The Farm

CUT STRAW FOR FEED.

There is a movement on foot at the present time among Canadian farmers to make some concerted effort for the utilization of chaff. This concentrated and highly nutritious form of food stuff has generally been allowed to rot or has been consigned to the flames. The custom of course grew out of the old sytem of bonanza wheat farming, where the only thing required of a crop was a full threator. The straw itself was a burden upon the farm and was to be gotten rid of in the easiest way possible.

However, as the Canadian West grew apace and the rapid settlement of the country demanded a system of diversifield farming the production of food stuffs for the stock preserved itself and the farmer and breeder came to value his hereto fore discarded roughage and at the same time demanded some means of taking care of it in the best possible shape. Improved hay tools were introduced to handle the hay and which solved the problem for a time, but the increase in the live stock population per acre demanded a further supply of food stuffs and thus end the idea of saving the chaff was made to serve. In accordance with the increasing demand chaff savers, straw cutters and kindred machinery was placed on the market and while perfection has not yet been reached as regards the mechanical end, yet sufficient to serve the needs will be the machinery thereof.

Henry, in his feeds and feeding gives the following to say regarding chaff or cut straw.

"In practice of running hay and straw through the feed cutter or chaffer is almost universal in estimates where large numbers of stock are kept; it is not common among stock farms."

Some years since, addressed to well-known agriculturists and asking for information on the subject he ascertained that 70 per cent. of those replying chaffed their straw fed their stock and 30 per cent followed partial feeding and 10 per cent were adverse to the practice.

POULTRY ON THE FARM.

The farmer will give up farming the same as at present and devote to it the care and attention that it should be made a source of profit to make them profitable instead of being slighted. To be successful he should strive to secure and breed not the best horses and cattle he can but should cater to the demand for poultry stock as well. The increased consumption of poultry and poultry products certainly should have a beneficial effect upon the poultry industry. That increased consumption of eggs the industry has witnessed has created increased attention to poultry and efforts to provide more poultry for the demand. To do this we need more men engaged in agriculture and those who are devoting their time to this one should study the characteristics of different breeds as to egg and other features which may be brought into use for the utilities to obtain results. It cannot be denied that the ordinary and indifferent stock that so many have been keeping in their stock will be productive of results as the intelligent anticipates. After the stock is in shape this care becomes an important feature if results are expected, and here poultry and eggs are concerned many farmers lose sight of the care being most apparent to those who know or should know the seasons of the year and the quality of food required according to the season. The requirements of the various breeds should be studied and intelligent care may be expected. Results have never been obtained through haphazard methods. To the successful poultry raising upon everyone engaged must give care and attention from the embryo chick to the fowl.

YIELD RICHER MILK.

The yield of milk and butter fat flows under normal conditions with each year up to her best. The length of time she maintains her maximum depends on the care with which she is treated and handled. A good cow will not show any marked decline until after ten years of age. Herd records have been made older than this. The average production by herds is better than that of cows, for we find a variation from two tenths to one tenth in the average fat content from year to year till the cows reach the age of ten years. It is caused by the variation in the weight of the cows and at any rate is a parallelism in the figures of herds of cows.

Care is a portion of the formation of body fat. Therefore, there should be a larger margin for the producing of milk or butter fat from cows. After a certain point, on the average herd, the food consumption of a milk cow increases as regards the digestible food. A good constitution kept free from disease impairing or crowding for profit should continue to be a producer till her twelfth year, the economy of her keep is apt to be somewhat reduced when this age is reached.

PEARLS AND A LAC A DAY.

"That East Indian swell, Abdri, is awfully rich, isn't he?"

"He has a lac of rupees, my dear."

"A lack of rupees? Well I; and someone told me he had a lot of money!"

HOME.

DOMESTIC RECIPES.

Cocoanut Dainties.—Use a half pound of grated cocoanut, a half pound of sugar, and the whites of two eggs. Mix the cocoanut and sugar in a basin, and add the whites of the eggs. Stir until a pasty mixture is made, then mould into small balls, and place on greased paper, and bake in the oven.

Pickled Cucumbers—Take ripe cucumbers; pare, quarter and scrape out the seeds. If you prefer you can cut them into thick slices or rings, removing the large seeds. Soak over night in a brine made of two gallons of soft water and one cupful of salt. Next morning drain thoroughly, and add to boiling syrup made with a quart of vinegar, a pint of sugar, an ounce of stick cinnamon and quarter ounce each whole cloves and mace. Do not crowd them in the syrup. Keep below the boiling point until tender, then can in jars. When all are cooked and cool the jars may be sealed or corked up with paraffin paper as the syrup will keep for a very long time. Melon rinds may be pickled in same manner, or, if you want a dark, rich looking pickle, drain off the syrup from the cooked fruit when it is first cooked and cold and reheat and pour over the melon for a few days. Then heat all together and seal up.

