

# HOARD'S CREAMERIES

How the Ideal of the Statesman and Editor Has Been Realized.

Former Governor W. D. Hoard of Wisconsin may properly be termed the practical idealist of the dairy world. He is editor of Hoard's Dairyman, published at Fort Atkinson, and some of his ideas have been brought out in a new creamery, which is described by Superintendent C. L. Fitch as follows: There are six buildings in the plant: The office, with a force of six persons. The barn, electric light, with space for the teamsters' wagons, light wagon and for three teams, besides the driver. The storehouse and box factory, where the whitewood butter boxes are made daily.



FORMER GOVERNOR HOARD OF HOARD'S CREAMERIES.

The engine house and electric light and power plant. The skimmilk tanks and weighers are also here in the rear and so entirely away from the creamery. The light and power plant furnishes light for all the buildings and for the homes of the four Hoard families, for the Dairyman office and for the creamery and the Dairyman's press.

The icehouse and cold storage plant, using the Dexter system, and storing each season for sale in the winter market, from 2,000 to 3,000 tons of butter, the excess during May and June over the

demand of the creamery's private trade, which receives only butter made the week in many cases the day of shipment. Here also are stored each summer as high as 200,000 dozen of eggs from the creameries' patrons besides the large quantities shipped fresh daily to Chicago.

The creamery building, with packing and shipping rooms above.

As to the interior of the creamery, you know it is finished in porcelain tile, paneled walls, marble bases and steps, with electric lights and electric power, wide, plated brass piping and metal work; white enameled and natural paneled wood vats and churn, porcelain cream tanks, copper milk vats, enameled and nickel-plated alpha separator, ice water for cooling, artesian water flowing 1,500 gallons an hour for washing butter and for use about the park and buildings; three men, well trained for their work, clad in white, with a daily change of raiment; a large run of milk, making an average of about five pounds of butter to the hundredweight; a highly developed dairy community; a name and a plan, a community and an opportunity for the making and delivering of unsurpassed butter. Three butter makers are employed in the home factory. Clarence McPherson, a man of much experience, with Mr. Hoard almost from the beginning, is in charge. Thomas Kyle, Jr., and Clarence Dibble are the other butter makers, and both are skilled in handling large quantities of fine print butter.

We use methods of butter making which are new and designed particularly for our purposes here—methods for obtaining butter of absolutely uniform color, the natural June shade, throughout the year and from the different creameries of the line and ways of keeping the fall and winter flavor as near as may be like that of the grass season. The metric system is in use within the creameries except in the matter of weights, which must be in pounds for customers' convenience. All glassware and graduates are metric and per cents instead of ounces to pounds methods are used throughout, which is thought very accurate and gives better results.

**FOAMING CREAM.** Many times in winter and spring and from various causes cream, when churned, foams up light and increases two or three times its original quantity. Instead of the butter breaking and coming together, it will scarcely break at all, and when it does it resembles fish eggs and will not gather. The following remedy has been tested on the most obstinate cases and has never failed to bring good results: After pouring the cream in the churn add hot water till the cream is at a temperature of 70 degrees; then add one half teaspoonful of salt to every three gallons of sour cream; then churn as usual. The butter will break in about 15 minutes and will gather perfectly.—Live Stock.

**Dairy Constitution.** The good dairy cow must have the constitution and capacity for the consumption and assimilation of a large amount of food that she converts into milk, and it is a safe rule to discard any cow in the dairy that does not show a good appetite when liberally fed with a good variety of food.—Dairy World.

## FANCY CHEESES.

The Secret of Success in Curing and Packing.

The popularity of the imported fancy cheeses in this country has induced many home manufacturers to imitate these, writes James Ridgway in the Boston Cultivator. Thus we have the Western Swiss imitation cheese, the American Stilton and other imitations. But there is a more fertile field for the cheese-maker than imitating these foreign standard articles of the cheese-maker's art and skill. Good American cheese will establish itself in the favor of the people who can pay good prices for it, but the trouble is that not sufficient attention is given to the subject by the majority.

