

# The DAIRY



## URGE CLEANLINESS IN DAIRY

Mechanical Milker Admits No Dust or Dirt, but Must Be Kept Scrupulously Clean.

Much is said of the cleanliness of milk. Most people like to use a pail in milking that has as small an opening as it is convenient to milk into. The mechanical milker has no opening that can admit dust or dirt into the milk except where the milk is taken into the tubes. These can be packed with clean cotton if necessary, thus preventing the entrance of dirt or dust.

But the milk taken into the machines may be contaminated by the dirt left in the machine from the



Dirt Cannot Be Kept Out of This Pail.

former milking. This makes it imperative that the milker be well cared for.

The milk separator should receive no more careful cleansing than the milker. After milking it is a good plan to dip the teat cups in cool water and allow the machine to pump water through the tubes. All parts should be scrubbed with a brush and washing soda and then rinsed. The metal parts may be well sterilized with steam and the rubber parts kept suspended in a solution of 11 pounds of salt and five ounces of chloride of lime in 10 gallons of water. The solution will have to be changed every week, and it is well to put in an extra ounce of chloride of lime every other day.

When proper care is taken, extremely clean milk can be gotten with the milkers, some dairymen producing certified milk with them, but on the other hand, if no care is taken to keep the machine clean it will prove to be a collector of dirt.

## DAIRYING ON BUSINESS BASIS

Farmers Must Use Milk Scales, Tester and Record Book—Keep Account With Each Cow.

In order to put dairying upon a business basis every farmer needs to use the milk scales, the tester and the record book. Farmers must come to this proposition and do a little simple book-keeping to know where they are. Every successful business man has a ledger to guide him in his transactions.

Every dairyman needs to enter a separate account with each of his cows so that he may have an indicator to tell him at the end of the year just how much feed each has consumed, the amount of milk produced and the percentage it tests.

Too many farmers of this country are still keeping scrub cows, feeding and milking them twice each day, fourteen times each week and sixty times each month.

### Place for the Fall Calf.

A clean, well-bedded place, well lighted and well ventilated, is important for the fall calf. The calf pen preferably should be on the south side of the barn and in a part of the barn where the temperature does not vary much, and where there is no direct draft.

### Avoid Dairy Drudgery.

Do not make dairying or any other farm work a drudgery. Milking cows in the early morning, and late at night, and doing a full day's work in between during the day will eventually drive the boys to the cities, and the hired man will lose interest.

## BEST OF CANDIED FRUITS

Many Delicious Varieties That May Be Put Up at This Time of the Year.

Seasonable fruits for preserving just now are sickle pears, sections of oranges, bits of pineapple and grapes. A sirup is made from two cupfuls of sugar, one cupful of water, and one-eighth teaspoonful of cream of tartar. This is boiled until it will make a soft ball when tried in cold water. Then the fruit is dropped in sufficient to cover the surface of the sirup. In about ten minutes this should be skimmed out and more fruit put in until all is cooked. Tender, juicy fruits may not take quite ten minutes, while hard pieces like pineapple will probably take longer. Care must be taken not to puncture the outside covering of any sweet, juicy fruit, as the sirup will not candy if the juice becomes mixed with it.

When all the fruit is cooked it should be drained and allowed to lie in granulated sugar till dry.

Amber jelly is another delicacy out of the ordinary that can be made at this time of year. The ingredients are one grapefruit, one orange, one lemon and granulated sugar. The fruit is peeled, being careful not to remove the white pulp with the skin. This must be saved for the pectin (jelly-making substance) it contains.

After peeling, the fruit is cut into lengths, removing the white center of the grapefruit, which is very bitter. The pulp with the skin of the orange cut fine is measured, and to each cupful of pulp a cupful of water is added. This is put over the stove and boiled for five minutes. Then hot water is added equal to one-quarter the amount of water originally added. When this comes to a boil the kettle is removed from the stove and the contents measured. To five cupfuls of the pulp four cupfuls of sugar is the right proportion. This is boiled for 45 minutes, then poured into jars and sealed.

