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FIFTH YEAR.

KIMBALL, BRULE COUNTY, DAKOTA, FRIDAY, OCTOBER 8, 1886.

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**RURAL ECONOMY.**  
**Circumstances Which Prevent Cheese from Becoming a Common Article of Food.**  
Sheep More Generally Neglected Than Any Animals Kept on the Farm.  
**Honest Cheese.**  
Fifteen years ago we were accustomed to "point with pride" to American cheese, especially that made in large factories. The European demand for it was large, and increasing every year. The consumption of cheese was extending in all parts of this country. Many were advocating cheese as a substitute for meat during the warmer portions of the year. It was claimed that cheese was cheaper than fresh meat that was bought at butchers at retail; that it contained no waste, as beef does; that it did not require to be cooked before it was brought to the table, and that it was as nutritious and more palatable than most kinds of meat. Cheese was recommended instead of fresh meat for people who practiced light housekeeping. Farmers who were not able to supply their table with fresh meat during the summer were advised to purchase cheese in boxes of factory men or wholesale grocers. They were assured that it was an economical as well as a most excellent article of food. The late Horatia Seymour advocated the adoption of a cheese ration in the army and navy. Several urged the propriety of teaching the Indians to eat cheese instead of so much meat, and advocated adding cheese to the list of provisions furnished those kept on reservations. It soon became known that much of it was made of skimmed or separated milk. The cream obtained by skimming the milk that had been placed in large vessels in tanks supplied with spring water, or had been separated by the use of a machine, was made into "grit-edged" butter, while the milk, entirely innocent of cream, was manufactured into an article ordinarily branded "full-cream cheese." People who were imposed upon in this way were very cautious about buying cheese in the future. At the end of a few months there was no market for cheese made of skimmed or separated milk, though it might be offered under an attractive name. So much skimmed-milk cheese was at length put on the market that quantities of it sold for less than the cost of making and shipping it. Many manufacturers then resorted to substituting oleomargarine oil, purified lard, neutral fats, and various other animal and vegetable products for cream, in order to secure richness for their cheese. A very large proportion of the cheese made in any market in this country is made of separated milk and fats not found in cream. Cheese made of these materials is probably wholesome, but it does not have the fine flavor of cheese that is made of entire milk, neither does it present as good an appearance. The objections urged against imitation butter are equally strong against imitation cheese. The prejudice against the first extends to the last, and is quite as general. If people give the price demanded for "full cream" cheese they expect to get what they pay for. Many of the prejudices in relation to articles of food are unreasonable, but as they are often inherited, and ordinarily of very long standing, it is difficult, if not impossible, to remove them. The demand for cheese for home consumption has greatly declined since people became suspicious about its composition. They know that a superior article of both butter and cheese can not be made from the same batch of milk. They have reason to believe that most of the creamery butter is true to name, and they accordingly buy this cheese manufactured in the same establishment is a compound of skimmed-milk curd and fats found in cream. They like the new processes for making and curing cheese, but they are opposed to the new ingredients employed in cheese-making.

The present retail price of cheese in all our large towns tends to greatly reduce sales. Though the best domestic cheese is quoted at wholesale in this city at from 8 to 9 cents per pound, the retail prices are about double these. People naturally object to paying retail prices a profit of 100 per cent on what should be a common article of food. Retail grocers say, probably with good reason, that cheese is not a common article of food. They state that it is an article of luxury, on which retailers are expected to make a large profit. They declare that the purchasers of cheese are few, and that they buy sparingly. They complain of the waste of cheese on account of its surface becoming dry after it is cut. The loss on account of the curd surface, which presents an unfavorable appearance, is largest when sales are slow. The retail trade in cheese appears to be unsatisfactory to both dealers and customers. The retail price of cheese is too high to admit of its being a common article of food. What is bought is chiefly desired as a condiment. But, as most of the domestic cheese is lacking in richness and flavor, it is not as desirable for a condiment as many articles that can be obtained at a lower price. Like many other articles, cheese changes hands a great many times before it reaches the consumer. When factories were first started, many farmers and mechanics bought cheese for their families at the places where they were made. We hear nothing of this trade now. Nearly all the cheese manufactured for many years have been of too large size to be cut and used by an ordinary family to advantage. The fashion of the large Cheddar cheese, which are now generally made in this country, was brought from England

when the requirements of the market demanded them. Where cheese is a more common article of food, the population is more dense and the sales are larger. It is wise and well for to make cheese for export of the size wanted in foreign countries, but it also seems to be wise to make some cheese suitable for the supply of small retailers and the requirements of ordinary families. An increased consumption of cheese is desirable, and manufacturers should study the demands of the home as well as those of the foreign market. They should seek customers in the neighborhoods where they live, and cater to the appetite of epicures.

