# AGRICULTURAL

## GETTING THE MOST OUT OF FEED.

A few days ago a man said to me, "Feed is cheap and I give them plenty of it." In common parlance this kind of talk may sound well enough, writes a correspondent. Feed may be cheap, and we may feel so generous toward our animals as to even be extravagant, and for no other real reason, either, than because feed is cheap. Good common sense and good judgment combined make a very desirable and necessary quality in the feeder that would get the most out of his feed. A sucessful feeder must of necessity be an economical feeder, because to reach the best results in feeding an animal, no more feed should be given than will be eaten up clean. Whenever the feeder feeds more than is eaten soon after it is given, the feed is wasted and the animal is not only liable to "get off its feed," with a sluggish appetite, but a wasteful habit is formed which it is hard to correct afterward.

Animals are creatures of habit as well as men. I have often noticed some horses when fed hay, be it ever so good or so sparingly given, that would almost always leave a little in the manger. But the horse that cleans up a liberal supply of provender we call a good feeder. Such a horse or other animal will lay on fat rapidly, while the one that "minces" and picks over its feed, practically wastes the most ot it because it does not consume enough to go much beyond the natural requirements of the animal machine.

The point we want to gain in feeding an animal for profit is to get it to consume and digest the very largest quantity of feed possible without getting the machine out of good working order. Very few men, comparatively speaking, are really good feeders; but it is hard to find even a few that will acknowledge that they are not. If all animals that are intended to be fed for the market were alike, it would be different, but they are not, and that is where the trouble comes in. If half a dozen head of horses or steers are put into the stable and fed with a view of getting them ready for the market as quickly as possible, it is a rare case that does not find one or more off their feed sooner or later. They may, seemingly be all alike at the start, yet if not watched carefully to note each one's distinctive habit in feeding, part of the hay or fodder will be left and the grain feed will be unbalanced. To make it plainer: Usually an animal when fed its grain ration will leave off eating its hay or other coarse feed, and if the grain feed is fed soon after the coarse feed is given, the consequence usually is that when the grain ration is rather heavy but little of the coarser provender is eaten. We have long been of the opinion that if the grain ration and the coarse feed could be mixed so that both would have to be eaten together much better results would follow when trying to push our fattening animals. Feeding a liberal supply of the grain to hurry to the finishing point, is too much like a man trying to add to his own weight by eating a strong meat diet, hoping that his digestive powers will be equal to the task of keeping it going all right indefinitely. The result of such a course would be disastrous to the man, and the same principle will apply to animals as well.

A comparatively much larger amount of concentrated or rich food can be eaten by man or beast and digested properly if mixed or diluted with some more bulky or less concentrated substance. Our experience in feeding horses for the market has taught us that it is the easiest thing in the world to waste feed and accomplish practically nothing toward the desired end, or at least, make such slow gain as to amount to practically nothing.

Not long ago we adopted a plan in feeding our horses that so far is very satisfactory. Having occasion to make some changes in our stables, putting in new stalls and other improvements, we concluded we would make our mangers tight—so close that we could, if necessary, feed ground feed in them without waste. We have a horse that it is impossible to get to eat enough solid or unground feed to make the headway in fattening that he should. About the time we made the change in our stables, we bought a mill intending to grind all our feed in the future. Having in mind the idea that dilution is necessary in concentrated feed, like corn and other grains, we commenced by putting a small forkful of some choice clover hay into the close manger, and instead of our usual way, and that of most other feeders, we dampened the hay and scattered the feed over it. We have been feeding all our horses in this way for some time. The one mentioned above has not failed once to almost entirely clean up the ration given him. They all eat better, and more of it, and are always ready for the next feed.

If I were to feed cattle I would try very hard to have a good warm stable, tight managers, and either grind the feed or so manage it that the animals would eat the grain and coarser parts together as nearly as possible. I am sure it would pay well in making the supply of feed, even though it be cheap, go farther. A greater number ber could be fed with the same amount of feed, to start with, and every feeder's good judgment ought to tell him, with less detriment to the animal machinery from first to last. The quicker the animal is finished for the market, the cheaper it can be done; and if cheaper, then more is gotten out of a given quantity of feed.

## SHEEP IN WINTER.

Something more is required for the management of a flock during the winter time than protection from wolves and dogs that are always on the lookout for a meal composed of good mutton, says a writer in exchange.

The first thing to do with flocks that are kept on farms rather than on ranches, is to separate the flock into a number of small ones, each composed of one kind, and having a regard to sex, age and general condition. The weak ones should not be placed with the strong. The wether or stock flock should be in one flock, the breeding ewes in another and the lambs in another, if the best results are to be secured.

