

**TIMES FOR THE FARMERS...**  
 and we can supply them  
 goods that will lessen  
 their labors.

**Harvest Supplies**  
 Binder Twines  
 Haying Tools  
 Paris Green  
 Machine Oils

**HIGHEST QUALITY**—that is  
 what counts these days.

**EDWARDS & CO.**  
 Paints, Oils, Iron and Steel

**WINTER TERM**

will find unequalled facilities for acquiring a thorough training in shorthand, bookkeeping, and all commercial subjects at this college. Teachers who have taken these studies up with us have accepted positions at salaries of \$750 per annum immediately on completing the course. Register at any time, prospectus

**HARRISON BUSINESS COLLEGE**  
 TORONTO, ONT.

**PRISM PAINT CO.**

**"PRISM" Brand**

**MIXED PAINTS**

Linseed Oil Paints.  
 Artistic Shades in HOUSE and  
 PAINTS, prepared for Immed-  
 use.  
 in the Market.

**ENNAN & CO**

**AMPERS**

take with them a supply  
 of Dr. Fowler's Ext. of  
 Wild Strawberry.

Those who intend  
 going camping this  
 summer should take  
 with them Dr. Fowler's  
 Extract of Wild Strawberry.

Getting wet, catching  
 cold, drinking water  
 that is not always  
 pure, or eating food that  
 disagrees, may bring  
 on an attack of Colic,  
 Cramps and Diarrhoea.

Prompt treatment  
 with Dr. Fowler's  
 Strawberry in such  
 cases relieves the pain,  
 checks the diarrhoea  
 and prevents serious  
 consequences. Don't  
 take chances of spoiling  
 a whole summer's  
 vacation through neglect  
 of putting a bottle  
 of Dr. Fowler's Extract  
 of Wild Strawberry,  
 the most reliable of  
 the imitations are highly dan-

**Watchman-Warder**

THURSDAY, JULY 6th, 1899.

**G.T.R. LOCAL TIME-TABLE**

**DEPARTURES.**

8:40 a.m.  
 9:15 a.m.  
 9:50 a.m.  
 10:25 a.m.  
 11:00 a.m.  
 11:35 a.m.  
 12:10 p.m.  
 12:45 p.m.  
 1:20 p.m.  
 1:55 p.m.  
 2:30 p.m.  
 3:05 p.m.  
 3:40 p.m.  
 4:15 p.m.  
 4:50 p.m.  
 5:25 p.m.  
 6:00 p.m.  
 6:35 p.m.  
 7:10 p.m.  
 7:45 p.m.  
 8:20 p.m.  
 8:55 p.m.  
 9:30 p.m.

**ARRIVALS.**

8:40 a.m.  
 9:15 a.m.  
 9:50 a.m.  
 10:25 a.m.  
 11:00 a.m.  
 11:35 a.m.  
 12:10 p.m.  
 12:45 p.m.  
 1:20 p.m.  
 1:55 p.m.  
 2:30 p.m.  
 3:05 p.m.  
 3:40 p.m.  
 4:15 p.m.  
 4:50 p.m.  
 5:25 p.m.  
 6:00 p.m.  
 6:35 p.m.  
 7:10 p.m.  
 7:45 p.m.  
 8:20 p.m.  
 8:55 p.m.  
 9:30 p.m.

