

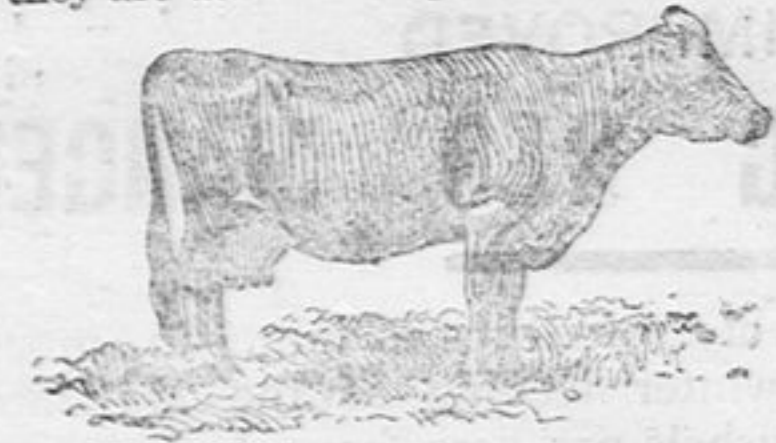


A BUTTER FACTORY.

Good Results From Crossing Two Well Known Dairy Families.

The cross breeding of dairy families is a subject well worth all the attention at present bestowed on it. Quite within range of reason is it that here in America we shall be able to produce the model dairy cow of the world.

Certain single breeds in both beef and dairy families have been so fine bred and so long inbred in America that they are deteriorating. They have be-



A JERSEY-GUERNESEY.

come delicate of constitution and short lived. It is well known that the "crinkly" Meuse sheep family was bred for wrinkles and grease so many generations that it had fair for awhile to become worthless. Any closely inbred family degenerates after a time and wants an infusion of new blood to invigorate it.

If we ever do produce the model dairy cow here, she will probably be the result of intelligent cross breeding, like the animal in our illustration. She represents the Jersey in her form and the Guernsey in her size and the best qualities of both these two rival breeds. She is a noble cow, and a fine cow is much better than a scrub man.

Rusty Dairy Utensils.

Dairy farmers who are methodical and careful in their work need scarcely be reminded of the importance of cleanliness in the dairy. The principal reason for its necessity is that bacteria and other micro-organisms which have a deleterious effect on milk and on its products may be generally said to thrive best where cleanliness is least considered. Dirt in almost any form may serve as a harbor of refuge for these minute bodies, and its presence in the dairy is always a source of danger as regards the contamination of the milk. Cleanliness in the dairy must, however, be understood to include other considerations than the exclusion of injurious microscopic bodies, and an instance of this truism appears in the following account of a comparatively recent experiment made in Denmark by M. Boggild, the "expert" to the Royal Danish Agricultural Society:

A sample of milk from a creamery was sent to M. Boggild for analysis. Even before the milk had turned sour it had acquired a very bad smell and a taste somewhat analogous to that of tallow. The farm whence the milk originated was found to be not only well conducted, but one which had a very good reputation in its district. Nevertheless M. Boggild observed that a tank employed to receive the milk was rusty, and, as he remembered having once before met with an analogous abnormality in milk from a farm where he had also observed a similarly rusty receptacle, M. Boggild suggested to the farmer, as an experiment, to purchase another tank, to be used side by side with the rusty one. The experiment was made, and whereas the milk became tainted as before in the one case the milk placed in the new tank retained its normal qualities.

This result appeared convincing enough, but M. Boggild made it conclusive by further investigation, with a view to ascertain whether it was rust itself that caused the mischief, or whether it might not be due to bacteria which, through inadequate cleansing, might also be present in the rusty vat.

To this end, therefore, it was not only thoroughly washed, but also cleaned, so as to kill any contained micro-organisms. But even this precaution did not protect the milk which was afterward placed in the still rusty vat. M. Boggild also found it, on analysis, to contain a comparatively large quantity of iron, which, moreover, increased in proportion to the extent of rusty surface covered by the milk. It was also shown that the butter made from this milk acquired its characteristic taste, an observation which serves as an additional proof of the necessity to use only dairy utensils which are clean in the strict sense of the word.—A. Balleine in Montreal Herald.

Does Not Pay to Hold Cheese Over.

In relation to holding cheese for a better market, the Utica Herald truly says that the present situation leads one to question the policy of storing early cheese, no matter how cheap it may be had. Canada is making more than an average, and other parts of the country, as well as England, New Zealand and Australia, are producing their full quantity of cheese. Nowadays the whole world is our competitor. Refrigerated freight vessels bring stock from the ends of the earth to the point where it is most needed, and a short supply in any particular quarter is easily made good by the production of some other country.

Good For Minnesota.

The Minnesota dairy commissioner reports the establishment of 80 creameries and 20 cheese factories in that state this year. The larger number of creameries is accounted for by the fact that hog raising is an important indus-

try in the state, and the creamery returns the skim milk and at the same time pays about as much as the cheese factory, which returns nothing. The commissioner also reports that the large number of creameries have driven oleomargarine out of the state, because they are now able to manufacture and sell good butter at prices so low that oleomargarine has no chance.