There are cheese makers, however, who seem to have grasped the situation and they are making fancy American cheese and putting it upon the market in dainty little packages. The most popular package seems to be the china and earthenware cup, which besides looking attractive keeps the cheese in good condition for a long time and is very handy for the buyer. These are the cheese makers who are slowly wrapping the cheese in squares or rolls in prepared paper and then with tin foil. This is just as good as the more expensive china receptacles. The point to be observed is that the packages keep the cheese in a moist, sweet condition indefinitely, and that they are not expensive.

The quality of this cheese is considerably higher than that of the ordinary cream cheese that comes from the average cheese factory in this country. It is made of rich cream and milk, is cured better, is not tough and elastic, but soft and pliable, and is perfectly adapted to spreading on bread or using with pie. It has more taste and flavor than most of our common cheeses. The great fault with our ordinary full cream or part cream cheese is that it is flavorless. One might eat it and not know just what he was chewing.

The trouble all comes in the curing. Our methods are probably all right, but we hurry the cheese to market in such a short time after it has been made that it has neither taste nor flavor. We cannot expect it to improve in flavor in the ordinary store or warehouse. The curing must be done and perfected at home under the most approved conditions and under constant watchfulness. It cannot be made sweet and highly flavored otherwise. We have cheese-makers who can do this, but they are unwilling, as a rule, to take the time. There is consequently an opening for enterprising farmers who will take the time to cure highly flavored cheese and ship it to market in neat, fancy packages. Such cheese would in time get a line of customers who would take it regularly in preference to others, and the price would be double what our common cheese brings.

## Cost of a Growing Cow.

The lecturer of the New Hampshire grange has been making an estimate how cheaply a heifer calf can be raised until it is 16 months old, by which time the heifer may begin to pay her way. Assuming the calf to be dropped the 1st of October, he estimates the cost of feeding on skim milk thickened with ground flaxseed and some hay for the first 5 months, or 21 weeks, at \$9.57. The next three months, bringing it to the pasturing season, cost nearly 64 cents per week, at \$3.98. Pasture will vary with locality and is reckoned extremely low, calves being often pastured for \$1.50 to \$2.50 for the season. The last three months cost \$8.48, making a total for 16 months of \$33.81. The lecturer adds that if there is much increase of expensive foods, like flaxseed, the cost of growing the calf will be considerably increased. These figures are strongly confirmatory of the belief of many old farmers that it does not pay to grow a heifer calf into a cow, and that it is cheaper to buy the cow after all these costs and the risk of loss have been borne by somebody else. It is a fact, however, that a cow grown on the farm and always used to it will be generally a better cow than she will if sold to be sent to some other place. The cow has a great love for the home where she was brought up, and instances have been known, where they have been sold to a distance, of their escaping in the night and making their way to the familiar barnyard where they were reared.

## Regular Flow of Milk.

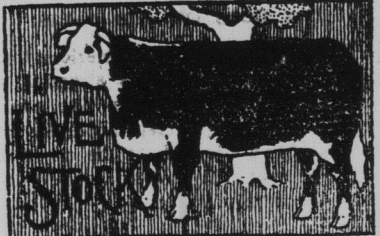
Unless the cows are so managed as to yield the greatest quantity of milk possible, every effort will be in vain to maintain a regular flow of milk. To a very considerable extent the manner of keeping a cow regulates her production, and this in a large degree regulates her profitability. It is therefore essential that her management be such as will best maintain the best possible results in milk production.—Dairy World.

## Pasteurized Whey.

At a recent dairy meeting a farmer said that he had fed calves on whey that had been pasteurized and found it a complete success, but some skimmilk was mixed with it. As soon as the calves are a week old oats are placed before them, and they soon learn to eat a good many whole oats. When they are old enough to eat corn, that also is given them, but corn is not given under 8 weeks.