**I. B. & O. RAILWAY.**

**G. T. R. SERVICE.**

**I. B. & O. SERVICE.**

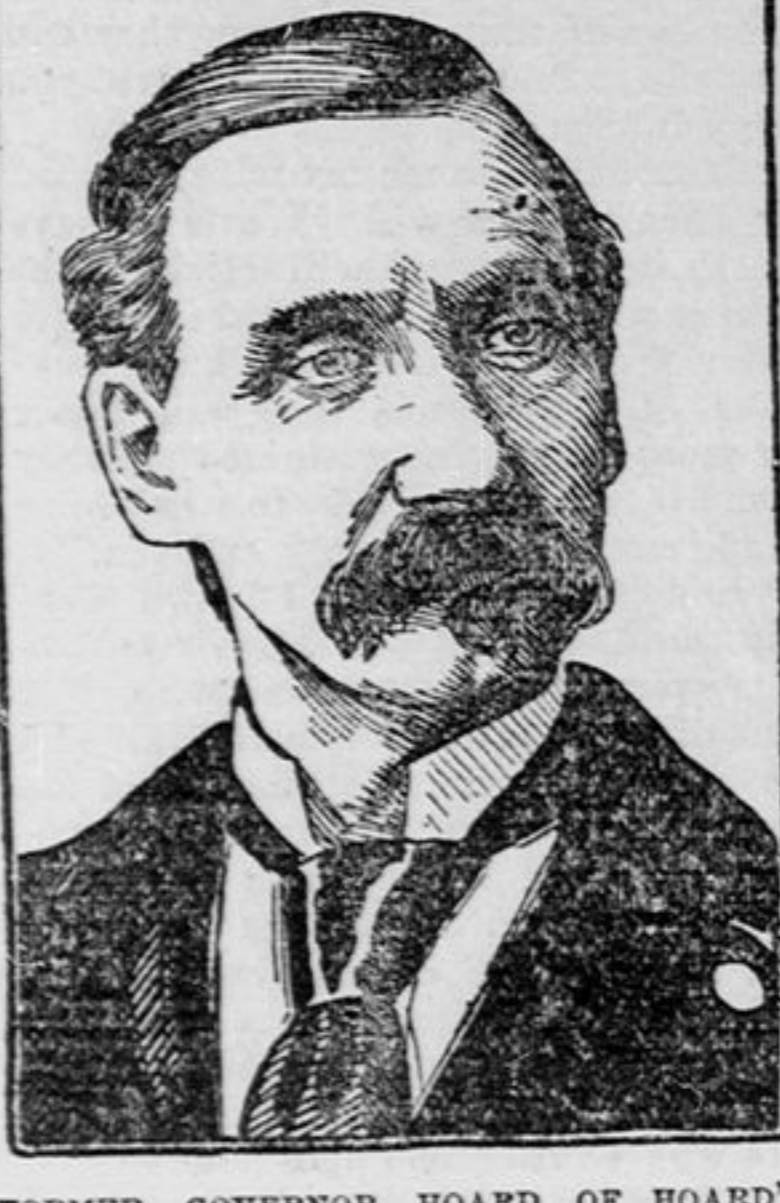
**HOARD'S CREAMERIES**

How the Ideal of the Statesman  
 and Editor Has Been Realized.

Former Governor W. D. Hoard of Wisconsin may properly be termed the practical idealist of the dairy world. He is editor of Hoard's Dairyman, published at Fort Atkinson, and some of his ideas have been brought out in a new creamery, which is described by Superintendent C. L. Fitch as follows:

There are six buildings in the plant: The office, with a force of six persons. The barn, electric lighted, with space for the teamsters' wagons, light wagon and for three teams, besides the driver. The storehouse and box factory, where the whitewood butter boxes are made daily.

The engine house and electric light and power plant. The skimmilk tanks and weighers are also here in the rear and so entirely away from the creamery. The light and power plant furnishes light for all the buildings and for the homes of the four Hoard families, for the Dairyman office and for the leading hotel, and power for the creamery and the Dairyman's presses. The icehouse and cold storage plant, using the Dexter system, and storing each season for sale on the winter market from 2,000 to 3,000 tubs of butter, the excess during May and June over the



FORMER GOVERNOR HOARD OF HOARD'S CREAMERIES.

demand of the creamery's private trade, which receives only butter made the week (in many cases the day) of shipment. Here also are stored each summer as high as 200,000 dozen of eggs from the creameries' patrons besides the large quantities shipped fresh daily to Chicago.

The creamery building, with packing and shipping rooms above.

