AGRICULTURAL

THE CO-OPERATIVE CREAMERY.

When properly operated the co-operative creamery is proving of great benefit to the farmers. The principle underlying the system—the principle of co-operation, is without question the true plan upon which to run the great industry of butter production if we are to secure the best results in quality of product and economy of production. True there have been many failures and much dissatisfaction where co-operative creameries have been established, but the fault has been individual and local and not in the system. A creamery cannot pay expenses and return a good interest on the plant unless there is milk to support it. A factory cannot be run for less than four or five dollars a day, and on the margin of 3 cents per pound upon which most co-operative creameries are operated this will require a daily output of from 125 to 150 pounds of butter. What can be manufactured over this amount up to a limit of 300 or 400 pounds will entail no additional cost if the separating capacity is sufficiently large to do the work in a reasonable length of time. This increased revenue will then represent the interest on the investment. Upon this estimate there should be at least three hundred cows in the section from which the creamery draws its support. This is not saying that a creamery cannot be successfully operated with less than 300 cows, because there are small plants doing a good business and more than paying expenses with fewer cows. But as a rule it is safe to place the limit at this number to insure success. Often creamery builders force a plant upon a community before it has cows to support it. In such a case this plant is abandoned or compelled to struggle for life until the number of cows is increased. We believe that in almost any section where a successful creamery is in operation and is giving the farmers the full benefit of its work, the number of cows will be increased as the benefit is appreciated, but we must remember that where an individual would operate at a loss in the assurance of future profit the farmers banded together in a creamery are too ready to feel that the enterprise is doomed to failure, and abandon it before it has time to create its support.

In considering the question of support and the number of cows required to furnish a sufficient quantity of milk the quality of the cows must be considered. There are cows and cows. We know of cows which are bringing their owners six dollars a month at the creamery while others are bringing not more than three dollars. The former are paying a handsome profit, while the others are at least not losing for their owners as much as they would were each one making the butter at home. While at the factory 150 of the former will make as much butter as 300 of the others. The figures will stand somewhat as follows: If a cow give 5,000 pounds of milk in the year and the milk test at the factory 4 per cent. we may expect about 200 pounds of butter a day from the 300 cows. If this butter is made up for 3 cents per pound there will be a fair margin for profit on the investment if it has been bought at its value and is being properly operated. The price to the patron will then depend upon the market and the marketing. The selling of the butter we find is the weak point in the management of some co-operative creameries. Butter made by a competent man and with modern machinery should not be put on the market in competition with store butter. Within the last week a case in point has come to our notice. In talking with the patrons of a creamery we found much dissatisfaction. Many were again making butter at home while others were complaining of prices received. Upon inquiry we could find no evidence of "stealing" but when it was revealed that the butter was being marketed at the stores in town at a price 6 cents below what good creamery butter was bringing, the solution was plain. If a co-operative creamery is to succeed there must be harmony among the stockholders. This is hard to secure among the farmers. They have never learned to co-operate and almost every enterprise of this kind must pass through a period of education. There will be complaints and pulling in different directions and more or less fault-finding in the beginning. Some will possibly sell out and throw cold water upon the enterprise. There will be "many men of many minds" and each will think his plans the only ones upon which success will be secured, and perhaps the least competent will be most anxious to assume the management. But these discouragements must be endured and the project pushed with vigor and intelligence, and harmony will be restored. When the farmer finds that every two weeks in every month double what he has been getting from his cows in the old way and that his family has been relieved of all the work connected with butter-making his nerves will be wonderfully quieted. He will be willing to let others have at least a word as to how things should be conducted. And when at the end of the year if he is a stockholder he finds there is a dividend which pays him a handsome interest on his investment he will be willing to try the experiment another year. It seems a pity that farmers cannot exercise business sense in these matters, and instead of trying to run a factory with forty or fifty heads, do as all other such enterprises do. Put a competent man or board of directors in charge and let them manage the affair, and hold them responsible for faithful service.

RAISING TURKEYS.

