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## THE DAIRY.

### MILK AND ITS MANUFACTURE INTO BUTTER.

At the last meeting of the Chenango Farmer's Club, Hon. S. E. Lewis, of Preston, read a paper on "Milk and its Manufacture into Butter and Cheese." The essayist first spoke of the importance of procuring and keeping the milk pure and free from taint or odors, in order to make a fine article of butter or cheese. No fluid was more sensitive to its surroundings than milk.

### THE RISING OF CREAM.

The fat or butter in milk is in small globules, and these are caseine membrane, and are lighter than the ordinary fluid containing them. The rising of cream is greatly influenced by the condition of the atmosphere. In a clear, dry atmosphere, the wind northwest, the cream will rise clean in the milk in half the time that it will take it to rise in a damp atmosphere with the wind south. In this latter condition of the atmosphere the small globules of the cream hang in the milk. In a favorable atmosphere the cream will readily rise in deep settings; but in an unfavorable condition of the atmosphere more cream will be obtained from the same quantity of milk in the same time from shallow settings.

### PREPARING CREAM FOR CHURNING.

Cream should always be churned in its first condition, and never be allowed to stand and whey off. The temperature of the cream should be from 58 deg., to 62 deg., varied according to the temperature of the room when churned. The temperature of the buttermilk when the butter is churned should not be above 65 deg. for fine butter. There should always be milk enough skimmed in with the cream to give the butter a bright, clean look when churned. Butter churned from cream skimmed close, free from milk, will have an oily look when it comes. Cream skimmed from different milkings should be mixed from four to six hours or more before churning in the same churn at the same time. The caseine sacks which hold the globules of butter in the cream, will not be of the same chemical conditions as to their toughness or tenderness in the different creams, consequently the sacks will not break and form into butter at the same time, hence a loss of butter in the buttermilk. Should be mixed long enough to become one cream.

### THE HANDLING OF BUTTER.

Butter should not be allowed to churn until it is gathered compact in the buttermilk; stop churning as soon as the dash churns clean, when the butter is in a granulated condition about the size of a large shot; have a hair sieve, drain the buttermilk from the butter through the sieve, letting the butter remain in the churn; take a little pains to drain the buttermilk off as clean as you can; then take the water and turn it upon the butter in the churn in a stream of sufficient force to pass through the butter; this separates the butter; fill up the churn half or two-thirds full of water, and then with the churn dash stir it up a little, and the result is that your butter is washed clean, or the buttermilk is rinsed out without any loss of butter when the butter sufficiently hardens in the water, take it off from the water with the ladle and sieve—then place it upon the worker, here you gather your butter compact as you work in the salt. This process of washing butter not only saves much handling of the butter, thereby keeping the grain of the butter perfect, but it makes a more perfect separation of the caseine, as the buttermilk is composed of caseine and water. The rancidity of butter is due to a fermentation generated by the caseine existing in it. Butter free from caseine and water, requires no salt to keep it. In salting butter, no rule can be given. He always salted it to the taste. Salt flavors the butter; it loosens and helps expel the caseine and buttermilk from the butter, if there is any in it; also helps preserve the butter from becoming rancid, if there is not too much caseine left in it, it also toughens the grain of the butter, therefore and helps keep it all the season matter. In working butter the lever or ladle should never be allowed to slip or slide on the butter, if it does it injures the grain; overworked butter soon has an old butter taste.

In working butter, never try to force the buttermilk out; work light, just move the butter so as to give the salt a chance to dissolve; as fast as the salt dissolves it will carry off the buttermilk and water by light working.—SENTINEL, in *Utica Weekly Herald*.

The butcher drove past last Monday.—Moody ran out. "Beefsteak?" "Yes."—"When killed?" said the evangelist, approaching the cart. "Yesterday." "I don't want any meat killed on Sunday." Butcher drives on, soliloquizing *sotto voce*. Returns Thursday, passing the Moody residence, full drive. Moody hails him again. "Beefsteak?" "Yes." "Bring in ten pounds." "We don't take money earned on Sunday!" and butcher drives on. Appears Monday morning again. Moody on the watch. "Beefsteak?" "Yes." Lays in a large stock; no questions asked.

Some people are very correct; you can never discover any fault in them, but they never amount to much.

