

News of the Week

Lieut. G. B. Johnston, son of Mayor Johnston of Belleville, who graduated at the royal military college in June and was given a commission in the Royal Engineers, has been ordered by cable to report at Chatham, Eng., on Sept. 1st. He sailed from Montreal on the Corinthian on Saturday.

Peter M. Nissen of Chicago, otherwise known as "Bowser," the latest hero of the Whirlpool Rapids at Niagara Falls, is arranging to take another trip through them in the boat he used on his first trip. He has proposed to the United States government to make soundings of the waters, and thinks his offer will be accepted. He made a similar offer to the Canadian government. He will make the trip about the middle of September.

Another mystery of the sea was made known the other day when the sailing ship Perseverance was posted as missing. Nothing has been heard of the craft for a year, and all hope of its ever coming into port has been abandoned. A year ago the Perseverance, carrying a crew of 26, cleared from Glasgow for New South Wales. From that day to this the owners have received no tidings of the craft or the crew, neither has any ship ever reported sighting the missing boat.

The careless and unbusinesslike manner in which Ontario fruit-growers pack their fruit for the Manitoba market is a crying evil in the trade. There was apparently no reason why this should be so, more than that the carelessness and indolence of the fruit men in the east was the prime factor in the case. The Manitoba market is a good and profitable one for the trade. Prices obtained are reasonable, and the field is practically unlimited for good fruit.

Viscount Wolseley, Field Marshal and Commander-in-Chief of the British army, delivered, according to the Daily Mail, the most scathing condemnation ever heard at Aldershot after witnessing yesterday's manoeuvres. He declared that the 40,000 men who participated were utterly unfit to send abroad, badly led and badly taught. Many distinguished officers listened to those remarks, among them Gen. Montgomery Moore, formerly in command in Canada, but now commanding at Aldershot.

The body of Archibald Marshall, drowned off the steamer North King last week, was found a half mile from where the accident occurred. In connection with the drowning of young Marshall a remarkable claim is set up by a woman residing at Rochester, N. Y., who says that the drowned boy was her son. She appeared at the steamer at Charlotte Monday morning, and appeared much grief-stricken. She did not give her name, but it is presumed it is Marshall. With her were some parties, either friends or lawyers, who declared their intention to "go ahead with the case."

Lost Hat Stories. The London Globe has been collecting a series of lost hat stories, of which the following are specimens: A father and son were standing at the entrance to Old Chain pier at Brighton when the dear little boy tumbled into the dancing waves. A bystander, accoutered as he was, plunged into the sea and, buffeting the waves with lusty sinews, succeeded at last in setting the dripping child at his father's feet. "And what have ye done with his hat?" said papa.

A correspondent sent the following narrative: A festive bluejacket was seen from a ship in Malta harbor dancing on the top of the parapet wall at Fort Ricasoli. First his hat blew over, and then, leaning over to look for it, he lost his balance and fell after it—a sheer drop of 30 feet or more. The surgeon on duty was landed with a party to bring off the remains for identification. They found them crawling about on hands and knees and inquired if he was seriously hurt. "Hurt he blowed!" was his reply. "Where's my hat?"

Only a Misunderstanding. Several years ago, in a well known wholesale house in a big manufacturing town, an old bachelor bookkeeper, who had been many years with the firm, suddenly announced that he was to be married.

The partners gave him a week's holiday, and his fellow clerks raised a little purse and presented it to pay the expenses of his wedding trip. A couple of days after the wedding one of the members of the firm went down to a seaside resort, and there, lounging about the parade and apparently enjoying himself immensely, he saw his recently married old bookkeeper, but alone.

"Where's your wife?" asked the principal. "She's at home," was the reply. "But I thought you had money given you for a wedding trip?" "So I had," was the reply, "but I didn't understand that it was intended to include her."

