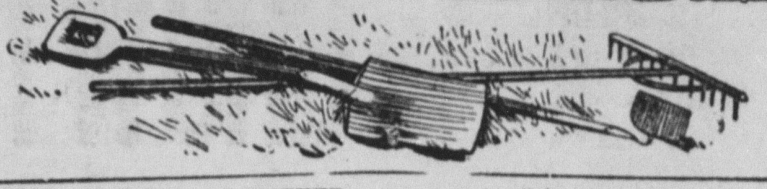


# FARM AND GARDEN



## DETERIORATION IN BUTTER.

The causes of deterioration in butter are briefly discussed in Iowa Bulletin No. 71, and experiments to determine whether the keeping quality of butter is affected by its content of moisture and by the quality of the wash water used in its manufacture are reported. The result of experiments with butter made under uniform conditions except as regards the amount of working, were considered as indicating that the butter containing the smaller amount of moisture possessed the better keeping quality, though the individual experiments did not justify such a conclusion. Incidentally in this connection, the authors discuss the effect of working upon the water content of butter, concluding that the proper time to control moisture is before or during churning.

In each of three experiments the butter from one-half of a vat of ripened cream was washed with well water and the butter from the other half churned under the same conditions, was washed with well water that had been pasteurized and cooled. In each of two experiments, one portion of the cream was also pasteurized before ripening. Pasteurization of the wash water improved greatly the keeping quality of the butter, and pasteurization of both cream and wash water had a still more favorable effect. In each of three other experiments the butter from one-half of a vat of well ripened cream was not washed at all. While the butter from the other half was washed with unpasteurized well water. The unwashed butter kept as well as the washed butter and in some instances kept better. It remained for about forty days.

When the wash water is not good quality, it is therefore believed that as good or better results can be obtained by working the butter milk well out of the butter and omitting the washing providing the cream to be churned is of good quality, and the butter can be sold within thirty-five days after its manufacture. The favorable action of salt upon the keeping quality of butter was shown in other experiments. Three objectionable flavors described as a turpentine flavor, a strong cheesy flavor and a fishy flavor, developed in butter made in these experiments.

## BEST BREED TO KEEP.

For the requirements of a suburban resident we do not think we have any variety of fowl to equal the White Leghorn, or as a matter of fact any of the Leghorn family. It has been our experience they do well in confinement so long as scratching material under cover is provided for them to exercise their scratching propensities. Objection is raised to their flying propensities, but this need not be a barrier, for if even the runs are not covered over with wire netting, the simple process of cutting one wing so unbalances them that they could not, if they tried, fly over a five foot fence.

In erecting a fence to keep in fowls many make a mistake in running wooden rails along the top from post to post, to which they attach the wire walling, whereas if they would use cable wire instead and strain the walling to this cable by using lacing wire the inmates of the yard would not make any attempt to fly over; besides the cable wire is much better, being easier than unsightly wooden rails.

For a purely farmer's fowl, where a free run is obtainable, we consider Buff and White Rocks and some strains of Barred Rocks are as good as any, although as a general rule we consider all of the varieties of Rocks lay too small an egg for the food they consume, and are inclined to become fat after their first season to rank in the first class as egg producers.

The Wyandotte family are an excellent all round breed, good layers of fair average sized eggs, and as a table fowl have very few equals, are great foragers, and hardy. Whites seem to have the call at present, and as a show fowl have become very popular, as is in evidence by the abnormal entries at most of our leading exhibitions in all sections of the country.—Farm Poultry.

## FEEDING PROFITABLY.

The feeding of stock both during growth and to properly finish for market, should be done on business principles, says a writer in Successful Farming.

The amount of feed required to make a pound of grain should be known as well as the manner of combining the different materials, so as to form the best results to secure the purpose for which it is being given.

It is necessary to know what it costs to grow an animal for market, and this can only be known by knowing the value of pasture and feed given. Get the cost of properly fitting an animal for market and it is comparatively easy when it is sold to know whether or not it has returned a fair profit.

