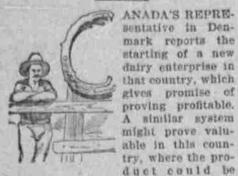
INTERESTING CHAPTERS FOR OUR RURAL READERS.

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



ANADA'S REPREsentative in Denmark reports the starting of a new dairy enterprise in that country, which gives promise of proving profitable. A similar system might prove valuable in this country, where the pro-

transported long distances to the best markets. The starting point in the industry was when a Danish merchant, about a year ago, began experimenting in this direction by taking Danish milk, which is peculiarly delicate and rich in flavor, freezing it by the use of ice and salt, and sending it in barrels, by rail and steamer, to London. On its arrival the milk proved to be as sweet and well tasting as if It had been just drawn from a cow in the middle of Sweden. The milk was so much in demand and proved so profitable an article of commerce that the exporter immediately took out a patent on the shipment of frozen milk from Sweden and Denmark to London. He then sold the patent to a stock company with large capital, which on Feb. I last, bought one of the largest Swedish creameries, converted it into a factory, and having put in a special freezing apparatus, began on May 1 the export of frezen milk in large quan-

When the milk is received from the farmers, it is pasteurized, that is, heated to 167 degrees Fahr, and then immediately cooled off to about 50 degrees Fahr, and now the freezing is commenced. Half of the milk is filled into cans and placed in the freezing apparatus, where it will be thoroughly frozen in the course of three hours. The frozen milk is then filled into barrels of pine, the only kind of wood that can be used. The barrels, however, are only half filled with this frozen milk, the balance being filled with the unfrozen milk.

This way of packing has proved to be the only practical one, as part of the milk has to be frozen in order to keep the whole cold, and part has to be in flowing state in order to get the barrels exactly full, which is necessary in order to avoid too much shaking up on the road, by which the cream would be turned into butter; the floating masses of ice at the same time prevent the unfrezen milk in setting the cream. Milk which is treated in this way has proved to keep quite fresh for 26 days. Every barrel holds 1,000

all about 160,000 pounds of milk a week. The milk is shipped to Newcastle, and from there by rail to large manufacturing cities, where it is sold in the streets or in retail stores. It is reported that the patent has been bought for Ireland also at a cost of over \$200,-000, which proves how much the stock company expects from this new enter-

Spoiling Butter After It Is Made.

Dairy writers frequently caution against placing butter where it will absorb the odors or flavors from the decaying vegetables. The worst thing about this is the need of it. Butter will absorb odors, not only from stale vegetables, but from sound ones, and they impart to the butter a flavor that destroys or overpowers the true butter flavor. A case is in mind just now. The writer was supplying butter to the former owner of this farm, and one day planned what was intended for a pleasant surprise, so, before the cover was nailed down, some nice apples with a delicious aroma were placed in the package, separated from the butter by a cloth circle and a layer of salt. The surprise was on the other side. Word came back that the butter was fine in looks, grain and everything but | the stock destroyed.-Ex. flavor; that was not agreeable.

Now, some butter has an unpleasant flavor that never was near a rosy apple, and there was a possibility that the cause should be sought elsewhere, but in due time came a later report saying that the butter was excellent after the surface layer had been removed.

This suggests another point: Consumers should have a suitable place to keep butter after they get it. If the surface is all the time exposed to the odors of vegetables and kitchen flavors unclassified, the best of butter will soon get off flavor, and the maker will be under suspicion of furnishing butter that will not keep .- Agricultural Epitomist.

Chicks Dying in the Shell.

In our judgment, three principal things lead to chicks dying in the shell, namely-eggs not uniformly fresh, eggs that are not well fertilized, and a lack of sufficient heat.

