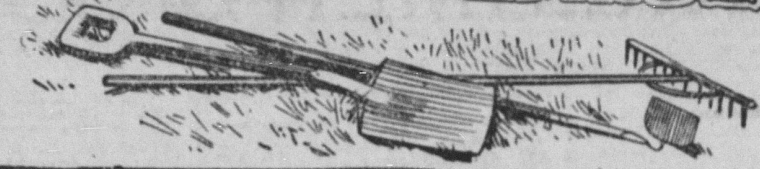


FARM AND GARDEN



THE FARMER WITH FEW COWS.

This is for the farmer with a few cows. To make a success of butter making, even in a small way, you must study the business. Many fail because they do not pay attention to "little things." The necessary tools for making butter are a pail, some pans or cans, a churn, a butter bowl and ladle, a thermometer, and scales. Get good scales, those that will weigh not only pounds, but ounces and half ounces.

The first thing to be considered in making butter for market or for any other purpose is cleanliness. Clean and scald all dairy utensils in boiling water. In hot weather two or more scaldings are necessary. In winter avoid having milk to stand too cold; in summer try to keep it cool. Strain milk immediately after milking. If it stands only for a short time some of the cream rises and sticks to the pail and strainer, and is lost. Milk should not stand too long before skimming; a day and a half or two days at most is long enough; in hot weather not so long. In cold weather the milk can be heated by standing the pans of milk on the stove until the cream wrinkles across the pan; then it should be set away.

Churn two or three times a week in winter, every day in hot weather. This must be done if you are to make good, sweet butter. I once read an article, written by a noted physician, that said much of the sickness in summer time was caused by eating spoiled butter. "Putrid butter," he called it. In other words, the milk and cream had been kept so long it had spoiled, just as fresh meat will spoil in the summer time. Cream should be soured a little before churning. You will not get as much butter if the cream is sweet. If cream is too sour the butter is spoiled.

The best way to market butter is to sell direct to consumers. Give good weight. Set your own price. In cold weather market in one pound rolls. In hot weather pack in small crows, holding one and two pounds, or of a size to suit your customers. The best person to market the butter is the one who makes it—usually the farmer's wife or daughter. If butter is sold in rolls, make or stamp them all alike, and wrap each one in parchment or butter paper. Take great pains to have your packages of butter neat and attractive. Salt to suit your customers, one ounce to a pound suits most tastes. Don't guess at it; weigh your butter and weigh your salt. Ice is a necessity for marketing butter in hot weather. This does not require any great expense. If you have no refrigerator, get two goods boxes of your grocer, one larger than the other. Place the small box inside the larger one, so as to form an air space between the two. Lay a folded sheet in the small box. On this put a small piece of ice of ten or fifteen pounds. Now set your bowls of butter around and on the ice, and cover the ends of the sheet over the ice and butter. Put a cover on each box and to cool the day before you market, you will find the butter nice and hard. Market in the morning. Cover the butter well with blankets to exclude the heat. In this way you can carry it several miles without its getting soft. Ice can be carried a long distance without melting if it is wrapped up tightly in an old cotton comforter or blankets.—Ruth Gerken, in New York Tribune Farmer.

WINTER ORCHARD WORK.

It must not be thought that with the gathering and disposition of the fruit, the orchard needs no particular attention before next summer. Take advantage of the slackening of other out-door work, and study the needs of the trees.

The difference between fruit from well-cared-for trees and neglected ones is as great comparatively, as between an unhoed truck-patch and a clean one. Winter work includes attacks on insects, fertilizing, pruning and cultivating.

Perhaps the greatest obstruction to the production of good fruit is the destructive work of insects. Most of the worst of these are in a dormant or pupal state in winter, and can easily be destroyed if they be gathered. Their cocoons are hid under the loose bark of trees, on sticks and any refuse lying about. The ground should be raked over, decayed fruit and all refuse gathered into a pile and burned, the ashes spread over the ground. Search carefully for the cocoons on trees and any permanent thing about the orchard. The loose bark on the trees may be scraped off (don't cut into sound bark, as an insidious germ was found to have done), and this will disclose many cocoons.

