ORCHARD AND GARDEN.

SUBJECTS OF PRACTICAL INTEREST TO AMERICAN HORTICULTURISTS.

The Many Ways of Growing the Ivies. Pyramid and Bush Specimens for Varigiles, Conservatories and Dark Corners—Ivies in Pots.

There are many charming ways of growing the ivy. The most familiar is to hide an ugly brick wall or palisade, when it creates a picture of transcent grace tumbling over in masses from the summit of an old wall. The ivy as a climber is well known to everybody, but it has latterly 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 corridors, porches and dark corners where flowers will not thrive. The dark green leaved ivies, which seldom fail, present a fresh and rich appearance in the depth of winter. The great point in their culture is to begin well by giving a loamy soil and plenty

THE VARIEGATED IVY AS A POT PLANT.

of water. Beyond an occasional syringing to remove dust and dirt, and the removal of a few straying 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 nursing to develop the beautifully marked leafage that is their chief charm. The tendrils in nasturtium variegata, shown in the cut.

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

The tree ivies as arborescens are of great value for the conservatory. Their forked and characteristically twisted branches form a crowded 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 pastures.

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 production, 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 friable 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 judiciously applied, taking out all dead limbs if present and giving mellow 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. Gross, horticulturist of the Ohio experiment station, 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. Muskingum, Royal Church and Thompson's Early Prolific are the most promising of the newer varieties.

An Opinion of New York.

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

"Wal, I never!" answered the man. "Why, there on Broadway it allus seemed 'a though mettin' was his cut!"—Christian Union.

DAIRY AND CREAMERY.

ABSURDITY OF THE LAW DEFINING A LEGAL CHEESE.

The Law Should Define What Do Cheese That Must Contain in Order to Fill the Legal Requirement, Not the Constituents of the Milk That Make It.

The absurdity of some of our dairy laws can be seen by the practical results flowing from the idea that there is a legal cheese in one made of milk that has 3 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 31 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 three fifths do not go to the whey vat, and that the excess over 31 per cent. that goes out in pure fat is lost through want of skill in the making. The buyer of a cheese wants to get the quality he pays for in the cheese, and is not so 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, 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 here when it was mined.

We used to hear there was time when 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 "tried out" and found to contain the requisite amount of fat to fulfill the contract. All buyers of cheese should have that ecentre back on the seller, just the same as he has now for short weights or bad cheese surreptitiously taped and shipped. In short, all should have what they pay for. We all agree on that point when we are buyers.—Hoard's Dairyman.

A Ration of Cottonseed Meal.

Henry Morse, of Delaware county, N. Y., who has become wealthy by dairying, says that he feed cottonseed meal to his cows for eight years, the first four in connection with other grains and after that pure, enough 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 lay twice a day and three quarts of cotton meal 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 per cow than by any other grain method. The manure from the cows fed on 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.

Prizes 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 comes any sooner.

Notes.

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

The Otsio 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 product.

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 saving 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 thermometer.

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

Let there be the fullest, freest exhibition of all the milk and cream testing apparatus at the Columbus 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 itself would do well to take charge of the experiments, as important are our creamery interests.

The cheese factory at East Otto made not long since the largest cheese ever produced in the United States. It weighed 4,000 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 Until the Cheese Is Ripened Before Adding to It the Element of Consumption, When the Milk Is Sour Enough to Add Rennet—"Pioneer Phelanx."

After seeing some of the best makers in America and England make cheese, I understood why my wife and I had trouble with our cheese when we first came to New Zealand seven years ago. We added the rennet when the milk was too sweet. Even now I hear complaints from the Dominion cheese makers, who charge all from their product, and made to some standard rennet extract or rennet tablets, that they can't make as good a cheese, the whole trouble being that their milk is not ripe enough, and that when they need their large curds remain soaked in whey they, they introduced an acid with it which is not in the pure commercial rennet.

But the question of when the milk is ripe enough for rennet is one of the most important points in cheese making, and good makers have been using the rennet test, but though it is a great improvement on no test it seems hardly to fill the bill altogether. About a year ago I received private information about a new test, and inquiries whether I would introduce it in the west. I agreed to do it, provided I found it of practical value, but have not heard anything about it since then. Advertisers from Ireland had one to believe that this new test is nothing but soda pellets of a certain strength, whereby the acidity was ascertained.

