DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

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



subject of pasturization, says: Under ordinary conditions, milk inevitably suffers a change in its physical composition that soon renders e'2 it unfit for human

called souring, although under are masked general name a number of other The souring of milk is due to the action of numerous living organisms that break down the sugar in the milk, forming lactic acid, and the change in the chemical reaction of the milk results in the formation of a hard,

firm card. If the entrance of these organisms that come from the dust of the air, the dirt and fifth that is disledged from the animal, the impurities that re-main in the cracks and joints of the vessels that are used to hold the milk could be entirely prevented, milk would remain sweet for an indefinite period of time. Scrupulous cleanliness in securing and handling such a perishable article as milk does much to keep it in a normal condition, but even with the best of care, much loss is occasioned by the presence of these growing bacteria that are capable of exerting such a profound influence on this food prod-

forward to and even long for, and in the afternoon the cows have a home getting up the cows with boy, horse two and one-half quarts. This is atthis is a feature to be looked after. of shade, there should be an open barrack provided, and water pumped handy by. Of course these things cost not a little, but they pay, and where shade is limited it will also pay to stable the cows in the middle of the day, if good testimony is to be relied upon. If the cow is to be fresh in September or October she should be kept in good heart by some kind of grain, with a generous percentage of albuminous matter in it, to sustain her and develop the milking function. Years ago it was thought the thing to starve the fall milker; now the danger is from the opposite direction, overfeeding. Keep this summer dry cow in thrift, not fat-ten her, and she will pay it all back in extra milk. The summer milker may not seem to need extra feed, but some grain will be profitable. One profit is to hire her to come home at night, and avoid the expense of keeping a dog to worry her and kill sheep the rest of the time, and when the pastures fail this cow will not shrink like a grassfed cow. Along these lines there is no end of things to learn, and to advantage, and the chief of these are plenty and a variety of feed, good and abundant water, both at yard and pasture, quiet and comfortable quarters, and regularity of attention. - Practical Farmer.

Times will never get too hard for the faithful hen to earn her living.

her arrival, gives her a matter to look any other kind of vegetables, with bits of ment, pieces of dry bread (scalded), and on this enough bran, crushed bone longing and start for the "bars," and | and fine grit to make all amount to and dog is an obsolute custom on such | ways fed warm and early. Water also a farm. In this summer care of the is served warm and renewed at noon ows their comfort should be looked | daily. At noon, three or four handfuls after in the lot, seeing that there is of oats, millet, small feeds among litplenty of good water, and shade of ter. In evening, about one quart of some kind. In the west, on the prairies, | corn or oats, alternately, They started to lay in November and continued where the man in the east, with his till winter, when they stopped for want woodlot part of the pasture and of sufficient warmth. We then prosprings by the score on the cured a small stove and by running the hill sides, is provided for in the bestowal of nature's gifts. Since then a magic change has come where the pasture is about destitute over them. The stove was in service but a week when they began business again and are now keeping it up, having in February produced 330 eggs. At present (March) they average fifteen eggs a day, sometimes yielding seventeen or eighteen. Do you think they are doing as well as they should, and is labor sufficiently repaid? Would be thankful for an opinion. Another query: A friend of mine is anxious to cross Black Minorca cockerel on Brown Leghern hens. Would there be a gain as to number and size of eggs or any other advantage as layers by uniting the qualities of both? There is no doubt that warmth is

the main factor in securing eggs in winter-changing the season into summer conditions. The objection in the above is a probability that should the house be made too warm the hens may become tender and eastly take cold.

In regard to the cross mentioned, it is probable that the Black Minorca would increase the size of the eggs, but not the number. We see no advantage in crossing, as it soon leads to mon-If size is wanted in eggs why not use the pure Minorca without crossing? A cross destroys many good qualities of both breeds,-American Poultry Keeper.

Pouttry Industry in England.

The royal commission on agriculture finds that poultry raising is a very

NOTES OF THE MODES.

CURRENT NEWS OF THE CEN-TERS OF FASHION.

Old-Fashioned Bonnets Are in Vogue Again-Seen at a Wedding-A French Design-Colors for Elderly Ladies.



