

THE RECORD.

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ROAD IMPROVEMENT.

RURAL MAIL DELIVERY.

The advocates of a system of rural mail delivery will be much encouraged by an experiment which the post office department proposes to inaugurate soon. The scheme takes the form of a traveling post office and specifications for the necessary kind of a vehicle will be issued in a few days. It is expected that the exterior will somewhat resemble the modern country stage coach, with three windows on a side, and will be labeled "United States Mail," in conspicuous letters. The body will be eight feet long, four feet across, and just high enough for a man six feet tall to stand erect inside. It will be a very light running coach, weighing but 600 pounds, and adapted to all kinds of weather—rain, hail, snow or blow, blizzards or red-hot summers. The personnel will consist of but two—the traveling postmaster and his driver. The latter will be mounted upon a simple



A DELIGHTFUL HIGHWAY.
(Road leading from Mayville to Lexington, Ky.)

seat in front, sheltered overhead and protected in wet weather by a water-proof covering. Entrance is by a door on either side, which when shut will serve as the center of the three glass windows. These windows and another in front will make the office as light as may be desired by day, while a blazing lamp will do the same by night. The postmaster will be seated in the center of his office upon a revolving chair made stationary with the floor. Both before and behind him will be a working table and a complete set of post office pigeon holes. Under ordinary circumstances he will sit with his back toward the driver, then being more room at his rear table than at the front. Just above the rear table will be a closet with double doors. Inside will be shelves, a cash drawer, and drawers for storing stamps, postal cards, envelopes, cancellers and other necessities, including a trusty gun for protection against the hold highwayman.

Grouped about this closet will be the smaller pigeon holes, among which mail matter for the rural inhabitants having houses or collection and delivery boxes along the route between post offices will be distributed alphabetically. Thus when the new post office on wheels approaches the farm of a desolate road, that gentleman's letters can be readily found in pigeon hole "B," and when it comes to the home of the Hothaway, who may live several miles up the crossroad, his letters and papers will be taken from compartment "H" and deposited in the slot of the box bearing his name. Beneath this rear working table will be larger pigeon holes, each bearing the name of a regularly established post office on the circuit. Upon arriving at each office the traveling postmaster will take all matter out of the box and present it to his host, the stationary postmaster. This pioneer post office on wheels will be so equipped that it may, if needs be, traverse the country under control of any one man with composite duties of carrier, collector, postmaster and driver. All along the route will be distributed letter boxes of a novel design, each bearing the name of the owner, who may fasten it outside the gate leading up his lane or at the point where the road leading to his farm joins the route of the post office.—Farmers' Review.

Highways in Porto Rico.

Speaking of the roads in Porto Rico, Gen. Roy Stone says: "I can only add that all I have heretofore said in favor of the road roads movement, a warning and reproach drawn from a country where, except for a few military lines, no roads have ever been built; and where the bulk of the product of a marvellously rich soil is carried to market on the heads of men and women or the backs of diminutive animals. As a result of this neglect, together with other blighted causes, the agricultural population of the island, although industrious and frugal, is so poor as to be almost without shelter, furniture or clothing, and entirely without supplies of food, so that their trifling wages must be paid day by day to enable them to continue this hopeless existence."

Military Road for Cuba.

A military road is to be built around Santiago and another is to run straight through the city. Day two or three Concord grape plants and have grapes for the family.

Mardi Gras at New Orleans.

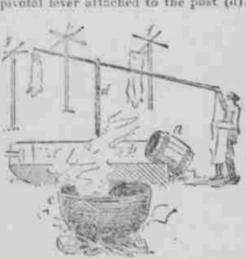
For above occasion the Illinois Central Railroad Co. will sell tickets to New Orleans, La., at one fare for round trip. Tickets on sale Feb. 6-13 inclusive, and for trains arriving in New Orleans on forenoon of Feb. 14th, with final return limit to Feb. 28th, 1899.

W. W. Sloan, Agr.

FARM & GARDEN.

AIDS IN BUTCHERING.

Butchering hogs has many disagreeable features, but some of these, particularly the lifting of the hogs before and after dressing, can be robbed of many of their objections by having a convenient arrangement for scalding, scraping, cleaning and hanging. One arrangement for lightening labor is this way is shown in the accompanying illustration. The farm sled can be used as the scalding platform (b). The scalding vat (a) may be any large barrel which will hold water. Securely block and brace it so that it will not be displaced in putting the hog in and taking it out. In the front kettle (c) the water is heated. The hog is killed and drawn along the side of the scalding platform opposite the iron kettle. Instead of lifting the carcass onto the platform by hand, make use of the pivoted lever attached to the post (d).



