AGRICULTURAL

HOGS FOR FAMILY USE.

Notwithstanding the prejudice in the minds of many against pork as an article of diet, I believe that under the best conditions it is as wholesome and palatable as any meat that the farmer can supply for his table, and certainly no other meat can be cured to keep through the hot weather so well as this, writes Waldo F. Brown. I am quite sure that it is a mistake for the farmer to kill large and excessively fat hogs for family use, and for a long series of years I have put up the family supply of meat from five to seven months' old pigs, weighing from 150 to 200 pounds each, and there is no trouble at all to make these weights with proper food and care. I grew a litter of eight pigs this year, and killed four for family use at six months old. I did not weigh them, but the remaining four were sold at seven months old and averaged 226 pounds. I think that the quality of the meat is largely determined by the feeding, and under the plan which I adopted some ten years ago our pork has been very superior to what it was in the days of an exclusive corn diet. I was first led to consider this question from the experiments of Professor Henry, of the Wisconsin Experiment Station, as I was with him in Institute work for two weeks the year in which he first published the results of his feeding experiments with pigs. A litter of eight was selected and divided into two lots, and fed about four months, four of them being fed on corn and the other four on a balanced ration made up of bran, middlings, barley meal and such foods as would develop bone, muscle and healthy vital organs. At the end of the feeding experiment the hogs were slaughtered and dissected by scientific men, and the parts carefully compared. The difference was remarkable, and it was found that the hogs which were fed the balanced ration had about 15 per cent more lean meat than those fed on corn, and the lean and fat was well mixed. All the vital and assimilative organs, such as heart, kidneys, lungs, liver, spleen and the blood, were found to weigh from 8 to 15 per cent more in the pigs fed for lean, indicating robust health and vigor. But the most marked difference was in the strength of the bones. The thigh bones were taken out and put under the testing machine, and those from the corn-fed hogs crushed at a pressure of about 800 pounds, while the other sustained a pressure of nearly 900 pounds before they crushed. There can be no doubt that the meat from an animal in vigorious health is superior to that from one with a tendency to disease, and it is certainly true that a long period of corn feeding and excessive fat produces an enfeebled and diseased condition of the animal. The feeding of a variety of foods, part of which are bulky, greatly reduces the risk of loss from disease, and usually also the cost of the product, while it improves the quality of the meat.

I prefer my pigs to come in the last part of April, and I make the bulk of their food bran, from weaning till four months old, but make the slops palatable by the addition of wheat middlings, oil meal and milk, if I have it, or if not, I use boiled and mashed potatoes, always salting the slop. By August we have green sugar cane (sorghum) and sweet corn, and a little later pumpkins and squashes; with these we increase the amount of corn fed, and try to see how much we can get the pigs to eat, but we are careful never to feed so much that they will leave soiled food lying by them. I want my pigs always to come with a good appetite to their feed. A pig that will weigh from 175 to 200 pounds will give hams of ten to twelve pounds weight and furnish good breakfast bacon belly strips, and will make from twenty-five to thirty pounds of strained lard per head. A few pieces of the best side meat will make nice pickle pork, which is the best meat for flavoring beans, cabbage and other vegetables, and is appetizing occasionally when sliced and rolled in fine meal and fried brown and crisp. We cure all the meat to be smoked by what is called the ten day sugar-cure plan. I have practiced this for several years, and prefer it to any plan I have ever tried. It is much cheaper than brining, as a 5-cent sugar barrel will answer to cure over 200 pounds, and it is an advantage also to get through in ten days rather than to have it on hand for six weeks. We first rub the meat lightly with salt as soon as the hogs are cut up, which may before they are cold, and spread it out to cool. This will draw off any blood remaining in it. When cold we weigh out four pounds of salt and two weigh out four pounds of salt and two pounds of granulated sugar, mixing thoroughly. We divide this by weight or measure into three equal parts, and rub the flesh part, and particularly the bone ends, with one-third of the mixture. In three days we rub again, using another third, and transferring it to another barrel, so that which was on top will be in the bottom. At the end of six days we use the last of our salt and sugar, and in three days more we smoke it. I set a large iron kettle in the smoke-house, with six inches of ashes in it, and build the fire in it with corncobs and hard wood; when it gets well to burning I partly smother the fire with ashes, so it will last longer, and by keeping up the smoke the meat will be ready to put away in about a week. If one has not a smoke-house, or has but few hogs, the liquid extract of smoke may be used. I have used it for many years with excellent results. After the meat is smoked we wrap each piece in several thicknesses of paper and put into a strong paper flour sack, and hang it in an attic, where it will keep all summer, as no flies can penetrate strong manilla paper sacks.

