

necessary to a farmer's buggy as a wrench."

The New York correspondent of the *Utica Herald*, writing about the value of litters, gives this information concerning curiosities of the meat market:—

"You may take the very trifling article of pigs' feet as another illustration. This speciality is in the hands of one man (a German named Hubner) who contracts with the butchers for all they can deliver, which he turns into sauce. This he peddles to the restaurants, and he is making a fortune out of an apparently petty traffic. Another petty specialty is hogs kidneys. In the country they are thrown away; but in the city they are worth seventy-five cents per hundred, and one slaughtering concern realized \$11,000 in one year from such sales."

#### VISITING GOOD FARMS.

The many fairs that are held in the country tend much towards advancing a far more enlightened agriculture. We have already pointed out some of the advantages to be gained by a careful study of the exhibits, and the importance of taking an active part in these fairs. Another suggestion to the same end is here offered, which, if acted upon, will supplement the work of the fair and do much good to all progressive farmers. It is a duty of every farmer to visit yearly some of the best farms in the country, and therewith practical lessons in improved agriculture. There is no method of learning any farm subject equal to being on the farm where it is practiced, and having it explained by the one who has made it a success. It may be the way of feeding stock, or a plan of preserving roots, ensilage, or other fodder. A farmer may contemplate a system of underdrains for his wet fields, in this case it would be best to make a visit to some farmer who has thus drained his farm, and gain from him many valuable hints and suggestions in this important work. Such visits not only give new ideas, but are a wholesome recreation, and many a farmer who at the first thought may say, "I can not afford it!" will find by experience that he has spoken too soon. Take a day to go and visit some one of the best farms in the county, and this will open the way for further visits and a wider knowledge of the best methods of farming.

FARMERS who neglect to provide either carrots, parsnips, beets or turnips for their stock when winter approaches, make a serious mistake, if they anticipate the best profit, and large results. We often see the feeding of roots argued from an English standpoint, but many things in this country in an agricultural point are quite different. Nevertheless, there is no question of the value and economy of feeding roots in this country to a larger extent than is done at present. Probably the most easily raised, most productive and most profitable root crop for us to raise, is some of the varieties of beet, some of which grow very large and yield 800 to 1,000 bushels to the acre, if the land is well manured and thoroughly tilled. The best way to grow them is to let them follow some deeply worked, highly manured crop, on thoroughly good land, putting on no manure the year the beets are grown. There will then be few weeds to trouble, which is often the plague of root culture.—*Maritime Farmer*.

THE *Scientific American* gives the following information to those who desire to get rid of stumps on the farm:—"In the autumn of early

winter bore a hole one or two inches in diameter, according to the girth of the stump, and about eight inches deep. Put into it one or two ounces of saltpetre, fill the hole with water, and plug it close. In the ensuing spring take out the plug and pour in a gill of kerosene oil and ignite it. The stump will smoulder away, without blazing, to the very extremity of the roots, leaving nothing but ashes."

As soon as potatoes commence to blossom all cultivation should cease, because if the earth is stirred after that time a large number of small tubers will surely be the result.

THE officers of the Michigan agricultural college make a very favorable report on the use of ensilage. Less than one per cent. was injured in the soil. All kinds of stock fed on it remarkably well.

### Horticulture.

#### PRESERVING GRAPES FOR WINTER

Of fruits which it is desirable to preserve the grape gives the most trouble. We see it stated in the horticultural journals that in France it is a common practice to cut the bunches with long stems and put them in water—the glass, water and bunch then kept in a cool, dark place. We suppose, however, this for the finer and selected specimens of hothouse grapes, and that it would hardly pay on any extensive scale with our cheaper native kinds. But there is a valuable hint to be gained from this French practice—namely, that if we can prevent evaporation the fruit can be preserved. It seems that a house or chest might be so arranged as to make evaporation nearly impossible, and this ought to do as well as permitting evaporation and then replacing it by water from a bottle. Indeed, we have known of some who have kept grapes well long into the winter by simply putting them sound and dry into baskets, covering them with some non-conducting material and then setting them in a cool cellar, rather dry and yet secure from frost. Out door grape growers in the North-west from whence we receive here in Philadelphia most of our supply, pack in dry slat boxes, three or four pounds in a box, as we all know, and they keep in perfect condition until about the 1st of January. This is doing very well, and we do not think that they are very desirable beyond that point. But as to preserving the choice hothouse varieties it is highly desirable that we should be able to preserve them all winter, if possible, and some of them, at least, can be kept sound longer than the outdoor varieties. Perhaps the French mode will help us to do something more successful in this line than has been effected hitherto.

#### SAVING CABBAGES TILL SPRING.

We know of no better way to preserve cabbages through the winter than that which we have recommended for a number of years. It is to plant or set them up in rows as they grow—that is, with the roots down—fill in with soil pretty freely, then make a covering by planting two posts where there is a fence to rest on, or four where there is not, allowing for a pitch to carry off the water; lay bean poles opposite the way of the pitch, and cover with corn fodder or straw or boards. In using through the winter avoid as much as possible the sun side and close up again. We have not found that setting the cabbage upside-down in the rows, as many do, of any advantage, as we have kept ours

for more than twenty years in the way we mention in a sound, perfect condition, through the winter into the spring, and could even up to the first of May if desirable. We see other methods recommended, and they may answer just as well, but as to our own we speak from long experience.—*German-ton Telegraph*.