Scale insects are more difficult to reach. If the trees be very badly infested, and it is desired to save them, prune them in very closely, burn the wood pruned away, and treat the trunk and few remaining limbs. Whitewashing the entire tree is the oldest remedy. The lime will gradually flake off and carry scales with it, cleaning the bark thoroughly. Two applications during the winter will be advisable to catch something that may have escaped the first painting. Lime is a general purifier and will be

helpful to the trees in more ways than one.

The most approved method for riding trees of scale is by spraying some oily solution over them, but the difficulty is in reaching every part of each tree's surface. If the tree be cut back as suggested, the difficulty is lessened.

The finer the spray, the better the surface will be covered. Thick, greasy substances have been used in spraying as well as limes and coal oils. Injury has been done trees by their use in summer, but there is little or no risk in winter when they are dormant.

Among various scale-insects, the San Jose scale is considered most alarming, and this is due to the enormous rapidity with which it increases, one female alone producing a big army in one season. The Scoury Bark louse and Oyster Shell Bark louse are bad enough to make it desirable to keep down their increase. The same treatment applies to all.

Fertilizing is at times undesirable before late winter. If stable manure be used, it may be hauled to the ground in midwinter and allowed to decay and soak into the soil. This is well accomplished by the time the roots are in need of the food in early spring. Stable manure is the best fertilizer where it is desired to encourage growth of wood. It is also good as a mulch for the protection of surface roots, which are generally plentiful with old trees.—American Cultivator.

BREEDING UP ALFALFA.

Most farmers, and even alfalfa growers, if asked whether there is more than one kind of alfalfa would say, No. It seems to be all alike. Some will be lying so flat on the ground that it would be impossible to cut them with a mower, while others grow so upright that they look as if they had been tied to a stake. The again the leaves on some plants are small and narrow, while those of others are large and round, and since the leaves are the best part of the plant this is of very great importance. If you will look at such a field a week or two after cutting you will see that some plants are only just beginning to grow, while others have already attained a height of six or eight inches.

In the blossoms similar variations occur. On some plants they are all most white, while on others they are of a deep purple. Now, I contend that where nature has already made so many variations, man, by careful selection and other means, may make even greater and more important ones. This is a work which cannot be done by the farmer, as he has neither the time, skill nor the appliances to accomplish it, but the experiment stations have all the facilities, and I hope it will not be long before some station will take hold of the matter and succeed in giving us a better variety of alfalfa than we are at present cultivating. If only 100 or 200 pounds of hay per acre at each cutting could be added to the crop, by such improvement it would add millions of dollars annually to the income of alfalfa growers, lbs of hay per acre each cutting could be added to the crop, by such improvement it would add millions of dollars annually to the income of alfalfa growers.—T. J. Luo cock, in New England Homestead.

STABLE DOORS.

Stable doors should be wide and high; wide to prevent hip-pin; high to prevent "topping,"—skinning the animal's heads. Narrow, low doors are very common in some parts of the country, especially where the farmer is his own architect. This is wrong but true. And in this sort of community bleached stock are in evidence. Some will say, "My horse is gentle and there is no danger." But there is danger, for even the gentlest animal will, some time or other, get excited and dash in or out that door and get bleached. Make the opening for door seven feet high, not that you are liable to own a 20 or 21 hanc animal, but that manure is liable to accumulate on either side of the door thereby making the opening smaller. The facing of door should be smooth no nails or timber extending so as to do harm. Those who feed stock in large sheds, or in feed lots, should make large troughs, such as can hold large quantities of fodder, hay, etc., as well as small grain. A large trough, set low, is better than an overhead rack, for the reason that an animal naturally feeds below, and there is no danger of weak eyes caused by chaff, seeds and the like falling in their eyes as from the overhead rack. Mine are made of inch oak and are two feet deep, three feet wide at top and one-half at the bottom, and are set on blocks six inches high, and are placed that stock can eat from both sides. The bottom is tight for small grain feeding.—E. W. Jones, in The Epitomist.