The ewe flock will need a little heating grain in feed and plenty of exercise. The best place we have found for it is on a blue grass pasture, the more grass the better, and they should be compelled to range over the field every day except on the occasional bad days. They should have a feed of oats night and morning, and the racks should be filled with clover hay.

The feed for the flock of stock sheep and for the lamb flock need not vary greatly except that the wethers should have more of it, and the lambs should have more of a different kind, with ample time to eat. Oats, shelled corn and bran make an excellent feed for lambs. If clover hay is not at hand, any mixed hay will answer, or dry oats straw may be used. Weed hay should only be used as a last resort. It sometimes becomes necessary to mow a meadow where there is a poor stand and a large growth of weeds. Sheep will eat most of them and can get along on them.

When the yeaning time comes for the ewe flock they should be watched closely in meadow or pasture, and if they cannot have this care they should be kept in a lot where they can have access to a warm barn. As fast as they yean they should be put into what might be called the nursery flock, and fed for all that milk and lambs are worth. Feed for milk. This will make another flock with a little different feeding.

We have room for three flocks, and when more than that is necessary, we combine the two stock flocks or sell off one of them. Salt and water are just as essential in the winter time as in the summer. The sheep that have been properly wintered will not give much trouble in the spring, and this is the critical time with sheep.

Ewes that are to lamb should have exercise and but little excitement. The shepherd should have among them slowly when necessary and avoid chasing or frightening them.

## THE PEOPLE'S BUSINESS.

Poultry keeping and poultry raising belong to the people. It cannot be cornered. It is too shy for capital to decoy it. It thrives on poverty, and the dooryard of the poor is the place where it pays the best dividend. No business is more scattered than the poultry business. The wealthy may have their hens in the back yard of the city residence, or the barn yard of the country summer retreat but they are offset by the hens of the negro in his cabin at the rear of the plantation, or the bright and active hens of the sturdy settler of the far west.

No man's poultry business can be put ahead of his personal experience, no matter how much money he may have, or how much he may put into it. The inexperienced person, who thinks that he can take $5,000 and invest it in a poultry plant and make it pay, will fail if he tries it. On the other hand, there are hundreds of experienced poultrymen who can take that much capital, or half of it, and make a good living out of poultry. We say an experienced man can, could do so, because that much money would enable him to fix up so as to justify him in putting in all his time in the work before him. In other words, he could, by the use of the capital named, make good living wages out of it, in keeping hens and raising chickens. He could do so with common stock, by simply selling eggs, and raising chickens for the market. But he would do better, and make more money by utilizing thoroughbreds to some extent in his business.

He should raise half-breeds for the market, and grade up his laying stock by raising half-breed pullets of the laying strains. Then, if he should have had any previous experience as a poultry fancier, and add to his plant a pen of strictly first-class pure-bred fowls, and raise some birds of that quality, that he could sell for $1 and up, he would add another source of profit to his business.

The inexperienced man, however, should go slow. He could not run a large poultry business and make it pay. No, not to save him. The success of the poultry keeper is gauged by his experience, and by his keeping strictly within the limits of that which he knows. Then, let him enlarge gradually and carefully. There is no money in a large plant for the person that has not run a small one successfully, and learned the details of the business thoroughly.


## CHERRY'S TROUBLES.

Were of the Heart—Human Skill was Almost Defeated when Dr. Agnew's Cure for the Heart Fell Into the Breach, and in a few Minutes After One Dose He Found Great Relief, and Five Bottles Made a Bad Heart a Good One.

Wm. Cherry, of Owen Sound, Ont., writes: "For the past two years I have been greatly troubled with weakness of the heart and fainting spells. I tried several remedies, and consulted best physicians without any apparent relief. I noticed testimonials of great cures made by Dr. Agnew's Cure for the Heart. I procured a bottle, and the first dose gave me great relief. The first bottle did wonders for me. After using five bottles there are none of the symptoms remaining whatever. I think it a great boon to mankind."

Sold by W. E. Richardson.


# THE HOME.

## UTILIZING THE PIECES.

This problem of making use of "left-overs" is one of interest to the economical housekeepers, and in order to always have appetizing foods placed before her family she must necessarily learn all the new and successful methods of preparing such foods which are to make a second appearance on the table. One becomes tired of cold roasts or of simple hashes, which may do very well once in a while, but if resorted to frequently are not appreciated. The fats skimmed from roasts should be put into a clean jar and can be used for shortening unless flavored too strongly of the meat, as is likely to be the case in mutton fat; yet if mixed with half butter the flavor will scarcely be discernable. Such fats are the best for frying fritters, croquettes and the like. Whatever grease in which fish has been fried must be thrown away as it will ruin the flavor of anything into which it may be mixed.