#### FASHIONS IN FALL FLOWERS.

Demands That Indicate That Aestheticism has Lost its Mark.

"Certain kinds of flowers, like certain kinds of bonnets and silk hats," a florist said, "have a season of favor with wealthy and fashionable people, and then they pass away to give way to other favorite blooms. Just now the popular fancy does not confine itself to the sunflower or the daisy, as is commonly supposed, but it includes all flowers of that general description. This, as I understand it, means that the recent wave of aestheticism has left its mark on the taste for flowers more perhaps than on any other accompaniment of polite life. Without insisting that my theory is right, let me point out a few of the blooms that have recently come into favor. You will notice that they are light and airy. There is an antipathy to all flowers which are double and therefore heavy in effect. First in popular favor come single dahlias, yellow or scarlet or purple. Paragon, of a dense purple, which is just now popular for young men to wear in the button-hole. It is almost two inches in diameter.

For hand bouquets or for corsage bouquets the coreopsis is much sought after. It is sometimes called the crown flower, because sharply revealed against the vivid, bright golden-yellow lanceolated corolla is a crown pencilled in brown around the stamens. For the same purpose the arbutus, white or brown or yellow, is used. One of the novelties for corsage bouquets this year is the tiger flower from Brazil. It has been introduced about a year, and is popular for the same reason that the sunflower is popular—that is, for its gorgeousness. It has three leaves of a muggy yellow in a triangular arrangement, and the centre, where three leaves join, is mottled like a tiger's skin. Its tawny yellow color and light texture are enough to make it popular.—*New York Sun*.

#### THE ASPARAGUS BED.

The tops should remain until the turning yellow shows that they have finished their work of preparing the roots for next season's yield. The tops should be burned in order to prevent the scattering of the seed, as an asparagus plant is a rather obstinate weed. This is one of the vegetables that can hardly have too much manure. An abundance of stable manure, supplemented by a good dressing of nitrate of soda, and in inland localities, one of salt. These the nitrate and the salt, are best supplied in spring, but the manure should go on before winter. While it is thoroughly hardy, the shoots appear earlier in spring, if the bed has a covering of three inches or more of coarse manure.—*American Agriculturist*.

APPLE trees can be protected from being gnawed by mice by putting around each tree a small piece of tarred paper and tying it tight enough to keep it in place. Make the paper into a cylinder 12 to 14 inches long, and force it tightly to the ground, so that the rodents cannot get under the lower end, and then tie it at the bottom and top. Or pile a heap of dirt around the tree to the height of a foot or more. This last plan is good

for the trees in another respect. It keeps them steady and enables them to stand stiffer against the winds. Either mode will be found effectual, and now is the proper and accepted time to go about this useful work.

## DAIRY.

#### SCIENTIFIC BUTTER-MAKING.

Written for the CANADIAN FARMER by W. H. Lynch

#### NO. 4.—MILK SETTING.

The argument in the preceding paper was strongly favorable to heating and slow cooling it, as against directly ice cooling it. A question now arises as to what degree it is necessary to raise the temperature, and how high milk may be heated without injury to the product—butter. The older the milk the less it will bear heat. The souring process may be said to begin when the milk is perfectly new. Then the heating of milk should be done as soon as possible after it is drawn. Then if milk be heated early—as it should be—it will bear in ordinary practice the temperature required. In ordinary practice milk would require to be heated from 120° to 145°. From 130° to 135° is a good medium. If the milk is comparatively pure and normal, doubtless 120° would be a temperature high enough to purify it of most or all the germs that hasten the souring. Milk is oftener, perhaps, defective enough to call for heat; it up to the medium. Where it is unusually defective it should be heated higher, say to the limit, 145°. The scalding point of water, at least, is 150°, and it is safer, as a rule, in milk-heating to stop short of that degree of temperature, so we fix the limit at 145°. Nevertheless if there should be taint in the milk that could not be cured sufficiently for practical purposes by heating up to 145°, it would surely be better to risk the higher heating than to simply cool the milk from its normal temperature. In such a case the butter made from the scalded milk would have the greater value. To illustrate. Flecks in cream deteriorate the eating and keeping quality of butter. Prof. Arnold states that "they may be prevented by scalding the milk in which they occur to 120°, to kill the germs which occasion them." "When the milk is very much affected," he continues, "a higher heat will be necessary." Should it require, then, 150° to 170° to kill the germs that occasion flecks, it would be better to have butter that had been made from milk subjected to the unusually high temperature of 170°, purified, as we know it would be in such case, than butter that by the presence of flecks would be both unwholesome and "short-lived."

In support of the claim that milk will bear heating to advantage to a high degree when necessary two facts may be noted. First, butter made from whey that has been heated to 170° to cause the cream to rise quickly is better than butter made from whey that has been cooled quickly down to 60° to prevent it souring while the cream is slowly rising. Second, the practice of scalding cream is in some districts common, and has been attended with good results. Now, if whey and cream will bear a high temperature, new milk will bear a still higher one. Let it be remembered that the extreme temperatures are not advocated for ordinary cases, but as producing a better product in the exceptional cases of peculiarly defective milk than will be the product of low-cooled, defective milk that has not