Hats are a badge of prosy decadence. When men discard this degenerate headwear women may be fairly expected to generously forego the pleasure hat and the fatal hatpin, but not till then exclaims the Louisville Her-

HOUSEHOLD.

IN PLACE OF A BODKIN.

If you have no bodkin a safety pin will answer the purpose. Stick it through the tape, fasten it, and it will be ready for use. Woman has been known to use her favorite weapon, the hairpin, under such circumstances but it is not nearly so convenient.

GREASE SPOTS ON VELVET.

Spots on velvet can be removed by dropping a little turpentine over the place and rubbing it dry with a soft flannel. Continue this until the grease has gone. Should the nap of the velvet become flattened, raise it by damping the wrong side, stretching it out, and ironing it on the wrong side. This is best done by standing the iron on end and passing the velvet over it.

GILDER FURNITURE.

A dainty set of drawing room furniture, chairs and tete-a-tete sofas and a longer chaise longue, with a raised back, are made of "cane seat" heavily gilded. Not only the cane seats but the wooden supports and legs and ornamental mouldings are thickly covered with gold-leaf paint. The only introduction of upholstered fabric occurs on the arms of the gilded cane arm-chairs, which have a small elbow rest of white, pink and yellow brocade about six inches long by three broad. The backs of these seats are of the gilded cane woven perfectly flat. This makes a more handsome chair than if the back be curved.

DELICIOUS WITH COLD MEATS.

No relish is more delicious with cold meat than spiced blackberries. For each quart of ripe berries allow half a pound of sugar, and for each four quarts half a pint of vinegar and half an ounce each of cloves, allspice and cinnamon. Put the berries, the sugar and the vinegar into a preserver kettle. Tie all the spices together in a bag of coarse muslin and add to the fruit. Then place over the fire. Heat slowly and boil four minutes. Then remove the berries with a skimmer and place them in a sieve. Return the syrup that drips from this into the kettle and let it boil until it threads. Put the berries into a large jar and pour the hot syrup over them, or pack in patent jars in the same manner. Cover tightly and store in a cool place.

FLOWER VASES.

Clear glass, either the limpid emerald or pure white, is always popular for flower vases. Through it one can see the stems and the water, a cool and restful picture, overshadowed by the fragrant riot of bloom. In cut glass the choice of rose bowls and vases for long stemmed and short stemmed roses is immense. The tall cylinder—say from ten to twenty-five inches in height—is beautiful for one or two sumptuous flowers or sprays. A jar with a small neck and fluted mouth bulges when within a few inches of the base into a broad, flat circular pouch, the style being modelled after a vessel from ancient Capua. It is heavily cut and is designed to hold a single branch of rhododendron blossoms.

In delicious comparison with this stately combination is the little violet vase of silver, about four inches in height, and tapering from a diameter of two-thirds of an inch at the top to nothing at base. These vases rest on a tiny flat stand, and come in burnished or satin finish. The finer ones are gold lined, and altogether they are as dainty a bit of furniture for a woman's dressing table as could be imagined.—Philadelphia Telegraph.

RECIPES.

Rice and Cheese Croquettes.—To one cupful of cold boiled rice add half a cup of cheese, one egg, beaten, salt and pepper to season; heat long enough to cook the eggs; turn out on a platter and when cold divide into as many portions as are to be served; form into croquettes; roll in crumbs; fry in deep fat a golden brown; drain on paper; serve on a hot platter.

