DAIRY AND POULTRY.

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.

How to Handle Patrons.

HOW TO HANDLE patrons just right is sometimes a serious question, writes A. Schoenman in the American Cheesemaker. It is well known that a cheesemaker, to be successful, must have ability to handle patrons with "gloves on," as it were. The Cheesemaker who simply examines the milk and accepts or rejects without ceremony has much to learn. When I was teaching school and attending teachers' institutes, conducted by our best state institute conductor, his advise, first, last and all the time, was: "Study your pupils. Each pupil is a law unto himself and must be studied, if you would get the best results."

Just so, I claim, is it with cheese factory patrons. The cheesemaker must study each patron and handle him accordingly. The cheesemaker who can make first-class cheese in every respect, but who frequently gets into a jangle with his patrons, cannot command the highest wages. Handling the patrons just right is a most important part of the cheesemaker's business.

I will tell you how I handled a cranky patron, this spring, where many a quick-tempered cheesemaker would have failed.

Early in April I received a vat of milk with a strong taint of rotten potatoes—in fact, I hardly knew whether the product would be potatoes or cheese. The next day I took pains to discover the rotten potato man, which was easily done, but I was at sea just what to do, as he was a valuable but cranky patron; and I knew I stood in danger of losing his custom if I should say: "This milk you must take back; it is way off." I said to my helper, "Run this milk into a can by itself and, if we can't make cheese of it, we will make potato dumplings. We must visit our patron this evening, and we'll have to handle him with 'gloves on.'" Promptly at 6 p. m., we visited his home. We found him at the barn and casually and pleasantly asked him to show us his cows. We talked cows and milk and tests for some time. He seemed pleased to have us take an interest in him and was, accordingly, in good humor. I said to him, "Did you ever hear of potatoes tainting milk?" "No," said he. I said, "Rotten potatoes give milk a worse taint than anything on God's green earth!" "Is that so? Say! I have my morning's milk in the cellar now, and there are potatoes down there and some of them are rotten." "Well," said I, "If that is so, won't you please put your cellar milk in a separate can from the rest?" "Yes," said he, "I will." The milk was brought as promised and was "way off"—bad enough to sicken anyone. I gave him a sip and he made a wry face. "Of course," said I, "that milk I can't take." And he willingly took it home, a humbler and a wiser man.

Milking.

Under the head of milking may be comprised the cleanliness of the animals and the manner and time of milking. The introduction of separators practically revealed the necessity for cleanliness in a cow stable. At the termination of the process of separating, a peculiar slime is to be found adhering to the sides of the separator. Its color varies from gray to green, brown and even black. When examined under the microscope, germs, portions of plants, hair, soot, linen, have been discovered, and when exposed to the air for a short time it putrifies rapidly. It consists in reality of dirt, and as such must injure the quality of milk and butter. In order to keep the milk as free from the dirt as possible, the cows ought to be rubbed down with a straw whisk on their right hindquarters and udders before they are milked in the morning. During the day it is necessary to currycomb and brush each animal. The best kind of brush to be used is the one rather more open than an ordinary horse brush, but of the best hog bristle. The animals are first scraped over with the currycomb and then brushed. In addition the udders of all cows ought to be washed and dried before milking, and the milkers ought to dip their hands in cold water before milking each animal. Care must be taken to completely empty the udder when the cow is milked. In large establishments where several milkers are employed it is advisable to select one or two of the more careful persons to strip the cows after they have been milked. By this means the carelessness of some of the milkers may be corrected. Each milker should have his own stool and pail marked and numbered, and should be held responsible for the cleanliness of the same. The milk ought to be poured from the pail into the milk can through a double hair strainer, and the milk cans ought, if possible, to be placed outside the cowhouse.—R. H. Beamish in Connecticut Farmer.

Cost to Start.

In sharp contrast to the columns of rot which are published in the agricultural press regarding the large profits to be realized from a few dollars invested in the poultry business, is the following from Farm Poultry, in answer to a question from a correspondent, in which the editor clearly points out what margin of profit may reasonably be looked for:

"Can the poultry business be started with $350?"