In fattening, the farmer that has plenty of corn will feed it exclusively, another will feed middlings, not be-

cause he believes middlings are best but because he has not the corn and holds that it is cheaper to buy middlings than corn.—A better knowledge about feeding would not only lessen the risks of loss, but in many cases would increase the profits.

While much may be learned from others there is nothing that will equal our own careful experience.

## LOCATION OF ORCHARDS.

The most important point, and one that is often overlooked in beginning fruit-farming, is to select a location as near a good market as possible. It is better if near a city or large village, where the retail market may be made the most of. But there must be at least a nearby railway station. When either small fruits or an orchard get into bearing the cost of hauling the produce three or four miles further to the station becomes an intolerable burden. Thousands of dollars have been invested in localities too far from market to be made available except in seasons when fruit is unnaturally scarce and dear. Even then the man who has to haul his fruit by team a long distance, is at a great disadvantage. He perhaps makes something, while if his orchard were located nearer the station he might reap an equal harvest every year. It will do or stock and wood growers, whose entire product can be marketed with comparative ease, to select places at a distance from markets, but for the grower of fruit it is the most serious blunder it is possible for him to make.

## ECONOMY IN FOODS.

There should be no waste in the keeping of poultry, and as fowls are partial to nearly all kinds of foods, they will search for and secure much that would not be available for large stock. There are many articles on a farm that go to waste, such as shaken rice in a stubble-field, hay seeds, grass, etc., but which are converted by the hens into eggs, especially in Spring, Summer and Fall. This is a source of profit which some do not consider, and when the cost of eggs is estimated it is but right to credit the hens with what they save. A flock of fowls will pick up an enormous amount of waste food in a year, including injurious insects, and on some farms the receipts from eggs are almost clear profit, no expense in their production being incurred.—Farm, Field and Fireside.

## FOUL BROOD AND BEE PARALYSIS.

These two diseases of the apiary are causing endless discussion in the bee journals and we hope equally earnest experimentations in the bee yards. So as to the cause, to symptoms, and to treatment. The best advice we have seen is to keep good queens in strong colonies with room enough for storage and new comb enough for the best brood. Manipulation of hives, if a science anywhere, is generally very unscientifically handled. Grievous are many practices and grievously do the results repay. But under proper manipulation bees do better comparative service and keep in better comparative condition than perhaps any other live stock.

## CAUSES OF TAINTED MILK.

The Swiss scientist, Dr. Gerber, gives the following causes of bad or tainted milk: 1. Poor, decayed fodders, or irrational methods of feeding. 2. Poor, dirty water used for drinking water or the washing of utensils. 3. Foul air in cow stable, or the cows lying in their own dung. 4. Lack of cleanliness in milking; manure particles on udder. 5. Keeping the milk long in too warm, poorly ventilated and dirty places. 6. Neglecting to cool the milk rapidly directly after milking. 7. Lack of cleanliness in the care of the milk, from which cause the greater number of milk taints arise. 8. Poor transportation facilities. 9. Sick cows, udder diseases, etc. 10. Cows in heat. 11. Mixing fresh and old milk in the same can. 12. Rusty tin pans and tin cans.

## A FACT TO REMEMBER.

Do not forget that when you plant out fruit and shade trees you are not only improving the appearance of your own property, but also adding to the appearance of the town in which you reside.—East Coast Advocate.

## Corean Patriotism.

The Coreans have been called an un-patriotic people. This may be true if patriotism means a passionate desire for the welfare of one's country; but if a consuming desire for the preservation of national identity is patriotism, then the Coreans are indeed patriotic. The one thing they fear is national extinction, whether such extinction would mean better government or not. They would rather live without equitable government, without sanitation, without education, without any of the concomitants of civilization, if with these they must also accept foreign domination.—From Homer B. Hulbert's "Corea, the Bone of Contention," in the Century.



