

## HOME AND FARM.

ON BUTTER-MAKING.—(Continued.)—If milk is kept too warm the sugar of milk is changed into lactic acid, which, being sour, immediately changes the caseine or curdy matter into curd, the first stage of cheese, which renders it so thick that the fat or butter globes cannot rise but remain fixed through the curd, hence the necessity of continually stirring the milk while settling the curd for cheese, in order that the fat or butter may be equally distributed throughout the mass to cause the cheese to be rich.

Formerly it was supposed that too great a depth of milk would retard the rising of the cream, and that a medium temperature must be observed to secure a successful cream rising, but latterly it has been ascertained that the depth of milk has little to do with it, and also the colder the milk is kept the thinner the caseine remains and the more effectually the cream will rise; notwithstanding a puzzler presents itself here, which is, that on milk set in the cellar, if very cold, no cream will rise, while the same milk set in ice water or snow, though much colder than the cellar, will throw up the best yield of cream, and trials go to show that the colder the milk sets without freezing the more cream is obtained from this system—known as the Cooly system.

Our observations go to show that to produce a good quality of butter the food given to the cows must be sound, and no decayed or musty food given; also that the water must be good; no stagnant pool water allowed, and the greatest cleanliness must be observed in all the operations, and in this, as in everything else, the richer the food the better the quality of the butter as well as the greater the quantity.

The cream should be kept together at least twelve hours before churning to ripen, in order to be successful in taking out all the butter; otherwise a loss will be sustained, as may be observed by allowing the butter milk to stand for a time, when cream will rise on it. The object of this ripening process is to allow, by a thorough mixture of the cream, all to become of the same degree of acidity in order that the same amount of beating will break all the globules at or near the same time.

A great diversity of opinion exists as to the benefits derived from washing butter, but our opinion, based on our own observations, is that with plenty of working the buttermilk can be all taken out without washing, and its keeping qualities equally as well secured; however, this is only our opinion, and the opposite may perhaps be urged with equally as much force and as strong argument, to which we do not object and are therefore willing to leave it an open question.

A good deal may be said on the subject of salting, but as our paper has already been extended to a length far beyond our first intentions we shall content ourselves with saying that in our opinion none but the purest of fine salt should be used, in quantity about 1 ounce to the pound, and that applied as soon as the buttermilk is pretty well worked out, after which it should be allowed to stand twenty-four hours, when it should be again worked until the brine is all out; if to be packed for winter use it should be allowed to stand for a time then worked a third time before packing, in which case we never find any difficulty in keeping butter perfectly sweet any reasonable length of time; some recommend the use of saltpetre and some sugar, but in our opinion they are quite unnecessary for the successful preservation of butter when proper attention is given to the other requirements as herein set forth, or as usually practised by the great bulk of butter makers throughout the country.

(To be Continued.)

It may be an advantage to point out some of the friends of the farmer, which, consequently, no farmer should destroy or allow to be destroyed. Among these are toads, which are, under all circumstances, the farmer's friend; moles and field mice, probably do a vast deal more of good than harm; all birds, especially robins, wrens, thrushes, orioles, cuckoos, phoebes, blue birds, woodpeckers, swallows and cat birds. The destruction of all these and many others, except for scientific purposes, should be made, under very heavy penalties, illegal. The house sparrow, known better as the English sparrow, is to be rated as an exception. The bird is now universally regarded as a nuisance, first, because of its grain and vegetable-destroying propensities; secondly, because it drives away insect-destroying birds.

Among insects, many wasps are friends, especially those with a more or less protruding horn or sting at the end of the abdomen. Lady bugs and lace-wing flies live entirely upon destructive insects, especially plant lice and scale insects, and should never be destroyed. Dragon flies are also useful as well as harmless. These insects, which are also very beautiful, ought to be sedulously encouraged. Probably a close study of their habits would enable the observer to facilitate their increase. It is a fact not generally known that where they abound the mosquito cannot exist. We have seen in the N. W. a stream, running through a wooded hollow, so thick with mosquitos that it was almost impossible for a detachment of Mounted Police to procure water for their evening camp. While they were fighting the enemy with very indifferent success, and much suffering, a troop of dragon flies, perhaps some twenty or thirty in number, suddenly charged down into the hollow. Darting backwards and forwards among the mosquitos with inconceivable rapidity, in less than five minutes not a "skeeter" remained to murmur his tale. Swallows (or martins) are also great devourers of the mosquitos. The head-quarter M. P. Barracks at Fort Peck, were entirely free from the latter, owing partly to the building of swallows in the eaves, and partly to the numbers of dragon flies about the place.

