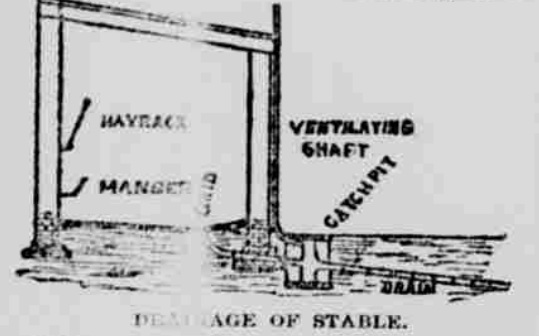


FARM AND GARDEN.

HOW TO TREAT THAT STUBBORN DISEASE, BUMBLE FOOT.

A Cheap and Efficient Shelter for Swine. A Poultry Show of General Interest—A Suggestion for Thanksgiving Day—Hints on Stable Drainage.

Much has been said and written about the treatment and disposal of house sewage, but comparatively little thought given to stable drainage. This neglect of the latter arises in part, at least, from the fact that the animal vapor given off in the stables is not considered unwholesome to human beings. It is, however, a serious annoyance, as are all disagreeable odors, and then it is very injurious to carriages, affecting the harness, as well as impregnating the clothes with a subtle odor and eventually rotting them.



When stable drains can be attached to a regular sewage system, or be run into a properly ventilated cesspool, there is little or no trouble about vapors and odors; but where the liquid has to drain into a cesspool, considerable thought and ingenuity are required.

It need hardly be told that stables ought not to be drained into the same cesspool as the house sewage. As there is only liquid matter to be dealt with only one cesspool is necessary, but this one to be complete should be fitted with a movable pump and an air shaft for ventilation. All the drains must be made water tight with cement, and the air shafts should be made of cast iron pipe not less than two inches in diameter. Zinc corrugated sheet is used about the shaft.

The cut, which explains itself, shows an arrangement of a drain from a stable with ventilation of the catch pit that will prevent all foul odors. This plan is one much employed in England, and those who have tried it vouch for its successful operation if four-inch glazed pipes are used and the cesspool and catch pit are ventilated. A bucket of water should be poured down every few days to flush the drain.

How the liquid is finally disposed of will vary in individual cases. It is a most powerful manure, and properly diluted becomes a valuable fertilizer for grass or other green crops. Where it can be managed without becoming a nuisance, a good plan is to pour the contents of the stable cesspool on the compost heap.

The New York Poultry Show.

Efforts are being made to insure a success at the coming poultry show in New York city, the results of which will prove of widespread interest and value. This exhibition is announced for Dec. 14 to 21. Numbered with special features promised is an exhibition of live and dressed market poultry. The pigeon department promises to be of interest, and there is to be a toy dog show in connection with the exhibition.

The premium list which has been issued gives full information in regard to the show. Silver medals, cups and money prizes are offered in all departments. All birds in the first class will receive certificates of superiority, in the second class certificates of excellence, in the third class certificates of merit. The American standard of excellence will be the guide for all varieties that it covers and new breeds will be left to the discretion of the judges. There are numerous club and special prizes for the pigeons and a silver cup valued at \$50 will be offered for competition in the coming class. Mr. George S. Pratt, Bridgport, Conn., will be hall superintendent and the show. The following poultry judges have been selected: F. K. Peck, of Natick, Mass.; J. Y. Ricknell, of Buffalo, N. Y.; J. D. Nevins, of Philadelphia, Pa.; George O. Brown, of Baltimore, Md.; Abel F. Stevens, of Wellesley, Mass.; and C. F. Thompson, of Brooklyn, N. Y., formerly of New Hampshire.

Oh, this is the turkey that causes Thanksgiving. When stuffed till he's bursting and baked till he's browned. And makes us cry sadly that life is worth living as soon as we get a bit of his meat so renowned. Rise, curver, and give him utter a blessing. Then see that each feather has loosened his vest, and then help the ladies who like him (in dressing).

