

INTERESTING AGRICULTURAL FEATURES FOR OUR COUNTRY READERS

CASTORIA

For Infants and Children

The Kind You Have Always Bought

Bears the Signature of J. C. Watson

In Use For Over Thirty Years

CASTORIA

THE CASTORIA COMPANY, NEW YORK CITY

MS OF PROSE

THE PENSIONERS

TALBERT, (S.C.)

variation bill in the U. S. house of representa-

a number of pensioners has increased

000,000 in 1901, and the expenditure

000,000 since that year. During the

may be expected to exceed 1,000,000

it since 1866 in the neighborhood of

the pension roll four widows and

and one survivor and 1527

6 survivors and 5479 widows of the

and \$109 widows of the Mexican

pensions to widows and daughters

war, 118 years after peace was made

giving pensions to soldiers and widows

at the end of the war, if we are pay-

ing the Indian and Mexican wars, must

it not follow that we pensions to the

soldiers and widows to at least 1970 or later?

And then, as I have said, who were as

as the soldiers of other wars, and we

p to 2000 or later.

imate to say that we will pay in the

re going now, in the neighborhood of

what has already been paid we have

exceeding the cost of the civil war,

d soldiers who were true and brave,

d however praiseworthy and deserv-

money seem to me to be extravagant

ess point of view. England has a

0 men, to say nothing of her 100,000

s, small or great, practically for 50

of the world, and treats soldiers

at generosity, yet in the estimates

for pensions for one year has never

5,000,000.

WHEN ORCHARDS BLOOM.

Now comes the days when orchards bloom,

And lilacs are unfolding.

And Nature from the Winter's womb

Fresh life is moulding;

When in the woods there rise anew

Anemone and meadow;

And everywhere the violets blue

High carnival are holding.

When touched by changing sun and

shower,

The chestnut buds are filling.

And purple hyacinths each hour

Fresh fragrance are distilling.

When here and there enchanting notes

Come ringing from impassioned throats

And flash of blue or scarlet coats

Sets all one's pulses thrilling.

And what of thee, O lullaby heart—

Still busy with thy grieving?

Hast thou not little leaves to start,

Thy business, trifling?

Nay, leave thy chamber, come abroad,

See how the pathetic dode

Awakens at the touch of God.

Sings its sweetest song.

Wilt thou not answer to the call,

Thy selfish grief forsaking?

And trust the love behind it all,

Life's promises partaking?

The fairest little flower that blows

A higher dream of heaven knows

Than he who dully grieves alone,

When round him spring is breaking.

—From Helms Coleman's Songs and Son-

nets.

e Walt

Philosopher

street and talk the hours away, while

the busy day. I might on Vital

ness them through my hat, and bore

well, but what's the use of that? I

sakes I hear, the gossip and the lies,

and bring tears to some poor crea-

ture of Jimson's clothes, or Mrs. Quig-

gley's nose, but what's the use of that?

I'll, and prove that it is great, and

and of hate; I might produce my

oat, and be a first-class all round

at I've noticed that the chap who's

which winds up with the sad refrain,

about as many friends as some old

dlight's hour ascends—there is no

WALT MASON, 1-

DAIRY

DAIRY BY-PRODUCTS

Facts from a Michigan Experience

That Will Interest Our Dairymen.

Dairy by-products may be considered

under three heads: First, the by-products

of the dairyman or dairy farm. Second,

the by-products of the creamery. Third,

the by-products of the cheese factory.

On the dairy farm today the greatest

by-product of the dairy is skim-milk. About

ten or fifteen years ago in most localities

the milk was hauled to the creamery and

the cream was separated and the skim-milk

sent back to the farm. Today the majority of the milk

is skimmed on the farm and the cream is

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originally in the milk and a question arises,

how much flaxseed ought to be fed to a

cow in connection with the skim-milk. It

doesn't take so very much of it. Better

results will be obtained if the flaxseed is

cooked and mixed into gruel. A pint of

flaxseed meal will make two gallons of

gruel and a gill or more of the gruel is a

sufficient amount to put into the milk for

each calf a feed. When fed in connection

with flaxseed meal the gruel, skim-milk

makes a balanced ration and is a most ex-

cellent and valuable food for young grow-

ing calves, but on the other hand, if it is

fed alone it is a poor food and makes un-

thrifty calves. If fed alone for any consid-

erable length of time and fed liberally, in-

digestion is almost sure to be the result.

BY-PRODUCTS OF THE CREAMERY.

The by-products of the creamery are

buttermilk and sometimes skim-milk, but

it is rather difficult to understand the value

of any skim-milk to dispose of as a by-

product. The farmers are beginning to

think so much of skim-milk that it is re-

garded as a waste. The creamery, how-

ever, has a by-product in the form of but-

termilk which is valuable if it can be

properly disposed of. The feeding value of

buttermilk is not as high as that of skim-

milk, but it is still a valuable food. It is

worth at least 10 cents per 100 pounds

of skim-milk. It is worth the way from

20 cents per 100 pounds to 50 cents per

100 pounds, depending upon what food it

some advertising in order to make the

people understand its true value, not just

as soon as they do they will be willing

to pay a better price for the better pro-

duct. The Iowa Experimental Station has

brought out a new buttermilk product

which they call "Lacto." It is simply but-

termilk with added cream, flavor and etc.,

and frozen and served after the manner of

ice cream.

Cottage cheese—Where a creamery has

a large stock of cream, it is made into

cottage cheese, and cottage cheese can be

made from buttermilk as well as skim-

milk. Indeed, some people prefer cottage

cheese made from buttermilk to that made

from skim-milk. It is finer grained and is

certainly more sanitary for the cream be-

cause it is pasteurized before churning and

having a pure culture added, should be free

from undesirable bacteria. When people

come to fully understand the food value

of cottage cheese and the health-pro-

ducing properties much more of it will be

consumed in place of higher-priced animal

products. The consumption of cottage

cheese made from buttermilk will help a

man's pocketbook and his stomach at the

same time.

When the cream has been removed from

buttermilk to make cottage cheese the

whey can be frozen after flavoring to suit

the taste, and made into a most delicious

ice cream.

By-Products of Cheese Factory.

The by-products of the cheese factory

is whey. Some people consider whey of

little value as a food product for any kind

of animals, but in this they are mistaken.

Whey has quite a considerable food value.

Indeed, experiments show that whey is

worth at least one-half as much as skim-

milk when fed to growing pigs or to grow-

ing calves. I will admit that a great many

people do not get much value out of whey,

but it is because they do not feed it

as they ought to. This question of bal-

ance and getting it out of the way. Other

instances are on record where creameries

get five and ten cents per 100 pounds, not

one-half of its feeding value.

Other creameries have gone into the hog

feeding business for the purpose of dis-

posing of their buttermilk. By properly

feeding whey and its full feeding value,

which is at least 20 cents per 100

pounds, can be obtained.

Where the creamery is located in a city

or near a large town, with a little effort

on the part of the creamery management

a good trade can be worked up in but-

termilk for the human food. It is, in-

deed, a valuable food, not only from the

standpoint of the food nutrition which it

contains, but buttermilk is a valuable food

when considered from a health standpoint.

The modern creamery today pasteurizes

the cream, destroying all germs, and then

a pure culture starter is introduced into

the cream, consequently while skim-milk

contains the pure culture or lactic acid

bacteria, the best medical authorities

advise buttermilk as a diet for the

infant, and the introduction into the

elementary canal of lactic acid bacteria

is beneficial to health, because, being in-

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habit of consuming buttermilk, which is

standpoint is one to be commended and

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