If one intends to raise turkeys and has not a large range for them, where there is no danger of their continually bothering the neighbors, he had better turn his attention to something else, as turkeys are naturally of a very wandering disposition, and cannot be successfully raised in confinement. If you can keep turkeys without trespassing on the rights of others, you will find them a profitable adjunct to general farming. Many farmers, farmers' wives and daughters would find it more profitable and really no more work than raising chickens. But there is need of patience and perseverance; do not be disappointed if over half the young turks die the first year—probably more will live the second.

When starting in do not begin on too large a scale, then the failure will not be so great financially. A few sittings of eggs may be bought of a reliable dealer.

A better way may be to get a gobbler and two or three hens of pure breed. If there are good common hens in the neighborhood and the capital is very limited, a gobbler alone might be purchased; but many consider it cheaper in the long run to have all thoroughbreds from the start. Do not buy too heavy a one if it to be mated with common hens, as he may injure them. It is held by some that the birds should be two years old, as "yearlings" are not fully matured and their offspring would be weak. Others claim that a yearling gobbler and hens two years old give as good poults as any matings.

The idea that turkey eggs will not hatch well after transportation or under hens is a mistaken one. Turkey eggs fresh and fertile from healthy breeding stock, and properly packed, will bear shipping just as well as hen's eggs, and will hatch just as well under a hen as they would under a turkey. In fact, some people find that during the first few weeks after hatching, the poults are more easily cared for with a hen than with a turkey.

Before getting your turkey eggs to set make sure of your sitter; have a steady, reliable hen, one which can be relied upon to stick to her job until finished and have her sit where the other hens cannot interfere with her.

Some breeders give seven turkey eggs for a sitting, others nine, others thirteen, but seven eggs are enough for one hen. Whenever it is possible to do so, set turkey eggs outdoors on the ground. By making the nest in a bottomless coop and placing a lath or wire pen in front of the coop where you can feed and water the sitter, the hen is secured from all annoyance by other fowls and all danger from foxes and skunks by night.

Dust the hens with insect powder to begin with, and again in ten days and yet again three days before hatching time. Beyond this and the regular daily feeding and watering, let the hen run the business herself when she is setting on the ground. But if for any reason she sits elsewhere it will be well to sprinkle the eggs with tepid water daily during the last ten days of incubation. Do this just at dusk, carefully lifting the hen from the nest for that purpose.

The gobblers may be kept until four years old, and the hens until five. If many hens are kept some of the best should be selected each year to keep up the stock; when the gobbler grows old get a new one not related to him, as turkeys very quickly shows the effects of inbreeding.

One gobbler is sufficient for a dozen hens; more have sometimes been kept with one, but it is not advisable. If he is very large and tears the hen's back in trying to keep his hold, cut off the inside toe nails with a sharp knife.

NOTES ON THE HORSE.

Any man who will savagely jerk, kick or beat a horse, is not fit to handle, or in any way have charge of one.

It is a shame and disgrace that any one should half starve a horse and then try to get full work out of him.

Almost any horse will do right if he has a master who has sense enough to teach him.

Water and feed your horse regularly. Also curry him well and keep his stable clean and sweet, and give him a good bed to sleep on.

Always be careful not to overwork a horse. When he is tired let him rest.

Ten chances to one when a horse is balky the person handling him is the more balky of the two.

Horses that have to draw heavy loads should have perfect freedom of their heads. It is cruel to rein a pulling horse up tight.

Look out for your horses' shoulders. No horse can do his duty with a sore shoulder, to say nothing of his suffering.

Have all the parts of the harness soft and pliable and well fitting to the animal. Make the noble servant of man comfortable and he will serve you faithfully.

Treat your horse as you would wish to be treated if you were dumb, and serving a master.

RELIEF IN SIX HOURS.

Geo. Seales, a Well-Known Contractor of Niagara Falls, Completely Restored by the Great South American Kidney Cure—Thousands More Can Bear the Same Testimony.

I was a great sufferer for years with acute kidney disorder and pain in my sides. When almost all other known remedies had been fairly tried and had failed, I was advised to take South American Kidney Cure. One bottle did me so much good I purchased two more. I am now completely restored—feel better than I have for five years. It's a great cure; will give relief in six hours, and I delight in recommending it to others.

