

Agricultural.

CHEESE AND STILTON CHEESE.—The following extract is from a recent English work:

The various kinds of cheeses which divide the public favor owe their character to differences in the manipulation of the curd, the character of the pasture, and other less evident peculiarities in their manufacture. In Ayrshire the milk is heated to 55 or 60 degrees, when the rennet is added, and the coagulum is a very rapid setting of the curd. Cheddar cheese is made by first adding rennet. The curd is afterwards finely broken up and mixed with whey, which is heated by drawing off a portion, placing it in a vessel in boiling water, and returning it to the remainder. This is done twice; the first time heating the whole mass to 80 degrees, and the second time up to 100 degrees Fahr. Half a pound per cent. of salt is added to the crumbled curd.

A Stilton cheese is made from nine gallons of new milk and the cream of two or three gallons of milk. Lamb's stomach is used as the basis of the rennet, and when the curd is set it is not broken, as in Gloucestershire, but is laid upon a canvas strainer in a cheese basket. After a few hours, when sufficiently firm, it is laid in the vat in layers, and salt is sprinkled between each layer. Its own weight is sufficient pressure, and it is turned every two or three times the next day. The cheese must remain in the vats three or four days.

AGRICULTURE IN ALASKA.—If a person visits the Aleutian Islands or the Alaska peninsula during the summer months and sees the valleys covered with grass, and the mountains with a deep carpet of juicy herbs, while millions of the prettiest flowers dot the landscape and the air is fragrant with their perfume, it is not surprising that he should be struck by the contrast between the interior and there seen the vast plains of rich soil producing a rank vegetation, he would naturally enough judge that here would be a place for stock-raising and farming. It has been stated that the climate of southern Alaska resembles that of Scotch highlands and of Scandinavia, and even compares favorably with the country now famous for stock-raising, and is carried on in the Highlands and in Norway and Sweden; and in North Russia where the ground remains frozen a few feet from the surface, and the round, rye is an important article of export. It is therefore not reasonable that Alaska should be well adapted for these purposes? Most undoubtedly, and yet it was not settled for a long time to come.

THE BEST WAY TO WATER TREES.—If trees standing in grass-grounds are watered, the surface around about the body for three or four feet in each direction should be covered with a mat of some sort, to retard evaporation. It will be labor lost to water trees on the lawn without exercising this precaution, as the water will disappear before a hundredth part of it reaches the roots. Straw, hay, lawn-grass, weeds, shavings or tan-bark will make an excellent mat. Spread the mat three or four inches deep, pour two or three pails of water at each tree, and the water will permeate the entire soil, keep it damp and supply the moisture which the trees must have, or die. If the soil is in a tillable condition, draw the earth away from the tree to the depth of one or two inches, pour in two or three pails of water and return the mellow earth, which will keep the surface from making.

MOSS COVERED APPLE TREES.—Mossy trees in an orchard generally indicate too much moisture in the soil—that is, that the soil needs drainage and the trees require stimulating. Give the ground under the trees a good top-dressing of manure and water the ground thoroughly, scrape off the moss from the trees with a hoe, and wash trunks and large branches with strong soap-suds. But we should perhaps observe that moss generally indicates too much moisture, it is not always the case, for trees on sandy soils are often mossy; and soils are covered with the same species of moss. Moss, therefore, often indicates poverty of soil, or too much moisture in some way; it may be a want of moisture as well as too much. Stimulate the growth at any rate, as we do not know, suggested, whether the soil is dry or wet.

NOTWITHSTANDING its almost universally admitted utility, we must acknowledge a like or the old-fashioned worm or "Virginia snake" fence. It is true that it requires more timber to construct and more space to hold it, but it can be so readily moved from one position to another, that we will like it for our inside or division fences. It can be made of timber which is too rough for a common post and rail fence, and the rails require no preparation other than splitting off the log. We have no need of a fence between the field and in with corn and the one we are to allow for the same crop this spring, and we can very well do without for three or four years; and by moving it to some other position when it is needed, we can keep the whole area under cultivation, and avoid trash in the fence corners.

THE PROTECTION OF TENDER ROSES IN WINTER.—"If we could only winter out those charming and sweet ever-bloomers how glorious it would be! We have stated before, that if bent down and covered with earth, they generally do well. But it is often hard to get the branches down without breaking, and besides with all this they often suffer from the damp. A friend tells us that he has improved on this by burying them standing up. The wood-nurseries shoots are cut off in the early winter or late fall, and a wheelbarrow load of earth put in over and about them. This is taken away early in the spring, and the whole plant comes out in splendid order to bloom again in double profusion the next season.

