

## AGRICULTURAL.

### A Homemade Fruit Evaporator.

The process of evaporation is the cheapest known method of preserving indefinitely, for future use or for market, such fruit as raspberries, blackberries, cherries, apricots, plums, or apples; and in season of plenty, it enables one to preserve in a condensed and readily available form, fruit that would otherwise be sold at a low price, or allowed to decay. Some excellent forms of evaporators are upon the market, and may be obtained ready to set up for immediate use. However, when several acres of berries are to be evaporated, or fruit is evaporated for other parties, it is best to put up a building especially for the purpose, and to a person skillful with tools the expense need not be great. A convenient and cheap form of evaporator is shown in perfection in Fig. 1. This will evaporate one hundred bushels of raspberries every twenty-four hours. The building is eight feet wide and twenty-two feet long. The sides and roof may be simply boarded up and down, or finished as elaborately as desired.

If possible, locate the fruit-drying house upon a sidehill, and at one end of the building lay up a cellar wall nearly five feet high, the width of the building, and about four feet wide, inside diameter. At one end a space is left for a door. Within three inches of the top of the foundation wall a stove-pipe is inserted. In the same wall sections of five-inch pipe, a, are inserted to admit fresh air to the furnace room, and if the air is discharged near the centre of the cellar, or immediately over the stove, so much the better, as it creates a better draught than when admitted along the sides. In constructing an evaporator, a novice nearly always makes the mistake of allowing too little ventilation about the furnace. If a proper amount of fresh air is not admitted the fruit is simply steamed and often ruined by the cooking. Always admit the fresh air from as near the ground as possible. The ventilators should be of ample dimensions, and if made with a forced draft, better and quicker results will be obtained. When the work is rushing, all these little things are very important. Small fruit is best evaporated on the same day it is gathered. Hence, when doing a commercial business, aim to have the fruit delivered only as fast as the capacity of the evaporator will admit. For a building of this size a common box cast-iron stove, one foot square and two and a half feet long will, with dry wood for fuel, furnish all the heat necessary, but it requires almost constant attention, and the heat will not be uniform. Hence, if possible, put in one of the low-down, anthracite coal, base burners. The legs may be removed; the object being to have the stove as far below the fruit shelves as possible. One ton of hard coal will evaporate a sufficient



FIG. 1. EXTERIOR VIEW OF EVAPORATOR.

quantity to make at least a ton of dried raspberries, and if the wood has to be purchased, coal will often be the least expensive. To utilize all the heat possible, let the pipe cross and recross the furnace room several times.

An interior view of the evaporator is given in Fig. 2. The evaporator chutes are built directly over the furnace room, and should be of a size corresponding to the size of sieves or trays, the largest size of which is four feet square. When these are uniformly covered with a bushel of berries each, it requires a considerable strength to handle them quickly, as the little drop doors should not remain open longer than is absolutely necessary, or too much heat will escape. The drop doors, are five inches wide, and each space will admit two sieves. The strip to which the doors are hinged being one and a half inches wide. These dimensions can be changed to suit the fancy. For instance, a door may cover the space for three or four sieves, and be retained by a catch instead of wooden button. Two chutes are shown in the sketch. Often three are erected side by side; the dimension of the sizes should be determined upon before the building is commenced. The wire for a four-foot square sieve, of the best galvanized material, costs about seventy-five cents. It comes in rolls of different widths. Where women are to handle the sieves, those three by four feet in size will prove most convenient, hence make three rows of chutes three feet wide and four feet long. A long box about one foot deep will prove convenient to throw the evaporated fruit into direct from the sieves, from which it is readily shoveled into bags, boxes, or other receptacles. This



FIG. 2. INTERIOR VIEW OF EVAPORATOR.

room should be well lighted, and racks may be placed along the walls for holding picking trays, baskets and other things when not in use.

In the greatest evaporated-raspberry-producing section of New York State, hand-picking costs two cents per quart, requiring, on an average, nearly three quarts

of fresh for a pound of dried fruit. Raspberry plants, if properly attended, will yield five paying crops before being removed. A yield of six hundred pounds per acre is about the average crop. An active picker easily gathers one hundred quarts per day. By the use of an improved harvester one man will gather twelve bushels per day, and, by active work, several bushels more. Machine-picked berries of course contain leaves, broken branches, and other litter, but are dried in this condition, then run through a fanning mill, which removes all the coarse and light rubbish, when women and children will look them over at their own home, at the rate of fifty cents per hundred pounds. The latter method of harvesting is one-half cheaper than hand-picking, and is becoming more popular each year. In the busiest season, put in the fresh berries at the top, moving down a point or two every hour, taking out the properly dried ones at the bottom; they should be dried just so much that in grasping a handful with considerable pressure they will fall apart when laid upon a level surface. If too dry they will again absorb moisture from the variable atmosphere. If allowed to become too dry, they are liable to damage from scorching, especially those on the lower tray.