As to the interior of the creamery, you know it is finished in porcelain tile, paneled walls, marble bases and steps, with electric lights and electric power, wide, plated brass piping and metal work; white enameled and natural paneled wood vats and churn, porcelain cream tanks, copper milk vats, enameled and nickle-plated Alpha separators; ice water for cooling, artesian water flowing 1,500 gallons an hour for washing butter and for use about the park and buildings; three men, well trained for their work, clad in white, with a daily change of raiment; a large run of milk, making an average of about five pounds of butter to the hundredweight; a highly developed dairy community; a name and a plan, a community and an opportunity for the making and delivering of unsurpassed butter. Three butter makers are employed in the home factory. Clarence McPherson, a man of much experience, with Mr. Hoard almost from the beginning, is in charge. Thomas Kyle, Jr., and Clarence Dibble are the other butter makers, and both are skilled in handling large quantities of fine print butter.

We use methods of butter making work which are new and designed particularly for our purposes here—methods for obtaining butter of absolutely uniform color, the natural June shade, throughout the year and from the different creameries of the line and ways of keeping the fall and winter flavor as near as may be like that of the grass season. The metric system is in use within the creameries except in the matter of weights, which must be in pounds for customers' convenience. All glassware and graduates are metric and per cents instead of ounces to pounds methods are used throughout, which is thought very accurate and gives better results.

**Foamy Cream.**

Many times in winter and spring and from various causes cream, when churned, foams up light and increases two or three times its original quantity. Instead of the butter breaking and coming together, it will scarcely break at all, and when it does it resembles fish eggs and will not gather. The following remedy has been tested on the most obstinate cases and has never failed to bring good results: After pouring the cream in the churn add hot water till the cream is at a temperature of 70 degrees; then add one half teacupful of salt to every three gallons of sour cream; then churn as usual. The butter will break in about 15 minutes and will gather perfectly.—Live Stock.

**Dairy Constitution.**

The good dairy cow must have the constitution and capacity for the consumption and assimilation of a large amount of food that she converts into milk, and it is a safe rule to discard any cow in the dairy that does not show a good appetite when liberally fed with a good variety of food.—Dairy World.

**FANCY CHEESES.**

The Secret of Success Is in Curing and Packing.

The popularity of the imported fancy cheeses in this country has induced many home manufacturers to imitate these, writes James Ridgway in the Boston Cultivator. Thus we have the Western Swiss imitation cheese, the American Stilton and other imitations. But there is a more fertile field for the cheesemaker than imitating these foreign standard articles of the cheesemaker's art and skill. Good American cheese will establish itself in the favor of the people who can pay good prices for it, but the trouble is that not sufficient attention is given to the subject by the majority.

There are some makers, however, who seem to have grasped the situation, and they are making fancy American cheese and putting it upon the market in dainty little packages. The most popular package seems to be the china and earthenware cup, which besides looking attractive keeps the cheese in good condition for a long time and is very handy for the buyer. There are other makers who simply wrap the cheese in squares or rolls in prepared paper and then with tin foil. This is just as good as the more expensive china receptacles. The point to be observed is that the packages keep the cheese in a moist, sweet condition indefinitely, and that they are not expensive.

The quality of this cheese is considerably higher than that of the ordinary cream cheese that comes from the average cheese factory in this country. It is made of rich cream and milk, is cured better, is not tough and elastic, but soft and pliable, and is perfectly adapted to spreading on bread or using with pie. It has more taste and flavor than most of our common cheese. The great fault with our ordinary full cream or part cream cheese is that it is flavorless. One might eat it and not know just what he was chewing.

The trouble all comes in the curing. Our methods are probably all right, but we hurry the cheese to market in such a short time after it has been made that it has neither taste nor flavor. We cannot expect it to improve in flavor in the ordinary store or warehouse. The curing must be done and perfected at home under the most approved conditions and under constant watchfulness. It cannot be made sweet and highly flavored otherwise. We have cheesemakers who can do this, but they are unwilling, as a rule, to take the time. There is consequently an opening for enterprising farmers who will take the time to cure highly flavored cheese and ship it to market in neat, fancy packages. Such cheese would in time get a line of customers who would take it regularly in preference to others, and the price would be double what our common cheese brings.