BAD BUTTER IN THE FALL.

Bitter Cream and Cream That Swells and Foams in the Churn.

Autumn is the time of the year when some domestic butter makers are plagued with bitter cream, and others with cream that will swell and foam in the churn and refuse to yield up its butter. Occasionally where we find the "gathered cream system" at butter factories in vogue, makers report the same trouble in the autumn months. There is a popular belief that there is a specific remedy for every bodily disease and ailment, if it were only known, but I think butter makers have a better right to believe that a remedy exists for all of the complications that occur in the working of their art. Take, for instance, cream that will foam and swell in the churn and refuse to "come." I never have been troubled with that kind when I have been careful to follow out a line of preventive treatment.

I believe it to be often but not always caused by an alkaline ferment developed at a low temperature. It is in cold weather that we meet with this trouble and in cream that has stood long not far above the freezing point and is churned perfectly sweet. This cream gets its first warning up in the churn, where, instead of breaking down into butter, it swells, due to its gaseous nature. If I had such a mess of cream on my hands, I should take it right out of the churn and set it away in a warm temperature to sour, or mix some sour cream with it to hasten the ripening process, provided, of course, it had not been previously matured. Better yet is to take preventive measures by treating the creaming and churning process intelligently from beginning to end. Set the warm milk under conditions that will send all of the cream to the surface in the quickest possible time. A temperature of 40 to 45 degrees is about the best for this, which is very easy to obtain at this season of the year. More often the "set" milk stands at a temperature of 35 degrees in an open dairy room and is not skimmed for several days. This is a nice way to sow seed for foamy cream that will cut up all sorts of capers in the churn. Set under favorable conditions, the cream should be all on the surface in from 12 to 18 hours, and then skim it. It is pernicious to its quality to let it stand there a day or two longer. It is a prevalent practice to do so, however, under the impression that more cream is obtained thereby. But you should remember that you can hasten or retard the raising of cream according to the conditions under which you set the milk.

As soon as the cream has been lifted from the milk it should be placed in a vessel to ripen; not in a temperature of 50, for there it will age, not ripen, but surrounded by a warmth of from 65 to 68 degrees. It will mature in a few hours. The whole process from setting the milk to churning the cream should not be dragged over the period of half or a whole week's time, as is sometimes done. Expedition in fine butter making is not undue haste; it is a necessity. As is well understood, the milk from farrow cows, or animals long in lactation, will also cause cream to yield its butter tardily. With this in mind many makers attribute to this cause all of their trouble in the autumn when often it may have only a remote connection with it. There is no doubt but that it is frequently the one cause, especially when other precautions have been taken to obtain a natural result. Bitter cream is the sequel also of holding it a long time at a low temperature. An unnatural fermentation develops, that might be compared as analogous to mold in bread. Once taking the place of the natural butter flavor, it can never be eradicated. The remedy is to cease from holding milk and cream for several days at a time at a temperature a little above the freezing point.

Few besides local dealers have any idea how much decidedly bad butter comes to market in the late autumn months. Owing to the cool weather, because milk does not get thick and curdle, it is popularly believed that it can be held for days with impunity. But by this means natural fermentation is arrested and unnatural bacteriological changes occur, which ruin butter quality as thoroughly as sprouting in the bins ruins wheat.—Exchange.

How to Write Comfortably in a Car.

When traveling in a Pullman car, get a pillow from the porter, put it on the lap and place writing materials on it. The elasticity of the pillow will insure smoothness. If a pillow can't be obtained, a coat will answer almost as well.

How to Make Lemonade Syrup.

To a tumbler of lemon juice add three-quarters pound sugar dissolved in a tumbler of hot water. Pour in a jar, and, when needed, add water. This is good at all times.

How to Quench Thirst Without Water.

In cases of illness, if hot water is forbidden and thirst is very great, an almost immediate relief may be found in a teaspoonful of glycerine.

How to Keep Jellies From Molding.

After the jelly is cold pour melted paraffin over the surface. It is easily removed in a cake when necessary and is a sure preventive.

A NOTED MATHEMATICIAN.

The Talented Sonia Kovalevsky's Struggles and Triumphs in Science.

An interesting picture of the "new woman" as she has appeared in Russia is given in the biography and autobiography of Sonia Kovalevsky, consisting of memoirs by A. C. Leffler, the Duchess di Calabrie and reminiscences of childhood written by Mme. Kovalevsky herself.

In the reminiscences a bit of the real life of a wealthy Russian landowner is portrayed, and one is able to trace the influences which converged on this young girl, and pushed her, with her eager, restless, talented mind, out of a careless, indolent mode of existence into the struggle for intellectual development and power.

As is claimed, the American "new woman" looks upon marriage as a clog upon her progress, the ambitious Russian girls of aristocratic birth turn to it as a means of gaining an opportunity for study. Sonia Rajevsky, when 18 years old, contracted a marriage upon a purely platonic basis with a young undergraduate, Waldemar Kovalevsky, in order to be able to study mathematics at Heidelberg. After she finished her mathematical studies she tried to fulfill all the duties of wifehood and motherhood, but an unfortunate craze for speculation on the part of her husband brought about a separation. After his death Mme. Kovalevsky was appointed lecturer on mathematics at Stockholm, a position which she filled most satisfactorily. And yet there are men who say women cannot reason.

