

Sprinkle 5 gallons more water—cold if you can't conveniently heat it; run off the wort and add it to the rest. In both the last sprinkles (sparges), the water must be allowed to penetrate the malt of its own accord—the malt must never be disturbed after the first repose—and the plug must not be drawn until the water has disappeared. Put half the hops to the wort and boil for an hour; add the rest, and, after boiling for a quarter of an hour, strain off the hops in a wire sieve, and set the wort in any shallow vessels you may have to cool down to 65° F.

Wash out the mash-tub; mix in it half a pint of brewer's yeast with the wort, and cover up. After two days put the beer into a barrel that will just hold it, and as it works over, return it, every hour at first, and then four times a day. Bung up when quiet. In ten days the beer will be fit to drink, and, if this recipe is followed strictly, nothing can be more delicious.

Intense cleanliness is absolutely necessary, and the quicker the whole can be got through, the less chance there will be of souring. Brewer's yeast can always be had in Montreal; baker's yeast is utterly useless. Keep the mash-tub during the repose as warm as possible. The reason why such very small quantities of beer are extracted generally from the malt by private brewers is, that they will mash a second time. The sprinkling washes the whole available extract out of the malt by the force of gravity. I have brewed all quantities of malt, from half a bushel, up to 200 bushels, and this is the fullest information I can give.

ARTHUR R. JENNER FUST.

How to have pure, sweet milk.

The following rules prescribed by a large New York company, which owns twenty creameries, are offered for the consideration of our friends in the milk business:

RULES.

1. Never under any circumstances pour a pail of milk into your can before straining. One pail of unstrained milk may spoil a whole can, and one can of impure milk will certainly injure all milk or cream with which it comes in contact. In the name of decency, we beg of every patron to be particular about milking and properly straining his milk.

2. Cans containing milk should never be kept in a milking barn during the night. The scent of the stable (however well kept) will injure the milk and spoil the nice flavor fresh butter should have. An open shed a little distance from your barn, your woodshed or your kitchen, is the only proper place for keeping milk overnight.

SUGGESTIONS.

1. Insist that your milking be done in a cleanly manner. Too much pains cannot be taken in this particular. Carelessness here will entail a great loss on the manufacturer and insult the consumer.

2. Bed your cows with sawdust, if possible; it will keep your cows clean and the stable sweet.

3. Do not, under any circumstances, leave your pails and strainer at the barn overnight. Please carry them to the house and insist that they be properly washed both morning and evening. Much depends on this.

4. Use only tin pails for milking.

5. The tin strainer pails are the best for straining milk. Some dairymen use strainer pails and also a cloth stretched over the can—thus straining the milk twice. We advise this double straining of milk. It costs you but little trouble while it will greatly add to the value of the butter and cheese made from your milk—*Ec.*

Extracts from "Farming as it should be."

Nearly every farmer's boy took an oath that he would never cultivate the soil. The moment they arrived at the age of twenty-one they left the desolate and dreary farms, and rushed to the towns and cities. They wanted to be book-keepers, doctors, merchants, railroad men, insurance agents, lawyers, even preachers, anything to avoid the drudgery of the farm. Nearly every boy acquainted with the three R's—reading, writing and arithmetic—imagined that he had altogether more education than ought to be wasted in raising potatoes and corn. They made haste to get into some other business. Those who stayed upon the farm envied those who went away.

A few years ago the times were prosperous, and the young men went to the cities to enjoy the fortunes that were waiting for them. They wanted to engage in something that promised quick returns. They built railways, established banks and insurance companies. They speculated in stock in Wall street, and gambled in grain at Chicago. They became rich. They lived in palaces. They rode in carriages. They pitied their poor brothers on the farms, and the poor brothers envied them.

But time has brought its revenge. The farmers have seen the railroad president a bankrupt, and the road in the hands of a receiver. They have seen the bank president abscond, and the insurance company a wrecked and ruined fraud. The only solvent people, as a class, the only independent people, are the tillers of the soil.

Farming must be made more attractive. The comforts of the town must be added to the beauty of the fields. The sociability of the city must be rendered possible in the country.

Farming has been made repulsive. The farmers have been unsociable, and their homes have been lonely. They have been wasteful and careless. They have not been proud of their business.

No farmer can afford to raise corn and oats and hay to sell. He should sell horses, not oats; sheep, cattle and pork, not corn. He should make every profit possible out of what he produces. So long as farmers ship their corn and oats, so long they will be poor; just so long will their farms be mortgaged to the insurance companies and banks; just so long will they do the work, and others reap the benefit; just so long will they be poor, and the money lenders grow rich—just so long will cunning avarice grasp and hold the net profits of honest toil. When farmers ship beef and pork instead of grain—when we manufacture here—when we cease paying tribute to others, ours will be the most prosperous country in the world.

Another thing: It is just as cheap to raise a good as a poor breed of cattle. Scrubs will eat just as much as thoroughbreds. (1) If you are not able to buy Durhams and Alderneys, you can raise the *corn-breed*. By "corn-breed" I mean the cattle that have for several generations had enough to eat, and have been treated with kindness. Every farmer who will treat his cattle kindly, and feed them all they want, will, in a few years, have blooded stock on his farm. All blooded stock has been produced in this way. You can raise good cattle just as you can raise good people. If you wish to raise a good boy you must give him plenty to eat, and treat him with kindness. In this way, and in this way only, can good cattle or good people be produced.

Another thing: You must beautify your homes.

When I was a farmer it was not fashionable to set out trees, or to plant vines.

When you visited the farm you were not welcomed by the

(1) A good deal more, too.