### Dairy Granules.

Cows of different live weights will yield milk and fat per unit of weight in inverse proportion to their size, the smaller cows producing the largest quantities of products per 1,000 pounds live weight.

A large monopoly properly managed can better afford to sell milk at four cents a quart, than the hundreds of small dealers crossing each other's routes can afford to sell it at six cents.

The most successful dairymen are most careful as to the condition in which the young animals are to be kept which are to be used in the dairy when they become old enough for being thus used.

Never use hot water upon milk pails until they have first been thoroughly rinsed in cold water. Soap should never be used about any milk utensils. It is unnecessary and entirely out of place. Always strain milk through a fine wire strainer and then through cloth. A single trial of the cloth strainer will convince any one that its use is imperatively necessary in order to have all impurities removed. Four thicknesses of butter cloth fastened to the under side of the wire strainer by a tin ring which slips over it holding it in place is a very satisfactory strainer.

When a manufacturer found that some competitor was reducing the cost of making an article, he never stopped investigating until he found a new machine or a method that would enable him to meet the competing price. The average farmer does not do business that way. Let me see, for example, that farmers elsewhere are making butter cheaper than he can make it. Does he at once start in to obtain better cows, cheaper food and more accurate tools? No, as a rule these things must be forced upon him, and that is where one great difference between the farmer and the manufacturer comes in.

### "REVEREND."

#### How the Title Was First Used by English Clergy.

The title was an honorary appellation given by common consent to the clergy about the middle of the seventeenth century. In an English parish register the minister is first styled "reverend" in 1657, occasionally afterward, but regularly after 1727. The title was then claimed as the exclusive right of the established church, and it was made the subject of a curious discussion in England, the point being raised as to the right of a dissenting minister to assume the title. The gentleman concerned was Rev. Henry Keet. A daughter of Mr. Keet died and was buried in the grounds of the parish church at Owston Ferry. A stone was erected over the grave, and an inscription was about to be placed upon it wherein the deceased was described as the daughter of Rev. H. Keet, Wesleyan minister.

The rector objected to the use of the word reverend, and refusing to allow the stone to be put up, an appeal to the Courts followed, which was finally carried to the highest tribunal, and here all the decisions of the lower Courts which had sustained the action of the rector in his refusal to allow the erection of the stone containing the objectionable word were reversed. The Lord High Chancellor said that, in the judgment of the privy council, "reverend" is not a title of honor or courtesy, but merely a laudatory epithet. He said: "It has been used not for a long time by the clergy of the Church of England. It was used in ancient times by persons who were not clergymen at all. It is used in common parlance of social usage by ministers of denominations separate from the Church of England. It is, therefore, impossible to treat it as an exclusive possession of the Church of England."

### With a Proviso.

A certain judge who is blessed with a tremendous head of hair, which is generally in a state of wild disorder, was questioning a youthful witness, to make sure that he comprehended the character and importance of the oath he was about to take.

"Boy," he said, with his severest and most magisterial manner, "do you feel sure that you could identify me after six months? Now be careful. Think before you speak."

"Well, your honor," replied the boy, after a prolonged survey of the judge's curly figure and rugged features, "I ain't sure, but I think I could if you wasn't to comb your hair!"

Mrs. Carson—"I hear it was a runaway match." Mrs. Vokes—"Yes. The bride and her father caught up to him with a preacher when he was trying to escape."

You may do your figuring with unleaven when you put up your watch for a loan, but when you come to get the timepiece back you'll find that it's a case of ante.

Briggs—"While I was on the piazza with Miss Lingerly last night her little brother threw a firecracker right into her lap." Griggs—"He was aiming at you, I suppose."

## THE HOME.

### Husband and Wife.

Only a few men and women understand the complications of their own natures before assuming the duties of married life. It would be folly to try to convince these skeptical creatures that the emotions of betrothal days cannot last forever. They are so firmly convinced that the spirit of their dreams will remain unchanged, that the slightest deviation from the rules that were religiously adhered to during the sweet days of courtship brings on the most distressing paroxysms of distrust, and for the time being they believe that happiness is at an end forever.

If such people could be convinced that the human heart is of a varying mood; that it is like the ocean with its storms, its dead calms, its ebbing and flowing tides, they would realize the importance of avoiding the trivial misunderstandings which so often cause serious quarrels and life-long estrangements.