**Cost of a Growing Cow.**

The lecturer of the New Hampshire grange has been making an estimate of how cheaply a heifer calf can be raised until it is 16 months old, by which time the heifer may begin to pay her way. Assuming the calf to be dropped the 1st of October, he estimates the cost of feeding it on skimmilk thickened with ground flaxseed and some hay for the first 5 months, or 21 weeks, at \$9.57. The next three months, bringing it to the pasturing season, cost nearly 64 cents per week, at \$8.28. Pasture will vary with locality and is reckoned extremely low, calves being often pastured for \$1.50 to \$2.50 for the season. The last three months cost \$5.48, making a total for 16 months of \$38.81. The lecturer adds that if there be much increase of expensive foods, like flaxseed, the cost of growing the calf will be considerably increased. These figures are strongly confirmatory of the belief of many old farmers that it does not pay to grow a heifer calf into a cow, and that it is cheaper to buy the cow after all these costs and the risk of loss have been borne by somebody else. It is a fact, however, that a cow grown on the farm and always used to it will if sold to be sent to some other place. The cow has a great love for the home where she was brought up, and instances have been known, where they have been sold to a distance, of their escaping in the night and making their way to the familiar barnyard where they were reared.

**Regular Flow of Milk.**

Unless the cows are so managed as to yield the greatest quantity of milk possible, every effort will be in vain to maintain a regular flow of milk. To a very considerable extent the manner of keeping a cow regulates her production, and this in a large degree regulates her profitability. It is therefore essential that her management be such as will best maintain the best possible results in milk production.—Dairy World.

**Pasteurized Whey.**

At a recent dairy meeting a farmer said that he had fed calves on whey that had been pasteurized and found it a complete success, but some skimmilk was mixed with it. As soon as the calves are a week old oats are placed before them, and they soon learn to eat a good many whole oats. When they are old enough to eat corn, that also is given them, but corn is not given under 8 weeks.

**Cool Your Cream.**

In summer it is an item to cool the cream to the proper temperature before putting in the churn. If the cream is churned too warm, the butter will be loaded with cheese curd, with a risk of its being off color. Butter must have grain and not a mass of fatty wax, and the temperature has much to do with the appearance of the butter after it is churned.—Dairy World.



**BACKBONE OF AGRICULTURE.**

Varieties of Sheep and Value of Their Products.

The bleating of lambs is once more heard in the land, says a writer in London Sketch, and the interesting creatures may be seen disporting themselves on the greensward in the sheepfield or wending their way through rural lanes. Wherever found, they make a picture of unstudied grace. No posing for the camera here—just a wild abandonment to a sense of enjoyment as they bask in the sunshine. The present season has been a favorable one; for the lambs the wind has been tempered indeed, and, although the turnips are small and



BARBARY SHEEP.

scarce, the grass lands have afforded continual pasture. A visit to the sheepfold will put up quite a cloud of birds—finches, sparrows, starlings and jackdaws, who come to devour the scattered corn.