CONVENIENT BUTCHERING ARRANGEMENT.

Place a chain about the hind legs of the hog, hook the short end of the lever into this chain and the hog is lifted easily. The post (d) is equally distant from the platform (b) and pivots (g, h and i).

After the hogs have been scalded and all the hair removed put them in the gambrels and with the lever lift them from the scalding platform and swing them around so they can be hung upon the cross bars in posts (g, h and i). A lot of heavy lifting is thus avoided. The cross bars can be made so that they will turn around on a pivot in the direction of the arrows. This is accomplished by boring a 1/2-inch hole in the top of the post. Use for cross bars four by four oak properly narrowed at the outer ends. Cross these on top of the posts, bore a 3/4-inch hole in the middle of the intersection and secure them in place by means of an iron pin which fits into the 1/2-inch hole in the cross-pieces and the post. Fasten the cross arms together, and a first-class, cheap pivoted arrangement for hanging hogs is the result. With this device and the lever there is absolutely no need for heavy lifting. If one does not care to use the lever, the cross arms so that they will turn they can be securely fastened to the top of the post, or better a 1/2, mortise made near the top and the cross pieces fitted into them.—Orange Judd Farmer.

FACTS FOR FARMERS.

Good water should be free from color, unpleasant odor and taste, and should quickly afford a lather with a small portion of soap.

For washing windows put a few drops of ammonia on a piece of paper, and it will readily take off every spot or finger mark on the glass.

A New England gentleman claims that shingles laid in whitewash will last twice as long as if they had not been treated with the lime.

To render large pieces of wood pliable, bury them in sawdust, and pour boiling water upon the same. A long, narrow box is best for this purpose.

When the face of a hammer becomes uneven, so that it is difficult to drive a nail true with it, put the face to a grindstone while and the defect will be overcome.

To remedy a wet cellar already built, sink a channel nearly a foot deep entirely around, close to the wall, and lay a course of drain tiles in the bottom, which will cut off all water veins, and thus render the cellar quite dry.

Sometimes it is necessary to paper over sheets of tin. In that event add old sugar or molasses in large proportion to the paste. It will be found generally effective.—Western Plowman.

Stone Banking for Farms.

In banking up against the walls of basement barns, and especially in building up a passageway to the entrance, there is always a strong temptation to use stones piled in loosely as a basis, where stones are over plentiful on the farm. Yet this usually proves a mistake. Bats will invariably effect a lodgment among such stones, and they will in time work through into the barn basement. Besides, rains will wash off among the stones, and it will require constant attention every year to keep the passage way so that loaded wagons can be driven over it.

Fast-Walking Farm Horses.

There is a large difference in the amount of work done in a year by a fast walking horse and one that is slow. If a team travels 20 miles a day, and another team goes 25 miles in the same time, it makes a difference of 1,000 miles for 200 working days in a year. When plowing or cultivating a large field a team will travel from 35 to 20 miles a day, and the difference of a mile or two is an important item during the busy season. There is no room for a fast-walking breed of horses.

One Master Lilies in January.

Easter lilies growing rapidly will show the need of more nourishment to develop their flowers properly. If not already done, they should receive a top dressing of rich compost, which will aid the surface roots, remarks The Rural New Yorker. Some of the professional growers have been trying the effect of moving Easter lilies into larger pots when they have filled the first pot with roots, this being done in the beginning of January. Good results are being reported from this. Green fly must be watched for. It is one of the worst enemies of these lilies.

New Mexican Wool.

The American Sheep Raiser says there is no longer any reason for discriminating against New Mexican wool: "The old Mexican sheep are nearly extinct, full shearing has been abandoned, and most of the sheep men have improved their flocks by skillful crossbreeding until their fleeces are quite equal in quality and condition to the best of the range fleeces farther north and east. Correct breeding has made the improved fleeces of the south of which the old range fleeces were native scrub flocks have

FRUIT AND FLOWERS.

HARDY CHRYSANTHEMUMS.