## WOMAN REVOLUTIONIZED ARCHITECTURE.

"Build me a veranda with a house attachment," said a rich Georgian to his Northern architect, "that's what I want." These few words in the business vernacular of the business man tersely express the wishes of most Southern house builders of the present day.

Ten years ago the ubiquitous Southern veranda, though often of great length (especially in the old fashioned white columned houses when it often became a colonnade extending around three sides of a parallelogram), was usually narrow. Some one, somewhere, built a square veranda the size of an average room. The chances are it was a woman architect and contractor of her own summer bungalow. Women, as designers of houses, are celebrated for their disregard of precedent; their independence (if this is the proper word) in the fact of it. Without the slightest compunction a woman will knock any architectural rule of three into a cocked hat if it happens to be in her way. Some one saw the square veranda, liked it and copied it. In a few years' time it was a fad. In the South verandas are necessary. The idea of a square veranda, roomy, furnished with all the luxurious accessories of modern life, "open air parlors," as some one has happily styled them, supplied an actual demand. Unlike most fads, this one had common sense behind it and as a result has been influential in revolutionizing building styles that have obtained for centuries.—Architects and Builders Magazine.

## MISS LOWE'S LIFE WORK.

In a little rural village known as Tooting, in the neighborhood of London, dwells an elderly woman whose days have not all been passed amid such peaceful and uneventful surroundings. This interesting individual is Miss Lowe, the only surviving child of Sir Hudson Lowe, governor of St. Helena at the time that Napoleon was banished to that island. Miss Lowe was born at St. Helena during the reign of George III., and has devoted many years to a vindication of the charges made against her father in his treatment of the exiled emperor of France. She has in her possession important papers of her father's, and it was the careful examination of these documents that gave Dr. Rose the data upon which to base his reply to Lord Rosebery's estimate of Sir Hudson Lowe's treatment of his famous prisoner. A daughter of one of Sir Hudson Lowe's subordinates at St. Helena has supplemented Dr. Rose's material with extracts from notes and journals left by her father, and it is Miss Lowe's expectation that through the efforts of these interested friends her father's name may be vindicated and a true and impartial account given to the world of the manner in which he performed the arduous task that was assigned to him as guardian of the banished French ruler. For many years Miss Lowe has been in receipt of a pension from the British government, and is the oldest pensioner on the civil service list.

## AN AFTERNOON TEA.

Mrs. Winfield S. Durbin, wife of the Governor of Indiana, has evolved a plan for entertaining her large circle of friends that is worth copying. Mrs. Durbin sends out invitations for a series of buffet high teas on Mondays. She invites fifty friends to each tea and in this manner entertains 200. For these occasions she has with her two or three friends from out of town and she decorates her parlors with a quantity of artistically arranged roses and ferns, or any flower she pleases. The guests are served first with delicious chicken salad and sandwiches on Royal Dresden plates, and coffee is served with this. Then Nestle's, with a cap of whipped cream, is served in stem glasses on beautiful Chinese medallion plates. Macaroons are served with the cream. This form of entertainment is within the reach of hostesses of the most limited incomes and yet it is considered worth while by a woman who represents the highest official position in the State.—What to Eat.

## A BRILLIANT WOMAN.

The recent appointment of Miss L. Tomn to the lectureship in modern economic history at the London School of Economics and Political Science is the more interesting in that it was made by the Senate of the University of London. Miss Tomn's career has been a brilliant one; for, while she was at Girton College, she took, in 1894, first class honors in two triposes—history and law. Her previous education was obtained at Truro High School, for she is Cornish, and between school and college she spent three years in Germany, France and Italy. On leaving Cambridge Miss Tomn read law with Sir Frederick Pollock, and had the advantage of working for a time in a solicitor's office. She gained a research studentship at the London School of Economics, and edited a French book on the Referendum. Miss Tomn has also done a considerable amount of

literary work, writing for several of the more important reviews and journals.