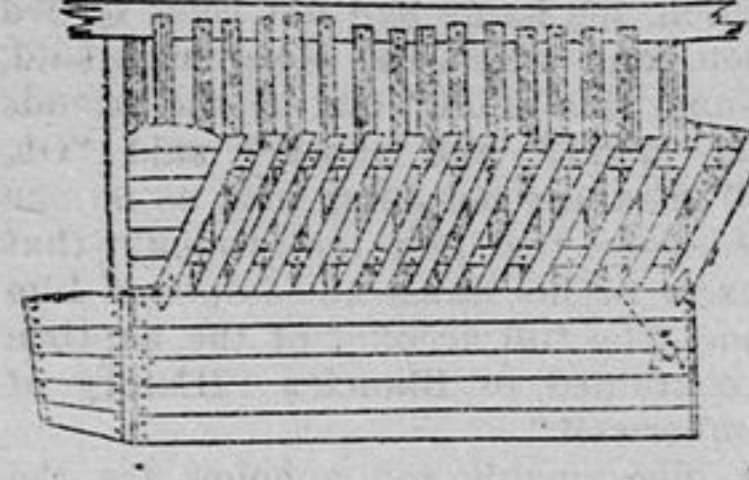
The Word "Salary." The way languages are built up is very interesting, and the derivation of the word "salary" is curious as well. In ancient times Roman soldiers received a daily portion of salt as part of their pay. "Sal" is the Latin for salt, and when the salt was in course of time commuted for money the amount was called salarium, or salt money; hence our word "salary" and hence, doubtless, the expression "not worth his salt"—that is, not worth his "salt money," or salary.

Not Restricted. That gentleman who is being introduced to Miss Binks is a freethinker. "Which is he, a bachelor or a widower?" "About one half of the questions of life we solve; the other half solve us."

FARM & GARDEN

FARM CONVENIENCES.

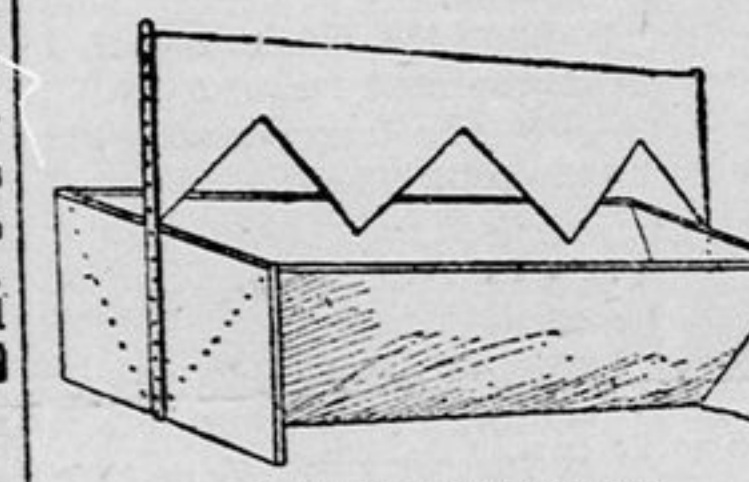
Feeding Devices That Are Handy and Prevent Waste. Economical and sanitary methods of feeding animals, whether they be few or many, are some of the exacting points of good farming. This is a homely saying that "a small leak will sink a great ship," and the small leaks of wasteful and careless feeding may in time destroy much of the profit on the average



MANGER RACK. farm. Some devices of interest to those who give attention to this matter are illustrated by the Ohio Farmer. One correspondent writes:

Since the value of corn fodder is more closely estimated by our farmers, and hay is becoming more valuable and somewhat scarce and we are feeding more fodder in our barns during the winter season than in former years, various contrivances are brought into use to make the feeding of stalks more convenient. In our hay barns or barns with mangers built to economize space in the stable room, we find that the mangers are too small to feed stalks handily. In the first cut is shown a rack attachment which is much used and liked in our country. It is made of 1 by 2 lath throughout. An opening is left at A, where grain can be easily thrown into the feed box. The outer portion of the rack is hinged on the manger, which makes it very convenient to let down and empty refuse stalks on the barn floor, where they may be worked out into the manure yard. The fine refuse can be worked out through the stable for bedding. This arrangement is very convenient also to feed hay, and where small mangers must be used they soon pay for themselves in the saving of feed that is often trampled under foot.

