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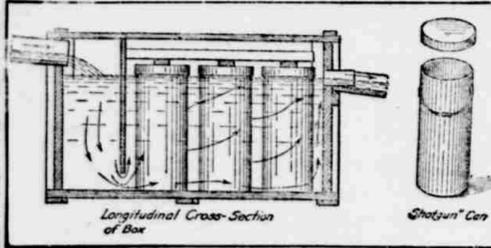
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GREENVILLE KY., THURSDAY, AUGUST 13, 1914.

50c. PER YEAR, IN ADVANCE

HOW TO MAKE GOOD BUTTER ON THE FARM



Longitudinal Cross-Section of Box



Shotgun Can

Tank for Cold Water.

(Prepared by the United States Department of Agriculture.)

Keep good cows that will produce from 200 to 300 pounds or more of butter fat annually, and feed them liberally. It is the advice contained in Farmers' Bulletin 511 of the United States department of agriculture, on farm butter making. Keep the cows comfortable and clean when in the stable. This is conducive to best production.

Use clear pure water for washing the butter. It should not be more than 7° colder or warmer than the buttermilk. Use amount of water equal to that of buttermilk. In barrel churn revolve 12 to 15 times in washing. Weigh the granular washed butter and salt at the rate of three-quarter ounce to one ounce per pound.



Covered Milk Pail.

Be sure the salt is well pulverized and sift it evenly over the granular butter before any of the moisture is worked out.

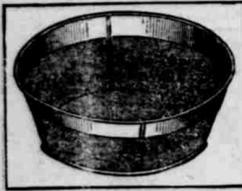
Work the butter sufficiently to distribute salt without injuring grain or texture. Put it up in clean, neat, and attractive packages, and keep everything in and about the dairy clean and wholesome. Make earnest and constant efforts to obtain and retain profitable markets.

Cleanliness and attention to details are the two requisites in the manufacture of good butter. Bad flavors, lack of uniformity in color, and salt, unsuitable packages, and no uniformity in the style of the packages, are the main defects in farm butter. The bad flavors may be due to feeds or improper handling of the milk or cream before it is churned rather than to the subsequent treatment of the butter.

The importance of cleanliness can not be overemphasized in making butter. In our haste to accomplish the task we often sacrifice our better judgment. This is particularly true in handling milk and cream that is to be used in the manufacture of butter on farms. The bodies of the cows, utensils, conditions at the barn, milk room, and storage room, should all be clean.

There probably is no greater source of contamination to milk than that of dust, hair, or manure falling from the body of the cow into the open milk pail during milking. The types of bacteria which are found associated with this filth are capable of producing very objectionable changes in the milk or its products. Their activity is greatly increased by the favorable conditions existing in warm milk.

Everything which tends to favor this accumulation of filth on the cow should be removed and the cow kept clean, particularly about the flanks and udder. This can be done very efficiently and easily by keeping the long hairs clipped from the flanks and wiping the udder with a moist



Cream Strainer.

cloth or sponge. The clipping of the flanks keeps the hairs short and does not favor the accumulation and retention of filth. The dirt that does gather can be quickly and easily removed with a currycomb and brush. The barn should be kept free from dirt.

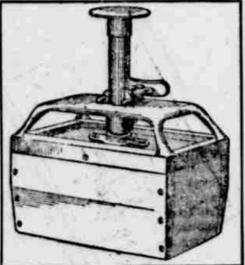
The utensils should be of such material and construction that they can be easily cleaned. The interior should be smooth, with no cracks or crevices for dirt and milk to find lodgment. The surface should be heavily tinned and the seams filled with solder. Tinware should be kept bright.

The following process of cleaning vessels which have contained milk

is recommended: Rinse thoroughly in lukewarm water, wash thoroughly with the aid of some good cleansing powder in water as hot as the hand will bear. Then thoroughly rinse in hot water, expose to live steam from one to two minutes or to boiling water for five minutes in case the steam is not available. Expose, if possible, in bright sunlight from one to three hours.

The milk room should receive careful attention with respect to cleanliness. It should be clean, light, well ventilated and free from objectionable odors. The separator should be cleaned each time it is used and not allowed to stand with milk in it. Flushing the separator with warm water does not remove the slime and milk constituents from the sides of the bowl. This slime is a suitable food for bacteria, and as a result of their rapid growth the contents of the bowl becomes a starter for the warm, fresh milk of the subsequent milking. The types of bacteria which develop here are largely those found in the manure, filth, etc. which get into the milk at the barn. Not only should the separator and its parts be kept clean, but also all equipment with which milk comes in contact. The room where milk or cream is stored or held until churned should also be clean and dry and free from bad odors, such as those from decayed or decaying fruit or vegetables, as well as odors emanating from the kitchen when meat or vegetables are being cooked. All of these odors are absorbed by cream or butter and result in objectionable flavors. The damp, musty cellar is not a suitable storage room, but a light, cool, dry and sweet-smelling cellar is often very satisfactory. Whitewash, drainage and ventilation often make an objectionable cellar a desirable storage room.