"Yes, it can be started, but we imagine we can read between the lines that in that start and for that amount of investment our friend expects to be supported, and of course, wants all the other expenses met. It cannot be done. Three hundred and fifty dollars is no money at all to invest in any business unless the operator expects to 'find himself.' Three hundred and fifty dollars at 6 per cent interest would earn $21 a year.

"Is it not a good business that would give 12 per cent interest? Yet that would only be $42 a year. How many businesses are paying 12 per cent? Poultry will, but $42 not being enough for a living, the capital must be increased.

"How much of a henhouse can be built for $100? At $2 a running foot, it is easy to figure out a 50-foot hennry. Divide this into five pens, and put ten fowls in each pen, and there will be quarters for just forty-five hens and five cockerels.

"One hundred hens at $2 profit each would give but $200 a year clear money on the entire collection. Could one live on that amount?

"But there are more who only make $1 a head profit than that double the amount. It requires experience to bring out big results, just like any other business.

"Now, if our inquirer has some other occupation for a living and will start as we suggest he can gradually build up a paying business.

"Moral—Begin small; go slow; don't expect too much with little. Rather reverse it."

Pekin Ducks.

There is probably no branch of the poultry business more profitable than duck raising, yet but comparatively few farmers will admit these big white beauties to their premises. The wives would like to keep them, for their feathers are light and elastic, and every way as desirable as goose feathers, and while the goose lays but few eggs the duck lays a great many. The great objection raised against ducks is that they foul the horse troughs, and the majority of the eggs are lost, for it is of no use to give a Pekin duck nest or nest eggs. She lays wherever it happens.

To keep ducks successfully and without annoyance about watering troughs a small pen is necessary. Their house need not be a fine affair nor the yard expensive. A fence two feet high will hold them, and twelve feet square is ample for a dozen or fifteen ducks. Inside the yard may be placed a trough. An inexpensive trough may be made by taking two pieces of 2x10 scantling four feet long. Round them up at each end like sled runners. Take a piece of galvanized iron two feet wide and nail it to the rounding sides of the scantling. To make it stronger nail pieces of 2x4s across each end. This makes a very convenient trough to clean, for it can be rocked back and forth to clean it. A pipe from the windmill supplies ours with water. Our trough has been in constant use for six years and looks good for several years more. Ducks soon become accustomed to their home, and after their gate is opened in the morning—it ought not be opened before 10 o'clock during the haying season—they will go forth in search of bugs, etc., but frequent return visits will be made to that trough. The eggs should be gathered before they are given their liberty, and they should always be given breakfast in their pen.

The best food for laying ducks is scalded bran and the table scraps. Ensilage will be eaten greedily by the ducks. Raw carrots are good food. Very little grain will be consumed if green food and table scraps are furnished. Ducklings are very easy to manage, but a mistake sometimes costs the loss of a large flock. They are best raised in brooders even if hatched under hens. For years we have no artificial heat for ducks, but we would do so if we raised them in large numbers. They can stand more cold than a chicken, but we cover ours when the weather is bad, only letting them out of their box to eat. We feed them every two hours until they are several weeks old. Open water dishes are disastrous to ducklings. They get wet, roll over on their backs and die. We have never been very particular what we fed the ducklings—bread crumbs, cold potatoes, scalded corn chop and table scraps; only feed often and keep them clean. Lice is sure death to ducklings. If hatched under hens oil their heads as soon as hatched. Inbreeding is a great cause of failure in duck raising. You may inbreed chickens and have fair success, but ducks never. They take fits and die. It is poor economy to try to get on with the stock on hand to save expense.—Betsy Trotwood in Western Stock Journal.