GARGET IN COWS.—When cases of garget occur, the first thing to be done is to give the cow a pound and a half of salts, and if this does not physic her in four hours, repeat the dose. The next thing is to change her food from milk-producing to some kind which will not produce much milk, as straw, or over-ripe hay. I have never known a severe case of garget cured. We sometimes get the better of it for a short time, but a cow once having it had will be almost sure to have it every time she catches cold, and it never grows less. Feed the cow for beef. So says Harris Lewis, of Herkimer county, N. Y.

The following mixture has been used in England by the best breeders for many years, and being so inexpensive should be kept on hand by every one possessing poultry. The mixture is composed of—Sulphate of Iron, 1 lb.; Sulphuric Acid, 1 oz.; Water, 5 pints; cooking oil about 60 cents. To every pint of drinking water add one teaspoonful of the mixture.

The most accurate estimates state that China possesses coal-fields to the extent of over 400,000 square miles, one province (Shensi) having no less than 31,000 square miles with veins from 12 to 30 feet in thickness.

Scientific.

THE HORSE POWER AND THE POWER OF THE HORSE.—Some of our readers are finding great difficulty in reconciling the definition of horse power, as given by writers on engineering subjects, with their own knowledge of the power of the horse. There are three terms which we must define with precision, before attempting to place the subject before our readers in an accurate manner, and give them an accurate notion of the meaning of the term first referred to.

Force is defined to be anything which produces or tends to produce motion, or change of motion, in bodies. The force of gravitation, of electrical and magnetic attraction, of heat repulsion, of steam pressure, and of a compressed spring, are illustrations. It is measured by the weight which will counterpoise it.

Work is force acting through space, and is measured by multiplying the amount of the force by the measure of the space. A force which overcomes a resistance of 5 pounds through a space of 7 feet, does 35 "foot pounds" of "work." A weight of 2 tons is raised 100 feet by the expenditure of 200 "foot pounds," or its equivalent, 120 "inch tons."

Power, as the term is only properly used by engineers, is the amount of work done in a given time. A steam engine shall some known time. Its unit is called the "horse power." Thus, a machine doing 33,000 foot pounds of work in a minute develops one horse power. A machine doing 660,000 foot pounds of work in the same manner, would do 20 horse powers. A horse cannot usually exert a great power; but the term was first introduced by James Watt, and since it is used so long as it is well understood that what value is, engineers have not thought it advisable to change it. The actual power of horses varies immensely, and is measured in many different ways, and often much less. The average power of a good draft horse is about three quarters of a horse power, but it can only be sustained about eight hours a day. Now, a horse of average power, or a mill would exert a power which would average for eight hours work a trifle more than a half horse power. An ox is said to have about two thirds the power of a horse, or to be capable of exerting about a half horse power. The ox can pull as heavy a load as the horse, but moves more slowly, and hence does not work so long a given time, and rates less horse power.

The mule pulls about one half the load of a strong draft horse, at about the same speed. He may therefore be rated at about one half horse power. The ass rates at about one fourth the power of a horse, or to be capable of exerting about a quarter horse power. On a direct pull, the average lift which a horse can exert in steady work is about 1200 pounds. The maximum is probably double this figure. Professor R. H. Thurston, in the paper on "Traction Engines" says: "Experiments made by Captain Robert Merritt, at Jackson Iron Mine, New-Geneva, Mich., and the observations and experiments of the writer, indicate the maximum direct traction force of a horse to be about 2500 pounds. At this weight, raised at the rate of 250 feet per minute or three miles per hour, would give 250x250=33,000—13, nearly two horse power for the period of an exceptionally strong animal; but we should not expect any horse to keep up such exertion for more than a very short space of time. The estimates before given were for average work, kept up eight hours a day for days and weeks together."

British engine builders use a term, in giving the size of steam engines, which is known as "nominal horse power," and the rails require no preparation other than splitting off the log. We have no need of a fence between the field and in with corn and the one we are to allow for the same crop this spring, and we can very well do without for three or four years; and by moving it to some other position when it is needed, we can keep the whole area under cultivation, and avoid trash in the fence corners.

