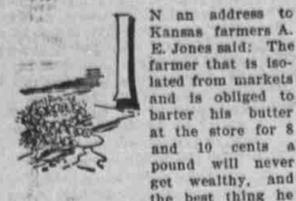


DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate This Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.



IN an address to Kansas farmers A. E. Jones said: The farmer that is isolated from markets and is obliged to barter his butter at the store for 8 and 10 cents a pound will never get wealthy, and the best thing he can do is to join with his neighbors and try to induce some one to put in a creamery. The cow worth from \$50 to \$75 and given \$30 worth of feed in a year, if judiciously handled, near a good market, will make a profit for her owner. She should produce 6,000 pounds of 4 to 4 1/2 per cent milk, which, sold to a creamery at the average price of 80 cents a hundred, would return \$48 to \$54 a year. Besides there would be the skim-milk, the calf and the manure. Twenty dollars to \$25 is considered a good profit on a cow after paying for feed and labor, saying nothing about the by-products. The cow that produces 300 pounds of butter a year will do so at a cost of 10 cents a pound, if she is well managed. The average cost, however, is about 12 cents a pound, based on the price of feeds from year to year. The cow that produces only 200 pounds a year would do so at a cost of 15 cents a pound, and the 150 pounds a year cow at a cost of 20 cents, taking it for granted that the feed is the same in either case.

The pleasant feature about dairying is the profit. If the profit is not found, there is no pleasure in the work. This is a general law, but it applies with a special force to dairying, because profitable dairying is a fine art, and success is won by strict attention to business. The man who looks upon a cow as a necessary evil, can never be a decided success as a dairyman, any more than a slovenly farmer can make a success at farming. The price received for butter depends chiefly upon the taste of the consumer. The intelligent butter-maker studies the tastes of those people who are willing to pay well for what suits them, and then he learns how to make that kind of butter. It is the only way he can get their money. It is not the expense of manufacture that fixes the price. The consumer cares not that the butter perhaps cost untold labor on the part of some one who churned and prepared it for market. If inferior, it sells for an inferior price, regardless of the cost of production, and if it is superior, it sells at top prices, though made with ease and little expense. And the beauty remains that the cost of producing the best butter need not be greater than that of producing goods of a poorer quality, in fact the bad article is generally made at the greater cost. Ignorance is expensive. I think it will make every one who owns cows a better dairyman to sit down and compare the prices of dairy goods, with those of other farm products. If your cheap grains can be converted into 20 and 25 cent butter and 10 cent cheese or \$1 to \$1.15 per hundred for milk, it will pay better than selling the raw material and robbing the farm of all the fertilizing material that much of the land is already in need of.

Selecting Cheese.

The department of agriculture has issued a very valuable circular on "How to Select Good Cheese." In speaking of the composition of "filled cheese" it says: Instead of the natural fat of milk, or cream, which is extracted for buttermaking, there is substituted what is known as "neutral lard," made from the leaf fat of the hog. This article, claimed to be exceptionally pure and good of its kind, is used at the rate of two or three pounds to every 100 pounds of skim milk. The cheese resulting carries about 30 per cent. of (lard) fat, which is rather less than the average of (butter) fat in good whole-milk cheese. The casein and other components of the two are practically the same in kind and proportion. From this statement of composition one can judge for himself whether this filled, or lard cheese is a legitimate article of food, whether it is "wholesome," and whether he desires to use it in the diet of himself and family. It is made of comparatively cheap materials, costing from one-half to two-thirds as much as good, full-cream, factory cheese, and its market price, wholesale or retail should correspond. At its best, this is a cheap, inferior article of cheese; it is almost devoid of flavor, oily or greasy when warm, and never attains the dry, crumbly consistency of a well-cured cheese. It is sold when only a month or two from the press, in imitation of mild, immature cheese. It is claimed that it does not keep well, especially if subjected to a temperature above 60 degrees. There is much of value in the way of advice and suggestion in this little pamphlet, which may be obtained free, by addressing the chief of the dairy division, department of agriculture, Washington.

Poultry Yard Pointers.

