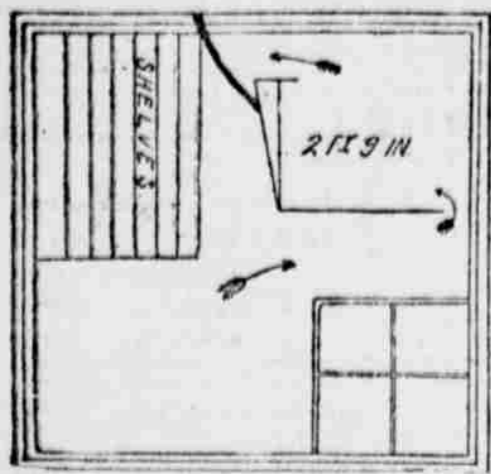


## AGRICULTURAL HINTS.

### A SECURE COOLER.

**How to Construct a Dairy Refrigerator Satisfactory in Every Way.**

The essential for a good refrigerator is dry air and a low and even temperature. If the ice box is placed right there will be a constant circulation of air in the cooler that will keep it dry and cold when iced. The shelves in our cooler are under the ice box and here butter and ice occupy one end of the room. Between the ice box and the side of the room is a space of ten inches, and here the box is but eight inches



SECURE MILK COOLER.

deep, as shown in the cut. Of course the ice box must have a tight metal floor, sloped to carry away the water through a pipe soldered in at one corner. The other side of the ice box extends to within ten inches of the ceiling. The current of air is indicated by the arrows. This permits the cold air to drop down behind the shelves and pass over the butter. If it becomes warm it rises to the ceiling, finds its way into the ice box and, after being chilled, again descends.

To prevent the ice falling over the eight-inch side there should be some slats arranged so as to throw any drip back into the pan. To regulate the temperature hang a ten-inch board in such a way that the ice box may be closed, or partly closed, to retard circulation. Our refrigerator has an improvement rarely seen—it is lighted. The window consists of two sashes, with a dead air space between.—D. F. Clark, Buttermaker for the Williamsburg Creamery, in Farm Journal.

### PRIVATE CUSTOMERS.

**Why Mrs. Rockwood Prefers Their Trade to Store Business.**

I have heard complaints from some who have tried furnishing butter to private customers. They say their customers are over particular and given to fault finding. In short, that it is more trouble to cater to their tastes than the butter is worth. In all my experience I have not had the least trouble in this respect. Our customers all understand that if at any time a crock of butter does not suit they are expected to return it at our expense and it will be replaced by another. I think it is no more than right that a person paying such a price for butter should get what they want, and I have found none who are any more exacting than I should be under the circumstances. I may have been particularly fortunate in obtaining unusually desirable customers, but certainly there is no fault or complaint. In our correspondence year after year, I have ever received most courteous treatment from both men and women. There has been nothing which would indicate the difference, socially speaking, between the wealthy patron and the poor farmer's wife, who supplies them with their dairy butter. We take great pains to make the butter look neat, and, although butter in a crock does not appear to the eye in the way that printed butter does, some difference is discernible even there. It is the practice of some butter-makers to use bits of old muslin over the butter. This is altogether too suggestive of its former period of usefulness to please the fastidious person. It is better to buy parchment paper, which comes out in circles to fit the different sizes of crocks, for this purpose. Pack the crock full to overflowing, then with a piece of wire cut off the butter directly at the top edge of the crock. Remove the surplus, place a circle of the parchment over it and smooth down and see how neat it looks. In summer sprinkle a layer of fine salt over the top to prevent the heat from melting the butter and soiling the paper. We buy new light yellow paper to tie over the outside and think it looks much better than old newspapers. The name and address was formerly written on an express tag and tied to the crock, but our express agent favors writing it upon the top with pen and ink, as the tags are liable to get torn off in transit. Always give full weight, and a little more if anything. When you are getting a big price for butter you can afford to be generous.—Mrs. E. E. Rockwood, in Farmers' Review.

