

Retiring from Business!

OUR GREAT Slaughter Sale will last a few weeks longer. Eight weeks have passed now of

TERRIFIC, STEADY SELLING,

and the stock is fast going out. The reason for this is easily told.

The people have been convinced that nothing is being held back—nothing marked at a profit—but everything in the store being SLAUGHTERED at better than Bargain Prices.

You are not too late yet—come while the chance is here.

Magnificent Stock of Dry Goods and Clothing Being Slaughtered Out at Retail.

M.W. Kennedy & Co.
DRY GOODS AND CLOTHING

LOW YOUR TRUMPET

Whitby township council paid \$75 at meeting for sheep killed by dogs.

English gentleman has donated \$100 to Pickering college to pay off all indebtedness.

William Atkinson, a fourteen-year-old boy, lost a leg at Chatham on Friday, while steering a ride on the R.R.

The first shipment of 250 tons of galvanized iron passed through Ottawa en route to the north on Thursday. Fourteen cars were required to transport it.

Charles E. Weldon, ex-treasurer of the L.L.P., has been arrested at Windsor. He is alleged to be \$3,000 short in his accounts.

Six persons were killed, two are missing and twenty-six were injured by the explosion of the Niagara Starch Company's boilers at Buffalo, on Thursday.

The total value of factory extensions in Ontario this season will total up not less than \$800,000, and the number of men employed over 2,000.

During a heavy pull on some logs Friday morning at Young's mill, WIARTON, the doubletree broke, one piece hitting the sawyer, John Cordick, over the stomach, killing him instantly. He leaves a widow and three children.

The police of Hudson, N.Y., captured a Chinaman last week, who, it is believed, were being smuggled from Montreal to New York. They found four boxes, three in each box, and were provisioned for the trip.

Farm help is said to be scarce in Ontario. The heavy crop is one reason, and the absence of young men in the north, and the States is another reason. Wages offered have been \$16 per month for four months, and as high as \$1 per day for the harvest.

The hog trade is said to be in danger of being injured by fattening the hogs on clover. The clover-fed hogs cannot be sold until after they were slaughtered, and the fat turns yellow and the bacon becomes soft and unsatisfactory. It is all right to feed clover to young hogs on grass and corn, but not up to the time of marketing. There is nothing like pea fed pork.

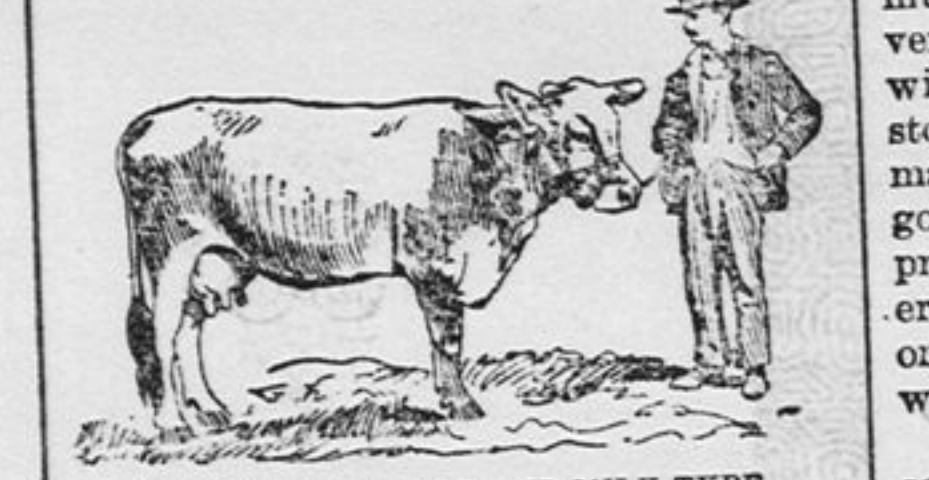
A despatch sent by Mgr. Guay from a north-west shore of the Gulf of St. Lawrence was received at Quebec last week to the effect that some thirty or forty families of Indians belonging to the village of Seven Indians and Mingan had died in the woods last winter for the want of provisions. A good deal of sickness in the village is also reported.

President McKinley has appointed the commissioners to meet a similar commission on the part of Great Britain and Canada for the purpose of adjusting the relations between Canada and the



BROWN SWISS.