## Cool Your Cream.

In summer it is an item to cool the cream to the proper temperature before putting in the churn. If the cream is churned too warm, the butter will be loaded with cheese curd, with a risk of its being off color. Butter must be made at a temperature of 65° F., and grain and not a mass of fatty wax, and the temperature has much to do with the appearance of the butter after it is churned.—Dairy World.



## BACKBONE OF AGRICULTURE.

Varieties of Sheep and Value of Their Products.

The breeding of lambs is once more heard in the land, says a writer in London Sketch, and the interesting creature may be seen sporting themselves on the greenward in the shepherd or wending their way through rural lanes to the market. No posing for a picture of unattracted grace. No posing for a low temperature of the lamb in the sunbath. The present season has been a favorable one; for the lambs the wind has been tempered indeed, and although the turnips are small and



BARBARY SHEEP.

scarce, the grass lands have afforded continual pasture. A visit to the sheepfold will put up quite a cloud of birds—finches, sparrows, starlings and jacksnaws, who come to devour the scattered corn.

I have photographed nearly every breed of sheep in these islands, including the wild species found at the zoological gardens, the Welsh mountain and Irish Roscommon in their native pastures, and the tiny Shetlands, and in every case the lambs, when alarmed, rush to their dams for comfort before taking flight, thus exhibiting the instincts of their remote ancestors, who, being comparatively defenseless, had to take to the upper ranges of mountains and trust to their fleetness of foot for safety, their constant exposure to a low temperature eventually inducing the growth of a warm, woolly covering. In due time they were introduced to this country, and ever since the dawn of history Britain has been celebrated for its wool. The Romans very highly esteemed it, and garments made from British wool were worn by their nobility. Indeed it is asserted by some that our immense foreign trade comes from the export of wool to the continent. Be that as it may, it is an undoubted fact that sheep remain today the backbone of agriculture. First, there is the meat. Every lamb always produces a good price, as also do good wethers, wethers and ewes. Then the wool—although its price and quality vary from the lustrous and valuable fleeces obtained from the King of the Lincolnshire, to the coarse but useful variety obtained from the Scotch highlands and mountains of Cumberland—brings in a considerable sum. Then, too, sheep are known, in the picturesque language of Spain, as the animals with golden feet, because wherever they have been folded over the land enormous crops are sure to grow, and, lastly, there is the breeding of pedigree sheep, which has developed enormously in recent times, so that prices which would have seemed fabulous to our forefathers have been obtained for a single sheep, the high water mark being reached last year, when a Lincoln ram, owned by Mr. Dudding of Grimsby, was sold for 1,000 guineas. Others have been sold for 200 guineas and upward, many of them for export, British stock having won a worldwide renown.

## Raising Young Pigs.

If the young pigs lie in the nest much of the time, they will become fat and sleek, and the feces may imagine he is accomplishing excellent results. But before long it will be noticed that they seem to breathe hard, breathing by short, panting breaths. In advanced stages they will turn green or black on the belly.

This trouble is known as thumps, and is caused by the pig getting fat around the heart.

Exercise is the preventive and cure. The pig must be kept stirring and not allowed to lie around in this way. Feed a little soaked corn on a clean floor, thus compelling them to be on their feet to gather it up.

Get in the pen and stir them out of their nest and force them to run about; but, best of all, turn them out in a lot or yard as soon as possible and they will take exercise for themselves.

The feed should be given in a side pen, where the mother sow cannot gobble it all up before the pigs have had a chance to get any.

As they grow older and there is no danger of their becoming too fat give them some skim milk in a low trough, and also mix in a thick slop ground wheat or middlings or oats with the slop.

Buttermilk is equally as valuable as skim milk, if fed without the usual admixture of water from washing the butter in the churn.

The wash water may be utilized by mixing with grain. If it be left, it should be removed.—Farm Journal.

