



## Agricultural Department.

## AGRICULTURAL MATTERS.

## UNSALTED BUTTER—A PREPARATION WHICH PRESERVES IT FOR MONTHS.

A short time since we referred to the increased use of unsalted butter in this country, and as a sequel to what was then said it may be well to call attention to the circumstance that a process has recently been invented in England by which butter of this kind can be kept certainly for months and possibly for years without apparent deterioration. An experiment made proved that fresh butter when treated with this preservative could remain exposed to the action of the air for three months, and at the end of that time it was hardly possible to detect the difference between it and the newly made article. Some experts at butter testing, it is said, thought that it lacked something of the aroma which butter fresh from the dairy possesses, and that an exceedingly slight trace of salt in it would impart to it more character. But for all practical purposes the article at the end of three months was as good as at the beginning, although under ordinary conditions it would have been considered unfit for eating at the end of ten days. The "preparation," as it is called, by the use of which this result is obtained, is at present a secret. It is an odorless, tasteless and harmless antiseptic, and has also the merit of exceeding cheapness; so much so that the quantity needed to preserve a pound of butter costs in England about half a penny. It is worked into the butter directly after churning, and then all that is required is that the manufactured article should be kept in a tolerably cool place. The change which this discovery promises to bring about can hardly fail to be an important one, as it will tend to equalize the cost of the best table butter through the entire year. Hitherto, in the winter months, the price of even mildly salted butter has been high, for the reason that that made in the summer for winter consumption could only be kept pure by the admixture of a large quantity of salt. The same is true of what is known as cooking butter, which, as it is frequently made in an hurried and imperfect manner, is only checked from early putrefaction by the excessive use of saline preservative. Now, if salt is no longer necessary, butter may be good or poor, but in either case its merits or faults will not need to be disguised under a covering of salt. It is also intimated that the same preparation can be applied to the preserving of fresh meat, and if this proves to be true, its effect upon the trade and dietary customs of the world will make the discovery one of the most important of the century.—*N. Y. Times.*

## ENGLISH COMMENTS ON AMERICAN HORSES—THE DIFFERENT QUALIFICATIONS REQUIRED.

The business of exporting horses so successfully begun in this country, fortunately meets with favor in England. The following remarks from the *English Live Stock Journal*, may be both interesting and instructive, as pointing out a needed improvement in our stock of horses. Our horses are too light for much of the English heavy work. In England, tools and vehicles are heavy and clumsy, and require heavy animals to move them. English riders, too, are in general more corpulent than Americans, and a saddle horse needed for that country must have stout limbs, strong back and shoulders; points which have been neglected in the breeding of our trotting or road horses. Our road horses are unexcelled. Our English contemporary has the following to say on this question: "Of late a considerable trade has been done in importing horses from the United States and Canada. The North Metropolitan tramway imported more than a thousand. They were full of quality, with fair, and in some specimens fine action. There were pairs well worth \$750 to a dealer, but they have not weight enough for tramwork, and are being superseded by the French horse of the class so largely used for the last five years by the London Omnibus Company. Unless the re-

cent fall in prices stops the trade, the United States will send us a great many high-class horses—of the sort Yorkshire used to breed. In the States they have plenty of mares of the right stamp for hunters, hacks and harness; they have thoroughbred sires to keep up quality; they have boundless pastures of good grass and maize at a very cheap rate. On the other hand, they have no idea of the proper make, shape and action of a riding horse, or of breaking for saddle. All their horse talent has been directed to producing fast trotting harness horses; these they understand perfectly. But they are the quickest people in the world to learn a new trade if it pays. They will learn to pick out mares and sires with riding shoulders and strong backs, thighs and hocks. Their horses have size, quality, good temper, and sound constitutions to start with. With these advantages the Americans will soon fill up the blank in horse stock created by the competition of beef and mutton in Yorkshire and in Ireland."

