

STORING CABBAGE.

Cabbages are as easy to raise as turnips, and twice as valuable; yet ten acres of the latter are grown to one of the former. The chief hindrance to the extension of cabbage culture for winter and spring feeding is the mistaken idea that they cannot be preserved against frost except in a barn or other building specially prepared for them. The cabbage crop may, however, be stored in the field, or elsewhere, with absolute security, and that without much trouble or expense.

The close leaved cabbages, which include the many varieties of the common cabbage and the savoy, are the ones which demand storing. The savoy is a winter variety of the common cabbage, and does not ripen until it has been mellowed by a touch of frost. The farmer who goes in for growing such crops will probably have a third of his ground planted with early York or some such variety, a second portion with drumhead and other late kinds, and about the same quantity of savoy. The first will all be fed off, say, in October or early in November. Then the drumheads come to feed; and those which are not used before the hard frosts set in are stored, or put up for use in January and the following months.

Now, in every method but one of storing cabbages, we have found inconvenience. Taking them up and re-planting closely in a sloping manner, and covering them with straw; pitting them; hanging them up in a barn; turning them head downwards, and covering them with earth, leaving the roots sticking up in the air; in short, every scheme but the following was attended with great labour, and some of them forbade the hope of being able to preserve any considerable quantity.

The successful plan is this:—Throw up a sort of land or ridge with the plough, and make it pretty level on top. Upon this land lay some straw. Then take the cabbages, turn them upside down, and, after taking off all decayed leaves, place them, about six abreast, upon the straw. Then cover them, not very thickly, with straw, or leaves raked up in the woods, throwing here and there a spadeful of earth on the top, to keep the covering from being blown off by the wind. Only put on enough of straw or leaves to hide all the green, leaving the cabbage roots sticking up through it.

Stored in this way, cabbages of all sorts will be found to keep perfectly good and fresh until April and May, or even later. And not only do the cabbages keep better in this than in any other way, but they are at all times ready for use. They are never locked up by frost, as often happens with those pitted in the earth; and they are never found rotting, as is often the case with those which are laid with heads upwards and their roots in the ground. Savoy, which are at once the best in quality and the best to keep of all winter cabbage, may be stored in the same way.

To preserve cabbages thus would, in many cases, be of great use in southern districts, and of still more use in the north. Sometimes a quick succession of frost and thaw will commence and completely rot every close-headed cabbage, even in the south. Indeed, no reliance is placed upon cabbages for use as a cattle food later than the month of December. The bulk of this crop is so large that storing in buildings of any sort is not to be thought of. Besides, the cabbages so put together in large masses would heat, and quickly rot. In some gardens, indeed, cabbages are put into houses, where they are hung up by the heads, but they wither in this state, or soon putrify. By adopting the mode of preservation recommended above, however, all these inconveniences are avoided. Any quantity may be so stored, either in field or in gardens, at a very trifling outlay, compared with the bulk of the crop. (1)

(1) This plan of storing cabbage answers perfectly well in our climate.

A. R. J. F.

THE CHICAGO SHOW.

As was to be expected, the dairy exhibit at the Fat Stock Show was almost wholly from the Northwestern States, only four exhibits of butter being from Indiana and one from Ohio, and one lot of cheese from the latter State, Illinois and Wisconsin being by far the most conspicuous localities displayed for the entry cards. It was not until Monday that interest began to centre upon the dairy departments. The managers decided to let the imitation butter manufacturers of Chicago exhibit; but the wrath of the dairy convention was so enkindled that the Board finally gave out that the exhibit of oleo, &c., would be separate, and in the interest of fat stock products, not dairy. A large room was assigned them, and on Monday two or more tons of oleo, butterine, neutral lard, &c., were most attractively displayed, and a pressing invitation spread abroad for all to see their goods, and judge of their purity. Comparisons then being in order, there was a rush, first to the display of genuine dairy products, and then to the rooms of the butterine exhibitors. The bogus goods were in very way made to appear like dairy goods, and so closely did they imitate in color, texture and flavor, that two-thirds of all the visitors straightway "wagged their heads," and pronounced the whole oleo exhibit a "trick;" thought the samples shown were really creamery products, simply labeled oleo and butterine.

The Board excused themselves for their action by pleading that many of the creamery men in the Northwest were using "neutral oils" in the manufacture of creamery butter, and hence they had a right to recognize the fact, that bogus butter was at least an article legitimately connected with a fat stock show. This brought out Col. Littler, Secretary of the National Butter and Cheese Association, who challenged the State Board of Agriculture to make good their insinuation, and give the names of their informants, as well as the names of the creamery parties who were using neutral oil in the manufacture of "pure creamery butter," saying that it was a charge that must, unsupported, work a grave injury to the dairy interests of the State, and of the whole country.

Among leading prize winners were: *Best Creamery butter*—McCray & Kessler, Kendallville, Ind; *Dairy Butter Made at any Time*—Mrs. P. G. Henderson, Central City, Iowa; *Best Granulated Butter*—C. E. Feakins, Kirkland, Ill.; *Best Butter Made in Illinois*—W. A. Boise; in Iowa—Summerfield Creamery Co.; in Michigan—J. T. Clarke; in Minnesota—N. D. Holms; in Wisconsin—T. P. Thorpe; in New York—Smiths, Powell & Lamb. *Best Cheese*—Frank Holms, Minnesota. *Best Creamery Cheese*—A. J. Decker, Fond du Lac, Wis.

In the machinery department, there was no end of inventions, from the "whirligig" creameries to the tin pan, and so in churns and refrigerators, &c. There was a fine display of creamery apparatus, and gallons of rennetine, butter color, and butter keepers. All the leading makes of creamery apparatus were shown, including all the old time favorites. Churns were revolving, butter-workers were kneading imaginary pats of butter, and agents' tongues were actively making all sorts of seeming impossibilities seem plain.

On Wednesday the Elgin Board of Trade presented the State Board of Agriculture with a long list of resolutions, the gist of which was that the State Board had acted unwisely in admitting a "bogus" product for exhibition, and that the charge that oleo oil was used in the creameries was false. The Board did not reply, but the fat stock men did, in general terms that all oleo butter was good, that nearly all dairy butter was bad, that oleo butter made beef cattle worth \$3.50 more per head, which was more than the farmers lost on butter, and that the State Board should pay more attention in