Take plenty of thyme to a slice of his breast. The wish bone you'll give to the maid who is fairer. The drum sticks must go to each tiny young elf. The dark meat, whose flavor you know is the rarest. Along with the "Turk's cap" you'll keep for yourself.

Now, while you're enjoying your Thanksgiving dinner, Remember the ones who are hungry away. And send them a turkey, so if you're a sinner. You'll feel like a Christian and honor the day.

Shelters for Swine. The farmer's interest as expressed in dollars and cents ought in itself to be a sufficient reason for properly housing and protecting from the weather farm stock. The saving of food between cattle exposed to the elements and such as are kept dry, warm and comfortable, it has been proven over and over again, much more than pays for the shelter provided. Every farmer knows that the food required to sustain life in cattle in cold exposed positions will make a profitable gain where these same cattle are warmly housed. On many farms where milk cows, horses and poultry are provided with suitable shelters swine are left to take care of themselves.



CHEAP SHEDS FOR SWINE.

The opinion very generally exists that swine, if fed regularly, ought to thrive without any other attention; hence these neglected animals are either left in open pens or ranched, or else crowded into pens or stalls, where they are allowed to wallow in accumulating filth until the time arrives for slaughtering them. The multiplication of diseases among hogs, and

FARM AND GARDEN.

A FEEDING RACK THAT GIVES EVERY ANIMAL ITS SHARE, NO MORE.

A Land Measure for Use in Laying Out Irregular Fields—Hints About Curing Meat—In the Hothouse—Merino Sheep and Their Origin.

The largest importation of pure merinos into the United States was made through Mr. Jarvis, the American consul at Lisbon, in the years 1809 and 1810, from the flocks of Paulars, Negrettis, Aquenais and Montarcos, of Spain. These flocks, consisting of nearly 50,000 head, had been confiscated for political reasons and sold by the Spanish government, along with other property of the four noblemen who had owned them and whose names they bore. Of the whole number somewhat less than 4,000 were sent to this country, and as the French government had made an importation of over 300 Spanish sheep from the finest flocks of Spain in 1785, which were placed on a government farm near Rambouillet, near Paris, it is quite probable their stock was further increased by purchase at this sale.



JEAN GILBERT—PAULAR RAM.

By whatever name the merinos are called, whether Spanish, French, Saxon or Silesian, all had their origin in Spain, where they existed in large flocks owned by wealthy proprietors, each of the flocks possessing some distinctive characters that entitled it to be considered a sub-variety. Prior to the principal importation mentioned, smaller ones had been made from Spanish flocks, notably one of considerable numbers by Col. Humphreys, our minister to Spain, and followed by others, of which a part, at least, are believed to have been introduced into this country in 1843 and 1846 importations were made from the French merino flocks at Rambouillet, in France.

From these progenitors the American merino has descended, and now stands at the head of the fine woolled sheep of the world. Mr. Jarvis describes the Paulars as one of the handsomest of Spanish flocks. They were of middling height, sound bodied, well spread, straight on the back—the neck of the buck rising in a moderate curve from the withers to the setting on of the head—the head handsome, the skin smoother and the crimp in the wool not so short as in some other flocks; the wool somewhat longer, but close and compact, soft and silky to the touch, and the surface not so much covered with gum.

The picture of a French Paular ram with that of the propagator of the French Paular sheep—Jean Baptist Francis Gilbert, of Seine and Oise, France—here given is from an engraving furnished by Solomon W. Jewett, who has imported large numbers of these sheep into Vermont since 1850.

A Word About Quinces. As the quince is not a table fruit, but is wholly used for preserves and similar purposes, its tendency to early decay is not of so much consequence as it might otherwise be. It thrives in a majority of the states, and although a moist and rich soil suits it best, no one need fear to plant it on ground where corn and potatoes are raised. In some other flocks, found in different places there does not seem to ever have been a general over-supply, and the excellence of the fruit for its special purposes gives an assurance of a good demand and good prices in the future. It has some insect enemies, but not to such an extent as need deter any one from its cultivation. The fruit, when ripe, should be cut with knives should be cut off and burned, and a lime wash impregnated with sulphur is recommended for the trunks and largest branches.