Watch the young chicks. If any of them appear sleepy or drowsy, look for vermin. Use insect powder on the mother hen, and put it on in the evening after the hen goes in the coop with the brood. The ideal floor for a poultry house is a cement one. Keep two to three inches of clean, dry sand on it, and replenish as conditions may make necessary. Every man or woman who is making a specialty of one breed individually considers theirs the best breed. Special attention to any breed will generally bring out its merit. Furnishing the poultry with a good dusting bed of fine, clean earth—road dust is excellent—under cover, is one of the best mediums to keep away vermin pests. When you see the hens eagerly trying to scratch a hole in the ground to dust in, it's a reflection on your method of caring for your flock. Under such conditions do not blame the hens if they seem to think there is no place on earth so enjoyable as the onion beds or melon hills in the garden. Lime in the poultry yard should be considered an indispensable accessory. Its use in the summer time will keep away deleterious odors, and is a means of keeping down insect pests. It is cheap. Scatter it freely and frequently. A practical poultry woman recently said: "I always take a peep into the chicken houses the last thing before retiring, to see that all is right. By doing this I am enabled to discover if any of the flock is ailing, and if I find they are I attend to them at once. Early attention in the case of sick fowls I find is about the only way to cure them. A delay of even a day or two will often cause diseases to become too firmly established to effect a speedy cure. Fowls that are sick a long time are never worth much afterward."—Exchange.

THE LONDON DOGS' HOME.

Bowwows Given Three Days' Grace and Then Destroyed.

Every morning vanloads of canine outcasts stand outside the dogs' home in the Battersea, Park road; and now and again a vanload of calcined bone and ash goes out, says St. James Gazette. There is an interval of five days between the stages. The law requires three. Three days after a dog has been in the hands of the police the original right of ownership in it ceases, and it may be sold or incinerated as convenience dictates. The process is very simple and it goes on in London year in and year out, whether there is a muzzling order in force or not. Every morning a covered van draws up before each of the police stations in the metropolis. On each side are two rows of rings, and at the end is a galvanized iron receptacle. The dangerous dog, if there be one, is brought out of the station and put in the iron box; the harmless wretches are led from the police yard and tethered one by one to the rings. With the floor-space of the van thus covered with animals, the horse's head is turned toward Battersea. Just now there are not enough of these special vans, and the police have had to requisition vehicles from the green grocer or other local tradesmen. Arrived at the dogs' home, the vans wait their turn to pass into the yard, their occupants filling the air with cries and howling the greater chorus within the walls of the home. As one van comes out empty another goes in full. The dogs are taken out, their place of origin and description and any marks of identification on the collar entered in a book, and then in groups of tens and twenties are taken into the kennels. There they pass their days of respite, waiting for owners that come not, and spending the hours in incessant barking and in pitiful and friendly appeals to visitors. When the days of grace are past they are led to the lethal chamber. Just now the home is having two clearances a day and is getting a second furnace built for the incineration of the carcasses. Since the 1st of January nearly 12,000 dogs have passed through the gates—the vast majority of them to pass out again in the form of calcined bone and ash, and of these 12,000 nearly half have come in since the issue of the muzzling order. As the home has accommodation for about 2,000 dogs only and is hard put to it to find kennel room, notwithstanding the additional space it has utilized under the railway arch, the rate of destruction can be imagined. The process of destroying the dogs is absolutely painless. The lethal chamber is the invention of Dr. Benjamin Ward Richardson, and the writer of this saw it in use recently. It is constructed so as to dispose of 100 animals of the terrier class at a time. The animals are put into a cage divided into two tiers, with light iron bars at the sides. Meanwhile the chamber is filled with narcotic vapor. When the load is made up the doors of the cage are shut, the sliding door of the chamber is raised and the cage is run quickly on the tram-rails into the chamber. The death is by anaesthesia, and such a death is death by sleep. The dogs are overcome with drowsiness, the moment they breathe the noxious fumes; in a single minute they are in a deep sleep; in three minutes they are dead. Close by the lethal chamber is the crematorium—a large oven kept at an intense heat by a brick furnace. When the cage is drawn out the carcasses of the animals are cast into it. There is a momentary smell as the hair of their bodies ignites, but that is all. When the process is completed there is nothing but an inodorous ash and incinerated bone.

IN WOMAN'S CORNER.

CURRENT TOPICS FOR DAMES AND DAMSELS.

Some Notes of the Modes—Sailor Hats Fashionable as Ever—Mohair Gowns—Reception Gown for Brides—Hints for the Household.

AILOR hats are worn as much as ever this summer. These perennial favorites are mostly very simply trimmed, a ribbon band being often considered sufficient. The more elaborate ones have a bow and several quills in addition. Alpine hats for outing wear are also seen, and some close shapes resembling the old fashioned English walking hat. Parasols are, on the whole, less trimmed than in former years. Although many are lavishly adorned with lace, ruffles, puffs and flowers, the majority are without trimmings and are of changeable, flowered checked or striped silk.

