FARM AND GARDEN.

DIRECTIONS FOR MAKING A BAG TIE THAT WILL NOT SLIP.

Approved Methods of Making Cider Vinegar in Both Large and Small Quantities-How to Prepare and Pack Poultry Destined for Distant Markets.

The season is at hand when popltry may be safely packed for sending to distant markets in a dressed state; a few words of advice on the subject will therefore be opportune to many readers.



FIG. 1-PACKING POULTRY. To begin with, let all poultry fast twelve hours previous to killing it, to insure empty crops. As the highest prices are, other things being equal, paid for dry picked poultry, it goes without saying that it pays to pick it dry. In picking the birds be sure and remove all the pfu feathers, as any left in give an untidy appearance that goes against the successful marketing of the birds. The best time to pick poultry without scalding it is while

the birds are warm. As some markets require the fowls to be "drawn," while others prefer them with the entrails undisturbed, each shipper ought to advise himself of the requirements of his own market. As a rule, New York and Philadelphia dealers prefer dressed poultry that has the feathers only removed; head, feet and entrails remain. Boston, Baltimore and Chicago markets require that the fowls be "drawn." Some markets-as Chicago, for instance-give preference to dressed poultry that has been relieved of the heads and which has the skin drawn up and neatly tied over the stumps.

Do not pack the birds for transportation until they are quite cold. In cold weather poultry is sometimes shipped in clean boxes or barrels, without any packing material; but the usual plan is to place layers of long, clean straw between each layer of birds. Rye straw will be found good for the purpose. Begin with cover-ing the bottom of the box with a layer of straw. Now pick up a fowl, bend the head under and to one side of the breast bone, and lay it down flat on its breast, back up, the legs extended straight out behind, as shown in Fig. 1. Lay the first bird in the left hand corner. With this beginning, lay a row across the box to the right, and pack close, row by row, until only one row is left; then reverse the heads, laying them next the other end of the box, the feet under the previous row of heads. If there is a space left between the two last rows put in what birds will fit sideways. Fig. 2 illustrates the manner of packing in the box. Pack straw enough between the layers so that the fowls cannot touch, and so proceed until the box is completely filled.

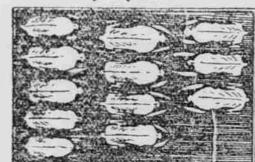


FIG. 2-PACKING POULTRY.

The Stockman, which recommends the above method, adds the following very sensible advice; advice that if followed will save both shipper and consignee much annoyance and trouble: Having securely nailed down the cover of the box mark thereon the name or initials of the packer, the number of fowls and the variety; also mark on, in legible letters, the full name of the person or firm to whom the box and its contents are consigned, with street and number. The receiver will know at a glance what the box contains, and does not have to unpack and handle its contents to find out.

Vinegar Making.

Vinegar can be easily made from many different substances, but in a country abounding in apples there is no excuse for making it for domestic use from anything but the best. Pure cider vinegar is easily though not quickly made by the natural process, and when thus made is healthful and free from all the objections attached to the manufactured article and never disappoints the housekeeper by degenerating to insipidity or eating up her pickles with extreme acidity. When made in large quantities the making begins as soon as enough apples have fallen to furnish a supply. These are ground in the eider mill as for cider and may be pressed at once, but a better way is to keep the pomace in large vats or casks to remain until it has become quite sour, when the cider is pressed out and again put into the vats or casks to be kept there until it is well settled, then the clear liquor is drawn off into barrels not quite full.

These barrels should be kept in the sun, covered with loose boards to protect them, until cold weather, when they are removed to the vinegar house, which must have a stove to keep it warm in the winter, and thus hasten the process.

The barrels ought to be iron hooped and painted, as it is desirable, though not indispensable, to expose them to the sun in the warm autumn days, and for large operators a vinegar house is an excellent thing. But many keep their sour cider in cellars or barns until spring, when it is again exposed to the sun and a circulation of air, for a cellar is not a good place for making vinegar. The bung holes should be covered with musquito net or anything that will keep out flies without shutting off the air, but the bungs must not be used except temporarily until the vinegar is entirely made, for with proper treatment it will continue to grow stronger until three years old.

