

Advertisement Items.

To MAKE CREAM CHEESE.—For two cream cheeses take six quarts of cow milk and one of sweet cream, to which add two or three spoonfuls sugar; let it stand until suffice-
nt. Spread a clean cloth upon
an old wash, lay the curd upon it,
tie the cloth and hang it up to drain
for four or five hours in a cool place;
then change the cloth and put the curd
into a vessel the circumference of a
common plate; press it moderately
eight hours when it must be taken out
turned, and split horizontally with a
thready; lay the cloth between the two
cakes, and again put them in the press
for twelve hours; then if pressed
enough, which can be ascertained by
their firmness, keep them in fresh grass
a few days, turning them morning and
evening. They are excellent. The
whole process is not absolutely necessary.—*Rural New Yorker.*

SALT AND ITS USE AS A MANURE.—It is a matter of surprise that so little
use is made of salt in our agricultural
operations. One of the chief ingredients
in stable manure is salt, and very
much of the good effects we find from
this kind of fertilizer is from the salt it
contains. We have seen recently
some surprising effects from the use
of salt alone. An excellent farmer of
our acquaintance in the State of New
York, who depends largely on ploughing
down clover in order to maintain
his land in good heart, uses only this
in conjunction with a sowing of salt.
The plan is to sow a crop of clover,
and then turn down the second growth,
previously sowing about twenty bushels
of salt to the acre over the ground.
The crops produced on this system are
very fine, and no better results could
follow if the more expensive fertilizers
were employed. It should be remem-
bered, however, that the land was of a
shaly nature. We have often found
ourselves much benefited by the use
of salt under such circumstances; while
as a general thing, salt employed on
ground naturally heavy or wet, will
make it still easier and hard to work.—
—*Exchange.*

HOW THE PREMIUM CHEESE WAS MADE.—At the last Fair of the Kenne-
saw Society, the first premium on
cheese was awarded to H. S. Huston,
of Pleasant Prairie. The following is
his statement in regard to its man-
ufacture. The milk that is brought in
at night is set in the vat to cool; be-
fore adding warm milk the milk in the
vat is skimmed; the milk in the vat is
then heated to 84°; the cream that is
made liquid by adding water, either
warm or cold, and returned to the vat
when sufficient rennet is added to co-
agulate the milk; from thirty to forty
minutes; colored with annatto to a
good color, when the curd is cut
crosswise, let it stand until it settles
two or three inches below the surface,
then raise carefully and run up the
heat to 90°; then cut again to the
size of cubes; let it settle; then raise
the heat slowly to 100°; then let it
stand until the acid is sufficiently de-
veloped, which is determined by ap-
plying a piece of card to a hot iron;
when it will draw out in threads re-
sembling fine silk about an inch long,
then we think it ready for the press;
then drain and salt the curd, 2 lbs. per
100 pounds of curd, and press twenty-
four hours.

KEEPING MANURE UNDER BARN.—It is a practice in vogue with some farmers to keep the manure of the cattle in the barn cellar, directly under the place where the cattle are stabled. This practice is very injurious to the health, and should be avoided by all who have been in the habit of using it. In the first place the manure taints the air; whenever it comes in contact with it, and consequently, the air in the cellar cannot be prevented from circulating throughout the building, under which the cellar is placed, and must necessarily have a very deleterious effect on the cattle stabled above; on the same principle, that a privy or sink, placed immediately under the rooms occupied by a family, would soon cause sickness and disease to appear among them, for the general laws of health in most cases, apply to the animal creation, as to the human race. Some farmers, who are in the habit of keeping their barn cellars, as above stated, may argue that the manure is kept in a better condition than would be left out in the open air; admitting this to be true, it will not in the fertilizing qualities of the manure repay the loss of health and hardness of the cattle stabled above, to say nothing of the damage done by caused by the perfumes arising from below. To show the injurious effects to cattle, stabled over a manure cellar, arising from the noxious vapors that are constantly passing up below, if you should take a new and polished carriage, and place it in a stable, it will very soon show the effects arising from the horse manure underneath. Is it not reasonable to conclude that the cattle and horses kept in the same place, and under the same circumstances, would prove to be unhealthy? Instead of being kept close to the barns to heads or tails, or such arrangements made for them, it should be kept far from the barn.—*Rural New Yorker.*

An abandoned editor cautions his tall readers against kissing short women, as the habit has rendered him round shouldered.

An English glovemaker has brought

out a new glove with a pocket on the inside of palm, to suit the habit indulged in by the fair sex of carrying money in that position.

DOTY'S WASHING MACHINE,
LAVAGE MACHINE.—AND THE NEW
Universal Clothes Wringer.

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The Unwritten Word.

By Daniel Moore, Jr., author of the popular
"Night Stories." This author, and his brother, are now
in the Great House, with themselves, editing the
"Womans' Home," "Simplicity," "Simplicity,"

"Womans' Own," "Womans' Own."

These "Night Stories" are now

published weekly in the New York Times.

They are really excellent, and

will interest every woman.

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