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FARM AND GARDEN.

A BARREL HEADER THAT SECURE-LY PACKS THE FRUIT.

Detailed Instructions About Making and Keeping Cider Sweet and Sparkling. Attractive Device for Plants-Convenlent Rack for Shock Corn.

A Kansas correspondent in Prairie handling shock corn that will be approciated by any one who has been accustomed to husking on the ground in a cramped position.



FOR HANDLING SHOCK CORN. Make the sills or bed pleces of poles or of scantlings twelve feet long. Nail on three stiff boards about thirty inches long for cross pieces. One of these should be on the under side, and the other two on top about three feet apart; fasten on legs firmly about three feet from the ends. In using it a shock is laid across the rack, and a man or boy may stand on each side of the corn between the side pleces of the rack and throw the cars on one side and the stalks on the other. This rack is often handy to carry the fodder on when feeding it, or when putting it in larger shocks after husking.

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Drying Fruit Under Hot Bed Sash.

Popular Gardening suggests that owners of hot bed sash utilize these for making a sun drier for drying surplus fruit. The sash should be elevated on a frame four feet from the ground at the front and a foot higher behind. A rack with supports for drying trays at four or five inches apart should be constructed under the sash, to be reached from behind. The place of approach for sliding in or taking out the trays may be covered with fiy screening, the other sides with boards. The sash will both increase the heat and keep off the dews and rains, thus allowing the drying to proceed from beginning to end speedily and with the smallest possible amount of bother.

Barreling Apples.

Barreled apples are frequently sent long distances by rail or other transportation, and the constant jolting and rough handling bruises the fruit if not securely packed. Hence it is advisable when filling barrels, at every addition of a half bushel of fruit, to gently shake the barrel, and thus secure close packing. Fill the barrel so that quite a number of apples will be above the level of the upper part, then place on the head, above which lay a bit of plank that will easily fit within the end of the barrel, and press the head to its original position by one of the many methods used for the purpose.



edge back three or four inches. Above this the seeds are planted not only on the level surface, but also on the inclined outer surface. Annuals are the best, and one may select to suit his own fancy.

Making Cider.

Numerous machines for making cider -some to be driven by steam and many to be worked by hand power-have superseded in certain sections of the country the old fashfoned cider mill. These save time and labor, but for making a superior article of cider no improvement has really Farmer tells how to make a rack for been made over the old time mill that slowly mashed and squeezed the apples, instead of rapidly reducing them to a pulp or grinding them to a fine pomace.

September, October and November are the cider making months, but the nearer cold weather it is produced the better the beverage will keep.

Good cider cannot be made from de-fective apples, and the picking up of all sorts with leaves and dirt attached for making cider cannot be too severely condemned. On the contrary, where cider (not vinegar) is the object, it will pay to reject all unripe and unsound apples, and wash them clean and dry them in the sun until they are a little wilted, for the more water that can be removed from them at this stage the better the cider will be. The finest table apples do not make the best cider, the preference as a cider ap-ple being universally given to the Hughes or Virginia crabs, a small apple of a little more than twice the size of the common wild crab, not remarkable for the quantity of its juice and entirely destitute of any good edible qualities, but producing cider that will command double the price of that made from more sightly and fine flavored apples. Next comes the Harri-son, an apple yellow in color, twice as large as the orab, whose juice so closely matches that of the crab that where they are grown in the same orchard they are made into cider together. There are many other good cider apples, but none that sur-

pass the ones mentioned. Crab cider is remarkable for its sparkling qualities and spirit, rivaling champagne; for the making of the latter beverage crab cider is no longer employed. The secret of handling crab cider consists in cleansing it from all foreign matter, soum and sediment, without arresting fermentation by heating with fire, or the use of mustard or chemicals. This is done by standing it in large open casks holding three or four barrels until fermentation has begun and considerable scum has risen and been skimmed from the top, when the cider is carefully racked off through faucets placed in the casks (about eight inches) from the bottom so as not to draw off the sediment, and it is then sometimes strained through filt of clean sand or charcoal, when it is barreled and stored in a cool cellar ready - or more additional for sole rackings nav