There are many ways of determining this. Simply by adding a few drops of "phenol-phtalein" to the milk diluted and then using 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 cubic centimeters it took to neutralize the mixture. Perhaps this may be used also for a guide when to drop the whey, though I doubt it will prove better than the hot iron test. But meanwhile I hope our experimental stations will take this matter up, not in their laboratories or their college "dollies" only, but in the creameries and cheese factories.

A practical adoption of this test for the factories should also be devised, and when found adopted as a standard. When we adopt the daily "paying by the green test" we shall get them gill tools keepers to do the testing, even this seal not may be taken up by them, and the cardon maker be compelled to wait for the cream or milk to be ready, and not to clamor or add the rennet to cheese not ready, while the good makers will be only too happy to have an extra month's or thereabouts to determining the right moment, and then getting a very uniform result.—J. H. Monrad 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 21, Vermont station, there would soon be a rush for the money to be made on some of those abandoned farms. The Vermont dairyman's have been giving away too much butter fat—that's what ails them. A creamery in Franklin paid 89 cents per 100 pounds for all milk. A chemist analyzed some cans from the different patrons, and found that the value varied from 52 to 74 cents per 100 pounds! Read what Professor Cooke, of Vermont, says:

"A careful study of the books 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 to all their efforts to 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 premium is put on watering or skimming it. Human 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 cases that twenty creameries that we have tested."

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

Fewer Cows and More Milk.

Dairymen should push the point of improvement by lessening the number of cows and increasing the yield per capita. Only those men become disgusted with dairying who are pulled down by inferior cows in their herds. I am sure that there is almost no herd in 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, feed to thoroughbred bulls, they could, within three years, the investment either in time or labor, add one-half to their incomes and get the balance for the whole herd on the right side of the ledger.—Cor. Hoard's Dairyman.

The Prize Butter.

At the last Illinois dairy fair the butter prize was taken by butter made from grade cows that ran in the stable daily every day last winter, were fed clover hay and ear corn, with the milk set in open pans. Thirscored 94 points against 91 points for the competing product of thoroughbred cows, shape, pasture cows, etc., in butter making it is something more in the dairyman than in the stock or improved methods. Cleanliness and common sense are two of the important factors.—Dakota Farmer.

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 subjected under pressure and at a high temperature to the action of sulphuric acid. The product, after neutralization, is soluble and extremely adhesive.—New York Commercial Advertiser.

"The grace of action and of form, the melting tenderness of expression, the soft, lustrous eyes, the long eyelashes, the rich color of cheek and complexion, the luxuriant growth of hair, are all in her face and form."

For Sale and Trade.

Dr. PIERCE'S PELLETS

Sugar coated and phenolic. Are mild, natural and mild. Cure Dyspepsia, Constipation and perfectly harmless. Sold by druggists. 25 cents a vial.

ADVICE TO MOTHERS.

MRS. WINSLOW'S SOOTHING SYRUP should always be used for children teething. It soothes the child, softens the gums, allays all pain, cures wind colic, and is the best remedy for diarrhœa. Twenty five cents a bottle.

LEGAL NOTICE.

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

In the matter of the Estate of Janet Cope, deceased.

Notice of time and place for the hearing of petition for admission of Probate of Will.

PURSUANT TO AN ORDER OF SAID Court in said matter, notice is hereby given, that the hearing of the petition of Jos. H. Cope, as executor, etc., of the Cope Street House in Salt Lake City, Utah Territory, in said matter, for the probate of the last will and testament of said deceased, and for the granting of letters testamentary thereon, will be heard at the court room of said Probate Court, in the City and County of Salt Lake, Territory of Utah, on the 10th day of March, A. D. 1891, at the hour of ten o'clock in the forenoon of said day.

Witness my hand and the seal of said Probate Court, this 10th day of February, A. D. 1891.

(SEAL.) C. E. ALLEN, Clerk of the Probate Court.

By C. E. STANTON, Deputy Clerk. 6-10

LEGAL NOTICE.