Pumpkin Chips—Cut the pumpkin into long wise strips two inches wide, peel, then slice each strip into chips about the thickness of a dollar. Grate into the juice of lemons, saving the grated lemon rinds. Squeeze the juice and boil the lemon rinds until quite tender. Weigh six pounds of sugar for the same weight of pumpkin; at night sprinkle half the sugar over the chips and over that pour the lemon juice. Next morning put into the kettle with rest of the sugar and lemon rinds sliced. Add about one cup of water. When half done put in the gratings of the lemons and boil until done.

Virginia Fried Chicken.—It goes without saying that for frying, chicks must be young and tender. This granted, there is no more delicious way of preparing them than in the Virginia style and serving with cream gravy. A Northern cook thinks her hands in horror at being told to "soak her chickens in cold water to extract the blood." "It takes out the juice as well," she declares. But the old darky cooks know the subject well, and the end justifies the means. Having cut up a pair of young chickens and soaked them half an hour or so, they wipe them dry, season them well with salt and pepper, dredge them with flour, fry in a deep iron skillet in a liberal allowance of butter and lard or pork fat heated. This must be hot when the chicken goes in. The skillet is covered and pushed back on the range to allow the chicken to cook slowly. When one side is a good brown, turn, and when both sides done take out and put in a pan where they will keep hot until all the chickens are fried. When all are fried, and there is left a few spoonfuls of grease in the pan, stir in a tablespoonful of flour. Then add a half cup of boiling water, and enough milk to make the consistency required. Season with salt and pepper, and let it boil for a minute or two. Arrange the chickens on a platter, and garnish with little parsley, pour the gravy into a boat and serve with the chicken. Potatoes and hot biscuit or corn pone or bread should accompany.

Cheese—Two tablespoonfuls butter, four tablespoons of bread crumbs, one-half pound of Kansas cheese, one cup sweet milk, three eggs. Cut butter and cheese in small pieces, put in large bowl with the crumbs; on these pour milk just boiling to scalding. Mix well, put back of stove till all is melted, stirring occasionally. When well blended, take from fire, cool, then add the yolks of eggs with a pinch of salt, and the whites, beaten to a stiff froth. Put in buttered baking dish and bake about twenty minutes. Serve immediately.

STARVING THE CHILDREN.

All the parents who starve their children are by no means in direct poverty or inhuman, though this is the general impression. There are thousands of thin hungry boys and girls in every school in the land, and their mothers would be indignant if anyone ventured to tell them the truth. "Starved?" said an angry woman not long ago. "Look at that supper table! If my children are starved, what about the poor in cities?" Her supper table held cold meat, tea, bread and butter, sauce and cookies, with jams, jellies and pickles, and she felt she had a right to be angry with the friend who had ventured to suggest that the children were improperly nourished.

Try yourself some day and see how it works. Eat an ordinary supper and tramp off somewhere to work with a lunch in a pail, not coming home till 4.30 in the evening. When you enter the door, ravenously hungry, get your husband or some one to say sharply: "No, you need a piece. Supper will be ready in a few minutes and you can eat as well as the rest." To further impress the lesson see that supper is late that night, and you will probably reform your ways. Even if children are allowed the "piece" before supper time, it doesn't help matters, for their appetites are spoiled for the late meal, and they go to bed cross and unfit for work next day.

School children need early, hot and substantial suppers, and they need them more than grown people. It may be easier, seemingly, for the mother to set out cold food, but she will pay for it in the end in the added care of delicate children and bills to pay the doctor. Boys and girls must have nourishment enough to do their work and also to grow. The 5 o'clock supper should include hot soups, baked or boiled meats, good vegetables, eggs, simple puddings, fruit, rice, custards and baked apples. Even if the family has had a hearty dinner the children have had a cold lunch and you owe it to them to provide the right kind of food.

Discard the hot biscuits, doughnuts and cakes if necessary, but have plenty of food to build up sound bodies and sound brains. Don't think the hungry boys and girls can wait patiently till the chores are all done after a day spent in the schoolroom without hot food, but make the evening meal a matter of importance. One of the first rights of every child is sufficient well cooked food, and it doesn't pay to cheat your growing children out of it.

WHEN BREAD GROWS STALE.

Doubtless every housekeeper knows the secret of having fresh hot rolls out of stale ones by simply wetting them and placing them in a hot oven until thoroughly heated through, writes Mrs. G. H. Wheeler. Have they ever tried doing the same thing with a loaf of bread? This is well to do in hot weather when there is bread on hand that might otherwise become moldy. It will make a fresh loaf of it.

Gingerbread I have often freshened in the same way. If the family is fond of hot doughnuts you can have them. Care must be taken not to leave them in the oven too long for they will soon become hard. Warm only the number you expect to have eaten because those that are left over grow hard and dry before another morning.

