

## ITEMS FOR FARMERS.

Forty Swedish immigrants have recently purchased 6,000 acres of railroad land in Boone County, Iowa, and taken up several homesteads adjacent.

The States of Minnesota, Iowa, Wisconsin and Kansas will this year turn out 117,000,000 bushels of wheat. In 1875 they raised 93,000,000; in 1876, 61,000,000 bushels.

According to the London *Economist*, the price of wheat in England is now thirty-three and one-third per cent. higher than was a year ago. If this is correct it ought to stimulate the market all over the United States.

The *Colorado Farmer* says: "A ten minutes hail storm on Mr. Lee's wheat field destroyed 4,500 bushels of grain." We presume Mr. Lee did not hail that storm with much delight.

On a California rancho, recently, wheat which was standing in the ear at a quarter before five in the morning was eaten as biscuit at a quarter before seven, having been cut, threshed, ground and baked in two hours.

A new kind of destroyer is attacking the fruit trees of Delaware and Maryland. It is a small winged insect, which works its way into the trunks of all kinds of fruit trees just below the branches and kills the trees. It attacks the old as well as the young, but seems to prefer the tender saplings.

Forty cars of live cattle were shipped East from Colorado last week. The stock raisers and butchers of the new State are making preparations to transport dressed meat in refrigerating cars. There is no reason that we can see why Utah, as well as Colorado, should not become a great source of meat supply for the East and Europe.

The Florida folks have gone into fig-raising again. They figured in this business considerably before the war, but didn't care a fig for it afterwards. However, capitalists have concluded that its reported large profits are no figments of the imagination, and the fine fruit will now be largely cultivated in the Gulf State.

In regard to enriching the soil, the Massachusetts *Ploughman* says: In all systems of manuring one fact should be borne in mind; that manure should be placed in as close proximity as possible to the plants it is to nourish, since in all cases of decomposition the disengaged substance enters into new combinations at the very instant it is thrown off, much more rapidly than it does at any subsequent period.

The leading grain merchants and statisticians of the East estimate the European wheat demand for the approaching season at 150,000,000 bushels, and the probable surplus of the United States at from 80,000,000 to 100,000,000 bushels. The supply from the Black Sea will be entirely cut off, but the Russian Baltic provinces will most likely yield 40,000,000 bushels, and other European grain fields 50,000,000 bushels more. Prospects appear good for fair, but not very high, prices.

Really good vinegar is a rare article in the market. There is so much manufactured from acids injurious to the human system, and sold to the public for genuine, that it will pay thrifty housewives to make what they need for home consumption. A cheap and wholesome article of vinegar may be made of water, molasses and yeast, say twenty-five gallons of water, four of molasses and one of yeast. This, when it ferments will yield very good vinegar. A fair imitation of white wine vinegar may be made of mashed raisins and water kept in a warm place for a month.

There grows in Peru a very singular tree, which, if adapted to our climate ought to be planted extensively in Utah. It is called the rain tree. At its maturity it reaches a height of fifty feet, and a diameter of three feet. It absorbs moisture from the atmosphere in immense quantities, and periodically discharges it from its leaves and branches, so that the ground in the vicinity is kept continually damp from its showers. When the rivers are lowest and water is scarcest, and the summer sun scorches the earth, the rain tree exercises its peculiar functions with the greatest industry. A trial, in Utah, should be made of this extraordinary natural sprinkler.

## Antiseptics and Disinfectants.

A committee appointed by the Russian government at the St. Petersburg Medical Academy to investigate various proposed antiseptics and disinfectants have arrived at the following conclusions:

Carbolic acid is the most efficient means against the development of ammoniacal gas, putrescence, and development of lower organisms in organic matter under decomposition, and it is therefore the best antiseptic.

Vitriol, salts of zinc, and charcoal are the best means for deodorizing matter under putrefaction.

The powders of Professor Kitzary, besides the properties they share in common with other carbolic disinfectants, deserve attention because of the isolated state of phenol in them, and their contents of quicklime, which absorbs moisture—the principal condition of each kind of putrefaction—as also some part of the gases.

Chloride of lime and permanganate of potash quickly destroy the lower organisms in liquids.

