*** The matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

COURAGE.

If the day's brief pain and passing care
Have seemed too much and too hard to bear;
If under its trivial press and smart
Thou hast failed in temper and lost in heart;
If the undiscouraged, journeying sun,
As it sinks to its rest with its travail done,
Leaves thee all spent with trouble and sorrow—
How shalt thou face the harder to-morrow?

If the things familiar daunt thee so,
How shalt thou deal with an unknown woe?
If conquered by every passing dole,
How build the sinews of thy soul?
To stand and shiver on the brink
Of each recurrent task, and shrink,
Will never harden thee to abide
The waves of the turbulent Jordan tide.

Never a river but brims and fills
By the aid of numberless slender rills;
Never a strength but has grown and fed
With the force of a weakness conquered;
Never a day but is ruled and shaped
By the power of a yesterday escaped;
And never a human soul that grew
By a single resolve to its stature true.

Winter makes ready for the spring
By months of struggle and suffering;
And the victory won from the mortal strife
Strengthens the three-at pulse of life.
Bow if the earth, in its chill despair,
Felt that the fight were too hard to bear?
Where were the bloom and the vintage then?
Where were the harvest for hungering men?

So, if the now seems cruel and hard,
Endure it with thoughts of the afterward;
And be sure that each task that is clearly set
Is to brace thee for other tasks harder yet.
Train the stout muscles of thy will
In the daily grapple with daily ill,
Till, strong to wrestle and firm to abide,
Thou shalt smile at the turbulent Jordan tide.

—SUSAN COOLIDGE.

THE HOME.

Butter-Making.

BY P. B REYNOLDS.

In my first article on this subject I closed with the question of ripening the cream. After the cream is ripened so as to be just a little acid, the next process is to prepare it for churning. Long experience has shown that the best temperature for churning in order to bring the butter quickly and, what is of more importance, extract the largest percentage of butter from the cream, is a little above 60° Fahr.—from 60° to 65°. Perhaps 60° would be the best temperature for hot weather and 65° for cold. In hot weather the temperature will rise somewhat while churning. If cream is to be warmed, the crock or can containing it should be set in a vessel of hot water, and the cream stirred constantly until it has reached the desired temperature. Every butter-maker should have a thermometer.

THE CHURN QUESTION.

The next aim of the butter-maker is to separate the greatest possible percentage of butter, so as to leave but a minimum of butter fat in the buttermilk. The rich buttermilk that farmers sometimes have to drink costs altogether too much for economy. The Babcock test will show the butter fat in the buttermilk as well as in the sweet milk. Churning is the means by which the butter fat is separated from the cream. It is very important to have the best kind of a churn. The old dash-churn has the recommendation of long and honorable service. Many of those who have been brought up on the farm have eaten most excellent butter made in the dash-churn. But the dash-churn is now discredited, since scientific investigation has discovered that to make the best flavored butter we must preserve its grain. The dash-churn has the effect to break up the grains instead of leaving them intact. Some kind of a churn in which there is less friction, less breaking up of the globules of butter is desired, a churn that causes a concussion of the globules of butter fat by throwing the cream against one end of the churn and then back against the other end seems to subserve the end better. The barrel-churn and the swing churn operate in this way, and, it is contended, make better butter. In western New York I think the barrel-churn meets with more favor.

The butter extractor has, as yet, received but little attention. It is claimed that it leaves less butter fat in the buttermilk than the best churn ever used. It is a machine attached to the separator that receives the cream and extracts the butter. Manifestly that leaves no chance for the cream to ripen, and if it be the fact that the ripening process develops the butter flavor, butter from the extractor must be wanting in flavor. It is claimed that when the taste becomes accustomed to fresh, sweet butter, it is preferred to that made from ripened cream. I question whether enough people have used sweet butter to settle the matter.

THE NEW DEMAND.