The loss by evaporation and leakage is from a fourth to a third of the whole quantity; but as a compensation, pure cider vinegar, two and three years old, will bear an addition of rain water some-times equal to the loss and still be strong enough to meet all requirements. Indeed, the dilution with water is generally necessary to some degree, as in many cases the old vinegar is too acid to be agreeable, and the cider in the first stages of making is often slow in turning to the acid state on account of an excess of saccharine matter, which is corrected by a proper addition of soft water.

The natural process may be hastened by occasionally turning the cider out of one barrel into another, exposing it more fully to the air, also by the addition of a gallon of strong vinegar to each barrel. and sometimes trickling it down through beach chips or shavings is practiced for a missioners to sta

large orchards and make large quantities never resort to any of the questionable methods sometimes used by manufacturers for making what they call cider vinegar quickly, but are content to wait on the natural process, and find their compensation in the higher value placed on their products by their customers.

Families without cider mills and with but few apples may make their own vinegar by mashing the apples in a tub with a pounder and putting the pomace in a half barrel with holes in the bottom and placed over another tub as a receiver, with a follower on the pomace to be pressed down by a lever or stationary weights placed on it, and thus pressing out the cider, which should be kept in a keg with open bung in a warm place until the vinegar is made. After that a supply is easily kept up by occasionally mashing some apples and putting them in a stone jar covered with water, into which apple parings can also be thrown or any soured fruits or berries, which if kept covered in a warm place will soon become sour and can be used to replenish the vinegar keg. A housekeeper of forty years says the best place for the family vinegar keg is the garret, and that the warm, sultry air near the roof will turn cider to vinegar in a short time.

The cellar is not a good place to keep vinegar in unless for a short time in extremely cold weather, for warmth and exposure to a dry atmosphere are essentials in making vinegar.

Strain of the Shoulder in Horses.

Strain of the shoulder, very truly says Professor Rich in his work on artistic horse shoeing, is generally a cloak for the ignorance of the groom or other attendant upon the horse. It is, in fact, a very rare accident, though often assigned as a cause for lameness which is really in the feet, legs or knees. It is an inflammation of some of the muscles of the shoulder following violent strain, and generally confined to the serratus muscle, which slings the body to the shoulder blade, and which is sometimes strained in coming down from a high leap, etc. The symptoms are a dragging of the toe in the walk, with deficiency of action on the trot and a drop of the head while the affected leg is being extended, and not while it is on the ground; hence, when shoulder lameness is mistaken for foot lameness, the groom is apt to shift the blame on to the wrong foot. It may also be distinguished by laying hold of the affected leg and drawing the whole together with the shoulder forward, when, if the latter is affected, the horse will give evidence of pain, which he will not do if the foot or leg is the cent of the mischief.

The treatment for shoulder lameness lies in rest, bleeding, purging, cooling balls, with nitre, etc. A cooling diet of green meat will also be needful, and all the corn should be taken away. After all the heat has disappeared the horse may be turned loose into a box, and in another fortnight he may be walked out with a leading rein; but it should be two or three months before he is again mounted.

Bran on the Farm.

Professor Brown, of the Ontario Agricultural college at Guelph, Can., recently summed up the usefulness of bran to farmers, after having carefully considered its chemical composition:

1. Bran is a concentrated food, which, though variable in composition, possesses high nutritive value.

2. Roller process bran is, on the average, richer than old process bran.

3. Its excess of ash or mineral matters eminently fits it for bone building in growing animals, and for supplementing the lack of mineral matters in roots.

4. Its chemical composition points to the conclusion that it is somewhat better adapted to the formation of fat and production of heat than to the formation of muscle or of milk.

5. Both its chemical composition and its physical form adapt it admirably as a supplementary food to be used in connection with poor and bulky fodder, such as straw and roots.

