DAIRY AND CREAMERY.

STAND UP IN COURT AND ANSWER THESE QUESTIONS.

If You Must Answer "Yes," Then You Will Know Why Your Neighbor Gets Better Prices for Better Than You Can Command—Attend to Details.

Many a housewife wonders what makes a peculiar taste to her butter, or why it is that her neighbor's butter brings a fancy price the year round while her own is sacrificed at the fluctuating market prices. I wish to ask this puzzled butter maker a few questions, and if she can answer any one in the affirmative she has at least one solution to the bad taste of her butter:

Does milk come from the barn covered with specks of filth and dirt, dropped during milking, from the people bedded and unbrushed cows? If so do you only strain through the coarse strainer? Do sour milk and sediment accumulate in the fine seams of the milk pans or cans? Are your milk vessels washed in doubtful water and cool without being scalded? Is your milk room poorly ventilated? Is food with strong odors, such as fish, vegetables and meat, placed in the same room with the milk?

In order to make good butter all these details must be strictly attended to. If they are not it is impossible to secure sweet, finely flavored butter, such as many consumers are willing to pay an extra price to obtain. Many a farmer's family would enjoy no better treat if, instead of producing an indifferent grade of butter, selling it at the grocery at the market rates, they took the pains to make a fine quality which would realize for them a better price.—Orange County Dairyman.

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New Way of Testing Milk.

We again have a bulletin introducing a new method of estimating the fat in milk. This one consists of test bottles with graduated necks, a pipette for measuring the milk, a glass acid measure and a centrifugal machine, a benzene gas lamp and commercial sulphuric acid. Many words of precaution are given as to sampling the milk, its careful measurement of milk and acid and the mixing of them by means of the whirling machine. Cream is the most difficult to sample. The cost of the estimation of fat is small—not over one-half cent per test. The only cost is the sulphuric acid, except when a bottle is broken by accident. It follows that it is important to have the measures accurate, and therefore all should be tested before being sent out. The test is not patented, and is within the reach of all.—Exchange.

Weeping Trees.

With a fine, well kept, velvety green lawn, tastefully planted with ornamental trees and shrubs, the grounds around a dwelling may be rendered very charming, but the effect may nevertheless be increased by a judicious selection of weeping trees. Of these some of the most beautiful are the weeping ash, weeping beech, cut leaved weeping larch, Camperdown weeping elm, weeping sophora, white leaved weeping linden, weeping mountain ash, weeping poplar, American weeping willow and Kilmarnock weeping willow.

All About Swine.

Give the hogs plenty of slops.

A little corn scattered in the field will give the hogs a good start.

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Give all the hogs shut in pens some grass, sorghum or green corn. Stock hogs will live on this sort of food and do well. The green corn with the ears on will fatten them.—Western Swineherd.

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ABOUT DAIRY PRODUCTS

AN AMATEUR COW DOCTOR'S EXPERIENCE WITH ACONITE.

A Gentleman with a Fine Herd of dairy Cows Tries This Drug in Case Gangrel, and It Results in Every Time—Twenty Drops of the Tincture Do Done.

I have thirty Jerseys, and as I depend upon them largely for my bread as well as butter I very naturally watch them very closely, and well they ought to, for I learn all I can that will help me to make the most out of them. I have had considerable trouble over some of them, and if she can answer any one in the alternative she has at least one solution to the bad taste of her butter.

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Enormous Horse Power.

The Iron Age says: "It is a very easy matter to talk about 15,000 or 20,000 horse power, but few persons realize what it means or the enormous force that it carries. The new White Star steamships, for instance, or the Imnan line's City of New York, develop from 12,000 to 37,000 horse power. They have twelve boilers and correspondingly large engines with forced draft. Assuming that the engines will require 20 pounds of steam per horse per hour, then 300 tons of food water must be pumped into the boilers every hour, and the tons of steam will pass through the engines in the same time. In twenty four hours the food water will amount to 7,200 tons, occupying 156,000 cubic feet.

"The amount of water would fill a length of 400 feet of a canal 40 feet wide and 7 feet deep, or would, if condensing water, fifty times the food water, it will amount to 4,000 tons per hour, or 743,200 tons in twenty-four hours, or for a six day trans-atlantic run not less than 600,000 tons, or 24,000,000 cubic feet. This amount of water would fill a cubical rock 295 feet on the side—a rock larger than the Roman Catholic cathedral, other cathedrals, or the Tower building, could be put and completely covered up.

"The coal consumption is not less interesting. Four hundred tons a day are burned on the 20,000 horse power steamer. This would fill six wagons. It requires for its working 400 men, and the engine is a space of 32,000 cubic feet. It is impossible to put these figures in such a shape as to be appreciated by the average reader, but they are facts, and nevertheless, that the circulating pumps and fan engines of such ships are a hard working lot."

About Dead Hair.

