

BUSINESS NOTICE

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HINTS FOR THE FARMER.

SOME DAIRY RULES.

The following rules concerning the production and handling of milk have been deemed worthy of publication in the annual report of the United States Bureau of Animal Industry.

- 1. Read current dairy literature and keep posted on new ideas. 2. Observe and enforce the utmost cleanliness about the cattle, their attendants, the stable, the dairy and all utensils. 3. A person suffering from any disease or who has been exposed to a contagious disease must remain away from the cows and the milk. THE STABLE. 4. Keep dairy cattle in a room or building by themselves. It is preferable to have no cellar below and no storage loft above. 5. Stables should be well ventilated, lighted and drained; should have tight floors and walls and be plainly constructed. 6. Never use musty or dirty litter. 7. Allow no strongly smelling material in the stable for any length of time. Store the manure under cover outside the cow stable, and remove it to a distance as often as practicable. 8. Whitewash the stable once or twice a year. Use land plaster in the manure gutters daily. 9. Use no dry, musty feed just previous to milking. If fodder is dusty, sprinkle it before it is fed. 10. Clean and thoroughly air the stable before milking. In hot weather sprinkle the floor. 11. Keep the stable and dairy room in good condition, and then insist that the dairy, factory or place where the milk goes be kept equally well. THE COWS. 12. Have the herd examined at least twice a year by a skilled veterinarian. 13. Promptly remove from the herd any animal suspected of being in bad health and reject her milk. Never add an animal to the herd until certain it is free from disease, especially tuberculosis. 14. Do not move cows faster than a comfortable walk while on the way to place of milking or feeding. 15. Never allow the cows to be excited by hard driving, abuse, loud talking or unnecessary disturbance; do not expose them to cold or storm. 16. Do not change the feed suddenly. 17. Feed liberally, and use only fresh, palatable feed stuffs; in no case should decomposed or moldy material be used. 18. Provide water in abundance, easy of access and always pure; fresh but not too cold. 19. Salt should always be accessible. 20. Do not allow any strong-flavored food, like garlic, cabbage and turnips, to be eaten, except immediately after milking. 21. Clean the entire body of the cow daily. If hair in the region of the udder is not easily kept clean it should be clipped. 22. Do not use the milk within 20 days before calving nor within three to five days afterward. MILKING. 23. The milker should be clean in all respects; he should not use tobacco; he should wash and dry his hands just before milking. 24. The milker should wear a clean outer garment, used only when milking, and kept in a clean place at all other times. 25. Brush the udder and surrounding parts just before milking, and wipe them with a clean, damp cloth or sponge. 26. Milk quietly, quickly, cleanly and thoroughly. Cows do not like unnecessary noise or delay. Commence milking at exactly the same hour every morning and evening, and milk the cows in the same order. 27. Throw away, but not on the floor, better in the gutter, the first few streams from each teat; this milk is very watery and of little value, but it may injure the rest. 28. If in any milking a part of the milk is bloody or stringy or unnatural in appearance, the whole mess should be rejected. 29. Milk with dry hands; never allow the hands to come in contact with the milk. 30. Do not allow dogs, cats or leafers to be around at milking time. 31. If any accident occurs by which a pail full or partly full of milk becomes dirty, do not try to remedy this by straining, but reject all this milk and rinse the pail. 32. Weigh and record the milk given by each cow, and take a sample morning and night, at least once a week, for testing by the fat test. CARE OF MILK. 33. Remove the milk of every cow at once from the stable to a clean, dry room, where the air is pure and sweet. Do not allow cans to remain in stables while they are being filled. 34. Strain the milk through a metal gauze and a flannel cloth or layer of cotton as soon as it is drawn. 35. Aerate and cool the milk as soon as strained. If an apparatus for airtight and cooling at the same time is not at hand, the milk should be airtight first. This must be done in pure air, and then it should be cooled to 45 degrees if the milk is for shipment, or to 60 degrees if for home use or delivery to a factory. 36. Never close a can containing warm milk which has not been aerated. 37. If cover is left off the can, a piece of cloth or mosquito netting should be used to keep out insects.

About the House.

THE ESCULENT CELERY.

Celery is fast taking a prominent place among vegetables, but even yet does not receive the attention its merits demand. It is one of our finest esculents, and it may be served in such a variety of methods that it is claimed never to become tiresome. It is deemed to be invaluable to sufferers from rheumatism and all nervous affections. No part of the plant need be wasted.

