

RHEUMATISM CAN BE CURED Dr. Hall's Rheumatic Cure Will Cure any Form of Rheumatism

The Weekly Post. LINDSAY, FRIDAY, SEPT. 29, 1899

EDITORIAL NOTES.

Sr Wilfrid Laurier will speak at Bowmanville on October 16th, and will address two or three meetings in Ontario, accompanied by Hon. W. S. Fielding and Hon. A. G. Blair.

The Toronto Star congratulates the Toronto Fire and Water Committee on having "seen their way to meeting public opinion, so far even as declaring that in the interests of discipline in the fire brigade, they will decline to interfere with the head of the department in his dealings with the men."

Much indignation was aroused during the last session of parliament by a suggestion that there were wreckers among the inhabitants of Antiposti. What are we to think of the Ottawa despatch which says that the Scotman is in need of protection from Newfoundland wreckers who "believe that as soon as the ship is wrecked she belongs with her contents to them" and whose practice it is to destroy everything that they cannot carry away?

Hundreds of farmers in this country will cheerfully endorse the following commendatory items taken from the Hamilton Times:

"The training given at the Guelph Agricultural College is being annually more appreciated, and the visits of excursions farm parties are doing more to popularize the institution than for those whom it is intended to benefit. It is to the farmers even more than the technical trade schools to the mechanic, because it investigates and conducts experimental work for the good of all. This year 170 students—50 more than the residence will accommodate—seek admission to the college. Such progress is a sufficient answer to the base partisan attacks made on the school by the opposition. And there is evidence that the tory mud-slingers are taking the hint. Their attacks are fewer than formerly, and some of the organs even venture occasional words of approval."

Bishop McEvay, of London, who is a native of Victoria county, has just completed a tour of his diocese, and having found some things not at all in conformity with his views, has set about the task of remedying the deficiencies with his well known energy and firmness. He is quoted as saying: "I stated emphatically that I would have separate schools in Windsor, and I will have them. I have not the slightest intention of receding one iota from the position I have taken in this matter. Windsor catholics are no better than those of other places, and they must obey the laws of the church. All this talk about separate schools meaning an excessive tax rate is nonsense. If the catholics of Windsor will pay a reasonable tax I'll undertake to make up any deficit. If catholics decline to obey orders they will simply have to leave the church. The sacraments will be refused all catholics who do not support separate schools."

Sr Wilfrid Laurier made a happy speech at a banquet at Drummondville last Wednesday night, referring to the time when he was first elected, twenty-nine years ago, to represent Drummond and Arthabaska, in the Quebec legislature. He spoke of the prosperity of the country under liberal rule, of the quick and satisfactory settlement of the Manitoba school question, of the incorporation of the Drummond county railway with the Intercolonial system, of the burial of race and religious animosities. "I have," he said, "done my best to establish an era of peace and harmony. This is the gospel I preach here and everywhere, whether in the province of Quebec, or in the province of Ontario. I am not the Prime Minister of Quebec; I am the Prime Minister of Canada altogether. If I have a preference, it is certainly for my own race and my own blood, and I have no hesitation in saying so; nor have I any hesitation, on the other hand, in saying that the rights of the other races in Canada are as dear to me as those of my own people. I shall defend them with as much enthusiasm, as I would the rights of my own people. Just as if our rights were menaced I would appeal to our English brethren for justice, for we are brethren after all. There is a common sentiment of justice, a sentiment of forbearance to the weak, a sentiment of respect for all creeds. That is the sentiment which predominates in the Liberal party, and will predominate when Canada becomes a nation, larger as it will become. I have no doubt; it is already, for you, have made immense progress in the opinion of the world."

FARM BUTTERMAKING A Circular from the Guelph Experimental Farm. CO-OPERATIVE DAIRYING BEST. The co-operative or factory system is the best system for the mass of farmers, yet there are many who from choice or necessity will manufacture dairy goods on the farm.

THE DAIRY HERD. Select cows that attain a standard of 6,000 pounds of milk, 600 pounds of cheese, or 250 pounds of butter in a year, and keep none below this standard.