I have photographed nearly every breed of sheep in these islands, including the wild species found at the zoological gardens, the Welsh mountain and Irish Roscommon in their native pastures, and the tiny Shetlands, and in every case the lambs, when alarmed, rush to their dams for comfort before taking flight, thus exhibiting the instincts of their remote ancestors, who, being comparatively defenseless, had to take to the upper ranges of mountains and trust to their fleetness of foot for safety, their constant exposure to a low temperature eventually inducing the growth of a warm, woolly covering. In due time they were introduced to this country, and ever since the dawn of history Britain has been celebrated for its wool. The Romans very highly esteemed it, and garments made from British wool were worn by their nobility. Indeed it is asserted by some that our immense foreign trade commenced with the export of wool to the continent. Be that as it may, it is an undoubted fact that sheep remain today the backbone of agriculture. First, there is the meat. Early lambs always command a good price, as also do good theives, wethers and ewes. Then the wool—although its price and quality vary from the lustrous and valuable fleeces obtained from the long woolled Lincolns to the coarse but useful variety obtained from the Scotch highlands and mountains of Cumberland—brings in a considerable sum. Then, too, sheep are known, in the picturesque language of Spain, as the animals with golden feet, because wherever they have been folded over the land enormous crops are sure to grow, and, lastly, there is the breeding of pedigree sheep, which has developed enormously in recent times, so that prices which would have seemed fabulous to our forefathers have been obtained for a single sheep, the high water mark being reached last year, when a Lincoln ram, owned by Mr. Dudding of Grimsby, was sold for 1,000 guineas. Others have been sold for 200 guineas and upward, many of them for export, British stock having won a worldwide renown.

**Raising Young Pigs.**

If the young pigs lie in the nest much of the time, they will become fat and sleek, and the feeder may imagine he is accomplishing excellent results. But before long it will be noticed that they seem to breathe hard, breathing by short, panting breaths. In advanced stages they will turn green or black on the belly.

This trouble is known as thumps, and is caused by the pig getting fat around the heart.

Exercise is the preventive and cure. The pig must be kept stirring and not allowed to lie around in this way.

Feed a little soaked corn on a clean floor, thus compelling them to be on their feet to gather it up.

Get in the pen and stir them out of their nest and force them to run about; but, best of all, turn them out in a lot or yard as soon as possible and they will take exercise for themselves.

The feed should be given in a side pen, where the mother sow cannot gobble it all up before the pigs have had a chance to get any.

As they grow older and there is no danger of their becoming too fat give them some skimmilk in a low trough, and also mix in a thick slop ground wheat or middlings or oats with the shucks sifted out, and give also in a low trough.

Buttermilk is equally as valuable as skimmilk, if fed without the usual admixture of water from washing the butter in the churn.

The wash water may be utilized by mixing with grain. If any be left, it should be removed.—Farm Journal.

**GOOD TOUGH BUTTS!**



TRADE MARK.

The RICHARDS Long Distance Axle is going fast; out of 25 vehicles fitted with those common-sense axles, 13 have been already sold, and the purchasers are pleased. I still have 10 buggies and 2 Mikado's fitted with the long distance Axle, and it will pay intending purchasers to call and examine them and see and be convinced that they are just the thing for this country. The oil is always just where it is needed. No dust can possibly get in nor the oil cannot get out. No grit formed to cut the boxes, consequently no rattling noise, as you have in the old style. These axles are made in Wilkesbarre, Penn., U.S.; are made of refined steel; cost more money. I have the ordinary axle, but considering everything, these are the cheapest axles made to-day. Don't fail to see these buggies before you purchase.

**RICHARD KYLIE**

**"Nothing like Leather"**



We are now starting in connection with our business the manufacture of **BOOTS and SHOES** and repairing of the same. If you want a pair of Boots or a sett of Harness, call and see what we can do for you.