I have made dainty little cakes from stale sponge cake. Cut in rounds, square or diamond-shaped pieces as fancy dictates. Cover the top of each piece with some of the stiffly beaten white of an egg into which has been stirred two tablespoons sugar. Just before serving put in the oven long enough to brown the egg.

CLEANING OSTRICH PLUMES.

Ostrich plumes that have become soiled or faded may be cleaned and made new for trimming this winter's hat provided one knows how. Make a bowl of clean suds with soft water and ivory soap and soak the feather 15 minutes. Then strip it between the thumb and finger till clean. Rinse and dry before a slow fire or in bright sunshine, and while drying keep the feather continually moving or shaking; that is what makes it curly and fluffy.

CORDONED BY TROOPS.

Employes of Brest Railway Have Joined Moscow Strikers.

A despatch from Moscow says: The strike of the factory workers continues to spread. The workshops of the Brest Railway are now involved, the strikers having compelled numbers of the employes to leave work. The railway shops are now cordoned by troops. Though 30,000 workmen are on strike and the movement is spreading, the city is remarkably quiet.

The employers met on Wednesday and determined not to enter into negotiations with the strikers, but they promised that if the men returned to work they would consider their demands and answer them within a week.

The police dispersed a crowd on the Prochiteswky Boulevard, but otherwise the night passed quietly. The strike is affecting factories in the Government of Moscow outside the city. The managers of the newspapers have decided to concede the demands of the compositors.

CATTLE THEFT SCANDAL.

Operations of Raiders Along the Border Exposed.

A despatch from Fargo, N. D., says: A big sensation is brewing in the northwest which promises to involve many well-known men in a conspiracy to rustle along the North Dakota, Montana and Canadian borders.

W. H. Denney, cashier of the First National Bank of Williston, was arrested on Tuesday and bound over on a charge of receiving stolen horses, knowing them to have been stolen. A posse, pursuing cattle rustlers killed a man who was running off a herd of cattle, and on his person were found letters which led to the banker's arrest.

For three years an organized band of cattle and horse thieves have raided the herds of ranchers and run the stock to various localities, where it has been shipped to eastern markets, the proceeds being divided among the clique. It is said that a United States official and several prominent business men are involved and exposures are daily expected.

HOTTENTOTS RUSH CAMP.

German Officers and Soldiers Killed by Assailants.

A despatch to a London news agency from Cape Town says that a telegram from Ossington gives the information that the Hottentot chiefs, Marengo and Morris captured the German camp at Jerusalem, between Warmbad and Sandrift, South-west Africa, after severe fighting, in which a lieutenant, five soldiers and a farmer were killed on the German side, and eight men were seriously wounded. The Hottentots, it is stated, suffered no losses, and captured all the stock and the stores. Several Germans were captured by the Hottentots, but were allowed to return after they had been disarmed, bearing to Gen. von Trotha, Governor of German South-west Africa, and commander of the forces, a letter from Chief Marengo, stating that the Hottentots were in a position to take the offensive and would fight to the bitter end.

The garrison at Nkaas has been strengthened by 900 men, and a battery of artillery.

GIGANTIC RUSSIAN STRIKE.

Will Rival the One That Occurred in January.

A despatch from St. Petersburg says:—A gigantic labor strike, rivaling the one that occurred in January is being organized here. The inhabitants are alarmed, fearing a repetition of the disorders, but the Government is resolved to sternly repress any attempt to start a labor uprising.

OUSTED THE RUSSIANS.

Tartars Control a Region Covering 200 Square Miles.

A despatch to St. Petersburg from Tiflis, the capital of Russian Trancaucasia, states that the Tartars have taken possession of many villages, hoisted Tartar flags over them, and expelled the Russians. The authority of the latter seems to have disappeared from a region covering over 200 square miles.

FEEDING THE CHICKENS

INSTRUCTIONS FOR FATTENING THEM IN CRATES.

Bulletin No. 7 Deals With Feeding and Preparing Poultry for Market.

Spring chicks usually bring about seven cents per pound live weight, when sold without special preparation. A little feeding will give them an extra market value whether sold alive or dressed, and will pay well for the trouble. There is a good demand this year for a good quality, but dealers do not want the poor scrub. Farmers will do well to put their chicks on the market in good condition; one can make a pound of chicken as cheaply as he can make a pound of pork or beef, and the difference shows in the price. If you have not customers already, ship only to reliable produce merchants. If shipping alive one must allow for considerable shrinkage.

