of borax and one drachm of alum, in a pint of rain water.

To wash the face several times a day with fresh buttermilk will also prevent sunburn and will tend to bleach even a very dark skin.

A very simple decoction, and yet, one which is said by an exchange to be one of the very best cosmetics known for keeping the skin fair and clear, is to take a handful of freshly plucked parsley and put it into a jar which has a lid; pour on it a pint or more of boiling water, shut down the lid and allow the decoction to become perfectly cool. Then bathe the face, neck and arms with this. This is certainly simple enough to deserve at least a trial.

GIVE EGGS TO BABIES.

I have seen a small baby of a few weeks old, to whom all kinds of food was repulsive, take a raw egg and milk with great relish, says a writer. The egg was first placed in a cup, the "speck" removed, and then beaten with a fork for a quarter of an hour; then a little hot water and milk were added, with sugar to taste. It will greatly depend on the digestion of the child as to the quantity of water and milk added, and the whole egg must never be given at once, but divided into two meals at least. One egg during the twenty-four hours will probably suffice with other foods between. For a delicate child of two to six or seven years old, a properly beaten egg and a little milk is an excellent early morning beverage.

TO CLEAN STRAW HATS.

A nice straw may be cleaned and freshened at home with but little trouble. Have a pail half full of warm suds (a dessertspoon of pearline will make it just right), immerse the straw, moving it up and down until every fiber is wet, then lift it from the water. Lay it upon a board or table, and brush it thoroughly with a stiff bristle brush. After all soilure is removed, rinse in clear warm water. Allow it to drip for a few minutes, then "iron" it, with a thin cloth between. Press the crown over a bowl, pail or any article that matches it in size, and when this is dry press the brim, using the bare iron upon the wrong side to increase the stiffness, after which it will look as fresh as when new. Black hats are freshened by a coat of shoe dressing.

POST ROADS IN OLD ROME.

Mail Service Throughout Its Empire Unequalled by any Ancient State.

We find the first recorded postal system in the Persian Empire under Cyrus the Elder, but it is clear that Rome of all the ancient States possessed the best organized system of transmitting letters thrugh its numerous provinces. All along the great Roman roads houses were erected at a distance of five or six miles from one other. At each of these stations horses were constantly kept, and by the help of relays it was easy to travel 100 miles in a day.

These services were intended for the State only, it being imperative to secure the rapid interchange of official communications. In the time of Julius Caesar the system was so well organized, that of two letters the great soldier wrote from Britain to Cicero at Rome the one reached its destination in twenty-six days and the other in twenty-eight days. Private citizens had to trust to the services of slaves, and it is not until the end of the third century that we hear of the establishment of a postal system for private persons by the Emperor Diocletian, but how long this system remained history does not say.

JUST WHAT HE WANTED.

The following story is about a man from Klondike who found some one too warm for him. His name was Finnegan, and he had begun life poor, but he was rich for the time being, and he thought nothing too good for himself.

Oi say, yees kin bring me two dozen eyesters, he said airily, as he took a seat in one of the finest restaurants in Frisco.

The oysters were soon set before him, and Finnegan, looking about him for something to put on them, and he knowing what the something should be, spied a bottle of Tobasco, and proceeded to season the bivalves, not wisely but too well.

Impaling an oyster upon his fork, he thrust it into his mouth, then jumped to his feet with a roar of pain, and began dancing about and like a madman.

See here! cried the proprietor, coming to the table, keep still, or I'll throw you out!

P-p-put me out, is it? Oi wish you would put me out! yelled Finnegan. Me insides is blazin' loike a manufactory!

SWARMS OF MAN-E

SOME UNPLEASANT EXP IN THE CARIBBEAN S

Sharks Prowl About the Fleets Waters—Exciting Experiens Terrible Fish.

A Key West, Fla., despa Shark hunting has become sport among the men in the on the despatch boats. The waters are alive with the u ers, and they are the boldest, kind of man-eaters. The "s from the North at first lau shark stories, but he does no these waters long before he j general stampede to quarters, as much excited as the nati ever a man-eater comes along they come frequently and in la bers.

It would be difficult to i more hideous looking object hungry shark of the Caribbe he comes gliding along thr clear water and pokes his nos the hull of a ship. When the quiet and the sun is shinning seen many feet down in the w the closer he approaches the m ous he looks. Few stories to the greed and villainy of the shark are overdrawn. He is black as he has been painte thoroughbred sailor hates fiercely as he does a Spania fights him with the same spir would fight a Spaniard. Shar the coast of Cuba are unusua and ferocious, and the Cubans because they have been so lon tomed to feed on human flesh harbor is swarming with sharks, and the Cubans belie they are lured there by the nu human bodies which have been out to them from Morro Castl

FOLLOWED BY SHARK

Here is a little story of an exp the crew of the Associated Pr patch-boat Wanda, had with th eaters while drifting with Admiral Sampson's fleet alo North coast of Cuba last week

The boat had been drifting for hours. The sea was as smoot millpond, and the water so clea an object fifty feet down could be seen. Three of the sailors ha lowered in one of the small boat were at work painting the sides ship. A little before noon the m of the crew on deck were started outcry from the sailors in th and, going to the rail, they saw c about, not ten yards distant fro small boat, a huge shark, a mo anvil-looking neighbor. Round ground he circled, each time com little closer to the small boat, a casionally lifting his huge head the surface to snap at a tuft o weed or some object that ha thrown overboard from the ship. ing along, just above his nose, three pilot fish, which are always swimming close to a shark. never leaves him, and he never m any effort to disturb them althou is the mortal foe of every fish swims the salt water.

Sometimes the sprightly little fish will rest upon the shark's nose or snuggle close down upo back, just behind his fins, as he g through the water. As the shark closer to the small boat the sa came more frantic with rage alarm. One of the negro sailor cook nearly had hysterics. "Bres Lawd!" he shouted, "dat shark de boat suah. I seen um get r de boat and eat two Nassau nig last last yeah. O de good Lawd! lors gone suah!" But the sa were not eaten, although several t shark came up close to the and poked his great nose against ler.

BAITING THE MONSTERS.

Captain Miller, of the Wanda, en watching the game, and, callin cook to bring him the car life, told the sailors to throw all bits of biscuit to the shark p him close to the boat. The came running with the knife, tain Miller lashed it firmly to of a pike pole. Then, getting d the boat, he waited again until rk lifted his head above the wa the boat, and, lifting the pike h above his head, plunged the k into the shark's neck, just b his head. The great tawny le quickly floundered over upon and for a distance of fifty feet could be seen writhing and la his tail until he went down to om. The little pilot fish did n him. In less than ten minu ther shark, larger than the fir up, and he received a deep ga the cook's knife, but he was n d. The knife, although inflicti ound fully twelve inches deep, d strike a vital part, and the sha away leaving a trail of blood him.

SHARK'S BULLET PROOF.

ere is little satisfaction in shoo shark. Three 44-calibre bulle fired into one from one attle-ships, and after the thi the shark swam back after mo meat that had been thrown

rly all the battle ships and gun are equipped with sharkhook the most original apparatus fo g the ugly creatures is used b the gunboats of the mosquit now guarding Havana Harbor boat has a small electric battery a long wire attached to it, an dynamite cartridges are attach the end of the wire. A piece o pork is lashed to the cartridge thrown overboard to the shark he has swallowed the pork and lite, the electric current is turned loding the dynamite and blowing ark to atoms.