As to the trouble of hogs getting their feet into the feeding trough, an



SANITARY HOG TROUGH.

other correspondent sends a sketch of a device for preventing it. He says: The notched board must be high enough that the hogs cannot get their heads over it, and they will keep their feet out. We just drove a stake down at each end of the trough and nailed the trough and nailed to the stakes. This will do when you feed in one place all the time. If you want a movable trough, make the end boards longer, so that the trough will not upset, and nail a solid strip to each end, long enough to nail the notched board to it. Do not let the notches come down lower than the top of the trough. We have had clean troughs ever since we adopted this plan.

Hemp Industry on New Lines.

According to official report, our imports of hemp fiber for the past five years have averaged in value \$678,475 annually, coming chiefly from Italy and southern Russia. This hemp is worth about 7 cents per pound and is used principally in the manufacture of carpet warps. In addition, we import an unknown but doubtless large amount of manufactured hemp in the form of the cheaper grades of linen. The domestic product of hemp reported by the last census, at a valuation of 3 cents per pound, was worth \$300,000 and was grown chiefly in Kentucky. This hemp is used principally in place of jute butts for cordage purposes. The Kentucky hemp producers grow a short plant in small areas with shallow plowing and little or no fertilizing. The crop is reaped and broken by hand, and the fiber is extracted by the process of dew retting. In addition to these heavy charges, an annual rental, averaging probably \$10 per acre, is ordinarily paid for the land. It is stated that there is a reasonable prospect of establishing an extensive hemp industry in the United States on new lines. Involving the use of either a taller variety or two crops of the short variety, growing the crop on large areas of cheap land, plowing deep, putting on the necessary fertilizers, reaping and breaking by machinery and using the process of water retting.

Alfalfa in the Southwest.

Alfalfa has a long taproot and will not do well on soils with hard pan close to the surface. It thrives best on soils that have been plowed deep and well cultivated. Early plowing for spring sowing is an advantage, as it gives the soil time to settle and become filled with moisture before sowing. The seed should be sown as soon as the soil is in good condition in the spring. When the plants are about six inches high, they should be cut with a mower set high and this operation repeated at intervals of two or three weeks until the weeds are left behind the alfalfa in growth. The method proved successful in the Oklahoma experiment station last season.

FRUIT AND FLOWERS

LAYERING GOOSEBERRIES.

When and How to Do It—Propagating Currants by Cuttings. Gooseberries can be layered after bearing or later in July, after the principal growth is made. When limbs are pegged down, a slit can be made in the underside of the bent portion, which is likely to induce more rapid rooting. Four or five inches of the tip should be left above ground. The most common method of propagating European gooseberries and the more difficult American varieties, like Downing, is by mound layering. About July 1 earth is mounded about and through the bushes, leaving only a few inches of tips of the branches exposed. Most American varieties will have produced roots by October, but gooseberries of the Keepsake and industry class should be left mounded up for two seasons. About Nov. 1 the earth may be dug away, the shoots cut below any roots that have formed and immediately planted in trenches 15 or 20 inches apart, firming well about the roots and covering with earth nearly to the tips. Even if no roots have formed, the cuttings are in a much better condition to throw out roots and make a good growth than if planted without such preparation. After a season's growth and cultivation in the nursery trench they may be planted in their permanent position. Currants are best propagated by cuttings, which may be taken as early as September. They are usually made six or eight inches long and may be firmly planted at once, leaving one or two buds above the surface. The Houghton and one or two other American gooseberries can be propagated in the same manner, but they root with less certainty than currants. —Rural New Yorker.

Chrysanthemum Rust.

