

KNOTTS BROS.,  
Publishers & Proprietors

### FARM COLUMN.

CUTTING AT THE RIGHT TIME.

Much is often lost by farmers not being able to cut their crops at the right time, and especially with what we may term forage crops, like hay or corn fodder. Often grass is allowed to stand until it is too ripe and instead of a good nutritious food we secure entirely too much woody fiber that is indigestible and contains at best but a small amount of nutrient. Commencing with orchard grass, which is usually the first crop of grass to ripen, then get to the corn that is cut for fodder; so far as possible care should be taken to plan this work ahead so that this work of cutting and storing away can be done at or near the time when the largest amount of nutrient can be secured. With the grasses that are commonly used to be made into hay the best stage to cut is just after the blossoms have full and when the seed is forming. There is a general rule that this is the best stage to cut grasses of all kinds. In the west there are large quantities of wild prairie grass cut each year for hay upon which to winter the stock, and it becomes an important, if not the most important, part of the diet. In some cases the work can be done as well at one time as another, but in others it will require some planning ahead in order to be able to do the work at the right time. Clover ought to be cut when the larger part of the heads have turned brown. If allowed to become too ripe there is too much waste.

Corn for fodder should be cut at any time after the corn has passed the milk stage. It will not do to wait until the corn is thoroughly ripe, because the largest percent of nutriment will have been used up and the silk will contain but a very small amount of nutriment. There is a very large amount of difference between the quality of corn fodder as a feed when cut at the right time than if cut later as the corn has become too ripe. And in saying any crop that is to be used as a feed there is always considerable loss. It takes more time to cut and save it at this latter stage than it does to delay the work and loose what otherwise might be saved; so that failing to cut at the proper time may be considered as a direct loss. It requires as much time to handle in storing away as well as in feeding out. We usually consider that in a fodder costs us only the work of cutting, shelling up and feeding it, while if cut at the proper time and well selected so as to keep in a good condition it makes one of the best rough feeds, considering the cost, that we can secure. Because it is cheaper is no reason that we should be careless in cutting and saving. N. J. Sturzene.

*Nature's Best Farmer.*

**Agriculture**, an English publication says: "Half the battle is a idle running is really won by good implements. If a farmer in a small way of business is unfortunate enough to be the user of inefficient implements he is in nine cases out of ten a beaten man." True enough, and his labor under even a greater disadvantage as compared with other farmers if he has inferior live stock, and is "behind the times" in matters pertaining to its feeding and management. Every farmer is compelled to sell at prices fixed by competition, and he is beaten if he cannot turn out as good products as his neighbors and at as little cost. Good tools, improved live stock, and the best methods are necessary to successful farming. —*Breeder's Gazette*.

**Butter and Oleomargarine.** The following is quoted from Professor Atwater's article on "The Digestibility of Food," in the September *Century*: "Much has been said and written about the relative digestibility of butter and oleomargarine. The only actual comparative tests on record are a series made with a man and a boy by Professor Mayer, in Holland. Prices from 27.7 to 98.4 per cent. of the fat of the butter and from 96.1 and 95.8 per cent. of the fat of the oleomargarine were digested. The average difference was 1.8 per cent. in favor of the butter. Certain possible sources of error in such experiments make it a question whether the digestion was not in fact more nearly complete than even these figures make it. An interesting series of experiments in artificial digestion conducted by Dr. K. D. Clark, in behalf of the New York Dept. of Agriculture, though of course not affording a definite measure of the process as it actually goes on in the body, seem to indicate a very natural susceptibility that, in case and perhaps in completeness of digestion, oleomargarine would rank between butter and the fat of ordinary meat."

"In chemical composition oleomargarine stands between meat-fat and butter. It will be remembered that oleomargarine is made from a fat-fat and acid by removing from them part of the stearin of butter, which contains the least digestible ingredient, and adding a little butter and sometimes oil, as cotton-seed oil. The

bulk of all these fatty substances, meat-fat, butter, and oil, consists of the same or nearly the same kinds of fat, the meat-fat having the more stearin. The butter, however, contains small quantities, seven per cent. or thereabouts, of peculiar fats, butyryl, caproin, etc., which give it its flavor and which are thought by some to make it more easily digestible, especially by persons whose digestion is unfeeling by lack of digestive juices or otherwise.