THE FATTENING CRATES

in use at the illustration stations are 6 ft. long, 16 in. wide and 20 in. high, inside measurements. Each crate is divided by two tight wooden partitions into three compartments, and each compartment holds four chickens. The frame pieces are 2 in. wide, and ⅞-inch thick. This frame is covered with slats, placed lengthwise on three sides, bottom, back and top,—and up and down on front. The slats for the bottom are ⅞-in. wide, and ⅜-in. thick; the back, top and front slats are the same width, but only ⅜-in. thick. Two inch spaces between the slats in front enable the chickens to eat from the trough. The bottom slats are 1¼ in. apart, and the slat nearest the back is 2¼ in. from the corner piece. The bottom slats are placed on the top of the bottom pieces of the frame to prevent the chickens' feet being bruised when the crate is placed on the ground. The top slats are 2 inches apart and the back slats 1½ inch. The top slats are cut above each partition and six strips two inches wide are nailed under them. The three doors so formed are hinged to the rear corner piece.

The crates are placed on stands 16 in. from the ground. The droppings are received on sand or other absorbent material. A light "V" trough 2½ in. inside, carried on two brackets nailed to the ends of the crate, is placed in front of each crate. The bottom of the trough is 4in. above the floor and the upper inside edge is 2 in. from the crate.

SITUATION OF CRATES.

In warm weather the crates should be placed outdoors in a sheltered position. In unsettled weather it is advisable to construct a rough board shelter to shed the rain; or the crates might be carried into a shed or barn. During cold weather the crates should be placed in a warm building. Abundant ventilation is required at all times.

In order to have the chicken plump and fit for the market when at the most profitable age, they should be put in the crates when from three to four months old, though suitable market chickens of any age will show gains in the crates. Select for fattening chickens that are of medium size, of a broad square shape, with short straight legs set well apart, and above all with a good constitution.

EQUIPMENT FOR FATTENING.

It is advisable to use the crates described in Bulletin No. 7. If only a small number are to be fattened, packing boxes of suitable dimensions can be adapted for the purpose. The open top of the box may be made the bottom of the crate and one side should be removed for the front. Laths should be nailed up and down the front and lengthwise of the crate to form the door. The laths are put the same distance apart as recommended in the construction of the fattening crates. A board should be loosened in the top to remove the chickens, and a feed trough arranged in front. A shaping board and shipping boxes are also required.

FATTENING RATIONS.

A satisfactory ration is one that is palatable and that will produce a white flesh. Oats, finely ground or with the coarser hulls sifted out, should form the basis of all the grain mixtures. Ground corn fed in excess will result in a yellow flesh of inferior quality; ground peas impart a hardness that is not desirable. Ground oats, buckwheat, barley and low grade flour are the most suitable meals.

Satisfactory Meal Mixtures:—1. Ground oats (coarse hulls removed). 2. Siftings from rolled oats (no hulling dust should be included). 3. Two parts ground oats, two parts ground buckwheat, one part ground corn. 4. Equal parts ground oats, ground barley and ground buckwheat. 5. Two parts ground barley, two parts low grade flour, one part wheat bran.

The meal should be mixed to a thin porridge with thick sour skim milk or buttermilk. On the average 10 lbs. of meal require from 15 to 17 lbs. of sour skim milk. A small quantity of salt should be added.

When sufficient skim milk or butter milk can not be obtained for mixing the mashed, animal and raw vegetable food should be added to the ration.

Duration of the Fattening:—The chickens should remain in the crates not more than 24 days. Some will fatten more readily than others. These should be picked out a week before finished, and during this last week it is well to feed a little beef tallow, shaved into the trough along with the mash, about 1 lb. tallow per day to 50 or 60 chickens.

KILLING THE LICE.

Before the chickens are placed in the crates they should be well dusted with sulphur to kill the lice. They should be sulphured again three days before being killed.

The First Week—Feed them lightly the first week. A small quantity of food should be fed along the troughs; as this is eaten, add more, but not as much as the chickens would consume. They should be fed and the troughs cleaned and turned over three times a day. Give them water twice a day and grit twice or three times a week.

Balance of the time:—The chickens should be given twice a day as much food as they will eat. Half an hour after feeding, the trough should be cleaned and turned over. Water and grit should be supplied as in the first week.

FEATHER PLUCKING.

Chickens fattening in crates sometimes pluck the feathers from one another. This habit is caused by an irritation of the roots of the feathers resulting from overheated blood or parasites. The remedy is to remove the affected chickens and feed the others more skim milk in their mashes, or add animal and vegetable food to the ration. If the trouble is caused by parasites the mites can be found among the white powdery matter at the base of the quill. A sulphur and lard ointment should be applied to the affected parts.

MANUFACTURING CITIES.

What the Industrial Census of Canada Brought Out.

The census volume dealing with manufactures shows that of the 344,035 industrial operatives of Canada no less than one-third lived in Montreal and Toronto in 1901, the census year. The value of factory products was $481,063,375, and of that the two chief cities produced 29 per cent. Following are the figures for the chief centres of manufacturing:—

Montreal—Value of manufactured products in 1901, $71,099,750; number of establishments, 932; capital employed, $57,148,661; number of employees, 44,633; wages, $17,810,356.