Chrysanthemum rust has been somewhat abundant in various sections the last year or two. It grows so rapidly and the spores are so numerous that they fall from one leaf to the other and cause the leaves to look as if they had been dusted over with tobacco dust. Professor Halstead advises to buy your stock from people who have none of this rust, and if you are so unfortunate as to have it use heroic remedies. Throw out and burn all your stock, rip out all boards, walk, etc., and burn also. Dig out all the earth, whitewash all the walls. In short, make thorough work of cleaning out the house and begin over again with new stock. Do not use any half way methods in getting rid of it.

A Beautiful Flowering Vine.

Among all the leading flowering vines which embellish the beauty of the summer season, that beautiful introduction from Japan, Clematis paniculata, stands unsurpassed in many respects. Its pure white flowers, given forth in untold abundance, lend a semblance of coolness under the hot, late



CLEMATIS PANICULATA.

summer sun and exhalant delicious fragrance around. It is a delightful plant and worthy of all the wide notice it receives. As a climber over a trellis, on the roof of an old shed or out-house or as a specimen on a pillar, this most popular of clematises is sure to please. Our picture is a very faithful interpretation of the graceful habit of the young growth as well as an exact reproduction of individual flowers, says American Gardening.

Phenomenal Prospect For Peaches.

The prospects of the peach crop June 1 were nothing less than phenomenal, according to the government statistician, almost every important peach growing state reporting a condition far above the average and some even above 100. Among the latter are Delaware, Georgia and North Carolina, whose reports of 100, 110 and 105 are about double their respective ten year averages. Only California, with a condition of 77, or six points below the average, constitutes any noteworthy exception to the long series of highly favorable reports.

How New Strawberries Are Produced.

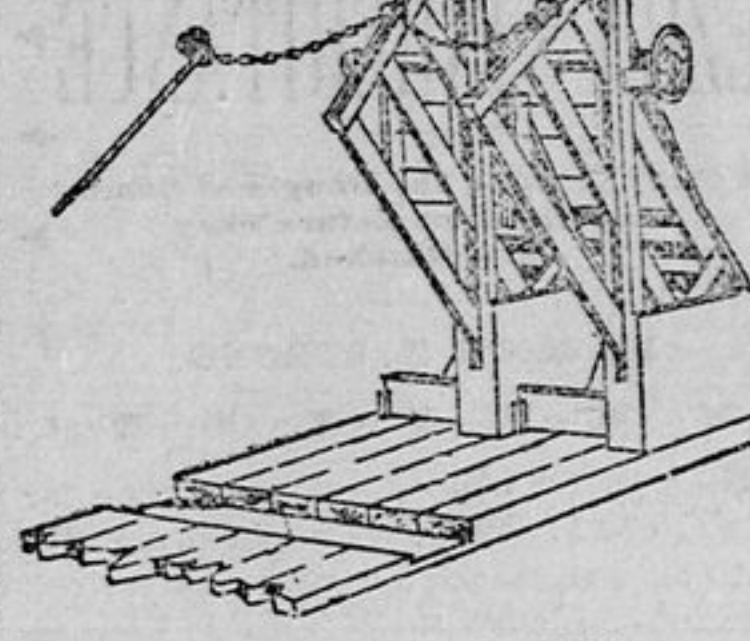
Hybridization has been the favorite method of producing new varieties of strawberries, perhaps because the first successful variety was obtained in this way. Among the recent hybrids may be mentioned the Hinn, which also illustrates the difficulty of systematic breeding, it being the only one deemed worthy of preservation out of about 1,700 hybrid seedlings tested.

BACTERIA IN MILK

HOW THEY ARE DEVELOPED BY TEMPERATURE AND SURROUNDINGS.

Bacteria are minute plants, frequently not more than one twenty-five-thousandth of an inch in diameter and pervading air, water and soil everywhere, says Professor W. H. Conn in The American Agriculturist. They multiply so rapidly that a single individual may produce 17,000,000 offspring in 24 hours. Their importance to agriculture consists in their power of breaking up various compounds and also secreting from their bodies certain chemical products.

