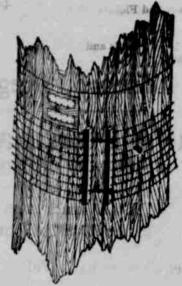
## \* WIRING THE SILO HOW WIRE PENCING MAY BO

USED FOR HOOPS OF STAVE SILOS. -----

John Gould in Hoard's Dairyman ple to lose churning after churning tells how to use wire fencing for the from this cause. boops of stave atlos. 'To wire feace toop a silo, says he, take the usual 50 inches long. Bore as many gimlet Churn a minute or two; let stand until



PARTENING WIRE HOOP FOR SILO, measured to correspond with the wires Slip the wires through the scantling enough to turn the ends back and tightly twist about its own wire and make it secure. Now fasten down this finished end so it cannot slip and put the other scantling across the wire where it will be the outside circumference of the silo from the other.

and fasten them the same as the other. using enough of the wire so that when this hoop is put about the silo as snugly as possible the clamps will fall by 10 Inches of reaching each other.

Have two bolts made of inch rod 20 inches long, with secure head and the threads fitted with two burs each, and use large washers so that neither bolt head nor burs will cut the wood, and then bring the clamps up snug and a little more, and the job will be donfor the future without other adjustment, as the torsion of the wires will give slightly for expansion and will take up the shrink of the staves when drying out.

### Successful Butter Making.

The first and foremost essential is absolute cleanliness, and this applies to the cow stable, the milk pails, milk pans and all other utensils, the milkroom, etc., says a correspondent of the Farmer. When the milk is Ohto brought in, strain it as soon as possi-ble, filling each milk pan haif full. If the milkroom is very near the kitchen or other living rooms, place newspa pers over the pans to keep out the dust not break into the cream if it can be avoided and do not let the milk go over three days without skimming. Put the cream in a large stone jar and mix it over well each time fresh cream is added. Keep the dish in a rather warm situation if possible. Sixty degrees F. is about right. Empty into the churn whenever the jar is full, and after the churn has become half filled churn the cream into butter. In cold weather the process may be quickened by setting the churn and all in a diabpan of hot water. In churning let the strokes be firm and even and do not leave off until the butter has come. The butter should be gathered in a wooden bowl and quickly worked over to dissolve the salt and eliminate the buttermilk. Then it may stand for a few hours, when it should receive its anal working over. A few dipperfula of cold water should next be added to help dissolve the sait and to get the butter into shape for packing. The main point of mixing the butter is to make it of a good consistency for put-ting in the jars. It should not be workod over too long or the salt grains will cut the globules, thus making it sticky. Butter should be worked over at a temperature of about 60 degrees.

there are often many cows in the herd HOMEMADE CHEESE which have been milking for a long time. The fat globules in their milk are much smaller and do not adhere together as readily as the larger ones METHODS AND MACHINERY SIM of fresh milk cows. Then there is also PLEN THAN THE AVERAGE HOUSEWIP'E SUPPOSES. present in such milk a viscous substance which prevents the massing of the globules. I have known many peo-Because of the "funcied difficulty in

hoesemaking process but few women Under such circumstances I would think of attempting it, says Louisa A. suggest trying the following plan, Nush in The American Agriculturist. wide wire fence and first get a which has been recommended, but 1 When a certain routine is followed, it place where it is level and unroll about have had no opportunity of testing its is easy enough, and the "plant" re-0 feet of it, but do not cut it from the effectiveness since hearing it: Pour in- quired is so simple and inexpensive bundle. Take two tough oak or simi-lar 4 by 4 inch scantling and cut them is cream and of the same temperature. The reculations are a tin holler are likely the ones that are "eating sized holes through them as there are wires in a breadth of the fencing and off the water, which, it is claimed, boller, a dairy thermometer, a triplex may think that you know, but you want to know what you know, and this

