

THE RED CLOUD CHIEF.

A. G. HOSMER, Publisher.

RED CLOUD, - - - - NEBRASKA

HEZEKIAH HAYFIELD, SR.

My neighbors, Peter Tompkins an' Ebenezer Brown. Hey sold their farms an' fixin' an' are movin' off to town. They're gettin' tired o' farmin' an' they want to rest, I guess. I'll bet you they are sick o' town in thirty days or less.

THE FALSE SUMMONS

The red curtains were drawn, the fire blazed cheerily on the hearth, and the click of the sleety rain against the window panes only seemed to heighten the enjoyment within, where a shaded lamp gave out its serene glow, and the pictured folds of an ancient Chinese screen shut all possible and impossible draughts away from the ruddy fireside.

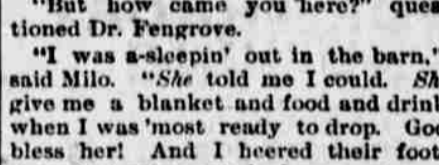


Mrs. Fengrove gave him an old shawl.

"Mrs. Fengrove rose and answered the summons. Presently, she came back. 'It's Milo York, doctor,' said she. 'Milo York, eh?' Dr. Fengrove's countenance darkened as he spoke. 'Didn't I tell Milo York never to darken my door again?'"

eral, had hardened his heart like a flint against this particular instance of humanity. Mrs. Fengrove still hesitated. 'What shall I tell him?' asked she. 'Tell him to go about his business,' returned the doctor, energetically stirring the fire until a red stream of sparks flew up the chimney. Mrs. Fengrove closed the door, and went back to the kitchen porch. 'Milo,' said she, 'my husband will have nothing to say to you.'

the man opposite, like a log, to the floor, and a strong hand, twisting itself, vise-like, in the neckchief of the nearest villain, compelled him to loathe his hold of the child. 'You will, will you?' thundered Milo York. 'Not if I know it, I guess!' And suddenly closing with the burglar, there ensued a desperate struggle for a minute or two, during which Mrs. Fengrove's blood seemed turning to ice within her veins. It was brief, however. Milo flung his opponent heavily to the ground, and, tearing one of the sheets from the bed, he twisted it around and above him, knotting it here and there until the cowardly burglar lay helpless and pinnacled at his feet. 'I'd oughter cut yer throat,' said Milo, 'a-fightin' babies and women, you mean skunk you! But I won't; I'll leave you to the law, and if that don't grip you tight enough I ain't no good guesser.'



And with equal rapidity he tied the hands and feet of the other man, who still lay insensible on the floor. 'Is he dead?' gasped poor Mrs. Fengrove, scarcely daring to look in that direction. 'No—he ain't got his deserts,' Milo answered, wiping the sweat from his brow. 'He'll live to be hanged yet, ma'am, never fear.'

AGRICULTURAL HINTS.

ABOUT CORN FODDER.

It Should Be Handled in Damp Weather to Secure Good Results. On the western farms there is nothing used with as poor economy as corn fodder, says an exchange. If properly saved there is no better feed for stock cattle. From 50 to 60 cents per acre is what is usually paid for corn fields after the corn is husked. The corn left by the husker is about all the value there is in the field. The dry husks and stalks have little worth as food.

SIMPLE CORN CUTTER.

This That May Prove Useful to Many Inexperienced Farmers. Although this article may be somewhat late to be of use to all who might wish to follow the suggestions offered, it may not be too late to assist some farmers who have not yet cut their corn. The first suggestion is that of an improved corn cutter, for more readily and easily gathering down or leaning corn. It is made of an ordinary heavy back cutter, such as are sold at hardware stores. The cut will explain how it is made, the dotted lines showing the cutter before treatment, the solid lines after treatment. The corner of the blade should be cut out with a cold chisel, and care should be



taken when heating the horn not to heat the blade so as to draw the temper.

Another suggestion (although old to many may be new to some) to which I wish to call attention is that of cutting corn "railroad" fashion, or by going through the first two rows where the shocks are to stand and tying the standards, cutting only the two rows in which they are tied, then taking a single row on one side and going the whole length of the row, stopping at each shock to set up the armful out between the shocks; then going back on the other side of the row of shocks the same way, and so on till all the rows are cut; the last row cut, the shocks are tied. In cutting this way the work is all straight ahead and I think corn can be cut faster by this method than by cutting one shock at a time. Try it and see.—F. M. Lutts, in Ohio Farmer.

FEED THE STRAW.

