PROVO.

PROVO, UTAH, - JAN. 13, 1894.

Insane Asylum.

The usual routine business was transacted at the monthly meeting of the insane asylum board. The current expenses of the institution for December were reported to be $1,151.89, and the amount paid in salaries, $1,224.65. Seven patients had been admitted, two had been discharged as cured, and two had died, leaving 185 in the asylum. The treasurer reported that he had negotiated a loan of $7,500 for 30 days, at 9 per cent per annum interest. President Sutherland, to whom had been referred the matter of government proceedings commenced to recover from the institution the wages of the employes, reported that no territorial institution could be held liable in garnishment proceedings for debts incurred by officers or employes.

U. C. T. A. Session.

The midwinter session of the U. C. T. A., held in this city, was a magnificent affair. One of the principal features was a lecture by Dr. K. G. Mason on the "Philosophy of Education." A banquet was served at 7 o'clock by the Provo ladies, and in the evening a ball was given at Smith's hall. Interspersed through the proceedings were songs, speeches, music, etc.

Notes.

The sewer from Ash has given way to a thaw.

Patti Rosa's Dixie was received with evident satisfaction on Saturday at the Provo Opera House.

Coroner Berg has received word that a man named A. Gravelet has been accidentally killed at P. V. Junction.

Daniel Bigelow of Wallsburg, Wasatch county, has been arrested on the charge of unlawful cohabitation. He waived preliminary examination, and gave bonds before Commissioner Dudley in the sum of $500.

The quarterly conference of the Utah Stake of Zion was held in this city on Saturday and yesterday. Present during the meetings were Presidents Woodruff, Cannon and Smith, Elder F. M. Lyman, of the quorum of the Twelve Apostles, Elders George Reynolds and B. H. Roberts, the Stake presidency and ward Bishops.

PURE WATER FOR CREAMERIES.

Is That Well Near Your Butter Factory Contaminated?

Who shall say that the season so far has not been a prosperous one for dairymen? They have not had to assign anyway, and it doesn't look as if they would be forced to the wall in that respect, not while their cows give milk, at least.

Out in Illinois I was pained to find the same old custom in vogue that is prevalent in the dairy region of New York—i. e., that of pasturing the cows in the affirmative of the meadows. Some day I hope to see dairymen come to their senses in this respect and have due regard for the sacredness of meadows, but I fear that they will not change their ways until they have been made to suffer pecuniarily than now by letting the cows have the run of the farm.

The big fellow cows that they miscount were they had in abundance to cattle at this season, and it has its usual effect in lessening the milk yield. There is none of this pale, spanking cow driver, resulting from its being now thinly together, but it is dark green, rank and choky of growth, every cane fully developed. That is the kind that yields milk when it passes through the digestive system of the cow.

As I stood in a model butter factory yesterday and saw the rippling cream in a vat in which floated pieces of ice, I thought that there was some difference between the quality of the cream and that taken from tainted milk in the home dairy. No wonder that there is a difference in the price of butter between the two.

I thought again that the cream in the vat at the butter factory was the mixture of the yield of several hundred cows, while in the home dairy the yield of not over a dozen or fifteen cows would be represented. The chances were that the original party of the cream from 15 cows was greater than that from 800, so no doubt a great many diseased cows existed in such an aggregation. What a pity then that the sine qua of manufacture in vogue in the creamery did not obtain in every individual dairy!

Buttermilk is becoming a favorite drink with people living near creameries. When fresh it is both refreshing and healthful. Dairymen feel the skimmed milk as it comes from the separator an invaluable food for swine. Although many would get more for their milk at the shipping station, they prefer to patronize a butter factory and get the skimmed milk back to put into pork development, being assured that the latter pays better.

I have often heard of sand in sugar, but never heard of it in butter until the other day. A new well had been put down at a creamery, and the water used therefrom to wash the butter was full of quicksand. The quicksand remained with the butter, and the loss to the patrons was $40, for which they were in no wise to blame this time.

By the way, I had rather have butter washed with pure water charged with clean quicksand than to have it washed with water into which had drained deleterious substances. This subject of pure water for creameries is of deep importance, for the better itself is washed with it is an unfavorable state.

At half of the creameries the wants of the plant are supplied from wells contiguous to the buildings, from which there arises a suspicion that filthy drainage contaminates them. Where there is the least suspicion of impurity the water should first be sterilized and then reduced to the proper temperature by ice for washing butter.—George E. Newell in American Cultivator.

Dairy and Creamery.

A Vermont lady says that in her butter making days there was no trouble with wooden dairy implements—butter molds, bowls, etc.—crumbling when dried in the sun. But she has to possibly they are made nowadays of wood, but well seasoned then they were so for time. There may be something in that.

Speaking of Raspberry, the milk and butter taint of the registered Holsteins now Sec Cady should not be forgotten. In a private test of 30 days, from June 4 to July 4, 1893, Sec produced 1,202 pounds of milk, from which 38½ pounds of butter were made, in spite of F. W. Gunn, manager of Meadow Springs farm, in Wisconsin.

Mr. Zack, a Pennsylvania butter maker, noted his cows separately so to the time required to churn the milk of each into butter. He found that in one of certain cows the butter was four to 45 minutes longer in coming than in case of the other cows. After that he put the cows whose milk was longest in churning and made its herd of animals that averaged about the same length of time. He noticed that this increased the quantity and improved the quality of the butter. He believes that mixing all kinds and intending them together is one reason why it takes so much milk to make a pound of butter at creameries. By the way, does it now more milk to make a pound of butter at the creameries than in private dairies? Mr. Zack says that with six pounds of quarts of milk make a pound of butter. The milk of some of these cows on being separated shows 84 per cent better fat.

If you want the very best dairy cows, raise them yourself, to order.

Every dairyman who attends to his business has his milk cans covered with blankets in setting or storing goods in the hot weather. It keeps the milk cool and sweet longer.

Fairly good cooling machines are now on the market, but there will be better ones in time. Meantime a large dipper with holes in the bottom like a watering pot will answer the purpose of an improvised way until if the quantity of milk is not too great. Hold the dipper up in the air and pour the milk through it.

On the Country Road.

Turkeys and more gill than other fowls.

Government crop report points to 400,000,000 bushels of wheat, 1,320,000 bushels corn and 660,000,000 bushels of oats.

The cherry tree appears to be peculiarly adapted to roadside planting, because it thrives with little care and no cultivation. Cherries make handsome shade trees, and their fruit can be sold profitably during certain seasons. Their growth is also rapid, and for winds command better prices for manufactures.

Some the best crops in a cool, moist cellar or pit.

A Country Gentleman correspondent says that he has found sawdust to be an excellent covering for silos. He uses no weight, but spreads one foot deep with sawdust that follows the ensilage closely when it settles, so plants cannot, particularly if it settles unevenly.

Raising beans by hoeing is recommended by The Rural New Yorker as the cheapest mode when small quantities are to be applied, and it is recommended also as the only way that some farmers can get them into the seed or powder.

The wheat sent to the World's fair from Oregon weighed heavier than that from any other state. Its average was between 62½ and 63 pounds per bushel.

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