### TRAINING FRUIT TREES.

**Effective Combination of Espalier and Pyramid Seen in Belgium.**  
A correspondent of the London weekly called Gardening Illustrated writes as below:  
We might learn a lesson from the foreigner in the matter of training fruit trees on wires, as well as in the utilizing of what may be termed waste places by the sides of the railways. The annexed cut shows a combination of espalier and pyramidal training which might with advantage be adopted in English gardens.

## A MARKED ADVANCE.

**Average Country Road Better Now Than It Was a Few Years Ago.**

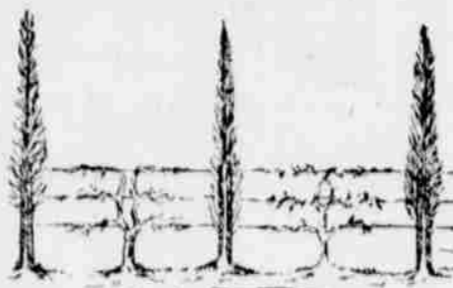
At a recent public meeting not far from here a good dominie, rising to speak, prefaced his remarks by saying that there ought to be added to the litany an appeal like this: "From lumbago and newly worked roads, good Lord, deliver us." Riding over the country at this season of the year the wayfaring man may well join the brother in this earnest petition; and if power could be given to the horse to speak as did that patient animal of sacred history in Balaam's time such a chorus would arise as would disturb the dreams of the would-be legislators who play with the question of good roads at our state capitals every winter, and arouse them to a better sense of their duty in this respect than seems to have impressed itself upon them as yet.

Still, it is a far cry from the old way of working the roads with the plows and old-fashioned scraper to the modern well-made road machine. Save in some of the districts where men still declare that there is no true way to improve the roads except to turn up the mud and stones along the side and haul them into the track with a scraper, there certainly has been a marked advance within the last few years. It is true we have not yet learned to use the road machine as it should be used. Its capabilities are not at present fully understood by all. A first-class machine in the hands of a good man will certainly make a good road. It is not all of roadmaking, however, to haul dirt, clods and stones into the highway. The machine must be followed up closely by men with rakes to remove all loose stones, and they by teams to draw all these away. When thus made smooth, if the pike be made wide enough, the result will be a much better road.

The use of gravel is also growing in favor. Some of our worst pieces of road have been greatly improved by this means. The intelligent overseer will study his "beat" and the available material, then act accordingly. Roadmaking is an art just as much as that of building railways. When we come to understand this, and that the better our roads are the more valuable our lands, there will be less killing time when the season of the year comes to work out our tax. It is for the interest of everybody to have good roads. We all use them and ought to take pride in maintaining them. But if we will not, and it seems to be a fact that some men can never be coaxed into looking out for their own interests in this matter, nor any other, in fact, then I am in favor of giving the roads over to the state, so that everybody may be compelled to do his fair share toward keeping them up. I believe that the money system is the best of all. There might be some little jar were it introduced at once; but that would soon pass away and in a short time none of us would be ready to go back to the old way.—E. L. Vincent, in N. Y. Tribune.

### DAIRY SUGGESTIONS.

One of the principal causes of butter becoming rancid is the buttermilk contained in it.  
Everyone that buys milk for family use ought to get that which contains four per cent. of fat. But much of the milk delivered to customers only shows three per cent.  
If the butter comes too hard for working and salting, because of the low temperature at which it was churned, you can easily and quickly remedy it by warming the washing water.  
One of the important items in making dairymost profitable is to weed out all unprofitable parts. The average farmer cannot afford to fool with cows that do not have at least some desirable quality.  
Do not stop feeding the dairy cow as soon as she goes dry. Give her enough good food to steadily maintain a fair condition of flesh, and she will be all the better milker when she comes fresh again. If she is allowed to get thin in flesh, it will cost something to bring her up again.  
If but one or two cows are milked it is not inconvenient to feed grain at milking time, but with a herd it is very troublesome. Some cows will not "give down" except when eating a palatable mess. This is the fault of the trainer, and is a bad state of affairs. But, like all habits, there are ways of breaking it.  
To buy just the cows you want is too expensive and hard to accomplish. Better raise them on the farm. Procure the best milkers you can for a foundation, and then buy the best full-blooded butter sire you can find. Let him be at least two years old, and he will serve your purpose for four or five years.—Colman's Rural World.



