

## FARM NOTES.

**DIFFICULTIES IN CHURNING—WHY SOME BUTTER IS SO BAD.**—Regarding the skinning of the milk and the preparation of the cream before churning, it may be stated that nearly all the mistakes are made before the churning begins. This subject is an important one to those who keep only one or two cows, and is prompted by the following from a lady in Delaware:

In skimming the cream to put away for the churning should any milk be taken with it, and if not what is done in case there is not sufficient cream at the end of the week to churn? I find that the milk I lift with the cream turns to sour water, and I should suppose it would affect the butter. In case the milk is too cold for the butter to come what can be done to bring it up besides keeping it for some time where it is warm? I mean when it won't "break" from cold. What can be done to bring butter immediately?

It is almost an impossibility to skim off the cream without taking away some of the milk, but the difficulty is due, as a rule, to the keeping of the cream until enough can be secured for a churning. If a large number of cows are kept this difficulty is avoided, as it is an easy matter to have cream of one age and which has ripened at the same time. When cream is gathered and saved until more cream can be obtained in order to secure a sufficient quantity the difference in the age and stage of ripening compared with that which is gathered later is sometimes great enough to cause the butter to be slightly bitter. The sooner the cream is taken off the milk, and the sooner it is churned after being gathered, the better. It is well enough to develop a slight acidity in the cream, but it should not be very sour. Experienced dairymen recommend that the temperature of the cream be raised to 75 degrees as soon as skimmed, stirring it down to 62 degrees and churning at the first stages of acidity. It is best to skim off the cream as soon as it can be done instead of waiting for every portion of it to rise.

The seed of plants and trees are the parts that require the most plant food. Apples and pears have less seed than most fruit in proportion to bulk, hence they should be classed among the least exhaustive to the soil. The peach and plum have the largest amount of seed and are more exhaustive. Raspberries, blackberries, strawberries and grapes have a larger proportion of seeds than apples or pears, hence are more exhaustive, but are not (excepting strawberries and grapes) to be compared with wheat or potatoes as regards the amount of plant food required for their perfection.

**THE NORWAY SPRUCE** and most other of our common evergreens are large trees when grown in the forests. When planted in yards for ornament, they are apt, for a few years, to grow branches low down; but in time, even when widely separated, the upright habit of growth gets the ascendancy and the lower branches die out. It is best in such cases to cut down the tree and plant a new one beside it. If the trees are in a belt for protection, when the lower branches die a second line of trees may be planted ten to fifteen feet back of the first for additional protection.

To produce an egg the hen must have a certain kind of food for the yolk, or fat portion, known as carbonaceous, and for the white she needs food rich in nitrogen, from which she makes albumen. For the shell she needs lime, while many other substances enter into the composition which it is unnecessary to detail, the omission of any of them being detrimental to good work on her part. Thus, while we may feed a hen liberally, apparently, by omitting to allow that which is needed to complete the laying process, she may remain idle for want of a single substance, though fully supplied with everything else necessary.

**Farm and Home** says that if there is any one thing that experiment stations need to attend to more than another, it is to the production of bulletins such as common people can understand. Be simple, plain, direct. The reports of the Wisconsin station are a fortunate example of the sort of plain English that farmers like. If a professor can't write the result of his labors clearly, let him explain it to some man who will, or step down and out. The experiment stations are for the people.

**THERE** is perhaps no article of commerce which passes by numerals which is sold with so little accuracy as eggs. The purchaser may think when he buys six dozen eggs that each dozen is the same, but if he would weigh each dozen separately he would find a vast difference. Some eggs are large and some are small, and the Jeffersonian declaration, that all are born equal, can have no possible application to hen fruit.

As a rule the time of a good farmer can be better employed by putting in practice the lessons taught by the experiment stations in the different States of the Union. It is far better and much less expensive in the end to have the National and State Governments provide these stations with every needed facility for the prosecution of experimental work than to have individual farmers or even well-organized farmers' clubs or live-stock associations undertake to do such work.

It is a mistaken notion to believe that nothing can be done toward preventing a big crop of weeds next year; now that the weeds are dead a great deal can be accomplished in spite of those who think to the contrary. By examining the withered flower heads of many weeds at this season of the year it would be found that much of the crop of seeds is still unshed. Naturally then, if such weeds are burned a great deal of seed is prevented from germinating next spring.