REMOVING GREASE SPOTS.—Make a paste of quinine, washing soda, and a little water as possible, put it on the grease spots, when you have to do with stone or wood. It may, however, disfigure, or make the wood or stone look like a piece of paper with dry carbonate of soda, powdered chalk, or even dry sulphur powder, place on top a thick coating of paper, and let it stand. This will draw out the grease. If not fully drawn out, scrape off the powder and repeat the operation. Some liquid ammonia may finish the job if the heat does not fully clean it all up.

CREAM BEER.—It is an effervescent drink, but far pleasanter than soda water, inasmuch as you do not have to drink for your life to get your money's worth of the effervescent being much sweeter. Two ounces tartaric acid, two pounds sugar, the juice of one lemon, three pints of water. Boil two hours; mix with one pint of soda water, and strain through a cloth. Bottle and keep in a cool place. Take two or three glasses a day.

SHRETTING.—For years we have been satisfied that woad sheeting is not economical; so we buy muslin nine-eighths wide and use it instead of sheeting by lapping the edges and using the machine. By the time the sheet is so worn as to need turning, the thread used in sewing it together will be thread enough to make a pair of trousers, and apart a easy matter. The other day in conversation with a cotton manufacturer, he said: "It stands to reason that if you use muslin for sheeting, the muslin must sag more or less, and therefore by consequence be less firm and close than nearer the edges of the web."

CUCUMBER VINEGAR (For Fish and Sals).—Take fresh cucumbers as free from seeds as possible, wash them, and cut them into thin slices into a jar; sprinkle fine salt and plenty of pepper between the layers, and cover them as they are packed. Secure them from the air, and in a month or two weeks the vinegar may be poured off clear into clean bottles, and closely corked. A little Chilli vinegar improves the taste. A quantity of muslin or some porous slice up a mild onion or two along with the cucumbers.

FERRIS.—These may easily be transferred from their woodland homes to the shady corner of the sitting-room, and be kept flourishing all the year round. A good sized pot is filled with a third of the way up with pounded charcoal and bits of broken crockery; upon this is placed the fern with the soil in which it grew. A covering of moss around the base of the leaves will help to retain moisture and prevent the fern from finding out that it has been transplanted. A luxury so cheap as this is within the reach of every family.

RANCID BUTTER.—Rancid butter can be greatly improved in quality by washing it thoroughly in lime-water; and then cleaning out the lime-water by a good washing in cold spring-water. The lime-water is easily made by allowing a lump of lime, the size of the fist, to slake in a bucket of water, stirring it well, and afterwards allowing the lime to settle.

TO KEEP EGGS FRESH.—"Dissolve four ounces of beehive in eight ounces of warm oil; in this put the top of the finger and anoint the egg all around. The oil will immediately be absorbed by the shell and the pores closed up with wax. If kept in a cool place up to eight days, it will be as good as fresh-laid."

TO COMPOST.—The advertiser, having been permanently cured of that dread disease, Consumption, by a simple remedy, is anxious to share the means of cure. To all who desire it, he will send a copy of the directions for preparing and using the same, which is a simple and effective remedy for Consumption, Asthma, Bronchitis, and all Throat and Lung Diseases. For particulars, please apply to the advertiser, who will send the directions free of charge. Address: Dr. J. B. Williams, 125 West 12th Street, N. Y.

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Domestic.

SALT AND MILK RISING BREAD.—For salt rising, take half a teaspoonful of salt to a pint of warm water and stir in flour enough to make a thick batter. The dish used, which may be a wooden scraper together some five or six thousand dollars, retired from the sea, moved "up country" with his family and his large flock of geese. It is a grand place to keep 'em, and they'll be profitable to you.

When "light," take a quantity of flour corresponding to the amount of bread desired and stir in scalding (not boiling) water enough to seal one side of the loaf. The time in which the rising will sufficiently ferment is usually from five to seven hours, according to the degree of warmth and the kind of flour used.

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Humorous.

THE CAPTAIN AND HIS GESE.—One of our old whaling captains, who had spent the prime of his life hawking from Cape Horn, and had almost despaired of finding a remedy, until the introduction of ANKER-BEER, and after an experience of 20,000 cases in five years, doctors of the dish used, which was a wooden scraper together some five or six thousand dollars, retired from the sea, moved "up country" with his family and his large flock of geese. It is a grand place to keep 'em, and they'll be profitable to you.

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