The kinds of bacteria which occur most commonly in milk may be called dairy bacteria. They are so common that they cannot be excluded from the



CONVENIENT COW STALL.

milk by any practicable means, but their numbers may be reduced. There are many uncommon kinds which when present cause great mischief, but these may be excluded altogether by care and cleanliness.

So far as concerns the milkman, bacteria are an unmitigated nuisance, being the cause of souring and other undesirable changes in the product. The common dairy bacteria as they grow produce a chemical change in milk sugar and convert it into lactic acid, which gives a sour taste and finally causes the milk to curdle. This change cannot be prevented, but it may be postponed by reducing the number of bacteria. The first means of reduction is by cleanliness, carefully washing the milk vessels, and more attention to the clean condition of the cow. The second means is by regulation of temperature. When freshly drawn, milk is about 100 degrees, a temperature favorable to rapid growth of dairy bacteria. Cooling the milk immediately checks their growth greatly.

It is necessary, however, to emphasize the need of immediate cooling. Half an hour or an hour after milking the cooling will be of very much less value than if done at once. During this half hour the bacteria have already become very numerous. It sometimes happens that night's milk keeps better than that of the next morning because the night's milk was cooled at once, while sometimes the morning's milk is put into the cans at once and taken into the city without cooling. The two chief agencies to prevent souring, then, are cleanliness and low temperature. The same means will prevent all the other bacterial growth which causes silmy milk, tainted milk and other peculiar conditions.

Milk from a healthy cow contains no bacteria, but by the time it has reached the milk pail it is already contaminated to a surprising extent, containing from a few thousand to 100,000 germs to the cubic inch, sometimes more. These are obtained chiefly from four sources—the air, the milk and his clothing, the milk pail, the cow. They are always floating in the air, especially if hay is fed during milking. They are likely to be on the hands of the milkster to some extent, and his clothes are teeming with them. Milk pails not completely clean contain a large number, but the greatest source of milk bacteria is the cow. The germs get into the teats through the milk ducts and between one milking and the next multiply rapidly. The first milk taken from the gland washes these bacteria into the milk pail.

Cow Comfort.

The man who at this season of the year provides some kind of shelter from the sun for his cows is going to receive a big interest on his investment, says Hoard's Dairyman. A cow to return a profit from the feed she consumes must be comfortable, and comfort is not found where the animal is required to stand under a blazing sun or hunting for a few mouthfuls of dried grass over a drought stricken acre pasture. Butter is a slippery article, and it slips away easily and quickly when its factory is required to spend three-fourths of the time fighting flies. A cow will appreciate shelter on a hot day as much as, if not more than, a man. Cool water and a corner sheltered from the sun, together with a breeze to keep the flies away, will go as far toward filling the milk pail as heat, flies, poor water and dried up pasture will produce the opposite. Costly shelter is not necessary, but some old boards and straw, together with a few hours' work, will go far in producing cow comfort.

Aeration and Cooling.

Makers of milk who have not yet learned the value of aeration and cooling are lacking in fundamental education of their calling, says The Breeder's Gazette. Cleanliness, aeration and cooling will do much to preserve milk pure and sweet during the hot weather approaching and do away with the temptation to use preservatives. Creamerymen are especially interested in spreading the knowledge of the benefits to be derived from the use of the simple cooling apparatuses on the market, as the success of their summer output depends on the condition of the milk when delivered to them.

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DR. SIMPSON, PHYSICIAN, Office and residence, Russell-st., Lindsay, second door west of York-st. Office hours, 9:00 a.m. to 10:00 a.m., 2:30 p.m. to 5 p.m., and 7 to 8 p.m. DR. SIMPSON, graduate of Univ. of Trinity College, Toronto Medical College of Physicians and Surgeons, Ont. Late of Rockwood Asylum, Kingston. Grad. Frank Surgeon, Lindsay District. Lindsay, February, 4th, 1891.

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