In Holland \$36 yearly per acre is often paid as rent for land on which cows are kept. Yet the Holland dairymen are supposed to make large profits. They hold their cows at a high valuation—an average of \$150.

## HOUSEHOLD.

**KEEP OLD DRESS WAISTS.**—A dressmaker, in talking about her profession, said: "If what I say were all carefully followed husbands would not have to pay such heavy dressmakers' bills." When dress waists are past wearing they should be ripped to pieces the lining washed and ironed and all rolled up together and put away until they are wanted at some future time. They may be used in a variety of ways. They may be sewn together again and worn under a jersey, or they can be cut down for the children to wear, and then they will always furnish odd pieces for general repairing. It is always well to look over condemned garments and cut out all pieces in good condition. They will serve some day for mending. Always cut off buttons and buckles and place them in a box assigned for these articles. Some day they will furnish you with those little things that many have to go out and pay ten cents or a quarter for."

**CURRIED RICE.**—To persons who are fond of curry, this dish, as a vegetable, will be delicious.

Pick apart, lightly, two cups of cold boiled rice; place it in a colander or steamer, stand it over boiling water, cover and steam for fifteen minutes. While this is steaming, prepare the sauce. Put one tablespoonful of butter in a frying pan, add one good sized onion, sliced, cook until a golden brown, add a level tablespoonful of flour, mix until smooth, add a half pint of stock, stir continually until it boils; add a teaspoonful of curry powder and a half teaspoonful of salt. Put the rice in a dish, strain over it the sauce and serve.

**STEWED LENTILS.**—Cover a half pint of lentils with cold water and soak over night, or if for late dinner soak during the morning hours. Two hours before the dinner hour put two tablespoonsfuls of rice into a quart of water and boil thirty minutes. At the same time drain the lentils, put them in a kettle, add a large quantity of water and boil while the rice is cooking. First drain the lentils, and then drain over them, after they are put back in the kettle, the rice water. Add a half pound of good bacon cut into very thin slices, one small onion sliced, three cloves and a tablespoonful of chopped parsley. Cover the kettle and simmer slowly until the lentils are very tender, about one and a half hours. When done season with salt and pepper and add a tablespoonful of butter. Dish the lentils, put the bacon over the top and serve. There should be just enough water to form a nice sauce.

**TENDERLOIN OF BEEF, BARBECUED.**—Have the tenderloin of beef cut into slices about one inch thick. Two hours before luncheon time, moisten both sides of the slices with a mixture of two tablespoonsfuls of melted butter and one tablespoonful of vinegar, and stand aside in a cold place.

To have the barbecued beef perfect, it should be cooked while the oysters are being served. Put a frying pan over the fire, and when hot, put in the beef, turn frequently, and cook for five minutes, then dust with salt, pepper and spread over each slice a very little of French mustard. Place the slices on a heated meat dish, add four table-spoonsfuls of sherry to a pan, stir it around, pour it over the meat and serve at once.

**LENTIL POTAGE.**—Soak one pint of lentils in cold water over night. In the morning drain, cover them with cold water, add a quarter pound of ham, and cook slowly two hours. Then press them through a fine sieve, return to the soup kettle and, if quite thick, add sufficient boiling water to make a thick soup, add one bay leaf, a tablespoonful of onion juice, and a palatable seasoning of salt and pepper. Cover and cook slowly for ten minutes. Rub together one large tablespoonful of butter and two even tablespoonfuls of flour, and stir them into the boiling soup. Stir continually until it boils, add a half pint of milk, strain and serve with squares of toasted bread.

**PEACH CUSTARD.**—Soak one half cupful of gelatine with a cup of sugar and a dozen halves of peaches for one hour, then pour on a cup of boiling water and pass all through a strainer. Be sure to stir it all over the fire until the gelatine is dissolved. Set it aside to cool and when ready to congeal have ready a cup of rich cream; whip the cream until light, add a pinch of soda and stir it into the gelatine quickly, one spoonful at a time. Turn into a mold with cold water and set in a cold place to harden.

