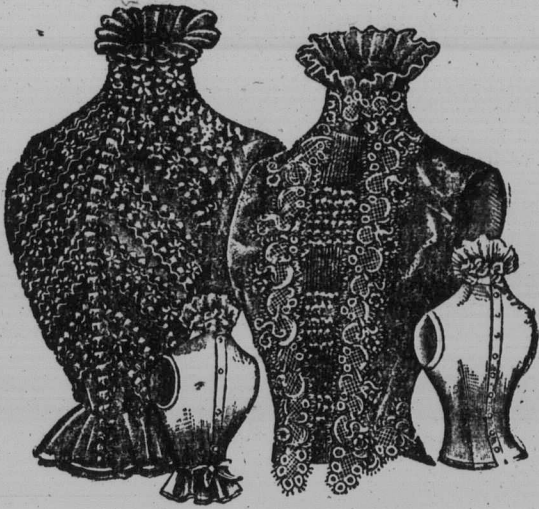


## HINTS FOR THE FARMER.

### HOW TO SUCCEED IN MILK PRODUCTION.

A farmer writes to the Practical Farmer about his methods of milk production. We commend to our creamery readers his plan and suggest if they would circulate these ideas among their patrons they would be doing both themselves and their patrons good. "We dairymen know that the only sure road to success in the dairy is by way of heading of this article. Having lived on a dairy farm all my life, my mind goes back to the time when as a school boy, I used to have the calves to feed, and drive the cows to and from the pasture; I therefore speak from experience. It was then I learned through kindness we can make nearly all dumb animals love us. The cow may be termed a laboratory, where milk is produced from the food she eats and the water she drinks, and she cannot be expected to turn out a good article unless supplied with wholesome food and good water. I insist on our cows having kind and gentle treatment. I never allow them to be dogged or run while going to and from the pasture. We never misuse our boots or milking stool in attempting to reform an unruly or refractory cow. Nine times out of ten the remedy will make matters worse. If she cannot be overcome by kindness she is worth more to the butcher than for a dairy cow. I give my cows daily out-of-doors exercise in winter when weather will permit, but never expose them to severe storms. I salt my cows often; that is the way they like it. If their teats are sore or cut I apply a good healing salve and keep my finger nails trimmed closely. For all these little acts of kindness she repays me grandly. I take special care in preparing milk for the factory. I get a can of hot water at the factory, and with a liberal quantity of washing powder give the cans, pans and strainer a thorough cleansing each morning, so they will be well aired before using. Milk must be well cooled and scrupulously clean for best results. Do not depend too much on the strainer. If dirt is allowed to get into the milk it cannot be all taken out. I have drained my rough pasture by ditching. I do not allow them to go to pasture in the spring until the grass is well started, usually about the middle of May. Therefore, there is no mud for them to wallow in. If the udder gets fouled from any cause it must be washed before milking. I keep stables well cleaned and liberally supplied with bedding. I use the refuse of shredded or cut cornfodder for this purpose, as it will rapidly absorb the liquid manure so the barn will be comparatively dry and free from foul odor, which is sure to taint the milk. We air our stables thoroughly each day; and keep the mangers clean; for the cows eat with their noses in the dish and their breath fouls the food if too much food is given them at once. By observing these precautions our cows keep clean, and with proper care in milking we have clean milk. As a successful medical physician requires his patients to take their medicine promptly on time, so we, to be successful dairymen, must be good farmers, prompt, systematic business men, and above many things on time. We milk, feed and water our cows regularly. I set the alarm clock to ring us up at the same time each morning. The milkers have the same cows to milk all through the season. I never allow changing unless in case of emergency. The milking is done as rapidly as possible after commencing. I water twice per day in yards, from 8.30 to 9.30 a. m., and from 4.30 to 5.30 p. m. I clean the stables twice per day while cows are in the yard, exercising or drinking. I feed liberally of shredded cornfodder twice per day, and hay once; also corn meal, ground oats and bran mixed, from two to six quarts, according to condition of cow, twice per day. I also feed some oil meal or stock food in winter. Reducing the cost of production is a subject that is puzzling the majority of dairymen. In these times of low prices and close competition nearly all profits depend upon reduction of cost. Our cows are the machines for converting the grains, cornfodder and hay into a marketable commodity, namely, milk. The first requisite for this purpose is a good machine. A poor cow is an unprofitable investment. I plant from eight to ten acres of thick-drilled corn, part being Evergreen sweet corn, which generally proves a good investment. An immense amount can be raised to the acre, and it is better than hay for winter feeding after running through the fodder cutter. Also in case the pasture should fail from protracted drought, it can be fed green. In this way I keep up the milk flow cheaply, which would be quite expensive otherwise. I also plant about thirty acres of field corn in check rows. We cut and shock it all, putting one hundred hills in a shock. We husk it, the fore part of November, running the shredded fodder into the loft of cow barn right over the cows, where it will be handy to feed, and in ricks at side of barn. I consider this green, bright, shredded fodder worth as much as the same amount of hay, or more for milk production. I feed quite a large amount of bran, and as I cannot grow a substitute for it on my farm, I