Is This the Best Dairy Cow We Long Have Sought?
America is the only country where cows have been so sharply differentiated into the beef and dairy types. We do not say this differentiation is wrong; on the contrary, we believe in it. The cow whose whole strength and food go to the making of milk has not much material left to put meat upon her bones. In Europe, however, the beef idea is still kept in view in the breeding of dairy cattle. In most countries the meat and milk production are about equally in the minds of those who breed cattle.



From The National Stockman and Farmer we copy the accompanying illustration of a cow of the favorite dairy breed in Switzerland, the Brown Swiss. This cow is nearly as large as a Short-horn, and her well rounded body and quarters show plenty of meat. We are assured, however, that she is great at the milk pail, giving 40 to 70 pounds of milk a day, it being rich in butter fat. If this is true, then the Brown Swiss is about the most valuable cow in existence. This fine creature is owned in Ohio. She has a black nose, tongue, hoofs and tail and black tipped horns. Her color is chestnut brown mixed with white.

Rusty Cans and Sour Milk.

L. P. Biddick of the Kansas Creamery company kindly sends me a few more figures on the relative acidity of milk delivered in rusty cans and bright ones.

While neither Mr. B. nor I consider these observations conclusive I, for my part, deem them of interest and worthy of being taken note of by our experiment stations:

BRIGHT CANS.		
Number of temp.	Acidity, c. c. 1-10 normal to 80 c. c. cream.	
3	78	14
5	77	11.5
17	77	12.0
21	77	9.5
36	77	12.0
26	78	14
28	78	10.5
54	78	9.4
70	78	12.4
Average..... 78 1-7		

While the temperature at which the milk in question was delivered is virtually the same the acidity was considerably less in the milk from the rusty cans.

The only explanation that I can think of, and which I submit pending that of wiser heads than mine, is that part of the lactic acid is neutralized by a chemical combination with the iron. The Danish experiments indicate that such a combination does take place and that the iron is a chemical, not a bacteriological one.

What concerns creamery men and patrons most is the practical fact that such cans will spoil the milk and that we owe Mr. Biddick thanks for thus confirming the warning given by Instructor Boggild of Denmark.

In this connection it may be in order to remind creamery men to look after their cream vats. If too rusty, the same danger lurks there as in the cans.—J. H. Mourad in Hoard's Dairyman.

Hot Weather Butter.

The making of butter that in a temperature of 90 degrees will still have the ability to hold up its head and at the same time have a good flavor is not so very difficult if care is exercised beforehand. Cream should be put into the churn at the lowest possible temperature at which the butter will come, and in getting this temperature the temperature of the room in which the churn has stood should be taken into consideration. A churn that has been standing out of doors in a temperature of 80 degrees will raise the temperature of the cream higher than would be thought unless the matter had been actually tested with a thermometer. If the cream is to be had, allow the churn to stand for half an hour filled with ice water. This will cool the wood sufficiently to prevent the outside temperature from having very much effect.

As to just how low the cream may be put into the churn each must find out for himself. I have put in cream at 50 degrees and had no trouble in churning, but the outside temperature had warmed the butter up to 60 by the time it had come.

Keep the cream from getting too sour. Keep it well stirred and churn it as cold as it will come, and good butter must almost surely be the result. Try it next time.—Exchange.

TO BUTTER-MAKERS
Pure Milk.
Within recent years some dairymen have begun to sell milk which has been handled with extra care to insure a high grade purity and wholesomeness. This is sometimes called "certified milk," due to the fact that the producer certifies to the feed and character of his cows and the handling of the milk. Others "pasteurize" or heat to a cream to destroy or injure disease germs if any perchance occur in it. At one time dairy in Indiana all the milk is sprayed through sterilized air and then made very cold in an airtight chamber, after which it is bottled.

SMALL CREAMERY.

Suggestions For Starting a Butter Factory on a Limited Scale.
In answer to a correspondent making inquiries as to how to start a creamery The Country Gentleman says:
The creamery itself will require much thought and care as to detail of construction. It may not be necessary to build separately if room can be had, but it will require a little power of some kind to run the separator, churn and possibly the butter worker. If hot and cold water can be had independently, a small gasoline engine will be all right. For a herd of over eight cows a separator is indispensable in a creamery, as its expedition in skimming and its almost absolute recovery of all the fats in the milk put it beyond comparison with any other method. A cream ripening vat, an up to date revolving churn, possibly a butter worker and 40 other things of greater or lesser degree must be had in order to make the finest butter with economy of labor, though much fine butter has been made with very rude and scanty apparatus. You will probably need ice and some cold storage, so that the butter and cream may be controlled as far as temperature goes. Much of this you can better comprehend by visiting some private creamery near you and finding out how some one else makes fine butter and with what apparatus.