Feeding. A succession of soiling crops in addition to pasture should be ready for summer use, and it may pay to feed some bran or other meal. A mixture of pease or vetches and oats in the proportion of 2 bushels of oats to 1 bushel of pease or vetches, sown at three different periods of about 10 days apart, and at the rate of 2 to 2 1/2 bushels per acre, is a safeguard against drought and a shortage of milk. Corn will come in after this crop. For winter feeding corn silage is the cheapest bulky food. Some clover, hay, with mangolds, sugar beets or carrots, and 6 to 10 pounds of meal a day, in addition to the corn silage, will maintain the milk flow.

Care of the Cows. Cows should have plenty of pure water and access to salt at all times. Stables and cows need to be kept clean. Proper ventilation of the stable is important. Brushing and carding will pay. Land plaster and whitewash should be freely used—the one in the gutter and the other on walls and stalls. Kindness should be the rule in the treatment of dairy cows. Endeavor to make the cow comfortable and she will endeavor to make her owner comfortable. A motto of the dairyman is, BREED, FEED, WEED, AND HUSTLE.

Dairy Utensils. As many as possible of these should be made of tin, containing no seams or crevices. A dairy thermometer (glass) is a requisite. Procure the best utensils, as they will save labor. A brush should be used in washing nearly all dairy utensils. Any vessel which has milk in it should first be washed in lukewarm water, then in hot water then scalded and placed in the sun and fresh air. Wooden ware should also be thoroughly washed with a brush, scalded and then aired, but not left in the sun long enough to crack or warp. Below is a list of most of the utensils needed for farm butter making, together with the probable cost:

Table listing dairy utensils and their costs: A barrel or box churn, size to suit herd... \$3.50 to \$7.00; A lever or roller-walker... 2.00 to 5.00; A butter mould—size one to two pounds... 0.45 to 3.00; A shipping-bag, with ice box in centre and wooden trays... 3.00 to 4.50; A thermometer (glass)... 0.20 to 0.50; A salt sieve (hair)... 0.30 to 0.75; A pair scales, to weigh quarter ounces... 3.50 to 5.00; A butter-milk strainer—size 2 to 4 quarts—with perforated tin bottom... 0.25 to 0.50; A butter ladle... 0.20 to 0.40.

Table listing farm equipment and their costs: A cream pail (tin, with handles on sides and tin stirring spoon)... 1.00 to 1.50; Creamer cans and box for cold water (8 cows)... 5.00 to 20.00; A cream separator (10 or more cows)... 100.00 to 150.00; Brush for cleaning utensils... 0.20 to 0.30; A supply of good butter salt, per sack... 0.70 to 1.60; Butter color, if thought advisable to use it, per bottle or per gallon... 0.25 and 3.50; Parchment butter paper... 1.40 PER 100 SHEETS; Babcock milk tester (4 bottles)... 7.00.

THE DAIRYMAN OR WOMAN. He or she must be clean, neat and tidy. Everything in and about the dairy should be a model of cleanliness. Business ability and good judgment are also requisites of the successful dairy manager.

MILKING. The cow's udder needs to be brushed before commencing to milk. Milking should be done quickly and with regularity. It pays to "strip" the cows, and thus secure all the milk, as the last portion is rich in butter fat. Straining is best done at once after milking by using a fine wire strainer and two or three thicknesses of thin cotton.

CREAMING. There are three methods of creaming now in general use; shallow pan, deep setting and separator. Which system will be best depends upon circumstances. If a small number of cows are kept and no ice, nor spring water below 45° is at hand, then small shallow pans will be best. For a larger number of cows—up to ten—and where ice can be obtained, deep setting in cans about 8 inches in diameter and about 20 inches deep will be satisfactory. With ten or more good cows, use a cream separator, and we would recommend buying one which has a capacity of at least 500 pounds (50 gals.) of milk per hour. When tired of turning by hand (which will not be long), power may be attached with good results. We have found the tread power satisfactory for running the separator at the barn.

Shallow pan setting needs much space, pure air, a moderate to cool temperature, and skimming at from 24 to 48 hours—before the milk becomes thick.

