

AGRICULTURAL

SALTING BUTTER—BEST CHURN.

In reply to a question as to the easiest way to salt butter, and the machine needed, as well as the best churn to select, John Gould answers as follows: "If one who has a barrel churn, salting the butter is one of the easiest things about the operation of butter-making. It is well in the beginning to have two or three things well fixed in our minds. First, that it is not the fats in the butter which make it spoil, get strong or rancid, but other things in the butter, such as albumen, casein, etc., left as a remembrance of the buttermilk. Second, that flavor in butter is almost wholly the fermented portions of the milk yet remaining in it, and the more buttermilk there is in the butter the higher the flavor will be after churning, increasing steadily afterwards. All of this buttermilk cannot be taken out of butter, for the reason that a grain of butter just visible to the naked eye is made up of thousands of little globules of fat, and the spaces between these globules contain this fluid milk and it cannot be expelled in any way save by melting the butter. The best that can be done is to get all of the moisture out possible when the butter is in the fine grain stage. The larger these grains the more moisture they contain. Third, the salt and butter fat cannot be amalgamated. It is salt and fat side by side, either as dry salt and fat, or as brine enveloping these grains of butter, never penetrating the 'shell' of a fat globule. Salt and shot mixed, or shot mixed with brine, represent what I mean. Salt will not keep butter unless a certain degree of constant cold accompanies it and then butter will keep, salt or no salt. Salt is a question of taste on the part of the consumer, a thing to bring out the flavor a little sharper. It is not a preserver of butter. To salt butter so it will please everyone is a difficult thing to do. My way will not suit some other butter-maker who makes No. 1 butter, and his will not agree with my views. But however we may do it, it is simply one of many ways to get dissolved salt evenly through the mass, and if the salt is all dissolved in the mass of butter, there is only about a half ounce of salt to the pound, and if more, it is salt grains undissolved, which in no case can do the butter any good. All this simplifies what we have to say. There may be better churns than the revolvers, barrel or box, but if so the best experts have failed to find them. The best churning cream is that which carries fully 33 per cent. of actual butter fat, and such cream churns out the 'cleanest' at 52 degrees. But these are figures that properly belong to separator work. Fill the barrel churn a little less than half full of well-mixed, slightly acid cream and if in summer it is to be presumed at 58 degrees.

"The time to commence to salt the butter is just before the cream begins to distinctly break, at which point a couple of quarts of fair brine at 58 degrees should be added to the cream to break up casein and help to liberate the fats. As soon as the cream has come into distinct grains of butter, add a gallon of water at 55 degrees for each two gallons of cream, agitate slightly and within a few minutes draw out the fluid without disturbing the mass of butter on the surface. Repeat the washing, but it is well to dissolve a little salt in this second wash; some say it is to prevent dissolving out the flavor. Let this, after mixing, run off as thoroughly as it can without assistance. 'Guess an ounce of salt to the pound of butter as it lies on the bottom of the churn and sprinkle on. Stir it up with a little wooden fork, gently, lifting up the butter as the water proceeds the object of which is to keep the butter as flaky as possible, to facilitate the even distribution of the salt. Put on the cover and churn the butter into lumps, and then with the fork break them up and churn again with a slow swing as at the start. Place the butter on a clean worker, and with a flat roller press out any surplus moisture and pack into some of the fancy packages at once. The butter worker is not necessary, as the churn can do it all. This butter should be salted as nearly as possible at 58 degrees. If it should not work well it will be on account of the temperature, which can be raised a little, or lowered if too soft. There is much in the cow and the character of the feed given, that must be taken into account, and methods varied to suit the case. From the worker pack directly, or print, for with such salting of the butter nothing can be gained in securing better texture by keeping it twenty-four hours before putting on the final touches. In salting butter, a pint of salt will be found to weigh as nearly a pound, that no scales will be necessary. Brine salting of butter, is with an expert, a good way, but calculation must be made for the moisture already in the butter, and it is quite an art to salt butter with brine which is made of all the salt which can be dissolved in water, as against using an ounce of salt to the pound of butter, using the water already in the mass to dissolve the salt, and allow the surplus to go out in the unneeded moisture which is pressed out in the working leaving a half ounce of the salt back as brine coating for the fat globules. All this has been said before, but its repetition keeps one's memory fresh in the matter.

