Good Health.

Goitre.

In reference to the epidemic of goitre which has broken out among the young soldiers at St. Etienne. Dr. Bergeret has just made a communication to the Académie des Sciences, pointing out the influence of the sulphates in the production of this disease. He states that before the year 1835 all the inhabitants of Saxon in the Valais were either goitrous or cretins. They then drank water derived from a bank of gypsum, which on analysis was found to furnish one gramme of sulphate of lime per litre, besides some sulphate of magnesia. In 1835 the notable water was derived from a spot situated far above the bank of plaster; and since then goitre has much diminished. The children are no longer subject to it, and before long the disease will probably have disappeared.

But how does this fact go to explain the occurrence of goitre at St. Etienne, where the water is of such excessive purity that photographers use it in place of distilled water? It is, in fact, rain-water which falls on the primary rocks of Mount Pilate. The cause is to be sought for in the excess of sulphates which gain access to the circulation through an exaggerated muscular "detrophia" induced by forced exercise. In fact, as long since observed by M. Chevreul, in order for the health of an adult to be maintained good he should weigh the same at the same hour every day—that is to say, that the anatomical elements, the tissues and organs, should receive assimilable principles of an equal weight to that of those which are destroyed, in order to maintain the animal heat and to execute the mechanical work imposed upon them. If what is received does not equal what is expended, consumption or anæmia takes place.

This is what is observed in the goitrous soldiers in barracks who are subjected to excessive work, and who are not fed proportionately to the amount of force they are called on to expend. It is a phenomenon which presents some analogy to what was observed among the French laborers engaged during the construction of the Du Nore Railway, and later in certain factories. On the other hand, we know that when a muscle is employed with force and continuity, or when it is submitted for a certain time to the action of a continuous electrical current, such muscle, burning its own substance, becomes acid, and that the acids produced are the sulphuric and phosphoric, at the expense of the sulphur and phosphorous contained in albuminoid principles. Under the conditions of excessive work, then, a man has circulating in his blood an abnormal amount of sulphates, absolutely the same as if he had drank water loaded with gypsum. This is what has occurred to the soldiers in the barracks suffering from goitre. In support of this theory M. Bergeret cites analysis of urine, showing that the sulphates precipitated are three or four times more abundant during the existence of goitre than in the normal state.

M. Larrey, in relation to goitre in young soldiers, observed that it, as well as enlargement of the cervical glands, were formerly of much more frequent occurrance than at present, the cravat having been substituted for the stiff military stock formerly in use.—*Druggists' Circular.*

Physiological Classification of Foods.—The most rational and practical classification is: 1st. Carbonaceous food. 2d. Nitrogenized food. 3d. Phosphorized food. 4th. Fresh vegetables. Of the first bread and butter is the type, and to it belong in general all articles in which starch or flour, fat and sugar predominate. They are the fuel, serving chiefly to sustain the animal heat by the slow combustion of the carbon, given off as carbonic acid in the act of respiration. Consumptive people must use this class of food in abundance. Of the second, roast beef is the type; and, in general, the flesh and blood of quadrupeds, which, when taken in one's stomach, is rather simply absorbed than digested; because, being already muscular ingredients, it needs no elaborate change to be appropriated into our muscular tissues in order to supply their waste. Hard-working people need this in abundance. To the third class belong oysters and fish, especially to be recommended to persons using their brain much. Of the fourth class, lemons and lemon-juice is the type, good for everybody, for reason of the purifying, medicinal effect of fresh vegetables and fruits, stimulating the secreting organs, keeping the system pure, and counteracting all tendency to scorbute, scrofula, eruptions, indigestion, constipation, etc.—*Manufacturer and Builder.*

What is in the Bedroom.—The importance of ventilating bedrooms is a fact in which everybody is vitally interested, and which few properly appreciate. If two men are to occupy a bedroom during a night, let them step upon weighing-scales as they retire, and then again in the morning, and they will find that their actual weight is at least a pound less in the morning. Frequently there will be a loss of one or two pounds, and the average loss throughout the year will be more than 1 pound; that is, during the night there is a loss of a pound of matter, which has gone off from their bodies, partly from the lungs, and partly through the pores of the skin. The escaped material is carbonic acid and decayed animal matter, or poisonous exhalations.

