

HOME AND FARM.

BUTTER-MAKING.—(Concluded.)—The way of cream rising is this: the whey, or water of the milk, is from 80 to 90 parts in the 100 of new milk; when drawn from the cow it is about 95 degrees of heat; at this heat the whey, or water of milk, is not much heavier than the butter globules, hence they remain mixed through it, but water contracts and gets heavier as it cools till it reaches 36 degrees Fahrenheit and oil or fat gets larger and lighter by cooling, and, therefore, rises to the top. The practice of every cook confirms this, for, if she has boiled a pot full of meat and wishes to save the fat for soap grease, she does not try to skim it off while the water is warm; she simply sets it aside till it gets cold and the fat comes to the top in a solid cake. The same thing takes place in the rising of cream, with this difference perhaps, that the fat globules of meat are more nearly of a size than those of butter, and rise more together, while in cream some are large and some small, the large ones occupy more space and come to the top first. It has been seen that if a pail of milk be left for only fifteen minutes after milking there will be cream on the top, though but slightly cooled. The large globules make the best butter, and to get a good article, the plan is to strain the milk away when it is first milked, before it has had time to cool, in winter when it gets cool too soon to warm it to about 100 degrees, then put it in deep cans and cool gradually down to about 60 or 55, when you get a prime quality, but if you do not value quality so much as quantity, then gradually reduce it to 45, or 40 degrees. Slow and not low cooling gives soldier rich cream while sudden and low cooling gives a thinner and poorer quality, perhaps in the sudden rush the little butter sacks get entangled in the curd and carry it with them to the top; hence the cream raised on shallow pans in the open air has a richer appearance, but pans have the disadvantage of exposing the cream to the air, and the odours and floating germs of fermentation get into it, which have a tendency to spoil its flavour and injure its keeping qualities which are prevented by deep setting and under water. 'Tis said, and truly, that pans give richer cream, but the small globules get entangled in the curd and never get to the top. The time will come when good butter will be made all over the country. Then butter will not be packed in cellars with coal oil, decaying vegetables and the etceteras of the country store.

Fresh earth cellars will be made for its storage away from barn and city odours, where, surrounded by lime in air tight vessels, it will retain its first flavor.

Light in the Home is so great and, with kerosene properly managed, so cheap a blessing, that we are induced to give the following extract on it from the *N. Y. Cultivator*. We, however, make one or two additional remarks. We prefer the light of properly tended lamps to that of gas. There is no real need for candles, though it is convenient to have one at hand. A small lamp not too much turned down may be burned all night without smell, and with a very small consumption of oil. The ordinary burners now obtainable are excellent and the great secrets are perfect cleanliness, and having the lamps filled up every evening before lighting. We never burn a lamp below the medium size. They are far hotter than the small size wick in every way, and burn but little more oil.

THE CARE OF LAMPS.—People who live in houses lighted by gas escape much that is disagreeable in the care of lamps—or their lack of care. But the kerosene lamp is the universal illuminator of the farmer's home, and though it gives a greater light and in this respect an improvement on candles which lit up the old rooms in the past, yet it lacks that soft, cheerful, peculiarly pleasant light. Even now in the "day of lamps" a candle cannot be dispensed with to burn for all night use. When set behind something, the flicker is not seen and there is no disagreeable poison in the air which comes from the imperfect combustion of a kerosene lamp "turned down." (I refer to wax or sperm candles as tallow does emit a perceptible odor and needs snuffing.)

The best light is obtained from a lamp where the surface of the oil is at all times at the same distance from the burning part of the wick. Where the reservoir containing the oil is directly under the burner, as in most common lamps, the blaze burns less and less brightly as the oil decreases and the wick grows more tardy in supplying it. We need an improvement in hand lamps on this account.

The wick serves principally to elevate the oil, the combustion of its own substance being very slight, but there is a choice in wicks. Felt wicks are preferable to woven, as they can be more easily trimmed to give a good shaped blaze. Usually if a servant pretends to trim a wick, she will cut off all the black every day. This is undesirable, for by pinching off the loose fibers and smoothing over the top a better light is obtained. The inside of the oil reservoir should be occasionally cleansed with soda dissolved in water (teaspoonful to a quart of water.) Be careful to drain and dry them well. This can be easily done by standing them in the open oven a few moments. Do not let the soda and water come into contact with any bronze or gilt about the outside of the lamp.

Oil should be strained before it is put into a nice lamp which has a transparent reservoir. The burners should be boiled in soda water once in a month or two. If you live in or near a town where there is a factory in which brass is handled, take the burners there and have them dipped. It will cost but a few cents and they will look like new.

We must not only keep the lamps "trimmed and burning," but we must let them "shine." It is essential that the chimneys be perfectly clean and clear. A smoky chimney is as dismal a sight as a frowning face.

Spolio, or "Pride of the Kitchen," a similar article, will remove all spots and stains which will not easily wash off.