## THREE HINTS FOR HOUSEWIFE

Excellent Use for Discarded Feather Bed—Broken-Needle Holder in the Work Basket.

A good use for discarded feather beds is to put a small portion of the feathers into a tick made of muslin the size of the bed. Spread the feathers evenly, tack the case on quilting frames, cover both sides with silk-line, and knot or tie as you would a comforter. A most excellent substitute for a down quilt is the result.

For a broken-needle holder for the work basket use a small, round bottle about two inches long, with a plain crocheted covering of silk of any desired color, and cover the mouth of the bottle with a piece of silk fastened with narrow ribbon. A medium-sized cork, covered with crocheted silk, in which to insert the point of the scissors, is pretty and useful for the work basket.

Probably you believe that you are practicing all of the economies known to the up-to-date housekeeper, but have you turned inward the out-edge of a half-worn tablecloth? It is done exactly as a wide sheet is rejuvenated and if a very fine seam is carefully felled on the wrong side of the damask, the joining will never show.

### Cornmeal and Salt to Clean.

Any light woolen material may be cleaned by this method: Mix cornmeal and salt in equal parts, then spread out the material or garment on a white cloth on the kitchen table and cover it with the cornmeal and salt mixture. When it has been on for a short time, cover your clothes brush or scrub brush with a soft white cloth, and go over the entire surface of the garment. After it has been brushed thoroughly, shake well and hang in the open air. The same process may be used with white doeskin gloves.

### Hallbut au Gratin.

Take five pounds of fresh chicken hallbut, peel off skin and take out bones. Cut into small pieces, put in a roast pan, season well with salt, cayenne pepper, table sauce, one-half pound melted butter and one gill sherry wine. Bake about 15 minutes. When ready, mix the fish well with three pints of cream sauce. Put in baking dishes, around it a border of mashed potatoes, on top some grated cheese and bread, small piece fresh butter. Bake in a hot oven for ten minutes. Serve very hot.

### New Laundry Bag.

An ordinary wooden coat hanger forms the top of this cretonne laundry bag. The top is curved to fit smoothly over the hanger. A slit from the top half way down the center of the front is bound with ribbon and forms the opening. The hook of the hanger is bound with ribbon and finished with a bow. This style of bag is much superior to the drawstring laundry bag.

### Ginger Puffs.

Beat one egg well, add one-half cupful sugar, one-half cupful molasses, one-fourth cupful melted butter, one-half cupful warm water, two cupfuls of flour sifted with one teaspoonful each of cassia, ginger and soda and one-half teaspoonful salt. Bake in individual tins.

### Cocoonut Cups.

One-half cupful cocoonut, one cupful sugar, one cupful milk, one egg, one tablespoonful butter, one teaspoonful vanilla, two cupfuls of flour, two teaspoonfuls of baking powder. Beat well. Fill greased cups half full and steam one hour. To be eaten with whipped cream.

## ALL WORTH SAMPLING

VARIETY OF DUMPLINGS TO SUIT ALL TASTES.

May Be Made the Chief Part of Meal or Only a Course of the Menu as May Be Desired for the Meal.

**Chicken Dumplings.**—Mix and sift three level teaspoonfuls of baking powder and one-half a level teaspoonful of salt with two cups of flour. Add sufficient milk to make a soft dough. Roll lightly on a floured board and cut into small biscuits. Place on a greased plate in a steamer and cook 20 minutes. Do not move or uncover the steamer while the dumplings are cooking. Do not start to make the dumplings until the chicken is tender. It can wait, but not the dumplings.

**Soft Dumplings.**—One cupful of finely chopped beef suet, one generous pint of flour; one teaspoonful of black pepper, 1½ teaspoonfuls of salt. Mix well together and add enough cold water to make as thick as biscuit dough. Roll out and cut with a biscuit cutter or knife, drop into boiling water and cook for one-half hour, drain and serve hot. Serve with roast meat, or the dumplings may be slightly browned in the oven after boiling. They are also good added to a meat stew.