VESTS AND JACKET-BODICES.

A fancy vest front to wear with an open jacket is made of pink surah, and buttoned up the back. The front is covered with pink mousseline de soie, with a little puff of the mousseline down the middle and meeting in points on the puff, and radiating out at either side are bands of lace insertion, each with a puff of mousseline de soie at either edge. The collar is made of lace insertion, with mousseline frills in the edge. A second vest has a lawn

lining, buttoned up her back. The middle of the front is faced seven inches wide, with pleated white mousseline de soie put over blue taffeta, and crossed three times by groups of narrow frills of white satin baby-ribbon. At both sides of this vest are jackets fronts of light blue taffeta, which are bordered with a band of applique lace. A band of the lace is on the taffeta standing collar, which has a mousseline de soie frill in the edge.

must buy it. I therefore gave my order for a car load of it. It cost \$9 per ton delivered, last summer. Now if I had bought this bran along as I wanted to use it, of our local dealers it would have cost from \$12 to \$15 per ton, and perhaps I would have had to haul it over bad roads. Now, friends, these are the lines on which I have been trying to reduce cost of production in keeping my dairy. But in figuring up our profit or loss, I always take into account the increased productive value of our farm from manure. Now there is an endless variety of details which cannot be written, connected with our dairy farm; and on their proper execution success or failure very much depends. These must call into action the best judgment of our up-to-date dairymen. I read the best dairy publications. Here is where I come in contact with the wisest and most profitable experiences."

### FALL PLOWING OF STUBBLE LAND.

The most common mistake in preparing ground for fall grains is waiting until just before seeding time or about the last week in August and the first in September. There are several reasons why early plowing is the best. The weeds that have started after the cutting of the small grains are turned under and kept from seeding. This is no small consideration where the ground is at all foul. If the soil of the seeds near the surface should start after plowing, go over the field with a harrow or some kind of a cultivator and allow one to develop.

The chief value of early plowing is the land has an opportunity to become well pulverized and compacted before seeding time. If the land is hard when plowed the numerous workings which should be given it with the rains of late summer and early autumn, will dissolve the clods and obliterate damage if present when the seed is sown. Many failures with winter grains can be traced to late plowing and imperfect preparation of the seed bed.

Begin plowing as soon as the shocks have been removed from the field. This will vary from the first week in July to the second in August. A depth of about five inches is usually sufficient, depending somewhat upon the character of the soil. In a few days go over the field with a harrow in order to level the ground and create a soil mulch to prevent excessive evaporation. Drag or roll several times during the fall and follow each time with a harrow to loosen the surface. Speed the fall grains from Sept. 10 to 20, always using a press drill.

### SALT FOR LAYING HENS.

Considering egg production for consumption (not hatching) only, hens may be stimulated somewhat by the use of cayenne pepper or other warming condiments.

Some good feeders do not use condiments of any sort, unless salt may be classed as one.

It is not a bad rule, if condiments are used, to season the food as you would for your own taste. Now, tastes differ, but the longer one uses condiments, the stronger or thicker he wishes them—follow the same plan with the fowls. Always season with a little salt whether you believe in condiments or not.