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

NOTICE IS HEREBY GIVEN THAT the undersigned, administrator of the estate of said Robert T. Harris, deceased, has filed his final account and report of said estate in said Court, and that the hearing thereof and of the application for the distribution of said estate and petition for final distribution of the residue of said estate to the persons now thereunto entitled, and for the discharge of said administrator, and for the settlement of said estate, and for the allowance of the attorney and other expenses of said estate, and for the payment of such claims, if any there be, as are now allowed and payment of which has been made or tendered, and for such distribution and payment of the residue of said estate, and for the discharge of said administrator, and for the settlement of said estate, and for the allowance of the attorney and other expenses of said estate, if any there be, are and payment of such claims, if any there be, as are now allowed and payment of which has been made or tendered, and for such distribution and payment of the residue of said estate, and for the discharge of said administrator, at which time and place any person interested in said estate may appear and show cause, if any there be, why said account should not be allowed, said report approved, said petition for final distribution be granted, said administrator be discharged, and such other and further orders be made in said matter as may be proper.

Dated February 14, 1891.

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

Charles E. Pierce, Attorney for Administrator. 6-10

LEGAL NOTICE.

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

In the matter of the Estate and Guardianship of John Wesley Wooley, John Wooley, Minors.

Order to show Cause why Order of Sale of Real Estate should not be made.

ASHAEL H. WOOLLEY, THE GUARDIAN, guardian of the minor heirs of John Woolley and John Wesley Wooley, minors, having filed his petition herein, praying for an order of sale of the real estate of said minors, consisting of the east half of lots 3 and 4, in block 47, plat A, Salt Lake City, Utah, for the reasons therein set forth, the next of kin of the wards and all persons interested in the estate of said minors, are notified to appear before the Probate Court in Salt Lake City, on the 10th day of February, 1891, at the hour of 10 o'clock a. m., at the Court House of said Probate Court, of the County of Salt Lake, Territory of Utah, and show cause why said petition should not be granted.

Witness my hand and the seal of said Probate Court, this 10th day of February, A. D. 1891.

(SEAL.) C. E. ALLEN, Clerk of the Probate Court.

By C. E. STANTON, Deputy Clerk. 6-10

SALE OF REAL ESTATE.

NOTICE IS HEREBY GIVEN, THAT IN the Probate Court of the County of Salt Lake, Territory of Utah, on the 20th day of February, 1891, in the matter of the Estate of N. Bull, deceased, the undersigned executor of the last will and testament of said deceased, will sell at private sale to the highest bidder for cash, the following real estate, and subject to confirmation by said Probate Court, on the 20th day of March, A. D. 1891, at 10 o'clock A. M., at the residence of said executor, N. S. Bull, in the City and County of Salt Lake, Territory of Utah, all the right, title and interest and estate of the said deceased, at the time of his death, and all the right, title and interest that said estate has by operation of law or otherwise acquired other than or in addition thereto of the said deceased, at the time of his death, in and to the following described real estate, situate in the County of Salt Lake, Territory of Utah, to wit: Commencing at the Northeast corner of lot 3, block 10, Plat "D" Salt Lake City Survey, and running thence west 8 rods; thence south ninety rod; thence east 8 rods; thence north ninety rod, to the place of beginning.

Terms and conditions of sale—Cash, one tenth day of the sale, balance in equal payments at one, two and three years, to be secured by note and mortgage on premises sold.

Deed at expense of purchaser.

ELIZABETH J. BULL, Executrix of the last Will and Testament of Andrew N. Bull, deceased.

Attorney for the Estate, Salt Lake City, Utah, January 20th, 1891.

NOTICE TO CREDITORS.

Estate of Roger Williams, Deceased.

NOTICE IS HEREBY GIVEN BY THE UNdersigned, administrator of the above named estate, to the creditors of and all persons having claims against the said deceased, to exhibit them, with the necessary vouchers, within four months after the date of this notice, to the said administrator, at the office of his attorney, in the Walker Bank Building, Salt Lake City, Utah Territory, Dated January 20th, 1891.

W. J. BEATIE, Administrator of the Estate of Roger Williams, deceased. 4-10

NOTICE TO CREDITORS.

In the Estate of Thomas Harris, Deceased.

NOTICE IS HEREBY GIVEN BY THE undersigned, executor of the Estate of Thomas Harris, deceased, to the creditors of and all persons having claims against said deceased, to exhibit them, with the necessary vouchers, within four months after the date of the publication of this notice, to the said executor, at the office of Messrs. Dickson and Smith, Room 4, Dooly Block, Salt Lake City, in the County of Salt Lake, Territory of Utah.