Raw Turnips.—Some one writes the *Herald of Health*: "I have always let my children eat as many raw turnips as they like. I heard a city woman say the other day they were not healthy, and I believe they don't hurt anybody. Will you please settle the dispute for us?" The editor answers: "Generally children are fond of raw turnips, of the flat, white, strap-leafed variety, if taken fresh from the field before very old and tough. If they are scraped with a knife they will not harm healthy, active children. If simply chewed they are not easily digested. As a rule, country children have better appetites and stronger powers of digestion than city children. They get more fresh air and exercise. There is more waste and more want, hence the same rule will not apply to both classes."

Cure for Corns.—The safest, the most accessible, and the most efficient cure of a corn on the toe, is to double a piece of thick, soft buckskin, cut a hole in it large enough to receive the corn, and bind it around the toe. If in addition to this the foot is soaked in warm water for five or more minutes every night and morning, and a few drops of sweet oil, or other oily substance, are patiently rubbed in on the end after the soaking, the corn will almost infallibly become loose enough in a few days to be easily picked out with a finger nail. This saves the necessity of paring the corn, which operation has sometimes been followed with painful and dangerous symptoms. If the corn becomes inconvenient again, repeat the process at once.—*Hall's Journal of Health.*

A writer in the London *Lancet* thinks that the climate of Southern California is unrivalled in the world for softness, dryness and equality of temperature.

An Ingenious Operation.

We find in the Richmond and Louisville *Medical Journal*, an account of a most ingenious surgical operation, designed to remedy the inturning of eyelashes upon the eyeball, in a case of twenty years' standing. The irritation of lashes thus turned in was so great, that the patient had been accustomed to relieve himself by pulling out his lashes. The perpetual irritation had, however, produced opacity of the cornea of one eye, and it was evident that this sad result would have taken place with the other in a short time, had not the following operation been performed: "A very fine curved needle was threaded with a double strand of fine silk; the point of the needle was then entered upon the tarsal border of the lid, at the very spot where the respective hairs emerged from the lid-surface, and, being pushed outward, the front of the needle made its appearance through the skin just above the row of eyelashes. When the needle had traveled the lid, the double thread, with a noose at its free extremity, was drawn upon until the noose was ready to disappear in the lid-tissues. The wild hair was now pushed gently through this noose, and, as the thread was drawn upon until it escaped from the cutaneous surface of the lid, it drew the vicious hair in the same direction, leaving it still attached to its hair-bulb (for this is all-important), but drawn completely through the free border of the lid in a passage made for it by the needle, the point of the hair sticking out in front through the needle puncture. The *rationale* of the operation is, that the hair drawn through the lid will, by constant traction in its growth, change the position of the hair-bulb, and in this way correct the wild direction which it formerly took, to the serious injury of the patient." The ingenious surgeon who performed this operation was Professor Julian C. Chisholm.

Clothing of Infants.—In the first stage of infancy warmth depends on clothing alone, for there is no muscular movement.

Avoid a degree of warmth which produces sensible perspiration.

Flannel and calico are the best materials in all seasons.

Dress the child loosely, and fasten with strings, not with pins.

The umbilical cord, navel, and belly band, require much attention.

Avoid keeping the child's head too warm, or its feet cold.

Avoid chilling the child, or taking it abroad in cold weather.

Attend to the form and size of the child's shoes, so that the feet shall not be cramped.

The practice of plunging infants into cold water, to render them hardy, is exceedingly dangerous.

Let a child's washing be very completely and carefully performed. Keep the child always perfectly clean and neat.