## COLIC IN HORSES.

The most common kind of colic in horses is known as wind colic. This arises from fermentation of food in the stomach, instead of its healthy digestion. If a horse is brought in tired and is fed immediately, and fills his stomach, there may not be sufficient gastric juice to perform its office. The food will then ferment. Soon the horse will bloat; the breathing becomes hard, with frothing at the mouth. This may not be confounded with the hard breathing in lung fever, since, in the latter, there is no bloating. The passage of the stomach and bowels become clogged with the masses of undigested food, the gas arising from the fermentation cannot pass out of the stomach, which becomes distended, and presses the diaphragm forward so that the lungs cannot expand, the breath becomes short and the rapid breathing will shortly induce frothing. If the trouble reaches this stage, the horse will rarely live more than an hour. In this disease, time is of the greatest value. As soon as you see your horse is bloating, give something to stop the fermentation. For this, a heaping tablespoonful of saleratus is the best thing. Spirits of hartshorn in a dose of half an ounce, very much diluted, is also good. If now you have checked the fermentation for five minutes, the next thing is to make the gas pass off. To do this, give warm water injections freely, injecting all the animal will hold, if it is a pailful. Turn the horse's head down hill, and use a small force pump, if you have one, or if not, use a piece of rubber tube which should be inserted as far as it will go with ease, and the end of the tube may then be turned up and a funnel put in, into which turn warm water. After you have put all the horse will hold, turn him about and let it pass away, and repeat the operation till the bowels become free, and the gas passes off. Meantime, another hand should be preparing a dose of physic, which should be from one-half to three-fourths of an ounce of aloes. This, if put into water by itself, will not dissolve, but, if put into a pint of warm water in which a heaping tablespoonful of saleratus has been dissolved, the aloes will dissolve, and the saleratus will be useful as an antiseptic to stop the fermentation; to this can be added some molasses to make it more palatable.

Should the animal seem in much pain, give two ounces of laudanum or an ounce of opium.

Should the physic not operate in an hour, or half an hour, if it is a very severe case, repeat the dose, keeping up the injections during the time.

If there is stricture from kinking of the bowels, there will be no help. The lecturer had known a horse to die in thirty minutes, in spite of all efforts. Aconite is sometimes given to cure colic, but it was of no value; nor is salt or vinegar, or both, of use. Chalk and vinegar, which are sometimes given, the chalk first and then the vinegar, will alone produce colic, and should never be given, as the effervescence may give pressure sufficient to burst the bowels. In no event take out the animal and run or trot him about, nor rub his belly with a chestnut rail.—*Prof. Cressy*.

**FIGS.**—We came across an old work from which we take the following extract, it may be of service to our fig-growers:

The best soil for figs is a strongish hazel loam on a dry bottom, but they thrive in any good garden soil.

Much depends on pruning; the young shoots produced in the spring do not ripen fruit, but if these shoots be stopped by breaking off the point as soon as they are from four to six inches long, they will produce other shoots which will bear plentifully, and ripen fruit in the autumn of the next year. So that keeping the tree free from old branches, and stopping the spring shoots every year about midsummer, will keep a constant supply of bearing wood to be depended on. Large fig trees on walls managed in this manner are well worth defending from frost by wollen netting, or some other temporary curtain, to be let down or put up when necessary. All the fruit produced on the spring shoots, and which never ripen, should be pulled off the tree in September, causing very frequently other young fruit to come forth on one or both sides of the place where the first grew. This second birth are sure to ripen in the following summer.—*Florida Agriculturist*.

The yield of wheat per acre in this section, says the Covington (Ga.) Star, has been unusually fine the present season, and fairly rivals California and other celebrated wheat-growing sections of our country.—For instance, we have been informed that Prof. Callaway made 51 bushels on one acre, in Oxford; Mr. C. C. Epps is reported as having made 75 bushels on one and a half acres. These are most extraordinary yields for this section; but it shows what can be done, under proper culture and favorable seasons. The wheat crop in this section is the finest we have had for years, and will greatly relieve the financial pressure that is now upon the country.—*Southern Farmer*.

I do not doubt but that genuine piety is the offspring of peace of mind; it enables us to bear the sorrows of life, and lessens the pangs of death; the same cannot be said of hypocrisy.—*Brugere*.