For deep setting it is important to cool the milk to a temperature of 45° or below, before skimming. Skim at the end of 12 hours in summer and 24 to 36 in winter. The cans may be submerged, or surrounded by water as high as the milk in the cans. They may be skimmed from top or bottom. Where the separator is used, have the temperature of the milk from 85° to 95°, the speed of the machine full and constant, and the feed regular. Test the skim milk and note if there is any loss of fat. Secure the cream quite thick, and cool immediately to about 50°. Keep all cream about this temperature until sufficient is obtained for a churning, then warm to ripening temperature by means of a water bath. Stir the cream while it is being warmed by the use of a tin stirrer.

RIPENING CREAM. The ripening temperature will vary with the seasons, cows, and kind of cream. The temperature should be such that the cream will ripen in 24 hours with or without a "starter". A "starter" may be made by heating some skim milk from a fresh cow to 90° the day before the cream is to be set to ripen. Throw away the top portion of the thick skim milk and add to the cream from 2 to 10 per cent, of the finely broken starter. Stir it well into the cream, and leave it undisturbed until 20 to 24 hours after, when it should be ready to churn. The butter milk may be used for "starter" so long as it is of good flavor. Give the cream a good stirring before putting it in the churn.

CHURNING. A simple box or barrel churn we find the best. To prepare it for churning, first scald and then cool. Strain the cream into the churn and it will prevent white specks in the butter. If coloring is used, it should be put in the cream before commencing to churn. The churning temperature will vary a great deal. Thick separator cream may be churned at 50°. Thinner cream may be churned at 56° to 60° in summer, and higher up to 70°, as the season advances. Have the temperature such that the butter will come "firm" in from 20 to 40 minutes. Close covered churns must be ventilated two or three times during the first ten minutes of churning. When the butter "breaks", add a quart or more of water to the churning for each pail of cream. The temperature of the water added at this stage should be varied according to season—cold in hot weather and warmer in cool weather. The object is to assist separation of butter from the buttermilk, and to temper the granules of butter. If the water is too cold in winter, it will prevent the grains forming the proper size. The

churn should be stopped when the grains of butter are about the size of small wheat kernels. The buttermilk may then be drawn off through a strainer, or the granular butter may be dipped out of the buttermilk by means of a sieve, which is the Danish practice.

WHY BUTTER DOES NOT COME. The chief reasons are: 1. The temperature is not right—usually the cream is too cold in the churn. 2. The cream may have been kept too long. 3. The cream of a "farrow" or "stripper" cow may be causing the trouble. 4. The cream may be too thin—get rid of some of the skim milk. 5. The cream may be too thick—add little skim milk or water. 6. The churn is too full. 7. The maker is incompetent. The process of churning is the packing together of tiny fat globules, and anything which hinders this tends to prevent churning.

WASHING BUTTER. When a highly flavored, short-keeping butter is wanted do not wash at all. For prisms to be eaten in a week or two, wash once, and for tub butter, to insure keeping quality, washing twice, or until the water comes away "clear", is a safer practice. Do not leave the butter standing too long in the water, as it will spoil the flavor.

SALTING AND WORKING. Fine butter salt (the use of coarse, lumpy salt is not advisable) at the rate of 1/2 ounce to 1 ounce to the pound of butter may be sprinkled on the granular butter in the churn or on a worker (Some salt with strong brine). If salted in the churn a portion or all of the

working may be done by revolving the churn slowly after allowing the salt time to dissolve. Expert butter-makers may work butter once. Others will succeed better by working twice. Work by pressure and avoid a sliding or grinding motion. When the "strawls" have disappeared, the butter firm and waxy in texture, and the excessive moisture is removed, it is then worked sufficiently.

PRINTING AND PACKING. For immediate use, the "print" of various sizes is a desirable package. It should be wrapped in good parchment butter paper. The tub, firkin, or cube package, is best to pack butter in for export, or if it is to be held. The tub should be solidly packed in the tub, then covered with butter cloth or parchment circle, and 1/2 to 3/4 inch of salt paste to exclude the air. Brine should be added from time to time. Keep in an even temperature. These wooden packages should be prepared by soaking for a day or two in brine, then scald and cool, and line with parchment paper.

MARKETING. Do not trade good butter for dry goods and groceries at (for you) starvation rates of exchange. If possible secure customers in a village, town or city, and send them your best make regularly. Selling to a reliable commission house or groceryman (or cash) is a good way to market. A suitable shipping box with ice chamber is necessary to send butter any distance in hot weather. Have a brand for your butter and sell none but the best with your brand on it. If a churning goes wrong sell it for what it is worth and not on account of its reputation.