## SHE'S A COLUMBIA PROFESSOR.

Miss Margaret Maltby, head of the department of physics at Barnard is the first woman appointed to a professorship by the trustees of Columbia College. She is a graduate of Oberlin College, where she took the degrees of bachelor of arts and master of arts. She then took the degree of bachelor of science in physics at the Massachusetts Institute of Technology. After that she went to the University of Göttingen, where she took her doctorate in two years, and gave a year to research work under Nerst, the physicist. One year she spent as private assistant to President Kohlrausch, at the Physikalisches Technische Reichsanstalt at Charlottenburg. After her year there, Miss Maltby spent a year at Clark University.

## A WOMAN TEA TASTER.

As an expert tea taster Miss Minnie C. Albro of Minneapolis has won success. She is employed by a large wholesale and retail house as an expert tea taster and tea blender and is probably the only woman engaged in this line of work in the country. She can tell at once, upon tasting a tea, what country it comes from, what variety it is, and also how fine a grade. She can tell whether a tea of a given country has been grown upon a mountain or in a valley, since there is a distinct difference in flavor. With between fifty and sixty different kinds and grades of tea to handle constantly she knows at a glance where each belongs.

## A PITIFUL EX-EMPRESS.

Empress Eugenie, once the chief figure of the second empire in France, now passes her old age unnoticed in the seclusion of her English home. Three rooms in the house are kept as shrines. Relics of the first Napoleon fill the one; belongings sacred to the memory of Eugenie's husband are kept in another; the playthings of the prince imperial and the trappings of the horse from which he fell to die, together with the childish things of eternal importance to mothers, are the occupants of a third large apartment in the Farnborough home.

## JET HATS.

Jets make a very handsome hat trimming. They wear a long time and, though a good quality of jet is not cheap, it is a good investment. One of the handiest of spring toques is covered with dangling jets. It is a round toque, all laid in many folds; and along the lines of the folds there is an abundance of jet. The tiny jet dangles look very pretty indeed. And, to finish the hat, there are jet balls at the side, each ball hanging from a silky cord. Three or four balls hang so low as to almost touch the ear.

## GOWNS OF ONE TONE.

Gowns all of a tone are coming in this year. There are ever so many blue dresses that are blue from beginning to end. Dress material, lace, ribbons, belt and stocks are all blue. And there are countless tan dresses with no other coloring than the tan. Tan linen, tan batiste, tan lawn, tan crape or tan gowns of any kind are trimmed with lace of a slightly deeper tone, and finished up with tan ribbons, to be removed and freshened once or twice a year.

## FADS AND FANCIES.

Gooseberries are favorites in fruit, trimming for hats.

Chiffon boas in delicate colorings for evening wear are fringed with silk tassels.

Gilt and diminutive tassels adorn stock collars and bathrugs.

Among the latest patterns in gold braid are the Greek key, basket, shell and floral designs.

Waterproof parasols, available for rain or shine, are the latest novelty.

Parasols of more antique have been introduced in Paris.

Straw passementerie similar to that used for dress trimming is employed for parasol decorations.

As an accompaniment to the tailored suit the crush leather belt takes the lead.

For bag handles, straps and braids have replaced the stiff leather handle of the previous season.

Gold filigree buttons are much used for trimming purposes.

Rhinestone hearts are much worn here and in Paris.

Shaped veils have made their appearance. They are cut circular and fit over the hat perfectly.

Canvas gallions in Oriental patterns most effectively trim gowns of light weight wool fabrics.

Dainty toques of peach color straw braid are draped with lace in corresponding tint.

Linon tailored suits are being fashioned in Paris not alone from white linen, but also from flax, pale blue, lavender, pale mauve, sulphur and light pink.

For making 1,000 cigarettes in a Japanese factory a girl gets 8 sen, equal to four cents.