Sold by W. E. Richardson

HOUSEHOLD.

CRYSTALLIZED FRUITS.

Make a syrup of one cup of sugar and a little less than a cup of water. Boil until it threads or spins when poured from the spoon. Set the boiler, after removing it from the fire, in a bowl of ice water until the syrup begins to crystallize. Then dip the flower petals a few at a time, in the syrup, and with a pair of wire tongs take them out and place on oiled paper to dry. When partially dry sprinkle them evenly on both sides with the finest pulverized sugar.

Spinning sugar is not easy nor is it so difficult an operation as the uninitiated might suppose. Choose a dry day for the work, as any dampness in the atmosphere seriously interferes with success.

Put a pint of sugar in a granite ware sauce pan, a pinch of cream of tartar and half a cupful of water. Boil until it breaks off sharp and crisp and crackles when chewed; then remove the saucepan from the fire and place it in cold water for a moment to stop the cooking.

For spinning two forks are needed. Have two bars placed over chairs so that the ends project a little. Dip the forks into the sugar and shake them quickly back and forth over the rods, when fine threads of sugar will drop on the rods. Take the spun sugar carefully on the rods and roll it into nests or other forms. Spun sugar will not keep for any length of time, and it must be used within a day or two after making.

An attractive centre-piece for a dinner table is a dish of candied fruits in a nest of spun sugar. Cherries, grapes and oranges are candied as follows: Divide an orange in sections; remove grapes from the bunch, leaving a short stem to each, and the stem on the cherry. Boil some sugar until it crackles; remove the pan from the fire and drop the orange sections or other fruits into the sugar, one at a time, and remove carefully with a wire, placing on an oiled paper to dry.

A STRAWBERRY PIE.

How to make a pie of fresh strawberries and not spoil them. Line a deep tin pieplate with the nicest pastry you can prepare. Fill the pastry with uncooked rice and bake it in the oven. When the paste is done remove the rice; it can be soaked and used for boiling, or it may be kept on hand to bake in pastry. It simply serves to prevent the form of pastry from rising and getting out of shape as it would if not filled.

As soon as the crust is baked dredge a little sugar over it and fill it with perfectly ripe, luscious strawberries well sweetened. Heap sweetened and whipped cream thickly over it. It may also be covered with a meringue made of the whites of three eggs beaten to a stiff froth, four teaspoonfuls of sugar and the juice of half a small lemon. Cover the berries carefully over with the meringue, which is a non-conductor of heat, and isolate the pieplate, holding the pie from the oven bottom by setting it on a thick pine board, and bake the meringue in this way in a moderately hot oven for twenty minutes. If the work of isolation has been properly done the berries will not be heated, but the meringue will have risen and will be well done and only a delicate brown. Remove the pie to a cold plate and let it become ice cold before serving it.

SPRING DESSERTS.

Rhubarb With Dates.—Line a deep earthen pie plate with a very rich crust, as all acids toughen pastry. Stir together two-thirds of a teacupful of sugar and a tablespoonful of flour. Stone and cut into small pieces half a dozen dates; cover the bottom of the crust with these, then add a layer of unpeeled, sliced rhubarb. Sprinkle over a little salt, half the sugar and flour mixture, and six dates stoned and cut as before. Fill the plate not quite full of rhubarb, add the remainder of the sugar and flour, wet the edge of the crust with the yolk of an egg, fit the cover and press the edges well together. Bake in a moderate oven until done, then quicken the fire and brown.

With Eggs.—Beat two eggs, add two-thirds of a teacupful of sugar into which has been stirred a teaspoonful of corn-starch; mix with this sufficient stewed rhubarb to fill a deep pie plate. Line the plate with a rich crust, pour in the mixture cross-bar, with narrow strips of paste, and bake.

With Oranges.—Peel half a dozen oranges, remove the seeds and white parts; slice into a porcelain-lined or granite kettle, add the chopped rind of three oranges a quart of coarsely chopped rhubarb, 2 1-2 teacupfuls of sugar and stew until clear, stirring frequently until the juice starts.