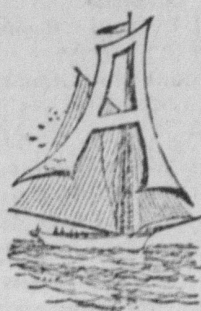
Salmon Surprise.—Peel and boil eight good sized potatoes; mash and prepare as for the table, adding salt, pepper, butter and enough hot milk to moisten; put this in a pastry bag and press out on a platter to resemble roses; open a can of salmon and break the pieces; place in a steamer long enough to heat through; then put in the centre of a platter, seasoning with salt, pepper and a little mace; spread over the top mashed potato; brush over with beaten egg yolk and put in the oven to brown.

Boiled Cucumbers.—Peel and cut in halves lengthwise, then cut in halves crosswise; put into boiling water, and when nearly tender add salt; when tender pour off the water and pour over a rich, white sauce.

Potatoes a la Hollandaise.—Peel and cut potatoes in half inch slices; put them in an agate stew pan and barely cover with white stock; cook until potatoes are soft and drain, sprinkle over a little salt, cream four level tablespoonsful of butter, and one tablespoonful of lemon juice, a little at a time, half a teaspoonful of salt and a little cayenne; add this to the potatoes and cook three minutes, add half a teaspoonful of minced parsley.

Eighty-five per cent. of the Boers who have been repatriated in the Orange River colony have started to work on farms.

THE RACE FOR AMERICA'S CUP.

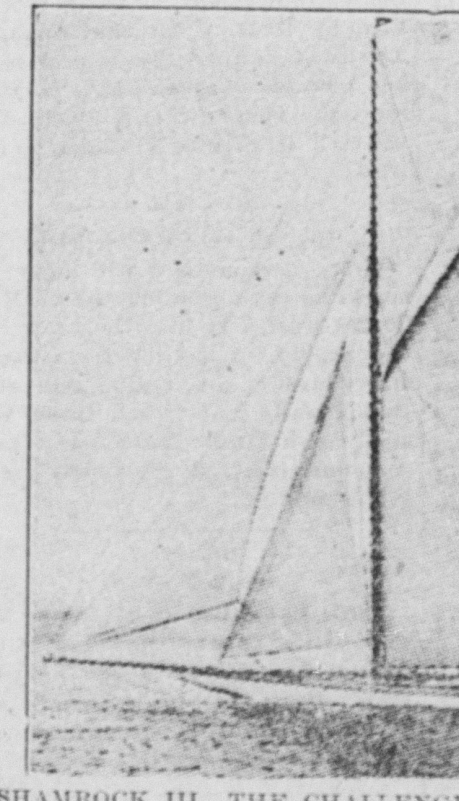


AMERICA'S CUP.

The Blue Ribbon of the Sea, has inspired. British yachtsmen to put forth their mightiest efforts ever since it was captured from them by the victorious American half a century ago. The attempts of Sir Thomas Lipton, Bart., to "lift the mug" are familiar to every American who takes an interest in sports, especially in yachting. It seems almost incredible that so much money, what would be more than an ample fortune even in these days of huge accumulations of wealth, should be spent with no other object than to secure a silver cup of little intrinsic value. A few figures concerning the cost of the pastime in which Sir Thomas is indulging so freely should be of interest to lovers of thorough sportsmanship.

He estimated the expense of his effort to get the cup in 1899 at \$800,000. That, however, included \$400,000 which he paid to Count Florio, of Italy, for the fine yacht "Wm. Fife, De-which the Count called the Erin, and which is now known as the Erin. This would leave his actual racing expenses in 1899 at \$400,000. It is probable that the cost of the second race to him was a little over that figure, but still within \$500,000. In other words, including the sum of \$300,000 or thereabouts for the purchase and refitting of the Erin, the total cost to the challenger in the last two series of races was somewhere in the neighborhood of \$1,300,000. But the cost of the Erin is not, of course, a legitimate factor in the estimate of the actual racing expenses. Probably these last for both series were \$850,000.