washes out the viscous substance; pro- or quadrupte chopper, a chopping ceed as with a usual churning, only board, a couple of colunders, a homeavoid having the temperature too low made cheese press (which can be made or the churn too full. It is well to in- from a new coal oil can, a 3 foot board troduce occasionally a fresh milk cow and a 2 by 4 scantling 5 feet long), a into the herd, as it helps the churning bottle of cheese coloring fluid, some and improves the flavor of the butter. and improves the involution so rich Separator cream is sometimes so rich that it thickens in the churn, and con-for about \$12, but I have got on per-for about \$12, but I have mencussion ceases. All that is necessary for about \$12, but I have got on per-fectly well with what I have mentioned. cream.

Streaky butter is caused by insuffi-cleat working and an uneven distribu-I have made an occasional cheese tion of the sait. Wherever the sait has spring and summer to go a great way not penetrated a white streak shows up. More working removes this de-fect. Never mix sweet cream with sour cream just before churning. The sour cream churns more quickly, and as a consequence much of the sweet cream is loft in the the sweet cream is left in the buttermilk, and resting on something, and put in the quite a loss is sustained. Do not add milk. Pour warm water into the outer

sweet cream less than 12 hours previous to churning and always stir thoroughly. The only way to procure glit edged butter is by eternal vigilance, as that is the price of success.

#### felling Butter by the Yard.

Probably Cambridge, England, is the only place in the world where one Cora states would be likely to find butter sold by lineal measure, but there, in accord-ance with the old custom, it is literally sold by the yard, says The Creamery Journal. For generations it has been Cut the wires close to the scantling folks to roll their butter into lengths. the practice of Cambridgeshire dairy each length measuring a yard and weighing a pound. Deftly wrapped in strips of clean white cloth, the cylindrical rolls are packed into long, narrow baskets made for the purpose and

thus conveyed to market. boller and bring the milk to 82 degrees. The butter women who, in white lin-For from five to seven gallons of milk en aprons and sleeves, preside over the add about half a teaspoonful of the stalls in the mart have no need of coloring fluid and half that quantity of weights or scales for dispensing their renuet previously mixed with a little wares. Constant practice and an exwater. Stir thoroughly and leave it to perienced eye enable them with a congulate at the same temperature. stroke of the knife to divide a yard of butter into haives or quarters with al- from the bottom of your finger, it is When the curd will break off clean time to cut. A long carving knife or

The university people are the chief buyers of this curiously shaped article. anything that will reach down to the bottom of the pan will do. Cut each In addition to being famed for its puriway, leaving about an inch between ty and sweetness Cambridge "yard the cuts. The heat may now be raised butter" is eminently adapted for servgradually about two degrees every five ing out to the university students in minutes to 98. Regin in a few minutes the dally commons. Cut into convenby shaking the boller to help the flying fently sized pieces and accompanied by off of the whey, but gently, so that the a loaf of the best wheaten bread, a fat does not escape. Presently stir and stated portion is sent around every repeat the stirring every two or three morning to the rooms of the underminutes: In about half an hour the de graduates for use at the daily breaksired temperature ought to be reached. fast and ten.

The curd will soon be half its size, and

when pressed between the finger and Ripening Cream With Starters. thumb the clots don't' stick together. One of the acknowledged experts in It is now time to take off half of the this country on the subject of ripening whey. The approved vat has a tap, but cream is Professor H. W. Conn of Con-necticut, who is the introducer of the system of artificial butter cultures and Leave it covered an inch or two that system of artificial butter cultures are the discoverer of the famous bacteria which produces the June butter flavor. the curd mat together, after which re-the curd mat together, after which re-In his bulletin No. 21 he discusses vari-move it from the remaining whey. ous methods of compelling cream ripen-ing by use of starters and butter cul-trights and these of starters and butter cul-

has the opposite effect. In winter states at a terrest at a terrest two wheeld cart. The wheels are set six feet apart so as to similate sucrows, while the horse wollin between them. From two to form only an sprayed at an - hy raise. Another, and tive to ten outes a day of every 1 by + two mou and one harms. In conce to protect the sines a guard tod is placed in front of each wheel