Butter Paper. A fresh supply of pure Vegetable Parchment Butter Paper, just received at The Post printing office.

KEEP YOUR TEMPER. Be good-tempered. It pays, in every way. It pays, if you are an employer; it pays, if you are an employe. It is profitable, in very walk of life. And this is taking the most selfish view. You owe it to others to be good-tempered. You owe it to your manhood, to your womanhood, to your own self-respect. Only a coward by nature will be ill-tempered at home; only a fool will be so abroad. In making others comfortable, you are making things agreeable for yourself; you are gaining and keeping good-will, which may be of value and help to you hereafter; you are accumulating a capital of popularity and good report, which may be used to advantage, perhaps, at a critical time. Good temper is a great factor in success.—Business.

Pants are made for men, and not for women. Women are made for men, and not for pants. When a man pants for a woman and a woman pants for a man, they are a pair of pants. Such pants don't last. Pants are like molasses—they are thinner in hot weather and thicker in cold. Men are often mistaken in pants; such mistakes are breeches of promise. There has been much discussion whether pants is singular or plural. Seems to us when men wear pants it is plural, and when they don't wear any pants it is singular. Men go on a tear in their pants, and it is all right; when the pants go on a tear, it is all wrong. If you want to make pants last, make the coat first.—The Joker.

Cook's Cotton Root Compound. It is especially used monthly by over 10,000 ladies. Safe, effective, reliable. See your druggist for Cook's Cotton Root Compound. Make no other as all histories, pills and imitations are dangerous. Price, No. 1, 15 per box. No. 2, 10 per box. No. 3, 5 per box. No. 4, 2 per box. No. 5, 1 per box. The Cook Company Windsor, Ont. No. 1 and No. 2 sold and recommended by all responsible Druggists in Canada.

New Advertisements. VALUABLE PROPERTIES FOR SALE.—A Farm consisting of the best half of Lots Two and Three in the Seventh Concession of the Township of Pusson, containing 114 acres more or less, at least 75 acres cleared and under cultivation, the balance well wooded; good orchard; good buildings; situated in good locality and within five miles from the Town of Lindsay; also a Building House and Lot in the Town of Lindsay situated on Colborne St. Full particulars and conditions of sale can be obtained on application to AGOOSTE & JACKSON Solicitors, Lindsay. September 29th, 1899.

REAL ESTATE BOUGHT and SOLD ON COMMISSION. I have a number of first-class Houses for Sale and to Rent. These are particularly brick and well located. Prices range from one to four thousand dollars. Also a number of choice farms to sell or to rent. These are well situated and in good state of cultivation. Apply to C. CHITTICK. Lindsay, May 30th, 1899.—wtd.

JAMES KEITH Seed Merchant and Dealer in Agricultural Implements. Great care is used to supply every article true to name and of good quality. 14 William-st. LINDSAY, Ont.

ROBT. CHAMBERS Monument Sculptor. Direct importer and dealer in PORTLAND and DOMESTIC GRANITE, MARBLE, BRASS. All work guaranteed. Estimates furnished promptly on application. Works north of Market square, Cambridge-st. Lindsay.

Free Home Specialty Co. 25 REWARD—A Reward of \$5 will be paid to any person giving information that will lead to the conviction of any person setting a trap in the County of Victoria otherwise than according to the law as laid down in the Liquor License Act, the address of the reader will be treated with confidence and the information will be acted on promptly. JOHN SHOOT, License Inspector, Box 41, Lindsay.—w.

YOU KNOW WHAT YOU PAY. When buying a bill of dressed lumber or house fittings, but unless you're a practical man you won't know much about the quality of what you get—you will have to take the dealer's word for it. It's a rare thing to hear a complaint about either our goods, work or prices. We try to make each order so good that it will win us another. If you're going to build any thing this spring call and get price and view sample work. GEO. INGLE, Factory, Cambridge-st. J. Riggs

Schools Re-opening. RIGGS' STORE is well supplied with NEW BOOKS, such as Readers, Copy Books, Drawing Books, Scribblers, also Slates, Lead Pencils, Pens, Inks, Envelopes, Paper, Lock Boxes, Rulers, Rubber Erasers and Penholders. Big variety to choose from. —AT— J. RIGGS', Kent Street, Lindsay. W. G. Woods.