**Liver Dumplings.**—Chop one-half pound of liver and one-fourth pound of bacon, uncooked, as fine as possible. Beat two eggs lightly and add one-fourth cupful of butter to them. Then add the meat, the seasonings of chopped parsley, white herbs, salt and pepper, and 1½ cupfuls of bread crumbs, adding more bread crumbs if necessary. This will depend on the softness or dryness of the crumbs and on the size of the eggs. The mixture should be just stiff enough to make a paste which can be formed into balls. Divide into portions, roll smoothly in the hands and poach in boiling water before boiling, cooking about fifteen minutes.

**Potato Dumplings.**—Grate four cold boiled potatoes and add to them one cupful of stale bread crumbs soaked in a little milk, just enough to moisten, also one cupful of bread crumbs crisped in a little butter or drippings. Add two eggs, two tablespoonfuls of flour and seasoning of salt, pepper and nutmeg. Form into medium-sized balls and steam or boil 20 minutes. Turn on to a serving dish and sprinkle with the remaining fried bread crumbs.

**Drip Dumplings.**—Three eggs, one-half cupful of milk, two tablespoonfuls of butter, one cupful of flour, one-half teaspoonful of salt, one-sixteenth teaspoonful of pepper and a grating of nutmeg. Break the whites of the eggs into a cup and add enough milk to fill the cup. Mix with the butter and flour in a spider and stir as it boils until it leaves the spider clean. When cool, stir in the yolks well and season to taste. Drop from a teaspoon into boiling soup five minutes before serving.

**Cornmeal Dumplings.**—Scald four cupfuls of cornmeal with a sufficient quantity of hot liquid in which ham has been boiled, add a dash of salt, stir together well, make into balls and dip into the ham liquor when it is very hot. Boil for twenty or twenty-five minutes, occasionally stirring to keep from sticking to the kettle.

### Turkish Loaf Candy.

Toast one-fourth pound shelled almonds (blanched) and one-half pound shelled walnuts in the oven until a delicate brown. Cut one-eighth pound figs and one-eighth pound candied pineapple into strips. Work these ingredients together with one-fourth pound seeded raisins, into the fondant, which has been flavored with vanilla. Shape into a loaf and cover on all sides with melted chocolate. When hard and ready for use, cut in slices. —Mother's Magazine.

### Prunes and Chestnuts.

Soak three-fourths pound of prunes over night in just enough water to cover; then stew until tender. Shell and blanch one pound chestnuts and cook in boiling, salted water until tender. Drain, then add them to the prunes; add one slice of lemon and slowly cook both until the prunes and chestnuts are very tender and the juice of the prunes has become thick.

### Queen Cake.

One cupful sugar, one-half cupful butter, one-half cupful milk, three eggs, one cupful flour; stir sugar and butter to a cream, add the yolk of the eggs with milk, then flour into which has been stirred two heaping teaspoonfuls baking powder and cornstarch; beat thoroughly together; add whites of eggs beaten last.

### Potato Rissoles.

Season a pint of hot mashed potatoes to taste with salt, pepper, butter and a little hot cream. Add a well-beaten egg and mix in a cupful of finely minced cold lamb. Form into balls, roll in egg and fine bread crumbs and fry in deep fat. Serve at once, garnished with crisp lettuce leaves.

### Christmas Pound Cakes.

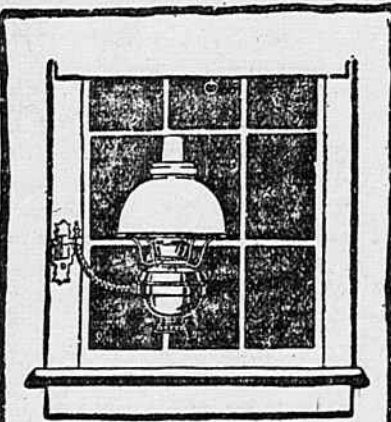
One pound butter, one pound sugar, one pound of flour, one pound of eggs (usually eight), salt, one pound of raisins, a little nutmeg. Put in just a little baking powder. Bake this in a large tin and cut it into four small cakes when done.

### To Clean Raincoat.

Sponge with a mixture of ether and alcohol to which has been added a little ammonia.

## TO CURE CHILDREN'S COLDS

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