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ODE TO A MODERN SHIP.

Child of the distant mine,
Compact of chilly steel,
Plowing the briny
Thou cared not scarcely feel
That sense divine
Which, urged by sail and oar,
The good ship felt of yore,
Constructed, deck to keep
Of Pentic pine.

Want every seamed plank
That soiled the sea
Rose softly, softly sank,
Riding the waves in buoyant majesty
And fair white sails,
Tall spars with cross-trees decked,
Bent to the rising gales,
That with crisp foam the hearing ocean
flecked.

But thou the summer breeze,
The roaring winter's blast
That bears the trees,
More sun, thou stoutest pass
In spite of these.
Not as in days of old,
Nor in the sultry hold,
With toilers whence,
Thy furnace fires to unfold,
And grimy hands to pulling coarse grease.
—E. H. Lucas Watson in Temple Bar.

Why Men Defer Marriage.

The habits of modern young men are antagonistic to that prudence and preparation which make it possible for them to marry at twenty-five. There are many exceptions of course, but it may be safely said that a vast number of the young men who lies in our time fill their spare hours with expensive luxuries. It costs them a great deal to dress, and still more to keep up their social engagements. In a score of ways they accustom themselves to ways of life that leave no margin between income and outgo. This having gone on until they are twenty-five it then calls for more resolution than many of them command to begin the carelessness which accompany the saving of money. Without money they cannot marry.

Not a few greatly exaggerate what it should take two sensible young people to begin life on, and hastily conclude that it would be impossible, on an income of $1,000, to start in comfort. So they put off marriage until after thirty, or do not marry at all; and it is well that such men should remain single. We do not need any such weak fiber in the coming generation.—John L. Payne in Ladies' Home Journal.

The Slow Tortoise.

The sluggish motions of common land tortoises or "turtles" lead many persons to underrate their intelligence. This "ridiculous slowness," however, arises from the animal's peculiar structure, and is no proof of dullness.

The legs of a turtle look more like crutches than legs. And though the feet form a strong grappling apparatus for pulling away a heavy weight, who could expect swiftness from such tools? Some large tortoises nevertheless make long journeys with more rapidity than might seem possible.

In the Galapagos islands turtles were found by Mr. Darwin able to travel four miles a day—a rate of progress not especially to creatures provided with such legs; creatures, too, so heavy that six men were often required to lift one of them.—Youth's Companion.

One Way of Telling the Time.

"I can always tell the time by looking at the people who pass my store door," asserts a Chestnut street merchant. "In the early morning the workingmen go down; about 8:30 the clerks and typewriters form the crowd. From 9:30 to 1:30 the solid merchants, bankers and salesmen appear, and then up to 3 or 4 o'clock the shopping army of women are in the majority, mingled with the dudes and men of leisure. The solid men next appear on their way home; the clerks and office people follow at 5 o'clock, and from 6 to 7 the workingmen and girls walk up the thoroughfare."—Philadelphia Press.

Great Infantile Acumen.

Great infantile acumen was displayed by the small boy in a suburban town who swallowed a penny. "Tisty," called his alarmed mother to her sister in the next room, "send for the doctor. Willie has swallowed a penny!"

"No, mamma," interposed the terrified and frightened victim, "send for the minister."

"Why?" faltered his mother.

"Because papa says our minister can get money out of anybody."—New York Tribune.

Storage Batteries for Dwellings.

A company has been formed in Vienna with the idea of serving charged storage battery cells to the houses, in the same way in which milk, ice and other commodities are served. The wagons for supplying these accumulators make regular trips through the streets of Vienna daily, distributing fresh cells fully charged and taking away others whose energy has been exhausted.—Exchange.

CHEESEMAKING.

The Views of Instructor George A. Smith on the Subject.

The objects of ripening the milk before adding the rennet is to have a sufficient amount of acidity developed so that the curd will work easy in good time, and make a good, mild cutting, well flavored cheese.

The general principle underlying the manufacture of cheese depends principally upon the action of the rennet in coagulating the casein of the milk, and in that way holding a larger portion of the fat. The sugar and albumen of the milk are primarily carried off in this way. The rennet is principally obtained from the mucous surface of the fourth stomach of a suckling calf. It is preserved for use by carefully cleansing without washing it and it is then rubbed with salt and dried. When wanted for use it is soaked in weak brine, and the liquid thus obtained is used to coagulate the milk.