Leaving the yacht proper and coming to the collateral expenses, there is

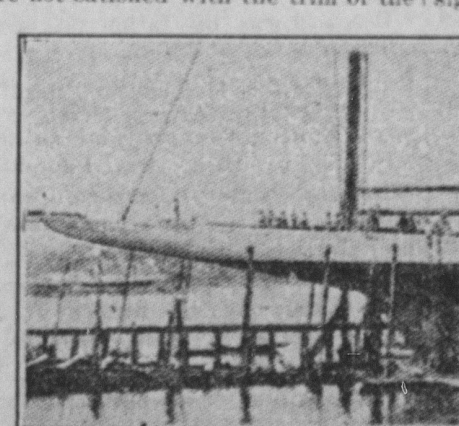


SHAMROCK III, THE CHALLENGER FOR THE AMERICA'S CUP.

as the largest item the cost of running the steam yacht Erin, for, say, the two months she actually is in service in connection with the races. This was estimated by a man familiar with the subject at \$30,000 a month—\$60,000 in all.

While Sir Thomas Lipton repeatedly expressed his confidence in Shamrock III's ability to win back the America's Cup, it appeared that his confidence was not shared by those who were actively concerned in the management of the Shamrocks. That Designer Fife, who had a reputation at stake, and who knew the challenger as a father knows his child, had grave doubts as to Shamrock III's ability to cope with Reliance was evidenced by the fact that under his orders the bowsprit of the challenger was lengthened three feet.

So radical a change in the rig of the yacht was important, not so much because it increased the area of the head sails and changed the trim of the yacht, but chiefly because, on account of having been effected on the very eve of the cup races, it indicated that the owner and designer of the yacht were not satisfied with the trim of the



THE UNDERBODY OF THE RELIANCE.

challenger and wanted to make last-minute improvements on the sail plan as originally designed. Such a change, if it had been made before the yacht

It Was a Draw.

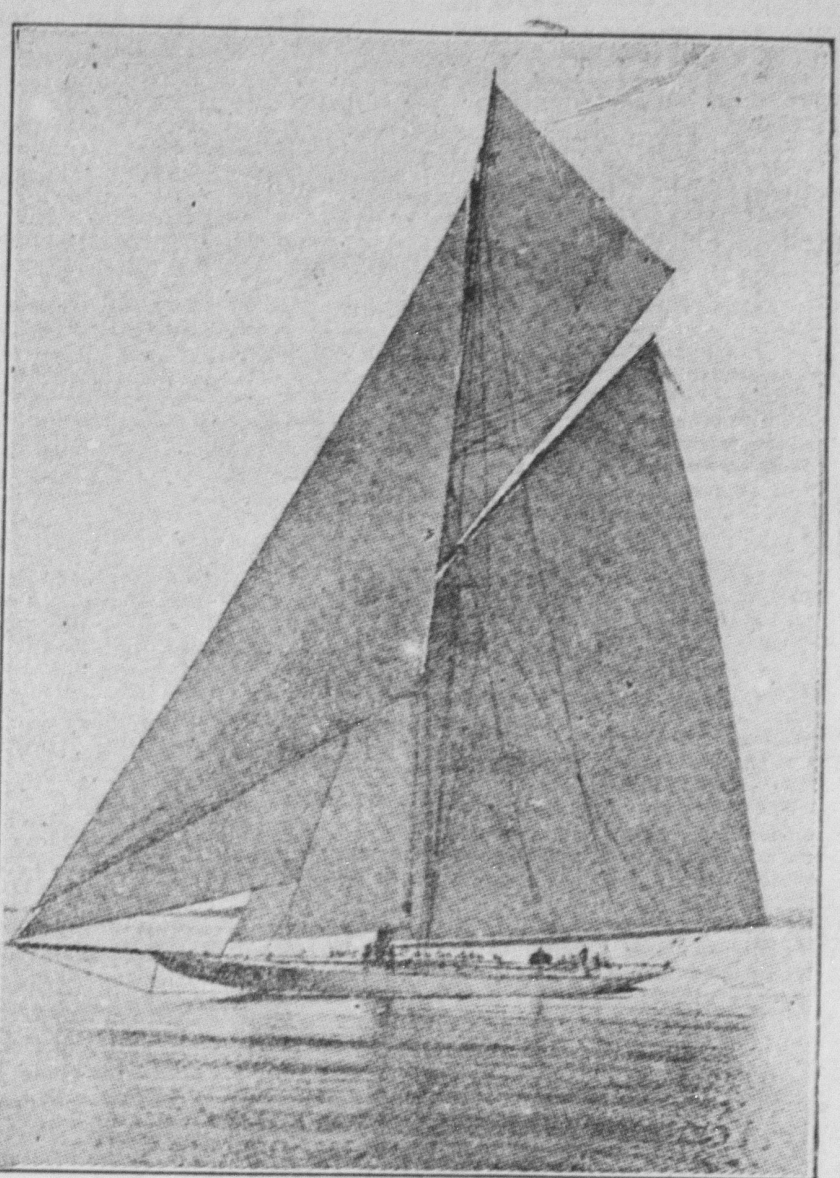
Red Gulch Joe—Did you say that that fight between Scar-faced Sam and Lasso Bill was a draw?
Brimstone Ike—Yes; an', unfortunately for Sam, Lasso Bill drew first.