**FROZEN PUDDING.**—One quart of milk, one pint of cream, six whole eggs, the yolks of three eggs, one and one half cups of sugar, two ounces each of preserved ginger, green grapes and pineapples cut fine. Boil the milk and cream and pour it on the beaten eggs and sugar; cook lightly, and when cool add the fruit and freeze the same as ice cream.

**BANANA PUDDING.**—Make a pint of thin boiled custard and place on ice to become cold; when cold, line a pretty dish with thin slices of sponge cake and fill with alternate layers of cake and thinly sliced bananas, pour over it the custard and whip a half cupful of cream and heap over the whole, place on ice for a few minutes and serve.

If the clotheine is brought in when the clothes are dried, and rolled up until next wanted, it will last about three times as long as when left out to be rotted by sun and rain.

**WHERE** butter is to be eaten at home, and that soon, a teaspoonful of soda in the cream, well mixed in, will be an aid, sometimes, but it needs to have the buttermilk well washed out with weak brine.

**BEESWAX** and salt will make rusty fixtures as clean and smooth as glass. Tie a lump of wax in a rag, and keep it for the purpose. When the irons are hot, rub first with a wax rag, and then scour them on a paper or cloth sprinkled with salt.

**LAW PROFESSOR**—What constitutes burglary?

**STUDENT**—There must be a breaking.

"Then, if a man enters your door, and takes five dollars from your vest pocket in the hall, would that be burglary?"

"Yes, sir. Because that would break me."

**WELL POSTED.**—Miss Dash—Oh, by the way, Mrs. Highmind, have you heard the latest slang expressions?

Mrs. Highmind—I suppose so, dear. You have been here almost an hour.

**SUPERSTITION.**—First policeman (in Chicago)—Hark! wasn't that a pistol shot?

Second policeman—Yes.

"Well, the thirteen we've heard to-night, and I guess we'd better drop our cards and investigate. I'm a little superstitious, and thirteen is an unlucky number."

**A POINT IN LAW.**—Justice—You say that your sister was bitten by the horse and you want damages?

Plaintiff—Yes, sir; I have witnesses to prove that the horse bit her.

Defendant—I can explain, Judge. The woman is a grass widow. The horse is not to blame.

Walter (extending his hand)—The tip, if you please, sir.

"I had foul for dinner, didn't I?"

"Yes, sir."

"Well, according to the new baseball rules, there are to be no more foul tips. Good day."

Mrs. ST. JONES—What is it this time, Edwards?

Edwards—Mrs. Kerr-Bristow's card, ma'am.

"Did she leave any message, Edwards?"

"Yes, ma'am; she said as how she was always finding you out."

"I hope you replied gracefully, Edwards?"

"Yes, ma'am, I said as how I wasn't aware that you'd done anything to be ashamed of, ma'am."

**PLENTY TIME.**—The following remark came from the lips of little Pearl Mennesley, a five year old girl, whose father was getting in readiness for a three months' trip. Alice, her older sister, was feeling bad over her pap's prospective long absence, and Pearl, seeing her cry, approached her father, saying:

"What day is to-day, pap?"

"Why, Friday, my dear; why do you ask?"

"Then to-morrow is Saturday and the next day Sunday and then comes Monday, and you are going away on Monday, pap?"

"Yes, my little darling, I am sorry to say to I am."

"Well, then, pap, I ain't going to cry till Monday."

**JOHNNIE.**—A bright boy of 6 years, while being fixed up for school, observing his little overcoat much the worse for wear, and having more mended places than he admired, turned quickly to his mother and asked her:

"Ma, is pa rich?"

"Yes; very rich, Johnnie. He is worth two millions and a half."

"What in, ma!"

"Oh, be values you at a million, me at a million, and baby at half a million."

Johnnie, after thinking a moment, said: "Ma, tell papa to sell the baby and buy us some clothes."

**HUSBAND'S WAY.**—Young wife—Why, Charley, why do you sit in this horrid place writing for? Come down and sit with me.

Charley (pettishly)—Don't bother me now, May; I've got manuscript to prepare.

Young wife (poutingly)—Can't I help you? Can't I sit here and hold something for you?

Charley (desperately)—Yes! For heaven's sake, sit down there and hold your tongue!