LD - FASHIONED bonnets are in vogue again for small girls all the way from to 12 years old, and prove to be very becoming. The model sketched is of fine chip, trimmed with dainty Dresden figured gauze ribbon made into soft haring knots that mount

the quaint bobbed-off back of the bonnet. Ties of the ribbon fasten in a soit bow under the chin, and against the hair under the brim there is another knot of gauze. A spray of wild flowers is set loosely on the top of the bonnet, and a close quilling of the ribbon about the brim adds width and softness to the effect. Nothing could be daintier, and-whisper-the 18-year-old sister will ook a dream in this same bonnet, if she s only crafty enough to borrow it when she wants to make a specal impression on the handsomest man in the world. The soft hair is tled in against the heeks when the bonnet is in place, and delicate blending of colors in ribbon, traw, and flowers makes the face ramed in the wide brim look like a weet, wild rose, whether it is the 3, the 2, or the crafty 18 year old's. The very ligh crowned sailor is becoming to no one, no matter what their age, and fearfully undignified on any one past first So, if you invested in such a one, better confess it a mistake and either give up a sailor entirely this season, or try again and buy a moderate rown and a brim to match. The bands

behind the curved poke brim and finish

rather flat, but had loops of ribbon standing up high at one side of the front; around the crown of this hat chiffon was knotted in a manner much affected just now. Rosettes or fans of chiffon are also much used on this season's hats, by the way. Another bridesmaid were the costume shown here. The skirt had a strip of lace running up each side with three rosettes on each. The waist was chiefly lace, which formed the yoke-cut very long on the shoulders-the three strips reaching from the yoke to the waist and the gathered epaulets over the large sleeve puffs. It might have been called a lace wedding.—The Latest in Chicago Dally News.

Of French Design. The numerous alpaca and canvas gowns seem to foretell the decline of



crepon, yet the latest reports from Parls are to the effect that all the new materials being manufactured for winter use are creped in novel designs, and either striped, plaited, or changeof sailor hats are elaborated this year | able in color. Meanwhile the gowns in by putting a second band on, only a | evidence, and not those of the future,

Hilly

FOR HOUSE WEAR ON WARM DAYS.

band white and the narrow one yellow being often seen. A few hats have been with a jeweled pin.-Florette in Chi-

Seen at a Wedding. At a recent wedding party these gowns



with plaited chiffon vest bordered with duchess lace. By the bride's mother light-gray satin with a panel in the front of the skirt ornamented with a four-looped satin bow near the bottom; the bodice had a blouse trimming of jet strands confined at the waist with a satin belt and reaching only to the bust. where an immense jet butterfly perched and stretched his wings. Lace epculets stood out over the immense satin sleeves and the collar was of satin like the bel: and how on the skirt. One bridesmaid's gown was made of fine striped silk in a blue and gray tint. The skirt was perfectly plain; the bodice was a blouse with a wife collar edged with white

sign, for a garden party and other outdoor functions. It is carried out in miroir velvet ribbon. This forms the loop trimming on the skirt, headed by a band of beaded lace, which also finishes the blue velvet yoke, neck and waist. Jet strings fall from the yoke to the belt in front. White chiffon walsts are worn with white taffeta, moire, and crepon skirts, making the daintiest sort of summer gowns for afternoon wear. A pretty example shown has a sort of stole collar of white net, embroidered with fine se quins in black, silver, and pearls, Colors for Elderly Ladies.

Very light colors bring out the faded

appearance of a face, and black is dead-

ening in effect, unless relieved by lavender, cream, dark red, etc., writes Emma M. Hooper in a page devoted to "Fashions for Elderly Women," in the Ladies' Home Journal. All materials are worn by ladies past their youth, and such trimmings as jet, colored passementerle, lace, and a moderate amount of ribbons. In selecting materials avoid broad stripes and plaids, as they attract too much attention. Black, dark and medtum brown, medium and stone gray, dark green, garnet, lavender, violet, reddish purple, cream, navy blue, a bit of cardinal or yellow in millinery are all allowable for elderly matrons and spinsters. White can be worn in the house at any age, but the duller colors are more appropriate for the street. Large bonnets are only worn by very old ladies. The toque bonnets with trings are equally suitable for them. A lack lace, straw, felt or jet toque with umber seven black velvet ribbon tied inder the chin, black tips, lace-black or white-and a bit of color, as a velvet osette or flower, is always becoming ver gray hair and not too gay for even grandmother. A black net veil, with w if any dots, and black, brown, tan, lark or light gray kid gloves are among the necessary items of an elderly lady's toilette. Nowadays the full capes reaching well around the hips are convenient for them in black satin or cloth, velvet

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THE SUPERIOR.