> Dairymen, stand up! Whith are you in the business for? If you drive for your health or for fun, ma abread in the old way, but if it is cash you are after the scales and the Babeock tour will put you on the road to get it. Drive out the "rubber cows." The very ouns score. The requisites are a tin boller are likely the ones that are "enting you can only do with the scales and the test .-- Land and a Living



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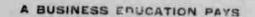
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ha, and have yet to learn of a single case

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by that is really mar-us. My wife does not

ake much stock in medi-ite, but she has absolute , th in Acker's English

Remedy, always having it-at her elbow in care the

hillren are attacked by

o itively harmless rem-dy, as I can personally cs ify. I know of a little

blord. I endorse it absolutely."



### Ventilation and Air Currents.

While the milkroom should be well entilated those who still use the open pans should be careful that there is not a direct current of air blowing over the pans, says The American Cultiva-There are two reasons for this. The outside air is not pure and aweet. It may be laden with dust or it may with it odors which are not desimble in the butter or bacteria that will produce bad flavors or early de toughens the surface of the cream so that in churning it does not break with the rest, but either goes away in the buttermilk or mixes into the butter, usually most of it doing the latter, and

then the butter is filled with white distrust? specks which are simply sour cream ecome rancid very quickly. We learn would make it acceptable as an aued this by a little uppleasant experience of our own many years ago, as tion between rival owners or as we have Larned some other things, and sponsor for records of comparative before they have to pay for the lesson. opportunity for investigation and One may remove these particles of watchfulness on the part of rival intough cream by straining the whole terests. through a fine sleve, but it is easter not to have them. Place a screen between Is necessary to open the windows to tests, however, that command full concool or ventillate the room.

## BUTTER MAKERS' TROUBLES been made in open competition on the

#### infinence of Surroundings and the Condition of Cows.

Churning in a cold room will often any unfair advantage or stretching of retard the butter coming, says Miss Laura Rose of the Ontario Agricultural college. When this happens, draw off part of the cream and gradually heat it by standing the can in a pan of hot advise adding hot water directly to the texture of the butter. Breed and the in- each case as fair for one dividuality of the cow have something to do with the churnability of the cream. Some cows' milk yields a softer butter fat, which quickly churns; others produce a hard tallowy fat, very bard to churn. Feed influences the hardness or softness of the butter fat. The dry, condensed feed of winter produces butter fat which has a melting fodder of summer. This accounts partly for the higher churning temperature during the winter season.

A judicions selection of foods helps materially. Cottonseed cais tands to harden the butter, while linesed cais

boiler and place the curd in the two tures. The Danish method is to onsteurise the cream and then add a pure the large boilers. This, the cheddaring This produces a mild flavored butter, To make a natural starter take the and fibrous.

milk from a perfectly healthy cow. After the under parts of the body are carefully brushed and the udder carefully wiped with a damp cloth the first few jets of milk are rejected and the rest drawn into a sterilized vessel. which is immediately covered, heated to a proper temperature and the milk ature of 90 degrees as possible. About passed through a separator. The skimmilk thus obtained is set aside in a covfor cheese as for butter. ered sterilized vessel to sour. When well soured, it serves as a starter for

the cream ripening process. In conclu-sion the professor observes that the use of any kind of starter will not make good butter out of poor cream. UNCERTAIN TESTS.