There has been a return to hats and bonnets of drawn tulle and mousseline de sole. These are very delicate and light and are a pretty accompaniment to dainty summer gowns. Roses are seen in great abundance, and dahlias and hydrangeas are also in evidence. The dahlia is a flower easily copied in muslin, silk or velvet—it is naturally so regular, solid and stiff—but when the fabric employed happens to be peacock blue in color, as is now sometimes the case, the eye refuses to be satisfied with the limitation. More or less tall trimming is still worn.

It is not often that a full reception toilette is restful to the eye in summer, yet one, made for a bride's second reception day, was very captivating. The skirt was yellow velvet of thin, fine quality. It hung perfectly plain without pucker, flounce or trick of fanciful form or may give a fachu effect. The sleeve is no longer made with two balloons. The entire fullness is confined to the upper part of the arm, near the shoulder, and sometimes

AN ARTISTIC TEA GOWN.

seam. At the sides it was relieved with widening panels of gold thread embroidery. The work was evidently done stitch by stitch upon the yellow velvet, not put on in panel form. Down the back the panels were very wide.

The bodice, in white velvet, was cut surplice, with folded fronts ending under a girdle of dull gold. Large yellow topaz buttons trimmed the spotless velvet surplice. The wing sleeves were of white satin. They were simply trimmed with a pattern in gold thread embroidery, and a suspicion of the same embroidery edged the bodice at the neck. Below this edging ran another row of the gem buttons, set upon a gamp of white satin. The girdle was

there is no fullness at all, or the sleeve is wrinkled close to the arm. In these latter cases a wide effect at the top is obtained by bows, epaulets or platings falling from the shoulder. The sketch shows a costume of pearl gray mohair. The tablier of the godet skirt is framed by two long straps, terminating in points at the foot, where they are fastened by paste buttons. The close bodice has a short, rippled basque and is cut away in front to form two straps over a vest of white silk. The revers of the vest are embroidered with pompadour flowers. Paste buttons fasten the straps at the shoulders and are placed at the corners of the basque and vest. The hat worn with this gown is of yellow braided straw, and is trimmed with pompadour ribbon having a white ground, parma violets and a drapery of white tulle.

Warm bread and cake should be cut with a knife the blade of which has been heated by standing it in boiling water. If cloths are boiled a few minutes and quickly dried every few weeks it will clean them and make them more durable. If a tablespoonful of vinegar is added to the water in which tough meats or fowls are boiled it will tend to make them tender. A paste made of melted india rubber mixed with shellac varnish is the best thing to use for fastening leather trimmings on wood. If a strip of webbing two inches wide is sewed tightly on the under side of a rug, close to the edge, it will prevent the edges from curling. Before commencing to seed raisins after the stems are removed cover the fruit with very hot water and let it stand for a few moments. Drain the water off and the seeds may then be removed quite easily.

Material and Make of Gowns. Among the varieties of linen lately put out by the manufacturers are some



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NEBRASKA AND IOWA INVENTORS.

Amongst the inventors who received patents last week were the following Trans-Mississippi inventors: Daniel Farrell, Omaha, Nebraska, fire extinguisher; Barton W. Kyle, Arlington, Nebraska, rotary plow; Zimri D. Gary, South Omaha, Nebraska, seal; James E. Lee, Centerville, Iowa, printing machine; George A. Lockwood, Charleston, Iowa, steam-winding and setting watch; Charles B. Mather, Ottumwa, Iowa, water-gate; George Roth, St. Sebald, Iowa, wire gate.

George C. Martin, a young high school student and the son of Postmaster Martin of Omaha, Nebraska, has just been allowed a patent for a griddle greaser, that is noticeable because of its uniqueness, simplicity and utility. Mr. Martin is probably one of the youngest inventors of Nebraska who has ever received a patent. Among the noticeable inventions is a flexible curtain; an apparatus for raising sunken vessels; a novel life preserver; a pneumatic truck sander; an elastic, permanent steel bicycle tire; a divided garment which can be changed into a skirt or bloomers; an aerial bicycle; an apparatus for drying coffee; a folding crank for bicycles; a motor velocipede; a mechanism for automatically closing leaks in marine vessels; an automatic cow milker; and a new and improved water pillow.

Parties desiring free information relative to patents may obtain the same in addressing Sues & Co., United States Patent Solicitors, Bee Building, Omaha, Nebraska.

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