

POULTRY.

GENERAL.

Hundreds of dollars are and can be made annually by the farmers' wives and daughters in rearing geese, if there is plenty of room, and proper attention is given to the birds at the different stages of their growth. They are, under ordinarily favorable circumstances, very hardy and readily reared, and require less care and food than almost any other kind of poultry. They are great graziers, and must have plenty of grass to eat and roam over, and on this they will get the most of their living during the summer and early fall months. But little food is required for the goslings after they have a full dress of feathers, and before that time, from the time they are hatched until they lose their downy coats, they should be kept in an enclosure (a movable one) where there is short, young grass, and should be fed on stale bread, moistened in milk, and later on with corn meal, well scalded, with onion tops, chopped fine, mixed with it. An occasional seasoning of red (cayenne) pepper is relished, and goes far towards insuring healthfulness and vigor.

By getting the goose to sit early two broods can be gotten from each goose annually, and liberal feeding and good care will bring the late brood forward rapidly, making good weight by the time the birds—the surplus stock—are marketed during or just before the holidays. Poultry of all kinds grow more rapidly in the early fall months than at any other time, for the weather is then cool and the bird can be "pushed" forward quickly by plenty of good, strong food, given at regular intervals.

The feathers are no inconsiderable item of the profit, especially as good live geese feathers readily bring an average of fifty cents per pound. The nice warm beds and pillows with which farmers' wives can supply their household in this way are duly appreciated during the cold, wintry months by all who are fortunate enough to use them. The S. P. C. A. may entertain objections to plucking geese when alive, but the birds would otherwise lose and waste all the feathers during moulting time, and it is to prevent this loss and secure the resultant profit or comfort that the farmer annually (sometimes semi-annually) borrows rather unceremoniously some of the warm clothing owned by his flocks.—*Poultry Monthly*.

Page 121 contains our Clubbing and Premium List. Study it.

EGGS AS FOOD.

Eggs, at average prices, are among the cheapest and most nutritious articles of diet. Like milk, an egg is a complete food in itself, containing everything necessary for the development of a perfect animal, as is manifest from the fact that a chick is formed from it. It seems a mystery how muscle, bones, feathers and everything that a chicken requires for its perfect development are made from the yolk and white of an egg; but such is the fact, and it shows how complete a food an egg is. It is also easily digested, if not damaged in cooking. Indeed, there is no more concentrated and nourishing food than eggs. The albumen, oil and saline matter are, as in milk, in the right proportions for sustaining animal life. Two or three boiled eggs, with the addition of a slice or two of toast, will make a breakfast sufficient for a man and good enough for a king.

According to Dr. Edward Smith, in his treatise on "Food," an egg weighing an ounce and three-quarters con-

tains 120 grains of carbon and 17 grains of nitrogen, or 15.25 per cent. of carbon and two per cent. of nitrogen. The value of one pound of eggs as food for sustaining the active forces of the body, is to the value of one pound of lean beef as 1,684 to 900. As a flesh producer, one pound of eggs is about equal to one pound of beef.

A hen may be calculated to consume one bushel of corn yearly, and to lay 10 dozen or 15 pounds of eggs. This is equivalent to saying that three one-tenth pounds of corn will produce, when fed to a hen, five-sixths of a pound of eggs; but to produce five-sixths of a pound of pork requires about five pounds of corn. Taking into account the nutriment in each and the comparative prices of the two on an average, the pork is about three times as costly a food as the eggs, while it is certainly less healthful.—*Boston Journal of Chemistry*

See our Premium List on page 121.

MEAT DIET.

In winter and early spring, when fowls cannot procure insect food, they should have meat a few times a week, to stimulate and keep up egg production. Grain and green food in variety will do a large amount of work toward giving us a good share of eggs, but with the addition of animal food the number will be largely increased. The best way to supply fowls, if there is not enough of waste meat scraps from the table, is to get some waste and bloody pieces from the slaughter-house or butcher's shop, which are unsaleable and can be bought for a few cents or a cent a pound. To utilize, and render them more digestible and healthy, cut them into fine pieces, put them into a boiler with plenty of water, and boil them until the bones separate from the meat. Then stir corn meal into it until it makes a thick mush, and season with salt and pepper. Feed this when cold, and they will eat it with evident relish, and you have a most excellent food, which will keep during cold weather.—*Poultry Monthly*.

DAIRY.

HOW BUTTER MAY BE SPOILED.

Good butter may be spoiled in churning. Over-churning ruins the texture and changes the proper waxiness to a disagreeable, sticky greasiness. This is more easily done in a churn with dashes, which will press the butter against the sides of the churn and squeeze and rub it until it is spoiled. Too long churning spoils the quality by the oxidation of the butter and the premature formation of strong flavored acids in it, the full presence of which we call rancidity. It may be spoiled at too high a temperature, by which it is made soft and oily, and of a greasy texture and flavor. No subsequent treatment can remedy this error. It may be spoiled before the cream reaches the churn by keeping it too long, or what is practically the same by keeping it in too warm a place. Fifty degrees is about the right temperature if the cream is kept a week; if kept at 62 degrees three days is long enough. White specks are produced in butter by over-churning, or by having the cream too sour. Either of these faults produce curd in the milk, and the small flakes of this can not be washed out of the butter. Milk from the cow in ill health, and that is acid when drawn, will produce specky butter. So will the use of salt containing specks of lime, which unite with the butter and form insoluble lime soap. White

specks are covered up to a large extent by using good coloring, which is made of oil as the solvent. But this use of coloring being to disguise a fault, and to add to an undeserved virtue, is worthy of denunciation.—*Rural New Yorker*.

