

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate The Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.

THE RURAL NEW YORKER devotes one of its interesting symposiums from specialists to the question of flavor in butter. Dr. Conn, Dr. Babcock, Professors Plumb, Dean, Jordan, Waters, Van Slyke and Hills, and the Canadian Dairy Commissioner, Mr. Robertson, being the contributors. The general result of the opinions of these gentlemen is that the desirable aroma and taste of butter are due to the handling of the milk and cream rather than to the flavor of the original food. Fresh butter appears to have no particular flavor, it being the buttermilk rather than the pure fat which gives the taste of butter are due to the handling some weeds, such as onions, garlic, ragweed, etc., is recognized as unfavorably influencing butter flavor, the influence of feed is generally minimized by all contributors and flavor is, as a rule, ascribed to bacterial action. Dr. Conn's views, which may be taken as affording a fair index of the others, are as follows:

"The flavor is not the result of any direct influence of good. Undoubtedly the food has great influence upon the flavor, but the delicate butter aroma is only directly related to the food. This conclusion I base upon the fact that I have succeeded in producing the desired flavor from the milk of cows fed upon the widest variety of foods. Butter fat, when first drawn with the milk, does not have the flavor found in the choicest butter. In my own opinion it has no flavor at all resembling it. Very likely indigestion or change of food may influence the flavor of the butter. As butter is ordinarily made this will almost certainly

perments upon this matter. I find it possible to produce the butter flavor from all sorts of cream, and under almost any condition, provided I put the right species of bacteria into the cream."

Value of Poultry Droppings.
It is often claimed that poultry manure is very valuable. Well, that depends on the food from which it is produced. Birds that live on animal food, such as meat, fish, etc., produce manure richer than that from grain and grass. Below is a comparison of the value of manure from hens, ducks, geese, and pigeons:

"In 1,000 pounds of hen manure there are 560 pounds of water, 255 pounds of organic substance, and 185 pounds of ash. The manure from the ducks very closely approaches that from hens, the same quantity of duck manure containing 566 pounds of water, 262 pounds of organic substance, and 173 pounds of ash. The estimates are based on fresh manure that has not lost any of its moisture. Although most farmers have supposed that manure from the goose was more concentrated than that from hens, yet such is not the case. It is far behind that from the hen and the duck in fertilizing elements, as 1,000 pounds of fresh goose manure contain as much as 771 pounds of water, and 134 pounds of organic substance, while its ash is but ninety-five pounds, or but little over one-half that of the hen manure."

"The hen manure contains about sixteen pounds of nitrogen in 1,000 pounds, the duck manure about ten pounds, and the goose manure about five pounds. The hen manure is, therefore, three times as valuable as the goose manure in nitrogen, and the duck manure twice as valuable. Goose manure, however, contains more potash than that from the hen or duck, the proportion being about nine pounds for the goose, eight pounds for the hen, and six pounds for the duck."

"Manure from pigeons, however, is more valuable than that from fowls, as pigeon manure contains 529 pounds of water in 1,000 pounds, but its organic substance reaches 308 pounds, and its ash 173 pounds. It also contains over seventeen pounds of nitrogen and ten pounds of potash. In value, therefore, the manure from pigeons comes first, that from hens second, that from ducks third, and that from geese last, yet it has always been an accepted theory

Six Months of Pig Life.

At the swine herders' meeting held in Des Moines last week, Wm. Roberts spoke on feeding and managing pigs up to six months old. A part of his remarks were as follows:

If the topic would allow of it I would like to take a run and go before I jump. Say about two weeks before the pigs see daylight. I do not know but that to get at the subject just right, one would need to go back a good way and come up to the topic. I will only take up your time for a brief period. For two weeks before farrowing I feed as near the kind of food as possible I intend to feed afterward. I have well arranged, roomy breeding pens with good fenders in which I put the sow a few days before farrowing. When the time is up for her to travail I am on hand, but to tell you just what to do I will not attempt, for my doings are various, to suit the case. One may need no attention; another may need all the skill of a breeder. I put water in a clean trough a few hours after the sow has farrowed; that is all the first day. The next day all the food I give her is a handful of shorts in water and increase from day to day until she has had shorts five days. I then take mother and pigs to a one-eighth acre lot of grass in dirt floor. Now is a critical time, and no iron-clad rule will do; of a dozen sows, no two act exactly alike, hence the necessity of having them in lots to themselves. One may have a voracious appetite and will need holding in, or you will soon have a patient on your hands with dyspepsia. Another may have but little appetite, generally occasioned by fever in bag. She will need close attention. I bathe the belly with cold water, and have a bottle of flaxseed oil with a little carbolic acid in it, and with a turkey feather put this over her teats. The washing with water cleans off all dirt and always fer; the oil and acid preserves the pigs from sore mouths. I try to coax up appetite sometimes with little scraps of meat, milk, mush, etc. I now, if they have good appetites, increase the feed, clear, fresh water, shorts and a little oil meal mixed, as feed, and give all they will eat up clean. At this time I commence on one-half acre of dry corn, increase from day to day until on a full feed. I keep on in this way. At about three weeks old the pigs will begin to come up to the trough. It is fixed low so that they can eat all they will. Then soak oats and corn and put it in a shut-off corner. Stand and look at them eat, and grow, and feel happy. At five weeks of age I open the doors of each pen or lot, and have the sows from six to eight come up to a common feeding place. Of course the pigs come too. Toll the pigs into a clean-floored house and feed slop as heretofore, and soaked oats and corn, all they will clean up—always sweet. At eight or nine weeks of age I turn the sows in back pasture and leave the pigs in their pasture and keep right on giving same feed and care. When fair time comes we select what we want to exhibit. After the round-up of the fairs, we separate the sexes, castrate what males appear to be below the standard, put them with such of the sow pigs as we do not want to retain either in our own herd or to ship for breeders, push them as fast as possible and try to have them in Chicago before the first of February, at from 200 to 250 pounds. After selecting what I want to retain, I try to have the rest in other hands by the time they are six months old."

This year I have had the personal care and oversight of over 130 pigs. There has not been a single case of scours, but one case of thumps and only three or four with sore mouths. There is not an unhealthy looking pig in the bunch. They are in five groups and kept separate. If I could so arrange it I would prefer still smaller groups. I would give you all a personal invitation to come and see my pig town.

A most interesting discussion followed, led by Mr. W. Z. Swallow of Booneville, who was made the target for a long array of questions bearing on the subject. His plan was to keep each sow and litter separate from the others in a grass lot of not less than one-half acre until six or eight weeks of age, so they could not acquire the habit of robbing. Later a dozen in a lot will bring better results. Feed regularly, three times a day, milk and shorts. The milk should be sweet, as sour milk fed to sow or pigs is apt to sour. Red shorts are better than white. Feed no soaked corn, preferring, if corn is fed, to feed it dry, and in small quantities after the other feed. Seldom feed oil meal. Feed well and give plenty of exercise, but do not overfeed. Keep salt and ashes always where the pigs can get it. Bed with clean sand on ground floor. Yearlings can be made to shed by washing daily with warm water. Best breeding sows are those bred twice a year regularly. He also advocated the feeding of wheat because of its strengthening influences on bone and muscle.

Mr. F. A. Shafer, of Campbell, feeds ground corn, oats, wheat, rye, and everything a pig will eat, but no shorts. Thinks a bad influence follows advocating the feeding of shorts and slops. He feeds corn because it is cheap and the best pork producer known. Considers bone a result of breeding rather than feeding.

Source of Mongrels.—A writer asks, "Since so many breeds are being introduced, is it not likely that the common fowl will soon become extinct?" We do not see how. It is a common practice by people who start with thoroughbreds to either let them breed in and in until there is nothing left, or to get a cockerel of another breed as soon as the pure-bred one dies, and to eventually mate up the offspring among themselves. All this has a tendency to mongrelism. Then, again, many who made crosses are infatuated with the idea of getting up a new breed themselves, and in their endeavor to create something new they are picking still more mongrels on the market.—Ex.

American Horses in England—John A. Logan, Jr., is about to try an experiment that will be interesting to breeders. He will take to London about the middle of July fifty head of fine horses. Every one of the lot will be 15.5 in height or better and not one will have a record slower than 2:30. Every animal in the lot will be solid color, bay or brown, and there will be no less than fifteen matched pairs, some of them able to go double in 2:25. All will be stylish, fine-actioned horses, and Mr. Logan believes that they will not only attract great attention on the other side, but that they will also fetch excellent prices.—Ex.