Dated January 20th, 1891.

ALLEN HARRIS, Executor of the Estate of Thomas Harris, deceased. 4-10

NOTICE TO CREDITORS.

Estate of Miles Atwood, Deceased.

NOTICE IS HEREBY GIVEN BY THE undersigned executor and executrix of the last will and testament of said Miles Atwood, deceased, to exhibit their claims against said deceased, to the said executors, at the office of Messrs. Dickson and Smith, Room 4, Dooly Block, Salt Lake City, Utah, in the County of Salt Lake, Territory of Utah, within four months after the date of the publication of this notice.

Dated January 20th, 1891.

MARY ATWOOD, ALBERT H. WEBER, Executors of the Estate of Miles Atwood, deceased. 4-10

NOTICE TO CREDITORS.

Estate of Thomas C. Jones, Deceased.

NOTICE IS HEREBY GIVEN BY THE UNdersigned, administrator of the estate of Thomas C. Jones, deceased, to the creditors of and all persons having claims against the said deceased, to exhibit them, with the necessary vouchers, within four months after the first publication of this notice, to the said administrator, at his residence, Salt Lake City, in the County of Salt Lake.

Dated January 20th, 1891.

ELIJA JENSON JONES, Administrator of the Estate of Thomas C. Jones, deceased. 4-10

NOTICE TO CREDITORS.

Estate of John Nash, Deceased.

NOTICE IS HEREBY GIVEN BY THE undersigned Administrator with the will annexed of the estate of said John Nash, deceased, to the creditors of and all persons having claims against the said deceased, to exhibit them, with the necessary vouchers, within four months after the date of this notice, to the said administrator, at the office of his attorney, in Salt Lake City, Utah Territory.

Dated February 6th, 1891.

J. C. GEIGER, Administrator with the will annexed of the estate of John Nash, deceased. 4-10

NOTICE TO CREDITORS.

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

In the matter of the Estate of John Brown, deceased.

NOTICE IS HEREBY GIVEN BY THE undersigned, Administrator of the Estate of John Brown, deceased, late of Salt Lake City, Utah, to the creditors of, and all persons having claims against the said deceased, to exhibit them with the necessary vouchers, within four months after the date of the notice, to said administrator, at the office of his attorney, in Salt Lake City, Utah Territory, at 15 S. Main Street, Salt Lake City, that being the place for the transaction of the business of the estate of said deceased.

Dated January 9th, 1891.

J. H. MOYLE, Administrator of the estate of Mary Ann Brown, deceased. 4-10

NOTICE TO CREDITORS.

Estate of Mary Tonks, Deceased.

NOTICE IS HEREBY GIVEN BY THE undersigned, administrator of the Estate of Mary Tonks, deceased, late of Salt Lake City, Utah, to the creditors of, and all persons having claims against the said deceased, to exhibit them with the necessary vouchers within ten months after the first publication of this notice, to the said administrator, at the office of his attorney, in Salt Lake City and County, State of Utah.

Dated Feb. 10, 1891.

J. H. MOYLE, Administrator of the estate of Mary Tonks, deceased. 4-10

SUMMONS.

In the District Court, in and for the Third Judicial District of Utah Territory, County of Salt Lake.

William Wooley, Plaintiff,

vs.

Mary Ann Wooley, Defendant.

The People of the Territory of Utah send Greeting,

To Mary Ann Wooley, Defendant:

YOU ARE HEREBY NOTIFIED TO appear in an action brought against you in the District Court of the Third Judicial District in and for the County of Salt Lake, Territory of Utah, and to answer the complaint filed in said court, two days after the service on you of this summons (exclusive of the day of service) if served within this county, or if served out of this county, but in this district, within twenty days, or within forty days if served out of this district, or else judgment will be taken against you for the relief demanded in said complaint.

The said action is brought to have a decree of the district tribunal dissolving the bonds of matrimony between the plaintiff and defendant, principally upon the ground of the adultery of the defendant, or about the 1st day of Dec. 1890, the defendant willfully, maliciously and adulterously committed adultery with one Charley Ah Ling, and has ever since and continues to live in adultery with said Ah Ling, and adulterous acts, and that previous and since then the said defendant has committed adultery with divers other persons, and that the defendant has deserted the plaintiff, and has ever since and continues to live in adultery