**Neglecting Sheep.**  
In most cases sheep are neglected to a greater extent than any other animals that are kept on the farm. Work horses are generally well sheltered, fed, and cared for. They are protected from the cold and from storms; are allowed oats and corn in addition to the best hay produced on the farm; are supplied with water several times each day; are carried and brushed every morning and evening, and covered with blankets whenever it is very cold and they have been at work in the field or on the road. Breeding mares also receive much care and attention, as their owners are constantly thinking about the profit to be derived from their colts. Since dairying has become a profitable industry the owners of milk cows generally take excellent care of them. They have ascertained that kindness, protection against storms, liberal feeding, pains in supplying pure water, and furnishing salt at proper times pay. No dairy farmer can afford to treat his cows with neglect. Those who raise cattle for beef find it profitable to keep them comfortable at all times. They notice that their gain is in proportion to the food they consume and the care they receive. They have learned that early maturity is one of the results of attention and liberal feeding. A visit to any breeding farm shows that all the animals are well housed, bountifully fed, and carefully tended. They are kept in buildings that many of the families would like to occupy. The pastures where they feed in summer contain a variety of grass and clover, and are supplied with pure, cold water conducted from springs or drawn from wells. The animals are not obliged to travel half a mile to obtain a drink and then quench their thirst at some stagnant pool. There are open sheds where they can stand when the sun is hot, and trees that afford a cooling shade. The object of every feeder is to improve the quality of the animals he keeps. Even swine-raisers have discovered the advantages of protection, cleanliness, good food, and proper care for the despised hog. One does not often see now pigs running in the road or wallowing in the mud of gutters. During the summer they are ordinarily in clover pastures that are provided with shade and running water. At other times of the year they are kept in clean yards or covered pens. Next to the horse, the hog has the best food raised on the farm. The hog is no longer the scavenger of the farm. He has clean food to eat, pure water to drink, and a dry place to sleep on. Even his comfort is looked after.

But the sheep, the most tender as well as the most dependent animals kept on the farm, are the ones that are the most neglected. It appears to be the general opinion that any kind of sheep husbandry has prospered in Scotland and Vermont, while it has declined in most of the states having a very productive soil, some people have arrived at the conclusion that ledges and rocks, sand banks, huge bowlders, cobble-stones, and stunted bushes are excellent food for a sheep. They have also learned that deep snows, severe storms, and long winters are very favorable to success in sheep-raising. Many seem to think that the land they occupy is not well adapted to sheep because it produces good crops of grass and is free from stones, stumps, and bushes. If they keep any sheep it is for the purpose of utilizing some land that is too rocky and barren to produce paying crops that require cultivation and which is of very little value for pasturing cattle and horses. Someone has said that "the worst pun is the best one," and many seem to think that the poorest land for other purposes is the best for sheep.

Few persons seem to think that it is necessary or even advisable to improve a sheep pasture without first improving these animals can "pick up a living" on land where any kinds of vegetation grow. How to keep sheep without any cost is a problem that many persons have been trying to solve. Volumes have been written to prove that sheep will live for months without water, providing they are in a region where there are heavy dews. Few sheep-raisers are at the trouble and expense of sinking wells and putting in pumps operated by wind-power for the purpose of raising water for their flocks. If there is a creek or pool within half a mile they will oblige sheep to go to it to obtain drink. Some think that they should be satisfied with the moisture supplied by dew, as humming birds are. Every few months someone "rushes into print" to declare that sheep will live for years without salt. The straw of wheat, barley, rye and flax is thought to be good enough for sheep during winter. They advocate allowing them to remain in a rocky pasture till the frost kills and the snow covers the grass, and they return them to this place early in the spring for fear that the hay will not "hold out" for the cattle and horses. During all the year they complain that "the bottom has fallen out" of the wool business.—Chicago Times.

"What and When to Eat" is the title of an exchange. The "when" never gave us any trouble in our eating, but we have been compelled to do a "sight of skimming" after the "what."—Durant (Miss.) News.

