CREAM AND SKIMMILK.

How the Sale of Them May Be Secured—Silly Nonsense.

Mr. J. Bellinger, who will cause to manufacturers, likewise to cream, skimmilk and buttermilk to private customers, and has made a good thing of it, thus explains his method to The Herald New Yorker:

The ice cream manufacturer always takes back what cream is not sold in case a great quantity is left over. He sells it to hotels and boarding house proprietors at a somewhat reduced price. They serve it to their boarders instead of pie or cake or pastry. But the cost of pastries and cakes are not the items that go to make up the number to be a profitable. A hot spell, during which it seems impossible to get enough cream to supply the demand, is followed by a cool wave, when the cows seem to make up for lost time, and one is puzzled to know what to do with all the cream, as very little is used. Water this was a great worry. I practically ruined the cows in my herd by my treatment of the cream in their drinking way. A cough instead of suitable dimensions to hold six gallon milking cans, with tubes for ice around them, was erected. As soon as I had more cream than was used daily for the time were packed in ice, in the same way in which ice cream is packed, the cans were taken from the cows and evenly divided among the ice cans, and all the cream sold was taken from these cans. If ten gallons were sold, one gallon was taken from each can, and the fresh cream, as soon as obtained, was evenly divided again among the ten cans. In this manner I kept cream sweet for ten days and over, thus telling for over a real spell; then, with a lot of cream on hand and a daily supply added to it, a hot spell, that nearly followed, had as terrible effect. But when freezing old cream mixed with new one must be careful and start the freezer slowly and stop every few revolutions at first until the cream is at the freezing point. If these precautions are not observed, one is more likely to get bitter than sweet.

To handle cream in the three mentioned ways, prefers abundance in milk, fat and holding milk, and, above all, in washing cans and utensils, must be observed. We had a good stand for ice which came were washed first in cold water. Then we could turn a steam pipe from the boiler into the box and load the water in a few minutes. Then the cans bring added, with the help of a good iron brush utensils were washed perfectly. After washing cream was turned into the cans until they were very full, when stopping the last would sometimes, however, a cool spell lasts unusually long, and we were called to churn some of the oldest cream, but we had a ready sale for all the butter we made. To get rid of buttermilk and skimmilk I started a wagon between us follows: "Sweet skimmilk and fresh buttermilk. Two quarts for 5 cents." This wagon was run at first on the streets where the employees of factories and shops lived. Instead of using tea or coffee with their dinners, ice cold, sweet skimmilk proved a healthful substitute. Often in hot weather bread and skimmilk were relished by those working people and their children for supper. Building and contractors had always more than when milk had to be bought at a cents per quart, the regular milkman's price. It was but a short time before I had a trade worked up that took all the milk I had, and often I did not have enough to go around. People on other streets seen left word for the wagon to call there. Boarding houses and lokeshops soon became steady customers, and our baker gave us a standing order for ten gallons a day. He used it to mix up cream bread dough, which he sold for cream bread, and had a big run on it. But the milk was not diluted with water, and as cream was taken from it in the cold, deep settling process a little more cream was left in it than the separator now leaves. Separator milk has very little better fat recovering in it and consequently may not be quite so desirable as that from the creamery.

HARVESTING GRAIN.

Economical Hints—Threshing From the Shock—Marketing Grain.

Get the best binder, binder or reaper suited to your needs, provided a new machine is necessary. A binder is many cases is the best, but a binder is quite a large scope of the farmer's wants, wheat belt is admirably suited, the straw in some cases being too short to bind, though the quality and quantity of the grain is the very highest. There are small farms here and there, and especially for oats, for which the reaper is best adapted, and for small farmer who owns a good reaper need be in no haste to throw it aside, for he can cut and bind his small field without risking of hiring or paying out money for twine. In the Rural Press of recent date J. M. Rice, Oklahoma, in a letter to The Orange Judd Farmer, says:

I do not advise that the binder, with its wide tire, tall wheel and two to six horses, be drawn over the grain, even if but once around the field, and not driven through it to divide into lands. It is certainly not the right way to do to take a 6 to 12 inch crop just to cramp it down. A scar to mind that each one can arrange, in some way, according to his peculiar surroundings. In my old Iowa farm, where the grass did so well, I had a strip sown to grass all around my field wide enough for the passage of the wheels of machinery. The grass would establish after cutting, so there was no waste whether this strip was cut before or after the grain harvest. In this section very few of our grain fields are found, so if anything has been taken right down the middle and drive wheel over the middle of the grain.