"J.M.R. asks for the best churn for eight cows. Now and then the announcement of a new beats-em-all churn flashes across the dairy sky and makes the 5,000 other invented churns cast very dark shadows, but the faith in the revolving churn, either barrel or box, keeps right up and they are made and sold everywhere in undiminished numbers. The only thing to bear in mind in their use is, never churn with them to exceed three-eighths full of cream. A new air churn is announced by an experiment station, and another which will churn in two minutes, rain or shine, but they are not common yet. They are variations of old inventions

with new names, improvements no doubt, but still relatives to those gone before."

COOLING AND AERATION.

The following is from an Australian source: "It has been conclusively shown that bacteria and odors are two of the commonest causes of the deterioration of milk. The air is everywhere full of bacterial life, some of which infects the milk the moment it leaves the udder. The bacteria are fewest in the milk at this time, but the temperature of the milk favors their rapid development. Coexisting are the odors absorbed by the milk from the air or occasionally coming from the food the cow has eaten. While it has not been settled to the satisfaction of all concerned where the odors come from or what causes them, we do know that some weeds eaten by the cow will affect the milk, even if the milking is done in an atmosphere free from that odor. It is also true that milk absorbs odors that could not have been produced by food eaten. The odors and faints caused by bacteria are not noticeable when the milking is first done but becomes stronger the longer the milk stands. On the other hand those produced by the food eaten are the most pronounced immediately after milking. As bacteria are living organisms heat (the temperature of the milk) aids their development and cold retards it. Thus the sudden and immediate cooling of the milk checks the activity of the bacteria. The aeration, the exposure of the milk to the air, allows it to give up the foreign odors to a large extent. The most practical method of accomplishing this is where a thin sheet of milk flows over a surface cooled by running water, or ice and water. In the coolers that use running water it is forced through in a direction opposite to that of the milk, so that the coldest milk and the coldest water are at the bottom of the apparatus. When ice and water are used it is necessary to stir it up once in a while, as the water next to the surface over which the milk flows becomes warm."

DEMAND FOR GOOD DRAFT HORSES

There is always demand for good draft horses, and farmers who have the courage and energy to raise them get the profit. Scotch farmers have not been discouraged by the ship loads of cheap American horses, but have secured the very best sires to breed the best heavy draft geldings that sell high and are above all foreign competition, and they are on the lookout for good horses to mature at a good profit. It does no good to sit down and complain. They meet the competitor and low prices with a better class of horses. The Scottish Farmer says: "Farming affords to the open-minded man numerous openings for exercising his talents and abilities. To the man who is determined to be circumscribed in his ideas and aims, agriculture may be a close corporation. Such a man can shut himself up and see nothing beyond; but to the man who looks out, there is in agriculture plenty of outlook. These thoughts are suggested by the really first-class exhibition of draft stallions seen at a parish show near Glasgow within the past ten days. Many of the farmers in that locality have found it profitable to purchase good, young horses to keep them always improving, and finally to sell for city work. To farmers possessed of the requisite skill, with holdings from 150 to 250 acres, the profit thus derived is an important addition to revenue, and such have felt somewhat keenly the effect of the diminished profits following on the excessive importation of cheap horses from abroad. This is likely to be a temporary check, and the gelding trade is still a paying venture."

CHANCES FOR WOMEN.

Let no woman despair of earning an honest dollar. There are new fields open every day. The latest moneymaking plan that has been brought to our notice is feasible for those who live in the country.

A woman not long ago was told by her husband that all their money was gone, and they must give up their city house and luxurious surroundings and move to a suburban home. They did so.

Shortly after, however, the husband fell ill and died, and the woman was left dependent upon her own resources. It was late in the spring, and every plan that suggested itself to her mind for making an income seemed baffled by the approaching absence of her many friends for the summer. One of these friends came to her in great distress and bewailed the fact that she was obliged to leave the pet dogs and an Angora cat behind while she was in Europe. At that moment an idea flashed through the mind of the woman who wished to work, and she said to her friend:

"Send your pets to me. I will board and care for them all for \$10 a month," and the friend consented and told other friends.

By the end of the summer the country place was a summer home for pets that were carefully looked after and returned to their owners in the fall. That was the beginning. It succeeded so well that another year those who did not apply early in the season for their four-footed darlings were turned away with the disappointing message that the apartments were all engaged.

Tommy, what is a miracle?
"Somethin' that never happens, mum. No; it isn't exactly that. But can you illustrate what you mean?"
"All that I know is that mother says it would be a miracle if pap comes home sober."

WE CAN IMAGINE.

Professor—All trade, before the introduction of money, was merely barter. Of course you can see the defects of that form of traffic.
Student—Oh, certainly! Look at the results of horse trades to-day.

HOUSEHOLD.

MY BABE.