The vows which bind two people together "as long as they both shall live," are too often assumed before the mind is sufficiently disciplined to cope with disappointments. Both husband and wife are exacting and as time passes on stubbornly hold fast to the error that destroys their peace of mind. They know that something is wrong, but instead of taking reason for a guide, they rush into folly as a distraction, thus bringing the death of domestic happiness.

Early education has a powerful influence over men and women during the years that follow the breaking of ties that bind them to the home where father and mother rule for good or evil. A sensible mother will teach her children that the practical side of life is by far the most substantial and reliable. Young men and women who have had this sort of training know intuitively that romantic demonstrations of affection cannot last forever.

As the years go by they are happy, indeed, for they realize every day of their lives the priceless value of the sweet peace and comfort that comes to the husband and wife who rest upon placid and enduring devotion.

### Potatoes.

If they are new, they are of course best plain boiled. If something a little better than best is wanted, select those that are small, and after boiling roll them in a cream sauce, and then in chopped parsley. Old potatoes are much improved by cooking them in the same way. Soak them in ice-water after they are peeled and make into balls with a vegetable cutter. Serve these with a boiled or baked fish. Potatoes browned in the oven in a cream sauce are excellent.

With a broiled fish.—For two very large potatoes make half a pint of sauce. Cut the potatoes in slices and put them in a buttered baking dish with layers of the sauce. Scatter with fine breadcrumbs and brown. Make the white sauce by blending a tablespoonful of butter and flour, add half a pint of milk, stir until smooth, and season with salt and white pepper. Potato puff may be sent to the table in the baking dish or baked in shells. To make the puff take two cupfuls of mashed potato, either hot or cold, put them in a saucepan, add the well beaten yolks of two eggs, three tablespoonfuls of cream and salt and pepper to taste. Stir over the fire until smooth and well mixed, take from the fire and add the whites of the eggs beaten to a froth. Fold them in lightly, put in a buttered baking dish or shells, and brown.

Duchesse Loaves.—Are similar to the potato puff. The potatoes are heated, mixed with the yolk of an egg, seasoned with salt and pepper, shaped like croquettes, brushed with the white of an egg, and browned. Potato croquettes involve more labor, and are made from mashed potato. To two cupfuls add four tablespoonfuls of cream, the beaten yolks of two eggs, a teaspoonful of onion juice, a tablespoonful of chopped parsley, salt to taste, and a dash of cayenne. Heat the mixture and stir it until it clings together in a mass, shape, and when cool enough to handle roll in eggs and fine dry bread crumbs and fry in very hot deep fat. Potato boulettes, at present a fashionable form of potatoes served with fish or with chicken croquettes, are like the croquettes except that they are shaped like little balls, and have an additional seasoning of a half teaspoonful of sweet marjoram.

### Useful Recipes.

A pretty way to serve cake for luncheon or tea, is to cut in even slices, two or three different kinds, and tie together with baby ribbon.

Salted Almonds.—Blanch them, then brown them in a little salted butter over a slow fire, shaking the pan constantly; then dry them in a quick oven. Salted ground peas are prepared in the same way.

Oxtail Soup.—Have one oxtail separated at the joints and dredge with flour. Fry out the fat from a slice of bacon in a pan; remove the bacon, add the tail joints well dredged with flour and brown them slightly. Then turn them into a soup kettle; add one sliced onion, three or four cloves, three pints of cold water and simmer for two hours. Take it from the fire, let it stand till it cools slightly and the fat rises to the top. Skim off as much as you like. In the meantime, have one small carrot and two potatoes cut into circles and parboiled; drain, turn them into the soup and let it simmer fifteen minutes longer. Then add one cup of bouillon, one teaspoonful of salt and one-quarter teaspoonful of pepper.

Rye Bread.—Sift two and half cups of rye flour, add one teaspoonful of salt. Put into the flour one large tablespoonful of shortening. Dissolve a small teaspoonful of soda in lukewarm water, and add one-half cup of molasses. Mix this with the flour. Scald one pint of milk, dissolve one-half a yeast cake in half a cup of lukewarm water, and, when the milk is again lukewarm, add it and the yeast to the batter; stir well while adding; then knead for fifteen minutes. Let rise over night. In the morning mould into two loaves. Place in greased pans. Let rise until light, and bake one hour in a moderate oven. Another way to make rye bread is to set a sponge for wheat bread, adding in the morning rye meal instead of wheat flour. Let it rise again. Mould into loaves. Raise and bake as above.