HOW TO PROFIT BY POULTRY.

No hen should live to see her third October, says a correspondent. Some authorities recommend disposing of hens when a year and a half old; but experience with Brown Leghorns and Plymouth Rocks convinced me that I can get as many eggs from a hen between her eighteenth and thirtieth months as I can in her first eighteen months.

Plymouth Rock pullets hatched in April and Leghorns in May, if given plenty of food, will lay in October when eggs are high. Leghorns hatched in March and April will lay September 1st; after laying a couple of dozen they are liable to take a vacation in November and December; hence it is safer to hatch them early in May.

With those who have never put each year's birds into pens by themselves, the temptation is strong to keep a hen through the third winter. The owner says: "Those hens did well last year and as I have room enough I will keep them another year." He keeps them and finds the average profit per hen below what it was the previous year, and concludes that his hens did not do as well this year as last.

But he does not know the reason why.

If he had kept each year's hatch by itself he would have found the young hens doing as well as ever, and those over thirty months old producing about half as many eggs as they did the year previous.

The majority of us are keeping birds and animals that return good profits. We are also keeping those that do not pay their way. Unless we keep track of all we cannot locate the thieves. And until we do they are consuming the profits of others. We can easily tell which horse to keep and which to sell. We can easily tell which pig is best adapted to our purpose. It is feasible to keep a record with each individual cow and it pays. It seems small business to try to determine which individual hen lays the best. But one thing the average farmer can do without expense or trouble and that is keep each breed and each year's birds by themselves. This will enable him to keep a record of his stock and dispose of all before the age of thirty months.

If he prefers his own experience one year's trial of one pen of old birds will convince him that I am right and that his experience has cost him considerable.

It is hard to distinguish birds when by chance they get together, hence it is best to punch the web between the toes on the first of each October.

The old hens if carefully dressed in August and September before they commence to moult will sell for enough to defray the cost of raising a pullet to the laying point. You usually have to pay more for pullets than you receive for the old hens, but this should not deter you from purchasing them as one pullet will lay as many eggs in a year as two three year old hens.

I have been experimenting with old hens this season and the results substantiate the claims made above. April 10th, 1896, I bought 25 hens then two years old and 10 hens one year old. In the six months to October 1st these hens laid, 1,839 eggs, which at store prices years old and 10 hens one year old. In a light, dry barn cellar and consumed corn, oats, shells and scraps valued at $9.70. Assuming that the manure equaled cost of care there was a balance in their favor of $20.75. The flock cost $19. Consequently October 10th they had paid for themselves, and the food consumed, and $1.75 to their credit.

From October 10th to February 1st these hens laid only 214 eggs which at store prices came to $6.74. They consumed $6.75 worth of grain, meat and shells, and just paid their way. The young hens—two sevenths of the flock—laid three-fourths of the 214 eggs. They consumed two-sevenths of the $6.75 paid for food—$1.93—and furnished three-fourths of the $6.74 worth of eggs—$5.05. This leaves a balance of $3.12 in favor of the ten young hens. The 25 old hens consumed $4.82 worth of food and produced eggs to the value of $1.69. They consumed $3.13 more food than they paid for. If I had sold them last September I should have on hand $3.12 profit from the ten young hens. If I had replaced the 25 old hens with pullets last September and they had laid as well as the young hens to February 1st I should have on hand as profit $10.92 instead of nothing. The old hens are ready to start laying now and promise to do well for four or five months, but as soon as they slack they will go to market.

