

**FARM AND GARDEN.**

**Savor in Dairy Salting.**

A Wisconsin dairyman lately told me he milked seventeen cows the past season and early in the summer ran out of salt, and having read in an agricultural paper that cows do just as well without salt he neglected to get another barrel. The drought came, the milk-flow dropped to about 200 pounds a day, which gave no profit, nor did it increase after the pastures were freshened by rains. He bought a carload of millstuff and began feeding, but still received only 220 pounds of milk a day, and several of the cows would hold up their milk once or twice a week. Then he began to salt regularly every day, and the cows improved at once and the increase was steady until on the same feed they were producing 370 pounds of milk a day, and instead of being kept at a loss, yielded a fair profit. The farmer needs to be wide-awake and careful. A well-balanced ration fed at regular hours and in regular quantities, with attention to water, salt, bedding, and all the points which go to make the animals comfortable, will save money, particularly in a season when feed is high-priced. I never found a work hand to whom I could afford to trust the winter feeding of my stock.—*Wa'do F. B. von, in Tribune.*

**Horses' Feet.**

There is too much neglect of the feet of horses. When they are unshod, the feet will generally take care of themselves and keep from getting foul; but, when they are shod, they must be frequently cleaned out, or the earth and manure will pack so tightly inside of the shoes that the bottom of the feet will get sore, and about the frog inflammation will set in, and the result will be a disease known as thrush. This may be cured by washing the creases along the frog with a dilution of carbolic acid, or with brine and then packing dry salt in the spaces. The packing of the earth will often make a horse lame, and it is sure to do so if a gravel or small stone is pressed into the sole of the foot and kept there. Sometimes the gravel will force its way through the sole and only come out at the top of the foot. When this is the case the horse is very lame and it takes a month or two for it to get over the painful trouble. The feet of a horse should always be cleaned out after a drive in the mud, and when they are packed with snow. The bottom of the foot and the frog should be let alone both by owner and blacksmith, and not be cut down. A horse wants all its frog to reduce the jar of travel and to protect the bottom of the hoof. It will wear away as fast as it is necessary. The feet of horses are cut down too much, and many a good one is ruined by fancy shoeing.—*Our Country Home.*

**Grass Farming.**

There are so many desirable qualities in the ideal meadow or pasture, says the *Farm and Home*, that no single grass has been found that will fully satisfy the progressive farmer. In some of the older shires in England, as many as two or three dozen different varieties of grasses are in use on one farm. And a proportionate admixture of seeds of valuable grasses is done with great intelligence. In the older parts of this country it is already admitted that grasses which ripen early and late, with others that mature between, are requisite for pasturage; and, as more and more experiments are made in this direction it is found profitable to have a wider variety of grasses for mowing than was formerly thought necessary. Not only does the quality of the feed improve by a variety, but droughts are oftentimes overcome, and seasons for cutting made later, earlier, or both, so that two crops can be harvested where but one was obtained under the old method of seeding. The 1886 bulletin of the Iowa Horticultural College remarks that farmers of the State would do well to experiment with a greater variety of grasses, as there are many valuable kinds not now in cultivation which could be raised to advantage, and names the following mixture: Red clover and orchard grass, 50 pounds and the latter to 15 of the former; tall meadow oat grass and red clover, 50 pounds and 15 respectively. This admixture is found to blossom the last of May, and when mown early in June the clover stood 29 inches high and the oat grass 5 feet. About 75 per cent. of this hay was red clover, 15 per cent. tall oat grass, and 10 per cent. orchard grass which had crept in. Being on an exceedingly rich piece of ground, it was estimated to produce at the rate of 12½ tons per acre of dry hay. Besides this, second and third crops of 26 and 11 inches were produced, and the grasses showed in every way the adaptability to each other for meadows. Tall meadow oat grass and timothy, 10 pounds each, and 20 pounds of orchard grass, was found to be a poor mixture, on account of the difference in the time of ripening, and this was true of a variety of mixture which did not seem to be adapted to each other. This mistake of putting such grasses as timothy, which blossoms and matures late, with orchard and other early ripening grasses was very apparent.

**Curing Meat.**

The season of the year in which meats may be cured on the farms with best success is from December 15th to February 15th, the interval between these dates affording two indispensable conditions, viz., cool weather and immunity from insects and pests. Pork must be cut to suit the demands of the different markets in which it is to be sold, but never lose sight of the fact that it ought to be in such form as will pack snugly. Remember too, the importance of having the meat thoroughly relieved of animal heat previous to packing down.

The two processes, salting with and

without brine, are both popular and effective when carefully performed.

When it is desired to use brine the meat may be packed in layers. F. D. Coburn, excellent authority, advises salt at the rate of 8 pounds to each 100 pounds of pork. Sprinkle the salt evenly over and around each layer until the cask is full; then clear rain water or other pure water is poured in until all the interstices are filled. Many prefer to prepare the brine by adding to the salt some sugar, saltpetre, etc., dissolving them in water and pouring the pickle over the meat. A recipe recommended by Coburn is as follows: For 100 pounds of pork, 4 ounces saltpetre, 3 pints common molasses or 2 pounds brown sugar, and 7 pounds salt. When dissolved, pour over the meat. Some boil the pickle, skim it of impurities, let it get entirely cold and then pour it over the meat. In any case, be sure the meat is always covered with the brine.