At all times, and under all circumfresh as it is possible to have them. be saved for several days in order to get enough to fill an incubator, but agree. fortunately during this cooler period of the year, they can be kept in safety for two or three weeks, and perhaps longer, providing they are turned often enough to keep the yolk of the egg from settling against the lower side of the shell and adhering thereto. As the season advances and warm weather comes on eggs can not safely be kept that long. It is theoretically and practically true that the germ in an egg. as soon as the egg is laid, begins to although the chick may start to form in | the Cochin) .- Ex

the egs when placed in a temperature of 103 degrees, the embryo will die before the chick is fully formed. As the egg grows still older the vitality of the germ will so far diminish that it will not start to form at all, the egg becoming stale and the process of decay setting in. An incubator, therefore, can be run correctly in every particular and the result be a very poor hatch, with many chicks dead in the shell, simply because of weakened germs and stale eggs, on account of the age of the eggs

It is well known that weakly breeding stock on either the male or female side, or both, or breeding stock that is over fed or too fat, will produce imperfect fertilized eggs, the germs being weak. When eggs from such stock are used, the results will also be chicks dead in the shell at all stages of development. It is the same with the human family. We find in every neighborhood consumptive children born to some parents, while other parents are blessed with strong, robust, vigorous offspring. There facts are pretty well understood in regard to the human family, but few incubator operators take them into consideration or attach much importance: to them in their efforts to hatch large numbers of chickens artificially and in this way enlarge their profits in raising poultry. In this matter, as in all others, it is the reasoning, thinking person who solves the problem first and achieves success,

The third cause which results in chicks dying in the shell at different stages of development is the one first named in this article, a lack of sufficient heat to carry on, at a normal rate, the process of chick development. By nature's process it requires a given amount of heat, a given length of time to build up the chick in the egg. In artificial incubation this amount of heat and this period of time should be imitated as closely as possible,

Another matter that should be mentioned in this connection is that of ventilation. Some claim, among them Fanny Field, that the chick in the egg, before it hatches, needs no more air than an unborn kitten does. This theory has been easily refuted by sealing up incubators hermetically tight, and by varnishing eggs that were placed under hens. In no case where the air was shut out from the chick in the egg, did the chick succeed in coming into the world alive. The egg itself refutes this "no air" theory, for in the large end of every egg is a good sized air space. It was no doubt placed there for the use of the chick after it reaches a period where it begins to breathe. The moment a chick breaks the shell and before it comes out, we find it breathing vigorously. It is known that the shell of an egg is very porous, thus allowing fresh air to pass into the air space quite freely.-Reliable Poultry

Milk as a Fire Extinguisher. A queer claim has been sent to a number of the companies having departments in Chicago. A fire broke pounds of milk, and twice a week there out in a creamery in a Wisconsin town will be shipped 50 barrels, making in near Madison, owned by John L. El-The water supply was soon exhausted and 2,300 gallons of milk stored in the building were used to extinguish the fire. The companies have, therefore, received a claim from Mr. Elverson for \$64 for damage done to building and the loss of 2,300 gallons of milk. A similar case is reported from Ste. Victoire, in Canada. The Rev. Abbe Noyseux and his parishioners extinguished a fire in a barn by using milk stored in the creamery. A fire in Cleveland in February destroyed the dwelling of William Woodford and by the use of 700 gallons of wine stored

in a wine cellar he succeeded in saving that building. The value of this wine was \$300, and this has been allowed him by the insurance companies, which recently paid their proportion of the loss. The property was insured for onethird its value, and the companies therefore paid in the neighborhood of \$100 for the wine used in putting out the fire. All sorts of liquors have been used for fighting fires in addition to water. Recently a fire was extinguished in an ink factory by throwing the contents of several vats of ink on the burning building. In this case, however, no insurance was carried and the owner got no pay for the value of

What Is "Cooking Butter?"