Cream of Celery.-Boil half cup rice in three pints water, and when tender add the blanched parts of one large head grated celery. Boil 10 minutes longer, strain and rub through the sieve. Season with salt, pepper, and one large spoon butter. A cup of whipped cream added just before serving is a nice addition.

Celery Soup.-This is also a cream soup but more economical than the previous recipe. Boil two outside stalks of celery and cut in small pieces in three pints water. Add also one small onion and a sprig parsley. When tender strain, mashing the celery through the sieve. Mix one tablespoon butter with one pint milk and add to the soup with salt and pepper. This soup may be thickened with eggs or rice, when the flour is to be omitted.

Celery with Cream Sauce.-Scrape and wash the celery clean, and cut into two-inch pieces. Cover with boiling water and cook until tender. This in a measure depends upon the age of the celery. If young and consequently tender, 20 minutes' cooking will suffice. If old it must be boiled longer. When sufficiently cooked, drain. Make a sauce of one tablespoon each of butter and flour blended together and add one pint boiling milk or thin cream. Season nicely with salt and pepper, add the celery, give one boil and serve. The celery may also be cut in lengths of four or five inches and tied in small bundles, like asparagus. Boil until tender, drain, remove the strings, and serve. A cream sauce may be poured over or it may be served with a vinaigrette consisting of two tablespoons olive oil, one tablespoon vinegar, one saltspoon salt, half as much pepper and one teaspoon chopped shallots. This is served in a sauce bowl, and in serving the celery help each person to a little sauce.

Celery Greens.-Wash the blanched and unblanched leaves of celery, and boil in slightly salted water until tender. Drain, press and chop lightly. Season with butter, pepper and salt, and serve very hot. This is excellent, much better than spinach. Dish on hot toast.

Stewed Celery.-Cut into two-inch lengths and boil in salted water. When tender, drain, season with one large spoon butter and salt and pepper to taste. Add to one pint celery half teaspoon each of parsley and shallots chopped as fine as possible.

Fried Celery.-Wash and cut the celery into four-inch pieces, boil until tender in water slightly salted. Drain, squeeze over the celery the juice of one lemon and allow to cool. Dip each piece in flour, fry in butter until a delicate brown and serve hot.

Celery Fritters.-Boil two-inch lengths of celery in water and drain. Make a batter of two eggs, one cup milk, salt and pepper, add sufficient flour to make of a proper consistency. Add the celery, and fry one spoonful at a time in hot lard.

Celery Omelet is a nice breakfast dish. Beat the yolks of three eggs until thick, when add the beaten whites of the eggs, two tablespoons milk, and three tablespoons fine white celery, chopped as small as possible. Season with salt and pepper. Place one tablespoon butter in a frying pan, and when brown pour in the eggs. Break the omelet in pieces with a fork, to allow the uncooked portions to run down. When nicely cooked, fold over and shake onto a hot plate.

Celery on Toast.-Cut the celery in small bits and boil until tender. Drain off the water and mash the celery smooth. Add a few spoonfuls cream, or failing that, butter, salt and pepper. Toast some bread a delicate brown and put a few spoonfuls of celery on each slice. Send to the table hot, and serve with a cream sauce made as directed above.

Celery Catsup.-Separate and wash two heads celery, chop fine, boil in one pint water until tender, then add one pint vinegar, one saltspoon cayenne, quarter teaspoon mace and a little pinch of cloves. Let it boil for five minutes, strain through a colander and bottle for use. Nice for steaks, boiled meats, etc.

Celery and Egg Salad is made of celery shredded fine, mixed with half its bulk of hard-boiled eggs cut into small dice. This may be dressed with a mayonnaise or French dressing.

Nut and Celery Salad is very popular for 10 minutes, in enough water to cover, with a few specks. Drain, cool and add twice as much celery cut into small pieces, and serve with mayonnaise.

THE CRIME OF THE TAILOR MADE.

A pessimistic Parisian prophet has declared that the vogue of the tailor-made gown has degraded the art of dressmaking until there is no longer ambition enough left in its high priests to inspire them to noble efforts. The great men of the past, such as Worth, Felix and the first Doucet, in the opinion of this discouraged observer, will find no successors. There is entirely too much of the prevailing tailor-made to create artists in the profession. This complaint coming from a dressmaker has particular eloquence, as it is directed against the men in his own business.

For one of the conditions precedent to a successful tailor-made is that it be the handiwork of a man and usually of one who has had experience in making the clothes of his own sex.