Dairy Form.—One point must always be kept prominently in mind. We may not know exactly how milk is produced, but we do know that it comes, somehow, from the food. The great dairy cow must be able and willing to eat, digest and assimilate large quantities of food. A large abdomen is important, as it is an indication of health, vigor, vitality. This suggests the danger of going to extremes in insistence on "dairy form." The cow must be a good animal first, that is she must have ability to well perform all the functions necessary to preservation of life and health. Fineness of bone or general delicacy of structure may be carried too far. Another common complication in judging pure bred cows is the difficulty in properly apportioning the relative importance of breed characteristics and general dairy characteristics. There is no reason to believe that color, or the size, shape or absence of horns materially affect the ability to give milk, but such things are taken into account by the breeder. There must be a considerable modification of definition of terms in judging different breeds. That which would be called small or fine in one might be called large or coarse in another breed.—Ex.

Cross-Bred Fowls.—In England quite a demand is annually created for cross-breds by the poultrymen there advertising such, showing that they are of a more hardy nature, and that as meat and egg producers they excel the bird in its purity. Until a few years ago, on account of fanciers sacrificing the utility points of the breeds to gain high scoring fowls, it looked as if a similar step had to be taken in this country. But the fanciers are more careful now, and we believe that better and hardier stock is being grown. We prefer pure-bred poultry, but want them profitable. We do not care for high scores when we are aiming at supplying a market for table poultry and eggs, and for that reason the cross-bred question was raised. But let the fanciers continue to aim at utility and hardiness, and the bottom will drop out of the idea of crossing for profit.—Iowa Homestead

The government reservation Mackinaw Island, which was presented to Michigan by the last congress, has been formally accepted by the state and Gov. Rich has appointed commissioners to have charge of it.

BIRTHPLACE OF POTATO.

A Missouri Town Claims the Honor of First Producing It.

Jackson county promises to be famous in history as the birthplace of the Irish potato. Some of the local botanists of Independence have discovered this fact, and have traced the lineage of the vegetable, which is now known to every table in the world as the "Irish potato," back to its birthplace, Little Santa Fe, in the southern part of this county, says Kansas City Star. The botanists give the name of the plant from which the potato grew as "dioscorea batata," and feel confident in their assertion that the history of the potato can be traced back to the town of Little Santa Fe. Dr. Ballard, a well-known botanist and geologist, had in his possession yesterday a plant which he claimed to be a specimen of the "dioscorea batata," found at Little Santa Fe. By tracing the plant back some 300 years the doctor says that undoubtedly the dioscorea batata was the progenitor of the so-called Irish potato. It appears that the aborigines of this section knew the art of propagation of plants by cultivation from their wild state, and by such knowledge produced the tuber now so generally in use and found on every table.

"It is a matter of history," said the doctor, "that the potato was first used as an edible by the Indians near what is now known as Little Santa Fe, Jackson county, Mo. From there it became an article of barter. The edible was so palatable that its use spread rapidly and became common among the Indians in Virginia. The potato fell into the hands of Sir Walter Raleigh in Virginia, who recognized a good thing when he saw it. Sir Walter took it on one of his trips to Europe, and by reason of the soil and climate of Ireland it at once became a staple article of food, hence the name Irish potato."

BIG VESSELS FOR THE LAKES.

They Will, Ere Long, Do the Great Bulk of the Carrying Trade.

Plans already formed settle the question whether lake steamships 400 feet long or upward, with a capacity of carrying 6,000 tons of freight at a load, will be common after the opening of the channels twenty feet deep through all the shallows between Duluth and Chicago, and the ports of Lake Erie. There is no longer a doubt that such monster vessels will rapidly multiply within the next few years, and they are certain to do a great part of the carrying trade of the lakes, perhaps most of it, before the end of the century. The steamships already contracted for and those which are certain to be built before next spring will undoubtedly so far surpass all vessels now in use in ability to make money at low rates for freight that other vessel owners will be forced to follow the pioneers in this latest step forward in the construction of splendid lake carriers. Even an over-supply of tonnage such as is very likely to be the result, will not prevent the work of replacing small craft with steamers of the largest size from going on steadily. In one sense it will hasten the change, says Cleveland Leader. Only the biggest vessels can make money in such seasons of general over-competition for cargoes, and in order to continue the business the owners of old boats must let them go and put in commission steamships equal to any on the great lakes.

ANATOMISTS ARE PUZZLED.