Toronto—Value of products, $58,415,198; number of establishments, 847; capital employed, $52,114,942; number of employees, 42,515; wages paid, $15,505,466.

Hamilton—Value of products, $17,122,346; number of establishments, 230; capital employed, $13,494,953; number of employees, 10,106; wages paid, $4,054,592.

Quebec—Value of products, $12,779,546; number of establishments 255; capital employed, $9,588,739; number of employees, 9,384; wages paid, $3,103,518.

Winnipeg—Value of products, $8,616,248; number of establishments, 103; capital employed, $4,673,214; number of employees, 3,155; wages paid, $1,810,845.

London—Value of products, $8,122,185; number of establishments, 120; capital employed, $6,824,574; number of employees, 5,675; wages paid, $2,249,186.

Ottawa—Value of products, $7,638,688; number of establishments, 208; capital employed, $10,358,711; number of employees, 6,886; wages paid, $2,414,822.

Then follow in the order named Halifax, St. John, Brantford, Vancouver, Guelph and Victoria.

MEAT FAMINE IN GERMANY.

Horse Too Expensive, Cannot Get Dog Flesh.

A despatch from Berlin says: There is much evidence to show that Germany's meat famine is growing worse. Reports from all parts of the country make mention of the measures that are being taken to abate the famine. Since horse flesh has risen in price and dog flesh is no longer obtainable, several municipalities began the buying of carloads of sea fish at the coast towns and selling them at cost to citizens. The latest Government statistics show that the price of meats is still rising. Some kinds rose during the month a cent and a half a pound. At a conference between the burgomasters of Berlin and other important towns it was voted to appeal to Prince Von Buelow, the Imperial Chancellor, to take measures to alleviate the conditions.

CHINESE RETALIATION.

Damage Claims Against United States for Deportations.

A Washington despatch to The New York Tribune says that a new phase of China's policy of retaliation against the United States because of its exclusion laws is disclosed at the capital by the activity with which officials of the Chinese Legation are endeavoring to collect claims of damage for the deportation of Chinese immigrants, for presentation to the State Department.

These claims average over $1,000 each, and hundreds of them have been received at the Legation, where the officials are now busy putting them in shape. The complete bill, it is understood, will not be presented to the State Department until the amount exceeds $1,000,000. Anticipating that the United States Government will not admit the validity of the claims, it is understood that China will be prepared to appeal to The Hague Tribunal for a settlement of the claims.

AIRSHIPS IN WAR.

Dirigible Balloon Successfully Tried in France.

A despatch from Toul, France, says:—The huge Lebaudy dirigible balloon, constructed under the patronage of the War Office, made its first successful ascent on Thursday with some chief engineers and a party of officers, who made an extensive reconnaissance of the military defences from Toul to Nancy, on the German frontier. The balloon ascended about 655 yards, passing over Fort Vendreville and the defensive works in Haye Forest. On reaching the barracks at Blandon the balloon turned back and went directly to Toul, where it descended in the midst of a crowd of enthusiastic engineers, officers, and soldiers. The distance covered was about 30 miles at the rate of 28 miles an hour. The officers made inspections of the forts and took photographs of them, thus establishing the merits of the dirigible balloon for war purposes.

ONTARIO FRUIT GOES WEST.

St. Catharines Growers Get Rid of Their Surplus Crop.

A despatch from Toronto says: For the first time St. Catharines' fruit growers have been able to get rid of their surplus crop. For the past few weeks they have been shipping three cars daily of fruit in cold storage to the Northwest. They have been sending tomatoes and pears up till a short time ago. At present they are shipping grapes chiefly. This new market, it is expected, will be available in the future. It has a double advantage for the fruit farmer, as it disposes of much that would otherwise be wasted and also prevents the glutting of the market and keeps up prices in Ontario.

TO BUY INTERCOLONIAL.

English Syndicate Said to Have Offered $80,000,000

A despatch from Montreal says: An English syndicate, it is reported, has made an offer to the Dominion Government to purchase the Intercolonial Railway for the sum of eighty million dollars.

FLASHES FROM THE WIRE

The Very Latest Items From All Parts of the Globe.

CANADA.

The Government returns show a reduction of 160 liquor licenses this year.

A wonderful strike of oil and gas is reported from Manitowaning, Manitoulin Island.

The G. T. R has asked the Government to lease Algonquin Park islands for summer resort purposes.

Brigadier Howell says the Salvation Army will bring from 8,000 to 10,000 immigrants to Canada next year.

Seven convictions of apple packers for fraudulent packing were made under the Fruit Marks Act in September.

Sarnia reports enlargements of all its important manufactories owing to increase business from the Northwest.

Angelique Laliberte died at St. Norbert, a parish near Winnipeg, this week, aged 106 years. His widow had lived with him seventy years.