Be very attentive to ventilate the apartment where a child lives, but never expose it to draughts of air.

Begin early to form habits of personal cleanliness and delicacy.—*Ex.*

Diabetic Bread.—M. Dannecy proposes the use of bread made from roasted flour for diabetic patients, instead of gluten biscuit. He asserts that roasted starch cannot be converted into glucose, and that bread made out of the various farinas so torrefied is greedily eaten by patients who have been restricted to the ordinary preparation of gluten until they have become thoroughly disgusted. Moreover, under it use the thirst lessens, and the digestive derangements are markedly ameliorated.

Lands in the U. S. of Colombia.

A number of persons in San Buenaventura, desiring to obtain some information in relation to the Cauca valley, in the State of the same name, in the United States of Colombia, have addressed a letter to the Colombian Consul, in this city, asking certain questions, the answers to which are of public interest. Señor Morales, the Colombian Consul, has permitted us to see the answers to their questions, from which we condense the following:

The Cauca valley is divided into two parts—upper and lower; the former is elevated some 5,400 feet above the sea and is 90 miles long, (from north to south), by 12 miles in width. This part of the valley is specially adapted to the cultivation of cereals and to stock raising. The lower part is 3,300 feet above tide water, and is some 125 miles long by 15 to 20 wide. This splendid part of the valley is where the city of Cali is situated, containing 15,000 inhabitants; there are also other towns of less importance. This part of the valley is adapted to raising coffee, cocoa, indigo, sugar and, in fact, all tropical and semi-tropical products.

The lands are mainly agricultural, though some mining is carried on. The fertility of the Cauca valley is unparalleled, and the sugar-canes last, without replanting, one hundred years. The indigo gives four cuts a year and is everlasting. The Indian corn and other grains give two crops a year. The tobacco produced in the lower part of the valley equals that of Cuba. The coffee, cocoa and banana plantations yield very abundant crops. There is plenty of natural food for cattle the year round.

The price of land along the valley is from $2.50 to $5 per acre, according to the distance from the towns, and it is the opinion of the Consul that it will go higher, on account of the railroad, especially near Cali.

The climate is considered as excellent, and the temperature varies only between 63 degrees and 86 degrees.

The valley has now some 200,000 inhabitants, and, of course, is not yet fully settled up, there being plenty of room for more.

The railroad from Buenaventura to Cali, is being built slowly, but will be finished within two or three years.

Fly Blow.—It is a common idea that the appearance of maggots in meat, cheese, etc., is the cause of the taint which is always found when they present themselves; but it is just the contrary, for the odor caused by the commencing decay is that which guides the parent insect to the depositing of its eggs in situations where its offspring will find congenial nourishment, and where they will exert a benficial influence by reconverting into a living structure much that would otherwise pass into utter decay, and by thus diminishing, if not entrely checking, the obnoxious effluvia that would be given off during the process. The voracity of these larvæ is enormous, and the rapidity of their growth and complete developement is most wonderful. They have been found to increase in weight as much as two hundred times in the course of a single day, and a few days are sufficient for them to go through all the stages of their growth and transformation, and to produce another generation. Three flesh-flies and their immediate progeny (each female giving birth to at least 20,000 young) would devour the carcass of a dead horse with greater celerity than a lion would accomplish the same feat.

The Vineyard.

California Raisins.

[From the Pacific Rural Press.]

Editors Press:—I have seen several inquiries in the Rural for information in regard to raisins. I send you a sample of those I raise and cure. The raisins are made from the "Malaga Muscat," or Muscat of Alexandria; and, after a long and close investigation, I am satisfied in my own mind that this is the raisin of commerce, and no other grape will make a raisin at all, but will simply be dried grapes when cured, except the "Royal Muscadine," which makes a fair raisin, though smaller and seed larger. I have had several hundred boxes of these raisins in market the last two years, and have had many letters of commendation and inquiry in regard to them.

