ORCHARD AND GARDEN.

SUBJECTS OF PRACTICAL INTEREST TO AMERICAN HORTICULTURISTS.

The Easy Ways of Growing the Trim, Fragrant and Rich Specimens for Curiosities, Conservatories and Dark Corners—Ivies in Pots.

There are many charming ways of growing the ivy. The most familiar is to take any brick wall or pillar, then it creates a picture of luxurious growth and rich verdure in summer from the mantling ivy in autumn from the sunset side of an old wall. The ivy as a climber is well known to everybody, but it has lately fallen into disuse as a pot plant, with the changes in the fashions of decorations.

There are many kinds of pot ivies well suited to outdoor, parlor, office and bedroom, where flowers will not thrive. The dark green leaved ivies, which seldom fail, present a fresh and rich appearance in their culture to be kept great point in their culture to be kept well by giving a loamy soil and plenty

WE VARNISHED IVY AS A POT PLANT.

of water. Depend on occasional syringing to remove dust and dirt, and the removal of a few decaying shoots, nothing need be done. There are some kinds that will not thrive under this treatment. They are chiefly the small variegated sorts that require much training to develop the beautifully marked leaf-age that is their chief charm. The fondest is undoubtedly variegata, shown in the cut.

It needs protection from frosts and zero winds, but its bright variegation and richness as an edging or pot plant are unique in the ivy way.

The tree ivies as adornments are of great value for the conservatory. Their twined and characteristically twisted branches form a rounded massive head, which bears abundant masses of flower and fruit.

Market Gardening.

Any one who has a suitable soil near a good market, or facilities for quickly reaching distant ones, may engage in market gardening with a reasonable assurance of success. The advantage in the truck business over ordinary crops lies largely in the fact that in the cultivation of fruits and vegetables a single acre devoted to them can be made to yield money returns greatly in excess of what can be realized from many acres used for grains or pasturage.

It is important that one have a favorable soil. Earliness is an important feature so far as the price to be realized is concerned. Sweet corn, early beans, cucumbers, tomatoes, etc., can, with proper care and manuring, be grown on almost any soil, but the possessor of a gravelly loam, varying to other grades of coarse and fine sandy loam, will have his products in market so much earlier than they can be raised on a clay soil in the same neighborhood as to make a market garden on the latter comparatively unprofitable. Again, where the soil is to be urged to the limit of its productiveness, an abundant supply of manure is absolutely necessary.

As a rule the well rotted manure of the barnyard will be the best, but the commercial manures will also be useful for many of the crops, and can be used largely to great advantage on the early potatoes. The soil must be in good tillable condition for early spring planting. The use of hotbeds and frames must be provided for in advance, and an intelligent and careful management of them in their season is one of the essential requisites for early productions and high prices.

Restoring Old Trees.

There are, says Forest and Garden, two means by which old trees may be restored—pruning and enriching cultivation. The pruning must be moderate and judicious, neither taking out all dead limbs at present and giving neither cultivation in connection with manuring, either broadcast over the orchard or in broad circles around the trees as far from the trunk as the height of the tree. Heavy top dressing with manure will accomplish much even on grass land without cultivation.

Raspberries Worthy of Note.

Mr. W. J. Green, horticulturist of the Ohio experiment stations, in the summary of his report on raspberries, says that the Black Cap varieties now considered the most reliable are Gregg, Hilborn, Ohio, Palmer. The red sorts that succeed best generally are Turner and Shaffer, the best for shipping are Brandywine and Marlboro. Shaking-ton, Royal Church and Thompson's Early Prolific are the most promising of the newer varieties.

An Opinion of New York.

A writer asks asked a rustic citizen of Connecticut, who had recently paid his first visit to New York, what he thought of the great city.

"Well, I never!" answered the man, "why, there on Broadway it allers seemed to though mostin' was jes' out."—Christian Union.

DAIRY AND CREAMERY.

ABSURDITY OF THE LAW DEFINING A LEGAL CHEESE.

The Law Should Define What the Cheese Itself Must Contain in Order to Fit the Legal Requirement, Not the Constituents of the Milk That Makes It.