I had a babe—a little, guileless one, Given to my care, a precious little son. But I was careless of the jewel in my keep;
And now my little son—he lies asleep.

He was so full of life, of tender, prattling joy
That oftentimes, he thoughtless broke a toy,
Or spilt his milk, or left a finger touch
Upon the things that I but prized too much.

And I? I was so fretful, full of care
I could not see the halo on his hair.
My eyes were hidden, dim I only saw
What should be flawless jewel had a flaw.

I could only reprove, and grieve, and fret,
Because my household gods would not stay set.

Because this little, tender, loving one
Was full of childish plays—my precious son.

And so I grieved and fretted, and one day
I said to him, "I wish you'd go away,
And never, never come back here to stay;
Then maybe I could keep my things in place."

But the look of grieving terror on his face
Half paralyzed my tongue,
And bitterest tears from bitter words were wrung.

For my sweet babe, my precious little one,
Was taken back to God—I have no son.

And now I grieve and grieve from day to day,
Because I did not understand the way.

For I was fretful, oh, so dull of care,
I did not see the halo on his hair.

But God—He's crowned him over there;
May He forgive me in my daily prayer,
And if sometime another precious gift
Shall through the dimming clouds shine like a rift

Of Heaven's sunlight I shall understand

And take the gift from the great Giver's hand

And hold it close, and it shall be to me
More precious than all earthly treasures be.

A WORD WITH MOTHERS.

When a mother grows careless about her appearance at home, she is either declining in health, or her heart's love for her husband and children is lukewarm. How many hours did she spend in personal toilet attention before she took up the sacredness of marriage, when her lover came "a courtin' and admirin'?" Often and often these same dressy girls develop into veritable slouches after marriage, and why is it? Mothers, why do you "dress up" when looking for company or go a-visiting? And why do you show the very worst side of yourself to your immediate home circles?

The children appreciate pretty gowns and smooth coiffures far more than you think, then why go about "arrayed in calico and loose hair" when these wide-awake critics are so alert to observe the least error in your appearance?

Our little ones appreciate a neat attire and smiling face; then mother should by no means deny them this pleasure and reserve her best gowns and best smiles for the world who only half appreciates them. I came from my dressing room one warm afternoon dressed in a plain, neat wrapper, but the collar and cuffs were of deep red, and also wore a dainty bow in my coiffure. My three-year-old boy, glancing up from a story book, says admiringly, "Mamma, do a new dress with fancy work on it," and he was pleased, yet only a baby. It does pay to dress up at home. By dressing up I don't mean for a woman to wear out her best church or party dress in the kitchen, but try and always appear well dressed, even in calico and a gingham apron. Let the garments be clean and neat, pin on a little bow at the throat, have the hair shining and well arranged, not curled and fluffed like an actress, and the husband as well as the children will be pleased and full of praise for the woman who regards it her duty to look her best for her dear loved ones.—Elizabeth Race Galpin.

SOME GOOD RECIPES.

Potato Pyramids.—Mold mashed potatoes in after-dinner coffee cups or molds. Turn out, sprinkle with crumbs and little bits of butter, and brown in the oven. Cold mashed potatoes can be utilized in this way.

Fruit Sauce.—Cream together one-half cupful of sugar and one tablespoonful of butter; add one beaten egg, one cupful of mashed berries, and one cupful of boiling milk. Wet one teaspoonful of corn starch in enough milk to dissolve it, and stir slowly. Let all boil together three minutes and serve.

Tomato Jelly Salad.—Take eight good-sized tomatoes, remove skins, and stew gently ten minutes, with a slice of onion, six cloves, a sprinkling of pepper and a quarter of a teaspoonful of salt. Pass this through a sieve to remove seeds, etc. Stand it on back of stove and stir into it one-half box of gelatine dissolved in a small half a cupful of boiling water. Strain through a cloth into glasses wet in cold water and set away to harden. There should be a pint and a half in all. Serve in slices on lettuce leaves, with mayonnaise dressing. This may be prepared with canned tomatoes also.

Creamed Mackerel.—Soak a mackerel for a whole day; put it on to simmer just covered with milk. In ten minutes take out the fish and place it on a hot dish. Thicken the milk in the pan with a tablespoonful of flour rubbed into a mush with butter; add a little pepper and chopped parsley and pour it over the fish.

Potato Dumpling.—Boil one pound of

potatoes, pass through a sieve; chop one-half pound of suet finely and mix with the potatoes; add salt, one teaspoonful of baking powder and one-half pound of flour. Work all together and tie in a pudding-cloth; boil for three hours. When done cut in slices, put on a hot dish, and pour some of the beef gravy over it. To be eaten with roast or boiled beef.