be dispensed with. Whenever the suppressed fermentation going on in the barrel manifests itself so strongly as to swell out the heads, it is necessary to give the gas a temporary vent by a small gimlet hole near the bung which at once gives relief, when it may be stopped with a pin plug that can be easily drawn out to allow another escape of the gas when it becomes necessary. This treatment is equally applicable to cider made from other varieties of apples, but to those who preeetness to sparl different one is required. There are various ways of preventing fermentation. The best, though requiring more labor than others, consists in scalding the cider in copper kettles or a large copper still that will hold three or four barrels, the scalding to stop just as boiling is about to begin, when the fire should be drawn from under the still and the liquor be placed in an open cask large enough to hold it until it becomes entirely cold, when it is drawn off in the same manner as directed for crab cider. During the heating a great mass of fine pomace will rise to the top in the still, which should be continually skimmed off and several inches of fine sediment will remain in the bottom of the cask after the cider has grown cold. Where from fifty to 100 barrels of cider are made yearly about six of the large open casks will be wanted and should be be set high enough from the ground to allow cider to run from the faucets into barrels. Other processes are the use of mustard seed or sulphate of lime as soon as the cider is barreled, but whatever method is adopted to keep cider sweet, there are none that will preserve it precisely as it came from the press. Cider is better when the pomace remains over night without being pressed. Clean rye straw is the best straining material to be used in laying up the cheese, and the press and casks should be thoroughly cleansed before using a second time. Clder should never be allowed to freeze and thaw. When from neglect it has frozen to any considerable degree it should be drawn off into other barrels, leaving the ice when melted to be thrown away or used to replenish the vinegar away or used to replenish the vinegar barrels. As a compensation for the waste incurred in freezing, whether done acci-dentally or purposely, the cider when drawn off will be found improved to an astonishing degree by nature's own pro-cess for expelling the surplus water. Evaporating the water by boiling the cider will ruin it for a beverage. Cham-pagne cider is quite frequently made by charging cider that is deficient in spirit and sparkle with carbonic acid gas, and manufacturers of cider who are not farmmanufacturers of cider who are not farmers have many methods of presenting the article to their customers in a pleasing form that are not practicable on the farm.

FARM AND GARDEN.

A CABBAGE TRENCH ILLUSTRATED AND DESCRIBED.

Requirements Necessary to the Successful

Employment of Artificial Incubators. How a Cross Cut faw May Be Used

by One Man-Cleveland Bay Morses.

Insamuch as many fairs this season have provided a regular class for Cleveland bays, and this breed of horses appears to be coming into prominent notice throughout the country, we give the picture of the stallion Royalty, who stands at the head of one of the largest Cleveland bay studs in America.



ROYALTY, CLEVELAND BAY STALLION.

There exists but little definite information concerning the origin of the Cleveland bays. The vale of Cleveland in Yorkshire was peculiarly their home. This fact, together with their uniform bay color, gave them their name. The Cleveland Bay Horse society in England was organized in 1884. This breed was introduced in this country some ten or twelve years ago. The Cleveland Bay society of America was organized a year ago.

A Cleveland bay is of medium size, standing 16 to 16 1-3 hands high and weighing from 1,850 to 1,450 younds. This breed supplies the demand for strong, showy coach horses. They are also well adapted for general purpose horses.

A Convenient Garden Hot Bed." For a small garden hot bed excavate a trench two feet deep, three feet wide and as long as desired, selecting a sunny and well drained spot; sprinkle a little stable litter in the bottom, and on this shovel enough horse stable manure to make twelve or fifteen inches in thickness after it is well trained down; around the bed construct a frame or crib of boards, a foot high in front end eighteen inches at the back, with ends bevaled to fit the sides, 11. whole to be covered with glass in sash that can be conveniently raised or lifted off when required. Some manure should also be put around the frame on the outside and covered with earth to keep out the cold air. Horse stable manure mixed with a moderate amount of the bedding is the right kind to use, and is should be hauled out and piled up a few days near the trench, and be forked over several times and kept moist, but not drenching wet, until the heap is well heated up, when it should be shoveled in the pit as directed, and covered with five or six inches of rick soil as a bed for the

might be developed with care. The cut illustrates Gilt Edge, who has made a good record among Guernsey mileh cows.

Drying Apples.

Experiments appear to have proven that acid apples with white flesh make the best product when dried. In large establishments apples are prepared for the evaporator by machines that pare, core and slice the apples in one operation. Hand prepared fruit, not being divided into uniform pieces, does not dry as evenly and present as attractive an appearance. Some manufacturers place the apples when they come from the parer into a solution of salt and water-one pint of salt to ten gallons of water. This is thought to cut the gum on the fruit and clean it, also to prevent fermentation and aid in

bleaching. Bleaching is done by exposing the fruit in a wooden box or special machine, to sulphur fumes. The sooner the bleaching is done after the apples are out the better. Caution is necessary not to overbleach the fruit and cause it to both taste and smell of sulphur. In different establishments the heat of the evaporater varies from 95 degs. to 200 degs. Fahrenheit. The fruit must remain in from two to five hours, according to the heat of the air in the evaporator. One bushel of apples is esti-mated to make from five to seven pounds of dried fruit.