The absurdity of some of our dairy laws is shown by the proposed one by which directed to the one that says a legal cheese is one made of milk that has 6 per cent. of fat in it. The presumption of the law is that if a cheese is made of such milk the resulting cheese will have in it 30 per cent. fat, on the theory that the process of cheese making eliminates nine-tenths of the weight of the milk taken to make it. While so much is true of such milk, it by no means follows that more than that does not go to the whey vat, and that the cheese over 30 per cent. that does not in pass far is lost through want of skill in the making. The buyer of a cheese wants to get the quality he pays for in his cheese, and is not so very much concerned about what is in the milk if he does not get the best and most valuable part of it in the cheese.

The law should define a legal "standard" cheese to be one that has so much per cent. of fat in it in the same as it defines the legal standard for milk that is sold as whole milk. It is the amount of pure gold that is in our "standard" dollar that makes it legal and current, not the per cent. of gold the quarts have when it was mined.

We need to hear three years time where the English buyers of large shipments of cheese to that country did not write acceptance of the consignment till after samples of the same had been "vised out" and found to contain the requisite amount of fat to fulfill the contract. All buyers of cheese should have that reverse hook on the seller, just the same as he has now for short weights or bad cheese surreptitiously loaded and shipped. In short, all should have what they pay for. We will agree on that point when we are buyers.—Hoard's Dairyman.

A Ration of Cottonseed Meal.

Henry Moore, of Delaware county, N. Y., who has become working by dairying, says that he has fed cottonseed meal to his cows for eight years, the first four in connection with other grain and after that pure, except while cows were dry and on coarse fodder they were given wheat bran and such grain as was produced on the farm. As soon as the cows came in full milk they were given hay twice a day and three quarts of cottonseed meal in the morning and two quarts at night. The morning ration of meal was mixed with six quarts of sweet skimmed milk.

When at pasture they received two quarts of the meal a day. Following this practice he was able to keep 25 per cent. more cows and make 20 per cent. more butter than he was able to do by any other grain mixture. The manure from the cows fed so heavily on cotton seed meal was very rich and gave about double the crops of hay that other manures gave. The pastures also show it, and the increased value of the manure nearly pays for the cotton seed meal.—New England Homestead.

Frozen Fodder.

The usual complaint that butter is very hard to "come" this cold weather has been made during the season frequently. The reason of it is now believed to be the feeding of frozen fodder to milk cows. We wish our farm and dairy readers would experiment in this matter and determine for certain whether it is frozen fodder that makes butter hard to come in winter. Some claim that dried fodder, frozen or unfrozen, is the cause. The experiment might be made by feeding the cows for a week on other food than fodder, then seeing if the butter came any sooner.

Notes.

A town where the farmers have no economy and don't want one is a good town to avoid when one wants a farm for a home, says The Massachusetts Plowman.

The Ohio Creek cheese factory in Gunnison county, Col., made this year, up to the 1st of December, 40,000 pounds of cheese, besides 125 pounds of butter a week. Furthermore, a number of hogs were fattened from what was left over after the butter and cheese were made. This is a No. 1 record.

Numbers of creameries have been obliged to shut down for want of milk in Kansas and Nebraska. The shortage of milk is due to shortage in cow feed owing to drouth. But the other places will realize higher prices for their butter.

Wherever not less than 200 cows are close together in a neighborhood, there a cheese factory or creamery may be started.

When cows have chapped or sore teats in cold weather rub a little vaseline carefully upon them after the milking is done, not before.

The makers of dairy butter should keep sight of the fact that good butter cannot be steadily produced without the best ingredients.

If you want milk for butter making, feed it for fat globules. If you want it for cheese making, feed it also for casein.

Let there be the fullest, freest exhibition of all the milk and cream testing apparatus at the Columbian fair in 1893. Let the experimenting be kept in progress constantly, that all the dairymen, farmers and creamerymen may know that whether they are honest or dishonest their conduct will be fully known. The department of agriculture ought would do well to take charge of the exhibition, as important as our creamery interests are.

The cheese factory at East Otto made not long since the largest cheese ever produced in the United States. It weighed 4,060 pounds after it was cured, and was five feet in diameter.

His Dying Wish.

"There is one thing, Mary," murmured the dying man about town to his wife, "that I want you to promise me."

"What is it, dear?"

"I want you never, never to let our boy wear a silk hat with a sack coat."—St. Joseph's News.

BUTTER AND CHEESE.