I find it to be a profitable business. They have brought in the San Francisco market, this winter, 15 cents per pound, wholesale. I am extending my vineyard of them every year; grow them on hill stopes. What cuttings I don't use I have been giving away for several years. I paid $12 per hundred for the first I set, and then cultivated for raisins. The habit of the grape will have to be closely observed by the cultivator.

I have been prompted to write these lines because it is too bad for a person to set out vineyards for raisins, and cultivate them for four years, and then have nothing but dried grapes, that he can hardly sell at any price.

C. D. Brooks.

Diamond Springs, El Dorado Co., March 5th, 1874.

[A fine sample of raisins accompanied the above, giving ocular demonstration that El Dorado county can produce a good quality of this valuable article of commerce. — Eds. Press.]

Grape Culture.

We have never yet heard of rot appearing in grapes of the first or second years bearing. We believe that it is because, up to this time, there has been but little pruning done. You disturb the functions of the vine by close pruning and over cropping. It gives the vine too much root.

If you have a large root power, a great quantity of crude, unripened sap is taken up. It is the raw material to make sap of. It goes to the foliage and is there elaborated and changed into true sap, so as to be made into fruit, wood and root in the proper and healthy way. Suppose you have a vine, and confine it to a stake, say six feet high, year after year, or to a trellis which is six feet high, with lateral arms six feet long, and you have root power sufficient to carry it forty feet in every direction, it is clear that if you do not give it extension you, cannot have the foliage to elaborate that crude sap into the true sap. What happens? Why, this crude, unripened sap surcharges the grape. When this crude sap has once got to the grape, the circulation of the sap in the vine, and all its natural processes, are impeded for want of foliage, and the berry is engorged with unripe sap from the surface of the grape, it is surcharged with unripe juice, which, when the finer functions of the grapes come into play, charges the tissue, rots it, and the grape perishes and falls. —Texas *Farmer.*

Manure for the Grape.

The following, taken from a work on "Manuring the Vineyard," is good advice. We are of the opinion that the application of a compost thus made, will benefit a vineyard, however rich or poor the soil may be.

"It is neither desirable nor necessary to impart to the vine too much luxuriousness. As a general thing, not enough importance is attached to a rational method of manuring, often required to assist the growth of the vine, though an excessive system of manuring will delay the ripening of the grapes, and impair the quality and quantity of the wine produced.

"It is very important that the manure used should not only furnish to the vine nourishment, but also impart to it warmth. Further, no manure should be used which assist the growth of the wood, but which does not promote the yield of the vine.

"Fresh animal manure is not suitable for vineyards, as it contains too much nitrogenous nourishment of excessive richness. It is therefore advisable to mix with it masses of ground, for the purpose of properly dividing the manure. Good ground is mixed with animal manure; horn shavings, ashes, bones, sawdust, dry leaves, muck, etc., in heaps; which must be moistened frequently with water, etc., and frequently stirred or mixed together."

Grape Cuttings.—If any of our readers who have bearing grape vines wish to raise a few more, they can save cuttings when they prune their vines. These cuttings should be three eyes in length, and only the ripe, firm wood should be used for such purposes. Our method is to save the best wood, cutting it into suitable lengths, each cutting or slip having three eyes, and then bury in the ground, where they can remain until spring, when they should be taken up and set out in beds to grow. The bed should be dug to the depth of ten inches to a foot; and, if the soil should be stiff, quite an amount of sand should be added to it. The cuttings should be set two-thirds of their length below the surface, and the ground be well trodden about them. Nearly all of the same will make plants, and the strongest of them will be fit to transplant the next season. In this way plants can be secured at small cost. Every owner of even a rod of land should have some grape vines. They take but little room, and yield large crops of luscious fruit.—*Exchange.*