## SANITARY MANAGEMENT OF SWINE.

One great fault in the management is to keep too many hogs together in one shed or inclosure. From want of proper protection in the way of housing, hogs are very apt to crowd together in bunches during cold weather; and, coming into the sheds wet and dirty, and being obliged to lie either on old and filthy straw bedding or on a wet and damp floor, their sweating and steaming soon produces a foul atmosphere, and the bedding, not being removed at proper intervals, gets rotten, and adds to the contamination of the air. Being thus packed together in the building, the hogs, in a warm and perspiring condition, are next exposed to the influence of cold winds and wet, by being turned out in the morning hours to run in the field among grass wet with cold dew or from rain or hoar-frost, or to be fed from troughs in the yard. Among the common consequences are, congestion, cold or catarrh, and if the so-called hog cholera happens to be prevailing, they are almost certain of becoming affected with that disease, as their system under such management, is rendered predisposed or susceptible thereto. In many places the hogs are kept in miserable sheds, no provision being made for proper drainage, the ground sloping towards the sheds, which, frequently being unpaved, or without proper flooring, are constantly damp and wet, with pools of urine and filth abounding, and with wind and sleet approaching from all quarters. In proportion as the standard of breeding has become higher, so has the vital force, energy and hardiness become lessened; and the effects of improper quantity and quality of food, filthy or stagnant water, faulty construction of houses, and undue exposure to atmospheric influences, have become proportionately more baneful.—*National Live Stock Journal, Chicago.*

## TAKE PRIDE IN THE FARM.

As a rule we find those of our farmers who study to make farm life attractive to those at home, have little if any difficulty to determine the calling which their children are desirous of following.

We have not failed to notice that the farmer who has his work done in its proper season; his buildings tidy and neat; the grounds around his dwelling adorned with shrubs and flowers; good stock in his barns; and home made cheerful and pleasant, does not fail to attract others to his profession and is almost certain to interest all those by whom he is surrounded in the ordinary work of farm life.

In the minds of his children are impressed the proper ideal of farm life and the important bearing which general agriculture has upon the best interests of their county. The dignity of labor is never questioned; its importance is well understood and the thought of leaving the farm for any other occupation scarcely, if ever occurs to them.

Farmers should take pride in their farms, remembering that much depends upon them as to whether their children shall follow their calling or not; by all means give them good books to peruse during the leisure of their winter evenings; while agricultural periodicals and papers are a necessity that none can afford to do without.—*Maritime Farmer.*

**GOOD DAIRY STOCK.**—A correspondent of the *Boston Cultivator* writes that he became acquainted with the "Guenon" method of judging the milking qualities of cows some ten years ago and has never known the signs to fail. He describes the signs as follows: "The mark or indication as laid down by M. Guenon which in a heifer gives promise of being a good milker, and insures it in a cow, is the cow-lick or downward growth of the hair—'scutcheon,' as it is called—immediately under the tail, which in an extra milker not only extends from the urinal passage downward to the bag, but spreads out over the inside of the thighs, and is correspondingly large. The larger and wider the mark, the greater the surety of the animal being an excellent milker. According as it is long and wide or short and narrow, it is, moreover, indicative of a longer or shorter duration of the yield of milk. If the first, a cow will give milk in large quantities and close up to calving; if the last, she will, when the mark is very small, in a few months after calving, fall off rapidly in her milk, even when up to her knees in clover, as I know to have been the case in two instances in my own observation."

**FARMER'S WORKSHOP.**—Every farmer should have a room, large or small, provided with a bench and vise, where many little jobs may be done that cost money if carried to the mechanic, and often hinder the farmer more than the money cost of the job. If such a room can take a small stove, where a fire can be kept in cold days, it will pay many times the cost of fitting up with a bench and a few tools. The boys, too, will enjoy such a workshop, and will not be any more likely to leave the farm, for having one provided for their accommodation or amusement on rainy days. Many farmers do much of their own carpenter work, such as the repairs on buildings, mending farm implements and tools, and even building new work, when they are any way handy with tools. With a little previous planning and getting ready in the fall, a good deal of building and repairing might be done during the winter season, while the farmer's time is less valuable than in midsummer.—*N. E. Farmer.*

**A WORD TO FARMERS' SONS.**—Farmers' sons are quite apt to suppose that they can only attain to any coveted position in life through the avenue of some trade or profession. They look about and find the wealthy men nearly all belonging to these classes. They do not stop to consider that only the wealthy ones come to view; that for every one of these who has acquired wealth or distinction, ninety-nine others have failed and disappeared, or have never risen to notice at all. They act on the belief that they are the only persons that can be called into public life, ignoring the fact that it is the training they get that constitutes the difference, rather than the calling. A farmer of equal learning and culture with the lawyer would, we believe, find himself in just as good request, with perhaps many chances in his favor. If the farmer allows the professional man to monopolize all the advantages at the start he must expect to find himself at a disadvantage all the way through.—*N. E. Homestead.*

**SULPHUR FOR SHEEP.**—An exchange says: Mix a little sulphur with salt, and feed occasionally to sheep. It will effectually cure sheep of all ticks. The same remedy applied to cattle troubled with lice, will soon rid them of the vermin. The use of sulphur with salt, well repays the trouble of keeping a supply for cattle and sheep. If a mixture of one part of sulphur with seven of salt, be freely supplied, there will be no trouble with vermin. You can give horses the mixture with good effect.