The Huron & Erie Loan & Savings Co. and the Canadian Savings & Loan Co. of London, Ont., will be amalgamated under the former company's name.

The new assessment of Peterboro' is $7,511,353, an increase of $1,656,614, largely due to the new act. The population is returned at 14,303, an increase of 216

Phenomenal yields of wheat are reported near Gladstone, Man., one field on the farm of Mr. Lobb going 52 bushels per acre, and another 48 bushels; sample is good also.

The City Coal Company, Edmonton, recently decided to reduce their mining staff. They discharged a foreigner, who at once threatened to shoot the manager on sight or anyone going to work.

Governor McInnes, of the Yukon, who recently returned to Dawson from a trip to the new Windy Arm camp, said to a reporter:—"I believe the district will be the centre of a camp that will surpass Rossland."

A rumor is current at Sarnia that the reason for the delay of the Grand Trunk Railway Company in equipping the St. Clair tunnel with electricity is because the company are anxious to investigate the feasibility of Niagara power.

GREAT BRITAIN.

English newspapers strongly favor the idea of a worldwide penny postage.

The London Times says that tendencies point to higher money in the financial centres.

Canada will be typically represented in the procession of the Lord Mayor of London next month.

British labor men will visit the colonies to consult on a common labor policy and tariff reform.

UNITED STATES.

Non-union switchmen taking the place of Grand Trunk strikers were refused shelter at Elesdon, Ill.

The Rhode Island State Democratic convention passed a resolution demanding freer trade with Canada.

General Wm. T. Clark of Washington, D.C., died on Thursday, in St. Lukes Hospital, New York, of cancer of the throat. He was 74 years old and was the last surviving adjutant and chief of staff of General Grant's Army of the Tennessee.

GENERAL.

Prince Sergius Troubetskoy, the foremost Liberal in Russia, died of apoplexy on Thursday.

Political circles in Europe consider that an agreement between Britain and Russia is probable.

Japan reports state that the blowing up of the flagship Mikasa was due to a mutiny on board.

Karl Hohenthal, who assassinated the Procurator-General of Finland, escaped from the prison where he was undergoing a life sentence.

GOOD YEAR FOR SEALS.

Seventeen Vessels Took 10,592 Skins in Behring Sea.

An Ottawa despatch says:—According to returns which have reached the Fisheries Department, the sealing schooners this year have had excellent success. The 17 vessels which have returned took in Behring Sea 10,592 skins, on the British Columbia coast 1,364 skins, or a total of 12,956, as compared with 11,096 last year. The average catch per schooner will be about 600, as compared with 475 last season. Only one more schooner has to arrive in port.

CHINESE ARMY MANOEUVRES

Forty Thousand Will Participate in Evolutions.

A despatch from Pekin says:—An imperial edict has been issued establishing a new board dealing with police matters, which have hitherto been left in the hands of local officials of the various provinces. They will henceforth be regulated from a central department.

Much curiosity is felt regarding the forthcoming Chinese military manoeuvres. These will be conducted in the neighborhood of Paoting-fu, and will continue from Oct. 23 to Oct. 28. They will be held on entirely modern lines and upwards of 40,000 men of all arms will be in line. The manoeuvres will be the first of the kind ever held in China.

Yuan-Shi-Ki, the Commander-in-Chief of the Chinese army, has issued a proclamation urging the troops to do their best and avoid making themselves a laughing stock in the eyes of foreigners.

PEKIN CLEANS ITS SEWERS.

As a Result an Epidemic of Typhoid Has Appeared.

A despatch from Pekin says: The ancient sewers in Legation Street are being repaired. The consequence is that the second secretaries of the American and Belgian Legations are both in the French hospital ill of typhoid fever. No trained nurses are to be obtained, and an epidemic is feared.

RUSSIAN STUDENTS DEFIANT.

Those of Odessa Decide on Struggle for Civil Rights.

A despatch from Odessa says: A mass meeting of students held here on Friday decided by 778 to 592 votes against reopening the Odessa University until the state of siege is raised, and that it will then be reopened exclusively for a political struggle until full civil rights be granted to all Russians.

LEADING MARKETS

BREADSTUFFS.

Toronto, Oct. 17.—Manitoba wheat is considerably stronger on good export demand, No. 1 northern being especially stronger. Offerings of Ontario oats are light and prices firmer.

Wheat—Ontario—74c to 75c for No. 2 red, with No. 2 white ½c higher, at outside points; goose and spring, 67c to 68c.

Wheat—Manitoba—Lake port quotations are firmer, 87½c for No. 1 hard, 83½c for No. 1 northern and 82c for No. 2 northern.

Flour—Ontario—90 per cent. patents for export sell at $3, buyers bags, at outside points; blends car lots for domestic use sell at $3.40 outside. Manitoba—$4.90 to $5 for first patents, $4.50 to $4.60 for second patents and $4.40 to $4.60 for bakers'.