**A RADICAL CURE FOR EPILEPTIC FITS.**—To the Editors.—Please inform our readers that there is a positive remedy for the above named disease which I warrant to cure the worst cases. So strong is my faith in its virtue that I am sending it to Dr. Pierce's Pleasant Purgative Pellets, the disagreeable feelings, irritable temper, constipation, indigestion, dizziness and sick headache, which are caused by a diseased liver, promptly disappear.

Truth is heavy; therefore few care to carry it.

**NOTHING LIKE IT.**—Every day swells the volume of proof that there is a specific for all diseases, nothing equals it. Dr. Paine's Golden Medical Discovery. Remember, this is an old established remedy with a record! It has been weighed in the balance and found fulfilling every claim! It has been tested many years in thousands of cases with flattening success! For Throat and Lung troubles, Catarrh, Kidney disease, Liver Complaint, Dyspepsia, Sick Headache and all disorders resulting from impoverished blood, there is nothing like Dr. Pierce's Golden Medical Discovery—world-renowned and ever growing in favor!

The cat and the rat make peace over a carcass.

**HOW'S YOUR LIVER?**

The old lady who replied, when asked her liver was in good shape, I never heard that there was such a thing in the house," was noted for her amiable nature. Promethes, when chained to a rock, might as well have pretended to be happy, as the man who is chained to a diseased liver. For poor Prometheus, there was no escape, but by the use of Dr. Pierce's Pleasant Purgative Pellets, the disagreeable feelings, irritable temper, constipation, indigestion, dizziness and sick headache, which are caused by a diseased liver, promptly disappear.

Young wife (poutingly)—Can't I help you? Can't I sit here and hold something for you?

Charley (desperately)—Yes! For heaven's sake, sit down there and hold your tongue!

**SCOTT'S EMULSION**—"Mandy!" almost shrieked the elderly aunt, as she entered the parlor unexpectedly and found the young lady clasped in the arms of a young man, who was kissing her, with every indication that he had had considerable practice, "what on earth does this mean?"

"Nothing but an election bet, auntie," replied Amanda, with a look of heroic, martyr-like resignation on her lovely face; "I lost. Go on, Mr. McPhee! (pettishly)—Don't bother me now, May; I've got manuscript to prepare.

"Of course I will fill your order, but you must satisfy my curiosity as to why you want a bureau made in that way."

"Well, I want to be able to find my collar button when I want it without moving the bureau."

"This is indeed a hand-to-mouth existence," sighed the druggist, as he tore off and licked the postage stamp for a chance customer.

"I'm also doing a light business," said the man at the cigar counter, "at least my gas jet seems to be the only thing wanted by half the men who come in."

**MISTRESS** (after a heavy crash in the kitchen below)—Gracious, Bridget, I hope you haven't broken that new vase I brought home to day.

Bridget—No, mem; it's one o' the limmin' meringue pies that ye's was a bakin' this afternoon.

If afflicted with sore eyes see Dr. Isaac Thompson's Eye-water. Druggists sell 25c. per bottle.

Recent importations of passementerie show entire skirt fronts, Russian and Figaro jackets and sleeves.

No OPIUM in Piso's Care for Consumption. Cures where other remedies fail. 25c.

A "tootometer" has been invented which will make a noise that can be heard ten miles.

## If You Are Sick

With Headache, Neuralgia, Rheumatism, Biliousness, Blood Humors, Kidney Disease, Constipation, Female Troubles, Fever and Ague, Sciatica, Partial Paralysis, or Nervous Prostration, use Paine's Celery Compound and be cured. In each of these the cause is mental or physical overwork, anxiety, exposure or malaria, the effect of which is to weaken the nervous system, resulting in one of these diseases. Remove the cause with that great Nerve Tonic, and the result will disappear.

**Paine's Celery Compound**

JAS. L. BOWEN, Springfield, Mass., writes:

"Paine's Celery Compound cannot be exceeded as a Nerve Tonic. In my case a single bottle will bring about a great change in my nervousness entirely disappears and with it the pain in the head, heart and liver, and the whole system of the stomach, heart and liver, and the whole system of the body was wonderfully invigorated. I feel as if I had been born again."

**Will Cure You!**

Sold by druggists. \$1; six for \$5. Prepared only by WELLS, RICHARDSON & CO., Burlington, Vt.

For the Aged, Nervous, Debilitated.

FOR 10 CENTS.

FOR 10 CENTS.