The length of time hams and shoulders should be kept in pickle depends on their thickness—from one to two months. For curing the above without brine the authority quoted from suggests the following recipe: 12 pounds fine salt, 2 quarts molasses, ½ pound saltpetre, well mixed, for 150 pounds of meat. Rub hams and shoulders thoroughly with the mixture, and lay out singly on a platform in a cool, dry place. At the end of the first and second week rub them again as at first, and then expose to continuous smoke for ten days.

A simpler plan, in which any portion or all of a hog's carcass can be cured, is to put a layer of half an inch or so of salt on a platform or the bottom of a box or cask, then a layer of meat, on this a layer of salt, and so on until all is packed and the top well covered with salt. All kinds of cured meat should be kept in a dry, dark, cool place.—*New York World.*

**Farm and Garden Notes.**

The modern idea of winter dairying advances in favor.

Lice are a great annoyance to calves, and will keep them poor.

Keep seed potatoes in a dry, cool place and prevent sprouting.

Cutting fodder is a saving of one-third, according to the *Rural New Yorker*.

The eggs of a bag worm can be plainly seen in winter and should be then destroyed.

An advocate of warm water for cows says it will increase the yield of milk one-fourth.

Though dishorning does not always render a naturally vicious bull docile, its taming effect in general is well attested.

Fine-cut hay, slightly salted and scalded with boiling water, is relished by fowls, says a California poultry man.

Authority on poultry advises feeding salt in the proportion of a level teaspoonful to two quarts dry ground grain. Never give it in excess.

John M. Stahl considers the cow truly and provokingly feminine, and thinks that in no place does politeness pay better than in the cow stable.

Large profits do not always depend upon large crops. One may grow an extraordinarily large crop, but the expense of so doing may balance the receipts.

A Connecticut dairyman tried warming the water for his cows to drink in winter, and the increase of butter in ten days paid the expense of piping the trough.

To wholly abandon a staple crop or product because it is temporarily unprofitable is to lose one's hold on the market when it becomes profitable again.

At the Ontario Agricultural College an experiment with peas showed that it required thirty-five pounds more of cooked than uncooked to make 100 pounds of pork, live weight.

Professor McMurtrie seems to prove by investigations that the much praised and sought for "folds" in merino sheep are detrimental, in that they do not increase the yield, and do decrease the quality.

Sheep here do not pay as good profits as those in England. Everything depends on the mode of management. Our farmers compel sheep to forage, while in England they are treated as carefully as are cattle.

In speaking about the preparation of fodder for cows, A. B. Allen says: "When the appetite and digestion of the animal seem to conflict with the teachings of the chemist, I take sides with the animal."

The improved mutton breeds of sheep cannot be kept in the manner usual with common sheep. They demand good pasture, liberal feeding and attention, but they pay well for the care bestowed. There is a great demand for superior mutton.

At the recent English dairy show a shorthorn cow proved the champion milker and buttermaker. After 224 days from calving, her milk amounted to 45½ pounds daily, and her butter to 4.4 per cent., equal to 2½ pounds per day. The total solids in this milk amounted to 4.2 per cent., which shows that the cow was not only an excellent buttermaker, but exceptionally good for cheese.

In discussing ways and means for the improvement of highways it should never be lost sight of that the roadbed can never be satisfactory as long as it is not thoroughly drained. In a majority of cases this can be done by grading up—cutting ditches along the sides. But the tendency is toward the hollowing out of the centre of the grade; and, as the ground is somewhat compacted, water is held for some time, to the great injury of the roadbed. Every few weeks, when the weather will permit, the grade should be dressed, filling up the depressed paths made by the animals. When thorough drainage cannot be secured in any other way, underdrain. The same principles apply as in the draining of land for crops.

**HOUSEHOLD AFFAIRS.**

**Good Gruel.**

There are times when gruel is about the only fare allowed the invalid by the physician. When things come to this strait, it is fortunate for the patient if some one in the house happens to know how to make it. Indian meal gruel may be made palatable in this manner: Wet two tablespoonfuls of the meal to a smooth paste with cold water, and stir it into one pint of boiling water. Stir occasionally while over the fire, and let it boil half an hour. Be very careful not to let it scorch. If it becomes too thick, add more water. Season with salt, sugar, lemon juice and grated nutmeg. A tiny piece of butter is an improvement, if it is not forbidden.

**How to Hang Pictures.**

When there are to be many pictures hung in a room, the walls should be quiet in color and not elaborate in decoration. A wall with surface of the slightly roughened stucco coating, or of paper of a single tone of terra cotta, dull green, blue or gray, undoubtedly shows pictures to the best advantage, but if the pictures are not many nor very choice, then the general effect of the room should be the main object in view. A beautiful and effective wall decoration is not by any means always an expensive one, and very harmonious results are often obtained from using the large sheets of cartridge paper which come in good tones of dull blue and terra cotta, and arranging a wide frieze of some harmonizing or contrasting color, in which a conventional design has been stenciled. Or if the owner of the room lacks the time and ingenuity for such work, paper for this purpose with a graceful, flowing pattern in chrysanthemums, or other large snowy flowers, in subdued colors can now be obtained at very small cost from any paperhanger. A narrow molding of cherry, mahogany or gilt is a pretty finish to be tacked on where the frieze joins the wall covering, and upon this should be placed the books for hanging pictures.

