

## Poultry.

## DRESSING AND MARKETING TURKEYS.

Thousands of dollars are wasted by turkey raisers each year for lack of system and carefulness in dressing their fowls. A bird picked clean, and without a bruise, will generally sell for from two to five cents a pound more than one that lacks either of these recommendations. The plan practiced in New England, and one that generally secures a prompt sale in Eastern cities at considerable advance over the prices that are obtained in the markets of New York, is substantially as follows:

Never feed the morning of the day on which the turkeys are to be killed; and at an early hour drive them into some easily accessible stable. Gather your neighbors in the proportion of one man to about fifteen birds, if your flock is large. Provide two half-hogshead tubs for the feathers, or one, as you may need, and having set it under some shelter, place a row of chairs or stools in a circle round it. Now darken the doors of your stable, and quietly seize a bird, holding it so that, in its struggles to free itself from your grasp, it shall not hit its body or wings against any solid substance. Then with your left hand take fast hold of the legs and wings, drawing the latter backward, and placing the neck of the bird across a round stick, sever the head from the body with a sharp axe held in the right hand; then hold the bird at an angle from you, or, what is as well, press it firmly against the even ground, breast downward, so that there will be no possibility of its bruising itself while struggling.

As soon as the bird's struggles are ended, seize and pull out first the tail and larger wing feathers, up to the third wing-joint, counting from the body outward; then holding the bird on your knees, never allowing it to touch the tub, carefully and quickly take out the smaller feathers, being specially particular not to tear the skin, and always keeping in mind that the least disfiguration will injure the sale. When it is nearly picked, consign the bird to some less muscular person to take out the pin feathers. This can be easiest done with the point of a sharp penknife, pressing against the thumb with the feather between. In no case should the body be laid aside till every thing is removed that would offend the eye.

After the bird is cooled, lay it on a board covered with several thicknesses of woolen cloth, and while it is held on its back by an attendant, cut with a sharp penknife a circle about the size of a two-cent piece around the vent, through which aperture remove carefully and completely the entrails, keeping all the fat attached to them in the body with the fingers of one hand, while the drawing is performed with the other. Then cut off the wings, if you have not done it before, at the third joint, wipe the neck thoroughly, leaving not a particle of dirt or a stain of blood; lay the turkey on its back in a cool place; the next morning, draw the skin over the bone of the neck, and tie it firmly with a common cotton string, and your bird is ready for sale, and if well fattened, will bring the best price.

When they are packed for market, they are laid breast down in clean boxes (shoe boxes are best,) the cover firmly nailed, the box marked with the gross weight, tare and net, with the shipper's name on one end and the consignee's in bold characters near the middle, and if they are cold when put into the box, and kept in a cool place afterward, they will be as salable at the end of three weeks as they are on the day after their first packing.

—*Hearth and Home.*

## Bee Keeping.

## THE MELETRACTOR.

Bee keepers are much interested now-a-days in the "Meletractor," and its probable influence in furnishing treble the quantity of honey, unequalled in quality by anything hitherto sent to market in this form. I propose to give our experience with it the past season, and our views concerning the advantages of honey thus obtained over ordinary strained honey, and comb honey as usually sold in boxes.

The general idea in the construction of a meletractor is to place the combs, with the sealing of the cells sliced off, in a framework where a rotary motion can be secured, and the honey caught in an outer box or tank as it flies out by the centrifugal force thus produced. I will not go into a detailed description, as there are several forms advertised, and those interested can choose for themselves.

One chief advantage lies in the pure quality of the honey thus secured. It is precisely as taken from the flowers, without a suspicion of a flavor of pollen, or any other disagreeable ingredients usually found in strained honey. The quality cannot be excelled, and the grades of clover, basswood, or buckwheat, are pure as can possibly be found in the freshest, newest combs made in boxes.

Now as for quantity. I will give figures from one of our own apiaries the past summer. A good colony, with quadruple the usual number of clean, empty combs, (viz.: thirty-two combs arranged in two tiers, sixteen on the bottom and sixteen above them,) gave between June 10th and Sept. 5th, three hundred and sixty-one pounds of honey, all of which was the clearest clover and basswood, excepting about forty pounds of buckwheat. The yield in one week in the height of the season was eighty-four and a half pounds. The best yield of box honey from an equally good hive was one hundred and fifty-five pounds, only three-sevenths as much.

There are several reasons for this difference in the proceeds from two hives, equal in all respects at the beginning of the season.

One is the fact that no time was consumed by the bees in the manufacture of combs, plenty of empty combs being at hand at all times. This not only prevented any loss of time, but the ample room afforded, and frequent emptying of combs, stimulated breeding to a very great extent, and the working force of the hive was thus largely increased. Fourteen of the lower tier of combs were filled with brood, and it was also found in the lower part of the upper tier. A smaller item to be remembered is the honey which is necessarily consumed in the manufacture of comb, and which, saved, helps swell the aggregate amount. This is now one of our best and strongest colonies, and is well filled for winter.

But this extracted honey must establish a reputation in market for its indisputable superiority over strained honey, or consumers will suspect its very purity to be a sign of adulteration.

I think the most feasible plan for making this honey popular in market is for responsible and honest apiarians to put it up in sealed cans or jars, with labels designating the kind, and stamp it with their own name. The unbroken seal assures the purchaser that it has not been meddled with by intermediate parties, and the name of reliable firms will soon be a guaranty of quality. By filling to the brim and sealing air tight, I think there can be no danger of its candying; and should it do so, it can always be liquified by warming.

—M. QUIMBY, in *Rural New Yorker*.