Never let a hen see the first day of October three times. Successful farmers and poultrymen are making from $1 to $3 per hen per year.

USES OF ADVERSITY.

"Sweet are the uses of adversity," says the poet. Adversity is a crucible, and when two loving hearts are placed therein, if they survive the ordeal, it may be said that theirs is truly a pure and holy love. Misfortune and trials will intensify affection, and bring to the surface many latent feelings; quickening the sympathies and strengthening the character. This is not necessarily peculiar to married life. The unmarried—those who are in courtship and betrothal, only cling the more tenderily and fondly to each other, if their love be true, when the shadows of life fall across their path. No matter that the sorrow may be death, poverty, disgrace—it is all alike; love surmounts it and glories in the cross that is borne "for love's sweet sake," and is thus hallowed to a purity that is of heaven, not of earth. The truest love, is, perhaps, nay, it must be, that which has passed through the furnace of adversity. Novelists recognize this when they depict life, whether it be ideal or intense realism. The lovers are of necessity plunged into varying griefs and temptations and trials, which makes true love stand out in bold relief against a gloomy background. It is, we believe, that the story of life, and the holiness of pure, enduring love may be made plain to all. And it can never be overdone, for truth is stranger far than fiction.

THERE ARE OTHERS.

What does Bubble get for his literary efforts in that newspaper?

He ought to get six months twice a year.

About the House.

OUR OLD CHAIR, NEW DRESSED.

Holding us weary in thy patient arms,
Our minds from anxious cares to disengage,
Even as her fretful child the mother calms—
For us thy beauty bore the marks of age.

Thy faded garment wrought in us no shame,
That thou wert old we loved thee not the less.
Yet bless we still the loving hands that came
To deck thee now in fairer loveliness.

TO COOK KIDNEYS.

Kidneys, if properly prepared, make a particularly nice dish. Beef, veal, and lamb kidneys are used, and may be purchased for a small sum. Lamb kidneys are the most delicate.

Kidneys can be served in a variety of ways, and thus are of great assistance to the housewife in making up her daily menu. They require to be cooked very slowly, and too much cooking will toughen them.

For a plain kidney stew thoroughly wash the kidneys and cook them slowly in plenty of water for about half an hour. Remove them from the water, rinse them in cold water, and put them into a saucepan with fresh water enough to well cover them, and slowly cook them until the meat is tender. Let the kidneys remain in the liquid until they are thoroughly cold. Take them out with a skimmer and cut them into square pieces. Put them back into the same liquid, add a little butter, salt, and pepper, a dash of mace, and a teaspoonful of chopped parsley. Put the pan over the fire and thoroughly heat. Serve with toasted crackers.

For stewed kidneys, take nice, fresh kidneys, remove the thin skin and the white centre, wash them, and soak them in weak salt and water for an hour. Then cut them into half-inch slices and roll each slice in flour. Melt some butter in a fryingpan, and when it is hot put in the floured kidneys and brown them on each side. Stir in half a cup of good stock, or water will answer if no stocck is at hand, and let it simmer fifteen minutes. Season with salt and paprika and add two teaspoonfuls of mushroom catsup or Worcestershire sauce and the juice of half a lemon. Turn them over squares of buttered toast.

For kidneys stewed in wine, prepare the kidneys and cut them into round slices one-quarter of an inch in thickness and roll them in flour. Set a fryingpan over the fire and put in the kidney slices and a good tablespoonful of butter. When one side of the slices is browned, turn them and brown the other side, adding more butter, if needed. Add two gills of sherry or claret and the juice of half a lemon. Season with salt and pepper. Cover the pan and let the contents simmer ten or twelve minutes. Turn them into a dish and sprinkle with parsley.

Another way of stewing kidneys is thus: Cut the kidneys into thin pieces or thin slices and let them stand in cold water thirty minutes; then drain them and put them into a saucepan with half an onion, a bay leaf, and one quart of water. Place the pan where the liquid will just simmer for two hours. Put a tablespoonful of butter into a small pan and set it over the fire. When the butter is melted stir in a spoonful of flour and stir it until it becomes brown and frothy. Moisten it with a couple of spoonfuls from the kidney liquid and when all are thoroughly mixed turn the mixture into the kidney mixture. Season highly with salt and cayenne pepper and flavor with sherry. Remove the onion and bay leaf. Turn the mixture into a heated dish and serve.