**HOUSEHOLD HINTS.**  
Shirred Eggs—Heat a little butter in a piepan; then put in the eggs, taking care that the yolks are not broken, and bake in the oven.  
Kedgeree—Boil two tablespoonfuls of rice, add any fish previously cooked, nicely picked, beat up an egg well, and stir it in just before serving.  
Cheap Tea Cake—One cup of sugar, one cup of milk, three cups of flour and one half cup of butter, two teaspoonfuls of baking powder, one teaspoonful of caraway seeds and two teaspoonfuls of currants.  
Cheese Omelet—Beat up three eggs and add to them a tablespoonful of milk and a tablespoonful of grated cheese; add a little more cheese before folding; turn it out on a hot dish; grate a little cheese over it before serving.  
Ice Cream—In every quart of cream mix six ounces of crushed white sugar, and flavor with extract of vanilla, strawberry, pineapple, lemon, or other flavor you may like. Add the white of an egg, frothed. Mix the whole together by thoroughly beating it, and stir in an ice cream freezer until fully coagulated.  
Corn Cakes—Grate raw, green corn that is young and tender; to two cups of grated corn add two tablespoonfuls of milk or cream, and three well-beaten eggs; salt to taste, and add a tablespoonful of melted butter, and three heaping tablespoonfuls of flour. Drop in spoonfuls on a hot, buttered griddle; brown one side and turn carefully with a broad griddle cake shovel or turner.  
Preserving Green Peas—Carefully shell the peas; then place them in canisters not too large; put in a piece of alum about the size of a horse-bean to a pint of peas. When the canister is full of peas fill up the interstices with water, and solder on the lid perfectly tight; then boil the canisters for about twenty minutes; then remove them to a cool place, and by the end of January they will be found but little inferior to fresh, newly gathered peas.  
Potted Fish—Cut a fish twelve inches in length into four equal parts; rub a little salt on the end of each piece and place the pieces in an earthen pot; add whole spices and cider vinegar to cover the fish when the pot is nearly empty. Tie on a paper cover, and over this put an earthen cover to keep in all the steam. Bake in a moderate oven for three hours. Fish cooked in this way is delicious and will keep two weeks in a cool place and longer in a refrigerator.  
Water Ice—One cup of loaf sugar, with the juice of six lemons squeezed over it, half a pint of water, and a syrup made by boiling three-quarters of a pound of sugar in a little less than a pint of water; let this stand in a large earthen jar or dish for an hour and a half then mix the lemon, etc., with it, strain it and freeze. If you wish to make this a pretty dish as well as pleasant to the taste, add whites of eggs beaten to a froth with powdered sugar mixed with them; put this on top of each glass.  
Chocolate Pudding—Half a cake of chocolate, broken in one quart of milk, and put on the range until it reaches boiling point; remove the mixture from the fire, strain, and then return to the range; add four tablespoonfuls of cornstarch, one tablespoonful of cayenne, eggs and one and a half cups of sugar; stir constantly until thick; remove from the fire and flavor with vanilla; pour the mixture in a baking dish; beat the whites of the three eggs to a stiff froth and add a little sugar, cover the top of the pudding with the meringue and set in the oven until a light brown. Serve hot.  
Extra Tomato Catsup—To one peck of ripe tomatoes allow one quart good vinegar, one teacup brown sugar, one cup salt, two tablespoonfuls each of ground black pepper, cloves and allspice, one tablespoon each of cayenne, pepper and celery seed, four large onions and eight or ten cloves of garlic. Boil the tomatoes together with the onions and garlic chopped fine till they come to pieces; strain through a sieve, and add the above ingredients, except the celery seed, and let it boil till thick enough, then add the celery seed; bottle and seal the whole. The garlic may be omitted if desired.

**Dog-Days.**  
"The appellation of dog-days, as applied to August's heated term," said a prominent dog-fancier yesterday, "probably originated hundreds of years ago, when droves of dogs were kept in oriental cities, with the idea that the animals were a sanitary necessity, as they consumed a large portion of the household refuse. These dogs being unsheltered during midsummer were subject to intense heat, which affects a canine's brain very quickly, and sends him off into a mild sort of fit. The animal then dashes around frantically, making a great deal of noise, and attracting considerable attention, but usually doing no harm whatever. In years past it was no uncommon sight in Philadelphia for a dog to dart through the city, alarming the residents on every side; but now it is a very rare thing, as all superfluous dog-flesh is disposed of by the dog-catchers, and those puppies that are unmolested are generally thought something of and well-cared for."  
"A man who knows anything about dogs can detect one of these spells, and can check it quickly. The animal will stick his tail between his legs, whine piteously, and act as if startled. The only remedy is to hold him under a hydrant, allowing the stream to flow over the head thereby cooling the brain. All dogs are liable to be attacked, particularly fine-bred dogs which have been overexerted and overheated."—Philadelphia Record.

**Her Hunting Costume.**  
Mother—"Here, dear husband, is the dress-maker's. I have let her our daughter a new costume make. She looks therein enchanting, and will presently a husband therein hunt up."  
Father—"So—and how much cost then this—hunting costume."—Pilegenic Blatter.

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