The uniformity in the appearance and attractiveness of butter is greatly increased by the color. The most



One-Pound Butter Printer.

desired color is that produced in butter in June, when cows are having a large amount of green, succulent feed. Butter makers endeavor to maintain a uniform color throughout the year by the use of butter coloring. The amount of coloring varies with the season, but is usually at the rate of one to one and a half ounces to each 25 pounds of butter. The color should be added to the cream just after it has been put in the churn and before churning is begun.

The printing and packing of butter is the first and most important step in preparing it for market, and should be given careful attention.

An attractive and convenient package is an advertisement in itself, and will aid in the selling of the goods. Good butter in attractive packages can usually be profitably marketed. The packages now in use among farmers—packing butter are crocks, paper boxes, parchment papers, cartons, dishes, buckets and pans. The use of some of these packages make attractiveness and convenience impossible. The most desirable and attractive forms of packages are the three, five and ten-pound crocks, and one or two pound prints wrapped in parchment paper.

The equipment for butter making should consist of a boiler, milk pails, hand and floor brushes, wash suit, milk strainer, cream separator, milk cans, floating dairy thermometer, cream-ripening vat, tank for cold water, cream strainer, barrel churn, butter worker, butter ladies, scales or spring balance, butter printer, parchment paper or other butter packages, and butter delivery box.

Important Farm Tool.
The manure spreader is one of the most important tools on the farm, not only because it saves labor, but because it spreads the manure over more land.

Value of Grapes.
With the exception of the apple there is no fruit which goes so far in lowering the wheat and other food bills for a family as grapes.

FOR BETTER ROADS FARM STOCK

COST OF FATTENING SWINE

COST OF LIVING INCREASED

There Are Times When It Is Impossible for Farmer to Haul His Products to Market.

The people who groan under the high cost of living and wonder why necessities of life like potatoes and cabbages and turnips and apples should be rotting on the farms when they would bring high prices in the cities do not realize the condition of the country roads. When roads are bad farmers experience difficulty in getting their produce to market. When roads are very bad there are states of the weather in which the hauling of heavy wagon loads from farms to railway stations becomes impossible.

The farmer would like to sell what he grows. The city dweller would like to buy it. Both have an interest in the building and maintenance of good roads, providing at all seasons of the year available highways between the cities and the farms.

Sometimes roads that would be in fair condition for teaming are cut up by reckless automobilists. The wanton destruction of highways by auto searchers should not be permitted.

Automobile owners as a class have done much to improve some of the roads, but on the whole western roads are a disgrace. There must be aroused public sentiment in favor of good roads. There will be when it is realized that good country roads are a benefit to all classes of the community.

COST OF REPAIRING WAGONS

Farmer's Profits Are Greatly Decreased in Various Ways by Neglected Thoroughfares.

How much do you suppose it costs you a year to repair your wagons and harness on account of bad roads? How much does it cost you a year for shoes and clothing that are ruined by your children wading through the mud to school? How much does it cost you a year for medicine to cure your children's colds contracted in wading through the mud to school and church? How much of a damage a year to you is the mud that prevents your children from attending school; or damage to them, rather in the loss of an education? How much damage to you are our bad roads in preventing your going to market? You are perfectly willing to spend money in the buying of reapers and mowers and other farm machinery. You are willing to purchase carriages and harness. At the price potatoes are today, one load would be the average farmer's tax for ten years for good roads. At the end of that time the

Profitable Ration Is Amount of Feed Required to Produce Unit of Increase in Weight.

(By W. J. SNYDER.)
One of the chief problems before the pork producer is, What is the most profitable ration to feed? The proper standard from which to determine the most profitable ration is the amount of feed of a certain kind required to produce a unit at which the increase is made. These are the same in all parts of the country, while the cost of the various kinds of feeds and therefore the cost of gains from the various feeds will vary in almost every locality.

The results of extensive and thorough experiments, extending through a period of five years, by the Nebraska experiment station, are here given, the prices used in calculating the re-



Hogs Fattened on 90 Per Cent Corn and 10 Per Cent Cut Alfalfa.

Results being as follows: Hogs, per 100 pounds, \$5.20; corn, per bushel, 47 cents; wheat, bushel, 70 cents; barley, bushel, 40 cents; emmer, bushel, 35 cents; rye, bushel, 56 cents; milo, bushel, 50 cents; cane, bushel, 50 cents; oil meal, ton, \$30; tankage, ton, \$24; bonemeal, ton, \$30; shorts, ton, \$24; alfalfa meal, ton, \$15; chopped alfalfa, ton, \$10; alfalfa hay, ton, \$8.

Feed other than alfalfa for convenience is termed "grain" in the results given. Where chopped alfalfa or alfalfa meal was a part of any ration in the experiments, all the grain was ground. The alfalfa meal was mixed with the grain; the chopped alfalfa was put in the trough and grain poured over it. The feed was moistened with water after being put in the trough. The feed was weighed separately for each lot of hogs, at each feeding time. In all experiments the hogs were weighed every second week.