## THE LUCK OF A HOUSE

A SUPERSTITION WHICH SEEMS TO BE BUILT ON FACT.

Few Persons Who Erect Costly Mansions For Their Own Use Ever Live To Occupy Them—If Not Death Then Disaster Bars the Doors.

An instance has recently occurred of a well known man refusing for superstitious reasons to live in a beautiful house he had built until some one else, a perfect stranger, had occupied it for some little time.

It ever there has been a superstition that appears justified by solid fact and precedent, it is that which prevails about the building of a house. Few who erect costly mansions for their own use ever live to occupy them. An strange superstition that the doors of these abodes upon which has been lavished so much thought and money and hope. Sometimes it is death and sometimes it is ruin that overtakes the owner.

Lord Salisbury, however, has only to look round him in London to find ample grounds for the adoption of such extraordinary and at first sight unnecessary precautions. The completion of Lord Salisbury's palace in Charles street coincided with the bankruptcy of the great firm of Baring Bros., of which he was the principal, and it has remained ever since an exquisite monument to the frailty of human hopes and ambition.

Mr. Sanford had hardly finished rebuilding the exterior of his magnificent mansion in Carlton House terrace when the collapse of Argentine securities occurred, involving him in ruin and compelling him to dispose of it to Mrs. Mackay, of "Bonanza" fame.

The Marquis de Santurza, having purchased the neighboring house, which was known as the "Palace of the Marquis de Santurza," had the interior. But before the work was completed he in turn was overtaken by the terrible disaster which befell the well known Anglo-Spanish banking house of Marrieta, of which he was the chief director, and he had no alternative but to sell the house to Mr. W. W. Astor.

The downfall of Hudson, the railway king, occurred at the same time as the completion of the great house he was having built for himself at the Albert Palace, in the Strand. The number catalogued is 186, of whom 81 are called by the Latin name faber (French fave), one of the few cases in which the Latin translation of a trade name has become a common surname. The Wrights' trade, like that of the mynths, was specialized. The arkwright made the great arks or chests in which the clothes or meal were stored, and we find a plowwright, a wheelwright, two shipwrights, 11 cartwrights and two glasswrights (glaziers), who were probably concerned with the windows of churches. Glass windows in houses were rare, as is still the case in Sicily or Egypt.

The bakers were few (15), suggesting that families baked their own bread. There are 28 butchers (flesher, bocher or carniexer), whence Labouchere, while the surname Potter shows that this trade was in existence. The fishers (48), were opulent, being taxed 12 times as much as laborers.—Notes and Queries.

## The Tuna.

My introduction to this prince of the Pacific was on this wise: My brother and I were trolling for yellowtail off the island of Santa Catalina. Suddenly out of the summer sea a flying fish—the hummer of the sea—came—flashed—darted our bows and then, not a dozen yards distant, the waters parted and a huge tuna, in its resplendent livery of blue and silver, swooped with indescribable swiftness and rapidity upon the quarry, catching it, mirabile dictu, in midair. In a fraction of a second the deed was done. The ocean, recording the splash of the leviathan, tipped up its plume, and our questions rattled like hail upon the somewhat hard understanding of our boatman, a son of Alasca.

"Yes," he said, his white teeth in curious contrast to a lean, bronzed face—"yes, messieurs, that is a tuna, a 200 pounder, at least!"—Pall Mall Gazette.

## Smoke One With Me.

"Do you smoke?" asked the middle aged man. "You didn't two months ago. You oughtn't to smoke, my boy; you're too young and not strong looking." Then the elderly adviser started to light a cigar. "Have a cigar?" he said absently, as he scratched a match. The young man took the cigar and bit off the end.

"These are very mild," ended the speaker, presumably for the benefit of his conscience—"very mild, and won't hurt you any."—New York Commercial Advertiser.