ON A BELGIAN RAILWAY.

by the sides of the walks, the pyramids might be trained over, and so form arches. This would be a most interesting way of growing fruit trees, especially pears and apples—planting apples to train on the wires (espaliers), and the pears to form the pyramids.

### ORCHARD AND GARDEN.

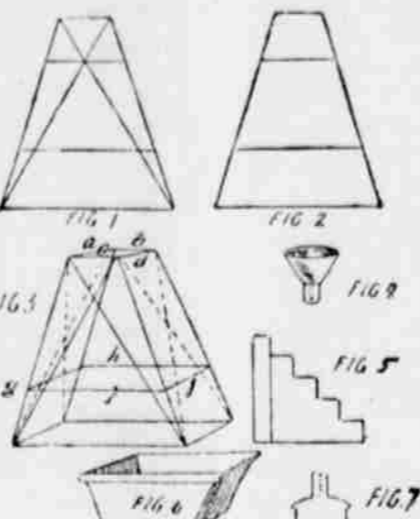
A moss-covered tree cannot remain healthy.  
It is a mistake to set fruit trees in the garden.  
Moss on a tree affords a hiding place for insects.  
An application of whitewash is good to remove moss.  
As soon as the apples begin to fall from the trees it will be a good plan to turn the hogs into the orchard.  
With raspberries and blackberries all canes that grow outside the direct line of the rows should be treated as weeds.  
A good rule in pruning is to cut all dead or disabled wood and every branch that starts out where it is not wanted as soon as seen.  
The growing canes of raspberries and blackberries do better if they are kept from becoming too tall, as they are usually inclined to do.  
Trees should be so pruned while young that the necessity for cutting off large limbs will be avoided.—St. Louis Republic.

## THE FARMING WORLD.

### HANDY MILK COOLER.

**Every Ingenious Dairyman Can Easily Make One at Home.**

It is essential that milkmen cool their milk before it leaves the farm, and if it be air-cooled it will keep longer and win a better name. A cooler of home manufacture (Fig. 3) is a wooden frame, six or seven feet in height. The separate sides (Fig. 2) may be made of four strips, with as many crosspieces as necessary for stability (Fig. 1). A slight unevenness of structure will not affect its usefulness if it but stand firm. The funnel (Fig. 4), over which a cheese-cloth strainer of many thicknesses is hung, rests in the aperture at the top (a b c d). Cleats of wood are nailed on three inner sides (g h i and j in Fig. 2) of the frame to hold the tank which clears the floor several inches, or even a foot, according to the height of the frame. Thus the milk is given a fall of two or three feet. The fourth side (f) is left open to admit the tank, which has a flaring rim, or a double strip of tin riveted around its upper edge, to catch on the cleats. The milk may be drawn



HOMEMADE MILK COOLER.

off by means of a faucet, or it may be dipped from the tank (Fig. 6) into the cans. Movable steps (Fig. 5) are needed for an extra high frame, and any small boy can pour milk into the strainer-covered funnel and dip it into cans when milking is over. Stand it out of reach of flying chaff and odors. Set the milk in a spring rather than on ice—the night's milk all night, the morning's an hour or more, as convenient. A spring, sheltered from the sun by a rude board house, or only shaded by trees, is better than any ice house. Sink a tub or box into the spring or running stream; or scoop it wider and wall it around with stone, not too deep for the cans to rest firmly on the foundation of stone. Where a spring is not available ice water is a substitute. Ice carried in the milk cart, wedged between cans, helps ward off complaints of sour milk. Tin covers or stoppers (Fig. 7), with chimneys having perforated sides, are indispensable. Rinse both can and cover with lime water, strained, after washing.—L. L. Trott, in Orange Judd Farmer.