It Has Much More Food Value Than Is Generally supposed. In all industries, the use of the by-products is a great source of profit. The straw in grain growing has much food value. To cure straw in the proper manner the grain is housed in good condition, or is so stacked that the weather will affect it but little. When threshed, it is put up in neat stacks which will shed rain, or, if possible, placed under shelter. If in stacks, when the feeding season arrives it is so cut down with the hay knife that only a portion of it may be uncovered at a time. This applies more particularly to oat and barley straw, the feeding value of which for farm stock is considered to be worth half as much as timothy hay, pound for pound. If about two quarts of fine straw per ton of straw be applied to straw at threshing time, it will make it more palatable than if not so applied, or, in feeding, a weak briar may be sprinkled over it, when the stock will eat it with more relish. The beards of barley straw are considered by many objectionable, especially when the stock is allowed to feed from the stack, or from racks in the open air where the wind whisks the beards about, often endangering the eyes of the animals. Should a beard lodge in the eye, a pinch of fine salt thrown under the lid will cause a copious discharge and the impediment is usually thus washed out, but if not, a second application will remove it. Most of the beards can be separated from barley straw by removing, at threshing time, a two-inch cross section from the straw carrier, allowing the beards to fall through. The chaff is a valuable constituent of the oat crop, and should be carefully preserved for feeding purposes.—American Agriculturist.

HANDLING OF MILK.

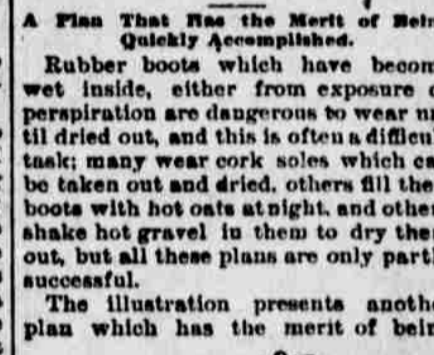
It Requires Constant Care and Scrupulous Cleanliness.

To those dealing with milk in any form, the various fermentations are especially undesirable and are constant sources of trouble. All the fermentations of milk, even the common souring, are due to the contamination of milk with something from the exterior after it is drawn from the cow. To prevent these fermentations all that is necessary is to treat it in such a way that it will not be contaminated. Simple as it is in theory it is found to be difficult to practice, and no practical method has yet been devised for keeping these ferments out of the milk. We, therefore, must consider the best methods of reducing the number and keeping their growth slow, which are absolute cleanliness and low temperature. The great source of these organisms is in the unclean vessels in which milk is handled and in the filth which surrounds the cow. By scrupulous cleanliness in the barn and dairy, the number of organisms which get into the milk will be comparatively small. Of equal value is the use of low temperatures, which should be applied immediately after the milk is drawn. The temperature at which the milk is drawn is just about right for the entrance and rapid increase of bacteria, and in summer time milk cools especially slow and never below the temperature of the surrounding air. If, however, the milk is cooled as soon as drawn the increase of these bacteria is kept in check and will not begin again except slowly until the milk is warmed. Cool milk will, therefore, keep several hours longer than that not cooled. All the abnormal fermentations of milk, such as blue, red, stinky, tainted milk, etc., are due to the growth of organisms in the milk, and all of these are preventable by care. If a dairy is constantly troubled with stinky milk or any other abnormal trouble, a cause is sure to be found in some unusual contamination of milk, and the remedy must be extra cleanliness. It is seldom caused by food or water, but the trouble is usually apart from the cow—either in the bars or dairy. Sometimes the trouble comes from one cow. Certain bad normal odors and taints in milk may be produced directly by the food eaten by the cow. Garlic or turnips will flavor the milk, and various other foods may affect the taste, but this class of taints may be readily distinguished from those due to bacterial growth. The odors and taints due to the direct influence of the food are at their highest as soon as the milk is drawn, never increasing afterward. But the taints due to bacterial growth do not appear at all in fresh milk, beginning to be noticeable only after the bacteria have had a chance to grow. If trouble with taste of the milk is noticed immediately after it is drawn, the cause may be looked for in the food. If it does not appear it will come some time afterward, then grows rapidly worse; it may be remedied by great care in the management of the dairy or barn.—N. E. Homestead.

DRYING RUBBER BOOTS.

A Plan That Has the Merit of Being Quickly Accomplished.

Rubber boots which have become wet inside, either from exposure or perspiration are dangerous to wear until dried out, and this is often a difficult task; many wear cork soles which can be taken out and dried, others fill their boots with hot oats at night, and others shake hot gravel in them to dry them out, but all these plans are only partly successful. The illustration presents another plan which has the merit of being quickly accomplished, effective and new. A lamp is set on the floor, the boot is tied to the back of a chair, long enough so that the chimney extends well up into the boot leg, the lamp is lighted and turned up. The hot air goes just where it is needed and dries the boot.—American Agriculturist.



FIESIDE FRAGMENTS.