Pompon varieties now popular and well suited to Small Gardens. The pompon, or hardy chrysanthemum, have not lacked many keen admirers in the last few years. Yet it is almost within the past season that they appear with one brand to have gained a place in accordance with their merit in public esteem, as indicated by their prevailing presence and popularity at recent plant shows, exhibitions, etc. American Gardening has for some time



POMPON CHRYSANTHEMUM TREVENA.

urged the advisability of cultivating the more hardy chrysanthemums and of growing varieties that would be amenable to all sorts of gardens, and it now says:

"Today there are numerous varieties offered in the trade, and any one who desires to make his garden beautiful in the dying months of the year, with a minimum of energy, has at hand an abundance of material. There are a great number of varieties which can be used for this purpose.

"Of the pompon pure Trevena may be taken as a good type, and it is known in white, yellow and pink forms, the latter being exceptionally delicate.

"La Souer Melanite is one of the most charming of the hardy chrysanthemums. Its delicately formed flower and its purity of color, the profusion with which it blooms, all contribute to its notice.

"In Jules Lagravere, properly belonging to the group which our European brethren especially as reflected, we have an intense dark red. The plant is a strong grower, very floriferous, and carries its blossoms in dense masses, very distinct in character from the two to which we have just alluded above. For its richness of color it is unsurpassed.

"Of a type which is as yet but very rarely seen, the Pompon Anacome, the title is sufficiently descriptive of the characters that should be looked for, according to the authority quoted, which further remarks:

"The great charm of these hardy chrysanthemums, and it is indeed a wonderful charm, may, rest largely in the fact that they are good annuals, as with out any special care they will from year to year, in one season, repay carelessness with an abundant crop of flowers, but, let it be remembered, the results that the careful cultivator and skillful gardener will obtain by judicious care, will amply repay whatever extra attention is bestowed. The best method of growing these hardy chrysanthemums in starting a new plant is to take a newly rooted cutting and plant it out to the border where it is desired to flower. In good soil the growth will be rapid, and the only attention that will be needed will be the occasional pinching out of the growing tips up to about the middle of August.

Bringing Fruit Trees into Bearing.

Fruit trees of any kind frequently grow with great luxuriance. In this they are usually unfruitful. No tree commences to flower and fruit until its vegetative exuberance has been somewhat checked. Those who understand the art of fruit culture thoroughly can bring these luxuriant trees into a straight line of duty by root pruning them. It is effected by digging a trench around the tree and then filling it with the earth that has been thrown out. This cutting off the ends of the roots causes check to the extreme vigor, and the result is the production of flowers instead of branches. The distance from the trunk that the trench should dig will, of course, depend upon the age and size of the tree, as also the ratio of luxuriance. The aim should be to dig so as to cut off about one-third of the roots. The pear, as well as other fruit trees, is particularly benefited by root pruning. In recommending this operation, as described, Mechan's Monthly says it can be carried out at any time during the fall or winter season.

Care of House Plants.

Among growers before the Ontario Fruit Growers' association Mr. W. Gamgane of London gave a practical one upon the "Care of House Plants." As reported in American Gardening, he said that the living room, with its but dry atmosphere, was death to flowers. Where gas was burned the effect was the drooping of the blooms. Gas will not hurt plants so much, but they must have lots of light, air and water. In his opinion the injudicious use of commercial fertilizers was the cause of a great loss in house plants. Some people have an extraordinary idea that casual oil is beneficial to some plants. On the contrary, the practice is injurious and irritating. "When nitrogenous fertilizers are needed, apply in growing season. Phosphates, which influence the coloring of plants, should be mixed in the soil before use.

How to Tell Oleomargarine.

The Kansas Agricultural college dairy has been experimenting with other as a means of distinguishing between butter and oleomargarine. Take a very small piece of butter and oleomargarine, about the size of a pinhead, and place in separate spots on a clean piece of glass. A drop of ether placed on the butter will assume a wavy but somewhat regular outline, while a drop placed on the oleomargarine will have a ragged outline very much like the appearance of a cogwheel with the cogs sharpened to a point.—Live Stock.

Good For Minnesota!

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Slow Ripening Cheese.

The anxiety of cheesemakers to have their cheese come early into market induces them to make a soft, porous cheese into which air easily enters and which consequently ripens early. But cheese thus made cannot be kept for a long time without having its quality much deteriorated. If a larger proportion of cheese was pressed thoroughly so as to have a firmer texture, it would keep all times when there is little good cheese in market and higher prices could be obtained for it. But the firm cheese has so much less moisture than the porous cheese that the price does not pay the maker.—Boston Cultivator.