Agricultural Societies and Their Doings.

The election of officers at the late session of the American Pomological society, in Boston, for the next two years, resulted in the choice of P. J. Berckmans, of Augusta, Ga., for president; Charles W. Garfield, of Michigan, secretary; T. T. Lyon, of Michigan, first vice president, and a vice president was also selected from each state and territory.

At the convention of American florists, in Chicago, the officers elected were as fol lows: President, E. G. Hill, Richmond, Ind.; first vice president, W. D. Siebrecht, Astoria, N. Y.; secretary, W. J. Stewart, Boston, Mass.; treasurer, M. A. Hunt, Terre Haute, Ind. One vice president was also elected for each state and territory.

At the late convention of agricultural chemists in Washington the following officers were elected for the ensuing year: President, P. E. Chasel, state chemist of South Carolina; vice president, W. J. Gas-coyne, state chemist of Virginia; secretary, Clifford Richardson, district chemist; executive committee, P. H. Jenkins, vice director of the Connecticut agricultural experiment station, and J. A. Myers, state chemist of Mississippi.

Breadcast Harrowing.

A North Carolina farmer describes in Southern Cultivator how to make a light harrow for use in broadcast harrowing of cotton or other crops during early growth, when a heavy harrow with thick teeth does not work well.





Will keep constantly on hand a full and complete stock of

A BARREL HEADER. In the cut is shown a barrel header described and recommended by Country Home. It consists, as will be seen by the cut, of a frame of sufficient dimensions to admit the barrel, which stands upon a plank platform. The pressing is per-formed by means of a screw, either wood or iron, passing through the upper and horizontal part of the frame.

Attractive Arrangement for Flowers.

The floral cone is a pretty ornament for the conservatory or window garden. American Garden gave recently an illustrated description of one, which is here reproduced for the benefit of our readers. The cut shows the construction and fin-

ished side. Four circular shelves are arranged one above another for a foundation, the diameter of the same depending upon individual tastç. A convenient size for the cone is got by making the lower shelf 12 inches from the ground and the shelves 10 inches apart from center to center, with the stand for the pot 8 inches above the highest shelf. Allowing for a pot 6 inches high and for the plant in it to project 6 inches above it, the height of the cone will be 62 inches. For this height the lowest should be about 89 inches in diameter; the next higher, 83 inches; the next, 27 inches, and the highest, 18. The spaces between the shelves are filled with soil, much as a pot would be filled. First is a layer of coarse gravel or broken crockery and charcoal and then mold within two or three inches of the next shelf. The shelves are properly braced to bear the weight put upon them. The outer sur-face of the soil is made in the direction of the shelf just above, except on the lower shelf; on this the surface is perpendicu-



FLORAL CONE.

Inr. The soil should not reach quite so far out as the periphery of the shelf that holds it. The soil is watered by inserting the long spout of a can between the soil and the shelf above it. Holes are bored around the center of each shelf, to allow the water to drain through. The lower shelf is planted in something that will droop to the ground. Here the starts are planted on the level surface, from the Dakota.

The New Corn Ensilage.

The latest plan with ensilage is to cut the entire corn crop-stalks, ears and all -into the silo. The kernels of the corn will be wholly digested by the cattle, as it does not dry out nor lose its milky character, which gives it succulence for rapid digestion. A farmer who has made this point one of special investigation so re-ports, and affirms that there is not a visible trace of corn in the voidings.

Agricultural News.

The Hessian fly has become a serious pest in England and Scotland.

The Cape Cod cranberry crop is estimated at one-fourth less than last season's product.

The opion fly has materially decreased the opion yield in many sections.

Prominent railway officials in California are discussing the subject of giving free transportation across the continent to emigrants who will settle in that state.

Statistician Dodge places Wisconsin fourth on the list of the best five spring wheat states in the Union.

New Jersey and Delaware tomato canners report a short pack.

A scarcity of farm hands has occasioned

remove the whole or a portion of the sash, and on warm days this should always be done. Where old sashes are on hand the bed may be made of a size to suit them and save the expense of new. In sprouting large quantities of sweet potatoes for plants many producers cover their beds with coarse muslin, as being cheaper than glass and answering the purpose quite as well.

seed. If the heat is excessive at

Sugar Making in This Country.