FOR THE DAIRY... FOR THE KITCHEN. We make a specialty of Creamery Cheese Factory and Dairy Supplies, and what we sell is of the very best quality and workmanship. Those in need of Creamers, Milk Cans, Milk Pans, Strainers, Etc., should get my prices before buying. It's not worth the extra labor and trouble to endeavor to get along without necessary utensils in the kitchen—a meal can be prepared in half the time if there is a full outfit. Perhaps for a dollar or so you can buy what you feel the need of 365 days in the year. There are many little labor-saving, ingenious contrivances that cost but a few cents, and should be in every kitchen. Call and see. W. G. WOODS Blue Ridge Opp. Spratt & Elliot

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FARMING THE ONLY WEEKLY FARM JOURNAL IN CANADA... OUR many readers who are engaged in farming activities will welcome this combination, which enables them to secure every week a copy of Farming, the only weekly farm paper in Canada, for practically a nominal sum. Farming is one of the oldest established farm journals in the Dominion. It is a practical paper, giving the farmer information on matters that will mean a better return from the ground he tills, and more money for what he grows. Whilst Farming is especially valuable to every man on the farm, it is equally so to the farmer's wife and daughters. Departments like Dairying, in which every farmer's wife has a special interest, have every attention in Farming. Besides this Farming is a real home paper, containing family and home reading that will make it welcomed by father and mother, son and daughter, old and young.

The Ideal Cook Book A COPY FOR EVERY SUBSCRIBER. IN the best sense of the term this is an Ideal Cook Book—ideal in being a practical book—a book which the housewife will want to keep constantly by her side and can depend on, because of the simplicity and reliability of every recipe. Starting with a chapter on soups, naturally the first course, throughout its three hundred pages and over there are to be found more than 1,200 recipes, ranging up with an excellent chapter on sick room cooking. Following the cookery section there is a department entitled "The Doctor," in which are recipes selected from eminent authorities, and which will be found invaluable where the doctor is not readily available. The recipes are numbered throughout the book, and each is prefaced with a list of the ingredients called for by the recipe, rendering it unnecessary for the housewife to read through the entire recipe and make calculation of what is wanted. Size of page is 5 inches by 8 inches, bound in handsome cloth covers. It would be a mistake to confuse this book with any paper-bound cook book that would go to pieces in no time. The Ideal Cook Book cannot be had in the book store, being published specially for ourselves.

OUR BIG OFFER Much for Little An Ideal Local Paper An Ideal Home Paper An Ideal Cook Book The Post an Ideal Local Paper, every week, from the present date to Jan. 1, 1901, \$1.00 Farming, an Ideal Paper for the farm and home, from present date to Jan. 1, 1901, 1.00 THE IDEAL COOK BOOK, over 300 pages and more than 1,000 recipes, bound substantially in white cloth, 1.00 \$3.00 The Whole for \$2.00

Biggest Surprise of All Handsome Dollar Book Free to Everyone We supplement our generous offer, particulars given above, by giving as an extra, without any charge whatever, a copy for the housewife to read, through the entire recipe and make calculation of what is wanted. It is bound in handsome covers with embossed front cover. Publisher's price, \$1.00. It will be sent as a free gift premium—book-paid to subscriber's address—to every one availing themselves of the above big offer. In a word, for the price named you receive two separate papers and two valuable books.

Climax of Premium Giving. Window suggests taking advantage of this offer quickly. The balance of the year in both papers is free, so that the sooner you subscribe the more you get for your money. If you are now a subscriber to either paper, and your time has not yet expired, by taking advantage of our big offer promptly, your subscription will be extended one year from date of expiry. Everything will go to you at once. Farming, during the closing months of 1899 will include some very special numbers. The Cook Book is mailed to you promptly on receipt of order, and coming along Fair time and Thanksgiving Day, and later Christmas and New Year's, you want this book beside you. Drop into the office the first time you are in town, or, if more convenient, sit down now and write a letter, enclosing amount, and everything will have our prompt attention.

The Post, Lindsay, Ont.