The meat and the gravy should not be mixed together at the end of the meal but left in separate dishes. It looks much neater and besides the meat is nicer to handle when it is to be used again. It is a good plan to have other seasonings except merely salt and pepper in fixing over meats as the seasoning is a great point. Celery salt imparts a delicious flavor, and so do the many herbs which most housewives cultivate in their vegetable gardens, such as sage, thyme, parsley, dill and marjoram. Tomato or mushroom catsup, too, is often used for flavoring and is usually liked. Meats and soups should not be highly seasoned and just a tiny bit of herb or a dash of flavoring powders is generally sufficient. Cold cooked beef, pork, mutton, fowl or fish left over from previous meals may be utilized and made up into appetizing dishes which would never give a hint of a former appearance.

A nice way to utilize cold meats which can be thinly sliced is to dip the slices in egg, roll in corn meal or fine, crisp bread crumbs and fry in the gravy left over with the addition of some fat, either butter or drippings. This served with mashed potatoes is very good.

Delicious meat pies or dumplings may also be made of cold meats. Make a rich biscuit dough and roll out half an inch thick into a pie tin. Spread the top with melted butter and place another layer of the dough on it. Bake in a hot oven. Have the meat chopped and put it into a stewpan with the gravy left or with enough milk to moisten it. Season as desired and thicken with a little flour. When the biscuit is baked split it and spread the hot mixture between and serve hot. Another way is to roll out the rich dough or crust thin, and cut into small pieces. Spread a spoonful of the meat mixture in the center of each piece, fold up and pinch the edges of the crust together and steam or bake for from twenty to thirty minutes. If there is any gravy left put it in a stewpan with enough milk to make a desired quantity. Season with butter, salt and pepper and thicken with a very little flour. This can be poured around the dumplings or served in a separate dish as desired.

All kinds of meat, and also fish, may be chopped fine, seasoned as desired, mixed with an egg for every two cupfuls of meat and a little milk and crisp fine bread crumbs. The mixture may then be rolled into balls or cakes and fried in hot fat. Another way to use mutton is to chop it fine and add to every pint of chopped meat a half cupful of bread crumbs, one egg with pepper and salt. Form into balls and drop carefully into a kettle of boiling water. Remove the kettle to the back of the stove where the contents cannot boil and after five minutes lift the balls out. Make a cream sauce and pour over them. Very good pies can be made of chicken or turkey left over from a previous meat. A rich pie crust should be made and put into a deep pie tin. The fowl should be cut up into small pieces and mixed with whatever gravy there is or cream and seasoned. A very little flour may be dusted over it. The top crust may then be put on with two or three incisions made in the middle. Veal and pork may also be utilized in this manner.

Cold boiled rice may be served again in several ways. To a cupful of the cooked rice add one egg, a dash of salt and pepper and some chopped meat or fowl, form into cakes and fry in hot fat. Another way is to mix a cupful of the rice with a pint or more of milk, a pinch of salt, one of sugar, an egg and enough flour to make a batter. This makes delicious griddle cakes. A nice little rice pudding may be made as above, omitting the flour and using two eggs instead of one. For a change this mixture may be baked in gem pans, and comes out in dainty little cakes.

Boiled, baked or mashed potato can be "made over" in several ways which are very appetizing. Cold boiled potatoes can be used for potato salad if mashed or sliced. They may also be cut up into cubes and stewed in cream or milk, and seasoned with butter and salt, being thickened with a little flour. Baked or mashed potato may be mixed with an egg, a bit of butter, a pinch of salt and rolled into cakes and fried in plenty of fat. Sweet potatoes may be utilized in this way also. Another way to use cold potatoes prepared in any form is to grate or mash them, season with salt and add a little butter and cream. The mixture should be briskly beaten and then put into a baking dish and browned in the oven. This is a nice way—one which the children like especially well.

Bread puddings, as a rule, are not relished, but occasionally when nicely made they are good. Of course only wheat bread can be used. Place the stale bread in a dish and pour some hot milk over it. When sufficiently soft beat the mixture smooth. For an average-sized pudding add two eggs, a bit of butter, salt and a little sugar. If raisins and currants are liked add a cupful of them carefully picked and cleaned. The little seedless Sultana raisins are the best as they are no trouble to clean. Pour this mixture into a well-buttered pudding dish and bake in a moderate oven. Serve with a butter or cream sauce flavored with wine, brandy, or any flavoring extract. In some houses stale cake accumulates rapidly and the housekeeper hates to throw it away and yet does not know how to utilize it. Here is one way: Crumble the cake up fine (one or more kinds will do). Beat it well with some milk, an egg, a level teaspoonful of baking powder and a pinch of salt, not making the mixture too thick. Pour it into a shallow baking tin, and bake brown. Make a sauce as follows: To a cup of cream or rich milk add a tablespoonful of butter, two of sugar, two of grated unsweetened chocolate, and a very little cornstarch moistened with some cold milk or water. Care should be taken that this does not scorch and it should not be too thick. Cut the pudding in strips or squares and serve with the sauce.