Rock salt, or salt that contains large crystals, should not be exposed so fowls can help themselves, as they would be apt to help themselves to it for grit, and it would not take long for an injurious, if not fatal, amount to be swallowed.

Experiment has shown: that a quarter of a pound of salt may be fed to 100 hens each day with injurious effects, after they have been fed a smaller amount for some days previous. It is probable that an ounce a day for 100 mature fowls is about right for health and best results.

### TO PREVENT GRAIN HEATING IN BIN.

Take two pieces of four-inch plank long enough to extend above the wheat and two more 6 in wide and the same

length, writes W. J. Smith. Nail together so as to make a long tube open at each end. Saw out of two sides, 6 in. from bottom, a piece 1 ft. long and nail over this section a fine wire screening. Set this on the floor of the bin, one to every 8 ft. square, and let it extend above the top of the grain. Then cut through the lining of bin every 4 ft., and near the floor holes 4 or 5 in. square. Over these nail some of the same kind of wire screening, and the granary is ready to be filled. I have been following this plan for 15 years and never had any hot grain, although I thresh from the shock, and sometimes too wet to grind. Whenever the air in the tubes gets the least bit warm it rises to the top and this forming a vacuum, cold air from the outside rushes in and there is always a current of air passing through the grain.

### WOMEN AS SOLDIERS.

Military records contain quite a number of instances in which women, disguised as men, have entered the army, and distinguished themselves on the battlefield, their sex not being discovered for many years afterward.

In 1872, a soldier, who had enlisted under the name of Paul Daniel, attracted the attention of a Sergeant whilst drilling a body of recruits at Portsmouth. At the conclusion of the parade, he sent for Daniel, and stated his suspicions in regard to the recruit's sex. In seeing that the game was up, Daniel confessed that she was a female, and burst into tears when she was informed that she could no longer continue with the regiment. It appeared that her husband, after getting through with a large fortune had fled to Germany, where he had enlisted, and his wife performed the deception in the hope that, as a soldier, she might be dispatched for service in that country, and thus discover her unfaithful partner.

A most remarkable woman was found to be serving as an ordinary soldier in a certain German corps toward the end of the last century. Her sex was revealed owing to a false charge of theft, being made against her, after she had been performing her military duties of the regiment for over six months. Before this she had served in a regiment of cuirassiers for over two years, in one engagement receiving a wound in the arm, and afterward joining the Grenadiers. Being captured by the enemy, she managed to make good her escape, and promptly enlisted again in a regiment of volunteers, and but for the unfortunate charge referred to might have spent her life in military pursuits.

In 1789 a woman made a determined effort to enlist in the East Indian Company forces. Although she was disguised perfectly as a man, her voice and her manner gave her away. When the magistrate told her that her application was hopeless she burst into tears, saying that this was her only chance of seeing her husband again, who was then serving in India.

A woman who boasted that she had a unique career, died in 1732 at Poplar. For the greater part of her life she had served as an ordinary seaman on several men-of-war, where her true sex was not once suspected.

As opposed to these women who have fought in the ranks there are no less than eight women Colonels in the German army to-day, several of whom draw their pay regularly. They are: The Empress of Germany, the Dowager Empress, widow of the late Frederick Charles, of Prussia, the Queen Regent Sophia, the Duchess of Edinburgh, the Duchess of Connaught and Queen Victoria.

### GERMAN ARMY DOGS.

The German army dogs are trained when they find a dead body to set up a prolonged howling. If no one comes they take the dead man's cap or some small article and with this in their teeth go on a hunt for their trainer, whom they lead to the spot. If the man is wounded he gives his cap to the dog and the same object is accomplished.

## The Home

### CANNING FRUIT.

She's canning fruit. An apron large—all purple stained and red—Almost envelopes her from foot to head. Her sleeves are rolled, her dainty wrists are bare; A pure white cap adorns her golden hair. Which, with the cheeks aflame—eyes, bluely gray, Completes a picture that—what shall I say!

That's simply cute! She's canning fruit. This week. She's making jam and jelly, too. And watermelon pickles, just a few. She stirs and tastes, and tastes and stirs, to tell When things are done, and makes the jelly "jell." Just grand! And, all in all, it's quite an art. For some things must be sweet and others tart—All tastes to suit.