—Cure for Chapped Lips.—Dissolve a lump of beeswax in a small quantity of sweet oil; let it cool and it will be ready for use. Rubbing it warm on the lips two or three times will effect a cure.—Home. —Corn Cake.—Three teaspoons of Indian meal, one teaspoonful of salt, one tablespoonful of sugar, one of butter; wet this with boiling water and then beat in one egg, spread half an inch deep on buttered tin sheets and bake brown in a quick oven.—Boston Budget. —In baking cake, to ascertain whether the cake is ready to leave the oven thrust a clean straw into the thickest part. If it comes out clean, take out the tins and set them gently on a table or shelf to cool before turning them upside down on a clean, dry cloth or dish. —To keep the complexion and spirits good, to preserve grace, strength and agility of motion, there is no gymnastium so valuable, no exercise more beneficial in result than sweeping, dusting, making beds, washing dishes, and the polishing of brass and silver. —A good remedy for inflammation of the eyes caused by cold is to drop a lump of alum the size of a hickory nut into a teacup of hot milk. The curd will separate from the whey. Put the curd, which may be kept moistened by the whey, between a fold of soft muslin and lay it over the eyes.—N. Y. Tribune. —Scent Powder.—A good powder to be used for wardrobe, finer than any sold in the shops, is the following: Take one ounce each of coriander, orris root, rose leaves, and aromatic calamus. Ten ounces lavender flowers, one-quarter dram of rhodium, five grains musk. These are to be mixed, and red wax to a coarse powder. This scents the clothes like fragrant flowers.—Home. —A bag for fancy work may be made out of two palm-leaf fans. Steam them and curve them a little, tying them and keeping so till dry. Then join them at the apex and sides binding tightly with gold cord. Then fit a bag of soft silk to the opening. Gather the tops together with ribbon draw strings. The fans may be decorated with painting, if wished.—Home. —Hollandaise Chicken.—Fry one tablespoonful of minced onion in two of butter until yellow. Add a pint of white stock and thicken with one tablespoonful of flour. To one pint of chopped chicken add one tablespoonful of chopped parsley, the juice of half a lemon, nutmeg, salt and cayenne to taste. Add this to the hot liquid, and the well beaten yolk of two eggs. Trim the crust from bread, toast, butter plentifully, spread the mixture on top and serve hot. Another excellent breakfast dish.—N. Y. Observer. —Chocolate Pudding.—Boil ten tablespoonfuls of bread crumbs and five tablespoonfuls of grated chocolate, in one quart of sweet milk for twenty minutes; then pour the mixture into a pudding dish and beat into it the yolks of three eggs and the white of one; add a piece of butter size of an egg and bake one hour. When cooled spread over the top the whites of two eggs that have been beaten stiff with white powdered sugar, and return the pudding to the oven to brown slightly. Pin a napkin neatly around the dish, and serve with hard sauce. For the sauce, extract the juice of two lemons and mix sugar with it until it is stiff.—Housekeeper. FALL FASHIONS. Pretty Devices and Current Styles in Ornamental Wares. Perforated silver has enriched the new tea balls. Children's ear rings are little twisted knots with a tiny stone in the center. Flower cups for individual salt-cellars are among the new table articles of service. The old-fashioned double sleeve-buttons of equal size and importance have reappeared. Heart-shaped candlesticks of tortoise shell mounted in silver gilt with heart-shaped lips are among the prettiest of novelties. A charming necklace has a number of colored stones swinging from it at different lengths. They have the air of attractive irregularity. The most beautiful clear crystal vases are shaped like the cornucopia of a Christmas tree, and wreathed with silver flowers which terminate in a standard. New salt-flasks of crystal mounted in silver and silver-gilt have separate compartments with perforated bands. Through these interstices the inspiring scent may perfume a room. The tendency toward floral forms is seen every here. While novelty is always pleasing, flowers as a motif for ornament and decoration are more appealing than insects, toads and snakes. One of the prettiest of the new round brooches has a diamond center, with colored stones radiating on spiky stems. The last circle has these stones set round and in tulip-shaped forms, alternating, or as one might say, set as roses and tulips. Silver vegetable dishes and their platters and saucers generally have plain surfaces, excepting the edges, that are in high relief raised work. The covers of vegetable dishes have on their highest curves a narrow band of this raised work. Library sets seem to indicate that this is to be an epistolary season. At least they furnish every temptation to make it one. The latest form has a raised tray forced in on three sides by a perforated railing. The tray is covered with white blotting paper, and on it are the silver-mounted implements. Enamel flower pins for the hair have a new lease of life. These are in silver and mounted on silver pins with an interposing spiral spring that gives them movement. One of the prettiest instances is a morning glory, not in positive tints, but in silvery tints gently shading into pink and blue.—Jeweler's Circular. As second class matter. No matter how much a paper may pride itself on its quality, it bows its head and drops back to second place when it comes to enter a post-office.—Puck.