## Capacity of St. Paul's.

As many as 36,000 people have been accommodated in St. Paul's cathedral, but that has been with temporary galleries erected. On festivals only between 4,000 and 7,000 people find seats. At an ordinary service about 4,000 people will make the cathedral look quite full.

## Two Points of View.

"My children," said the poor man sadly, "are crying for bread."

"Which shows," replied the rich man coldly, "how much you have to be thankful for. Now, mine are crying for bonbons."—Brooklyn Life.

## Birds That Play.

Some birds, like all children, like to play, and Australia and New Guinea produce the "flower bird," which builds regular playhouses. These houses are not a part of their nests, but are constructed usually in the shape of covered archways of little boughs two or three feet long, 18 inches high and about as wide. They use these houses simply for their games, as if they were clubhouses. Generally these playhouses are decorated with bright colored shells and feathers, just as children decorate their playhouses.

## FIRST TO GROW ORANGES.

Jesuits Introduced Them Into the Pelican State.

The orange of Louisiana is an exceptionally fine variety of that fruit, and commands a good price in the market. The orange was first introduced into colonial Louisiana by the Jesuits, having been first grown by the members of the society on their grounds, which formerly comprised that part of the city of New Orleans which constitutes the lower part of the first district, down to Common street.

While St. Larnard and Plaquemines parishes are the chief centers of the orange culture in Louisiana, the fruit also grows well in the parishes of Orleans, Jefferson, St. James, St. John Baptist, St. Charles, Assumption, St. Mary, Terrebonne, Lafourche, Vermilion, Cameron, Iberia and Sabine. The orange tree begins to bear at about the seventh year, although it is not reckoned to have reached its full growth until its twelfth or fifteenth year.

The orange culture in Louisiana is probably the most profitable industry of the state under favorable conditions, a full grown tree producing from 3,000 to 5,000 oranges, the fruit on the tree generally selling for \$10 a thousand, and as some of the largest orchards in the state yield as many as 8,000,000 oranges their market value gives a princely income to the owners of the trees. Comparatively a very small acreage of the state is devoted to the growth of oranges—possibly not more than 2,000 acres.

The sweetness, delicacy and juiciness of the Louisiana orange, the best of which are regarded in the markets outside of Louisiana as superior to even the oranges of Cuba, to which island the fruit is indigenous, render the Louisiana oranges highly prized in the north and west of the United States, so much so that the supply is not by any means equal to the demand.—New Orleans Picayune.

## TAYLORS AND SMYTHS.

They Were the Commonest Trades in the Thirteenth Century.

The manufacture of leather in the thirteenth century seems to have been important, showing that leather jerkins and breeches were commonly worn. We have 19 skynners, 40 barkers, 8 saddle-makers, 3 cordwainers, 107 suters, (shoemakers) and 8 gloves. The surname fester is a trade name denoting the maker of pack saddles.

The commonest trades are taylor and smyth, since one lived in almost every village. The taylor's number 407, of whom 140 are called by the Latin name of clarior. In addition to 261 smyths, several are specialized. There are two aramys, three lokemyths, three goldsmyths, five fferours (shoing smyths) and six marshalls (farriers).

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## A BROKEN PANE OF GLASS.

One That Once Cost Citizen George Herndon Train \$60,000.

A broken window pane once cost George Francis Train more than \$60,000. It was this way. Citizen Train, "with the brains of 20 men in his head, all pulling different ways," went to Omaha in the spring of 1884. At that time he was the most talked of man in America. He had not a thing but money. He bought 5,000 city lots, and altogether spent several hundred thousand dollars. He boarded at the Herndon House, the best hotel in sight. The quirkotic Train was regular in only one thing—his habits. He always occupied the same seat at the table. One morning a pane of glass was broken out of a window directly behind his chair. He protested and was advised to change his seat. He would not. Instead he paid a servant 10 cents a minute to stand between him and the draft. After breakfast he expostulated with the landlord, but received no satisfaction. "Never mind," said Train. "In 60 days I will build a hotel that will ruin your business."