If some of the money which is spent in overloading rooms with trumpery ornaments that give them a cheap, tawdry appearance, was put into the wall decorations, the whole effect would be much more satisfactory and artistic.

Cretonne cut into two widths has been used for a frieze with very good effect. It is to be put up with small brass tacks. One ingenious lady took cheap Nottingham lace and painted the pattern in harmonizing tones, making a charming frieze for her drawing-room.—*Detroit Tribune.*

**Recipes.**

**PLAIN LIGHT PUDDING.**—One pint of boiling milk and nine tablespoonfuls of flour—mix first with a little cold milk. When cold add a little salt and four well-beaten eggs and bake in a buttered dish. Serve as soon as it is done.

**PLAIN LEMON PIE.**—Add to boiling water enough of the pulp and juice of lemons to render it quite acid; then sweeten to taste, and thicken just enough with corn starch to make it like a thin jelly. Fill the baked crusts, and bake about fifteen minutes, then frost them if desired.

**MEAT CROQUETTES.**—Two cups of chopped meat, two cups of bread crumbs, two cups of hot milk. Season the meat with salt and pepper. Beat the yolk of one egg, add the milk, a teaspoonful of melted butter, bread crumbs and meat. Form into small flat cakes and fry in butter.

**MINCED BEEF.**—Three pounds of raw beef, lean, chopped fine, five soda crackers rolled fine, two eggs well beaten, one and one-half teaspoonfuls of pepper, three slices of pork chopped, one-half cup of milk, and salt to taste. Mix all thoroughly, make into a loaf. Bake two hours. This should be sliced cold for tea or luncheon.

**ORANGE PUDDING.**—Grate three sponge biscuits in enough milk to make a paste; beat three eggs and stir them in with the juice of a lemon and half the peel grated. Put a teaspoonful of orange juice and one of sugar, with half a cup of melted butter in the mixture; stir it well, put in a dish with puff paste around it, and bake slow one hour.

**TO WARM OVER COLD MUTTON.**—An excellent and simple way is to cut it, if lean, into chops, or if leg, into thick scallops, and dip each into egg well beaten with a teaspoonful of milk, then in fine bread crumbs, and fry in plenty of very hot fat. If your crumbs are not very fine and even, the larger crumbs will fall off, and the appearance be spoiled.

**PUMPKIN SOUP.**—Peel and cut into small pieces three pounds of pumpkin, put it in a sauce-pan, with water enough to cover it, add a little salt; let it boil gently until soft, drain and pass it through a fine colander, put three pints of milk into a stewpan and mix with it the strained pumpkin; let it come to a boil, add very little white sugar, pepper and salt to taste; serve.

**FRIED POTATOES.**—Peel them and boil in salted water; do not let them boil until they are soft. Beat one egg, and have ready some fine cracker crumbs; roll the potato in the egg, and then in the cracker and fry in butter until a light brown, turning frequently that the color may be uniform; or the potatoes may be dropped into hot lard. In this case, a cloth should be laid over a plate and the potatoes should be drained for a moment in this before sending to the table.

**Blue Eyes.**

There is some reason for the admiration generally felt for blue eyes. A connoisseur in eyes states that nine-tenths of the railroad men, pilots and others who are selected for their keenness and correctness of vision have blue eyes. Brown eyes are beautiful. Gray eyes usually denote intelligence, and hazel eyes bespeak a talent for music. The commonest color of eyes is gray and the rarest violet.—*Dress.*



"A new theory has been started with regard to the use of soap on the face. Women who for years have been careful of their complexions would never, under any circumstances, wash the face in soap, as it was said to roughen and coarsen the skin. Now, that Ivory Soap has been invented, this idea is exploded, and a well-known physician in the metropolitan profession recommends his women patients to use it freely every day, lathering the skin well. He states that none but the most beneficial results will be effected by this method of improving the skin.

• He holds—with considerable plausibility—that the pores of the face become as much clogged by grease and dirt as the hands or any other portion of the body. And if soap is considered a necessary purifier in the bath, its needs must be felt equally on the face. • By an abundant and regular lathering the facial pores, he claims, are kept open, clean, free from the clogging matter that produces unsightly blackheads, acne, pimples, and a pure, healthy, fresh and brighter complexion is the resultant. Not mincing matters, he says that the trouble with most women who have sallow, pasty skins is, that from year's end to year's end they never have a really clean face."

—*Brooklyn Engle.*

**A WORD OF WARNING.**

There are many white soaps, each represented to be "just as good as the 'Ivory';" they ARE NOT, but like all counterfeits, lack the peculiar and remarkable qualities of the genuine. Ask for "Ivory" Soap and insist upon getting it.

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