For broiled kidneys, remove the thin skin from the kidneys, soak them in clear water half an hour, and wipe them with a soft cloth and split them into halves. Season them with salt and pepper, dip them into melted butter, and roll each piece in flour. Rub a double broiler with butter, place upon it the prepared kidneys, and broil them over a clear fire. Place the kidneys upon a hot platter, turn a little melted better upon them, sprinkle chopped parsley over the top, and garnish the dish with sliced lemon.

An excellent dish is kidneys broiled in crumbs. Prepare the kidneys and cut them into slices half an inch thick; soak them in cold water half an hour, drain them and sprinkle with salt and pepper. Dip each piece into melted butter and roll it in bread crumbs. Place the slices upon a fine broiler and cook them over a bright fire. Put the cooked kidneys upon squares of toast, place a little lemon sauce upon each piece, and serve as soon as possible. To make the sauce, stir two tablespoonfuls of butter, with two teaspoonfuls of lemon juice, until it is light and creamy; add a teaspoonful of chopped parsley and a dash of paprika. Keep this sauce in a cool place until it is needed.

When broiling kidneys, if they are small, instead of slicing them, cut them in the middle nearly to the other side and skewer them open with wooden toothpicks.

Lamb kidneys and bacon broiled together are thought to be an exceedingly nice breakfast dish. Cut the kidneys into halves, lengthwise, removing all the fat and skin, wash them and lay them in cold water half an hour; slice the bacon thin and cut each slice into two pieces; have short skewers at hand, er, then a piece of kidney, and alternate them until you have five piece unop them until you have five pieces upon each skewer; dip the pieces of kidney into melted butter before they are put upon the skewer; place the skewers upon a broiler, and hold over a bright fire, turning them frequently until all sides are well cooked; when the kidneys are broiled place each skewer upon a finger strip of toast, sprinkle them lightly with pepper, put a tiny bit of butter upon each piece of kidney, and serve immediately.

Another manner of cooking kidneys with bacon is to fry them. Put into a frying pan over the fire thin slices of bacon and cook them a nice brown. Take each piece up with a fork and arrange the slices around the inside edge of a hot platter and stand it in the mouth of the oven. Meanwhile have the kidneys prepared by slicing them or cutting them through the middle, and using a wooden toothpick for a skewer to keep them open. Fry them in the same pan in which the bacon was cooked, making each side a nice brown. Lay squares of toast in the middle of the platter containing the bacon and put the cooked kidneys upon them. Stir an even teaspoonful of flour into the gravy in the frying pan, add a tablespoonful of wine or lemon juice, and season the sauce highly with paprika; then pour it over the kidneys. Garnish the platter with parsley and serve.

Kidney paste is made by cooking a kidney until tender and then chopping it fine. Add to it a teaspoonful of English mustard, one of mushroom catsup, one tablespoonful of lemon juice, and two of melted butter. Season with salt and pepper. Rub these ingredients together until they are like a soft paste. Spread it upon pieces of buttered toast and place them in the oven long enough to heat the paste. Then serve.

For stuffed kidneys, wash the kidneys and cut them through the middle lengthwise, not cutting them quite to the other side. Remove the white centres and lay the kidneys in cold water for half an hour. Wipe them dry with a soft cloth and rub the cut side with butter. Lay them open upon a double broiler and cook over a clear fire. Make a stuffing by chopping a teaspoonful of cooked ham and the same amount of chopped sour apples and mixing them with fine bread crumbs and a little butter. Put this mixture over the fire and heat almost to boiling; add some chopped parsley and season with salt and pepper to suit the taste and juice of half a lemon. Fill the cooked kidneys with this stuffing, fold the upper part of the kidneys over, and hold them in place by sticking wooden toothpicks through the two sections. Put them upon a platter and cover the tops of the kidneys with bits of butter, salt and pepper. Put the dish upon a board in the oven long enough to melt the butter and reheat the kidneys. Garnish the dish with curled parsley and serve with a tartare sauce.