She's canning fruit. Preserves of almost every kind she's made. And now has started in on marmalade! And as I watch her to my heart there comes A fragrance sweet—born not of cooking plums, But burning love! I've this regret, you see, That Dorothy's not canning fruit for me. While canning fruit

### A FLY TRAP THAT WORKS.

I have a friend who, after finishing the dinner work, darkens the rooms in the lower part of the house and leaves the doors open between the front rooms and kitchen, leaving one window shade up in the kitchen, with a plate of fly paper in the sunlight. When she comes down stairs after a short rest ready for the afternoon, there is seldom a fly left to disturb her or her callers. As may be inferred, there are no children in her home and nothing to interrupt or interfere with her plan of work.

Driving flies out regularly every morning is one of the best things I know of, and a fly brush made of long strips of heavy tough paper fastened at the end of a light, stiff stick is far better for the purpose than branches of trees, towels, aprons, or any chance object one may catch up.

Any room temporarily unoccupied—the sitting room or bedrooms while you are at work in the kitchen, and the dining room and kitchen after dinner,—may be darkened except one screen, and the flies driven out of this as often as they settle in the sunshine. This makes a great difference, if kept up, in our war with the little intruders. Killing them as they light upon the walls with a folded newspaper, a whisk broom is better, is another good way.

The best thing, however, that I have ever tried is a homemade fly trap: Take an old broom handle sawed off straight and nail or screw a small can firmly upon the end—a lye can or one from potted ham is the best size. This is simply to hold a tumbler nearly filled with suds. Once ready all you have to do is to raise the glass steadily by the handle to the ceiling wherever you see a fly, and the work is done. I do not know whether it is the suction or the fright that causes every fly thus covered to drop immediately into the suds. The first evening, holding my head in a position to see the flies on the ceiling directly overhead and at the same time balancing the glass so that it would not spill, was very tiresome and gave me a touch of stiff neck, but I did not mind it at all afterward. My husband became interested and frequently took my place, enjoying it something as a sportsman does spearing fish. If the flies are inclined to settle upon the walls or pictures they can be driven off and caught when they light upon the ceiling. There are no dead flies about, no poison and no marks on the walls. We were simply delighted with this novel fly catcher, and after showing it to all our neighbors we still feel like passing it along.

### COOKING FOR INVALIDS.

Bread.—One-quarter cupful milk, one teaspoonful butter, 1-4 teaspoonful salt, 1-4 teaspoonful sugar, 3-8 yeast cake, flour to make dough. Heat the milk, add the butter, salt and sugar. When lukewarm add the yeast, which has been dissolved in lukewarm water. Add the flour, then knead until smooth and elastic. Put it back in the bowl, cover and let it rise until double its bulk. Shape into a small loaf and place in a baking pan, cover, and let it rise again until double its bulk. Bake in a hot oven. The large amount of yeast allows the bread to be made and baked in three hours.

Parker House Rolls.—One-half cupful milk, 1-2 tablespoonful butter, 1-2 tablespoonful sugar, 1-4 teaspoonful salt, 3-4 yeast cake, 3-4 cupful flour for the sponge, flour to make dough. Prepare the same as for bread, adding the three-fourths cupful of flour after the yeast and then beating it with a wooden spoon. Let it rise until light and porous. Add sufficient flour to make a dough and knead until smooth. Let it rise again to double its bulk. Knead and roll one-half inch thick. Lift it from the board and let it shrink. Cut with a round or oval cutter. Place a small piece of butter near the edge and fold so that the edges are even.

Press each roll to prevent its opening as it rises. When light take in a hot oven. This dough may be used for sticks or soup biscuits.

Buns.—One-third cupful hot milk, 2 tablespoonfuls sugar, 1-3 egg, 1-2 teaspoonful salt, 1-2 yeast cake, 2-3 cupful flour. Make a sponge with the above ingredients. Beat it. Let it rise until light, add flour to make a dough, knead it and let it rise again to double its bulk, then add one tablespoonful of softened butter, one-eighth teaspoon-cinnamon or nutmeg, and one-sixth cupful currants. Let it rise again. Shape into small round cakes and place in muffin pans to rise. When light, bake in a moderate oven. When they have baked for fifteen minutes, glaze them with a mixture of milk and sugar, one-fourth tablespoonful sugar, one tablespoonful milk, and repeat every five minutes until they are done. Bake about forty minutes.