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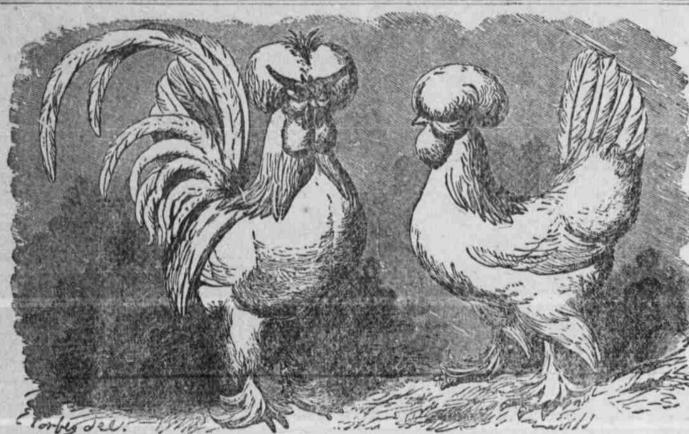
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cause they were imported into Europe what resemble White Polish, but have being large and white

The fowls shown in the Illustration from Constantinople, where they are more abundant feathers and shorter on this page are Sultans, so called be- known as "Sultan's Fowls," They some- legs. They are good layers, their eggs

Not only does the consuming public demand that its milk supply should be as free as possible from foreign impurities, so that it will retain its keeping qualities for the longest possible time, but the relations of milk to the public health, especially to the welfare of infants and children, is a question of paramount importance. The recognition of the fact that consumption in its many phases is a common disease of dairy cattle and that the possibility of infection exists through the use of milk of tuberculous animals has done much to awaken the public interest in a closer examination of milk supplies, The various epidemics of typhoid and scarlet fevers as well as diphtheria that have been traced directly to an infected milk supply show conclusively that the possibility of infection being transmitted by means of milk is not to be ignored. In considering the ways in which it is possible to render our milk supplies purer and more wholesome, the hygienic side of the question must be considered as well as the economic

In order to accomplish the above purposes, wholly or in part, many methods of treatment have been suggested that are based upon the action of different physical and chemical forces. All of these attempt to accomplish their purpose by either inhibiting the growth of or actually destroying the bacterial life that inevitably gains access to milk under ordinary conditions.

One of the most successful methods of treatment has been in the use of heat applied in different ways.

The importance of the above relation is demonstrated in a recent epidemic of typhoid fever in Stamford, Conn. Prof. C. A. Lindsley, secretary of state board of health, in a letter to the writer under date of May 20, 1895, says: "In the town of Stamford, of about 18,000 population, the cases now number over All these cases are the customers of one milk peddler." In several instances where persons contracted the disease, they drank the milk while visiting at the house of the milkman. It had been the habit to wash the cans with water from a well, and it is thought that the contamination of the milk occurred in this way.

Where do You Milk?

In many instances the cows are milked in the open yard in the summer, and in fly time the movement of the cows reminds one of an animal show, and that milking is often attended with damage is not to be gainsaid. Cows, to make the most of their opportunities, need to be milked in quiet, and a larger part of the hot months some sort of a soiling crop must be fed to obtain the best results, which means prolonging the milk flow, and nowhere can this be so well done and each cow receive her due proportion, as in the stable. It has been a matter of observation with us, that a cow soon comes to

Poultry of To-day. "The magnificent hen seen today, weighing eight to ten pounds and producing twelve to fourteen dozen of eggs yearly, is not an accident," said Dr. G. M. Twitchell before the Massachusetts board of agriculture some years ago. "She has been evolved out of the brain and hand of man through centuries of breeding and feeding. Left to its native state the product would be only what is necessary to perpetuate the species." The poultryman of today has learned that the matter of feed is far more important, commercially, than breed True, we have varieties that are better adapted to extensive egg production than others, yet the laying of eggs depends altogether upon the quality of ration the hens of any breed get. Scientific men tell us that an egg is an ounce and a half of concentrated food made up of lime, soda, sulphur, iron, phosphorus, magnesia, oll, and albumen. The hen is the mill to grind, says one, the crop the hopper, and the egg the grist. Every particle of the egg, yolk, albumen, and shell, must come from the assimilated food through the blood cells. if we give a fatty or heating ration we check egg production, because the proper material is missing. Corn contains 86 per cent fat and heat clements, hence is no egg food. We must not guage economy by cheapness. Corn may be the cheapest ration as far as dollars and cents are concerned, in its market value, but it undoubtedly is a dear egg food, for it cannot produce what is wanted. Farmers have the idea that corn will make eggs and for proof refer to the fact that their hens get nothing else, but they forget to note that their stock are allowed perfect freedom, that they gather much in their foraging trips. Worms, bugs, grass, wheat, oats, and what not are to be found on the dally trips of the feathered tribe. So it is not the corn, but the variety of other feed the hens collect that make the eggs, and the former gets the credit. The cheapest egg food, then, is that which gives the most eggs; such a quantity of food, too, as will be thoroughly digested and assimilated. All this science and knowledge the poultry-

