




NEW TODAY




## THINGS THAT NEVER HAPPMN



| sulphate, $1 / 6$ pound; hot water, one gallon. <br> 3-Skimmed milk, one gallon. <br> Slake the lime in (1), dissolve the salt and zinc in (2), and then pour 1 and 2 together and stir. Finally add the skim milk (3). This mixture for spraying shouid first be strained through wire mosquito gauze, and should also be brought to correct consistency with water if too thick. <br> Most of the trouble in preparing whitewash occurs when slaking the lime. Get good quicklime and slake carefully without scorching. Lime should heat in slaking but too little water permits overheating. <br> BUTCHERENG MUTTON. <br> We have found this to be a good way to handle mutton when butchering so as to keep the meat from taking on a bad taste: As soon as the sheep has been killed and bled it is hung up by the hind legs by means of a spreader. The skinner begins at the hind legs, the pelt being cased so as to keep the wool away from the meat. The entrails are taken out just as soon as possibie. An old butcher says it is not alone the wool coming in contact with the heat that gives it the peculiar taste. He say3 that within a few minutes after a sheep is killed a gys begins forming |
| :---: |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  | Field and Farm.

## Hotel SEW ARD