"In the excitement over oleomargarine legislation, the discussion of the relative digestibility of butter and butter substitutes has been made very active by the importance of its bearing upon their comparative values for nutriment, and many statements have been made as to the effect of the chemical composition of the peculiar butter-fats and the consequent chemical changes in the process of digestion and assimilation in the body. It is interesting to compare the very positive influences which some writers upon the subject draw from experimental investigations, with the very guarded expressions of opinion made by the authors of the same investigations in their writings and personal conversation. The facts at hand and the general impression of special students of these subjects, so far as I have observed, are to the effect that probably, for healthy persons, the difference between butter and oleomargarine in ease and in completeness of digestion would be at the most very slight, but that for people with unfeeling digestion and for infants, butter may, perhaps, at times have the advantage."

**Composing Room Humor.**

**New York Star:** While a well known foreman of a New York composing room wielded authority their some twenty years ago, he was exonerated by running the office with a shorter allowance of type than any other man would have thought possible. He was constantly besieged for "sorts," and his policy was the occasion of much vituperation. One day a "sub" in the office was seen, toward the end of composition hours, crawling about the floor picking up type. He was asked by the joker of the room:

"What are you doing?"

"I'm trying to get some 'sorts' to finish this 'take,' that's what I'm doing," said he, in a rather disgusted tone.

"Well, what sorts do you want? What are you out of?"

"I want some 'h's."

"Go over there under No. 10's frame. He's an Englishman. He drops them," was the comforting reply.

The same foreman was somewhat particular as to the case displayed in setting type, and was very much perplexed at any time if a bad division was made, in offense in any office as a matter of fact. A "comp" new to the office had on his first day's work divided the word tongue-tongue. The proof on which it occurred came under the "old man's" eye, and as there is no reason that we should be careless in cutting and saving. N. J. Sturzene.

*Nature's Best Farmer.*

**What have you got in your mouth?** thinking to gain a point on the "comp" by his answering and pronouncing the offending word correctly.

"H'h?"

"What have you in your mouth, sir?" "Terribly, son," was the paralyzing answer, and the foreman, although "knocked out," retired to a corner to himself to indulge in the general laugh that ensued.

A well-known foreman of a large New York newspaper composing room—although amateur inside the office and favoring nobody, and a decidedly good fellow outside—was very fond of a good joke, which naturally partook of a rather practical nature. Some years ago a "chapel" meeting was held on the question of having too many compositors on the paper, and a committee of six was appointed to wait upon the foreman and try to get him to consent to reduce the force. A gentleman who is still known among New York printers was chosen chairman of the committee and spokesman, and he and his associates waited upon the "old man" and stated the case, saying that if the force was reduced those remaining could make a decent living, when the following colloquy took place:

"How many too many men do you think are on the paper?"

"We have considered the matter and think six is about the number."

The foreman glanced, with a twinkle in his eye, from one end of the committee to the other, and said, with a wave of the hand across: "Well, you six can go," and they were discharged.

For lame back, side or chest, use Shiloh's Porous Plaster. Price 25 cents Sold by Smith & Black Bros.

**Thoroughly Polite.**

The opening sketch in the September *Outing* is a description of rambles in and about the classic surroundings of Greece. The account is prettily told by Charlotte Reeve Corcoran, and the illustrations by Goater add effect to the narrative.

Sketches on Ship-Board in September *Outing*, by Albert H. Munsell, will be much appreciated by those who love the flavor of the salt sea waves. The style is crisp and interesting, and the subject timely.

### Only a Brief Interruption.

It was in one of the stately mansions of Beacon street, Boston, that our story opens. He was declaiming his love in language that only a Boston youth can use, and even he must be sober. "Dearest Penelope," he said, "if I had loved you less I could have told you that I loved you long ago. If—" But he suddenly stopped. A far-away, whistling-I-drafting look had come over the girl's face, and his heart sank within him. "If my words are displeasing to you, Miss Penelope," he went on in broken tones, "if I have said what I ought not to say, or you ought not to hear, if I—" "Not at all," interrupted Penelope looking wildly about her, "but I have certainly lost my spectacles. Oh, there they are. Thanks. As you were saying, Mr. Waldo—"—*Boston Courier*.

