

* The Farm. *

Light and Butter.

I have had a recent experience in regard to the effect of light on the color of butter, in an unexpected way, to confirm all previous experience of a similar kind with the butter directly. I have been making small cheeses the past summer and until a few weeks since, and have recently observed the effects of light upon them. These are rich cheeses, made of the full milk with the addition of the cream from the night's milking made to that of the morning. This is the same method as practised by the makers of the fine Stilton cheese of England, one of the richest cheeses made. To-day I was examining the stock, and was surprised to observe that the cheeses in the full light of a window were considerably darker in color than those not so exposed. Similarly on the face of the outside of one of the cheeses exposed to the light the color had changed to quite a deep yellow, quite deep enough for high-colored butter, while the newly cut surface was of the original light shade of an uncolored cheese. This is a confirmation of all my experience with butter, which, unless carefully protected from the light during the interval between the making and the final finishing of it, deepened in color very much, and as the light fell directly on the butter, the shade was very much darker than when it glanced on it only, or where the butter was quite in the shade. The effect of the light on the cheese is quite conspicuous; the deepened color penetrating into the cheese for some little distance as the light has been able to affect it. In my long practice as a butter maker, I have been careful to keep the unfinished butter in the dark, so as to avoid the mottling effect of the light on it, due to the direct or indirect action of the light.—[Correspondence Country Gentleman.]

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Thinning Fruit.

In a paper on thinning fruit, recently read before the Hudson Valley Horticultural Society, Prof. S. A. Beach gave an account of experiments in thinning fruit on apple trees. In the first experiment two heavily fruited Baldwin trees were selected, and all the knotty, wormy, and otherwise inferior fruit was picked off one of the trees, leaving but one fruit of a cluster. Of marketable fruit the thin tree yielded 9 4-5 per cent. more first grade, and 4 1/2 per cent. less second-grade fruit than the unthinned tree. Six Baldwin and six greening trees were used in the second experiment. Three trees of each kind were thinned by taking off all the poor fruit and leaving the fruit on the trees at least four inches apart. The Baldwin trees which had been thinned gave 26 per cent. less of marketable fruit, but 22 per cent. more of it graded No. 1 than of the fruit from the unthinned Baldwins. Or, differently stated, although the unthinned trees carried above a fourth more fruit altogether, they actually each yielded one and a quarter bushels less No. 1 fruit than the thinned trees. With the greenings this difference was even more marked, for the thin greening trees on an average produced two and one-quarter bushels more No. 1 fruit than the unthinned trees.

Two trees of Hubbardston were used in the third test. On one tree the fruit was thinned to at least six inches apart. The thinned tree bore 17 4-10 per cent. more of No. 1 apples than the unthinned tree, and 17 1-10 per cent. less of No. 2 grade. In all these tests fewer apples dropped from the thinned trees, and their fruit was superior in quality and more highly colored, and was worth from 10 to 15 per cent. more in market. The thinning and picking took about twice the time required for picking alone. The second method in these tests proved superior enough to the first to more than pay for extra work in-

volved; that is to say, the work paid best where it was thoroughly done.—[Garden and Forest.]

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Inoculating the Soil.

The Alabama Experimental Station has made experiments in "inoculating" the soil with tubercles that are peculiar allies of the leguminous plants. Germ fertilizers were purchased in Germany, and they greatly increased the yields of all plants tested at the station compared with those not treated. Canada field peas gave an increase of 138 per cent.; hairy vetch, 89 per cent.; crimson clover (young plants), 146 per cent.; but Lupins gave no increase. Soil from a field where a given leguminous plant had been successfully grown proved excellent material for inoculating other soils. Inoculation of the field on which alfalfa was grown gave an increase in the first cutting of hay of 336 per cent. These experiments demonstrate that it is an advantage to take soil from one plot or field for inoculating another, provided the soil was from a field on which a vigorous crop was grown of the plants desired.

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The Pumpkin.

There is no crop requiring so little labor that pays so well as pumpkins. There is always a market for them in city or village at prices much higher than pumpkins are worth for feeding to stock. Yet it is a bulky crop to handle, and unless there is a near market it may pay better to cut them up and feed the crop to stock. Remove the seeds always, as they are powerful diuretic, and when fed to cows will excite the urinary organs far too much. Boiled pumpkins with a little cornmeal or whole corn boiled with them make a much better feed for fattening hogs than will whole corn. Finally, the old-fashioned pumpkin pie, which the sons of New England have made famous throughout the land, is an institution for which nothing can be successfully substituted. Some may say that squash pie is richer; but it lacks the distinctive pumpkin flavor, and cannot replace it to any one who was brought up to like pumpkin pie.—[American Cultivator.]

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Would Not Consent

To Be Operated On at the Hospital.

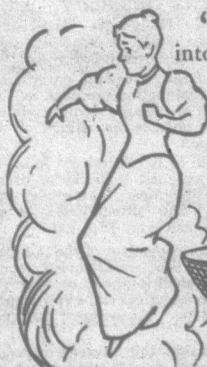
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