One of the laws of Massachusetts regulating the sale of oleomargarine provides a fine for anyone who sells oleomargarine to any person who asks for buttor. Recently an agent of the dairy bureau of that state went into a store in Holyoke and called for butter. For the purpose of conveying information to the salesman as to the kind of butter which he wanted, he qualified his request by calling for "cooking butter." The merchant furnished him oleomargarine, and was convicted in the district court. His case was appealed and tried in the superior court of Hampden county. Judge Hopkins instructed the jury, says the New England Farmer, that if they found that "cooking butter" was an article of commerce, separate and distinct from butter, they should acquit the defendant. If, however, they found that "cooking butter" was merely a kind or variety of butter, and that oleomargarine therefore was stances, the eggs used should be as gold when butter was called for, they should return a verdict of guilty. The Very early in the season eggs have to | jury after struggling with the case all the afternoon, finally were unable to

Light Brahmas.—The light Brahma fowls are practical fowls, and the Yankee farmer or poultry man stands by them, because they are fairly good layers; and for broilers no other fowl can excel them. They fatten very easily. They must be kept active, for a fat Brahma hen is a non-layer, and of no earthly good but to consume food. If Brahmas are properly fed and kept at work, they are among the very best lose its vitality. At a given time this winter layers; but no breed is so easily vitality becomes so far diminished that, spoiled for that purpose (unless it be of unaffected good temper.

REASONS FOR BEMIS' EXIT.

New York World Says Ho Is Opposed by Certain Wealthy Men.

The New York World prints a long story regarding the retirement of Edward W. Bemis, professor of political economy at Chicago University. It is alleged his exit is due to the fact that Yerkes, Rockefeller and other wealthy men who have contributed to the university, were displeased with Mr. Bemis' attitude on labor and social problems. Mr. Bemis' side of the story is printed as follows:

Prof. Bemis prefers not to speak at present of his interview with the university authorities, but as the report had spread that he was radical in his economic views, he would say he was in substantial agreement with such economists as Seligman, Ely, Andrews and Walker, though not going so far in some directions as Prof. Ely. He be-Heven a university should be in close touch with the labor movement and municipal and monopoly problems, and that it is true conservatism to introduce factory legislation, more honest and just local taxation, and such methods of city government and monopoly control as prevail in Glasgow, Birmingham and other of the best European

As one of the organizers and most active workers of the Civic Federation and secretary of its municipal committee, he has been asked to investigate the merits of several important new franchises granted to street car, railroad and gas companies, and has taken strong ground against further reckless and corrupt granting of valuable franchises without compensation to the city and for a provision for city ownership at the end of a moderate franchise period. He has written a monograph of the American Economic Association and some articles in the reviews on the results of city ownership of gas works in the United States. He holds that, on the whole, with possibly one exception, the results have been favorable, and believes such ownership should gradually extend, and that for the present street car franchises should be granted on similar conditions to those in Toronto, Canada, where the city secures 4-cent fares and at certain hours 3-cent fares and a share in the gross receipts, increasing from 8 per cent on the first \$1,000,000 to 20 per cent on all receipts above \$3,000,000, besides short hours for the men, and other valuable privileges, such as the right of the city to have the plant at the cost of duplication at the end of 30 years.

LABOR AND INDUSTRY.

It is said that Germany bids fair to vertake Great Britain in the production of iron during the present year. Statistics show that more than 85 per cent of the bread-winners of this country are males.

The Irondale Steel and Iron company, Middletown, Ind., has lately started two more mills in connection with its tinplate plant. The working force has been increased by about 250. The prosperous condition of the Rhode

Island woolen industry is indicated to the announcement that there will be a general advance of wages this month running from 7 to 12 per cent. New England has a greater proportion

of wage-earners than any other section of the country, in Rhode Island the proportion reaching 42 per cent, or nearly one-half of the entire population. The Carbon Iron and Steel company's plant at Parryville, Pa., has resumed

operations after a shut-down of over a year. Improvements amounting to \$100,000 have been made at the plant. According to the statistics of the Arkwright club, the number of cotton spindles in Georgia and the Carolinas has increased 20 per cent since 1892, as against 5 per cent increase in Massa-

Thomas Morrison, superintendent of the Edgar Thomson Steel works, Bessemer. Pa., has issued a notice to the effect that in the future no boys under 16 years of age will be employed in the mechanical departments.