With Raisins.—Cook until tender a teacupful of seeded raisins and three times the quantity of rhubarb. Put a layer of buttermilk batter in a pie tin, brush the top with melted butter, then add another layer and bake. This will aplit apart without the use of the knife. Spread each layer with butter and a little sweet cream, cover the bottom with the mixture sweeten to taste, replace the top and serve.

With Gelatine.—Fill a quart measure with sliced rhubarb, stew it with its weight of sugar, add half an ounce of gelatine dissolved in a gill of hot water boil two minutes, pour into a mold wet with cold water, and when cold serve with whipped cream.

With Lemon.—Cook a teacupful and a half of chopped rhubarb in a teacupful of water; just before removing it from the fire add a teacupful of sugar and a tablespoonful of cornstarch dissolved in cold water. Beat in the grated rind and juice of a lemon and the yolks of two eggs. Bake with one crust; cover the top with a meringue of the whites of the eggs beaten with four tablespoonfuls of pulverized sugar. Cook the meringue in a slow oven until well risen, then brown quickly.

With Tapioca.—Dissolve a teacupful of tapioca in 1 1-2 pints of cold water. Season with butter, sugar and cinnamon to taste. Slice two or three stalks of rhubarb into an agate basin add half a teacupful of sugar; pour over the tapioca and bake half an hour; serve cold with sweet cream.

With Prunes.—Soak the prunes over night in cold water, stew until tender, add a large stalk of sliced rhubarb to each pint of prunes. When the prunes are very soft remove the stones return to the liquor and thicken with a very little dissolved cornstarch. To be eaten cold.

Mock Lemon Pie.—Beat two tablespoonfuls of soft butter with 1 1-2 teacupfuls of sugar, add the yolks of two eggs beaten with two tablespoonfuls of flour; stir in two teacupfuls of fresh acid buttermilk and add, just before pouring the mixture into pie tins, the beaten whites of the eggs. This will make two small pies, with only one crust.

TO DRIVE AWAY FLIES.

A writer in the Medical Recorder asserts that the odor of the sweet-pea will drive flies out of a room, and he recommends the use of this plant in sick-chambers during fly-time.

THE LITTLE WORLDS.

The latest enumeration of the asteroids, or small planets, circling around the sun between the orbits of Mars and Jupiter, shows that up to the close of 1896 no less than 429 had been discovered. The number of new ones found last year was twenty, but sometimes it turns out that the supposed discovery of another asteroid is really only the rediscovery of one that had been seen before. They cannot be identified by their appearance, since except a few of the larger ones, they are mere specks of light, and the only way to keep track of them is by studying the orbits in which they travel.

Bishop B. W. Arnett

SWAYS AUDIENCES WITH HIS MASTERLY ELOQUENCE.

He Writes a Letter of More Than Usual Interest to Suffering Humanity.

At Wilberforce, Ohio, three miles north of Xenia and near Dayton and Springfield, is located Wilberforce University and Payne Theological Seminary.

These two institutions of learning have educated many ministers and teachers.

In this somewhat noted educational centre, resides Bishop Benjamin W. Arnett, D. D., a divine who is of especial prominence because of his thrilling eloquence with which he has swayed many audiences.

Among the high officials of the church, no one is more distinguished than he.

BISHOP B. W. ARNETT.

Before being elected Bishop he was a leading minister in his church and also a very prominent Republican. He represented his country in the Ohio Legislature for several years.

Having given this sketch of the bishop, the following testimonial from him will be found very interesting reading and fully explains itself.

To whom it may concern:

"In April, 1894, while on my way home from Philadelphia I caught a very severe cold, which soon developed into rheumatism. It was impossible for me to rest by day or sleep by night. About the first of June I was compelled to take to my bed, where I remained for some time. When I was able to get up, I could only get about by the use of crutches.

"The fall came on and the rheumatism grew worse, lasting all through the winter of '94 and '95. I suffered as I never suffered before. I thought that the spring would bring me relief, but it did not, consequently I was forced to cancel a number of engagements to speak.