**HARNESS, HARDWARE. E. PROUSE, OAKWOOD**

**AGENT FOR CRESCENT BICYCLES.**

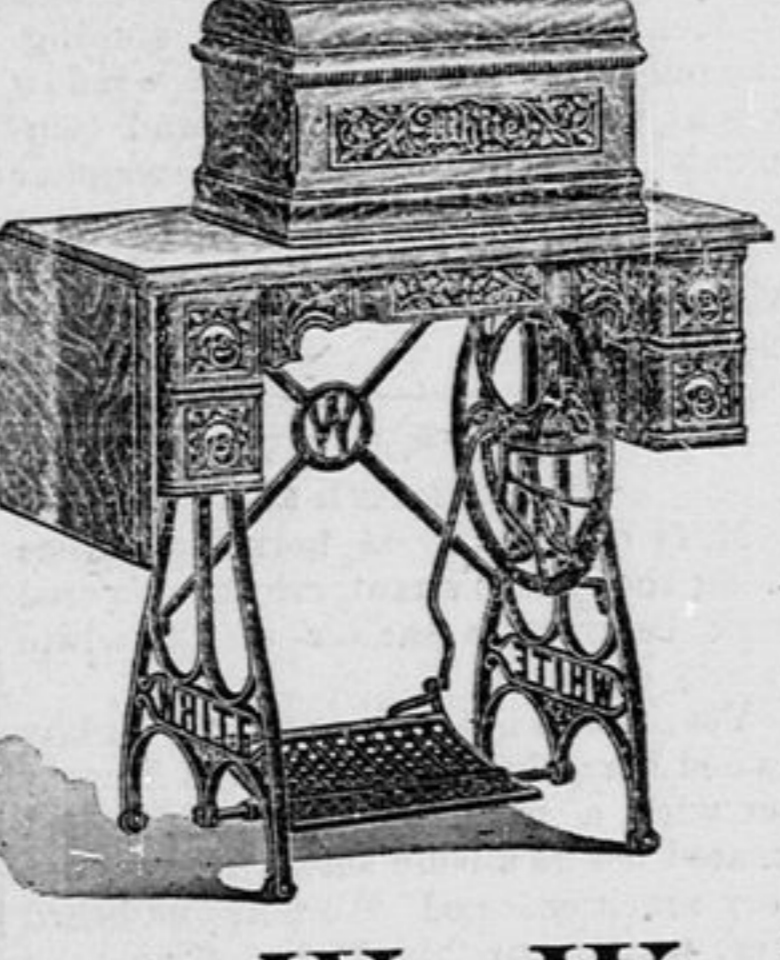
**W. W. LOGAN**

SELLS THE BEST

**Pianos, Organs and Sewing Machines**

in the market and the cheapest according to quality.

He pays cash for all his goods, gets best discounts and can give purchasers right prices and best terms.



**W. W. LOGAN**

GENERAL AGENT. 170 Kent St. West, Lindsay, Ont.

**New Crockery and Glassware**

With new lines just placed into stock the range of Crockery and Glassware is now complete.

**Fancy Dinner Setts, Tea Setts, Toilet Setts,**  
 and a full assortment of Plates, Cups and Saucers, Pitchers, Bowls, Side Dishes, in fancy blue printed ware and heavy stone china.

**Glassware! Glassware!**

New fancy line of Table Setts, Butter Dishes, Pitchers, Berry Setts, Cake Baskets, Preserve Dishes, etc., very handsome pattern in two colors.

Splendid assortment of Lemonade Setts, Tumblers, Goblets, Fancy China Plates, Cups and Saucers, Mugs, Fancy Tea Pots, etc.

You will find a large collection of goods to choose from, and at correct prices, in each of the 10 departments of the store.

**HOGG BROS., - Oakwood**

**GET A SILK DRESS FREE**

The old reliable publishers of the well-known and highly interesting Family Magazine, to advertising it are offering **HANDSOME SILK DRESSES**—full 10 to 15 yards. This offer is open to any reliable person who will send for it at once and promise to show it with fine paper. If you wish to take advantage of above silk dress offer, you must first send 25 cents—silver or postage stamps—to pay for handling and postage on the paper we send three months on trial, and you will receive it by return mail. Mrs. Phoebe Nash, Williamstown, P., writes: Just received the black silk dress—14 yards—you sent me. The quality is magnificent and I thank you a thousand times over. Mrs. Elizabeth Brown, New Haven, Conn., writes: I scarcely believed it, but this morning my silk dress arrived. I have shown it to a dozen neighbors. They all intend sending for one. It is certainly beautiful and I will do all I can for your paper. We can show proof of thousands of dresses given away to those who have answered our advertisements. All dresses sent promptly. Address: **HOUSEHOLD JOURNAL PUBLISHING CO., Lock Box 16, Phila., Pa.**