## RETICELLA WORK.

Openwork is a favorite form of embroidery at the present time and reticella, the old Italian openwork, is one of the most effective manifestations of this type of needlework. This embroidery is executed on heavy white linen of firm texture. Squares are cut out of the linen at regular intervals, their edges heavily overhanded with a linen thread. Across the open space made by cutting out the squares lined threads are stretched upon which various designs are worked in a weaving and buttonhole pattern. This work is very durable and exceedingly effective.

## COLD FOODS.

A mistake which housekeepers often make is to serve cold food. A meal exclusively of cold food is one of the most difficult to digest. Cold meat, heated up in a little curry, is far more digestible, and therefore more nourishing, than cold meat alone. Never serve cold slices of meat, unless they are accompanied with a little highly seasoned catchup. Even iced tea, that favorite beverage of summer, is a drink of doubtful value on the dining table. Hot tea heats the stomach and prepares it for its work, while cold tea, like ice water taken at dinner, retards digestion by chilling the stomach.

## HINT ABOUT CLOSETS.

Where closet room is at a premium—and what woman in these days of cramped houses and elaborate ward robes ever has enough closet room?—it is a good plan to have a pole arranged in the clothes closet, right down the centre, the ends resting in sockets, the same as are used for curtain poles. If the closet be of any length whatever, a number of dresses, coats, waists and skirts may be supported on this pole by means of coat hangers. If the ordinary style of hanger is used, a separate one is required for each waist and skirt, but there are improved types, which easily accommodate both skirt and waist. In such a closet it is easy to keep the clothes in good condition and also an easy matter to find any particular garment.

## BED HANGINGS IN VOGUE.

Bed hangings are again in fashion. The daintiest and lightest of colorings are used for them—from white madras nets, tambour muslins, soft India silk, to brocades in all their exquisite pastel shades.

There are also the aesthetic and quaint colorings, both of design and dye, or the more conventional patterns that will ever retain a meed of popularity. The textures for the hangings are beautiful.

Tambour sets are delightful, with draperies of the same. The French white work is exceedingly decorative, with curtains of a much thinner material.

Japanese fabrics are always popular and can be had in pure white, with a knotted fringe, or in tan or tea-colored silk, edged with a lace of the same shade.

Bed spreads and pillow shams of lace over colored linings tone with the hangings. Spreads of old hand woven linen, with borders of antique lace, are being used again by those who are fortunate to possess them.

Many shops are showing entire spreads of renaissance and Marie Antoinette lace, which go so well with the flowered chintzes. But these are costly. There are countless other pretty and inexpensive designs to be seen, however.—New York News.

Egg Sauce.—Melt a large spoon of butter and blend with it two table-spoons of flour. Add a pint of stock or milk and let it thicken. To this add six hard boiled eggs chopped fine and seasoned with pepper, salt, parsley and thyme. Save some of the rings of the white of the eggs to lay over the fish with slices of lemon as a garnish.

Sweetbreads.—Lay the sweetbreads in salt water for awhile and then parboil them until done, putting them in cold water and let it come to the boil. Drain and wipe dry. Split in half. Rub each piece with melted butter, pepper and salt and dip in beaten egg. Then in cracker crumbs, lay them in a buttered pan and sift more crumbs over them and set in the stove to brown, or else fry them in deep fat.

Fried Beef Kidneys.—Plunge the kidneys in boiling water and then cut them in thin slices, season with pepper and salt and dredge well with flour and fry until done in hot lard. While they are frying make a gravy with a piece of butter the size of an egg, a large spoon of flour and pepper, salt, and a cup of water. Boil and take the fried kidneys off the griddle, put them in the gravy, add tomato or walnut catsup with parsley, thyme or sage minced and a small piece of an onion. They should simmer for a few minutes in the gravy and then they are ready for the table.

## Many Lives Saved.

Out of 1,000 persons inoculated for hydrophobia after being bitten by a mad dog, 975 are saved from death.

When a Londoner describes himself as a "housebreaker" he means that his business is to demolish buildings.