**Drunkenness or the Liquor Habit Positively Cured by Administering Dr. Haines' Golden Specific.**

It can be given in a cup of coffee or tea without the knowledge of the person taking it; is absolutely harmless and will effect a permanent and speedy cure, whether the patient is a moderate drinker or an alcoholic wreck. Thousands of drunkards have been made temperate men who have taken Golden Specific in their coffee without their knowledge, and to-day believe they quit drinking of their own free will. IT NEVER FAILS. The system once impregnated with the Specific it becomes an utter impossibility for the liquor appetite to exist. For full particulars, address GOLDEN SPECIFIC CO., 185 Race st., Cincinnati, O. 33-17

**No Money in It.**

Banker—Your resources are all that could be desired; what salary do you expect? Foreman—Seventy-five dollars a month. B.—That is quite satisfactory to me, and you can enter upon your duties as soon as you desire. C.—By the way, I forgot to enquire whether you had any marriageable daughters? B.—I have, but what is the meaning of such a preposterous question? C.—Because your having such makes it possible for me to engage with you. The fact is, I cannot take the risk of degenerating into a horse-car conductor or a hotel waiter. There's no money in marrying a man's daughters nowadays.—*Boston Budget*.

**—CROUP, WHOOPING COUGH and Bronchitis immediately relieved by Shiloh's cure. Sold by Smith & Black Bros.**

Admiral George Thomas Gordon died quite recently in England, aged 80 years. He is supposed to have been the only survivor of Capt. W. F. Owden's exploring and surveying expedition of the African coast, Madagascar and other islands. He compounded the steam revenue at Portsmouth from 1853 to 1861.

English Spavin Liniment removes all Hard, Soft, or Calloused Lumps and blemishes from horses, Blood Spavin, Curbs, Splints, Sweeney, Stiffies, Sprains, Sore and Swollen Throat, Coughs, etc. Save \$60 by use of one bottle. Warrented by Fricke & Co. druggists. Plattsburgh.

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—Mrs. Catherine Galway, of Manchester, N. H., died on Thursday, Aug. 11, at 101. She was born in County Cork, Ireland, and came to this country in 1858. The deceased left five children, twenty-four grandchildren and a large number of great-grandchildren.

When Baby was sick, we gave her Castoria. When she was a Child, she cried for Castoria. When she became Miss, she clung to Castoria. When she had Children, she gave them Castoria.

—Betsy Surgeon of Canterbury, N. H., has enjoyed 100 years of single blessedness, and is not yet ready to marry. Her mind is vigorous, and she still attends to her household duties.

—SHILOH'S VITALIZER is what you need for Consumption, loss of Appetite, Dizziness and all symptoms of Dyspepsia. Price 10 to 75 cents per bottle. Sold by Smith & Black Bros.

—Uncle Billy Whitney of Norwood, N. C., is 112 years old. He has cut a third set of teeth. He married at 33 and when his wife died she was 101 years old.

—SLEEPLESS NIGHTS, made miserable by that terrible cough. Shiloh's Cure is the remedy for you. Sold by Smith & Black Bros.

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### The Foreign Mission Field.

"I am very glad to see that the government is taking an interest in missionary work," observed Mrs. Fangle. "I had not heard of it," replied her husband. "Yes, the United States has begun to send out missionaries. I saw in a paper that a minister had been sent to Liberia. That's in Africa, you know. But, la me! What's one minister to that great dark continent?" —*Tid-Bits*.

—Edward Marchant, a noted portrait painter of Philadelphia, is dead, aged 81. He painted a number of the portraits of presidents of the United States which hang on the walls of the white house.

### HESSELROTH'S SWEDISH WINE OF IRON.

THE GREAT CONSTITUTIONAL REMEDY.

For Debility, Dyspepsia,

Weakeness, Longing, Impair-

ment of the Blood, Loss of Appetite,

Derangement of the Heart, Cold Feet,

Numbness, Trembling, Convulsions,

Weakness of the Head, &c.

It cures all Diseases arising from

the debilitated Condition of the

Digestive Organs.

It effects a cure in the human system

by exciting the stomach to perfect

digestion of food, it cures pain and

aches and rheumatism, gives tone and

strength to the whole system, and

restores the health of the heart.

It cures all diseases of the heart.