Agricultural Department

Shipping Milk to Market.

By observing the following simple rules it is said that country milk may be sent by rail on long journeys without spoiling, even in very hot weather:

1st. The milk should be drawn from the cow in the most cleanly manner, and strained through wire-cloth strainers.

2d. The milk should be thoroughly cooled immediately after it is drawn from the cow. This may be done by a milk cooling apparatus, specially constructed for rapidly cooling milk, or by simply placing the can in which it is contained in a vat of cold water, deep enough to come up to the height of the milk in the can containing it, and by using at least three times as much cold water as the milk to be cooled; the milk should be occasionally stirred until the animal heat is expelled. The milk should be cooled down as rapidly as possible, to a temperature of about 55 degrees.

3d. The evening's and the morning's milk should be cooled down separately, and be sent in separate cans, and not mixed together if it can be avoided.

4th. No milk should be kept over to deliver at a subsequent time.

5th. The pails and strainers employed on the farm should be thoroughly cleaned, scalded in boiling water, and dried morning and night.

6th. Immediately before the milk is placed in the cans they should be thoroughly rinsed in clean, cold water. great care should be taken to keep the cans and milk free from dirt or impurities of any kind. When not in use they should be turned down on a rack, with the tops off.

7th. Before the cans are returned to the country they should always be thoroughly rinsed with clean water, and scalded with boiling water.

8th. In very warm weather it is well to put the milk, cooled, in cans covered over with a coarse flannel casing, which may be kept wet for a considerable time.

Be Sociable With Your Cattle.—Said a farmer to me last spring: "When we were drawing out manure I stayed in the yard, because I could put on better loads; and the cows commenced to give more milk right off." Now this man is an active, industrious, intelligent, experienced farmer; and yet when he is piling manure in the yards, the cows give a perceptible increase in their milk. What? One of his hobbies is Shorthorns, that he is so proud of, seeing him around, goes up to him and says as plain as a cow can say, "Give me a lock of hay," and he gives it to her. Another says, Mr. Stevens don't you think that cow wants cleaning out?" and on looking, he finds to his surprise that there is a lot of dirt and wet hay-seeds and rubbish at the bottom. He scrapes it out and rubs it clean with some straw, and as soon as his load is filled, and while he is waiting for the next wagon, he gets a little feed and puts it in the rack, and the cows eat it and feel grateful. Between the next loads he takes a curry comb and brush, and gives one of the cows a good cleaning. The other cows come round him, and he has a gentle word and friendly pat for each one of them. He is a good looking man, and the cows like to look at him. He is a gentleman, and his presence has a soothing effect. They chew the cud of contentment and peace. As he goes past the pump, he asks the cows if they want a little fresh water. They had not thought of it, but they drink just a little to please him. And so it goes all day. No wonder the cows give more milk at night.—*American Agriculturist.*

Fricassee of Onions.—Peel two or three dozen of the very small, round, white onions; sprinkle them with salt, let them remain for half an hour; then roll them up in a cloth to dry them slightly, and dredge with flour; throw them into a stewpan in which you have melted two ounces of fresh butter; toss them over a gentle fire for five minutes, drain the fat from them, add a pint of rich milk, minced lemon peel, white pepper, salt and butter. Simmer for ten minutes, and serve in the sauce.

Floating Island.—Boil with a pint of milk a bit of cinnamon and half the peel of a lemon; when almost cold strain it, and mix it with the beaten white of one and the yolk of three eggs; stir it over the fire till it thickens; pour it into a dish and stir now and then till it is cold. Whisk the whites of two eggs and half a pint of some kind of jelly till they are very stiff, spread over the top of the custard, and serve.

For Smooth Hands.—After washing and drying the hands, pour into one hand a few drops of good cider vinegar; rub the hands together, wetting the whole surface both sides, and dry it. Practice this and your hands will feel smooth and pliant. Some do not like it, but to me it is far better than glycerine or other unguent.

Scorches made by overheated flatirons can be removed from linen by spreading over the cloth a paste made of the juice pressed from two onions, one-half ounce white soap, two ounces fuller's earth, and one-half pint of vinegar. Mix, boil well, and cool before using.

Loaf Gingerbread.—One cup of butter, two cups of molasses, or one cup of molasses and one cup of sugar, two eggs well beaten, one teaspoonful of saleratus, one cup of milk, sweet or sour (if sour heap your spoon with saleratus,) flour to the consistency of a pound cake.

Rye Bread.—Pour boiling water on rye meal and mix into a stiff dough, make into squares or rolls, and bake in a hot oven. When the beginner can manipulate the dough readily, he may succeed in making it light in loaves, three inches in diameter.

Raised Cake.—Five cups of flour, one of butter, one half cup of yeast, three cups of milk. Rub the butter into the flour, add milk and yeast, and set to rise; when risen, work with sugar, add spice to taste; when raised, put in one cup floured raisins.

Cracker Pie.—Six soda crackers, broken fine; three teacups of water, two of sugar, four lemons, grate the rind and squeeze the juice, bake in past...

Educational Department

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Communications may be sent to either of the above editors, as may be preferred, and will appear in the issue of which is his charge.

J. C. CRAWFORD, Editor present week.

From the New York School Journal.

SCHOOL DISCIPLINE.

It's become quite the fashion, I notice, of late,
For educational journals to learnedly prate
Of methods of discipline, once much in use,
And to speak of those methods with savage abuse.
As we look on the column, week after week,
And for information anxiously seek,
We continue the advice you give to just this:
"Give up all old methods; the end will be—bliss."
Corporal punishments, strongly demanded in each
journal,
Called cruel, barbarous, brutal, infernal.
We slightly vow; we raise no objection;
But the subject furnishes food for reflection.
The best mode of punishment place I under ban,
Has been favored by teachers since teaching began.
If pupils won't learn their lessons in school,
To detain them, awhile has seemed a good rule.
But no, we are told it speaks great despair
For study, as this must now be erased.
Next, point to your boys in hygienic ways;
Don't detain at recess, and diminish their plays!
If at home misbehave, they must feel no disgrace
In presence of the committee, whatever it may be.
Don't trample the high, noble spirit within!
Don't let others see punishm at fo'k's ring class!
And never use sarcasm, tear keys forward!
This weapon is awful, and forth might as I dare
Don't—and children in torrents! Use not ornamen-
tal
And if only I hear, we shall be determined!
So all boisterous cheering you'll speedily hear,
And from the close rooms in pleasure to the wall,
All noise, either, will change to still small of your tar-
tar.
To the [illegible]
Don't [illegible]
Don't [illegible]
Don't