The Farm.

Packing Butter Well.

The Germantown Telegraph writes in the interest of farmers holding a few cows who ractise packing butter. By this method it can be held in cold rooms until the price begins to advance in the fall. Poor butter should not be held, as it will deteriorate more quickly than good butter. Butter that is to be held should be made from cream kept but a day or two and not held for a week as many do. A line should be drawn st three days even for the most skilful butter makers. Every time that cream is added to the old it should be "stirred evenly to prevent its settling in layers." Below

First dissolve a piece of saltpetre in water and mix this with the first cream put into the pot. Then by stirring up the whole mass each time additional cream is put in, the saltpetre goes into every part of the cream and helps to preserve it. The stone pot for the cream naturally should be kept in a very cool place in the ice box, if one keeps ice, or in a cold cellar. The night before churning take it out and stand it in an ordinary warm room. In the morning get the temperature of the cream down to 58 degrees or 60 degrees. If handled in this way the butter ought to come in summer in five to ten minutes. When the butter is in small granules draw off the buttermilk. Wash the butter in the churn until the cold water runs off clear. Work the salt carefully into the butter and let it stand until the next day.

"Early in the forenoon of the following day work 'the butter with the hands until the salt is thoroughly dissolved and every drop of the buttermilk is out of it. A little buttermilk left in the butter will be sufficient to taint the whole pot full and eventually spoil it. A stone crock is the best thing to pack butter in and each churning should be packed firmly into the pot. Dissolve as much salt as possible in water and into this put one half ounce of saltpetre to each gallon of brine. Boil this until every-thing is dissolved. Strain it through a cloth, let it stand for a few hours, then skim off the scum on top and pour off the liquid carefully, leaving the sediment at the bottom in the pail. The brine will be clear and is ready to pour over the butter in the crock. Fach time a new quantity of butter is to be packed pour over the brine and pat the butter down hard and then pour brine over again. In this way butter can be kept sweet and clean for a long

* * * * Egg Hatching.

A way of hatching any kind of eggs at any time of year is described by "Farm Poultry" of Boston in substance as follows: Turkeys, whether broady or not, are taught to hatch in the following manner: Half a dozen nest eggs are placed in a nest box, 2 feet long, 1 foot wide and 1 foot 6 inches deep, or in a barrel on its side, and turkey hen is gently placed on and shut in by a lattice cover-in a dark place, or the nest darkened with a cloth. For the first 48 hours or so she will try to get away, but soon becomes reconciled to it, and when she will stay on of her own accord resh eggs are substituted. She will contime to broad for from 3 to 6 months, the chicks being taken away as they appear and fresh eggs supplied. She may be put off when it is time for her to begin laying, or kept at brooding and mothering almo indefinitely. She makes a good mother if confined to a yard and will accept chicks of all ages. Two dozen eggs is a setting. and after a few days they should be tested

and only the fertile ones left. When training them to sit they should be taken off morning and evening to water, feed and give them a dust bath, but after they settle down to hatch they need only be taken off in the morning to feed and re-move their encorment from the nest. They

may cease feeding, when they will need to be crommed and watered. In training them during the first day or two some give them half a dozen pieces of bread soaked in brandy and water with each meal, but this does not seem necessary. J. S. A.

* * * * The Harlequin Cabbage-Bug.

The report for 1896 of Dr. John B. Smith Entomologist of the New Jersey Experi ment Station, describes the harlequin cabbage-bug, and suggests a remedy. The bug gets its name from its red and black color by which it is recognizable in all its stages, even the groups of eggs are banded pale yellow and black so as to form quite prominent objects on the leaves. From these eggs hatch little yellow and red dotted bugs, which immediately begin feeding on the juices of the cabbage plants, causing the leaves to shrivel and die. When full grown they are about two-fifths of an inch in breadth. The seasonable advice concerning this bug is this: The insects live through the winter in the adult condition, finding shelter wherever they can in the fields, under rubbish, along fences that are overgrow with weeds, in outhouses and barns, in corn shocks, and wherever there is a chance to hide and secure protection. They make their appearance as soon as warm weather sets in, and feed on whatever cruciferous plants they can find. They are particularly foud of mustard, both wild and cultivated, and up to midsummer em to prefer radishes to cabbages. The eggs are laid on the under side of the leaves double rows of usually about twelve. These hatch in from two to eight days, depending upon the weather. Three broods can be counted upon, and possibly a fourth.

The creature, Dr. Smith says, is exceedingly hard to kill, being proof against emulsions and soaps. Kerosene pure will kill it, and kill the plant also. The remedy recommended is to take advantage of its love for a stand and radishes, and plant a trap op of either or both in advance of setting the cabbage plants. When bugs are p of either or both in advance of found on these spray them with the kerosene. Or, as the creatures do not fly readily, they can be beaten early in the day, from the trap plants into pans containing enough ne and water to drown then

As Fruit and Leaves are Colored.

Lately the matter of color in butter has been receiving some attention by way of discussion, the thought being, Can anything be done to increase the color of butter when desired, save by the use of butter color? All of the usual arrangements seem to have been gone over, and now the latest agency is that of a stable made as light as sible, many and large windows, and if it is in latitudes where cold weather pre-dominates, use double sash; they claim that cows will produce milk with more color than where made in dark quarters. While this idea may seem far-fetched, it possibly is explained on better sanitary conditions, and resulting health and comfort of the cows, the latter alone being worth over and over again the cost of the lighting up of the stable. This matter of stable lighting cannot be too much insisted

STRATFORD, 4th Aug. 1893. MESSES C. C. RICHARDS & CO.

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upon, and if in addition to all other benefits it lends an influence upon making winter butter present a closer approach to the June tint, the inducement to improve the stable is all the greater. We hope many who read this paragraph will light up the stable and watch the effect upon the butter, but at the same time do not neglect to feed early cut hay, bright, well-cured corn fodder, etc., and do not wash the color out of the butter by letting the cow stand out in rains and other storms, or have the color frozen out by giving the cow too much fresh air and out-door exercise, which is too often the case.-Practical Parmer.

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done such a mighty and wonderful work in the past.

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