LIVE STOCK.

CURE FOR HOG CHOLERA.

Importance of the Discovery of the Department of Agriculture.

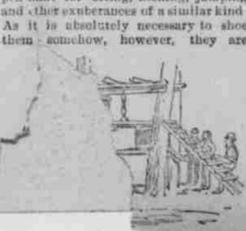
The department of agriculture has conferred on western farmers a boon, the monetary value of which amounts to the sum of all the appropriations that have ever been made for the support of that department. It has discovered a remedy for the hog cholera which will cure at least 80 per cent of the animals treated. Low prices have been one of the plagues of the western farmer. Hog cholera has been another and by no means the least. It cost the farmers of the single state of Iowa \$15,000,000 two years ago. Innumerable remedies were tried during the last 30 years, but they all proved valueless. When cholera broke out in a drove of hogs, the owner felt the case was hopeless.

The chief of the bureau of animal industry of the department of agriculture took up this subject two years ago, and experiments have been conducted under his direction ever since. As a result a certain amount has been devised which has been so thoroughly tested that its efficacy has been proved. This year the test was made in an Iowa county showed that out of 922 animals treated 170 died, or less than 20 per cent, while out of 1,107 hogs in other droves which were not treated 879 or nearly 80 per cent died. This science has put it in the power of the hog raisers of states like Iowa, Nebraska, Illinois, Kansas, etc., to protect their droves to a great extent against the ravages of a previously fatal and costly disease.

If the western farmers choose to avail themselves of the labors of the bureau of animal industry, they will save millions of dollars annually. If their corn and wheat bring prices which they are not satisfied with they can convert those grains into pork and can be sure that the hog cholera will not strip them of their hoped for profits.—Chicago Tribune.

Shoeing Range Horses in Australia.

In an out station in New South Wales it was necessary to construct this elaborate arrangement to shoe range horses. Many Australian horses have a great penchant for biting, kicking, jumping and other exuberances of a similar kind. As it is absolutely necessary to shoe them somehow, however, they are



shoed up inside a strong box, their legs being safely secured. One of the hind legs about to be operated upon is drawn out under conditions of safety to the operator, and then carefully replaced. The owner holds the halter and keeps at a very respectful distance from the mouth of his troublesome steed. Needless to remark, shoeing horses of this kind is a very expensive matter.

Unsound Horses.

There is a saying that out of 100 horses examined for soundness only 65 per cent will prove perfectly free from some defect and the remaining five will be found the worst animals in the whole lot. The view may appear pessimistic. At the same time a perfectly sound horse at all points is singularly rare, especially if we include vice and pernicious habits as rendering a horse unsound. The ordinary definition of unsoundness is "the existence of disease or alteration of structure which does or will impair the horse's natural usefulness." There are many slight defects and alterations of structure which do not interfere with a horse's usefulness for the practical work he is required to perform. If the horse is workably sound, there is no reason why he should be condemned by the intending purchaser, for few horses are more than this, according to general experience.

If now we add to perfect soundness an almost faultless conformation, freedom and fashionable action, the difficulty of securing an ideal horse is increased tenfold. No wonder that good horses, notwithstanding slight imperfections, realize high prices.—London Live Stock Journal.

Ravages of Wolves in the West.

The stockmen of the ranges of western Colorado and other remote frontiers estimate that each wolf during the year will do \$100 worth of damage to a herd of cattle. When the numbers of that devouring beast are considered, the amount of destruction it is capable of becomes quite apparent, justifying the observations of the American Republican that "unless some method is adopted for its extermination the stockmen of the Black Hills region will have either to move or go out of business. This year the howling of the wolves is unusually threatening along all the ranges from North Dakota to New Mexico and Texas. Old cattlemen are of the opinion that the best way to exterminate them is by cornered action on the part of the states and every separate county, including the offer of a bounty for wolf scalps large enough to make hunting them a profitable business. Ten dollars, in the opinion of these capable judges, is about the right figure, to be paid in cash, and not in long time warrants.

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DAIRY & CREAMERY.

PASTEURIZATION.

Inquiries as to What the Process Has Accomplished.