## MR. TILDEN AND THE ELECTORAL BILL—INSIDE FACTS COMING OUT.

The recent letter of Lieutenant Governor Dorsheimer, declaring he knew Governor Tilden was opposed to the passage of the law creating the Electoral Commission, is the subject of much comment in political circles here, especially by leading Democrats, who have intimate knowledge of all the material facts, and are in a position to know how that act came to be passed.

When the conspiracy was first developed, by which Louisiana and Florida were to be captured through returning boards, and Mr. Zach. Chandler telegraphed over the country on the 8th November, "Hayes has 185 votes and is elected" right in the face of the facts, Mr. Tilden, Mr. Hewitt and those of the National Democratic Committee, urged to appeal to the country, and to prepare measures to defeat this daring scheme to steal the Presidency. Had Mr. Tilden and his friends pursued this course promptly and energetically it is believed the conspirators would have halted in their design when confronted with a popular majority of a million of white votes and a quarter of a million of white and black, independent of a clear and honest majority in the Electoral Colleges. The New York managers hesitated to take this responsibility, and of course they consulted with Mr. Tilden. Their excuse was that Congress was about to meet, and it would be better to wait and take counsel of the Democrats in both houses. When Congress came together on the first Monday in December no line of action was marked out, and opinions were loose and unsettled. Naturally enough the Democrats looked to Mr. Tilden as their leader, and expected from him some suggestion of positive policy. None was made. Meantime the conspiracy was growing in strength every day by the supineness, distracted counsels and absence of unity on the Democratic side, because there was no rallying point where their strength might be concentrated. Troops were drawn to Washington, and preparations were made for a state of flagrant war, about which the public has been but indifferently informed.

Finding that New York would not move or lead the way, the Western Democrats in Ohio, Indiana and Illinois made demonstrations of a purpose not to submit tamely to the intended fraud. If that movement had been seconded warmly by meetings over the North—for the South had its hands tied, and was little more than a passive spectator—the plot might have been averted.

Mr. Hewitt and his advisers turned a cold shoulder on this movement and discouraged it in every way, so that it may be said to have fallen stillborn. With this failure disappeared the last hope of crushing out the conspiracy by a popular rising against it. Mr. Zach. Chandler and his associates were elated, and the Democrats were depressed. During all this time Democratic members of the Senate and House of Representatives were constantly in conference with Mr. Tilden, without being able to obtain from him any plan or decision which would solidify the party.

The session was drifting on and the day fast approaching for a count of the vote.—Mr. Edmunds had drafted his bill for the Electoral Commission and it was referred to a committee. In this state of things, and before either party was committed absolutely, three members of the House of Representatives went to New York and consulted with Mr. Tilden, bearing messages from some of the most distinguished senators. The alternative presented was a resolute call upon the people to defend their rights, submission to the inquiry or the passage of the Electoral bill. Mr. Tilden heard them patiently, considered all the points, and closed by saying "don't be in a hurry." Others saw him without getting any decisive judgment or advice, one set believing him for the bill and another against it.

Under these circumstances the bill became a law. The Democrats were never confident of success, but they were encouraged by the belief that Judge Davis would be a member of the Commission, and they expected much from his impartiality, moral courage and practical mind, in sweeping away the devices and deceptions and frauds of the returning boards. He was unexpectedly elected to the Senate, and having decided to accept that place refused to sit on the Commission even if chosen.

The rest is recent history, and need not be repeated. Mr. Dorsheimer's statement is unchallenged, but it must be said he enjoyed a confidence from Mr. Tilden which was strangely withheld from his best friends in Congress and from the leaders of the party who were entitled to know his opinions on the subject. Mr. Tilden has many statesmanlike qualities, but he is not a leader of men. His mind is slow, deliberate and well poised, but he lacks the spirit of prompt action and of energetic command. He may be said to have thrown away the presidency from this constitutional organism.

If Mr. Tilden had given the least sign of disapproval the Electoral bill never would have passed. As it was, his nephew, Mr. Pelton, was established with a large suite at the Arlington Hotel, during the whole winter, as the accredited manager of his uncle. But he never pretended to be against the bill, nor did Mr. Hewitt or any of Mr. Tilden's confidential circle.