Here's a Colored Man Whose Vital Organs Are Everywhere They Ought Not to Be.

Herbert Place, a negro, 27 years old, walked into Bellevue hospital, New York, a recent morning and said he would like to be examined, as his heart was on the wrong side of his body. The clerks were incredulous, but, finding that Place was in earnest, he was referred to the house surgeon. Afterward, in the presence of the entire surgical staff, a thorough examination was made of him. It was found that not only was his heart on his right side, but that his right lung was on his left side, and the left lung on the right side, the liver was on the left side, and the spleen on the right side. Place is of medium height, strongly built, and has never been seriously ill for a day in his life. Last fall his wife urged him to have his life insured, and he underwent a medical examination. The insurance doctor discovered the misplacement of his vital organs and refused to pass him.

Climbing Mont Blanc.

It is an expensive as well as a very tiresome undertaking to ascend Mont Blanc. It costs at least $50 per person, for by the law of the Commune of Chamouni each stranger is obliged to have two guides and a porter. So far as the danger is concerned, it is now reduced to a minimum, but almost every year the mountain claims a victim. Bad weather is the chief thing feared by the guides, and so swiftly does it come that a cloudless sky may in fifteen minutes turn to a blinding snow-storm which beats you to the ground. Thus it was that some years ago a party of eleven persons perished. Five were found frozen stiff in the snow; the other six still lie buried in the Glacier des Bossons. Forty years is the time allowed for the glacier to yield them up in the valley below.

A French Idea.

In the French market and at the family grocery stores of New Orleans housekeepers desiring to make vegetable soup can, with 5 cents, obtain what is known as a "soup set," consisting of a section of cabbage, a few sprays of parsley, one large potato, carrot and onion.

IN FASHION'S GLASS.

THE LATEST NOVELTIES IN WOMAN'S WEAR.

Give Character to the Bodice—The Low-Necked Summer Dresses Have Not Yet Put in an Appearance—A Model for Your Gown.

WITH most women it is safer to give character to the bodice by some unique accessory or novel cut than to shorten its top rashly, and there is now a fine selection from which to choose. Here is one in this picture, a fancy waist of dark blue crepon, furnished with a yoke of white guipure underlaid with pale blue surah and finished with a stock collar of blue satin ribbon, ornamented with pale blue chiffon rosettes. At either side of the front are bretelles of folded pale blue surah fastened with big blue satin bows, the latter repeated at the waist. Between bretelles and shoulders are jet bands which end in fringes at back and front. The sleeves have big puffs of the pale blue stuff.

Low-Necked Dresses.

The low-necked dresses that June promised for July's outdoor wear have not appeared as yet in numbers sufficiently large to make them seem altogether pleasing at first glance. The slight V is well enough for those who like it and where throats can bear the display, but the occasional cases of overdoing the cut are nothing less than dreadful. Low neck, except for elaborate functions, is not in good taste, and dresses for afternoon wear or for evening home use should be cut out but a wee bit. Truth to tell, this is a trying cut, for often a neck that makes a good showing if exposed well toward the shoulders is a little awkward about the rise of the throat and the portion that includes "salt cellars" and "collar bone." This fact merely constitutes a greater inducement for a women who has a pretty upper throat and she may safely adopt the cut if she wishes to.

MIDSUMMER MILLINERY.

A Model for Your Gown of Linen.

A jaunty dress of pale blue grass linen is shown below and is an exceedingly tasteful model for outing wear, being at once serviceable and dressy. Its godet skirt has a panel of white pique, embroidered with dark blue linen, while the fitted bodice includes a gathered yoke of blue stuff and girdle-like portions of the lighter material, besides embroidered straps of the latter. Narrow galloon edges the girdle and the puffed elbow sleeves are completed by embroidered bands, but the

standing collar is plain. Linens of many kinds are found in the host of summer fabrics and gowns from them dot the summer promenade, but few of them are as attractive as this example, which is well worth keeping in mind.

Wraps That Are Men's Despair.