Crumpets.—One-quarter tablespoonful butter, 1-3 teaspoonful salt, 1-4 cupful hot milk, 1-4 egg, 1-4 yeast cake, 1-2 cupful flour. Four the hot milk over the salt and butter. When lukewarm add the beaten eggs and the yeast, which has been dissolved in lukewarm water. Add the flour and beat the mixture until smooth. Let it rise until light, then bake on a hot griddle in buttered muffin rings for twenty minutes.

### SUGGESTIONS TO HOUSEKEEPERS.

Better than oxalic acid to remove fruit stains from the fingers are the fumes of sulphur prepared in this way. Put a tiny lump of sulphur in a patty pan, pour on a little alcohol and set it on fire. Hold the stained fingers over the flames, and the discolorations will disappear.

One of the most popular of the summer salads is that composed of crisp white lettuce hearts, small, fine, whole tomatoes, and mayonnaise. The tomatoes should be sliced through with a sharp knife, but left entire. Arrange, for each plate, a bed of torn lettuce, on which lay the tomatoes; pour on it a spoonful of mayonnaise.

If you are going to use a can of salmon open it some hours before you need it. Empty it out of the can at once, and let it stand uncovered. By this practice the close, airless odor imparted by hermetical sealing will be dissipated, and also the disagreeable taste of tin and solder. Carefully drain off the oil, as it imparts a rancid taste.

Cocoa-nibs are the coarsely crushed seed of the cocoa plant, and from them the most healthful drink prepared from the plant is made. Chocolate is such a highly concentrated food that few stomachs can bear its use constantly without unfavorable results. Taken too frequently it ceases to be nutritious or beneficial to the individual.

### DOMESTIC RECIPES.

Potted Salmon.—Free a can of salmon from bones and skin and chop it fine, then beat it to a smooth paste add the yolks of three hard-boiled eggs a half teaspoonful of mustard, a teaspoonful salt, a pinch of cayenne and a small pinch of ground cloves, and mace. Beat together, add two tablespoonfuls of butter and press into small pots. This is delicious for tea and for lunches, and makes toothsome sandwiches. It will keep for some time if kept covered with melted butter.

Plain Wafers.—Mix one cup of fine oatmeal, one cup of flour, one tablespoonful powdered sugar, half teaspoonful salt and a pinch of soda. Rub into this very thoroughly one tablespoonful butter, mix to a stiff paste with one-quarter of a cup of cream, roll as thin as possible and bake on slightly buttered pans in a moderate oven.

Gooseberry Fool.—Top and tail one quart of ripe gooseberries, put them in an earthen jar with one cup of water and set in the oven till the skins burst. Add sufficient sugar to make very sweet, press through a coarse granite colander, not tin or wire, or mash thoroughly with a potato masher. Let stand till cold, then stir in slowly one pint of rich cream. The word "fool" used here is derived from the French *fouler*, to crush; thus the name means literally "crushed gooseberries."

### BLACK SPOTS ON ROSES.

A writer says one of the worst diseases which afflicts roses is the black spot, a fungous disease which appears on the foliage in small black spots which increases rapidly in size and number, and soon cause the leaf to drop. It is infectious and rapidly spreads to other leaves and plants, and soon defoliates the plants and ruins the flowers. It is a good practice to gather all the diseased leaves, and burn them, thereby destroying the spores and checking the further spread of the fungus. But the only sure way of preventing the disease is to commence early in the spring, as soon as the leaves appear; to spray the plants thoroughly once each week throughout the season with the Bordeaux mixture. This is almost a complete remedy for this disease, as well as for the mildew, and much better than sulphur for the latter. The flowers should all be cut when they begin to fade; if left on the plant they not only look unsightly but check the production of flowers.

### HOME LESSONS.

Who is the man of the hour, mamma? Your father, Dickie; he always says that he'll get up in a minute, and then stags in bed sixty.