NOTES OF THE MODES.

CURRENT FASHIONS FOR WOMEN AND GIRLS.

Leighorn Hats Are in Vogue Very Much This Season—Turning Back Half a Century—A Pretty Home Gown—Up to Date Costume.



Up to Date.
LEIGHORN hats with a border of lace straw that gives stiffness to the edge are prettily trimmed with a ruffle of lace set to cover the top of the brim. The edge of the lace is wired so the lace stands out crisply. Ribbon starting low on one side is drawn diagonally to the upper edge of the crown on the other side, and there stands upright in a butterfly bow, well wired. Hats composed entirely of fancy braids are twisted and bent into fantastic shapes and then rendered very showy. One of this sort is shown in the accompanying illustration, its brim deeply indented and its low crown trimmed with plumes, velvet bows, and rosettes.

The Godet Skirt.
Fashions of the Henry Quatre period are to be revived this season. Its peculiarities are not of the tempting order. Its skirts are wide and full, its sleeves distended and fully slashed and the waists much whaleboned. It remains to be seen if women to whose repertory of pastimes skating and bicycling are being rapidly added, will condone or condemn these faults and take kindly to the revival or simply ignore it. As to crinoline, the great width of the fashionable skirt and its distension by means of wire and horse hair would seem to be a forewarning of its coming, and one wonders if faith in the common sense of

coated hunters in English fields. So vividly green is the grass, so impossibly blue the water, so distorted the image of the wounded stag, repeated over and over again on yards and yards of papering, that the beholder wonders alike at the artist's powers of invention and the taste which makes such creations possible. Fashion decrees that with this wall decoration must go old-time English prints of hunting scenes. We know of no wholesale importers who have them, but some of the retailers secured the goods direct from abroad.



A Novelty Costume.
A novelty costume has the sleeves covered with braiding, either put on by hand or machine. There is a tendency toward setting in fancy sections at the top of the sleeves. One dress is of silvery-gray peau de sole, with pink and silver embroidery in points set in at the sleeve tops. There are similar points falling from the belt. A stylish

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RUMPLESS FOWLS



Rumpless fowls are not only wanting in tail feathers, but their anatomy shows that the caudal projection is wanting, and also even the final vertebrae of the spine itself. This gives them a very peculiar and grotesque appearance. It is supposed that these originated from the Polish breeds, and that some of them were formerly created with partially developed beards, with leg feathers and vulture backs, but these have been bred out. Their anatomy being deficient in the usual prolongation of the vertebrae

column upon which the tail feathers of the fowl are planted, renders them devoid of this ornamental appendage, the back part of the body being covered by a few back or saddle feathers. They were formerly bred mostly black in color, or a mixture of black and white, but are mostly found now pure white. They have been somewhat improved by breeding, but are now rarely seen. They are good layers, but the eggs are not apt to be so fertile as those of other breeds. As sitters and mothers they do very well, while as a table fowl they are of average quality.

follow. Here, too, the influence is an indirect one, but no less certain. Sometimes the food does have a direct influence in filling the butter with peculiar odors, such as that of garlic. The explanation is not positively known, but it is probably due to volatile products of the food passing directly into the milk. The food is the source of the flavor indirectly, the flavor being directly the result of certain decomposition products of the cream. These flavors are produced by bacteria which multiply in the cream when it is ripening. Whether proper flavors are produced in the cream will depend upon whether the proper species of bacteria are present in sufficient quantity. Some species of bacteria produce very good flavors, some very poor flavors, and some will completely ruin the flavor and the resulting butter. The buttermaker has no method of determining what species are present, and will get the proper flavor if he chance to have the proper species. The various "starters" and "cults" are supposed to contain the proper species of bacteria to produce a good flavor. Bacillus 41 has been demonstrated to be a bacterium which will produce this flavor. The use of these "starters" may be compared to planting a field with seed. If the field is left to itself something will grow, but we can not tell what. If planted with clover we may depend upon clover. So the cream, when inoculated with such starters as No. 41, may be depended upon to develop the right kind of bacteria, and, therefore, the proper flavor. This flavor comes, of course, indirectly from the food, but directly from the products of bacterial growth in the cream. The conclusions which I have given above are not mere guesses, but are the results of a long series of most careful and rigid ex-

periments upon this matter. I find it possible to produce the butter flavor from all sorts of cream, and under almost any condition, provided I put the right species of bacteria into the cream."