In a barber shop I noticed a gentleman whose hair and whiskers were jet black. In strong contrast to such a that was white and curl. I asked the barber if he was a man who whispered that it was the result of hair dye, and were one to use "We never put on dye," said the barber, "but we do use a little to take out the yellow tint, and completely restore the original color of the hair. It is impossible to put some figures in such a shape as to be appreciated by the average reader, but they are facts, and nevertheless, that the circulating pumps and fan engines of such ships are a hard working lot."

Fine as His Feet.

Billy Barber, sole owner of Barber's Baths, on West's pond, Bellfont county, N. Y., has a peculiar habit of wearing his hair the year around, and it is said that he has never had on a pair of boots, shoes or socks.

It is claimed that Barber was lured on a suit up to "Old Bellfont" on a cold November day thirty-eight years ago, when he was about six days old. Billy had not a chance of getting out of bed, and he did not have to come to be on the suit no one could ever find out. It has been suggested that Jack Frost may have had a hand in the affair by pinching. This latter theory, however, for accurate has caused Billy to apologize to gone out of the sides of his pedal extremities just like the time he's pocketed, and towards the toes he is webbed somewhat like a duck.

When he was young young Barber was fond of the water and would spend hours at a time in the bathing, and long years ago he was a great lad learned Bellfont county fakeman. He has never been away from home in his life, and has never seen a locomotive or steamboat or heard the tinkle of a telephone bell. He cares for nothing but fishing and swimming and whenever you see Bill Barber on the good either on his tail or the fin.

During the winter this peculiar character can be seen daily standing on the ice hole and watching his tip ups.—New York Herald.

A Cow's Milk Easily Poisoned.

Why should we protect animals? I have left you already one reason—because every cruelty the animal suffers just before death poisons the meat.

Now I am going to tell you another. If you throw stones at a cow, or frighten or injure her, it goes right to the milk and poisons the milk.

I wouldn't for $10 drink the milk of a cow that had been badly treated, if I knew it.

In Switzerland, it is said, they will pay higher wages to a milkmaid who can stag to the cows than to one who cannot.

In the land where the Wilhelm Empire's executive holds its meetings they have put up a great sign on the wall, "Always speak to your cow as you would to a child."—Mr. Angell's Address in Our Dumb Animals.

Mustache and Beard.

"I think I shall shave off this mustache."

"Don't do it!"

"Why not?"

"It will give you a bad cold."

"Nonsense!"

"On the contrary, good sense. A mustache acts as a lung protector. It is something like a French respirator—warming the air before the latter is taken into the lungs. In the same fashion, relatively, the beard acts as a protection for the throat. If you cut off that mustache you will use only nasal breathing, and the lungs are weak you may again be taken down by your old malady, pleurisy. Hence I say a mustache should not be shaved in winter and not in summer.—Detroit Free Press.

A Pious Wish.

A journalist of Bonn, rather noted for his depravity than otherwise, was taken into his mother's bedroom the other day and introduced to his baby sister, one day old. He seemed to look on the new arrival with unalloyable astonishment, not unalloyed with disapproval, and at the same time to appreciate the fact that it detracted upon him to say something worthy of the occasion. Finally he muttered with a rising inflection expressive of great astonishment, "Well, I hope she'll be a Christian."—Exchange.

DINWOODEY'S WALL PAPER. SUPERB LINE. LATEST DESIGNS, LOWEST PRICES.

A LOVELY WOMAN

$500 REWARD

ADVICE TO MOTHERS.

LYON & HEALY

NOTICE.

LEGAL NOTICE.

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SUMMONS.

DISSOLUTION OF PARTNERSHIP.

NOTICE.

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Queong Chong Wing,

Chinese & Japanese

Ornamental and Fancy Goods

Harrison Conveyor Irrigating Pump.

$3000 A YEAR!

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151 S. SIXTH WEST STREET.

Repairing and Spouting a Specialty.

MONEY

CALIFORNIA

Positive Painless Electric Liniment Cures Catarrh

Rheumatism, Neuralgia, Corns, Bunions, and all Pains.

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Telegrams and Telephones Orders Promptly Filled.

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OPEN DAY & NIGHT.

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LOTS AND GRAVES Purchased in Any Cemetery in the City.

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DRY GOODS.

An Elegant Line of

LADIES' DRESS GOODS,

Consisting of

Chambreys, Percales, Ginghams, Embroideries, Etc., Etc., Etc.

Dress Goods at 5 cents a yard.

GROCERIES.

A Full Line of the Best

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Ever Brought to Utah.

Call and be convinced that we carry in stock every delicacy required by

Please the most fastidious taste

CLOTHING.

A Choice Assortment of

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Men's, Boys', Youths' and Children's Suits.

A Full Line of UNDERWEAR

Gents' Furnishing Goods.

BOOTS & SHOES

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Men's Solid STOGA BOOTS

Men's Fine Boots, Men's Shoes, Boys' Boots, Boys' Shoes, and Ladies' and Misses' SHOES and SLIPPERS.

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ALSO

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