WASHED AND UNWASHED BUTTER

The difference between washed and unwashed butter is analogous to the difference between clarified and unclarified sugar. The former consists of pure saccharine matter, which gives a flavor in addition to that of the sugar. Brown sugar, though less sweet, has more flavor than clarified sugar. When unwashed there is always a little buttermilk and sugar adhering to the butter that gives it a peculiar flavor in addition to that of pure butter, which many people like when it is new. Washing removes all this foreign matter, and leaves only the taste of the butter pure and simple. Those who prefer the taste of the butter to that of the foreign ingredients mixed with it like the washed butter best. The flavor of butter consists of fatty matters, which do not combine with water at all, and therefore cannot be washed away by it. The effect of washing upon the keeping qualities of butter depends upon the purity of the water used. If the water contains no foreign matter that will effect the butter, it keeps the butter from having the buttermilk washed out instead of worked out. Evidently the grain of the butter will be more perfectly preserved if the buttermilk be removed by careful washing. The grain is such an important factor in the make up of fine butter that is necessary that we should be very particular not to injure it in any way if we would excel in the art of butter-making.—*American Dairyman*.

MEASURE FOR CREAM ADOPTED IN IOWA

At the annual meeting of the Iowa Butter and Cheese Association, a committee was appointed to report on the size of milk-setting cans and the relative depth of cream necessary in said cans to produce a pound of butter, from milk set twenty-four hours, in order to secure as far as possible a uniform system in handling gathered cream. A circular just issued by the Secretary of the Association contains the resolution presented by this committee and adopted by the convention: "Resolved—That as it requires 113 cubic inches of cream on milk when set twenty-four hours and set in deep setting cans to make one pound of butter, the measurement of cream should be as follows: for cans 12 inches in diameter, one inch depth of cream; for cans 8 inches in diameter, 2½ inches depth of cream, and for cans 3½ inches in diameter, 2 inches depth of cream to make a pound of butter; 50° nor above 60° Fahrenheit, and not less than twenty-four hours before being skimmed. The standard of measurement shall be as here recited, and it is recommended that all cans be made to conform to these dimensions. This measure for cream does not in any way apply to the shallow-setting system."

SKIMMED MILK CHEESE.

A great deal has been said and written against skimmed-milk cheese, and we doubt not but that there has been a great deal of cheese made and sold which would have been better had the milk from which it was manufactured been richer; neither have we any doubt that a great deal of cheese has been made and sold to consumers who were perfectly satisfied with its quality, but made of milk from which

a portion of the cream had been withheld.

Plenty of rich cream is not the sole requisition in cheese-making. Every good cheese-maker knows that a great deal of good cream has been wasted in the process of manufacture. It is not the surplus fat which has melted and run off in the whey, but that which the good cheese-maker knows how to retain in the curd, that makes the good cheese. If it can be shown that, by any improved process, as good a cheese can be made from partly skimmed milk as the average consumer usually buys, made from whole milk, then we are quite sure that, if we were a cheese-maker, we should endeavor to learn all we could concerning such improved process.

If we find a man who can, and does, make a cheese from partly skimmed milk, which suits us better than the cheese of another maker who uses only whole milk, it does not take very long to decide of whom we will buy, especially if the one that suits best is offered for the smaller sum. There are tastes which prefer pepper and vinegar to syrup and sugar, and there are those who seem to think that cheese is not cheese if it can be eaten without blistering the tongue; but there are others who prefer and buy only a mild cheese, even though the dealer may tell him that it was probably skimmed just a little. It is claimed by some that the milk of Jersey and Guernsey cows is too rich to feed to calves. If this is true and we have no reason to doubt that it is not also reasonable to believe it possible to have more fat in the milk than can be profitably used, or than is required for making the most desirable grade of cheese?

But we are not a practical cheese-maker, and will make no attempt at the discussion of the subject at this time; but we do advise farmers to make a free use of milk in the kitchens and dining rooms than they have done. It is one of the cheapest and most wholesome of foods, and cottage cheese, or Dutch cheese, as it is more commonly called in New England, made from thickened milk, and eaten while fresh, should be common on the table of every dairy farmer.—*Boston, New England, Farmer*.

See our Premium List on page 121.

A London druggist says: "during the many years I have been in the drug business, I have never had a medicine that gave such general satisfaction, or for which there was such a large sale, as there is for Mack's Magnetic Medicine, advertised in another column of your paper."

Onion is rank but hatred is rancor.

"ROUEN ON RATS."

Cleats out rats, mice, roaches, flies, ants, bed-bugs, skunks, chipmunks, gophers. \$1. Druggists.

Britain's jewel just now is a Garnet.

THE only variation in quality which will ever be found in "Myrtle Navy" tobacco is in the degree of moisture which it contains. Tobacco is a very ready absorbent of moisture, and in unusual states of the weather it may become a little too moist or a little too dry to suit the taste of some. This is a minor matter, however, as the essential quality of the tobacco is not changed. Its combustion is a little slower or a little faster according to the degree of moisture, that is all. The darker the plug the greater the moisture, and many prefer the dark. In each caddy, however, the preference for either can be met.