The most tragical period in Sonia's life was when she was competing for the Prix Bordin at Paris in 1888. She lived in a torturing conflict between the claims of womanhood and those of science. Bound in honor to do her best to gain the prize because her friends knew she had started in for it, she was unable to give as much of her time to the man whom she loved with all the depths of her passionate nature as he demanded, and the result was a misunderstanding, which indirectly caused the death of this talented woman in 1909. Oddly enough, as Sonia Kovalevsky reflected, the triumphs of a singer or of an actress often conquer a man's heart, also the beauty of a woman admired in society, but how can a man's fancy be captured by a woman whose studies dim her eyes and wrinkle her brow in order that she may win laurels in the field of science.

The Green Corn.

Pure color almost always gives the idea of fire, or rather it is perhaps as if a light shone through as well as the color itself. The fresh green blade of corn is like this—so pellucid, so clear and pure in its green as to seem to shine with color. It is not brilliant, not a surface gleam nor an enamel—it is stained through. Beside the moist clods the slender flags arise, filled with the sweetness of the earth. Out of the darkness under—that darkness which knows no day save when the plowshare opens its chinks—they have come to the light. To the light they have brought a color which will attract the sunbeams from now till harvest. They fall more pleasantly on the corn, toned as if they mingled with it. Seldom do we realize that the world is



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THE CLOTHIERS.

Fall and Winter Clothing now on the run. Cargoes of it going out every day. What you can't get at Gough Bros.' six stores, you can afford to go without.

Men's Overcoats,

Boys' Overcoats,

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SINGLE GARMENTS for Men or Boys.

The man or boy who wears Gough's Clothing is a happy exponent of the virtues of good buying. Thousands are so to-day! Why not you?

The time to buy is now! Buy at the store of Gough Bros., that is nearest you. We cover the whole district. We never do less. Prices absolutely the lowest.

GOUGH BROS., THE WONDERFUL CHEAP MEN.

WE HAVE DECIDED TO DO A—

CASH BUSINESS AFTER NOV. 1ST.

It will pay to buy for cash when you can buy at prices such as you will find quoted below. We are only quoting a few prices, but a visit to our store will prove to you that we sell everything lower than any other house in this district.

GROCERIES &c.

We are going to sell 22 lbs. Granulated Sugar, Redpath's, for \$1. 27 lbs Light Yellow Sugar for \$1, and 30 lbs. a little darker Sugar for \$1. 6 lbs Rice for 25c. All Canned Goods for 9 cents or 3 for 25c. Tobacco 9 cents per plug or 3 for 25c. Soda Biscuits 23c. per box. First-class Pepper for 20 cents per lb. White Wine Vinegar for 30c. per gallon, other places sell it for 40c. Wire Nails we are going to sell for 3 1/2c. per lb. Our 25c. Tea can't be beat but we are going to sell it for 22c.; our 30c. Tea for 27c.; our 35c. Tea for 30c.; and our 40c. Tea for 35c. per lb.

Remember we mean all we say; come to buy and you will not be disappointed. We can afford to sell cheap when we sell for cash.

OUR BOOTS, SHOES and RUBBERS

we are going to mark below anything on the market; it will pay you to deal with us.

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we are going to make every person wonder how we can sell so cheap. Those of our customers who got some of the famous 5c. Cotton will remember how good it was, well we have just got in another large shipment of it, also 3c. Cotton and a lot of New Flannelettes. A big stock of Dress Goods in every shade. We have all colors in Braids, Silks and Buttons for Trimmings. It is impossible to quote all the prices in the Dry Goods line but when you come to buy you will see for yourself

OUR BOYS' READY-MADE SUITS

we are going to mark down to very near half of the old price.

OUR ORDERED CLOTHING

we are going to sell at prices that you can't buy any place for. We have a large assortment in this line and we can fit you better and satisfy you better than any person else in the County of Victoria. We will challenge any tailor to compete with us in price, fit and quality.

We pay the highest prices for Butter and Eggs—We are paying 14c. for fresh eggs.

S. J. SHERIDAN & CO., - OAKWOOD

JERSEY CREAM BAKING POWDER,
—FRESH AT—
A. HIGINBOTHAM.

Volume VIII. Number 43

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Finding our premises too small for our mammoth stock of Ready-Made we have leased the large premises, No. 114, commonly known as

"CHINA"

and have moved our entire stock of Ready-Made of Men's, Youths' and Boys' Overcoats and Boys' Pea Jackets; Men's, Youths' and Boys' Coats, Vests and Pants; Eloffie Jumpers, Overalls, &c., to these premises.

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We are fully determined to offer our stock until the whole lot is disposed of.

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If you confine your dealings in Ready-Made to our store you are pretty sure to keep a rule to have the latest styles. We are ever tender to our customers and come fresh from those who have the fashion.

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In black we give you a choice of French makers. A choice of Colored Effects in Trimmings and Cords suitable for

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