But the public taste already begins to demand grained butter. In the old process of churning with the dash the operation was continued until the butter was gathered into a mass firm enough to sustain the dasher. Then it was taken out, and worked over and over with a butter ladle, until the buttermilk was pretty much worked out of it. By that time the grains were well crushed, and the butter began to have a salvy appearance. Still, notwithstanding the modern criticism of that method, the good old-fashioned housekeepers sometimes made excellent, good-flavored butter by that process, when they had learned by experience to wash out as much of the buttermilk as possible with least pulverization of the grains. However, the new process of making grained butter is more reliable and systematic. As soon as grains of butter about the size of wheat kernels appear, churning ceases and the buttermilk is drawn off. Then pour into the churn enough cold water, with a little salt in solution, to cover the butter, and churn slowly for a short time. Draw off the water, and repeat the operation until the water runs off perfectly clear. Thus far the butter is in separate grains, and it is an easy matter to wash out the buttermilk. Now the butter can be taken up and salted, using from half an ounce to an ounce of pure, fine salt to a pound of butter to suit the taste of consumer. Then work the butter enough thoroughly to mix in the salt and bring the grains together in a mass, and your butter is ready to pack, either in one or two-pound prints, or whatever kind of package you may prefer.

No private dairyman who knows how to make first-class butter should be content to sell to the village or city grocer at regular prices. By a little effort customers can be found among families willing to pay more than grocers' prices to be regularly supplied with first-class butter. When you have found enough such families to take your entire make, see to it that you never lose a customer by sending a single package in the least off flavor. Deal honestly with every customer and your market is sure.—*Examiner.*

The value of buttermilk is steadily growing in appreciation. A medical writer claims that its use will sometimes cure the craving for alchol, and that it has seemed to effect a cure in cases of Bright's disease.

The next time you get a speck of dust or metal in your eye just shut it and keep it shut for over a minute. Nature will then come to your relief, and there will be enough tear-like moisture to get rid of the obstruction, which will be found in one of the corners when the eye is finally opened.

BLACK CAKE.—One pound each of flour, butter and sugar, nine eggs, two pounds of currents, three pounds of raisins, one pound of citron, three tablespoonfuls each of cloves, cinnamon, mace and nutmeg, teacup and a half of molasses. Brown the flour in the oven very slightly before using. Bake in deep pans in a moderate oven between three and four hours.

LEMON PIE.—The juice and grated peel of three lemons, two good-sized apples, grated (or three crakers), two cups of sugar, three eggs (reserving the whites of two for the meringue) and one cup of milk. Bake half an hour in nice pie crust. When baked cover the tops of the pies with the whites of three eggs beaten to a stiff froth. Smooth it over with a knife, and set it in the oven to brown.

HARD SAUCE.—One quarter cup of butter, one cup of powdered sugar, one teaspoonful of vanilla, or whites of two eggs. Beat the butter to a cream, and gradually the sugar, and beat until very light, add the whites, one at a time, and beat all until frothy, then add gradually the flavoring, and beat again. Heap it on a small dish, sprinkle lightly with grated nutmeg, and stand away on the ice to harden.

One of the results of the experience of exhibitors of apples at the Columbian Fair goes to show that this fruit, when wrapped in thin paper, immediately after picking, packed in tight barrels, and as soon as possible stored in cold rooms at a temperature of 35°, will keep till May or June, and then stand exposure in the ordinary temperature for two or three weeks with little, if any, sign of decay. It was also demonstrated, that without wrappers and in ventilated barrels, with a temperature varying from 38° to 48°, apples will decay in a few days after removal from cold storage.

It is surely of as much consequence to know how to keep fruit and vegetables as it is to know how to produce them, and yearly more and more thought and attention are bestowed on the subject of their preservation. It appears that experiments in France have shown that fruits and vegetables stored under ordinary conditions, but heavily dusted with lime, will resist decay for a long time. Potatoes layered in lime kept for fourteen months, and were in as good condition as when dug. Beets, onions, apples, grapes and quinces similarly treated kept well for varying periods, but all for several months longer than they could have done ordinarily. The lime keeps away moisture, prevents the fruit from absorbing unpleasant odors, and destroys any microbes that may have found a resting-place upon the skin or about the stem. This is a preventive within reach of all, and much cheaper than cold storage.—*Mirror and Farmer.*

THE FARM.