And he did. The contract was let that day. Scores of men were put to work. The site selected was Ninth and Harney streets, near the Missouri river. Citizen Train went to New York and engaged Colonel Cozzens, a noted caterer of that city, as manager for his hotel. The building alone cost \$40,000. The furnishings cost \$20,000 more. In the basement was a gas plant—the only one west of St. Louis. The work was done on time, and true to his word, 60 days after he threatened the manager of the Herndon House George Francis Train, citizen of the earth, opened his hotel, which he called the Cozzens House. The grand opening ball was attended by the governor of Nebraska and his staff, the mayor of Omaha and many notables from other states. The house was a blaze of glory and a scene of almost oriental magnificence. Just when the big reception was well on there was a sudden flash, a strange noise, and then—total darkness! The gas plant had collapsed.

The Cozzens House did a flourishing business for a year or two and the Herndon House was badly crippled. Finally Train fell out with his manager and the place was closed. After the business part of Omaha moved back from the river the Herndon House declined and finally relapsed into a state of innocuous desuetude. A few years later it became the property of the Union Pacific railroad and is still used as the headquarters of that company in Omaha.

## A JACK OF ALL TRADES.

The Versatility of a Frenchman of the Eighteenth Century.

In times long gone by active men combined many vocations. The barber in those days was also the dentist and often performed other duties. A sign discovered in southern France recently shows how versatile it was possible for a man to become. The sign dates back to the last century and reads:

Isaac Macaire, barber, wig-maker, hairdresser, schoolmaster, blacksmith, gunsmith, jeweler, shoemaker, painter, glazier, carpenter, joiner, cooper, wheelwright, saddler, harness-maker, and pomadeur very cheap. I sell: well bred young women; langes langes pretty by the year or quarter; teaches the mother tongue in the best methods; instructs in all sorts of trades; makes a master hand; makes and repairs boots and shoes; teaches the young to play the chess and the lute; sells corn and supplies bladders, plasters or cups at lowest prices; supplies purging medicine at 1 sou; visits houses to teach the children and other duties; sells sachet powders of all kinds at wholesale and retail; also all kinds of steel, well, shoe polish, salted herrings, pickled bristles, bristles, manes of wire and other material, heart strengthening roots, potatoes, sausages and other kinds of vegetables.

One would naturally think that all those talents and occupations would be enough for one man. But not so in the case of M. Macaire. A postscript on the sign reads:

I teach geography and foreign commerce on Wednesday and Friday. With God's help, I am

Isaac Macaire.

## Effect and Cause.

The rattling of the musketry increased.

The pirate chief leaped to the mizzen halyards.

He waved his broken sword.

"Scuttle the ship!" he shrieked.

There was a moment's agonized silence.

Then a quivering voice arose above the guns.

"Master," it screamed, "somebody has stolen the scuttle!"

At this the rattling broke forth afresh and the man awoke.

His wife was shaking down the kitchen range.—Cleveland Plain Dealer.

## The Magic Whirlpool.

Fill a glass tumbler with water, throw upon its surface a few fragments of thin shavings of camphor, and they will instantly begin to move and acquire a most bolly progressive and rotary, which will continue for a considerable time. If the water be touched by any greasy substance, the floating particles will dart back and, as if by a stroke of magic, be instantly deprived of their motion and vivacity.

## One of a Large Class.

Novice—Say, friend, can you tell me whether Sluggo, the pugilist, is a heavyweight or a lightweight?

Old Sport—Neither. He's a paperweight.

Novice—Paperweight?

Old Sport—Yes; does all his scrapping in the papers.—Philadelphia Record.

## How Pigs Are Fed.

Old Farmer—That's a fine lot of pigs over there. What do you feed them?

Amateur—Why, corn, of course.

Old Farmer—In the ear?

Amateur—Certainly not; in the mouth.