Everything in the town of Morse, Wis., except the schoolhouse, which no trust wants, has been purchased by a syndicate of Boston capitalists. The price paid is supposed to be in the neighborhood of \$2,000,000. The syndicate will establish the largest tannery in Wisconsin, giving employment to nearly 1,000 men.

DON'TS FOR SUMMER CIRLS

Don't fail to run about cheerfully and do things for your father or mother. Don't wear an abbreviated bathing suit unless your figure is above criti-

Don't go to more than one hop in a week and don't stay late at any of them.

Don't think that life is impossible without passing the summer in the country Don't forget that the bearing capac-

ity of the average hammock is very limited. Don't lay in a great stock of candy wherewith to make yourself sick at the

conspicuous place or where tramps may happen by. Don't because you are not able to excel in athletics dub the women who are

Don't go to sleep in a hammock in a

'mannish." Don't let your summer young man witness your reception of your fiance at the depot. Don't pay more attention to your

clothes than to the development of your muscle. Don't forget that plain and inexpensive clothing is the most appropriate

to the country. Don't write to your friends at other summer resorts that they ought to be where you are. Don't give as an excuse for not being

in to the dinner that the wind died out when it did not. Don't read too many novels, for you will thereby injure your eyesight and

fuddle your brain.

Don't be too lazy or you will de teriorate physically and mentally when shoulder half way down the sleeve. A ou should improve. Don't judge a man's financial re-sources by the number of his colored den party.

shirts or duck trousers. Don't worry about sunburn and

WOMAN AND HOME.

UP TO DATE READING FOR DAMES AND DAMSELS.

The Mirror of Fushion-Some of the Latest Styles for the Scuson-Some Useful Hints for the Household-Current Notes of the fandes.



HIS pretty design is exceedingly simple but dressy and becoming: are no seams in the back and the bottom is finished with a girdle having a bow at the back like the one in front. Crepon or any of the woolen novelties may be used for this

model, with velvet or slik in combination. The skirt is one of the newest styles and measures a little more than five yards around the bottom. It has five breadths, with exceedingly wide side gores and two back breadths, usually cut to meet on the bias. This skirt fits the waist trimly across the front and over the hips, and the fullness of the back breadths is Inid in two box plaits. To secure the distended effect, face with crinoline or canvas. ome skirts have a very narrow and flexible steel sewed all around the buttom; but, better than this to secure a at the belt, the ends crossing and hangslight stiffness, is a thick cord of candle- ing to the knees. Such blouses are best silk or wool fabrics and can be used a common rule, and it is only compara-

A Safe Exception to a Sound Rule. A scarf-effect is added to the already much bloused front of some bodices. The searfs are of soft chiffon or lace, start from the shoulder seams, and at the shoulder extend from the col-lar to armhole. They are drawn to the waist, but are bagged as much as possible, the outer edge of the scaris being loosened even more than the inner one the result being a pair of festoons that widen the figure a great deal from the



bust line down. The scarrs are knotted wicking covered with satin or velvet to worn with entirely plain skirts, the harmonize with the gown. This is an severity of one heightening the elaboraexcellent model for any of the popular | tion of the other by contrast. This is with any style of walst, basque or coat. I tively in rare instances that it is brok-

By merely lexing the muscles of his arms is an easy task for Samonw, that superia-fledy strong man. You will be or le able to do this, but you may assule that degree of vigor, which proceeds from complete digestion and sound repose. If you wall enter on a course of Hostevier's riomach Eltrers, and persist in it. The litters will invariably afford relief to the maintaious rhoumate and mornisic and avert serious kidney. and neuralgic, and avert serious kidney trouble.



True Blood Purifier Prominently in the public eye today. It is sold by all druggists. \$1; six for \$5.