The manufacture of fine butter is something that cannot be learned by mail. It may be that you make butter "that is very much liked," but on a larger scale and for market is another matter. A few days' visit and instruction at the dairy school would be of the greatest assistance. To get fine cream results cream needs a certain treatment; "starters" must be used, granulation practiced and brine substituted for butter milk in the finished butter, all which allows no guesswork from start to finish, including the packing and delivery. The milk must be drawn in the most cleanly way and put at once through the separator at 85 degrees and then cooled down to 45 degrees at least, held there for some time, then warmed up, and the starter added at from 58 to 65 degrees, according to the season.

Churning should be done at the velocity, acid stage and not delayed, as the acidity then is true lactic acid, while a few hours later on it may be something else, and the butter will have quite a different flavor from Elgin. Washing the butter with weak brine, working over and packing direct from the churn or salting and setting away for awhile for it to set and then working the second time are things in which experience will have to guide you, but some people can do some things better one way than another, though all roads may finally reach Rome. If you are to buy the milk a new question is opened. In the buying of milk for butter making purposes there can be only one safe rule for the buyer who buys in small quantities. The only fair way is to buy milk by the Babcock test, reading off its fat content and pay for that fat what it is worth for butter minus cost of making and commission. The skim milk is to go back to the producer or be paid for by the creamery owner at a rate somewhere from 10 to 20 cents per 100 pounds. Milk is worth only what it will make in butter, and weight of milk will not indicate what 100 pounds of milk is worth to make into butter; so the test must be used—not glass tubes, which are no better than "guess," but a reliable Babcock test, and the test made every day, or at least the sample taken every day, and a composite test taken from each week. There is another way milk is taken at some creameries and tested by the Babcock test, and for every indicated pound of fat shown the producer is paid the price of a pound of No. 1 creamery butter, and the maker gets his profits and pay for his labor out of the overrun, as 100 pounds of indicated butter fat will make from 113 to 118 pounds of commercial butter. Another way is to charge so much a pound, as may be agreed on, for collecting cream; and milk, making the butter, furnishing the packages, and the producer is to have the butter and dispose of it as he may and to whom he can chance on as a buyer.

The disposal of the skim milk and buttermilk is a debatable matter. Skim milk has a large feeding value, but to get best results it must be fed in connection with other feeds, especially grains, and fed to young, growing animals and nowhere near maturity at that. Fed to calves and pigs, from 40 to 100 pounds weight seems its best disposition. In the feeding trials cast and west it seems that with pigs and calves cornmeal was the best grain that could be fed in connection with the skim milk, and a pound of the meal to three of sweet skim milk was the best proportion for pigs. With calves a ration of about one of meal to 12 of milk seemed the best and gave the most profitable results. Feeding grains with much nitrogen in them, like oil-meal, and skim milk, also largely albuminous, was a waste of food as compared with cornmeal and an ounce of oilmeal a day to the calf in proportions as above. Animals that have attained growth or that it is desired to fatten rapidly cannot be fed milk with any chance of profit.

Dairy and Creamery.

Neither heifer nor bull calves intended for dairy animals should be kept very fat. It is apt to make them run to beef.

Don't forget that land plaster in stables is the best possible absorbent for odors. Sprinkle it freely about your dairy stalls, then sweep it out and spread it on the poor patches of your ground.

Never let milk stand a minute in the stable where it is milked. Take it away at once and separate or strain it.

The spout strainer so common in milk pails is a bad thing. It catches many particles of dust and unclean things unmentionable.

AGONIZING PAINS.

ENDURED BY THOSE WHO SUFFER FROM SCIATICA—A VICTIM TELLS HOW TO OBTAIN RELIEF.

Probably no trouble that afflicts mankind causes more intense agony than sciatica. Frequently the victim is utterly helpless, the least movement causing the most agonizing pains. Those who are suffering from this malady the following statement from Mr. John Hayes, of Hayesville, York Co., N. B., will point the road to relief and cure.