A Convenient Land Measure. The land measure here illustrated is described in Country Gentleman as a convenient and inexpensive implement.



LAND MEASURE. This measure is made of three-quarter inch pine or bass wood blocks 3 1/2 feet in length and 2 inches in width, nailed to uprights, which are 2 1/2 feet long, and 3 inches wide. The pointed ends of the uprights are 8 feet and 3 inches apart, so that two lengths will make one rod. It is light and easily used with one hand, reversing the ends and turning on the forward point as fast as the operator can walk. This measure has been found convenient to use in laying out irregular fields for plowing when the furrows were to be turned toward the center, as they should be part of the time to avoid an uneven surface at the corners. Carefully handled, it is as accurate as chaining and very handy to use.

Curing Side Bacon. In handling any of the products of the hog care must be exercised to kill the animals on a cold, frosty day, and see that the carcass is thoroughly relieved of its animal heat—but not frozen—before it is cut up. This is an important point; hence special attention is called to it. The fat of much meat to keep is due to its being handled on a damp day, with a warm, muggy atmosphere. Another source of failure is the packing down of meat before it has become thoroughly cold through and through. It often happens that the surface of the meat may become actually frozen before the animal heat has all been expelled from around the bones. Such meat is sure to spoil.

The large pieces of side meat for smoked bacon are best cured by dry salting on a platform made for the purpose. On this platform spread a layer of salt an inch deep, rub each piece of meat thoroughly on the sides and edges with salt, and lay the skin side down on the platform. When the first layer of meat is completed sprinkle a good layer of salt over it, and then rub and lay down a second layer in the same manner as the first, and so continue until all is packed. Finish with a generous layer of salt on top of the pile.

The meat ought to be taken off and rubbed with salt three or four times during the process of curing and replaced as at first. This rubbing may be done in a wide shallow box containing three or four inches of salt in the bottom, which will be found quite sufficient for the purpose. The time for curing varies from five to eight weeks, depending on the thickness of the pieces of meat and temperature of the room where it is kept. In a cellar with an even temperature meat will take salt much sooner than in a cold room with an occasional freeze, and it will be well to test the curing by cutting into a piece before taking it up for smoking. The smoking requires about ten days. Hickory wood is the best fuel for the smoke house.

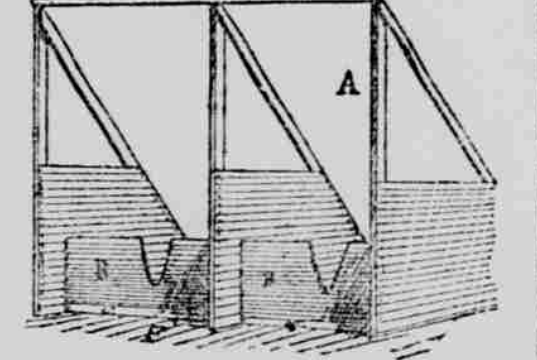
Trying Out Lard. Lard should be tried out over a slow fire and remain there until the scraps become crisp and brown and all watery particles are evaporated. A handful of slippery elm bark is still sometimes added at time of rendering the lard by old fashioned folk, but this is not necessary, and is no longer a common practice. Stoneware jars are the best receptacles for lard that is to be kept a long time. A dry cellar or a cool room is a suitable place for storage, but a damp and moldy cellar is to be avoided. Leaf lard and fat pieces may be rendered together, but the fat from the intestines must be tried by itself, as it is liable to impart a rancid flavor to the lard after it has been kept a short time. Leaf lard that has been slowly tried over a dull fire will, if packed down in stone jars and kept in a cool, dry place with the jars covered, retain its original sweet flavor and white color. Care must be exercised that every fragment of membrane and particle of animal fiber be carefully strained out before the lard goes into the jars.

In the Interests of Agriculture. The cotton crop promises to be less than last year's, but in excess of the crops of 1883 and 1884.

The secretary of the New York State Agricultural society proposes to hold twenty farmers' institutes during the coming winter. Ohio celebrates its centennial by holding 100 farmers' institutes the coming year.