STOCKING A SHEEP FARM.

By Dr. Galen Wilson.

[In N. Y. Tribune.]

A subscriber in Maine, who is a public official, is about to start a sheep ranch there and says he does not know much about the business. He asks many questions, covering all the ground, but it is necessary to repeat them, as his last request, as follows, embraces all: "I would really like for you to tell me all you can in regard to keeping sheep." A formidable task, for that would require several months of steady writing. Instead, brief hints shall be advanced, with due regard to limited space that can be granted, and the possible benefits the suggestions may be to others as well as to the inquirer. A woven wire fence is the best and cheapest fence to restrain sheep and lambs. If barbed or plain wire is used they have to be so close together that it makes the structure more costly than woven wire; besides, a wire will sag occasionaly, a lamb get through, and then perhaps the entire flock. If they get through once they will continue to do so.

"The best kind of sheep to buy?" That depends upon several circumstances. If a point is to be made in selling lambs at six to eight months of age, without much regard for quantity of wool, and the sheep can be kept in flocks of fifty or under, and if there is good, closed winter shelter for them, then Shropshires are probably as good as any. If hothouse lambs are to be grown (and I would do it in Maine) then grade merino ewes, and pure-blood Shropshire rams are deemed best by a majority of the growers of such lambs. But if an all-round, hardy class of sheep is wanted—sheep that will readily feed in large numbers and require only the protection of open sheds in the worst weather, sheep that return the most in wool, lambs and mutton—then I believe there are none better than the French merinos or Rambouillets. These are found the most profitable on the Western ranches. English sheep are usually in their prime when from three to five years of age, and merinos from three to eight. The latter are essentially the long-lived ones of the ovine race. Sheep do well in summer, where they can get sufficient fresh herbage either of fine or coarse grasses, most of the weeds, leaves of bushes and briers. If their range is limited, a change of pasture occasionally is desirable. Good clover or fine hay will carry them through the winter nicely, but timothy hay is not desirable, for it is constipating. Good, bright straw and a bushel of corn or barley will winter a 100 pound merino sheep nicely. They will not object to a feed of roots occasionally, however wintered, but a daily feed of roots is almost a necessity for English sheep, as their blood is accustomed to it.

"What is the best style of sheep rack?" Two years ago a sheep man in Ohio invented the best sheep rack in existence. It is not patented. I will try to describe it. It may be of any convenient length—say 12 to 15 feet; longer ones are not so easily moved. It is two feet square, has a floor and stands on legs, the floor being 19 inches above the ground. The sides are slatted, the ends boarded up. The slats are 7 inches wide, and the interstices between them 7 inches. Inside of these slatted sides are other shorter, movable slatted sides, of similar construction. They run in grooves at the bottom, and are held in a vertical position by wooden buttons. In the centre of the floor, extending lengthwise, is fastened a 2x4 scantling. Now, when sheep are to be fed grain, the false sides are drawn, which closes all apertures. The shepherd can sweep the bottom of the rack, and place the grain without any molestation from the animals. When the grain is laid and evened the false sides are shoved back, opening the apertures, when all can help themselves at the same time without any crowding or "hogging." Sheep on either side cannot reach across the scantling to rob the animals on the other side. To feed hay, straw or other fodder, the sides are closed as before. When ready these slides are dropped on the hay. This holds it from being drawn out by the animals and wasted. As the hay is eaten out the false sides gradually drop down until they rest upon the scantling. This leaves them far enough above the floor so every stalk of hay can be drawn out, except perhaps a few short spears, which can be thrown back at the next feeding of hay if the rack has had to be cleaned meantime for grain-feeding; otherwise it remains there for the next hay-feeding. By this system no hay or grain is wasted, and no litter gets into the wool of the neck to discount the price of the entire fleece. I think every sheep-feeder who may read this will at once appreciate the sheep-feeding invention of Mr. Philip M. Bowman, who is glad to make it known. Any person handy with tools should be able to make the racks from my description.