The experiments conducted under the anspices of the National Department of Agriculture, at Fort Scott, Kan., in making sugar from sorghum cane have been ing sugar from sorghum cane have been announced a complete success by Com-missioner Colman. The new process is rapid, less costly and more efficient than the old process. By the latter it is esti-mated that about one-half of the saccharine matter was wasted, even in the southern sugar cane. The diffusion process it is sugar cane. The diffusion process, it is claimed, saves about 95 per cent. of the saccharine matter. Experiments are being conducted in Louisiana with making sugar from the ribbon cane by the new process. Commissioner Colman believes that these experiments and their results are as important to this country as the in-

vention of the cotton gin. The only entirely successful experiment in best sugar production in this country has been at the Alvarade factory in California. It appears from a recent report forma. It appears from a recent report that there are possibilities of sugglement-ing the crop of the San Joaquin valley so as to lengthen the factory season in Cali-formia to five months instead of three, the length of the season in Europe.

A Homemade Sawing Machine.

In the illustration is shown how a cross cut saw may be used to good advantage by one man. Prairie Farmer explains the arrangement as follows:

One end of the saw-the handle being taken off-is hung by a swinging bar sev-eral feet long to the side of the woodhouse. The swinging bar should run between two horizontal strips, which will make it run steady. To support the stick which is to be sawed, a heavy piece is fastened on the corner of the shed, and a crooked piece is fastened to the side of the shed, either by



HOMEMADE SAWING MACHINE.

nailing from the inside or by bolte, or by setting it in the ground. The saw should have a good set so it will go through the wood without cramping. The longer the swinging bar is the less rocking motion the saw will have.

Artificial Incubation.

The manufacturers of incubators and the advocates of the artificial method of hatching lay down as the requisites of the successful employment of this method the

following principles: 1. Heat of about 103 dega. Pahrenheit. Proper ventilation.

- 3. Turning of the eggs.
- 4. Sufficient moisture.

In theory there has never been any difficulty about artificial incubation, but it has not been found so very easy in practice. It contains the jubilee addresses of congratulations from members of the Primose lengue.—Chicage Times.



The length of this harrow is eight or ten feet, and the width two and a half feet. Teeth on front piece are twelve inches apart, and on aft piece same dis-tance. These latter teeth are exactly mid-way between those of the front piece, cut-ting little furrows of six inches apart (as above) which will here t the shown in cut above), which will break the entire surface at each going over, taking out one-sixth of the plants.

Treatment of Barnyard Manure.

The proper treatment of barnyard ma-nure is a matter of pecuniary interest to the farmer. Professor Weber, in a recent report issued by the Ohio state board of agriculture, says on this subject: 1. The stable floor should be impervious to water, and may be made of concrete,

elay, brick or plank. 2. Enough bedding should be used to completely absorb the liquid excrements. Straw is the best bedding. The amount of bedding should be equal to one-fourth of the dry matter of the feed given. This would in general be about six to six and a half pounds for every 1,000 pounds of live weight of stock new dex

weight of stock per day. 8. Where the manure is allowed to ac-cumulate in the stable it is often necessary to employ some absorbent for the escaping ammonia. The best absorbents are muck and soil sprinkled over the surface from time to time. Where these cannot be had the following substances may be omployed: Gypsum or land plaster, one-half pound per day for every 1,000 pounds live weight. Sulphuric acid, one part to 1,000 parts of water. One pint of this mixture per week will be sufficient for each animal. With this precaution no loss or evil results will come from the accumulation of manure in stables.

4. Where stables are daily cleaned a manure pit for the preservation of manure should be provided. This pit should have double the stable surface, should be two feet deep, and have a wall or ridge around the outside, at least a foot higher than the surrounding surface, in order to exclude water during rains. The bottom and sides of the pit should be impervious to sides of the pit should be impervious to water, so as to prevent loss of the soluble constituents. The manure should be spread over the whole pit, and not be piled up at one point. Here it will keep moist, which prevents heating, and all of the sol-uble ingredients will be preserved. Manure from such a pit, according to the authority quoted, would contain per ton 10 pounds of nitrogen, 5.2 pounds of phosphoric acid and 12.6 pounds of pot-ash. The money value would be about \$3 per ton.

per ton.

Lime Destructive to Hog Cholers Germs. Dr. Salmon is reported to have said at the meeting of the Society for Promoting Agricultural Science that kime will kill the germs of hog cholera. It was advised that the lime be applied at the rate of fifty bushels per acre, upon land used as a hog pasture, and the germs will be destroyed in the soil to the depth of six inches. A like proportion of lime mixed in manure piles containing the germs, it was claimed, will also kill them.

A Thirty Pound Book.

The largest book ever bound is owned by Queen Victoria, and measures eighteen inches across the back and weighs thirty



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