ABOUT COOKING VEGETABLES.

A vegetable should always be perfectly fresh. It takes twice the time to cook if it is stale. If at all wilted it should be placed in cold water in the ice box for half an hour or longer, according to its condition. It should be thoroughly washed to remove all foreign substances.

It should never be salted until entirely or nearly cooked. Those who have never tried this method have lost half the delicious sweet flavor of fresh corn, peas, asparagras, beans, carrots, onions, etc.,

Macaroni and rice, which take the place of a vegetable require salt when they are put to cook.

The water should be boiling fast before the vegetable is placed in it. It should then boil more gently and the keetle should not be covered.

An overdone vegetable cooked in a covered vessel loses both color and shape.

Turnips.—One half hour or longer.
Beets—One hour if young, three hours if old.
Onions—Forty minutes.
Parsnips—One hour or longer.
Potatoes—Twenty minutes.
String beans—Thirty minutes.
Lima beans—Forty minutes.
Asparagras—Twenty five minutes; longer at the end of the season.
Cabbage—Twenty-minutes.
Cauliflower—Twenty minutes.
Peas—Twenty minutes.
Spinach—Twenty minutes.
Green corn—Fifteen minutes.

JEWELS MATCH EYES.

One of the very latest commands of Madame Fashion is not without a touch of poetic feeling. Whimsical, it nevertheless suggests novelty. She cannot alter the color of the eyes. She cannot decree that blue shall be worn instead of hazel for a season, or that gray shall take the place of the deep blue that is almost violet, so she makes what is perhaps a pretty compromise. She wills it that until further orders the gems that women wear in their jewelry shall match the color of their eyes. The turquoise is to be de rigueur with light blue eyes, and the sapphire with the darker tint "that shames the iris and rivals the violet's hue." The topaz is to go with the hazel eye, and the black pearl with those deep, dark, unutterable eyes, "with down-falling lids that are full of dreams and slumber." It is to be presumed that the green eye is ruled out of consideration, since no one likes to claim that color. Yet there are eyes of beauty that might invite association with the emerald, and there is hardly a more fascinating gem than the cat's eye. Fashion has a large way of averaging things, and possibly generalizes the eye as blue, gray, hazel and black, so that variations of these shall have choice of the other colored stones. Ladies who have odd eyes will have the privilege of variety in jeweled decoration. Those who are willing to acknowledge green eyes will perhaps be more "in the swim" than all the rest, for the new stone of the season, the rival of the opal, is the olivene, a beautiful green gem. It is so much like the emerald that it cannot be distinguished from it except by experts. As a rule, though, it is lighter and clearer than the emerald. It is found in Siberia, in much the same formation in which the emerald is found in Central and South America.

FOR TWENTY-SEVEN YEARS

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA.

A FLAT CONTRADICTION.

The Oft-Repeated Statements by Physicians that Chronic Rheumatism Cannot be Cured Refuted by Sworn Statements.

There never was a time when people were so sceptical in reference to medicine as the present; 'tis no wonder, for their credulity has been played upon by the unreliable claims of advertised cure-alls until doubt is converted into a belief that all announcements are imaginary pen pictures. Rheumatic sufferers are of the class whose intense suffering has led them to try first one thing, then another, until repeated failures convince them "there is no help for them." They hear about the startling cures made by Kootenay, but cannot overcome the suspicion that 'tis like all the rest. They do not know of the hidden power in "The new ingredient" peculiar to this preparation, that banishes Rheumatism—of how it enabled George Ball, blacksmith, residing corner Sanford Avenue and Huron Streets, Hamilton, to arise from a helpless condition and take up work in the City Quarries at hard labor, discharged from the hospital with the assurance "they could do nothing for him, his system was so full of rheumatism no power on earth could drive it out;" then lying at his home for weeks unable to lift hand to mouth, having to be fed by his wife, when the King's Daughters of Hamilton brought him Kootenay. Three bottles effected a complete cure. This is not more strange than the story told by Mrs. Guy, wife of Mail Carrier Robt. Guy, Brant Ave., Hamilton, whose mother love breathes thanks for the restoration of their seven year old Willie. His lower limbs were so swollen with inflammatory rheumatism he could not put his feet to the floor, the slightest touch causing intense pain, growing gradually worse, until his condition was pitiful; it seemed they were going to lose him, when Kootenay was used and three bottles completely cured him, so that he is going to school. The detailed sworn statements of above cures, with hundreds of others, can be obtained by addressing The Ryckman Medicine Co., Hamilton, Ont. If Kootenay is not obtainable of your dealer, sent charges prepaid on receipt of price, $1.50 per bottle. Send for Chart Book, mailed free.