Earlier masters of the craft never had to impart the slightest suggestion of masculinity to the gowns they made. The men dressmakers who began to prosper during the Second Empire had no thought of the revolution in fashion that would make men the most popular costumers for women, because they would apply to their styles the same methods that had made them successful with men.

The Parisian who sees the decline of art in women's dressing-to-day attributes this state of affairs as much to the moral influence of the tailor-made as to its present vogue all over the world. It is a cheaper kind of gown than well-dressed women ever wore before and it has made them economical in their expenditures. It can be worn almost anywhere, on either side of a ballroom and women have become indifferent as to the little proprieties of dress which they formerly observed so carefully. Nowadays they may take their afternoon drive in a tailor-made and in the same attire pay formal calls.

The elaborate costumes for afternoon wear have therefore disappeared almost entirely before the triumphant march of this new garment, which is crushing out by its utility all the graces and beauty of dress that used to interest women and inspire the dressmakers to designing gowns that really entitled them to be ranked among the artists of the day. This is less true in some of the European cities than it is in New York. Here and in London the cloth dress is always a tailor-made, whereas in Paris and Vienna the most costly dresses women can wear are embroidered cloths. But this kind of a tailor-made is unknown here.

It is against the more common kind of tailor-made that this French writer directs his attacks. He finds that its influence has also been most democratic. Duchesses and shop girls look alike nowadays as the tailor never did before, as the dress-made can be brought within the grasp of almost any purse, whereas the gowns made by the former masters in the profession could not. National differences in women's dress have also disappeared under the leveling influence of the tailor-made, as it is the same in Italy that it is in Austria or England. Well-dressed women would be inclined to dispute the soundness of this part of the attack, for they know the difference in the style of this despised form of dress as it is made in various countries. None of them would be likely to choose a gown made, for instance, in Rome, when they could get one in New York or London. Their opinion of the tailor-made would probably be that for its general style the London article was the best, while here it is brought to great perfection and made with the greatest care and most complete finish.

Women taking the cost of this garment as their standard have everywhere decreased their expenditures in all kinds of dress. Real lace is, for instance, no longer in demand, because the imitation looks well enough and costs so much less. Even the comfort in the thought that a court might once more elevate the ideals of dress in France is denied to this pessimistic observer, because even queens and princesses have succumbed to the baleful influences of the tailor-made. Some of its advantages are grudgingly admitted. Its economy is scarcely to be included among them for that has accomplished too much evil in other directions to be accounted a merit. It is becoming to good figures, which it shows off to advantage. But its influence has reduced to half a dozen the number of women in Paris who spend \$20,000 a year on their dressing, and that is a crime enough in the eyes of the great dressmakers to put the tailor-made under a ban forever.

ENCOURAGE THE CHILDREN. It is somewhere related that a poor soldier, having had his skull fractured, was told by the doctor that his brains were visible. "Do write to father," he replied, "and tell him of it, for he always said I had no brains." How many fathers and mothers tell their children such and how often does such a remark contribute a little to prevent any development of the brain. A grown-up person tells a child he is brainless or foolish, or that he is deficient in some mental or moral faculty, and nine cases out of ten the statement is believed, or if not fully believed, the thought that it may be partially so acts like an incubus to repress the confidence and energies of that child. Let any person look back to childhood's days and he can doubtless recall many words and expressions which exerted such a discouraging or encouraging influence over him as to tell upon his whole future course of life. There was once an ambitious boy, who, at the age of 10 years, had become so depressed with fault-finding and reproach, not duly mingled with encouraging words, that at an early age he longed for death to take him out of the world, in which he conceived he had no abilities to rise. But while all this appeared so dark around him, and he had so often been told of his faults and deficiencies that he seemed to himself the dullest and worst of boys-and while none of his good qualities or capabilities had been mentioned, and he believed he had none, a single word of praise and appreciation carelessly dropped in his hearing, changed his whole course of thought. He has often said that "that word saved him."

The moment he thought he could do well he resolved that he would-and he has done well. Parents, these are important considerations. Sometimes encourage your children without them they can be good or can do well "if" they will do thus or so well, and that there is nothing to hinder them.

A CHINESE WEDDING. When a marriage takes place in China the wedding party enter the temple and light a quantity of fireworks, including a number of crackers. This is supposed to wake the "Great Joss" from his sleep. The priest requests the service at express speed, the bride and bridegroom take two little glasses of wine and are then declared man and wife.

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