Uses of Grapes.—Men can live and work on grapes and bread. The peasantry of France, Spain and Italy, make many a satisfying meal in this way; and, of the wholesomeness of the diet, there can be no doubt. Medical men constantly recommend the use of grapes for their patients. Scarcely any plant can equal the vine as regards the beauty of its leaves and fruit. As a covering for bare walls, and for affording shelter and shade, it is a climber of the first rank. To sit under one's own vine, has in all ages been considered the acme of rural happiness, an emblem of peace, a symbol of plenty, and a picture of contentment. That pleasure, though perhaps not in all its fulness, may become the heritage of thousands in these temperate climes.—*London Garden.*

Grapes in Italy.—Prof. Gregory, in a letter to the *Prairie Farmer*, says: Journey where you will, you are never out of sight of the vineyards. Even the fields devoted to grass and grain are made to produce their harvest of grapes, upheld by the trees; and the hill-sides are thick with vines. In Germany the vine is planted in rows and squares two or three feet apart, and trained to short stakes. In Italy, until I reached the vicinity of Rome, I scarcely saw a stake in a vineyard, the supports being almost exclusively growing trees. The vines run from tree to tree, but are not left to spread over the tops. Living trees seem to be preferred throughout Italy for supporting the vine. Mildew is prevented by sprinkling the fruit with powdered sulphur.

Grapes.—Editors Press:—Under head of "Grapes—Best Varieties," in your issue of Feb. 28, Pentland Bros. state that the Muscat should be planted five feet apart, each way. I am intending to plant several acres of Muscat vines this spring; had decided on seven feet each way. Am deeply interested in starting out right. Would Pentland Bros. favor your readers with a more extended communication, giving *every* reason for planting Muscat vines only five by five feet, while favoring eight by eight for Morocco? Also how they would plant Flaming Tokay and Black Hamburg.

T. F. Cropp.

Los Angeles, March 8th, 1874.

—*From the S. F. Pacific Rural Press.*

Grape Trellis.—For a few years past, I have used a spiral spring, made of No. 8 or 10 wire, fastened to the ends of the horizontal wires. This allows for all the strain which can be made by the changes of the weather. And this method requires no fixing or adjusting, as the method recommended by Mr. B. M. Soule. —*Fruit Recorder.*

Sheep and Wool.

Success with Sheep.

There have been indications for some time, and from various quarters, that wool is going to advance in price. The demand appears to be heavy in England, and this affects our own market. We have watched the sheep and wool business for twenty years, during which time there were several panics, sheep being butchered for their pelts and tallow; but immediately after, prices rose, and then every sheep was saved. Meanwhile, those who kept on steadily and sold at the going prices have done well; while those who held wool over a year thereafter were well paid. The truth is, there is no better business, year after year, than that of sheep husbandry, and for the reason that the increase of our population is so constant and great as to keep up a steady demand for all kinds of woolen fabrics. As it has been in the past, so is it quite certain to be in the future, and those who have sheep may safely get more. But let not inexperienced men rush in, for complete knowledge is required and constant attention. The best way to get a good flock of sheep is to raise them, because there are but few chances to buy such sheep as will pay to keep unless at a high price. He who has good sheep knows it as well as anybody else; and, as a general thing, if he offers to sell sheep, they will be culls.

A beginner should buy a few good American Merinos, say from twenty to fifty; and if they are really good—that is, young and free from disease—there is more increase and money in them than in a flock of 500 culls, old, scabby and otherwise unsound. In fact, such sheep are not worth the feed required to winter them, and the best use to make of them is to send them to the butcher, if that is allowable. By commencing with a few sheep a pains-taking man can learn how to manage them as fast as they grow; being like some school teachers, who learn as fast as their scholars do. It will take from three to five years to learn the sheep business, and by that time the flock should be of respectable size. We hardly know of any instance of young men going blindly into the business with 500 head who had not lost their whole investment.—*N. Y. Tribune.*

Angora Goat Prospect.