When the latter is found to be in proper condition sufficient of the rennet solution is added to cause the milk to begin to thicken in from fifteen to eighteen minutes. It is then allowed to stand until the curd is firm enough so that by lifting the back of the finger and laid on it next to the side of the vat and gently bearing it away it will cleave off. For cutting the curd trained cutting knives about half an inch apart are used. When cut the curd is left in small cubes, each not more than half an inch in diameter.

It is necessary to see every care that the pieces of curd may be even in size, so that the heat and rennet will act alike together and on all alike, producing an even curd, without which it is impossible to make fine cheese. The main loss of fat takes place in the process of cutting and handling immediately following. The globules of fat on the exposed surfaces are easily detached, hence the necessity of carefully handling not to mangle and bruise the curd, and thus increase the amount of fat lost.

As soon as the curd is completely cut it is stirred very gently for ten or fifteen minutes, until the cubicle of the pieces shows the appearance of a slight film, and the whey commences to separate freely from the curd. The heater is then gradually heated to a temperature of about 90 degs. Fahrenheit. During the process it is kept in constant but gentle agitation. The heating stimulates the action of the rennet, which shrinks the casein and expels the moisture from the kernels of curd. It is very important at this time that just the right amount of moisture should be separated from the curd. If too much is driven out then will be a loss in yield and in course, hard textured cheese.

On the other hand, too much moisture makes a cheese that cures too fast and which will get off flavor quickly, for the reason that the retention of so much moisture causes the conditions that are the most favorable to the development of the bacteria of putrefaction. When the curd has become sufficiently firm and dry it is allowed to settle on the bottom of the vat and stand until there is a sufficient development of acid. To tell exactly when it is the proper time to draw the whey from the curd requires the best judgment of the maker, as it is one of the critical points in the manufacturing process.

The most common test used to determine the proper time to draw off the whey is known as the hot iron test. A portion of the curd is squeezed in the hand until partially dry, then placed against hot iron and carefully drawn away. If the curd sticks to the iron and is drawn out in fine threads about one-fourth of an inch long the whey is generally ready to be drawn; if the threads are shorter it is allowed to stand until a satisfactory test is obtained. This test is supposed to indicate the amount of lactic acid present.

After the whey is drawn from the curd the process of manufacture may be varied, one method of treatment making what is known as stirred curd cheese, the other method a Cheddar cheese. In the stirred curd process the milk is delivered to a curd tub and the curd is carried further in the whey before it is drawn off, and after ward the curd is kept stirred and the kernels kept apart until salted and put to press. In the Cheddar process after the whey has been drained from the curd the latter is packed on the sides of the vat, leaving a space in the center for the whey to drain off more readily. After a little time the curd is cut up in pieces convenient to handle and turned over from time to time to allow the whey to drain off more perfectly.

When the curd becomes pretty well freed from whey the pieces are drained, and kept in a position of doubling or folding at short intervals until the whole forms a compact pile. It is held there until the curd begins to feel mellow and has a stringy, fibrous texture, when it is put through the curd mill to tear it in pieces, so that it can be salted, after which it is put to press. With good milk the cheese can be made by either plan, but taking into account all the changing conditions the cheesemaker must meet I have no doubt the Cheddar plan is the safer.

The average amount of milk required to make a pound of cheese is a little over ten pounds. The best apparatus for a small dairy is a small self heating vat—that is, a fire underneath the vat surrounded with water and connected with the water surrounding the vat. For the factory a boiler and steam pipes connected with the vat are used.—George A. Smith, Cheese Instructor New York State Dairy Commission.

Artesian wells have been brought into requisition to supply the millhouses and have been found just the thing, unless the bigger strikes a flood of sulphur water. The water from the well can be run into an elevated tank in the millhouse, whence it will flow down and supply all needs.

To Keep Flowers Fresh.

Flowers may be kept fresh for a long time by putting a pinch of soda into the water in which they are held. They should not be gathered while the sun is shining upon them, but early in the morning or after the sun has been down for an hour. To revive wilted flowers plunge the stems to about one-third of their length into boiling water. This will drive the sap back into the flowers, causing them to become fresh. Then cut away the third of the stem which has been heated and place the flowers in cold water.—New York World.

NERVOUS DEBILITY.

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GRANDMOTHER'S ADVICE.

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