The Stove Made Them Lay. A reader at Pittsburg, Pa., sends us an interesting letter and states how he secured eggs in winter from thirty hens

man of today has gleaned and he is

keeping on learning.-Ex.

by the use of a stove. He says: We have thirty brown Leghorn hens, eight of which are in their second or third year, the others poultry from last May. They are inclosed in two coops, each 9x12 feet, with plenty of light, clean quarters (being cleaned July, 1894. State averages are: Mintwice a week and daily in summer), and floors covered with cut straw to Kansas, 46; Nebraska, 80; South Dakota, the depth of three or four inches. Also, 112; North Dakota, 102; Washington, have a home place in the stable, and a free range of two or three acres in | 94; Oregon, 90. to be tied there twice a day and have fair weather. Our method of feeding is some provender, grain or forage on as follows: Morning meal, potatoes or for the country is 76.2.

profitable business in England, notwithstanding the general depression, but it is conducted on somewhat different lines from here. They say:

The industry is divided into two branches, those of rearing and fattening, carried on, as a rule, by different persons, but combined in a comparatively few instances. The rearers breed and keep chickens till the birds are three or four months old, when the fatteners purchase them at 1s 8d to 3s 6d each, according to the season of the year. Occasionally early birds fetch as much as 3s 9d or even 4s. In spite of losses from disease, rooks, and vermin rearing must be a very protable industry, as it is estimated that the average cost of a bird when fit for the fattener is only 1s. But this branch of the industry is profitable because it is underdone, the fatteners being rarely able to obtain as many chickens as they re-Dairy farming is usually combined with poultry breeding and rearing, the skim milk being given to the fowls and butter being made. The largest rearing farm mentioned by Mr. Rew is one of 200 acres, on which about 8,000 chickens are reared annually, ten dairy cows, other cattle, and some sheep and pigs being also kept.

Government Crop Report.

The July returns to the statistician of the department of agriculture by the correspondents thereof make the folwing averages of conditions: Corn, 99.3; winter wheat, 65.8; spring wheat 102.2; oats, 83.2; winter rye, 82.2; spring rye, 77; all rye, 80.7; barley, 91.9; rice 84.4; potatoes, 91.5; tobacco, 85.9.

Acreage of potatoes compared with 1894, 107.9, and of tobacco 84.8 per cent. The report on acreage of corn, which is preliminary, shows 107.8 as compared with the area planted in 1894, which was a little over 76,000,000, being an increase of 6,000,000 acres, and aggregating in round numbers \$2,000,000

The averages for the principal corn states are: Ohio, 104; Michigan, 104; Indiana, 104; Illinois, 105; Wisconzin, 105; Minnesota, 112: Iowa. 106; Missouri, 107; Kansas, 117; Nebraska, 107; Texas, 112; Tennessee, 107; Kentucky, 102. The average condition of corn is 99.3, against 95 in July last year and 93.2 in 1893.

wheat is 65.8, against 71.1 in June and \$3.2 last July. The percentages of principal states New York, 78; Pennsylvania, 88; Kentucky, 85; Ohio, 60; Michigan, 69;

The average of condition of winter

Indiana, 52; Illinois, 50; Missouri, Kansas, 42; California, 82; Oregon, 95; Washington, 93. The condition of the spring wheat is 102.2, against 97.8 in June and 68.4 in nesota, 112; Wisconsin, 98; Iowa, 109;

The average condition of all wheat

30000 third as wide as the first. All combina- attract our immediate attention. The tions of color are admissible, the wide novel dress illustrated is of French deshown with the narrow band buckling pale pink crepon combined with blue cago Inter-Ocean.

lace points. Her hat was round and or brown ladies' cloth.