While there are advantages in threshing from the shock it would not pay to wrong my binder farmers in the shocks stood in the field until it would be possible to get threshing done. If there were threshing machine in every dozen farms, it might be well, but it certainly would not be practical in the middle country. A 24 inch rain, with cloudy days following, would suppose, leaving the unshocked grain, which is in the shock, by the use of cream generally at least, or have good sweet butter.

As to marketing grain, don't from the marketing that may or may not be good advice. It certainly is not good advice to say "Always market from the threshing." To thresh as soon from the shock as it can get the grain, the market would pay for the grain, a wheat crop of this country, with the loads of harvest hands to thresh, and the great bulk of it is not fit for use for months. I do not think any rule can be given on this point. The farming, intelligent farmer wants to study thresing situation and act for both, as best judgment indicates.

Elevators For Stock.

Farm, Field and Fireside originally illustrated the feeders for farm stock as set in by a Wyandotte company (O.)

ELEVATOR FOR FARM STOCK.

farmers, and has provided following as advantages for anything it:

Take a piece of water (X) 4 by 4 inches. Make mortises through the 4 by 4 an inch wide and as long as the width of the shock—you will be able. Have your slats about three feet long. Put weight (W) enough below the beam to keep the slats perpendicular. Make drops of two pieces and slip with cross slit, letting the pieces well fasten. Have tube in place to receive the remaining ends of the feed gate frame.

When completed, sink the sill (S) into the ground across the ditch in a level with the bottom of the ditch.

Valuable Alfalfa.

Here is what is told in The Orange Judd Farmer about alfalfa:

Alfalfa makes the finest of pasture for all kinds of stock. Hogs will root and graze on the green plant and will eat the hay. The cattle. They will live on the hay alone, but will not do well unless they have some other supplementary food. The pasture is excellent for the production of milk. The hay is fully equal to other clovers in every respect and is far better than timothy or red top. The first crop is rather the best for horses, but later cuttings are better for cattle or hogs. One advantage over the other clovers and some grasses is that it is a perennial and does not have to be sown. It does not cost the seed time timothy, but on the contrary adds to its fertility. It is a valuable feature if plowed under when six or eight inches high. It is one of the most valuable crops that can be raised in the western country and will soon be very extensively grown.

Dairy and Creamery.

Skimmilk, pure, fresh, sweet and attractive clean, is a healthful and pleasant drink. It should be honestly sold as such by solicitors at whatever rate will pay a moderate profit. The cheap and the dishonesty connected in selling skimmilk for something else. A trade in honest skimmilk might be worked up in almost any town.

The time has come when everything connected with the milk, cheese and butter business must be brought to an exact scientific system. Take cream selling. There are different grades of cream wanted. For ice cream making and some other purposes the pure, heavy article is needed. City people who want cream to drink like it rather thin. Then to serve fruits and deserts and to pat in coffee. It is wanted not so thick, not so thick as for ice cream or so thin as that used to drink. A little skimmilk is mixed in to make the thin. Parents engaged in cream selling sized cream together and established a standard for the exact amount of richness wanted in different branches of the trade. The standard is to be fixed by the amount of pure cream fat in the cream, but fat half measure to be fixed and let all dealers abide by it.

Commercially there are three grades of cream, thick, medium and thin, graded according to the amount of pure butter fat in each. The price varies according to the quality of cream.

The people of Great Britain are great butter eaters. They like butter mildly salted and not high colored. If the creamery men of the United States do not create their share of this the better market they will be wickedly neglected, that is sure.

Lack of cleanliness is the cause of seven-eighths of all the bad butter, milk and cheese upon the market.

Selling cream at 40 cents a gallon pays well enough, certainly that you take the skimmilk left.