Sour cream makes the most delicious corn cake, ginger bread and cookies by beating a teaspoonful of saleratus into a cup of the cream, and then of course using no baking powder.

There need be but little waste in a house where the little things are taken care of, and if all housewives would only try what others have tried and succeeded with, they could with the same allowance set much better tables and afford a few of the luxuries besides.

## RECIPES.

Pound Cake of a Generation Ago.—Cream together a pound of sugar and three-quarters of pound of butter. Add the yolks of eight eggs beaten light, then a wineglassful of brandy flavored with a few drops of rosewater and a pound of flour several times sifted. Stir vigorously, then put in carefully the whites of the eight eggs whipped stiff. Bake for one whole hour.

Hashed Browned Potatoes.—Pare three large-sized potatoes and cut in dice. Put a tablespoonful of butter into a frying-pan, set over the fire to melt, add a tablespoonful of flour, mix until smooth, thin with half a pint of milk, stir until boiling; season with salt and pepper. Put a layer of this sauce in the bottom of a baking-dish, then a layer of the chopped potatoes, sprinkle with salt, pepper, parsley and minced onions, put in another layer of the sauce and potatoes. When the dish is full, cover the top with grated bread and bake until brown.

For Breakfast.—For an appetizing breakfast relish, warm two cupfuls of milk, season with half a teaspoonful of salt, a little pepper and butter. Split fine Boston crackers, as many as desired. Pour the milk over them and let them soak. When the milk is all soaked in, lay the crackers' crust down in a deep baking-dish. Put a small piece of butter and a pinch of salt on each; then lay in the rest of the crackers, seasoning in the same way. Beat two eggs, mixing with two more cups of milk, and pour over the crackers; bake in a quick oven twenty minutes.


## LI'FES A BURDEN

### If the Stomach is Not Right.

Is there Nausea? Is there Constipation? Is the Tongue Coated? Are You Light Headed? Do You Have Sick Headaches?

Any and all of These Denote Stomach and Liver Disorder.

Dr. Agnew's Liver Pills act quickly and will cure most stubborn and chronic cases. No unpleasantness. No griping. These little pills are little wonder workers and are far-famed. 40 in a vial for 20 cents.

Sold by W. E. Richardson.


## CASTE.

Big Calf (vainly)—Get out of my way or I'll step on you. You're nobody.

Barnyard Fowl (haughtily)—If you could hear folks grumble when they find veal in chicken salad you'd change your tune.


## RIGHT FROM THE MINES.

Family Ties may be Broken in the Grand Rush for Gold, but What's Wealth Without Health—Dr. Agnew's Catarrhal Powder is a Wonderful Cure—It Never Fails to Relieve in Ten Minutes.

Fred Lawrie, of Trail Creek, B. C., writes: "I have used two bottles of Dr. Agnew's Catarrhal Powder, and have been wonderfully helped. I can recommend it very highly to all sufferers from Catarrh." And here is another:—Mr. B. L. Egan, Easton, Pa., says: "When I read that Dr. Agnew's Catarrhal Powder would relieve Catarrh in 10 minutes, I must say I was far from being convinced of the fact. I decided to try it. I purchased a bottle. A single puff of the powder through the blower afforded instantaneous relief."

Sold by W. E. Richardson.


## NOT ATHLETIC.

He told a girl to her he'd fly,
Her tart reply was great;
She said he'd be a fool to try,
When he couldn't even skate.


## SKIN ERUPTIONS CURED FOR 35 CENTS—RELIEF IN A DAY.

Eczema, tetter, salt rheum, barber's itch—all itching and burning skin diseases vanish where Dr. Agnew's Ointment is used. It relieves in a day and cures quickly. No cas eof piles which an application will not comfort in a few minutes. If you have used high-priced ointments without benefit, try Dr. Agnew's Ointment at 35 cents and be cured.

Sold by W. E. Richardson.


## A COMIC AFFAIR.

Did you get a valentine this year, Miss Elderly?