Care of Newly Set Trees.

Professor Budd, of Iowa, advises the mounding in the fall of newly set trees with earth for the first three years after setting the orchard. It protects from the possible barking of the stems by mice and helps materially to protect the tender seedling roots in the first stages of growth and extension. In the colder portions of north Iowa and in Dakota, Minnesota and Manitoba it will pay to mound the stems well up to the branches for the first three years after setting. It should never be forgotten that the newly set tree will not endure the dry freezing of winter as perfectly as it will when it has made a deep extension of root; hence the mounding should never be omitted.

How to Tie a Bag.

The illustration here given shows a form of bag tie which, according to The American Agriculturist, effectually prevents any slipping if properly adjusted.



A SECURE BAG TIE. Take any strong cord about eighteen inches long and double it as herewith shown, passing the ends through, making a loop around the mouth of the bag. Now pull as tightly as you can; then take an end of the string in each hand and pull again in an opposite direction; pass the string completely around, make a knot and double or single bow knot and the work is done. A very little experience will make one expert and he can then guarantee the bag not to come untied.

Agricultural News.

Manitoba's crops this year, say statistical reports, exceed all estimates.

The hop crop is larger than was anticipated, but not of extra quality.

The New York poultry show is announced for Dec. 14-21. The last estimate of the corn crop by

Statistician Dodge was 1,500,000,000 The government now estimates the

wheat crop at 450,000,000 bushels. A New York syndicate, it is told, will shortly invest \$100,000 in the culture of

tobacco in Florida. More fodder corn has been cut throughout the west this fall than ever before.

The effort to do away with the extra charge for peach baskets has found almost universal support in New York city dar-

ing the past season. It is estimated that over 8,000 head of cattle have been slaughtered in Chicago in the efforts of the Illinois live stock commissioners to stamp out pleuro-pneumo-

FARM AND GARDEN.

A SAFE AND EASY WAY TO SHOE REFRACTORY MULES.

Suggestions About Fattening Poultry and Dressing It According to Methods Practiced in France-Two Convenient Feed Racks for Horses and Cattle Described.

The feed rack for cattle illustrated in the first cut has been used on the Iowa Agricultural college farm with satisfactory results, being both convenient and free from wastefulness.



FIG. 1-OUTDOOR FEED RACK.

Prairie Farmer describes it as follows: It is composed of a rack three feet wide, eight or nine feet high, fourteen feet long and enough of them to hold hay for the number of cattle and horses to be fed. This has horizontal boards or poles nailed on from the top to within two feet of the ground. This rack has a fence around it made of strong boards, planks or poles. The fence should be eighteen inches high and the same distance from the rack and may lean outward somewhat. This prevents the hay which the cattle pull out from under the rack from getting under their feet, and they must keep it pretty well eaten out in order to get fresh hay from the rack.

The journal quoted from illustrates and describes the feed rack shown in fig. 2. This has most of the advantages of the one already described, and is easily made. At the ends set the forked corner posts five feet apart and have them extend six feet above ground, and put the poles on as shown. This may easily be made very strong and durable, and any one who has

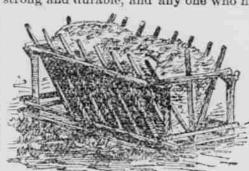


FIG. 2-FEED RACK.

used out door feed racks for cattle knows this to be a very important feature. The coles can be fastened together at points of contact with smooth fence wire and

plenty of common fence staples.

Fattening Fowls for the Table.