"One day in June, 1895, my wife said, 'Bishop, I read so much about Dr. Williams' Pink Pills, suppose you try them and see if they will not help you?'

"I said, 'No, there is no use of getting them for we have tried almost everything that has been recommended to us, and none of the remedies suggested seem to help my case.

"She said no more, but went to Xenia, Ohio, and bought a box of the pills. On her return she gave me a dose at noon and another at night. She was only called one time to attend to me during that night.

"For months previous she had been called three to four times during the night. The next day I took three dose of the pills, and the second night I was not disturbed. My wife, for the first time in more than ten months, had a good night's sleep.

"I have not lost a night's sleep since that time on account of the rheumatism. I carry a box of Dr. Williams' Pink Pills in my pocket wherever I go.

"I cheerfully bear testimony, and hope that others may find relief as I did. I have recommended Dr. Williams' Pink Pills to several people.

Yours for God and Man,

Benjamin W. Arnett."

Dr. Williams' Pink Pills cure by going to the root of the disease. They renew and build up the blood, and strengthen the nerves, thus driving disease from the system. Avoid imitations by insisting that every box you purchase is inclosed in a wrapper bearing the full trade mark, Dr. Williams' Pink Pills for Pale People.

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.

FOR TWENTY-SEVEN YEARS.

DUNN'S BAKING POWDER

THE COOK'S BEST FRIEND

LARGEST SALE IN CANADA.

GOOD SUGGESTION.

True Story of the Time of Oliver Cromwell.

It would be well for many of the people who are given to worrying to pay heed to a story o fCromwell's time, said to be absolutely true.

The Protector was sending a special envoy to Sweden in the person of Bushrod Whitelock, a most devout man, but of an extremely nervous, anxious temperament. As the ambassador was about to embark on his journey, he was detained at Harwich by a storm. He was so troubled with the affairs of the nation that he tossed, turned and groaned in his bed, unable to get to sleep.

At last his confidential servant, who had won Whitelock's respect and confidence through his faithfulness and good sense on many a trying occasion, ventured to say, "Pray, sir, will you give me leave to ask you a question?"

"Certainly," was the answer.

"Do you not think that God governed the world very well before you came into it?"

"Undoubtedly I do, said Whitelock.

"And," continued the servant, "do you not think He will govern it quite as well when you are gone out of it?"

"To be sure He will," responded the master, promptly.

"Then, sir, excuse me, but may you not trust Him to govern it the little while you are to live in it?"

Whitelock made no reply to this pertinent question, but he turned over and was soon asleep; and on his return he repeated the story of this bit of advice with much appreciation.

I CAN'T SLEEP

Is the daily wail of thousands of humanity who have suffered as Wm. Proudfoot of Huntsville has. Read what the Great South American Nervine did for him. "I was greatly troubled with general nervous debility, indigestion and sleeplessness. I tried a number of cures and consulted best physicians without any benefit. I was finally induced to give South American Nervine a trial. I had heard of some great cures by it. I took it, got relief from my sufferings, and after using one bottle sweet sleep came to me. I slept like a child. Six bottles have completely cured me.

Sold by W. E. Richardson.

EARTH BEST FORTIFICATION.

Military engineers are practically agreed that no material for fortification is superior to earth. When clay is not obtainable, as on the seashore, sand is collected into bags and these are laid in regular heaps along the line of the proposed fortification. In such a fortification the balls from the enemy's guns sink without doing damage, and shells explode harmlessly.

MIRACLES TO-DAY.

William R. White, of Portuguese Cove, racked by the tortures of Rheumatism is quickly relieved and permanently cured by the Great South American Rheumatic Cure. "I was a martyr to acute rheumatism for years. All the known remedies and best doctors were given a trial, but nothing ever gave me any permanent relief until I obtained your great South American Rheumatic Cure. It has done so much for me that I gladly give my testimony, that other sufferers from the agonies of rheumatism may take my advice and try this great remedy. I am satisfied it will cure them as it has me."

Sold by W. E. Richardson.