## A GRAPHIC PICTURE OF THE PERUVIAN EARTHQUAKE.

Captain Colley, of the ship *Alida*, whose vessel was destroyed by the great earthquake which occurred off the coast of Peru last month, has just returned to this city. A *Herald* reporter yesterday afternoon visited the Captain at the office of Messrs. W. R. Grace & Co., No. 66 Pine street, and was given the following graphic account of the occurrence:

### A SCENE OF HORROR.

"On the 19th of last May," said the Captain, "we were anchored in the port of Pabellon de Pica. The weather was fine and nothing unusual was noticed. All of a sudden, about ten minutes past eight o'clock in the evening, we experienced a very heavy shock of earthquake. The night was very dark, but simultaneously with the shock a bluish phosphorescent light seemed to burst from the hillsides. The earth appeared to have cracked open and to be vomiting forth flames. The first shock was immediately succeeded by another still heavier, and this was followed by a great tidal wave. The sight became at once terrific. There were twenty-seven vessels in the harbor, all dragging their anchors and floating about at the mercy of the waves. The sea was very high, and currents were running in all directions at the rate of eight or nine knots an hour. No small boats could keep afloat. The launches were put out, but the sea turned them right over. In less time than it takes to tell an immense wave was bearing us to the shore. Our ship, the *Alida*, struck the rocks and commenced to break up very fast.—There were eighteen feet of water in her when I left the wreck. When we struck the depth of water on the rocks was about fifteen feet, but twenty minutes afterward I threw the lead over and found this had increased to ten fathoms. The length of the wave might be calculated from these data. Seven other ships were driven along shore with us, and were lost. All the other vessels in the harbor were seriously damaged. Fortunately, however, the crews all got off safely.

### THE TOWN DESTROYED.

"The people on shore were not so lucky. The shocks of earthquake had laid prostrate all the buildings of the little town. The kerosene lamps used to light the houses had been broken and the town began to burn up. When the wave came it put out the conflagration, and on receding took with it all the town, sweeping the place where it had stood as cleanly as a new broom. The inhabitants, who numbered about four thousand, had taken to the mountains at the first shock of the earthquake. But the wave was too quick for some of them and about one hundred and seventy persons were drowned.

### NATURE'S BURST OF ANGER.

"The blue flames rising from the mountains, the burning town, the flying inhabitants and the unmanageable vessels in the harbor made a sight never to be forgotten. We had absolutely no warning of the terrible disaster. The direction of the shock seemed to be from north to south. A volcano twenty-eight miles to the north of where we were, which had long been quiescent, broke out again. The greatest elevation of the tidal wave that followed was about sixty feet over the highest part of the town. The place was a considerable depot for guano. All the guano boats, condensers and machines were totally destroyed. The actual loss must have been very great and the damage to the town will not be repaired for many years. We had twenty-one men, all told, on the *Alida*, and none were lost. The American Consul at Callao took charge of us and sent us home. For a fortnight after the tidal wave had occurred there were severe shocks of earthquake along the coast of Peru. We often experience slight shocks in sailing in those regions, but I never saw the like of this before and never want to experience it again."

**RECIPE WORTH TEN DOLLARS.**—Take one part (by weight) rosin, one part beeswax, and four parts good fresh or sound lard. Mix and melt together over a slow fire, so as to be sure not to burn the mixture. It makes an ointment that is superior to anything that I have ever seen tried for the flesh of either horses or cattle, for either fresh or old sores, and is especially good to remove old dry scabs. It softens the scab, and it comes, off leaving the skin soft and tough.

The mixture is the best thing I ever used for boots or shoes for outdoor wear, as it makes spongy leather water-proof, and hard leather soft.

**FLORIDA COFFEE.**—The *Florida Agriculturist* has met Mr. Jackman, a New Yorker, who, with others from the same State, settled a colony thirty-six miles south of Miami, near the everglades, in South Florida, and is gratified to learn through him, that the colony is in a prosperous condition. Mr. Jackman reports that Mr. C. W. Warwick, near Miami, has twenty-two coffee trees in bearing, and from which he gathered during the past season five pounds per tree. They were planted five years ago from seed imported from Brazil.

Always speak well of the dead, and once in a while a good word of the living, if you have the time.

## THE HOUSEKEEPER.

**BREAKFAST CAKE.**—About a pint of sour milk and two tablespoonfuls of soured cream, teaspoonful soda; stir in buck wheat flour enough to make a moderately thick batter, and bake in a cake tin.