There is room for improvement in the natter of fattening fowls for the table in his country. The French dressed poultry s very superior to ours, and its superiorty is due largely to three things: First, e great care exercised in breeding fowls or quality of flesh; second, the admirable methods of fattening; and, third, the attractive manner in which the birds are

iressed when offered for sale. As regards the varieties best adapted for table fowls there is neither time nor space to enumerate them. In a general way it may be said that birds which have the most meat upon the breast and not upon the thighs are best for fattening. Birds that have been well fed from the time they are hatched require but little preparation for the table. The period in which fowls may be fattened varies considerably with the variety of bird, but three weeks is the time usually allotted

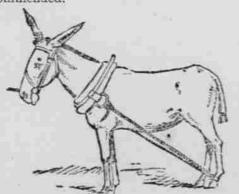
for the "fattening process" in France. Fresh sweet Indian barley, oats and buckwheat meal, mixed with skim milk. in which a little fat of some kind has been dropped, makes admirable fattening feed

Any of these meals are good when fed separately, but Beale advises a mixture of equal parts of each, to which a little fat has been added just before stirring up with milk. He thinks, and many of our foremost breeders believe, that it pays to boil the milk with which the meals are mixed. This food is best given to the fowls while warm. Such special feeding shows in the unusual fine color of the fiesh of the birds when dressed and its succulent sweet flavor. Birds are most quickly fattened in confinement. When practicable place in pens sufficiently large for moving room, but no more. Observe scrupulous cleanliness in the pens and provide clean water each day. Remember that the birds must fast for at least twelve hours previous to killing them. This is an important point.

As has been intimated, French poulterers lay great stress on the dressing of the poultry after it is killed. They pluck the birds immediately, and while animal heat still prevails the carcasses are placed on "shaping boards" with their backs upward. The bird is kept level by blocks at either end which support the neck and rump. While the bird is warm it is manipulated, first by bending in the rib bones, then pressing the knee into the back, forcing the breast inwards and fastening the legs over the breast so as to keep it in its place. A wet cloth is fastened tightly down over the bird and around the bottom board. The second board is placed above this. By the time the bird is quite cold the flesh is firm and the whole appears attractive.

How to Shoe Refractory Mules.

Shoeing refractory mules is a somewhat hazardous operation, and as most mules are refractory when approached within convenient distance of their nimble heels any arrangement that assists to make their shoeing easy and safe is to be



SHOEING A REFRACTORY MULE. The cut represents a device illustrated and described originally in The Black-smith and Wheelwright. Take two picces of spring steel 1 3-4 inches wide, and long enough to make a good sized pair of hames, bend them to fit a collar and punch holes in the top to let a strap pass | and catalogue. S. S. HAWES,

through to fit different sizes of collars. Then take a piece of 11-2 inch iron or steel 6 inches long, rivet it on the flat side of the hame, bend in a circle to clear the collar, and shut a D ring in the cods, one on each hame—as shown in the cut. Tie in the ring a strong 3-4 inch rope on the side opposite to where you are to work; pass the rope around the fetlock to the other ring, and tie to suit yourself. Hook an open link on the ropes so the animal cannot get his other foot through them, and you have him in your power, When you raise the foot to drive, the rope will be tightened, and he cannot kick you either in driving or clinching.

Keeping Apples.

After apples have been carefully picked and properly packed away in barrels there is still danger of their failing to keep well unless some intelligence is shown in the method of storing the barrels and their contents. More failures occur from keeping apples too warm than any other one course. This fruit requires to be kept as cool as is practicable without freezing. A frequent change from cold to warm is fatal to the keeping quality of any fruit, and especially to the apple. Let the temperature be a uniform one and as low as possible without freezing. It is no longer considered essential to store apples in an absolutely dry place. On the contrary, there are advocates for storing this fruit in cellars where water stands, the argument being that the fruit keeps fresher and is not liable to wither.

-Itch, of every kind cured in 30 minutes by Woolford's Sanitary Lotion. Use to other. This never fails. F. G. Fricke & Co., druggist, Plattsmouth.



