

cation of the bed, the bed covering and bedding and the furniture of the bedroom should be the subject of consideration and thought. As it is, too often this is the last room considered. In many families a good sized closet, with no opening into the outer air, is considered good enough for a bedroom. Not only should the bedroom be thoroughly ventilated and exposed to the rays of the sun, if this is possible, but the bedclothing should be taken off and hung in the air and sun for several hours before the bed is made up. The fashion of the double bed is rapidly passing out of use. Where two persons occupy the same room two single beds, or twin beds placed side by side, take its place for two persons can rarely sleep together without one of them feeding ill effects. It is a most injurious practice for a child to sleep with an adult, but it is equally bad for a strong, vigorous child to sleep with a delicate nervous one. The stronger person may sometimes draw strength from the weaker, but usually this is reversed, and the more vigorous person is the sufferer.—N. Y. Tribune.



This sketch is taken from a little girl's party dress. It is made in cream coloured silk, the neck and lower part of the sleeve being made of figured satin; a very thin thread of gold is the only thing used in it as a trimming.

If it were made up in the same style, out of the many pretty dress goods now on offer, it would look well, and nothing can be cooler for the summer than a loosely fitting dress like this. It will take about 3½ yards of dress goods, 36 inches wide, to make it.

Notice, that a very pretty pinafore could be made by leaving out the sleeves, and the neck part.

Treatment of Dandruff.—Extract from a Lecture By Dr. J. H. Kellogg, of the Battle Creek Sanitarium.—Dandruff, if excessive, is a species of dry catarrh of the skin or scalp, which is characterized by the throwing off of dry, white scales too profusely. Man is a scaly creature like a fish, as is proven by the microscopical examination of the epidermis. These scales are rubbed off by the clothing and are visible upon anything black. When one takes a Turkish bath, the perspiration softens up this epidermis and the shampooing which follows takes it off, so, to a certain extent, one is skinned while taking a bath of this kind. Now this process is going on all the while and the parts which have the most attrition with external bodies, those which are most exposed, are kept the most thoroughly clean and free from this condition. For instance, we do not have these scales upon the palms of the hands

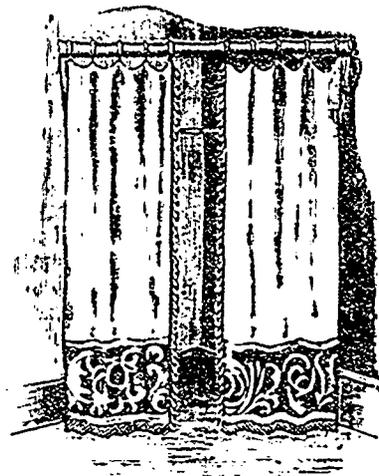
because the frequent contact of the palm of the hands with various objects keeps the dead scales rubbed off. For obvious reasons the scales upon the skin of the scalp are more liable to accumulate than elsewhere, even when the skin is healthy. When hats and bonnets are constantly worn, the scalp is so protected that though the dead scales are thrown off they are not shed and these make an accumulation of dandruff.

In this case the remedy consists in brushing the scalp—most people make the mistake of brushing the hair, when it is not the hair that needs friction, but the scalp. You will notice a barber put the hair aside with his fingers and follow the parting with his brush. In this way the scalp can be thoroughly cleansed. The scalp needs such a brushing three or four times a week in order to keep it free from the scales which are constantly being thrown off. Cleanliness will cure dandruff unless it is really a case of catarrh of the scalp. Equal parts of alcohol and castor oil, applied after a thorough shampoo, two or three times a week is an excellent remedy.—Reported by Helen L. Manning.

A corner closet.—How to improvise a Charming Nook for Storing Clothes.—Lack of closet room in a house is a fruitful theme for complaint in these days of contracted space. Architects there are who are willing to sacrifice every consideration, not excepting in ternal utility, for picturesque outside effects.

In such cases recourse must be had to wardrobes, but as these are expensive the busy fingers of the housewife must be depended upon to improvise substitutes. If there is a corner in the room with sufficient space (sometimes the architect denies us this small boon) it may be utilized in the manner herewith described and delineated.

Two strips of wood as long as you desire and 4 inches wide by 1 inch thick are screwed in the angle of the wall about 6 feet from the floor: boards are



A CORNER CLOSET.

out off to fit in the corner and resting on these strips; this will form the roof. A brass or wooden rod is then run across the front of this board from wall to wall and from which the curtain is suspended by rings. Crotonne chintz or printed cotton will make a good list to choose from, and are inexpensive. One may screw upon the under side of the roof and on the cleats as many hooks as are required, and, if desired, a shelf may be introduced about 15 inches below the roof, and on that attach the hooks. Such a emergency closet will often be found a great convenience, and the cost will be trifling. It will be well to stretch a piece of muslin or paper across the upper side of the roof to keep out the dust.—Vt. F. Advocate.

PAYING BY BABCOCK TEST AT FACTORIES.