## WIT AND MOOD.

A MODERN WALTON.  
Now the melody which calls us  
To our well remembered trails  
Is Dame Nature softly playing  
On the fishes' silver scales.

FORESIGHT.  
"To-day," said the minister, "I think you'd better take up the collection before I preach my sermon."  
"Why so?" asked the vestryman.  
"I'm going to preach on Esau omy!"—Philadelphia Press.

THE NEAREST SUBSTITUTE.  
"You say the Russians haven't any expression for 'Shiver my timbers?'"  
"No. When a Russian sailor is in that frame of mind he merely exclaims, 'Well, I'll be torpedoo!'"

THE YONKERS COMPLEXION.  
She—That new boarder who came today has a beautiful olive complexion.  
He—Well, after she's been here a few weeks I guess she'll have a prume complexion.—Yonkers Statesman.

A MOMENT'S HAPPINESS.  
Wife—The styles are returning to 1830.  
Stingiman—Glad to hear it. I was afraid they would be \$39.98.—New York Sun.

HER RECORD.  
Mrs. Wiggs—Cook has only broken one dish to-day, dear.  
Mr. Wiggs—That's better. How did that happen?  
Mrs. Wiggs—It was the last one.—Scraps.

HIS POINT OF VIEW.  
"But," protested the typewriter boarder, "Adam wasn't contented without a wife."  
"Perhaps not," rejoined the old bachelor, "but at that stage of the game he didn't know anything of good or evil."—Chicago News.

THE COOK'S CARRYING CAPACITY.  
"You are having trouble with your cooks?"  
"Yes. The first one carried on so."  
"And how about the last?"  
"She carried off so. I lost two vests and a hat."—Philadelphia Record.

EVEN IN ALADDIN'S DAY.  
Aladdin was rubbing his wonderful lamp.  
"Isn't it lovely?" they cried.  
"No," he returned, "I'd much rather skin the gas company."  
With a heavy sigh he paid the bill.—New York Sun.

MORE DEFINITE INFORMATION.  
"Now, William," said the man of business to the office boy, "I am going out to get shaved."  
"Please, Sir," said the boy, hesitating: "if any one calls and wants to know where you are will I say you've gone to the barber— or down to Wall Street?"—Yonkers Statesman.

A TRYING QUESTION.  
A pale and dishevelled Frenchman was sinking into his deck chair on a Channel steamer when a passenger asked cheerily:  
"Ah, monsieur, have you breakfasted?"  
"No, monsieur," answered the pallid Frenchman, "I haf not breakfasted—on ze contrary!"—Tit-Bits.

HE DIDN'T LIKE HER.  
"Look here," said the sour-faced lady who had answered his "Personal," "your ad. is a fake; it distinctly stated 'object matrimony.'"  
"Well—er—um—you see," faltered the man, nervously, "there was some mistake. The printer omitted a word. The ad. should have read, 'object to matrimony.'"—Town Topics.

HIS WORD SETTLED IT.  
"We'll go to the seashore this Summer," said Meekey. "For a long time we couldn't decide between the mountains and the seashore."  
"Who finally decided the matter?"  
"I did. I said, 'we'll go to the mountains,' and immediately my wife closed her jaws and went out to select materials for a bathing suit."—Philadelphia Press.

DOUBLE MEASURE OF JOY.  
"But your hero and heroine got married in the middle of the story. How do you expect the public to keep on being interested in a book like that?" they get divorced in the last chapter and live happily ever after. So, you see, the reader is made twice glad for one price of admission."—Chicago Record-Herald.

APPEARANCE AGAINST HIM.  
"Is your husband absent-minded?"  
"Well," replied the professor's wife, "he claims he isn't, but after honing his razor yesterday morning he shut it up and put it in this pocket, and when I asked him at breakfast why he hadn't shaved he advanced the theory that I found fault with his appearance because the glamour of our romance had begun to wear off."—Chicago Record-Herald.