Millfeed — Ontario bran, $12 to $12.50 per ton for car lots, outside; shorts, $16 to $17.50. Manitoba bran, $16 to $17; shorts, $17.50 to $18.50, at Toronto and equal points.

Oats—No. 2, 32c west, 32½c east.

Barley—No. 2, 47c; No. 3 extra, 45c, and No. 3, 42c, outside.

Rye—Firmer at 60c to 62c outside.

Peas—Firm at 70c outside.

Corn—American is nominal.

Buckwheat—50c bid for new outside.

Rolled Oats—Unchanged at $4.75 for barrels on track here and $4.50 in bags; 25c more for broken lots here and 40c outside.

COUNTRY PRODUCE.

Butter—Receipts of all lines other than choice are large.

Creamery, prints	22c to 23c
do solids	21c to 22c
Dairy lb. rolls, good to choice	19c to 20c
do medium	17c to 18c
do tubs, good to choice	17c to 18c
do inferior	15c to 16c

Cheese—Unchanged at 12c to 12½c per pound.

Eggs—The market is quoted at 18c to 19c, but some dealers are holding out for 20c. Receipts are not as heavy as they have been recently.

Poultry—Fat hens, 6c to 7c; fat 5c to 6c; chickens, 7c to 8c; fat 6c to 7c; ducks, 7c to 8c; turkeys, 13c, all live weight.

Potatoes—Prices are unchanged at 60c to 65c per bag on track and 80c to 85c out of store.

Baled Hay—The demand for No. 1 timothy is fairly good at $8 per ton for car lots on track here. No. 2 is dull at $6.

Baled Straw—Quiet at $6 per ton for car lots on track here.

MONTREAL MARKETS.

Montreal, Oct. 17.—Flour—Trade is quiet in most lines. A sale is reported at 35c for No. 2 white wheat, and No. 3 is quoted at 35c ex store. Peas are firmer at 77½c afloat was paid for, grade for export. Boilers range from $1.05 per bushel. The hay market is fairly active. Millfeed is quiet and prices are unchanged.

Eggs—Selects are selling for 22c for No. 1, candled 18c and straights at 19c to 19½c.

Offerings of live hogs were fairly large Common stock went for $6.50, but the market was fairly steady around $6.75. There is no change in dressed hogs, and packers are quoting $9.25 to $9.50 per hundred pounds. Hams and bacon are in good demand at steady prices, and lard is selling well at the commencement of cool weather.

BUFFALO MARKETS.

Buffalo, N. Y., Oct. 17—Flour—Steady. Wheat—Spring, nothing doing; Winter, firm; No. 2 red, 75½c. Corn—Strong; No. 2 yellow, 62½c; No. 2, white, 61½c. Oats—Steady; No. 2 white, 33½c; No. 2 mixed, 31½ to 31½c. Rye—Quiet; No. 1, 71c. Canal freights—Firm.

NEW YORK WHEAT MARKET.

New York, Oct. 17.—Wheat—Spot firmer; No. 2 red, 90½c elevator and 91½c f.o.b. afloat; No. 1 Northern Duluth, 93½c f.o.b. afloat; No. 1 northern Manitoba, 93½c f.o.b. afloat.

CATTLE MARKET.

Toronto, Oct. 17.—There was quite a big demand for good feeders at the City Cattle Market to-day. There were plenty of buyers present and more good cattle were wanted than were in sight.

Export cattle, choice	$4.40	$4.50
do medium	4.15	4.25
do bulls	3.00	3.25
do light	2.75	3.00
do cows	2.75	3.25
Butchers', picked	4.15	4.25
do choice	4.00	4.05
do medium	3.60	3.75
do light	2.75	3.00
do bulls	2.00	2.25
Stockers, choice	3.00	2.25
do common	2.00	2.25
do bulls	2.25	2.50
Heavy feeders	3.50	3.70
Short-keep	3.75	4.00
Milch cows, choice	40.00	50.00
do common	28.00	33.00
Sheep, export, ewes	3.85	4.10
do bucks	3.00	3.50
do culls	3.00	3.50
Lambs, per cwt.	5.25	5.50
Calves, each	2.00	10.00
do per cwt.	3.50	6.00
Hogs, selects	6.25	6.00
do lights and fats	6.00	6.00

DIAMONDS NEAR "SOO."

Exploring Parties Being Sent Out in Search of Gems.

A despatch from Sault Ste. Marie, Ont., says:—It is claimed by prospectors that diamonds and garnets have been found a few miles north of this city. Considerable excitement prevails as a result. Exploring parties are being organized to search Algoma district for gems. The geological department will also take up the investigation.

POLICE OFFICER SLAIN.

Author of Kishineff Massacres Assassinated.