The disinfectants certainly retard the putrid processes in organic bodies, but their influence is only temporary, and as a means of purifying air in dwellings their influence is very small, if not totally nil, because of the very slight degree of concentration of their ingredients that can be used without injuring the health of inhabitants.

For uninhabited buildings the best disinfectants are nitrous acid and chlorine.

**KEEP THE PIG WORKING.**—In the flush times through which we have passed, many villagers ceased to make their own pork, and even upon the farm, near good markets, it has been a question whether there was any profit in keeping pigs. In the old time it was a main resource, and the corncrib and the pigsty were as indispensable as the barn and the cowyard. The best manure made on the farm was the contents of the sty. It made its mark upon the cornfield, and the effects were seen for years after in the oats and grass. After many years of experience with home-made manure and the manufactured article, we have come to the conclusion that no cultivator can afford to dispense with the labors of the pig as a manufacturer of fertilizers. It is the most satisfactory way of filling the pork barrel and the larder, even if there be little economy in it.

Swine pay largely in mixing and composing the contents of the barn cellar that receives the manure of the cattle kept in the stable above. We have noticed this feature in the management of the most thrifty farmers recently visited. Pigs are kept at work from their birth to their slaughter. All refuse from the farm and garden goes to the barn cellar. Absorbents, in the shape of weathered peat and muck, head lands, swamp hay, salt marsh grass, seaweed, sawdust, leaves from the woods, were frequently added to keep the swine busy and to prevent all bad odors. The sty, which is so often a nuisance, may, by the use of absorbents, be kept entirely inoffensive. The pigs not only thoroughly compost all this material thrown into the cellar, but by the tramping of their feet prevent excessive fermentation after it is mixed.

The pig is especially valuable to the villager who is occupied as a laborer or mechanic during the day. He has his acre or two of land, his vines and fruit trees, which can be made to supply his table with comforts and luxuries the year round. The profit of his garden and fruit yard will depend almost entirely upon the free use of fertilizers. It is practical to keep his soil in a high state of productiveness with fertilizers made upon the premises. If we made the most of our home resources to fill the larder and store the fruit room, the times would not be so incurably bad.—*Boston Transcript*.

**How to Choose a Good Cow.**—A crumpled horn is a good indication, a full eye another. Her head should be small and short. Avoid a Roman nose, which indicates thin milk and little of it. See that she is dished in the face—sunk between the eyes. Notice that she is what stock men call a good handler—skin soft and loose, like the skin of a dog. Deep from the loin to the udder, and a very slim tail. A cow with these marks never fails to be a good milker.

## How to Preserve Butter for Winter.

Some commence to lay by a supply of butter for winter use as early as June or July, on the plea that at that time the butter has finer flavor; but, as a rule, it is advisable to delay this until September. By this means the danger of taint and other injuries to the article during the heated term, customary in July and August, is avoided, which fully compensates for any real or imaginary difference in the quality of butter at the different seasons. Before making the butter, extreme care should be taken to preserve the milk and cream from all possible contaminations.

To keep well it is essential that it should be a first-rate article, well and carefully handled from the milking to the packing. With regard to the respective advantages of washing and not washing, there is a wide difference of opinion. Some insist that no water should be allowed to come in contact with the butter, and that such contact will certainly injure its chances of keeping well, besides detracting from its aroma and flavor by washing away the sugar of milk, on the presence of which these, in a great measure, depend.

The thin pellicles of caseine inclosing the butter globules are broken in churning, and the butter liberated. As caseine is extremely liable to putrefaction, unless these pellicles, which are mingled with butter as it comes from the churn, are separated from it, they soon begin to decompose and ferment, producing butyric and a quarter of a dozen other acids whose presence soon give rise to acidity. Now, the easiest and most efficacious way of getting rid of these caseine skins is, not by working them in the butter, without sufficient moisture to separate them from the oily particles, but by washing the butter as it comes from the churn. Moreover, when all injurious substances are expelled by working the butter, there is always danger of overworking it and spoiling the grain.