Yes I did! she snapped, and now I'm just lying low to see if I can't find out who sent it. Then she gave her hair an extra twist that brought one ear nearly to the crown of her head.


# A LABORING MAN'S LEG.

### A RUNNING SORE RENDERED IT USELESS. HE COULDN'T WORK TILL HE HAD IT CURED BY KOOTENAY WHICH CONTAINS THE NEW INGREDIENT.

It goes without saying that the average working man finds it difficult to ply his daily avocation without the aid of a pair of good sound legs. To have either of his lower extremities incapacitated by disease is a serious matter. It means inability to provide for himself and those depending on him for support, to which is added the distress and suffering both mental and physical he is called upon in consequence to endure.

Mr. John Dawson, a respectable laborer living at 77 Jones St., Hamilton, Ont., states under oath that about seven years ago an inflammation appeared upon his knee, which continued to grow worse until about three years ago when it got so bad he was unable to work. He tried ointments and various remedies, but the sore continued discharging and the pains in his back were very severe. Last winter he commenced taking Ryckman's Kootenay Cure and in a comparatively short time the sore healed up, the pain disappeared from his back and he was able to resume his work. He thinks there's nothing can beat Kootenay, and he's right.

The whole secret of the cure lies in the thorough blood cleansing properties of the "new Ingredient," which is the essential element of Kootenay.

It goes right through the system and eradicates all humors from the blood and in consequence there is a rapid replacing of diseased or decaying tissue by a healthy healing process. Don't be cajoled into taking any substitute for Ryckman's Kootenay Cure. If your druggist does not keep it, send $1.50 for a bottle to the Ryckman Medicine Co., Hamilton, Ont.

Chart book sent free to any address.

One bottle lasts over a month.



# TWO MONTHS TO LIVE.

### THAT WAS WHAT A DOCTOR TOLD MR. DAVID MOORE.

The Remarkable Experience at One Who Was an Invalid For Years—Six Doctors Treated Him Without Benefit—He Owes His Renewed Health to Following a Friend's Advice.

From the Ottawa Journal.

Mr. David Moore is a well known and much esteemed farmer living in the county of Carleton, some six miles from the village of Richmond. Mr. Moore has been an invalid for some years, and physicians failed to agree as to his ailment. Not only this but their treatment failed to restore him to health. Mr. Moore gives the following account of his illness and eventual restoration to health. He says:—"My first sickness came on me when I was 69 years of age. Prior to that I had always been a strong healthy man. I had a bad cough and was growing weak and in bad health generally. I went to North Gower to consult a doctor, who after examining me said, Mr. Moore I am very sorry to tell you that your case is very serious, so much so that I doubt if you can live two months. He said my trouble was a combination of asthma and bronchitis, and he gave me some medicine and some leaves to smoke which he said might relieve me. I took neither because I felt sure I had neither trouble he said, and that he did not understand my case. Two days later I went to Ottawa and consulted one of the most prominent physicians there. He gave a thorough examination and pronounced my ailment heart trouble, and said I was liable in my present condition to drop dead at any moment. I decided to remain in the city for some time and undergo his treatment. He wrote a few lines on a piece of paper giving my name and place of residence and trouble, to carry in my pocket in case I should die suddenly. I did not seem to be getting any better under the treatment and finally left the city determined to consult a doctor nearer home. I was again examined and the idea that I had heart disease was scouted, the doctor saying there was many a man following the plow whose heart was in a worse shape than mine. I remained under the treatment of this doctor for a long time, but got no better. Then my case was made worse by an attack of la grippe, which left behind it a terrible pain in my neck and shoulders. This became so severe that I could not raise my head from my pillow without putting my hand to it and lifting it up. I doctored on until I was trying my sixth doctor, and instead of getting better was getting worse. The last doctor I had advised me to wait until the heat of summer was over when he would blister me for the pains in my neck and shoulders, which he felt sure would relieve it. I was on my way to Richmond to undergo this blistering when I met Mr. Geo. Argue, of North Gower, who told me of the wonderful cure Dr. Williams' Pink Pills had wrought in him, and advised me strongly to try them. I went on to Richmond, but instead of going to the doctor's I bought began using them. Before I had finished my second box there was no room to doubt that they were helping me. I kept on taking the Pink Pills, and my malady, which the doctors had failed to successfully diagnose, was rapidly leaving me. The pain also left my neck and shoulders, and after a couple of months treatment I became strong and healthy. I am now in my 77th year and thank God that I am able to go about with a feeling of good health. I still continue taking the pills occasionally, feeling sure that for a person of my age they are an excellent tonic. After the failure of so much medical treatment I feel sure that nothing else than Pink Pills could have restored me to my present condition."

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.