Because there has not been any large shipments of fine Angora fleece by the breeders on this coast, certain papers are questioning the profitableness of breeding Angora goats. Now, we think they are a little too fast in their distrust. It is only a few years since the first pure Angora was brought to this coast, and but very few have ever been brought here at all. The breeding with the common or Mexican goat so as to produce a grade sufficiently high to shear a fine grade of mohair, takes several years with the utmost care. The breeders of such goats are encouraged with most remarkable success, as any one can see who will visit the various flocks over the State. From this time on we will see the results of this close system of breeding, in large shipments of mohair, increasing every year. The time spent in "breeding up" from the common goat as a basis, is not lost, although it has been slow work. Any sensible person that knows anything about breeding, ought to be able to comprehend the facts in the case. It is only occasionally that anything less than a thirty-one thirty-second breed will make a fine fleece, and some of them even show the common goat kemp too plentifully. But after an animal is very nearly pure breed, it only takes a few years to produce from them in their progeny the qualities required. As to manufacturing the mohair, there are now eleven manufactories in the world, and three in the United States, where it is worked into fabrics. When the material becomes plentiful here—and it will now in a short time—there will probably be machinery in California for spinning the mohair into glossy threads. Such machinery will not cost much and the spun yarn will be in demand to mix with wools in manufacturing the finest fabrics, to give a lustre to the cloth. There is not a more sanguine set of men in the state than the breeders of Angora goats, and they have every reason to be, as the business is sure to become one of the very best on the continent. There is already a demand exceeding the supply for such fleece, and it will increase faster than the supply can possibly.—*Colorado Agriculturist.*

Wool Growing.

Each year the United States imports large quantities of wool and woolen goods. It is also a fact that while the population of the country is rapidly increasing, the amount of wool made each year is actually diminishing, especially in the Northern States. The cause of this is the high price of land, the cost of raising grain and hay to feed them through the long winter.

Australia transports wool thousands of miles, pays a high duty, and then undersells our Northern wool growers

In our own State wool can be grown as cheaply as in Australia. The southern part of our State is admirably adopted to sheep raising; and, though thousands are now there, still there is room for thousands more.

Since our government has shown so little disposition to relieve the settlers on the Rio Grande from the Mexican depredations constantly being perpetrated upon the stock of that section, the stockmen have commenced paying more attention to sheep raising; as these robbers deem the sheep not worthy of their notice. Recent reports from that section demonstrate that sheep, though requiring more care, pay better than cattle, and that many of the leading stock men are contemplating this change of tactics.

As our population becomes more dense, and our pasture lands grow smaller, it appears to us that our farmers will find sheep much more profitable than cattle.—*Texas Farmer.*

The Dairy.

The Cheese Market of 1873.

The following summary of the dairy news and reports for 1873 we clip from the Utica *Herald*. It will be of interest to every farmer who is engaged in the production of butter and cheese. These statistics show a rapid increase in the amount of product for each year. The demand for butter and cheese for foreign export is much larger than it ever has been before. England, which formerly depended on her home supply, is each year demanding more and more from America, and the prospects are that we will in time supply a very large proportion of that which is consumed in the United Kingdom.

The situation may be taken in a glance. New York city is the great gathering place for the dairy products of this country. Cheese can claim eminence as an international dairy product, and we take it to indicate the dairy increase. A review of the last three years will be sufficient for our purpose. The receipt of cheese in New York, in 1871, was $1,454,721 boxes; in 1872, 1,666,070 boxes; in 1873, 1,997,776 boxes. The increase of receipts during 1873 over 1871, it appears, was more than half a million boxes, or more than thirty-two and one-half millions of pounds. This is but a single indication of growth; it affords but a partial indication of the extent of the industry in the West, where the cheese-makers have not only cut off the western demand for eastern-made cheese, but have forwarded large surpluses for export from our eastern coast.