In packing butter for winter use, earthenware crocks or jars, iron jars glazed inside, or, perhaps best of all, sound, well-seasoned oak tubs or firkins can be used. If the latter are employed, they should be well seasoned in the best manner and strongly hooped, so as to admit of no leakage. It is absolutely essential that all air should be excluded, and to immerse in a strong brine. After the butter has been packed closely in the vessel, to within an inch or two of the top, a cloth should be placed over it, and this covered with a layer of salt or brine, so as to exclude the air as much as possible. The cover should then be nailed down carefully, so as to render the package air and watertight.

In storing the packages the first requisite is that the place where they are kept should be cool and, as nearly as possible, of a uniform temperature. A spring house, or a deep, cool, clean and well-ventilated cellar, in which the temperature never rises to 60° Fahr., are both excellent places for storage. If the temperature of the store room can not be maintained below 60° Fahr., by shading it from the sun and piling earth around it, it should be artificially cooled, in very warm weather, by ice, but an apartment in which this is not needed is always preferable.

**TO MAKE POTATOES MEALY.**—A correspondent writes: We have found from our own experience, that potatoes are very watery from the month of March till the market offers us new ones. In our kitchen we overcome the soggy disposition of these valuable vegetables by soaking them a few hours in cold water, and putting them into hot water to boil, without salt; then when they are tender nearly half the way through, turn the water off, and refill the saucepan with cold water. Put in salt and boil till they are quite done; drain off that water also, cover as tightly as possible, and set on back of the range to steam, lifting the cover for an instant once or twice; then, with one hand holding down the lid, shake the saucepan gently, quickly and steadily for a moment, and serve your potatoes hot. If rightly managed, they will be like snowballs.

If a man empties his purse into his head, no man can take it away from him. An investment in knowledge always pays the best interest.—*Franklin*.

**TREATMENT OF WOOL.**—A superintendent of a Western factory gives the following hints as to the treatment of wool:

1. If possible don't let the fleece get filled with chaff by feeding your sheep at straw stacks. If you cannot feed them through racks, it is better to scatter the straw or hay about the yard, next to the fence. It is a decided injury to the fleece if the sheep feed at the straw stack.

2. Don't defer shearing too long, as the fleeces are apt to become cotted wool, which is only worth half price.

3. Wash wool well or not at all, as poorly washed or dingy wool will command in market scarcely more than straight unwashed. In many parts of Minnesota the facilities are evidently not sufficient for fleece-washing, and in such places it is better not to attempt it.

4. Whether washed or unwashed, fleeces should be properly tagged, and each fleece should be tied up by itself in not too hard or solid a bunch. For tying up wool use only what is known as wool twine. Never use jute twine, as it gets into the wool and can be got out only with difficulty. Many manufacturers will reject wool when tied up with such twine.

5. In taking wool to the market don't put it in a wagon box with clay, straw or chaff in the bottom and cover it over with hay, expecting you to get a full price treat your wool as though you considered it worth something yourself. When you reach a market to get a good price, as many do, it matters not what is to be sold, whether French silk or raw wool; the more neatly it is put up or gotten up for market, the quicker it will sell and the higher price it will command.

**HOW TO PACK RIPE PEACHES.**—Quite as much pleasure has been felt upon being informed of the satisfactory condition of such soft fruits as ripe peaches and nectarines after a journey of 800 miles, as in winning a well-contested prize at a flower-show. The plan which has proved perfectly successful, and which is now invariably followed whenever fruit is sent by rail, is to wrap each bunch of grapes or fruit of other kind in soft tissue paper, surrounding it with a slight padding of sweet bran as the fruit is placed side by side in a box. The paper is put upon the fruit in plain folds, and not twisted into hard corners, which may press into the next fruit and spoil it. Much care is taken to have each fruit thoroughly enveloped in bran, which is also settled into as compact a mass as possible by slightly jarring each box upon the packing bench after the top layer is put in, and when it is quite full a sheet of paper is put upon the bran and the hinged lid closed by hooks and eyelets of copper wire, and securely corded. If this excellent old method is only done correctly, all risk of failure is avoided.