Spinach Salad.—Cook from half a peck to a peck of spinach in a small amount of boiling salted water until tender, about thirty minutes being necessary at this season of the year. A small amount of soda added will prevent it from losing its green color. Drain it thoroughly and chop finely. Add two tablespoonfuls of melted butter, with salt, pepper and lemon juice to taste. Pack them into small cup-shaped moulds, buttering them slightly first, and chill. Serve on thin slices of cold tongue, with a garnish of sauce tartare on the top of each or of plain mayonnaise, and garnish also with parsley. The sauce tartare is prepared in the same way as a plain mayonnaise, substituting tarragon vinegar for the lemon juice and vinegar generally used, and adding chopped capers, pickles and olives.

### An Old Straw Hat.

If you have an old straw hat that you want to make do, take the trimming off the hat and dust the straw perfectly. Take a half cup of clear cold coffee and a clean black cloth and wash the straw rubbing it vigorously until it seems to be pretty well wet through. Then lay the hat on a flat surface with a dark cloth under it and another over the brim, and with a moderately hot iron press it till it is dry. For the crown select a tin pan or bucket that is about the same size as the crown, and press it over that. Then put your wire back in the edge of the rim—if it had one—and bend the hat in the shape that you desire to have it.

You can change the shape entirely if you like. If the crown is too high, take out a few rows of straw close to the brim, where the trimming will cover it. And if the crown is too low for the present fashion, put in a few rows of straw taken from another hat, or a piece of buckram; it will be covered by the trimming. Then get some good shoe polish—that is all the average polish is good for—and give the hat three coats of the liquid blacking, waiting for each to dry. You will be astonished to see that your straw looks like new. This is a good way to refresh old hats during the summer: Brush and apply the polish without removing the trimming.

### SOME MAGIC CURE.

#### What Superstition Led Many People to do in Former Times.

The superstitious people of medieval times had some very odd remedies based upon superstition. Among other absurdities of ignorance, it was held that a chip from the gallows on which several persons had been hanged, worn in a bag around the neck, was a cure for ague. A halter by which some criminal had been hanged was bound around the temples as an infallible cure for headache. Tumors of the glands were said to be "driven away" by nine blows of a dead man's hand, while the hand of a man who had been cut down from the gallows was said to work similar wonders.

A ring made from a coffin was applied for the relief of cramps, which were also said to be dispelled by a rusty sword hanging over the patient's head. If any one had the toothache, he was told to go and drive nails into an oak tree, which, it is true, would not kill the pain, but was a sure preventive against a future attack. A stone with a hole in it, hung at the head of a bed, was sure to cure nightmare—the cause of that evil being thought to be witches, who sat on the patient's chest; hence the pendant and stone was called a "hagstone." The "hagstone" was used generally as a safeguard against all the ills which are ascribed to impish interference.

It is astonishing to find many such old practices—the relics of superstition and ignorance still kept up by people who ought to know better. It is, for instance, a custom to this day for people of a certain class to steal meat from the butcher, rub it on warts, and then bury it, the warts being expected to vanish as the process of decomposition sets in. Pricking a wart with a pin till the blood came and then throwing the pin away was also said to drive warts away, the warts being promptly transferred to the hands of whoever picked up the pin. A potato carried in the pocket is still recommended for rheumatism, and hundreds of like practices are in vogue at the present day.

### Making Paper Horseshoes.

When paper horseshoes were first introduced into the cavalry service of the German army a few years ago they excited a good deal of interest. Several cavalry horses were first shod with the paper shoes and the effect observed. It was found that not only did the lightness and elasticity of the shoe help the horse on the march, making it possible for him to travel faster and farther without fatigue than horses shod with iron, but that the paper shoe had the property of being unaffected by water and other liquids. These new sheets of paper are pressed closely together, one above the other, and rendered impervious to the moisture by the application of oil of turpentine. The sheets are glued together by a sort of paste composed of turpentine, whiting, gum and linseed oil, and then submitted to a powerful hydraulic pressure. Paper horseshoes are also made by grinding up the paper into a mass, combining it with turpentine, sand, gum, litharge and certain other substances, pressing it and afterward drying it. But these shoes are less tough and elastic than those made of thin sheets of paper laid one upon another. These shoes are fastened to the horse's feet either by means of nails or with a kind of glue made of coal tar and caoutchouc.

Mother—"Why do you stay at home all the time? Have you no friends to visit?" Laura—"Yes, one, but I cannot endure her."

It is supposed that the fashion among women of reading the final pages of a novel first is due to their predilection for the last word.