Your throat is weak. Any unusual exposure or quick change in temperature causes roughness and uneasiness. Sometimes you have a feeling of tightness as if some foreign body were there. You can treat it with troches and washes, but you don't reach the seat of the trouble. Throat weakness is a symptom of more general disturbance. Scott's Emulsion of Cod-liver Oil *does* cure weak throats by healing the inflammation and nourishing and strengthening the system.

For sale by all druggists at 50 cents and $1.00. SCOTT & BOWNE, Chemists, New York.

BIBLES

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Gladness Comes

With a better understanding of the laws of health and a proper application of them to our bodies, taking advantage of all the results of modern research and scientific knowledge, that are of value to us in our physical natures. It is now our duty to live in accordance with the laws governing a healthy system, and if we wish to avoid sickness we must not violate these laws, or permit the system to become clogged or poisoned by the accumulation of waste matter, which should be promptly expelled from the system. In the matter of a gentle but effectual laxative we have to-day the choice of the world, which is the product of a California company, known as the California Fig Syrup Co., and to secure the beneficial effect, which always results from its use, the proper thing to do is to procure a bottle of Syrup of Figs, manufactured by the California Fig Syrup Co. only and sold by all reputable druggists.

If you are subject to any form of disease, you can procure the best medical advice by addressing the California Fig Syrup Co., San Francisco, Cal., and if you decide to purchase a bottle of Syrup of Figs, do not accept any substitute offered, as only those who desire the genuine article can be benefited by the use of Syrup of Figs. If you have a friend who is sick, you can do him a kindness by recommending the Syrup of Figs, as it is a remedy that is well known and its beneficial effects are universally recognized. Sold by all druggists in 50 cents and $1 bottles.

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NOTICE TO CONTRACTORS.

OFFICE OF THE BOARD OF PUBLIC WORKS, ROOM 204 City Hall.

SALT LAKE CITY, UTAH, Aug. 3, 1897.

SEALED PROPOSALS WILL BE RECEIVED by the undersigned Board of Public Works, at the office of the Board, on and after the 10th day of August, A. D. 1897, for the work of macadamizing the roadway of Second South street between Second East and Fourth East streets in Salt Lake City, Utah, according to plans in the City Engineer's office.

Specifications and forms for contracts, together with approved bonds and forms for contracts and bond can be obtained upon application at the office of the Board.

The right is reserved to reject any and all bids.

By order of the Board of Public Works.

ROBERT N. ALLEN, President.

An Ordinance levying the tax and for the assessment of the property on the south side of Second South street, between Second and Fourth East streets, which street is to be macadamized.

BE IT THE COUNCIL, Do it ordained by the City Council of Salt Lake City, State of Utah, that Salt Lake City Council doth hereby levy the tax and provide for the assessment of the property upon the blocks, lots and parcels of land herein after described adjacent to the said side of said Second South street, between Second and Fourth East streets, within Salt Lake City, Utah, as follows:

The tax is levied to defray the expenses of macadamizing a space in the south side of Second South street between Second and Fourth East streets, and provides that the assessment of said expenses shall be levied upon the lots and parcels of land in the said Salt Lake City, Utah, and be assessed on said blocks, lots and parcels of land as follows:

Section 1. That the following described lots, blocks, lots and parcels of land are hereby assessed and levied upon and shall be charged with the cost of macadamizing said Second South street, in the proportion fronting on said street, and a lien is hereby established upon the same in accordance with the legal rate, fronting on said portion of the south side of said Second South street, to be expended fronting the said portion of said street, and the lots herein named and described are hereby assessed and a lien established upon said blocks, lots and parcels of land in the amount herein stated, to wit:

Block Twenty-Four (24), Block Twenty-Eight (28), Block Twenty-Nine (29), Block Thirty (30), Block Thirty-Five (35), Block Thirty-Six (36), Block Fifty-Five (55), Block Fifty-Six (56), Block Sixty-Five (65), Block Sixty-Six (66), Block Sixty-Nine (69), Block Ninety-Nine (99), Block Ninety-Ninety (99), Block Ninety-Ninety (99), Block Ninety-Ninety