A despatch from St. Petersburg says: Assistant Chief of Police Osoavsky was assassinated at Kishineff on Friday. He was in a large measure responsible for the massacres of Jews in 1903 and for the recent anti-Jewish disturbances.

Col. von Eitmar, chief of police of Kransnoyavsky, was murdered on Thursday evening.

ON THE FARM.

METHODS WITH CORN.

The highest type of perfection in corn has been the object of a great deal of study and experiment, writes Mr. J. W. Fountain. As yet there is a great deal that might be done to increase the yields in the way of methods of cultivation and seed selection. The variety that will give best yields in the locality to be planted is an object of consideration with the farmer, as different varieties are better suited to some sections of climate and soil than others. In this matter each must be his own judge as to the best kinds, and when a variety is obtained that gives the best results in his locality then it should be carefully improved and the greatest attempt at perfection made. My experience as to varieties of corn leads me to prefer a variety which will produce two or more ears of ordinary size and of perfect development on a stalk in a favorable season. This kind is to be preferred to a one-eared variety, no matter how large that ear may be. In favorable seasons the prolific variety will produce from two to four well-developed ears on each stalk, while the other will not do more than its task, so when conditions are unfavorable the prolific kind will at least make one good ear, while the one-eared variety will make a total failure. This is the greatest factor in successful corn growing. Then in short seasons the smaller varieties will mature the crop early enough to insure sound grain, while the large kinds will sometimes be caught by an early frost. Seed is selected in the field from stalks that meet my ideas of perfection; the other stalks are cut and shocked. These seed ears are allowed to remain in the field until thoroughly dried out. The ears are then gathered and placed separately, husked and sorted. In selecting seed the aim is to get ears from stalks that produce two well developed ears on each stalk. They should not be too high up on the stalk, nor the stalk small. By this selection, I get a corn that will habitually produce two or more ears, supported by a stalk that will resist a severe storm even with the weight of so much grain. The ears should be fully filled out at base and tip, long and very firm, with a long grain and small cob. Corn with these characteristics is the variety that meets the demands of the consumer as well as the producer, assuring sound, firm grain.

The method used in harvesting is not very different from that practiced in different sections. The corn is cut when ripe and begin to turn yellow, or when the fodder is ready to pull. Large shocks are made and kept until the stalks are dry before shredding. Cutting and shredding is regarded as a new fangled notion in this part of the country, many people never having seen or heard of it, but after four years of cutting and shredding I have found it to be the only way, the plant can be entirely utilized, consequently it pays. The corn harvester has not been a success with me, as my corn grows from 10 to 18 feet tall. The machine broke the stalks and the shocks could not be made secure.

The corn is cut with short lengths, holding the stalk while cut up and laying in even piles. After testing this method by weight, it was found that corn cut and shocked at the proper stage weighed on an average eight pounds more to the measured bushel than corn allowed to remain in the field after the fodder was pulled.

To grow corn successfully it has been my experience as a farmer who guides the plow, that good seed from a variety that has proved its merits by its yields, soil and location adapted to the variety planted, and, most important, deep and mellow preparation, and allow and frequent cultivation are essentials.

FALL PIGS.

Success in fall pig raising requires more work than the spring farrow. Better shelter must be provided and some kind of succulent feed or forage is required. On the average farm such provisions are often overlooked. Pigs farrowed in September or October allows a good start before very cold weather. As soon as they will eat give them a trough outside their mother's pen and feed slops made of shorts and milk or water, mixed rather thin at first, but thickening as they learn to eat it readily. In this way they learn to depend on feed in trough, and almost wean themselves, preventing the sow from becoming a "milk" sow. When pigs are not fed separately Exercise and proper food in abundance is necessary. If possible give free range. Feed roots, forage at least once a day, and keep pen up clean. In winter cut roots to feed more at a time than pigs will clean up. Alfalfa or red clover hay may be liberally fed at all times. We feed some roots in cold weather, but prefer to keep pigs off shorts mixed for grown pigs.

Shelter is as important in bad weather as food. No matter how low the shed or what material it is made of, it should have a good roof. Take a board roof and cover with corrugated iron or tar paper or tar roofing and you have something that will shed rain and be warm at the same time. There is little danger of pigs piling on each other if they have plenty of bedding, and are divided into small lots. Where all ages and sizes run together the large ones often pile up in the corners and smother the smaller ones.

Keep the young pigs growing. If you have pushed them from weaning time you can begin to fatten them when they are 5 months old. When they weigh from 225 to 275 pounds sell them. Fall pigs are marketable size when the farmer needs the money most; when there is little else to sell on the farm. Two litters of sows be none the worse for it if the pigs are fed liberally from the first. The sow must always be liberally fed and well cared for in order to keep up her vitality.

He—"Her hair is like sunshine." She—"Yes; it's brighter some days than others."