WHY SOME PEOPLE HAVE TROUBLE MAKING CHEESE.

Will Cold Use the Cream in Hopeful Before Adding to It the Rennet of Commerce. When the Milk Is Sour Enough to Add Rennet—Pleasantville Creamery.

After seeing some of the best makers in America and England make cheese, I understand why my wife and I had trouble with our cheese making on the farm in New Zealand seven years ago. We added the rennet when the milk was too sweet. Even now I hear complaints from old fashioned cheese makers, who change off from their home made rennet to some standard rennet extract or powder which they can't make as good a cheese, the whole trouble being that their milk is not ripe enough, and that when they used their home made rennet, mixed in sour whey, they introduced so much milk in which it had its fine pure enzymotic ferment.

But the decision of when the milk is ripe enough for the addition of rennet is one of the finest points in cheese making, and good makers have been using the veriest rest, but though it is a great improvement on no test it seems hardly to fill the bill altogether. Some a few ago I received pay my gleaned in about a new tub, and inquiries whether I would introduce it in the west. I agreed to do it, provided I found it of practical value, but I have not heard anything about it more since. Advices from England tend me to believe that this new test is nothing but milk pellets of a certain strength, whereas the acidity was searched.

There are many ways of determining this. Simply by adding a few drops of "litmus pimiento" to the milk (already) and then noting a solution of soda (or potash) of a certain strength to neutralize the acid. When this is done it is shown by the liquid turning pink, and the acidity is then expressed by how many measurements it took to neutralize the mixture. Perhaps this may be used also for a guide when to draw the whey, though I doubt it will prove better than the hot iron test. But meanwhile I have one experimental stations will take this matter up, not in their laboratories or their college "chimes" only, but in the creameries and cheese factories.

A practical adoption of this test for the factories should also be desired, and when found adopted as a standard. When we adopt the daily "tasting by the hot" system, and get those girl boilers keepers to do the testing, even this acid test may be taken up by them, and the various makes be compelled to wait for the cream or milk to be ready, and let the cheese or add the rennet when it is ready, while the good makers will be only too happy to have an extra assistance in determining the right moment, and thus getting a more uniform result.—J. H. Mourel in Creamery Journal.

How Milk Ought to Be Paid For.

If the farmers of Vermont would heed and practice the advice given them in Bulletin 31, Vermont Experiment Station, would soon be a rush for the money to be made on some of those abandoned farms. The Vermont dairymen have been giving away too much better fat—that is what they have done. A creamery in Franklin paid 66 cents per 100 pounds for all milk. A chemist analyzed samples from the different patrons, and found that the value varied from 32 to 74 cents per 100 pounds! Read what Professor Cooke, of Vermont, says:

"A careful study of the herds of this state will show the evil effects of the present method of paying for milk. Wherever in this state a cheese factory has been run for many years it will be found that the herds in that vicinity all give thin milk, and will produce but a small number of pounds of butter a year. The reason of this is evident. The patrons have been paid entirely by the weight of their milk, and so all their efforts in breeding have been directed to getting cows that would give the largest quantity of milk without regard to its quality, and as a large flow is almost always accompanied by a poor quality of milk the result is that the general character of the milk of the neighborhood is lowered."

And here again: "Where the milk is paid for according to weight a temptation is put on watering or skimming it. Honest nature is not proof against this temptation, and as a result we have found samples of milk that had been tampered with in every one of the more than twenty creameries that we have tested."

All true—every word of it. When are we going to stop it? This bulletin shows you how.—American Agriculturist.

Fewer Cows and More Milk.

Dairymen should push the point of improvement by breeding the number of cows and increasing the yield per capita. Only those men become disgusted with dairying who are pulled down by inferior cows to their levels. I am sure that there is a large class of men which the better half does not pay a fair profit, and I do not see why the owners do not kill off the inferior cows. By raising calves only from their best cows, and by thoroughbred bulls, they could, without increasing the investment either in time or labor, add one-half to their incomes and get the balance of the profit from the right side of the ledger.—Co. Hoard's Dairyman.

The Price Butter.

At the last Illinois dairy fair the butter prize was taken by butter made from grade stock that ran in the stalk field every day last winter, were fed clover hay and corn fodder, with no tally moon. The department of agriculture ought would do well to take charge of the exhibition, as important are our creamery interests.