Proving His Economy.

The man who hadn't money enough to buy a straw hat and an outing suit at the beginning of the season is now trying to claim credit for foresight.

The Exact Variety.

Kicker—I understand the fellow Miss Manybeaux married was a dark horse.
Bocker—No, he was a blond donkey.



RELIANCE, THE AMERICAN DEFENDER.

crossed the Atlantic, would not have excited comment, but occurring as it did just before the cup races, it was a tacit admission on the part of her owner and designer that the yacht was not fast enough.

While the contest decides the ques-

tion of superiority as racing machines between the Reliance and Shamrock III, there has long been a growing

opinion among yachting experts that a convincing test of the relative merits of opposite theories of yacht designing, especially of boats which

descent he is tall and slender enough to be called a typical Yankee seaman, and his cast of countenance would confirm his claim to that title.

The skipper of the Reliance is Captain Charles Barr, who steered the Columbia to victory in the two previous international contests, when Sir Thomas failed to bring winning boats across the line off Sandy Hook. The designers of the defender, it is needless to add, are the famous Herreshoff brothers, who have done much to increase the prestige of America as the land of peerless boat builders.

Shamrock III was designed by William Fife, who also designed Shamrock I. Captain Wringe, who is considered the most daring and capable seaman in all Britain, is skipper of the challenger, and to him and the speed qualities of Shamrock III, Sir Thomas Lipton pinned his faith to "lift" the America's Cup.

San Francisco Man Goes Up in Airship.

Dr. August Grech has made an ascension from San Francisco in a dirigible balloon, or airship, which he constructed. He did not cut loose from cable connections with the ground.

"Doesn't it seem strange that so few men discover the secret of success in life?"

"Yes, but it seems stranger still that the secret is still a secret. Surely some of the few who discovered it must have told it to their wives."

A Little Precious.

"Well," said the doctor, "how do you feel to-day?"

"Oh, doctor," replied the patient wearily, "I am suffering the torments of the damned."

"What! Already?" inquired the doctor.

"It is estimated that half a million New Yorkers are awake and busy, legitimately or otherwise, all night."

The proprietor of the theatre had died suddenly.

"Of course we must do something to show proper respect," remarked the treasurer.

"Certainly," returned the manager.

"Shall we close the theatre for a night or two?"

"No-o. Business is too good. I guess we's better put the chavins in black tights for about thirty days."