**BAKED CUSTARD.**—Beat four eggs and two tablespoonfuls sugar thoroughly, and stir into one quart of boiling milk; pour into cups, grate nutmeg over the top and bake ten or twelve minutes in a hot oven.—To be eaten cold.

**CHEESE OMELET.**—Butter the sides of a deep dish, cover the bottom with thin slices of bread, well buttered, a little red pepper and mustard, another layer of cheese, and, just before putting in the oven, beat the yolk of an egg in a cup of cream and put into the dish. Bake half an hour, until nicely browned.

**LEMON PIE.**—The juice and rind of a lemon, one cup of sugar, yolks of two eggs, three tablespoonfuls of flour, milk enough to fill the plates; line the plates with flour, pour in the custard, and bake till done; beat the whites of eggs, add four tablespoonfuls of powdered sugar, spread over the pie, and brown lightly in an oven or stove. Essence of lemon will do for flavoring in the place of fresh lemons.

**PEACH PUDDING.**—Fill a baking dish about three-fourths full of ripe, juicy peaches, stoned, and cut in medium-sized pieces. Beat light the yolks of three eggs; add four tablespoonfuls of white sugar, three tablespoonfuls of milk or cream, and the same quantity of sifted flour; add the beaten whites, and after sifting three tablespoonfuls of sugar over the fruit, pour on the latter. Mix all well together, and bake three quarters of an hour. Eat hot, with sauce.

**BEEF AND VEGETABLE SOUP.**—Two pounds beef, a good size bone, salt and pepper, one turnip, one onion, one leek, two sprigs parsley, one sprig celery, two tomatoes, put the beef (free from bones) in your soup-pot with about two quarts water, put the bones and marrow in a separate vessel with two quarts water and when boiled strain and add to the beef; cut the vegetables in small squares, and about half an hour before you want to use the soup put them in with the beef; toast bread and cut it in small squares; put in the soup just before dishing.

**BLACKBERRY WINE.**—Put the berries pour on one pint of boiling water. Bruise them well with a mallet, and let them remain twenty-four hours; then strain through a thick cloth. To every gallon of juice add 2½ pounds of sugar. Drain again and put into a cask; cover the bung with muslin; then put in a cool place; shake the cask daily until fermentation ceases; then strain again and cork tight, and by September it will be ready for use, but improves with age. This receipt cannot be excelled.

**SCRAP PUDDING.**—Put the scraps of bread, crust and crumb, into a bowl, with sufficient milk to cover them well. Cover with a saucenpan lid or a plate, and put into the oven to soak for half an hour. Take it out and mash the bread with a fork until it is a pulp; then add a handful of raisins and as many currants, a teaspoonful of brown sugar, half a cup of milk, some candied lemon peel, and one egg. Stir it up well, grease a pudding-dish, and pour the pudding in. Grate over it a little nutmeg, put it into a moderate oven, and let it bake for an hour and a half.

**HOW TO CAN PEACHES.**—As the time has arrived to can peaches, many have asked us how we canned them so nearly whole.—The secret is to never boil the fruit before putting it into the can. Select perfect fruit just ripe, peel, and to every pound of fruit use one quarter of a pound of white sugar. Mix the sugar with a little water and let it come to a boil for fifteen minutes, to form a syrup. We use glass cans; put in the peaches and fill up with the syrup not quite full. Place in a kettle of cold water, the bottom resting on pieces of wood to prevent the glass from coming in contact with the bottom of the hot kettle. Gradually fetch to a boil, having the water up to the neck of the can. Boil twenty minutes, then fill the can with hot syrup and seal up while the steam issues from the can. See that the rubber is on properly. They will keep well.

**ASSORTED KISSES.**—A humorous friend of ours used to be particularly enthusiastic on the classic subject of osculation. He declared that there were few "sciences" so difficult of acquisition. "People," said he, "will kiss; yet not one in a hundred knows how to extract bliss from lovely lips any more than he knows how to make diamonds from charcoal. He used to relate his experience of a good-night's kiss, imprinted on the lips of his innamorata after having escorted her to and from a New England forfeit party, where the poor girl, being the belle of the evening, had been kissed and, as he expressed himself, "slobbered over by all and sundry." He declared that in that one chaste salute he could discriminate "nine distinct and separate flavors," namely "onions, tobacco, peppermint, gin, lager-beer, brandy, checkerberry, musk and camphor."