

Tillamook Headlight.

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MCKINLEY NOMINATED.

As predicted by all, McKinley was nominated on the first ballot by an overwhelming vote. Hobart of New Jersey was nominated for vice president. The platform is all right except on the financial question, which was dictated by the money power.

The HEADLIGHT feels very favorable toward McKinley, but it is sincere in its opposition to the gold standard. While we sometimes engage in jest for the amusement of the people, we desire to say that our opinion on this matter is serious, and our conclusions have been arrived at by earnestly and calmly investigating the subject. We could give our reasons but shall not bore the public by reiterating arguments so familiar to all. Like many other republicans we hesitate to desert the republican party, which has accomplished a great work, but duty impels us—well, it's a pretty hard dose to swallow, but we expect to vote the republican ticket next November, though with misgivings as to our conscience being justified. We feel as if we were between the devil and the deep sea. Our position is uncomfortable.

The republican platform is gold standard in intention, but a sop is thrown to the free silver people by a little talk about securing an international agreement. The promise is too faint, and of course nothing will ever be done to secure an international agreement. The financial plank is practically a straddle, intended to catch votes. It is hard to give up our old affiliations and desert the republican party, so we presume we shall have to submit to the will of the convention and accept the platform, however it doesn't change our opinion on the matter, as our convictions are the result of careful study and observations. Hurrah for McKinley, but darn the financial plank.

There will be a mass meeting in this place next Saturday of all friends of silver to elect four delegates to the state convention of the Union-Bimetallie party. All who are in sympathy with the movement are invited to attend. The delegates will be elected to attend the state Bimetallie convention, which will be held at McMinnville on the 9th of July, and there delegates will be chosen to go to the silver convention at St. Louis on July 22. It is expected that Senator Teller will be nominated, endorsed by all the parties in favor of silver, and elected, as it is thought every state west of the Mississippi and all south of the Ohio river and Mason and Dixon's line will vote for free silver, and it is presumed that Illinois, Indiana, Wisconsin, and Michigan are likely to follow suit. If the silver adherents all unite they will sweep the country.

Canada has just bestowed names on its territory bordering the Arctic ocean. It will hereafter appear on the map in four districts or provinces, Ungava, Franklin, Mackenzie and Yukon.—Ex.

BUTTER MAKING ON THE FARM.

Many of those who make this indispensable product of the farm little realize how much benefit a little labor expended in the right direction will help toward producing butter that is far superior to the average. The following article by Mrs. A. C. Gidden is from the Memphis Appeal Avalanche.

Many neat housewives are not first-class butter makers, not necessarily because of neglect on their part, but because of poorly fed, ill-bred cows, unkept stables and carelessness on the part of the milker.

If the farmer wishes his wife to excel in butter making, he must do his share in the selection and breeding of good cows, give butter producing feed, provide comfortable and wholesome stables, and take care in the milking—as milk is very susceptible to odors and may become unfit for use simply as the result of a filthy floor or a dirty cow with an unclean udder. Then if the wife is supplied with the conveniences essential, is thorough in the care of utensils, keeps the surroundings of the milk clean and sweet, and is punctual and discreet in her duties, we see no reason why every farmer's wife should not be a successful butter-maker.

Milk should be strained and set as soon as possible after it comes from the cow. It is well to place a cloth in the common strainer, through which the milk may filter, thus removing all possible dirt. This cloth may be a square cheese cloth doubled, which is handy and easily cleansed.

The milk, whether set in pans or deep cans, must be quickly cooled and kept between 40 and 50 degrees before skimming, when the cream will all be up, if these conditions are met.

After the cream is skimmed off into a dish large enough to hold cream for sufficient churning, it should each time be well stirred and then kept at or a little below 50°, while the daily skimmings are being added, until there is enough for a churning, when it must be warmed up to 60° in summer, and from 5 to 10° higher in the winter, and stand for 12 hours to ripen. It should then have a smooth glossy appearance when stirred.

If the cream is not properly ripened in that time, a buttermilk starter may be used; this may be buttermilk from the last churning, if the flavor has been all right and the butter has come readily.

If it is desired, just previous to churning, butter color may be added. Some object to this, and we know of good butter makers who grate the outside yellow off carrots, putting it in slightly warmed skimmed milk for a few moments before straining it through a cloth into the cream. They claim this also adds to the flavor.

The cream is then placed in the churn, which has been thoroughly scalded and rinsed with cold water to prevent sticking and temper it to the cream. It is then churned at about 60 degrees. This temperature must often be varied, and depends upon the kinds of feed, breed of cows, etc.

The churning should cease when the granules are about the size of a small wheat kernel.

After the buttermilk is removed, the butter must be properly washed at a temperature of about 25 degrees, and the salt added, an ounce to the pound being the rule, but this varies slightly according to the taste of the consumer.

It may then be worked enough to somewhat thoroughly mix the butter and salt.

After this has been set aside at a temperature of from fifty to fifty-five degrees for a time, long enough for the salt to have dissolved—about three hours is sufficient—it should again be worked.

The function of this second working is twofold: To insure perfect distribution of the brine through the butter, so it will not be left streaked, and to work out the water which has been attracted by the dissolving salt. It must not

be worked until salty, but must be elastic, and yet, if doubled over will still break apart a little. At this working it may be made into attractive balls or packed.

In the latter case it is well to place a circle of cloth over the top, and if the butter is to be kept some time a weak brine may be poured over it.

Good butter can readily find sale in private families in the farmer's neighboring village or city, if a little pains is taken to secure and keep the customers, thus bringing a good deal of handy cash into the family purse.

EXPERIMENT IN HAYING.

(By a Tillamook Farmer.)

The grass is very good this year where the meadows have been properly cared for. We like to make good hay and can when the weather permits.

Draw in hay when the sun shines—after the dew begins to fall it will be more or less musty. Avoid tramping when first brought in, but it may be tramped down next morning.

Don't salt the hay. It doesn't help it to keep, and the stock must eat the salt even if not relished. I make a brine and sprinkle the hay in the manger when the stock need salt. Salt sprinkled in the mow does not salt the hay evenly.

I shut the doors of the barn as soon as I put the last load of hay in in the afternoon so as to keep the air in the barn warm. Leave doors open for ventilation in the morning.

Don't dry your hay to death. Cure it, but don't bleach it out. It is better cured partly in the cock or windrow, if settled weather, but don't leave it in the cock too long, as a grass rises from the ground that spoils the hay.

Don't put up green grass or clover. Take a few stalks of hay or clover and twist with all your might. If you can't get a few drops of sap to show, put the hay in the barn, providing it is a dry, warm afternoon. This is a better test than judging by the time it has been curing. The hay should not get too ripe. It is a little more trouble to put up hay cut a little early, but it is better and takes space in your barn. The stock will relish it better in the winter months.

Lay out just a day's work when haying; don't cut it down faster than you can handle it.

It pays to be particular. Good hay means fat, healthy stock, and a fat pocket book. Bleached, woody, or musty hay will cause your stock to look scrawny, and will bring you bad luck generally.

The McMinnville creamery is offered for sale at \$1,500. It is said to have cost \$8,000. It is probably one of the old Davis & Rankin jobs. They put in a great many creameries at from \$6,000 to \$10,000 which ought not to have cost more than half those figures and in the majority of cases in town which had no use for even a \$1,500 creamery.—Rural North-west.

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