#### Reed of Some System in Which Datrymen Have Couffdence.

Skeptichm of private dairy tests is wall piece down on it. natural, for the reason that it is very often well founded, says a correspond ent of The Country Gentleman, Buyers frequently give owners full credit for honesty as men, yet doubt the tion. Two years age, says The Amer-But even if the air is all right it truthfulness of the butter tests of their tean Agriculturist, he decided to grow cows because they believe that through | cowpeas for his dairy cattle. misplaced confidence they allow them- the seives to be deceived by their employ-

It may be set down as a pretby safe that will not only impart an undesira fule that no system of test will gain be taste to the butter, but cause it to that degree of public confidence which burried to town hought enough the thoritative means of deciding competiadvise our friends to be warned merit which does not afford ample All plans heretofore adopted in this

country for general use have fallen window and the milk shelves if it lamentably short. There are a few fidence. They are those that have

fair grounds, where rival interests were on the spot watching each other and ready to assert their rights against.

lower the temperature sufficiently to results. But while the principle that necessarily dominates the fair ground test meets the critical approbation of the breeding community at large the opportunity for its practice is too lim-ited. Our fairs all occur at about the same time of the year under widely water, stirring all the time. I never differing conditions and surroundings, none of which is conductve to the hear cream, as it spolls both the color and yield of the cows, though pethaps in cow as for another. Hence it is not for its ad vantage in favoring the cows that the fair ground test commends itself, but because the circumstances and conditions safeguard a just decision. The demands of the breeding interests in this vast country cannot wait upon the limited capacity of the fairs to supply their butter records. They must have point several degrees higher than the system that works the year around fat produced from the succulent green under better advantage to the cow and s potatoes. equally guarded as to verity of yield. This system must be uniform in method all over the country, conducted strictly by rules issued from the gov-

process, goes on at 90 degrees. Occa which, however, is not so well liked in this country as that produced by natu-of a tough, spongy mass, the curd is Mr. C. S. Peasice, the well-known druggist of Morgan City, La., a bighty thought of in his neigh-borhood because of his skill and care in filling pre-scriptions. The best physicilitis in the place send their patients to his store whenever they can. Any-ting which Mr. Peacher may say can be depended upon absolutely. In a letter to W. H. Houker & . New York City, proprietors of Acker's English R medy, he says. In all my many trans experi-ters as a diagram. There never handled a medi-er of an mature that gave such complete satis-tion as A at it is hap table R medy for Throat Lang Troubles. I have not hundredsof . Ins. and have yet to keep out hundredsof the texture of cooked lean ment, elastic Curd mills are used for preparing the curd for salting, but in small quantities it is quite quickly cut with one of the

SIMPLE CORESE PHESE.

new choppers and chopping board. It should not be cut fine, but of as uniform a size as possible, so as to receive the same quantity of sait is required

When the heat is lowered to 78 degrees, it is ready for the press. At a higher point the fat is liable to escape, and if too cold the curd particles do not adhere. Bandages are easy to make of cheeseeloth. Sew a strip the circumference and beight of your tin to a round piece the required size. Another

cound piece will be needed to lay on the top of the cheese before folding the

### Cowpens For Silage

A veteran dairyman is John Patterson of Adair county. Mo., former pres-When time came to barvest, the season and in England, at is. 2d., 2s. pd., 4s. och. If you are not sale other the bottle to your draggist, and get your money back, was so wet that he saw no opportunity ees. What is the remedy for all this to cure the peas for hay. He had of ten heard of the silo, but had neve raised his fulth to the point of invest

ing in one. But with the chance of a hurried to town, bought enough tum ber and immediately built a large stave silo The cowpens were soon barvest ed and put in the silo. He reports that he never had cows do so well before He also mixed corn and cowper silage with very satisfactory results. vent he intends to build two more sllos and store away an immense acroage of

on now thinks that every progressiv dairy farmer should by all means have n silo.

#### praying Apparatus.

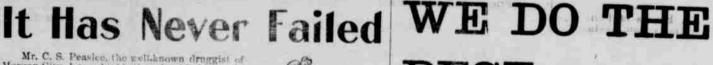
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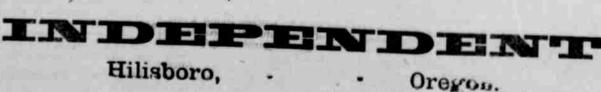
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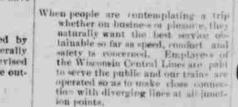


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