## PURELY CANADIAN NEWS.

### INTERESTING ITEMS ABOUT OUR OWN COUNTRY.

#### Gathered From Various Points From the Atlantic to the Pacific.

George Legg, a Strathallen boy, is missing.

The school house at Rosseau is to be enlarged.

The dragon band of Winnipeg is to be disbanded.

London will buy an Ohio steam roller at a cost of \$3,600.

The Colorado beetle is injuring potatoes about Winnipeg.

London assessors are at work on next year's valuations.

A raft of 150,000 feet of logs has been lost in Lake Winnipeg.

Flowing well tests in Winnipeg are progressing satisfactorily.

The water in the St. Lawrence at Brockville is falling rapidly.

Winnipeg is giving \$15,000 at its industrial fair this month.

Great quantities of binder twine are daily being brought into Chatham.

The Masons of Wyoming have resolved to build a Masonic temple there.

A fair looking horse was sold the other day in St. Catharines for \$8.50.

A bicycle relay road race is proposed between Winnipeg and Minnedosa.

The health of the city of Winnipeg is better now than it ever has been.

The Central Methodist church, St. Thomas, is to be thoroughly renovated.

The Diocesan Synod of Fredericton, N. B., will be held in Moncton next year.

The first barge of coal this season has arrived at Brockville for the railways.

Mrs. Jonathan Martin, an old and well-known resident of Woodstock, is dead.

Four burglaries and robberies were committed one night last week in Chatham.

The farmers of Talbotville complain because their roving cattle are impounded.

Robert Coleman, a highly respected citizen of Seaford, died suddenly last week.

St. Peter's church, Winnipeg, was opened last Sunday by the Bishop of Rupert's Land.

It is reported that specimens of gold have been dug up from a farm in Chatham Township.

John Hollingsworth, of the Canadian Bank of Commerce, Guelph, died last Saturday.

The Sundridge Council has passed a by-law to prevent furious driving on its public streets.

Lewis Wigle, ex-M. P., of Leamington, has twenty acres of tobacco plant under cultivation.

The World's Fair Esquimaux passed through Winnipeg last week en route to Labrador.

Frank J. Curran, son of the Solicitor-General, has been admitted to the bar of Quebec province.

Winnipeg's Board of Trade has elected Boards of inspectors and a general grain committee for the year.

The 17th annual convention of the American Flint Glass Blowers' Association was in session at Montreal this week.

George T. McPherson, barrister-at-law, Stratford, has been reappointed a license commissioner for North Perth.

The St. Thomas street railway is under seizure by the sheriff on an execution for \$960 due its manager as salary.

The body of John Haw, jr., who was drowned in Lake Nipissing last fall by the Fraser disaster, was recently found.

Emigration to Canada through British ports declined 64 per cent. during June, as compared with the same month last year.

The Brantford Cordage Company will resume operations, the Council having reduced their assessment from \$120,000 to \$100,000.

An old Indian named Monoquote stabbed himself to death Wednesday night on Walpole Island. He was tired of living on charity.

Brockville Bicycle Club has a Cumming and a Going on its list of membership, and is prepared to race both ways with any club in existence.

By a violent hailstorm which passed over the southern part of McGillivray the Presbyterian Church at Ailsa Craig was completely shattered.

Kincardine electors have voted in favor of by-laws providing for the purchase of the water-works system and of a municipal electric light plant.

In a recent family re-union of the offspring of the late George Ballard, at Hawkesville, there were 86 present who count as descendants.

Under the contract system now in force in Lindsay the construction of sidewalks shows a saving of over fifty per cent. as compared with former years.

A coroner's jury finds that Berry Gallagher, of Chatham, was accidentally drowned, and calls upon the corporation to provide public swimming places.

At the recent firemen's tournament in Guelph the Wingham brigade won first and second prizes, and also the prize for being the "best-looking" company.

The remains of Jessie Van Zandt, who was drowned in Mount Clemens, Mich., under suspicious circumstances, were buried at her home in Rodney last week.

The city grocers, butchers and dry goods men of Winnipeg are uniting to give their employes every Thursday afternoon during July and August as a half holiday.

The exhibits of grains from Manitoba and the North-west Territories at San Francisco midwinter fair, have received the gold medal being the finest samples on exhibition.

It is stated that the Dominion Line has ordered the construction of a new steamer for the Montreal and Liverpool service. The contract calls for a speed of seventeen knots.

Mrs. W. M. Nichols, widow of School Inspector Nichols, who lost his life on the St. Clair River by being run down by the steamer Arundel, has sued the owners of the boat for \$10,000 damages.