The invitation extended by Dr. Kerry, in behalf of southern members, to the American Entomological Society to hold its next biennial meeting in Florida some time during the month of February, 1889, was unanimously accepted.

A Useful Feeding Rack. The cut here given illustrates a feeding rack, the invention (not patented) of an Ohio gentleman, who recently told in Ohio Farmer how to make it.



The uprights A and the stall proper are made in the usual manner, but the brackets cut B is novel and ingenious. The sketch fully illustrates the manner of construction. The V should not be over fourteen inches wide at the top and two feet deep to the point. From the bottom of the feed box C to the stall floor is twelve inches. By this arrangement is gained the advantage of a saving of food and quickness of feeding. It is furthermore claimed by the inventor that, no matter how ugly the animal, it cannot appropriate more than its share of the feed, or use its horns either for purposes of offense or defense, and the advantage of feeding any kind of proven stock—cattle, sheep or hogs. Every animal gets his share—no more, no less. A hole is bored at the bottom of the V for the rope, giving the brute plenty of room, perfect cleanliness and thorough protection.

Keep the Stable Free from Odors. Attention is again called to what ought to be a well known fact, namely, that nothing will keep a stable as free from odors as the free use of dry earth. Everybody who keeps horses or cattle will find that it pays, with interest, to keep on hand a plentiful supply of fine dry soil to be used daily. A few shovelfuls of earth scattered over the floor after cleaning will render the air of the apartment pure and wholesome.

Beet Sugar in California. Recent reports from California make it appear that Mr. Claus Spreckels is in earnest about attempting to produce beet sugar on a large scale in that state. Beet sugar has already been widely distributed among the farmers, and a manufactory costing \$200,000 is promised to be in operation next fall. It is claimed that this plant will have a capacity of producing 65,000 tons of sugar annually.

A Dripless Hothouse Roof. A southern correspondent in American Garden, who is not troubled with drip as many are, accounts for it in the fact that the rafters and sash bars of his hothouse are made after drawings illustrated in the cut, which shows a cross section.



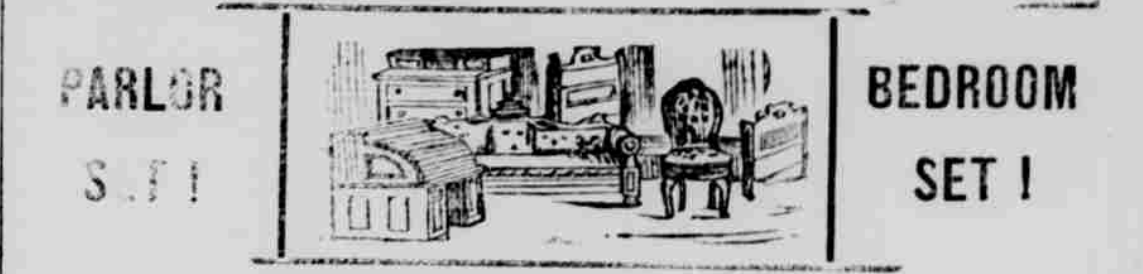
CROSS SECTION OF RAFTERS AND SASH BAR. This plan, it is claimed, lessens the amount of obstruction to the light, and it is impossible for any water to drip through, being carried off by the groove in the face of the rafter. The correspondent proceeds to caution readers against the use of cypress in the construction of such a roof, as it never becomes thoroughly seasoned and changes in dimensions with every change of the weather. In the vicinity of Charleston it is only used by the mill men in the making of the very cheapest grade of door sash and blinds, and they all say that they would not use it in the first class work on account of its changing with the weather. To prove the truth of the above take two pieces, one of cypress and one of yellow or southern heart pine, both thoroughly seasoned, place in water for one hour, measure and place in the sun for one hour, measure again and note the difference; more than likely the piece of cypress after lying in the sun will be found curled and twisted. This is written only for the benefit of those who contemplate building. Cypress is undoubtedly one of the best woods to use in the parts of the buildings not affected by the weather, but for hothouses or other outside work it is useless.

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