This powder rever varies. A marvel of pur v, strength and wholesomores. More economical than the contrary kinds and chrost be of in competition with the martinude of invert, short weight aline or phenomene powders ald o by in case heaven. Parise Powder o. 100 Wall'st, New York. 20148



Mustang

CURES

Muscles,

Sciatica,
Lumbago,
Rheumatism,
Burns,
Scalds,
Stings,
Bites,
Bruises,
Bunions,
The state of the s

Scratches, Contracted Sprains, Eruptions, Hoof Ail, Strains, Stitches, Stiff Joints, Screw Backache, Swinney, Saddle Galls, Galls. Sores. Spavin

Piles. Cracks. THIS COOD OLD STAND-BY complishes for everybody exactly what is claimed

for it. One of the reasons for the great popularity of the Mustang Liniment is found in its universal applicability. Everybody needs such a medicine.
The Lumberman needs it in case of secident. The Housewife needs it for general family use. The Canaler needs it for his teams and his men. The Mechanic needs it always on his work

The Miner needs it in case of emergency.
The Pioneer needs it—can't get along without it. The Farmer needs it in his house, his stable, and his stock yard.

The Steamboat man or the Boatman needs it in liberal supply affoat and ashore.

The Horse-fancier needs it—it is his best friend and safest reliance.

The Stock-grower needs it-it will save him thousands of dollars and a world of trouble, The Railroad man needs it and will need it so long as his life is a round of accidents and dangers. The Backwoodsman needs it. There is nothing like it as an antidote for the dangers to life, limb and comfort which surround the pioneer. The Merchant needs it about his store among

his employees. Accidents will happen, and when these come the Mustang Liniment is wanted at once. Keepa Bottle lu the House, 'Tis the best of Keep a Bottle in the Factory. Itsimmediate

use in case of accident saves pain and loss of wages.



FIRST PRIZE HEREFORD HERD At the great St. Louis Fair, 1981 hended by FORTUNE Wilton. GROVE Sh Inch. by Dolley, half brother to Archibeld, Herd numbers To head,

F. HERRMANN & CO.

-SPECIAL VALUES IN-

Towels, Quilts, Table Covers and Handkerchiefs.

Lot I Fancy Bordered Towels, size 19x36, at 20e each. Lot II Fancy Bordered Towels, Knotted Fringe, size 19x38, 25c. Lot III Handsome bordered and Knotted Fringe, size 21x431, 50c. Lot IV Open work bordered and knotted fringe, size 221x45, 50c

These Goods are Solid Reds and Solid Reds with Black or White Borders and are extra good values in price and quality.

5-4 at 60c each. 8 4 at \$2.00 each. 6-4 at 1.00 each. 8-10 at 2.50 7-4 at 1.40 each. 8-12 at 3.00.

White Toilet Quilts.

Our 90c Quit is 2 yds. wide and 21 long, sold everywhere at \$1.00. our Derby Crochet at 1.15, usually sold at 1.50.

)ur "Bates" at 1.25 is extra good value. Our Bolton at 1.50 well worth 2.00

Our Marseills at 1.50, 2.50, 3.00, 4.00 are decided bargains.

Handk rchifs, - Handkerchiefs.

Lot I At 17c or 6 for 1.00, worth 25c each. Lot II At 25c, are Fancy Embroidered and are good value at 35c.

ot III At 50c are Fancy Embroidered, worth 75c. 200 setts Linen cuffs and collars at 25c per sett, worth 59c.

t. Herrmann &

One Door E. 1st National Bank.

Subscribe for the Herald.

E. G. Dovey & Son.

E. G. Dovey & Son.

Fall and Winter Goods.

We take pleasure in saying that we have the Fullest and Hand-somest line of

Fall and Winter Goods

Ever brought to this Market

and shall be pleased to show you a

Wool Dress Goods,

and Trimmings, Hoisery and Underwear,

Blankets and Comforters. A splendid assortment of Ladies' Missses' and Childrens

CLOAKS, WRAPS AND JERSEYS. We have also added to our line of carpets some new patterns,

Floor Oil Cloths, Matts and Rugs, In men's heavy and fine boots and shoes, also in Ladies', Misses and

Childrens Footgear, we have a complete line to which we INVITE your inspection. All departments Full and Complete.