Green-Corn Soup.—Take six ears of corn, cut the corn on the cob, and put in a stew-pan with a quart and a pint of sweet milk; let it boil gently for half an hour; then add one tablespoonful of butter, a teaspoonful of salt, and half a saltspoonful of white pepper.

PILL-PRICE

THE DAYS OF 25 CENTS A BOX FOR PILLS ARE NUMBERED.

Dr. Agnew's Liver Pills At Ten Cents a Vial Are Surer, Safer And Pleasanter To Take.

And Are Supplanting All Others. All Druggists Sell Them.

Cure Constipation, Sick and Nervous Headaches, Dizziness, Lassitude, Heartburn, Dyspepsia, Loss of Appetite and all troubles arising from liver disorder.

Sold by W. E. Richardson.

"Do not believe that I have a true friend in the world." "So you have been trying to borrow money, too, have you?"

PROPPED UP BY PILLOWS FOR EIGHTEEN MONTHS.

A Terrible Experience With Heart Disease, Yet Cured by Dr. Agnew's Cure for the Heart.

Do not our largest sympathies well out to those who suffer from heart disease? It comes so suddenly, and its symptoms are usually so distressing that the direct agony is experienced by the patient. The case of Mr. L. W. Law, of Toronto Junction, Ont., who was unable to lie down in bed for eighteen months owing to smothering spells and palpitation, is by no means exceptional. Who would have thought the case could be cured, and yet one bottle of Dr. Agnew's Cure for the Heart removed trouble in this case. It gives such speedy relief, that even where the symptoms are less dangerous, it ought at once to be taken as a means of driving this terrible disease from the system.

Sold by W. E. Richardson.

Willie—"Are you the nearest relative I've got, mamma?" Mother—"Yes, love, and your pa is the closest relative you've got."

NO EQUAL IN THE WORLD.

Rev. W. H. Withrow, D. D., now Touring Europe with a Canadian Party, is one of Many to Talk Favorably of Dr. Agnew's Catarrhal Powders.

There are few more noted travellers than the Rev. W. H. Withrow, D. D., editor of the Canadian Methodist Magazine, and of other publications of the great Methodist church of this country. He is a wide traveller, and enjoys the opportunities that travel gives of judging broadly of the merits of any article. He has expressed the written opinion that Dr. Agnew's Catarrhal Powder is a most excellent remedy for cold in the head and various catarrhal troubles. One short puff of the breath through the Blower, supplied with each bottle of Dr. Agnew's Catarrhal Powder, diffuses the powder over the surface of the nasal passages. Painless and delightful to use, it relieves instantly, and permanently cures Catarrh, Hay Fever, Colds, Headache, Sore Throat, Tonsillitis and Deafness, 60 cents.

Sold by W. E. Richardson.

When in the brassy skies above
No hope nor help I see,
I gladly seek the girl I love—
She's always cool to me.

TERRIBLE RHEUMATIC PAINS

Loose Their Sway After Using South American Rheumatic Cure.

The pain and suffering caused by rheumatism is indescribable in language. The bent back, the crippled limbs, the intense neuralgia pains that are caused by the trouble almost drive victims to despair. The blessing comes to those who have learned of South American Rheumatic Cure, which is simply marvelous in its effects, curing desperate cases in from one to three days. About some things there is no certainty, but of the certain cure that comes from South American Rheumatic Cure there is no doubt.

Sold by W. E. Richardson.

"Yes, in some respects my wife is much like that lightning-change artist." "Why?" "Oh, I have known her to change her mind six times in one minute."

DREAD KIDNEY DISEASE QUICKLY REMOVED.

To even bunch the many words of praise written of South American Kidney Cure, would consume large newspaper space. But take at random a few: Adam Soper, Burk's Falls, Ont.: "One bottle of South American Kidney Cure convinced me of its great worth." Michael McMullen, Chesley, Ont.: "I procured one bottle of South American Kidney Cure, and taking it according to directions got immediate relief." D. J. Locke, Sherbrooke, Que.: "I spent over \$100 for treatment, but received no relief until I began the use of South American Kidney Cure." Rev. James Murdoch, St. John, N. B.: "I have received one hundred dollars worth of good from one bottle of South American Kidney Cure."

Sold by W. E. Richardson.

"Miss Yaw isn't at all musical." "How do you know?" "I offered to sing 'Oh, promise me,' last night, and she said 'she'd promise anything if I wouldn't.'"