**A ROUGH COATED HORSE.**—A rough, strong coat upon a horse is a symptom of ill-health. A change of food is often sufficient to restore the smoothness of the coat. Boiled oats or scalded bran, with a few handfuls of linseed meal mixed in, and fed cold, may be given along with some mild alternative or tonic medicine, such as half an ounce of sulphur or one dram of copperas daily in the food.

**PLANTS IN SLEEPING ROOMS.**—It seems to be well settled by physiologists that a few growing plants in a sleeping room are not unwholesome. It is as well settled that cut flowers in a sleeping room are unwholesome. They emit noxious gases.

## DOMESTIC.

## THE HANDS AND FEET.

Mothers, let me urge you to look carefully after the comfort of the limbs and extremities of your children. The blood easily flows through the larger blood-vessels, and is easily driven from the surface and the extremities at this season of the year, often producing serious derangement of the internal organs, with more or less congestion of these organs. There is but little danger as far as the boys are concerned, since "rough boys" are generally warmly clad, the thick boots, rubbers, warm pants and jackets looking well enough for such boys, while they are allowed to run as awkwardly and rapidly as may suit their convenience, but not so with the girls—the average girls. But since these girls are not more hardy than the boys, it is folly, nay, worse, cruelty, to allow them to attend their brothers to and from the school with about one-half of the protection for their limbs. The kid shoe or boot, the thin hose and the usual covering for the limbs by no means equal those worn by the boys. Let these tender girls—the future mothers, and what mothers some will make!—wear warm woollen leggings, thick beaver-cloth boots, having the arms, wrists and hands equally well protected, a part of these to be removed in the school-room. Let them be comfortable. Then we may expect less of headaches, fewer attacks of the croup, diphtheria, sore throats and kindred ailments. Girls are as valuable as boys, and deserve as good care, and yet they do not receive it, as a whole. If the limbs are sufficiently protected, the body will demand less attention, since coldness of the extremities will so derange the circulation of the blood as to derange the whole system.—*Watchman.*

**RICE CAKE.**—One very nice supper-sweet is rice cakes made as follows:—Get some plain rice, wash it, and boil till it is quite tender; drain, and mix it with some eggs well-beaten up in milk, in the same proportion as used for making ordinary custard. This can be flavored with vanilla, bay-leaves, essence of almonds, or with lemon-peel—this latter flavor being best obtained by rubbing lumps of sugar on the rind of a lemon and afterwards dissolving the sugar in the milk. Put the rice, mixed with the custard, into a tin to bake, first of all taking the usual precaution to butter the tin. A large square tin is best, so that the rice cake, when baked, will be about an inch thick. The process of baking will harden the cake, which can be turned out whole when cold, but not before, and can then be cut into any shape desired. You can make round cakes with a cutter (but this is wasteful), or square cakes by simply cutting with a knife. Perhaps the best way is to cut them into strips, which can be piled up like children build a tower with toy bricks. The cakes and strips are best ornamented with jam and marmalade, laying on streaks of alternate colors. These cakes look very pretty, and have the advantage of being very light and wholesome.—*Cassell's Magazine.*

**TO REMOVE INK FROM CARPETS.**—When freshly-spilled, ink can be removed from carpets by wetting in milk. Take cotton batting and soak up all the ink that it will receive, being careful not to let it spread. Then take fresh cotton wet in milk, and sop it up carefully. Repeat this operation, changing cotton and milk each time. After most of the ink has been taken up in this way, with fresh cotton and clear water, rub the spot. Continue until all disappears; then wash the spot in clean warm water and a little soap, rinse in clean water, and rub until nearly dry. For ink spots on marble, wood, or paper, apply ammonia clear; just wetting the spot repeatedly till the ink disappears.

**BAKED TOMATOES.**—Cut nice, ripe, smooth fruit in two; lay them in a dripping-pan, in which a small piece of butter has been melted, placing the skin side down. Set over a brisk fire. When the under side is brown take them off the fire. Have an earthen baking-dish, in which place them, skin side down, one at a time, being careful not to break them. In each one put a small piece of butter, a little salt and pepper, and dredge a small portion of flour over all. Place in a slow oven and bake three hours. When done, carefully place one at a time on the dish on which you wish to serve them, and send hot to table. This is a most excellent dish.—*Am. Cultivator.*