The Rochester burner gives an excellent light, especially for winter, as

it heats like a small stove. One will very quickly raise the temperature, in an ordinary-sized room, five degrees. People practice economy in all ways, and use widely different means of "saving a little," which is a good thing to do—but don't for the sake of your eyes and health economize by using poor, worn out burners on your lamps, which render combustion imperfect, and would be none too good if new.—*J. W. A., Litchfield County, Conn.*

THE DIGNITY OF FARMING.—President Chamberlain, of the Iowa Agricultural college, pays this high tribute to the business of farming: "Farming confers health, home comforts and the privilege of attending to the training of children, instead of leaving home early in the morning and returning late at night. It also confers freedom from want. Few farmers ever go to the poorhouse or ask charity. While 90 per cent. of business men fail, only 10 per cent. of farmers fail. Farming also gives individuality and independence of mind. The man is not confined to one narrow line of work, which eventually dwarfs his intellect, and makes him more a machine than the machine he tends. There is independence from want and from the dictation of employers. It is the kind of life which fosters intelligence and manliness in the boys, and womanliness in the girls.

The following from an excellent humanitarian publication, chiefly for young persons, is a good hint to all; to the young to abstain from such serious mischief, and to their elders to sharply correct the foolish tendency if they should happen to see it. The publication is "Our Dumb Animals," Boston:—"Passing a farm house a short time ago I observed two boys having what they termed 'some fun' with a young colt. They were teasing it in every possible manner they could think of, and though it could not have been over four or five weeks old, it had already become as vicious as a bad mule, and kicked and struck with its fore feet quite as savagely. It was learning lessons it would remember through life, and some innocent person will have to suffer for the foolish acts of these boys.

OUR COSY CORNER.

To remove indelible ink: Apply a strong solution of cyanide of potassium and rinse well.

The woollen theory has been adopted by the ladies of the English National Dress Association, and is considered to be especially adapted to the clothing of the children. A complete model for the under and other clothing is shown by them. It consists of pure wool stockings, corset waist, the divided skirt and knee breeches, and the smock frock or long apron over all. This sensible and healthful costume has generally been adopted by thoughtful, careful mothers.

To remove iron rust or ink spots, moisten the spots and apply salts of lemon until they disappear, and then rinse well. Salts of lemon are made of equal parts of oxalic acid and tartaric acid. Another way is to moisten with lemon juice, and sprinkle well with salt and lay in the sun.

ORANGE CAKE.—One cup of butter, three cups of sugar, one cup of sweet milk, four and one-half cups of flour, two teaspoonfuls baking powder, and six eggs, saving out the whites of four. Bake in layers. Beat the four whites to a stiff froth and add one pound of powdered sugar. Pare three oranges, and after the frosting is spread over the cakes, slice the oranges very thin and lay them on the frosting of all the layers except the top.

A piece of heavy flannel doubled two or four thick and placed in the bottom of wire hanging baskets before the dirt is put in, will keep the water from dripping if care is used in sprinkling the plants. Wild moss is also excellent.

If you have occasion to use clothes wet in hot water about an invalid, do not try to wring them out of the water. The best way to prepare them is to steam them, they can be handled with comparative ease.

ORANGE CUSTARD.—Pare and slice six oranges and lay them in a deep dish. Take one pint of milk, two tablespoonfuls of cornstarch, yolks of three eggs, a little piece of butter, half a cup of sugar and make a boiled custard. Put one cup of powdered sugar over the sliced oranges and pour over them the custard. Make a meringue of the whites of the eggs, spread it over the custard and set it in the oven a moment to brown.

Everybody will be glad to know how to make the blacking that hardware dealers put on stoves. It is simply black varnish dissolved in turpentine and mixed with any ordinary good stove polish.

To remove paint from windows. Take strong bicarbonate of soda and dissolve it in hot water. Wash the glass, and in twenty minutes or half an hour rub thoroughly with a dry cloth.

PINEAPPLE CREAM CARAMELS.—Two cups of granulated sugar, two-thirds cup rich milk or cream and fill the cup up with unmelted butter. Stir until it begins to boil, and not after. Cook until it turns a very pale coffee color. Flavor with pineapple extract and color with a little saffron.

A little powdered borax put in the water in which laces, muslins and lawns are washed will improve their appearance greatly; use as little as possible.

ADVICE TO MOTHERS.—Are you disturbed at night and broken of your rest by a child suffering and crying with pain of Cutting Teeth? If so, send at once and get a bottle of "Mrs. Winslow's Soothing Syrup" for Children Teething. Its value is incalculable. It will relieve the poor little sufferer immediately. Depend upon it, mothers, there is no mistake about it. It cures Dysentery and Diarrhoea, regulates the Stomach and Bowels, cures Wind Colic, softens the Gums, reduces Inflammation, and gives tone and energy to the whole system. "Mrs. Winslow's Soothing Syrup" for children teething is pleasant to the taste, and is the prescription of one of the oldest and best female physicians and nurses in the United States, and is for sale by all druggists throughout the world. Price, 25 cents a bottle.