Piles Cured in 3 to 6 Nights.—Dr. Agnew's Ointment will cure all cases of Itching Piles in from 3 to 6 nights. One application brings comfort. For Blind and Bleeding Piles it is peerless. Also cures Tetter, Salt Rheum, Eczema, Barber's Itch, and all eruptions of the skin. 35 cents.

Sold by W. E. Richardson.

Pure

Blood means sound health. With pure, rich, healthy blood, the stomach and digestive organs will be vigorous, and there will be no dyspepsia. Rheumatism and neuralgia will be unknown. Scrofula and salt rheum will disappear. Your nerves will be strong, your sleep sound, sweet and refreshing. Hood's Sarsaparilla makes pure blood. That is why it cures so many diseases. That is why thousands take it to cure disease, retain good health. Remember

Hood's Sarsaparilla

Is the One True Blood Purifier. All druggists sell.

cure Liver Ills; easy to take, easy to operate. 25c.

FOR TWENTY-SIX YEARS.

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND
LARGEST SALE IN CANADA.

A LIFE OF MARTYRDOM

Endured by Those Who Suffer From Constant Headache.

One Who Suffered Thus for Over Twenty Years Relates Her Experience, Which Will Prove Valuable to Others.

From the Tribune, Mattawa, Ont.

Among the residents in the vicinity of Mattawa there is none better known or more highly esteemed than Mr. and Mrs. Ranson, who have been residents of this section for the past fifteen years. Mrs. Ranson has been a great sufferer for years, her affliction taking the form of dizziness and violent headaches, and the attacks would come upon her so suddenly that she could scarcely reach her bed unaided, and would be forced to remain for three or four days, unable to take any nourishment and suffering more than tongue can express. She was but seventeen years of age when these attacks first came upon her, and the doctor who then attended her, said that in his opinion her life would not extend over a few years at most. But more than a score of years have since passed during the greater part of which, it is true, Mrs. Ranson was a great sufferer. But that is happily now past, and she is enjoying better health than ever she did. To a reporter of the Tribune Mrs. Ranson told her story, adding earnestly that she hoped her experience might prove of benefit to some other sufferer. She said: "The dizziness and intense headaches would attack me every three or four weeks, and would last from two to four days at each attack, and with each attack my suffering appeared to grow more intense. I had good medical advice, and tried many remedies, but with no beneficial results. In the spring of 1895 my appetite began to fail, my hands and feet would swell, and my heart palpitate violently. I was utterly discouraged and felt that I would not live much longer. One day my daughter urged me to give Dr. Williams' Pink Pills a trial, but I had taken so much medicine with no benefit that I refused. However, she went to town and got four boxes, and to please her more than for any hope of benefit I agreed to take them. I did not find the first box did me any good, but by the time I had taken the second my appetite began to improve and I could sleep better. I then began to have faith in them and as I continued their use found myself constantly getting better. When I had finished the fourth box both myself and friends were surprised to find that I had not had a headache for more than six weeks, the action of my heart had become regular, and I could sleep soundly all night. I was still weak, however, and decided to continue the use of the pills, which I did until three more boxes were used. Since then I have been stronger than at any time for years before and have not had an ache or pain. I can do my work, have a new interest in life and feel ten years younger. I feel that Dr. Williams' Pink Pills will do for others what they have done for me, and believing this I am glad to make my story public in the hope that it will be of value to some sufferer."

Mrs. Ranson's husband and mother were both present and say that they look upon her recovery as miraculous. They further said that many and many a night they had sat up keeping hot cloths on her head, that being the only treatment that had helped her, before she began the use of Dr. Williams' Pink Pills.

This great remedy enriches and purifies the blood, strengthens the nerves, and in this way goes to the root of disease, driving it from the system, and curing when other remedies fail. Every box of the genuine Dr. Williams' Pink Pills has the trade mark on the wrapper around the box, and the purchaser can protect himself from imposition by refusing all others. Sold by all dealers at 50 cents a box or six boxes for \$2.50.

A PAPER RESTAURANT.

An eating-house made of paper has been erected in the port of Hamburg. Its walls are composed of a double layer of paper and impregnated with a fire and water-proof solution. A thin wooden partition affords further protection against the inclemency of the weather. The roofs and walls are fastened together by means of bolts and hinges, so that the entire structure may be rapidly taken to pieces and put up again. The dining-room itself measures 30x6 metres, and is capable of accommodating 150 persons. There are twenty-two windows and four skylights, and the heating is effected by a couple of isolated stoves. A side erection contains the manager's offices, kitchen, larder and dwelling rooms. The total cost of the construction is said to have amounted to 1,500 marks.