Summer wraps are for the most part mere flufferies of frill with foundation of delicate silk or a bit of rich brocade. When they are off they resolve themselves into a bewildering frou-frou that is the despair of the unfortunate man, who has to adjust the wrap on the pretty shoulders waiting for it. Once on the shoulders it takes shape, though the outline is none too severe. A favorite model shows a bolero, cut very long, the points coming below the waist in exquisite brocade, traced with cashmere colors. All around the bolero's edge is a tiny little frill of yellow old lace. The new butterfly sleeve comes to the elbow and is full yellow tissue heavily weighted with tiny spangles in bronze, dull green, copper, gray and black, mixed sparingly with gold and silver. About the neck goes a triple ruche, the inner one of closely plaited yellow thread lace, the next pleating of the spangled tulle, and the last a series of pale dull rose ribbon loops. So wide is the ruche that it sets away out on the shoulders, and here is a knot of the ribbon that falls in long loops over the sleeves. A similar knot is under the chin, the spangled tulle falling in fluted plaits to below the bust line. The entire effect is so harmonious that the details noted are all blended into an exquisite crush of cashmere coloring and glint of barbaric glitter. Such a wrap will serve to good purpose in topping off a conventional gown, but it would

hardly do for the dress shown here, whose novelty is all in the arrangement of its upper part. Made of white satin, it is trimmed front and back with three plaits, and whenever the satin shows between the plaits, it is garnished with sequins. The blue collar is finished with a turned down one of white satin, and the sleeves are trimmed at the top with six white loops and with sequined bands at the wrists.

Mohair in Favor.

Mohair is another stuff that has strong current liking and it is shown in linen color with tiny colored stripes. Outing rigs are made with facings and linings to match the stripe and with charming effect. Black mohair or brilliantine is also much in vogue. It is being made up with all the elaboration proper to silk, which seems very bad taste, but, on the other hand, a black mohair made with full plain skirt that clears the ground, a loose front bodice, with a high collar finished with a pair of jet buttons and with jet buttons down the middle box plait, is a most suitable gown for traveling wear. Black always looks well if it can be kept free from dust, and brilliantine "wipes off just like a china plate," as one enthusiastic admirer expresses it.

Silk Lining.

Plaid silk lining still makes the demure rig dazzling in unexpected places. To be just right the silk petticoat should be of the same plaid. That you may be proved above the economy of one eton jacket dress that is to be worn with a change of shirt waists you may have the eton lined with silk to match that of the silk shirt waist. But you won't do that if you are wise, and it is much nicer to be wise than to be rich.

Cook's Cups.

With costumes of white duck and linen the summer girl will don cooks' caps and Tam O'Shanters of the dress stuff. The advantage of these over the visor style of cap is that they can go to the wash with the dress.

Brevities.

The gout is a lame excuse for profanity.

Women are said to be always looking in the glass. Men seldom do unless there is something to drink in it.

Men are very much inclined to accept a pretty woman at her face value.

The young man's resolutions to quit using tobacco usually end in smoke.

The principal reason why those thin wafers you get at a church supper are called oyster fritters is because you fritter away so much time looking for the oyster.

Girls who wish to have small, pretty-shaped mouths, should repeat at frequent intervals during the day: "Fanny Finch fried floundering fish for Frances Forbes' father." The frequent repetition of "stewed prunes" is said to be likewise effective.

A married woman's description of an ideal man is a picture of the kind she didn't get.—LAURA.

Laugh and Grow Fat.

You shall do both, even if you are a slab-sided, pallid, woe-begone dyspeptic, if you reinforce digestion, insure the conversion of food into rich and nourishing blood, and recover appetite and sleep by the systematic use of the great renovator of health, strength and flesh, Hostetter's Stomach Bitters, which also remedies malarial, kidney and rheumatic trouble, nervousness, constipation and biliousness.

A Crucial Test.

"You say you can select a set of chorus girls by mail? Get out!"

"Oh, it is easy enough. I just ask her opinion on one subject. If she says that it is improper to wear knickerbockers on the bicycle, I know that she is not intended by nature for chorus exhibition."—Indianapolis Journal.

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