It is advisable to give sheep access to salt continually. It can be kept in covered troughs from waste by rains. As a partial protection from ravages of dogs, it is well to bell about one-twentieth of the sheep. There is usually a "leader" in every flock. This one should always be belled, if any are. It is thought by many that sheep are more apt to be worried by dogs when pastured in the woods than when in the open. The reverse is the case. Sheep-killing dogs, like human thieves, are great cowards. They must see an apparently free field for escape before they will begin to depredate. There is safety in the woods, but more or less danger in open fields. Sheep are summered continually in a wooded tract of thousands of acres near me, and by diligent inquiry I cannot learn of a case where they have been molested by dogs, although the latter are plentiful all around the tract.

Sheep are subject to internal parasites much more than formerly, and flocks are often decimated by them. Salt, sulphur and spirits of turpentine are the best remedy. To administer it, take salt, four parts; sulphur, one part; turpentine, enough to very slightly moisten; mix them, and place in the trough when the animals are hungry for salt. If this should be done once in two months it is believed these vermin would never trouble.

FEATHER EATING.

During the winter the vice of "feather eating" made its appearance in the flock, and at first only two of the fowls were inclined to do this. As the ration was such as has not appeared to be unfavorable to other fowl, the habit was allowed to develop, and no attempt was made for some time to check its spread, until, after a few weeks, every fowl in the pen had acquired the habit or was suffering very conspicuously from it. Then vaseline or lard and powdered aloes was applied to the feathers near the spots which had been picked bare, and on the new feathers which appeared. Under this treatment the habit apparently disappeared, and the birds grew a full coat of new feathers. No change of any consequence was made in the food, and the suppression of the habit was probably due to the bitter taste of the aloes. An extract of aloes would probably be better where grease on the feathers is objectionable. This method necessitated frequent handling of the fowls, and would not pay with ordinary stock. It would be more economical to kill the birds first affected.

It does not seem probable that a ration especially deficient in some constituent is always the cause of this trouble, for in this case four pens of fowls were fed alike, and the habit developed in only one, and was afterward suppressed in this pen without any radical change in the food.

The most apparant cause for the development of this habit was idleness, to some extent consequent upon the necessary confinement of the fowls, although they all spent a fair portion of time scratching for their grain in the straw which covered the floor of the pen. This habit, however, which may sometimes be a "symptom" of disease, is more often, perhaps, induced by improper food, lack of animal food, or lack of variety in the ration.—*Bulletin 56, N. Y. Experiment Station.*

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One Mother's Mistake.

"It seems to me," said a woman lately—one whose sons and daughters are grown and out in the world—"that if I had my children to bring up over again, I would give up everything, and devote myself to each till he was five years old.

"What I did was to employ nurses—what a travesty of the tenderly significant world!—from infancy to about that time, when I looked after them myself.

"One of my children—he is a married man now—cherishes still a most unreasoning fear of the dark, even of passing the open door of an unlighted apartment, because, forsooth, years ago in his babyhood, a nurse urged him to sleep, lest a wolf should come out of the dark and get him.

"A second son will carry to his grave a nervous dread of laughing, born of a practice by another nurse of showing her large, white, glittering teeth in a mirthless grin when, as an infant, he fretted. I caught her at it one day, and instantly sent her away; but the mischief was done, and I have been helpless to combat it. And my nurses were no worse than my neighbors'.

"A child's care-taker should be a child-lover; and who loves a child like his mother? I long to say to every young mother I know: 'Stay with your babies, if you possibly can, until they are big enough to know what is going on about them.'"

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