At the present time, many are advocating the paying for milk by the Babcock test. Is it just, is it fair? Quite a number have little objection to it at the creamery, but quite a number say it is not a fair basis at the cheese factory. Now, I propose to advocate it at all factories, and to show that it is more just and equal than any other plan, and certainly will bear no comparison with the old plan so long in use, viz: paying by weight. Dr. Babcock, an eminent man in his profession both in science and chemistry, knowing the difficulties that surrounded the testing of milk, after a very careful study of the whole situation, found by taking a small sample of milk (17.50 c.c.) and the same quantity of sulphuric acid (17.50 c.c.) that the acid would burn up everything in the milk, but have no effect on the fat; the acid being the heavier of the two. In whirling the bottles the fat is forced to the top, where they, i. e., the bottles, are graduated and you can tell how much fat is in each 100 lbs of milk. This invention was given to the public free, without any patent, so that the public should thank him as benefactor. Now, since we have established the exact fact in milk we will proceed to show that milk should be paid for accordingly. Butter contains principally 2 elements, fat and water: good butter should have 85 per cent of fat in it, so that by very careful skimming and churning it is possible to make 115 lb. of butter from 100 lbs of fat, but this is rather higher than can be expected at a creamery. A good fair average is 112 to 113 lbs for the season, and as butter fat is worth 150 times as much as skim milk—a person bringing 100 of milk testing 3 lbs fat another has milk testing 4—in one case you should have 97 lbs of skim-milk and butter-milk and in the other 96.—Then again in milk testing only 2 per cent of fat, you will only have about 2 lbs of butter, as you have the same loss in skimming and churning as you would have in 100 lbs of 6 per cent milk, in which you would have nearly 7 lbs of butter; so that paying by butter-fat at a creamery, is not exactly right, as rich milk hardly gets its just due, although it is certainly much fairer than by weight. You would hardly have such variations in milk at a creamery, but I merely bring them forward to show the sceptical the folly of their arguments.

Now, as regards the cheese factory, many hold that we have milk that has a great quantity of caseine and therefore is better suited for cheese making than butter. This argument should drop out immediately, as this cheese could only be quoted as skim-cheese: it takes the fat to give it quality. At the World's Fair in 1892 they offered a large amount of money to the breed of cattle that could furnish milk at the lowest cost for cheese-making purposes. Three breeds entered, Jersey, Guernsey, and Shorthorn. Now, for the sake of comparison, we will take the Jersey and Shorthorn; the Jersey gave the richest milk and the Shorthorn the poorest. There were 25 cows of each breed for 30 days, the Jersey milk averaged: 4.55 per cent of fat, and the Shorthorn 3.58; now it took 9.11 lbs of milk to make a lb. of cheese with the Jersey milk and 11.34 lbs. for the Shorthorn or nearly 2½ lbs of more milk to make a lb of cheese. Now selling the cheese at, say, 9c clear of all expenses, the Jersey milk would net 98.66 or, say 98¢ per 100 lbs of milk, and the Shorthorn

79½ nearly 19½ cts. of difference. Now, this is, calculating that the Shorthorn cheese was of the same quality as the Jersey, which I doubt very much. Had the milk being pooled; the price of butter fat would be 21.89 per lb. What is now the price of fat, the Jersey fat is worth 21.68 and the shorthorn 22.13 per lb. less than ½ of account per lb astray or perhaps at the very outside less than 1ct. per 100 lb of milk astray—the average by the old way of paying would be about 89c. per 100 lbs of milk—and, paying according to fat, the Jersey milk would bring 99.55 and the other 78.35. How easily it can be seen how near this is to the actual results 99.66 and 79.25. It is a well known fact that the richer the milk the better the cheese. To prove this, at the World's Fair in the October exhibit, Brome and Missisquoi took 65 medals and the rest of the Province only took 40; but there was only one lot scored 99½ points (the highest awards made) from Brome and Missisquoi, while there were 3 in the latter. (1) Do you suppose these 3 makers knew their business any better than the makers in the district of Bedford? No, I am sure they did not. Then it must have been on account of the richer milk, for it is a well known fact that the Canadian cow gives very rich milk.

Now, in conclusion, I should like to submit a synopsis of the many experiments made by Prof. Van Slyke, of the New-York Experimental Station in 41 different factories.

Months.	Fat in milk.	Green cheese per lb. of fat.
April	3.43 %	2.72
May	3.67	2.70
June	3.48	2.72
July	3.61	2.72
August	3.87	2.64
September	4.06	2.65
October	4.21	2.78

Now you will see that the greatest quantity of cheese was made out of the richest milk. But the Prof. adds that the weather and the condition of the milk, when received at the factory, and mistakes by the cheese makers, had more to do in causing variation in yield per lb. of fat than did the per cent of fat in the milk.

Now if it can be conclusively proved that paying by fat is within one cent per 100 lbs of an error, why not adopt it? As the poor milk has had the benefit of from 5 to 20 cts the last 20 years, give the rich milk, a benefit of say 1ct. and we shall certainly find a better way than at present, before the next 20 years roll around—if we pay for the poor milk the same as for the rich, the poor we shall always have with us. As I said, the rich milk at a creamery does not quite get its just due, and at a cheese factory gets say one cent per 100 lbs. at the very outside too much. Let it be adopted; as on the whole, where we make cheese during the summer and butter in winter the two will be equalized, just in about the right proportion—and perhaps when cheese buyers pay for cheese more strictly according to its quality, the dawn of better days will follow in the dairy line.

Yours respectfully,

PETER MACFARLANE,

General Inspector.

Chateaugay,
9th March, 1895.

(1) "The latter", we presume, means the rest of the Province.—Ed.