The figures do not indicate the rapid growth of the factory system in some of our outlying regions, as in Maine, where, according to the report of the State Board of Agriculture, during the year just closed twenty factories were erected, and wide preparations are making for a large building up in the spring in various sections of the State. Maine is a new dairy region, and the industry is sprouting there with much promise of great yield. In the northwest the extension of the dairy manufacture is marked, and propositions are continually coming to central New York for men competent to guide the new enterprises. But, while proofs of great annual increase in production and indications of proportionate increase during the coming year are received, the fact of the increased demand for the product comes to cheer those who fear that there may be an over-production. The English markets have behaved nobly in stowing away the enormous amounts of American cheese which have been placed upon them during the last year. England is our great present hope; and, dangerous as trust in such a foreign demand may seem when viewed in the certain lights, England promises well, and there is little present alternative but to trust her. It is interesting to note how the English consumption keeps pace with our increased production. From the official tables of the imports and exports of the United Kingdom, which we have just received, for the first eleven months of 1873, it appears that there were imported 126,089,200 pounds of cheese. The importation of cheese for the corresponding eleven months of 1872, was 98,208,400; an increase during the months of 1873 of 27,880,800 pounds. The declared valuation of cheese purchased abroad by England during the first eleven months of 1873 is given by the official returns as $18,846,620.

As to the art and science of disposition, it is necessary to speak more definitely. A mark of dairy progress appeared in the organization of the New York Butter and Cheese Exchange, which sprang from the demand for its labors, into quick and wide utility. It is an achievement of the past year, and it sends a delegate to the convention to contribute items of its knowledge concerning the best disposition of dairy products. Able essays have been laid before former conventions on this subject, but none bore with it such weight as lies with the communications of the Butter and Cheese Exchange. We hope and trust that in its utterances it will be but true to the fact of its existence; it will then be practicable and its recommendations valuable. It is certain, beyond a doubt, that much value is sacrificed by unwise package, untimely shipment and insufficient curing, or by all these combined in certain cases. It is well that they who have the handling of the products at a great center like New York, should give their experience to the men whose province lies mainly in the division of production. Besides, the details of preparation for sale, the whole matter of marketing the manufactured article, should be better understood. Great progress has been made since the old blindness gave way to the interior Boards of Trade, and the spreading of the newspaper, but progress can yet be made. Something must be done to remove the elements of suicide which are too often pushed into the cheese box and butter package, or which force themselves upon them at certain times and seasons. It is the part of the manufacturer to render his product safe and durable; it is the part of the manufacturer and dealer to compare notes and work together to straighten and make smooth the channels of trade, and to see to it that safety and durability have free course to do their perfect, profitable work. Dairymen and dealers have made great advance in their understanding of each other, but there will be opportunity to increase the knowledge, to perceive that the interests of each other are closely allied.

Can't Find Him.—Who? Why, the man that makes *poor* butter. We have hunted high and low for that man, but he has not shown his face. Every man makes the best butter in the State, and would black the eye of the man who says he don't. But, somehow, there is a wonderful difference in butter. We have it all grades and shades, from the sweet, rich palateable, golden hues, that is as tempting as are the twenty dollar pieces, behind the counter of a bank, to the cheesy-green and white colors of a pot of soap grease, with a smell about as inviting as that of a barrel of whale oil, and a taste—well, we don't know the taste—we have not been able to get that far along yet.

Who will do it?—Bro. Amos Adams, Master of Franklin Grange, in Sacramento county, writes that the Dairymen farmers in his vicinity are desirous of establishing a cheese factory in their midst, and offer any one wishing to engage in the enterprise a good lay. Our neighbors of Franklin Grange are right, the heat of the interior valleys will not allow them to make the best butter, but cheese will do better in a warm climate, and is perhaps more profitable even in a climate suitable for butter making.

To correct the weight of a platinum crucible, Dr. F. Mohr recommends that a brass or leaden weight be prepared a little heavier than the crucible. This is placed on the right hand pan of the balance, and the crucible exactly counterpoised by a rider on the left hand side of the beam. Some advice is also given as regards the correction of the weight of the crucible after the weighing.

Grape stones and dried sweet potatoes are making about an even fight for the name of coffee.