In an editorial article The Creamery Journal says that five years' pasteurizing has been one of the topics discussed among the creamery men of the land. Experiment stations have also taken hold to a limited extent, enthusiastic writers have clung to their views with commendable persistency, and in at least one instance it has been made the subject of close study, intense application and conscientious labor in one of the best creameries of the country. More is known about it than was known five years ago or two years ago, but no one is yet satisfied. The believer in it can point to nothing substantial in results, the inquirer can get no definite answers to his queries, the scientists are unable to find the line of demarcation between speculation and demonstration, and, in short, we are none of us yet out of the wood, no matter how unwelcome the confession.

It is entirely true that ever and anon some one reports success and says that he has demonstrated that it pays, and that he has discovered a method which has come to stay. But before many moons have passed we find each and every one of these enthusiastic pasteurizers out of his job and locking for fresh pastures.

It is also true that our Danish friends point with loyal pride to the success of pasteurizing in their fatherland and draw a vivid contrast between the four workers in a Danish creamery and the one or two in our own creameries. But not one of them builds a creamery here and hires the four workers and attempts to compete with the creamery which handles the same amount of milk with one or two workers.

Then in making our confessions strictly up to date, continues The Journal, we have to acknowledge that it costs more to make good pasteurized butter, and that butter so pasteurized does not outlast good butter from raw cream.

Pasteurization of whole milk or cream rests upon the assumption that it is dominated by damaging germs. It is like the doctrine of total depravity. "It is a good doctrine if people would only live up to it," as the old lady said. But at present the best we can do is to keep our children and our milk from contact with bad surroundings, instead of trying to roast out the badness after it is once in them.

"Congealed" Butter.

Congealed butter is on the market again, says the Kansas City Grocer, and the city health department is getting ready to have some of the dealers in it explain a few things. A sample has been obtained from the city market, and as soon as the city chemist gets through analyzing it warrants will be sworn out. Congealed butter is detrimental to public health mostly by the filthy character of the ingredients that compose it. It is also in the nature of a snipe game, as the weight of the butter is greatly increased by the addition of water.

Principal country butter picked up by peddlers and hucksters at country stores where it has been taken in trade. Only the poorest stuff the country merchant has on hand is bought, and this is dumped in one indiscriminate mass into dirty barrels and tubs that have not been washed since they left the cooper's shop. A smell of the contents of one of these barrels is equal to a visit to a rendering establishment. This mass of ill smelling grease is brought to Kansas City and washed, churned and mixed with state buttermilk. Then it is washed again and coloring matter added to give it the tint of pure creamery butter, molded into fancy shapes, covered with paraffin paper and placed on the market as a high grade of the creamery product. Enough water is left in it to make it weigh a third more than would pure butter.

Immature Cheese.

J. H. Scott of Canada, in a recent paper upon "Immature Cheese," specified the boxing of green cheeses and shipping them when only a few days old as most detrimental to the credit of the products of the province. He considered that more cheese was spoiled by poor curing rooms than from any other cause. He denounced the poorly constructed sheds and buildings so often in use as only fit to store wood or rubbish. The trade would be helped by all cheese in spring and autumn being held at least 25 or 30 days, and in hot weather 15 to 20 days. The curing rooms should allow the cheesemaker to regulate the temperature from 60 to 70 and to ventilate without causing a draft. The need in uniformity in size of cheese and of better boxes for shipping was urged. Seventy-five pounds was recommended as a standard size. Old style hoops and presses should be given up, the upright hoop and press adopted and more attention be paid to style and finish.

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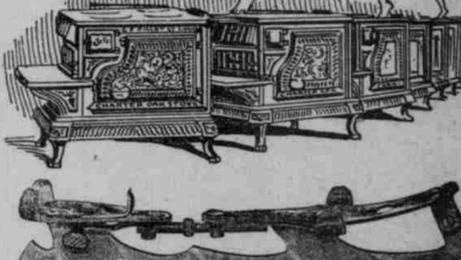
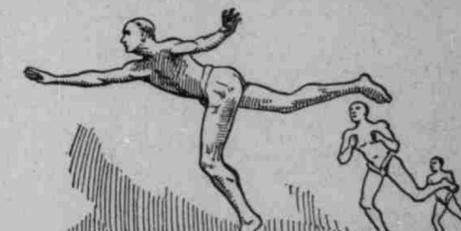
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