### FOR DRYING FRUIT.

**Description of an Economical Way of Curing Green Fruit.**  
Sun-dried fruit has a flavor that cannot be approached by the evaporated, sulphur-bleached article. Besides, sun-drying is the most economical plan for curing green fruit, where but small quantities are prepared annually. Fruit exposed to the sun and air should, however, be protected from the flies. A

## GRAPE CULTIVATION.

**How to Care for the Vines So as to Secure a Fair Profit.**

In an address before a New York farmers' institute, W. T. Tabor, of Lake View fruit farm, said on the above subject:

First, we shall properly grow the vine that it be vigorous and healthy, not an overgrowth of cane by furnishing too much nitrogen in the form of stable manure, but with sufficient potash and phosphoric acid to harden the cane and perfect the bud. Assuming that you are trimming your vines upon what is known as the Kniffin system with four arms, let me say to you that we have changed our system so that we only use the two upper arms and grow all our grapes upon these arms.

Why have we changed and what has been the result? We observed that much the larger proportion of marketable grapes were grown upon the upper arms, and as it was marketable grapes we wanted, we removed the lower arms. Now in order to get the amount or quantity necessary we left upon this single cane which constituted the arm upon each side of the main vine a greater number of buds which distributed the new growth over more surface, preventing the overcrowding of fruit upon the vine. We leave upon two arms 12 to 14 buds each.

The summer pruning consists in removing, after the fruit is set, the clingers and seconds and afterwards the laterals, and clipping off the fruit-bearing shoots at the third or fourth leaf beyond the fruit, excepting one good cane nearest the head of the vine, which is left for the fruit-bearing cane for the next year. We also remove the poor clusters and never have over three clusters upon a shoot, and usually two, and on some only one.

There will then remain upon the vine from 35 to 40 or more clusters, and I think it will pay to remove still more, not having over 30 clusters to the vine, believing, as I do, that these 30 clusters, even if not averaging in weight over 20 pounds to the vine, will sell for more money than the 40 clusters weighing 25 pounds, and less expensive in marketing. I am after quality in place of quantity.

What are indications of high quality and where do we find it? Like the peach, the rich bloom upon its surface is indicative of its quality and you find this bloom most perfectly developed upon the largest and finest clusters upon the vine.

By this method of pruning each cluster hangs in a natural position upon the vine, independent of each other, are more compact in their structure and better developed in their growth.

I believe there are other advantages that indirectly aid in perfecting the fruit. These are the free circulation of the air under the vines and fruit, the clean surface of the ground affording no lodgment for sporadic or fungous growths, also the ease with which the vines may be sprayed, the rapidity with which the fruit may be gathered and the ease with which the surplus of growth may be removed in the winter pruning.

### BLACKSMITH TELLS QUEER TALES OF SUPERSTITIOUS PERSONS AND DOGS.

What becomes of the parings from the hoofs of horses in blacksmith shops? A horseshoer who was asked this question let his hammer fall on his anvil and told a reporter some queer things—that dogs make away with most of the parings, which are esteemed a great delicacy in canine households; that a choice paring is a fancy tidbit which can be secured by the commonest dog if he be watchful and industrious. The glue in the paring is probably the part relished, the smith said.

Negroes have a superstitious fondness for hoof parings. Some are said to carry a piece for good luck. Others use the parings to make decoctions for various diseases. An old white-haired negro, suffering with toothache, went into a Grant avenue shop not long ago and said that if he could get some horse hoof parings to smoke in his pipe he could cure his toothache. The blacksmith's helpers were ready to assist him, and being a waggish lot of fellows, they did even more than was expected. The old negro's pipe was filled with parings, horse hair and other things that made the vilest smell imaginable when a match was touched to them. One of the helpers inhaled the smoke from a cigarette, which act the old negro imitated with his pipe. It was momentarily expected that he would collapse, but he didn't. He walked away, saying: "Young gen'lemen, I'm done cured; when yer get de toofache, jes smoke hoss hoof."

