

Soiling Milch Cows.

Dr. L. L. Wright, of Whitesboro, made an interesting experiment, last year, by adopting in part, the system of green soiling for thirty cows. Twenty acres were employed for the purpose of producing food for these cows, and were divided up in the following manner: pasture; fifteen acres; clover, three acres; rye, half an acre; oats, half an acre; sown open, one acre. The rye is put in the previous, season, by the last of August or first of September, and is, therefore, ready to be cut early in the season following. By the time this is used up the clover will be large enough to be used, and after that the oats, which are sown early in April. The corn fodder comes last, and different parts of this acre of land are sown with the corn, so as to have a succession in food, the earlier corn being put in by the first of May. In this way the twenty acres were amply sufficient to keep the cows in feed until sometime in October, when they were turned out the after grass. Dr. Wright is of the opinion that the cows do as well, if not better, both as to health and yield of milk, than they would at pasture, and that when land is valuable and arable, or adapted to this system, it can be employed with profit. The cows were generally fed by six o'clock in the morning, and remained at their feed about three hours, when they were turned into the pasture, and at three o'clock they were brought up and received their afternoon's meal. To cut the feed and take charge of the cows, it takes one man about half his time. It may be observed here that it usually takes from two to three acres of land to pasture a cow, while by the system adopted as described above, two-thirds of an acre suffice. The system of green soiling is not generally understood, nor are its advantages appreciated by the dairy farmer. All experiments of this kind are valuable, and it is well worthy of thought and investigation whether the smaller farms, under this system, may not be enabled to keep quite as much stock, realizing more profit annually than farms of double and triple their size under the ordinary methods of culture.

Dr. Wright goes on to state that he usually takes from two to three acres of land to pasture a cow, while by the system adopted as described above, two-thirds of an acre suffice. The system of green soiling is not generally understood, nor are its advantages appreciated by the dairy farmer. All experiments of this kind are valuable, and it is well worthy of thought and investigation whether the smaller farms, under this system, may not be enabled to keep quite as much stock, realizing more profit annually than farms of double and triple their size under the ordinary methods of culture.

There are three ways recommended for preserving green corn for winter use. The first and simplest is packing the husked ears, picked while in the milk, in barrels, and filling them up with good clear strong brine (best made by first dissolving the salt, then adding skimmed and cooled.) The second way is to pick corn a little older than most people prefer for eating green, and parboil, then split the rows with a sharp knife, cut or scrape the kernels off, and fry them either in the sun or some other drying room. The top of a stove in which there is a little fire, a slit frame suspended high above the kitchen stove, an oven which is not hot enough to scorch, or the drying places usually employed. We prefer a well regulated fruit-drying kiln. The corn may be spread upon plates or tins, in the small way, or on cotton cloth stretched on frames. The bulk and weight of the corn is rapidly reduced, so that the contents of one or more frames or tins may be turned together very soon. With a very little practice, one can judge quite accurately whether it is dry enough not to mould by its rattling, and by the feeling of the grains when pressed against the cold pails. When dry it may be kept indefinitely in barrels or bags, away from mice and moisture. The third way is by canning—a method attended with a little difficulty. The corn is apt to ferment and burst the cans, besides spoiling the corn, which has often a most distressingly corrupt odor. This is the chief trouble. It may, however, be obviated by thorough boiling, aided by the addition of a little sugar (just enough to taste.) The corn should be scraped from the cob, after splitting each row of kernels as before specified, either after parboiling or after thoroughly boiling, as for the table. The pulp is then salted to taste, and sweetened a little while it is cooking. A little water must be added if it is in danger of scorching on the fire, and it must be boiled till all the air is thoroughly expelled, which it requires some judgment to determine. It is then put in cans, which are closed airtight. When success attends this it is the most satisfactory method.

To be served for the table, corn prepared by the first method must be boiled in two waters; by the second method, it must be soaked and then boiled, with the addition of milk, butter and salt (and perhaps beans) prepared by the third method, it needs only to be heated hot in the can, turned out, and dressed with butter and cream.

A New Society.

Old men and young men, women and children are admitted as members, if they possess the following qualifications: 1. They must devote their whole attention to other people's business, and entirely neglect their own. 2. When they hear a scandalous report about a neighbor or a friend, they must not eat, drink or sleep until the chief officers of the society are informed of the same. 3. No person shall become a member unless he or she is a person of leisure, and can loaf about town, or make about seven cents a week, and watch the actions of the people generally, and be ready to report at headquarters the slightest intimation of a report.

The following are some of the by-laws and regulations of the society: Art. 1. This society shall be known as the Tattle and Gossiping Society. The principal and ruling officers shall be as follows:—One great liar and two lesser ones, three tattlers and four gossipers, any one of which will constitute a quorum and shall have power to transact business at any time.

Art. 2. If any member of this society should be found guilty of knowing more about his own business than that of his neighbor, he shall be expelled forthwith.

Art. 3. Any person belonging to this society, who makes a practice of telling the truth two or three times, shall be expelled without a hearing.

Art. 4. Any member who does not report regularly what his neighbors, residing within three doors of him, have for dinner every Sunday, and for tea every time they have company, shall be at once cut off from the rights and privileges of this society.

Art. 5. If any member of this society shall see, hear tell of, or even suspect that a young man has had a girl in his arms, or that he is already married, or to be married shortly, or he shall be fined to the full extent of the law, for any such misdemeanor.

Art. 6. Any man or woman who shall neglect their own business to take the trouble to circulate around town scandalous reports which they know to be false, should be deemed by all respectable citizens as Commander-in-chief of said society, and be looked upon as such by all its members.

A WISE LANDLORD.—One night a judge, a military officer, and a minister applied for lodging at an inn where there was but one spare bed, and the landlord was called to decide which of the three should have it.

"I have lain fifteen years in the garison at B," said the officer.

"I have at as a judge twenty years in R," said the judge.

"With your leave, gentlemen, I have stood in the ministry twenty five years at N," said the minister.

"That settles the dispute," said the landlord.

"You Mr. Captain, have lain fifteen years—you Mr. Judge have sat twenty years—and the aged pastor has stood five and twenty years, so certainly has the best right to the bed.

The CREDIT SYSTEM.—A beautiful girl stepped into shop to buy a pair of mits.

"How much are they?"

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NOTICE. The undersigned would respectfully inform the public that he has removed from his late residence, to the premises now occupied by him, on Main Street, Butler, Pa.

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