Read the above carefully and then save it. The droppings should be well mixed as follows: One bushel droppings, one peck kailin, and two bushels sifted dry earth or coal ashes. Keep it in barrels moist (not wet), and never let it get dry. Pour soapsuds, urine, or any kind of slop water over it. When you wish to use it, the ammonia will compel you to hold your nose. If kept dry it loses its value, becoming hard and insoluble.—The Poultry Keeper.

Fowls for the Table.—There is no disputing the fact that if one wants a fast growing broiler or spring chicken, a cross, like, for instance, Houdan on Cochon or Brahma; Indian Game on Brahma or Langshan; or Leighorn on Plymouth Rock, will give the best results. But we have now two breeds that will fill the bill almost as well. They are the White Wyandotte and the Barred Plymouth Rock. The former are to be preferred in that particular, as the skin is more yellow, the breasts more plump, and the flesh more firm and closer grained. For roasting purposes no fowls equal the Light Brahma and the Black Langshan; but on account of the color of the skin and legs the Langshans are not so popular as the Brahma; and yet those who have given them a trial are not slow in saying that they take the lead. There is a wild turkey taste to the flesh that is tempting.

A man is generally at his heaviest in his fortieth year.

GREPON FROCK WITH NEW SEA SHELL SLEEVES.

women would be misplaced. Surely not. They will not in these enlightened days willingly step into the hideous cages that belonged to an inartistic age and caused many a tragedy when they were worn. The godet skirt is very much worn. Even trained skirts are made with godets, the wedding gown of a recent Parisian bride having immense godets. Of course, the style is an exceedingly stiff one, but our eyes have become so accustomed to it that it now seems attractive.—Ex.



Pretty Home Gown.
A very bizarre, staring shade of color in an English paper is known as hunter's red. It comes in plain, all-over red, and again variegated with figures and pictures. The grotesque and fantastic designs suggest the headless dragons, centaurs and puzzling eccentricities of the old-fashioned paperings of our grandmother's day. The paper is used to decorate bachelors' dens and the chambers of country houses. It is essentially English in character and design, many of the designs depicting red-

dress has sleeves almost as round as a football and over them revers of very rich passementerie. Costumes with skirt, deep cuffs and vest, collar and revers of one material and sleeves and fitted body of a contrasting fabric, are not uncommon. Braiding and silk embroidery are coming into use and are seen on some of the most stylish costumes. One dress of fine Endora has an apron front, braided in elaborate arabesques. The cuffs, which extend to the elbows, are covered with embroidery and the vest is similarly finished. The collar and revers are perfectly plain. One of the caprices of the moment is the use of braiding or embroideries on fancy material, a narrow line of this sort of garniture trimming the front of the skirt and extending part way around the hem and finished with elaborate rosette bows of wide fancy ribbon. Another dress has graduated panels of embroidery. There are wide bands of this garniture over the shoulders and sleeve bands at the elbows are wrought to match.

Fashion Notes.
To take the place of chiffon is a slightly heavier material called mignon. Perforated muslin, either white or ecru, looks particularly pretty over a color. Milliners are making great use of net, tulle, lace and lace, particularly black and white. Fancy trimmings and startling contrasts in bathing dresses are avoided by well-bred women. Some of the new bathing dresses are made with very pale Turkish trousers that fasten just below the knee. A pink gingham has a bodice with diagonal stripes of white satin ribbon and white gurgule insertion. An unusually pretty button in a fleur-de-lis design framed in a fanciful circle is of rhinestones cut and set like diamond chips. For summer wear blouses will be cut low and square at the neck, bordered with galon or embroidery and with short sleeves. Very dainty bathing costumes are made of blue and white striped canvas, with two box plaits in the back of the blouse waist and one on either side of the front, where it opens over a lawn shirt striped with Valenciennes lace.

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