Mr. Hayes says:—For upward of twenty years I have suffered from weakness and pain in my back. Some four years ago my trouble was intensified by sciatica settling in my right leg. What I suffered seems almost beyond description. I employed three doctors but all to no purpose: I had to give up work entirely, and almost despair of life. This continued for two years—years filled with misery. At this time I was advised to try Dr. Williams' Pink Pills, and after using six boxes both the sciatica and the weakness in my back which had troubled me so long, were gone. I was again a well man and feeling fifteen years younger than before I began the pills. Nearly two years have passed since I discontinued the use of Dr. Williams' Pink Pills, and in that time no symptom of the trouble has shown itself. Under God I thank Dr. Williams' Pink Pills for what they have done for me.

Mr. Hayes voluntarily testifies to the truth of the above statement before Edward Whosead, Esq., J. P. and his statements are further vouched for by Rev. J. N. Barnes, of Stanley N. B.

CANNINGTON.

WILL EXTEND A CALL.—The Rev. T. S. Glasford of Tr. I, E. C., who has been attending the Presbyterian general assembly at Montreal, returned to his home Monday morning after visiting his brother and sister, Mr. S. H. Glasford and Mrs. W. G. Brandon of this town and friends at Beaverton and Thorah. We have been informed that the congregation of St. Andrew's church, Beaverton, will extend a call to Mr. Glasford. Mr. Glasford would make a worthy successor to the Rev. Dr. Watson. He is an able preacher, and Beaverton being his home in boyhood, would in every way qualify him for the change about to be offered to him.

PUBLIC.—Friday, July 29th, has been selected by the teachers and scholars of All Saints' Sunday school as the day on which they will hold their annual picnic. The picnic will be at the late Mr. Rennie's of this place, who died on the 7th inst., was very largely attended. The remains were interred in the cemetery at con. 11, Brock. She had been a great sufferer from cancer.

PERSONAL.—Mr. A. C. McFarlane of Picton, and formerly of the Standard bank here, while Mr. John Houston is on his holiday, Mr. Bruce L. McMillan, who has been a resident of this town for a number of years, and who has been in the employ of Mr. C. C. McPhaden as salesman, left on Monday morning for Toronto, where he enters the employ of Gordon, McKay & Co. Mr. McMillan made many friends while here, and was highly esteemed by all.

HYMENÆAL.—On Wednesday, July 6th, at 255 Carleton-st., Toronto, Miss Susie Margaret, youngest daughter of Mr. and Mrs. Hodgson of this place, was married to Mr. Robert E. Morrison. The happy couple will spend a few weeks in New York and will then return to Toronto and make their home in that city.—Gleaner.

Farmers of Victoria Co.

—should insure in the—
Farmers' Union Mutual Fire Insurance Company
for the following reasons:

It is your own country company, now three years in business.
It is on a good solid basis, organized especially for the farmers, and we insure nothing but farm risks, country schools and churches.
We give a blanket policy, and our rates are lower than any other company.

FARMERS ARE CAUTIONED.

Not to believe the false statements circulated by certain rival agents against this company. It will pay you to see me, or write to me before you insure.

R. G. CORNELL,
Agent and Secretary, Lindsay.



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Of Rare Value in Boots and Shoes will be made in connection with our....
Special Sale of Boots and Shoes Commencing July 12th.

Childs' Dongola Boots	50c	Ladies' Tan Oxford Shoes	75c
Misses' Dongola Shoes	50c	Gentlemen's fine Lace Boots	1 00
Ladies' Fine Shoes	75c	We will offer many more lines at similar reductions.	
Boys' Fine Shoes	75c	Call and inspect our stock, they are as good as the best.	
Small Boys' Dongola Lace Shoes, 11 to 13	75c		

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At my Warehouse
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Wool Wanted, At Top Market Price For Cash.

We offer special inducements in exchanging wool. A full line of Woolen Goods at mill prices, and each of the other departments—Groceries, Hardware, Clothing, Hats, Boots and Shoes, Dry Goods, Wall Papers, Crochery and Glassware, Paints and Oils, Patent Medicines, with a thoroughly assorted stock in each, is at your disposal in trading for wool. A Carload of REDPATH'S SUGARS, Yellow and Granulated, just received. SPECIAL PRICES IN BARRELS.
BINDER TWINES—Pure Manila and Sisal, all the leading brands in stock at Lowest Prices.

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THE WHITE IS KING!



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