## A Moral Victory.

Slowly and sadly she turned away from the home of her happy wifehood. Her unconscious husband and children, ignorant of her flight, lay sleeping the sleep of innocence, while she was severing their heartstrings at every step. The early birds of morning twittered on the eaves. The early sun gleamed upon the cool waters of the lake. The old well and the old bucket put on a sorrowful smile as she passed them by. The garden gate gave quite a little groan as she pushed it open for the last time. Then she flung back her bonnet from her flushed forehead and stepped out. Suddenly a lark whirled up from the popped wheat field and gave his matin song to azure above. She stopped, and a strange hungering look came to her eyes. "I will go back again," she murmured. A favored dove hopped on her shoulder and said "Coo." "I must go back again," she said. At the end of the lane, Tommy, the blind pony, ran up and rubbed his nose against hers. "I will go back again," she cried. She turned her fair young face once again towards her home. There was a look of determination in her eyes, and with bold, brave steps she opened the wicket door and went up the gravel path. On the threshold of the door she halted. But the song of the lark burst out again, and nature triumphed. "I will go in again," she whispered, "I know there's another dollar in his pocket, and he ain't awake yet."

## The Future of Mormonism.

From the *Sacramento Record-Union*, August 21.

The supposition that the death of Brigham Young will have the effect of breaking up the Mormon Church does not appear to be warranted by analogous experience. In cases where a Church has been built up around the personality of one man, and in which the creed has depended mainly upon the assumption of some supernatural power vested in him, the death of such a person has sometimes resulted in the dispersion of the Church, because the failure of predictions and assurances connected with him has opened the eyes of the credulous to the cheat practiced upon them. There is, however, no such probability in the case of the Mormons. Brigham Young, though revered as their Prophet, Revelator and Seer, never assumed any supernatural pretensions. Helived as a man amongst men. He attained his hierarchical position through the suffrages of his followers, and his death was anticipated as only a question of time. We can see no reason why his removal should weaken the Church, therefore. It is true that schisms may arise, and that the community may be divided upon the issue of the succession. But even if that happen the tendency of it would be merely to intensify enthusiasm for the peculiar doctrines of the Church by subjecting them to renewed discussion and enlisting personal prejudices in behalf of factional movements. And it must be remembered that whatever controversies may arise they will still be Mormon controversies.

The Mormon Church was really established by the people of the United States, and they did it by the most effective method of all, namely, persecution. Had the crude doctrines of Joseph Smith been received with indifference or ridicule the probabilities are that they would never have been accepted as they were. But in this case, as in all others, the blood of the martyrs was the seed of the Church. There is no agency so well calculated to confirm a belief that the persecuted doctrines are true, especially with those who do not reason, but merely feel. The murder of Joseph Smith and the bombardment of Nauvoo clinched the Mormon faith and solidified it. The subsequent exodus tended still more to confirm and strengthen the convictions of the Mormons, and doubtless in the earlier years of their desert experience, when they were toiling against great natural encouragements, debarred the society of all but those of their own sect, and sustained only by the fervid if deceptive eloquence of their leaders, the crystallization of the Church around the creed have proceeded rapidly. Yet forgetting the natural effects of the experience through which this singular people had passed, the prediction was confidently hazarded that the completion of the Pacific Railroad would be the signal for the downfall of the Mormon Church. The road was finished. The Gentile irruption, from which so much had been expected, took place. Gentile commerce established itself at Salt Lake City and elsewhere, side by side with the Mormon. And what has been the result, now that the experiment has been proceeding for the past eight years? The answer must be, practically nothing. It is true there was a schism, arising from a very natural and carnal opposition to Brigham Young's system of ecclesiastical appropriations, but though at one time it numbered many of the wealthiest and most influential members of the Church, it has resulted in no real separation, and has done nothing toward destroying Mormon institutions. Judging from the past, we do not think it probable that any sudden or sweeping change will take place in the Mormon Church.

A Suffolk gentleman went the other day to call upon the vicar of his parish, who is a bachelor, of high church proclivities. The door was opened by an elderly servant, who, in answer to an inquiry whether her master was within, responded, "No, sir, he's a hiding, and is to come out in three days' time." This was her simple way of explaining that the vicar had taken refuge in some ritualistic retreat for a week's meditation and prayer.