The animals had access to water at all times, unless the weather was such that the water froze. During such times water was supplied three times each day or as often as there was any indication that the hogs cared for it. Water was supplied in the fields by means of a gravity water system that kept fresh water in cement troughs at all times.

Results: The feeding of various proportions of alfalfa in a ration of corn, as alfalfa hay, chopped hay and meal, indicate that the rations rank as follows:

1. 100 parts corn, alfalfa hay in a rack.
2. 90 parts corn, 10 parts chopped alfalfa.
3. 90 parts corn, 10 parts alfalfa meal.
4. 100 parts corn alone.
5. 75 parts corn, 25 parts alfalfa meal.
6. 75 parts corn, 25 parts chopped alfalfa.
7. 50 parts corn, 50 parts chopped alfalfa.
8. 50 parts corn, 50 parts alfalfa meal.

The first three rations stand closely together.

Of the many rations tried for fattening, none has been found the equal of corn and a small percentage of alfalfa.

A summary of results indicates that the cost of feed to produce a 225-pound market hog was \$3.35 per 100 pounds, and that keeping the hog until it weighed 225 pounds increased the cost to \$3.57 per 100 pounds. This includes only the cost of feed and does not include the cost of labor, equipment, manual risk, or interest on investment.

TOLL OF DEADLY SHEEP TICK

Animals Infested With Parasite Yield Poor Wool and Are Difficult to Fatten.

It is more than futile to worry over the competition of sheep from South American pastures if we permit, unheeded, competitors to drain the lifeblood from flocks. Thousands of flocks in the United States are being preyed upon by ticks. Since each tick has been eradicated from some state some men have relaxed their efforts and ceased to dip their sheep. Sheep infested with ticks yield poor wool and are difficult or impossible to fatten. There is no excuse for ticks on a sheep farm. Two thorough dippings at intervals of ten days or two weeks will kill them; afterward it is only necessary carefully to dip any sheep that may be brought before it is put with the flock and the flock will remain clean. Many an American flock is tickless.

Price Is Stickler.
The farmer believes in good roads, but he doesn't feel that he has the price.

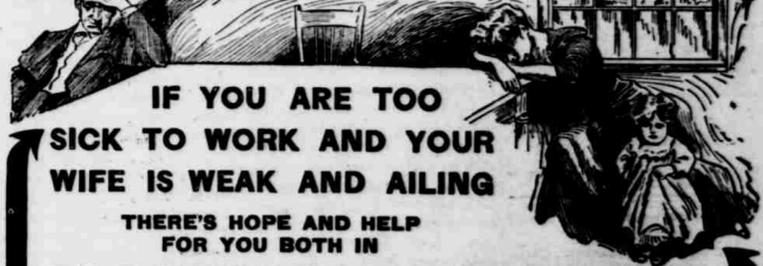
Auto Makes Difference.
The road question looks different to a man after he has bought an auto.

Bring Both Together.
Good roads bring the producer and consumer in personal contact.

Good Road Benefits.
Good roads mean good schools; good schools good citizenship.

Squab Broilers.
Squab broilers must not weigh over three-quarters of a pound each; generally a half pound is most acceptable.

DON'T BE DISCOURAGED



IF YOU ARE TOO SICK TO WORK AND YOUR WIFE IS WEAK AND AILING

THERE'S HOPE AND HELP FOR YOU BOTH IN **ELECTRIC BRAND BITTERS**

They build up the run-down; they strengthen the weak; they invigorate tired and worn-out people. They're unequalled for dyspepsia and indigestion, constipation and malaria, biliousness and jaundice. They're a blessing to women who suffer from backache, headache, fainting or dizzy spells and a boon to all sufferers from kidney troubles. TRY THEM.

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HUSBAND RESCUED DESPAIRING WIFE

After Four Years of Discouraging Conditions, Mrs. Bullock Gave Up in Despair. Husband Came to Rescue.

Catron, Ky.—In an interesting letter from this place, Mrs. Bettie Bullock writes as follows: "I suffered for four years, with womanly troubles, and during this time, I could only sit up for a little while, and could not walk anywhere at all. At times, I would have severe pains in my left side. The doctor was called in, and his treatment relieved me for a while, but I was soon confined to my bed again. After that, nothing seemed to do me any good. I had gotten so weak I could not stand, and I gave up in despair. At last, my husband got me a bottle of Cardui, the woman's tonic, and I commenced taking it. From the very first dose, I could tell it was helping me. I can now walk two miles without tiring me, and am doing all my work."

If you are all run down from womanly troubles, don't give up in despair. Try Cardui, the woman's tonic. It has helped more than a million women, in its 50 years of continuous success, and should surely help you, too. Your druggist has sold Cardui for years. He knows what it will do. Ask him. He will recommend it. Begin taking Cardui today.

Write to: Chattanooga Medicine Co., Ladies' Advisory Dept., Chattanooga, Tenn., for Special Instructions on your case and let-page book. Name Treatment for Women, sent in plain wrapper. 14c

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