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Substitute for Gum Arabic.

Gum arabic, which was once universally used, has become very scarce and dear, and a substitute for it is being made from starch, which is cooked under pressure and at a high temperature to the solution of adhesives will. The product, after neutralization, is soluble and extremely adhesive.—New York Commercial Advertiser.

"Four years of severe, and at times, excessive suffering from Catarrh, I attribute to the frequency of dust and cinders, on the streets of Salt Lake City, which I breathed in my lungs and lungs."

Our first experiment took of power and was perfect relief, without the use of that nauseating, and dangerous drug, Cocaine. Dr. Pierce's Favorite Prescription, which, we are informed, is free from alcohol and other poisonous and injurious to the system.

"Dr. Pierce's Prescription" is a positive cure for all chronic catarrhal affections, regardless of age, sex, or condition, including prolapsus, or falling of the uterus, leucorrhœa, excessive flowing, painful menstruation, female weakness, anteversion, retroversion, bearing-down sensations, pain in the back, and kindred symptoms. Unequaled as a tonic for nursing mothers and invaluable to women who are enfeebled by long continued drains upon the system, or who are suffering from exhaustion, nervous prostration, sleeplessness, debility, &c.

Manufactured by World's Dispensary Medical Association, Buffalo, N. Y.

Dr. PIERCE'S PELLETS

Regulate and cleanse the bowels, liver and bowels. They are entirely vegetable and act mildly but surely. Sugar coated, 25 cents a vial.

ARTICLE TO MINERS.

HIS WORKING ENGINEER STRONG STEEL CHISELS, which are guaranteed to cut any number of holes in any quarry, stone or mine, and in the hardest rock, and in the hardest ever for durability. Twenty for cents a cutter. 4mo 14

LEGAL NOTICE.

In the Probate Court in and for Salt Lake County, Territory of Utah.

In the matter of the Estate of Albert Lopez, deceased.

Notice of time and place for the hearing of a petition for distribution of Estate is Will.

TO CREDITORS TO AN ORDER OF SALE—Court in said matter, notice is hereby given that I will sell at public auction, at the Court House in Salt Lake City, Utah, on the 14th day of March, A. D. 1891, at the hour of 10 o'clock, a. m., the following described real estate, to wit: Lots 1 and 2 in Block 3 in the Plat of Salt Lake City, Utah, in the Court House in said Utah, the home of the deceased, subject to the dower of the widow, and the homestead of said Lopez, deceased, and the interest of said deceased in said Estate, to satisfy the claims of creditors of said deceased, and the costs of administration and costs of sale.

Dated February 14, 1891.

C. E. ALLEN, Clerk of the Probate Court.

By C. E. STANTON, Deputy Clerk. 4

NOTICE.

In the Probate Court in and for Salt Lake County, Territory of Utah.

In the matter of the Estate of Samuel Armstrong, deceased.

A BERNARD THORE, SAMUEL BRING-HURST and William Parker, executors of the estate of Samuel Armstrong, deceased, have filed their final account in settlement of the administration of said deceased, and the court has appointed the 14th day of March, A. D. 1891, at the hour of 10 o'clock, a. m., at the court room of said Probate Court, in the City of Salt Lake, County of Salt Lake, Territory of Utah, as the time and place for the hearing of said account and for the settlement of said estate, when and where all persons interested in said matter may appear and contest said account.

Dated February 14, 1891.

C. E. ALLEN, Clerk of the Probate Court.

By C. E. STANTON, Deputy Clerk. 4

LEGAL NOTICE.

In the matter of the Estate of Robert T. Smith, deceased.

NOTICE IS HEREBY GIVEN THAT I, Joseph T. Smith, administrator of the estate of Robert T. Smith, deceased, has prepared his final account, and that in said Court, in said matter, I will ask a discharge of said estate and petition for final distribution of the residue of said estate, and that the 14th day of March, A. D. 1891, at the hour of 10 o'clock, a. m., in the Court House of said County, in the County Court House, Salt Lake City, and County, Utah Territory, was fixed duly appointed by the Judge of said Court for the hearing of said account and petition for final distribution of said estate, at which time and place any person interested may appear and contest said account and said petition for final distribution of said estate, and the Tender, for the