## Domestic.

## Colored Starch.

A new article for the laundry has recently been introduced in Europe, and is much liked. It consists of starch of different shades of color, by means of which any desired tint may be imparted to a white dress in doing it up, thus enabling the owner to appear in a sufficient variety of colors without a corresponding number of dresses. The dresses are starched and ironed exactly in the common way, and the colors, when it is carefully done, are quite as perfect as in goods colored at the manufactory.

## Cheap Bleaching Material.

Spirits of turpentine serves an excellent purpose in bleaching white goods. One ounce of the turpentine should be dissolved in three ounces of strong alcohol. Mix one tablespoonful of the preparation in the last rinsing water. Wring the clothes well and hang them out. The bleaching action of the turpentine consists in its producing ozone, (a powerful bleaching agent,) when exposed to the light and air. In this process the turpentine disappears, leaving no trace behind. By this method, unlike those in which chlorine or sulphur is employed, the fabric is entirely uninjured.

## Graham Cakes.

One egg,  $\frac{1}{2}$  cup brown sugar, 2 cups sour milk, 1 teaspoon soda, sufficient flour to make a moderately stiff batter. Beat the egg and sugar together, then add the milk, next a part of the flour, the soda dissolved in hot water, then the remainder of the flour. Have ready the biscuit pan greased and heated, fill the divisions over half full, and bake in a hot oven. Nice for breakfast.

## Good Cookies.

One cup of sugar,  $\frac{1}{2}$  cup butter, 1 egg, 1 teaspoon soda,  $\frac{1}{2}$  cup of milk. Beat egg and sugar together till smooth and light, add the milk, and a cup of flour, then add the soda dissolved in hot water, then flour enough to roll out, cut and bake in a quick oven.

## Fried Chicken.

Cut up the chicken and lay the pieces in cold water to extract the blood wipe dry, dredge with flour in which is mixed a little pepper and salt. Fry in lard to a rich brown, take them out and keep in a warm place, skim the gravy carefully, add a small spoonful of flour and one-half pint of cream, season with pepper, salt and parsley, (or to suit the taste.)

## Fried Potatoes.

Boil potatoes the day before using, peel them and cut them across in rather thin slices. Have ready your doughnut kettle of lard, when hot drop them in one by one, putting in only what the lard will cover, fry quickly to a light brown, take up, salt and keep hot till sent to the table. This way prevents the usual disagreeable odor and the unwholesomeness arising from burnt lard, as the lard after repeated use looks as white as when taken from the box.

## Another Way.

Take good shaped smooth potatoes, wipe them clean, slice them very thin, (say thickness of a knife blade,) and fry as above, stirring often. This is a good way if wanted when boiled potatoes are not at hand. Many also like them better, although not so digestible.

## Babies on Washing-Day.

There is nothing more likely to bring a severe attack of illness upon a young child than to keep it exposed to the heat, steam, and the opening and shutting of doors in the kitchen, on washing-day. Innumerable cases of lung fever have we traced to this cause. It

is trying to the constitution of an adult, and freighted with death to the tender infant.

## To Cure Nuts Well.

"What good butternuts!" exclaimed James, while visiting his aunt.

"Yes," said she, "and they owe their good flavor to the manner in which they are cured. When gathered they were thinly and evenly spread on a dry and airy chamber floor, and while drying stirred a few times, that they might not heat or mould, as they do if spread too thick, or do not have sufficient air while drying. They must remain spread till thoroughly dried, and then they may be put in dry boxes or barrels. All nuts while curing will lose much of their good flavor if left on the ground, or piled up so that the air can not circulate freely among them."

"But," said James, "does not the air circulate freely among them on the ground?"

"Yes; but though they need air they also need dryness; and the dew and rain is injurious to their flavor. All nuts, when fully matured, ought to be gathered when dry, and thinly spread in a dry, airy room. They should not be left piled up, because one is in a hurry or wishes to do something else."—*Rural New Yorker.*

## How to Make Different Cements.

*A Cement withstanding water, acids, oils, &c.* Simple shellac, made up into sticks of the size of a lead pencil, is commonly sold for such cement. The objects to be cemented together are first warmed till they melt the shellac brought in contact with them. This is very good to cement broken glass, porcelain, &c., especially as the objects are again ready for use immediately when cold; but it is not adapted for flexible objects, as it cracks, and also will not withstand heat or alcohol, which softens the shellac.

*A Cement withstanding Heat and Alcohol.* Take the best kind of glue; pour on an equal quantity of water; let it soak over night; next morning melt it over a gentle heat, and add a little creosote or oil of cloves to prevent putrefaction. This cement will also be adapted for flexible objects, like leather, and is sold at present from wagons in different cities of the United States. This cement will not withstand boiling water as well, as this softens the glue.

*A Cement withstanding heat and moisture both.* Simply pure white lead, or zinc-white, ground in oil, and used very thick, is an excellent cement for mending broken crockery ware; but it takes a very long time to harden sufficiently. The best plan is to place the mended object in some store-room, and not to look after it for several weeks, or even months. After that it will be found so firmly united that, if ever again broken, it will not part on the line of the former fracture.—*The Cabinet Maker.*

## Household Weights and Measures.

Wheat flour, one pound is one quart.  
Indian meal, one pound two ounces is one quart.  
Butter, when soft, one pound one ounce is one quart.  
White sugar, powdered, one pound one ounce is one quart.  
Best brown sugar, one pound two ounces is one quart.  
Eggs, average size, ten are one pound.  
Liquid measure. Sixteen tablespoonfuls are half a pint.

## Perpetual Paste.

A perpetual paste may be made by dissolving an ounce of alum in a quart of warm water. When cold add as much flour as will make it the consistency of cream; then stir into it half a teaspoonful of powdered rosin and two or three cloves. Boil it down, stirring all the time. It will keep twelve months, and when dry may be softened with water.