Hood's Pills are tasteless, mild, effec-

Splitting Shackles Asserter

Recipe for Ginger Ate.

tartaricacid, 4 tablespoonfuls of ground ginger, 1% pounds light brown sugar

and 2 gallons boiling water. When

blood-warm add a cupful of nome-made

yeast or 2 compressed yeast cakes and let it stand 12 or 15 hours in a warm

place. Strain and bottle it and tie

knack about this that is worth learn-

ing. In two days it will be ready for

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strength. Get Hood's because

down the corks. There is a simple

Four lemons sliced, a tablespoonful

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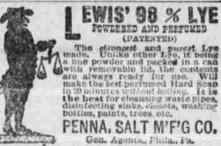
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W. N. U., Omaha-36, 1895. When answering advertisements kindly mestion this paper.





Those Simple Gowns.

would have created little comment by

the color of her gown had she lived at

this latter day, since she would have

been but one of a thousand wearing

that color. Go where you will, at sea-

shore or mountain, in city or country,

indoors or out, white is the predominat-

Wilkle Collins's "Woman in White"

Have you ever heard of the story of the woman who captivated the hearts of all the husbands at a certain fashionable resort with her white muslin gown and blue ribbons? The men thought

she dressed so simply, and one husband ventured to suggest to his wife that she "go and do likewise," instead of buying expensive gowns. She took his advice, and he became a sadder and wiser man when the laundry bills came

Such will be the experience of those who pay the bills this year, but the items of the bills will be trimmings and foundations for "those simple gowns." My lady has a dainty mull over white slik, with three plaited panels set in the skirt. For the boofce the mull is simply fulled over a tight lining, while the big puffs which serve as sleeves end at the elbow. Straps of sea-green ribbon ending in choux cross the plaited parts of the skirt and run from the belt of the ribbon finishes the costume, which is especially adapted for a gar-

Wide-brimmed hats with aggressivefreckles. The latter are an indication looking bows and loops and an abundance of blossoms are the rule.

FOR MOTHER AND DAUGHTER en without advantage, but one of the exceptions is shown here, the costume combining with entire success a skir that is trimmed with bands of passe menterie and an elaborated ornat blouse. Bengaline crepe or taffeta will serve for this, the skirt being of the usual godet cut, trimmed only at sides and front, the bodice of plaited stuff 'starting from the center and spreading fanlike toward the top. A pointed band of passementerie defines a corselet belt below which there is a bag effect of white silk. Over the shoulders in front and back are tiny jacket parts of passe menterie, and the wide bands of the same are inserted in the very ful

sleeves. The draped collar and its garniture are of chiffon. Very stunning gowns are made of cotton material sparsely covered with very large spots as large as a trade dollar. Skirt and sleeves of this material are added to a bodice of color matching the shade of the spots. Such a gown is shown with the front of the bedice bloused over a round belt, with a parky little skirt piece set jauntily on at the back and lengthening into a pair of long points that hang down over the hips almost to the knees. A woman with unfortunate abdominal development will entirely conceal this blemish by the flare of the little bodice skirt and the

For the Baby Carriage. White cricket flannel is an excellent

puffing at the bust line.

material for a summer robe to use in a baby carriage. It is very wide, and both cleans and washes remarkably well. The covers are bound with white or colored satin ribbon, or edged with a heavy, cream-white worsted lace, It color is liked, vicuna cloth with delicate flecks of pale pink and blue is preferred by some mothers to the ever-popular covers of elderdown. Muslin and pique and white Bedford cord are suitable covers for very hot days, though it is usually wisest to have underneath some very light cover of knitted or wover The muslin covers have fluted frills and are tacked over a lining of white or colored percaline or China silk Pique covers are bordered with pique braids or embroidered muslin frills, and often have a monogram embroidered in the center in large raised letters. A white pillow covered with fine lines with a frill of the linen edged with narrow Valenciennes, or a frill entirely of luce, is used for the head rest. Some times the pillow covers are embroidered in small flowers in white and colors. Violets, white and pink clovers, dalales, and bachelor buttons are flowers worked on the linea pillow slips.-St. Louis Globe-Democrat.

Blouse waists of accordion-plaited chiffon in black over pale yellow, red or light blue satin are nked for dressy

A favorite bonnet has a little skullcap shaped body with a trimming of butterfly-shaped feathers and loops of lace that are wired to keep them in