A story is told that gypsies tole away valuable dogs by occasionally dropping a small paring which the dog finds and eats. The animal continues to follow the gypsy until he is caught and carried away.

Horse hoof parings are not the only thing in demand at a blacksmith shop. The scales which the smith hammers from the glowing metal are considered a valuable ingredient for medicines which negroes make. Iron scales and molasses boiled together are administered for dropsy and liver complaint. Housewives also mix the scales with the soil in which geraniums are planted. This is said to cause the blossoms to take on a much darker hue.—Kansas City Journal.

### IT WAS TRUE.

Late in the evening a report spread through the train that we had as a fellow passenger a man worth \$20,000,000, who had got on at Buffalo. I made inquiry of the porter of my car, and he replied:

"Dat's what dey say, sah, but yo' can't allus tell. He's in de next cab, but I can't dun say if he's rich 'til mawnin'."

Next morning the porter beckoned me into the smoking compartment and said:

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"How did you find out?"  
"From de odder pot'ah, sah. De gentlan has jest gin him ten cents, while everybody else has cum down wid a quarter!"—N. Y. World.

## SCHOOL AND CHURCH.

—John E. Parsons, of New York, theugar magnate, will give a schoolhouse to one of the suburbs of New York in memory of his children. It will cost \$10,000.

—English schoolboys seem to be over-conscientious. Two of them at Sutton, in Nottinghamshire, 12 years old, were caught getting candy out of an automatic machine without inserting the penny in the slot, when they went off to a pond, tied themselves with handkerchiefs and drowned themselves.

—The Methodist Episcopal publishing houses in Lucknow, Madras and Calcutta are on a far more satisfactory basis now than ever before. They have invested in property and plant above all liabilities some 275,000 rupees. They are in the beginning of a great work for India's evangelization.

—Mr. Rowlands, Q. C., recorder of Swansea, who has just embraced Catholicism, on graduating from Oxford became a clergyman of the Church of England, then head master of a grammar school, and in 1871 turned lawyer, was made a queen's counsel, entered parliament and later was appointed to the bench.

—Rev. F. W. Overbiser, formerly pastor of the Baptist church of Cold Spring, N. Y., is now a machinist in the Hall Signal company's works at Garwood, N. J. He says he prefers working at his old trade rather than be a burden on his relatives while waiting for a church to call him. He is making three times as much as he did when a pastor.

—The late George Munro was a most generous benefactor to Dalhousie university in Halifax, and he was held in high esteem all through Nova Scotia. He had given the university more than \$300,000, and its special holiday, known as "Munro day," was celebrated with enthusiasm by the students every year. Mr. Munro was himself an admirable classical scholar.

—Forty thousand Japanese have become professed Christians through the efforts of missionaries. Among these are many high in social rank and of the greatest intellectual power and influence. Independent in all things, the Japanese now desire to direct the affairs of the native churches themselves and are growing restive under the leadership and control of mission boards.

### HOOF PARINGS A PANACEA.

**Blacksmith Tells Queer Tales of Superstitious Persons and Dogs.**

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**Composition of Filled Cheese.**  
Many people have a somewhat vague idea of the mode of making and composition of filled cheese. It is described to the committee at Washington as being a sort of lard cheese, without a particle of butter fat. In its manufacture 70 per cent. of skimmed milk, and 30 per cent. of neutral oil, made from hog leaf, or unrendered lard, is used. To this is added certain coloring or flavoring matter, then the rennet is put in, and it is made into cheese. The cost is approximately 4½ cents a pound to manufacture.