One bottle lasts over a month.

HOPE ENTHRONED.

LIFE PROLONGED AND ITS USEFULNESS GREATLY EXTENDED.

The Ruthless Hand Of Nature Permits Only the Survival of the Strongest But Medical Science Secures the Survival of the Weakest.

From the Cornwall Standard.

The science and art of medication holds a unique place in the esteem of the entire civilized world, because by a judicious application of progressive science relative to the art of healing innumerable triumphs are won in the struggle for health. The profession of medicine we may sagely say, is no sinecure its triumphs and successes are rehearsed daily by the million. Those who are in the vanguard of this movement are our greatest benefactors. Their discoveries are a boon to humanity; they have given relief to thousands who would have dragged out a miserable and more or less brief existence. Dr. Williams by means of his Pink Pills has earned and enjoys the gratitude of untold numbers who were on the verge of isolation or death, because their case defied the skill of the ordinary medical practitioner. The ruthless hand of nature permits only the survival of the strongest, but the tender ministrations of medical science, as exemplified in Dr. Williams' Pink Pills, secure the survival of the weakest, which is in harmony with the divine injunction. "We then that are strong ought to bear the infirmities of the weak and not please ourselves."

These famous pills have given strength to the apparently hopelessly weak, and vitalized and invigorated fragile and debilitated constitutions, enthroned health and strength, thus increasing every value and enhancing every joy. In substantiation of the reputed merits of Dr. Williams' Pink Pills read the following testimonial of one of Glengarry's responsible citizens. Samuel Neil, of the village of Lancaster, is one of the best known men of the county. "For three successive winters," says Mr. Neil, "I suffered from severe attacks of la grippe. Owing to the exhausting effect of these attacks I was unable to attend to my business half of the time. The last attack I had was in December, 1895. It was the most prolonged and the subsequent effect the most trying. All the winter of 1896 I was under medical care and being somewhat advanced in life I presented a very frail appearance. My weakness was so pronounced that I became a victim of weak turns, and even with the assistance of a cane I was liable to fall. Attempts to walk were risky, and often to be regretted. I was troubled with a dizziness in the head that rendered locomotion difficult and unpleasant. Besides this general weakness I had pains in my shoulders, something like articular rheumatism in its fluctuations and severity. After a five months treatment I was not any better, in fact the doctor gave me very little encouragement. He said I had palpitation of the heart and it must run its course. The truth is I felt so weak that my hope of recovery was about nil. About the first of May I determined to try Dr. Williams' Pink Pills. The result was the dizziness left me, day by day my pains vanished into imperceptibility, and I began to feel myself again. The improvement continued until I was able to follow my business with unexpected vigor. I am increasing in flesh and in the general signs of good health, and I unhesitatingly attribute my recovery to Dr. Williams' Pink Pills.

Dr. Williams' Pink Pills create new blood, build up the nerves, and thus drive disease from the system. In hundreds of cases they have cured after all other medicines had failed, thus establishing the claim that they are a marvel among the triumphs of modern medical science. The genuine Pink Pills are sold only in boxes, bearing the full trade mark, "Dr. Williams' Pink Pills for Pale People." Protect yourself from imposition by refusing any pill that does not bear the registered trade mark around the box.