H. McK.—Most of the diseases found in pigs arise from the neglect as to their cleanliness and comfort in which they are too often reared. Too many farmers seem to think the pig has a natural affinity for dirt, and damp,

foul styes and bedding. No greater error exists. If there is any truth at the bottom of the idea the indifference of the ordinary pig to filth has been made hereditary by the continuance of neglect.

The finest set of pigs we ever saw, taking them all round, belonged to a grist-mill-owner in Brighton, Ont. In summer they were kept on a slightly sloping floor, over which water from the flume ran freely. These pigs revelled in the clear water (of course part of the platform was dry,) were healthily fat, exquisitely clean and good tempered. Belonging to a mill they of course also got clean pure food.

Any sty or building in which pigs are kept should be frequently scraped out clean, whitewashed and allowed to lie empty awhile to sweeten; throwing some loose lime about will help to sweeten it when it is occupied. Pigs are subject to many complaints. They sometimes get a nasty cold and husk through lying in a damp place, or having bad litter. In this case they should be shifted to a warm place, littered up well, and a little sulphur given in the feed occasionally. If the cough has a very tight hold on them keep the pig generously and kill as soon as possible. It is a well known fact that many of the hogs that are killed are unsound, either in liver or lung, some days eating heartily and another day appearing dull with no appetite. The quicker that pig is dead the better. As soon as it has got any flesh on it it should be killed, and the cause will then be seen. The lungs are sometimes very bad, this being frequently so in a pig that has done well and appeared to have no ailment. Cramp is another complaint that the pig is subject to. This is caused through bad housing. Where any pigs are attacked with it they must be well littered up and kept dry, and they should have plenty of room to run about. Turning them out in a meadow will do them good. If a pig has cramp very seriously, if it has any flesh on it at all, the best plan is to kill it, as it will be more trouble to see after than it is worth. The old adage "prevention is better than cure" holds good in any of these cases.

## OUR COSY CORNER.

The diadem style of headdress is reviving.

Long, loose, much wrinkled tan suede gloves are revived.

The fashionable colors for the early fall are pearl gray, olive and absinth green, reseda and Lucifer red.

No woman of taste will use Lucifer red or absinth green for an entire toilet, or even a large part of a composite suit.

The beautiful sapphire blues, which are being worn in Paris, will without doubt be worn here the coming season, and they are most becoming.

Steels are beginning to disappear from skirts, and in place of bustles and steels a loose horse hair plaiting is worn in the back attached to the waistband under the skirt.

Some charming Directoire hats of black chip, lined with straw-colored Tuscan braid, are seen at Newport and Bar Harbor. Shot ribbons and large blossoms trim such hats most appropriately.

Some of the metal trimmings for fall wear are put against a background of suede kid, which is cut in open work fashion to give a unique and pretty effect. This is to be used on walking gowns.

The tight fitting jacket, moulding the bust like a cuirass, is most in favor. It does not absolutely exclude the jacket with loose fronts so much the fashion last year, but as it is more coquettish and youthful looking it soon will.

Flouncing seems to be the only novelty in trimmings for the coming season, and it is the natural outcome of a slight tendency toward this sort of adornments which was seen on some of the models from Paris for summer wear.

A pretty English hat for country wear or for tennis is of drawn figured muslin with a movable brim, which may be raised or lowered as occasion requires. The hat is sometimes of colored mull and is quite the favorite with young ladies.

Watered silk is still in high fashion, and is much used for short-rounded skirts under draperies of summer silks or sheer wool fabrics; and pale tinted moires are very fashionably employed in the construction of Directoire redingotes and elegant tea gowns.

Pinking is found to be such a convenient and pretty finish that it is chosen as the decoration for many woollen costumes for fall wear. Two, and sometimes three, rows of pinking are set one below another. These are three different colors and have a pretty effect.

A most exquisite stuff is wool muslin, which is sheer and soft to a degree and drapes exquisitely. It is in soft, creamy white and delicate tints. In Paris, where it is much appreciated, it is called cropon. There are lovely models for tea gowns in which this lovely fabric plays an important part.

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 Diarrhea, 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.