AGRICULTURAL.

A Homemade Fruit Evaporator.

The process of evaporation is the cheapest known method of preserving indefinitely, for future use or for market, such fruit as plums, or apples; and in season of plenty, it enables one to preserve in a condensed and readily available form, fruit that would to decay. Some excellent forms of evaporators are upon the market, and may be ohtained ready to set up for immediate use. for other parties, it is best to put up a building especially for the purpose, and to cheap form of evaporator is shown in perhundred bushels of raspberries every twenty-four hours. The building is eight feet wide and twenty-two feet long. The sides and roof may be simply boarded up and down, or finished as elaborately as desired.

upon a sidehill, and at one end of the building lay up a cellar wall nearly five feet high, the width of the building, and about four feet wide, inside diameter. At one end a space is left for a door. Within three inches | sell it at six cents. of the top of the foundation wall a stoveof five-inch pipe, a, are inserted to admit fresh air to the furnace room, and if the air is discharged near the centre of the celiar, better, as it creates a better draught than ed in cold water. Soap should never be when admitted along the sides. In con- used about any milk utensils. It is unlittle ventilation about the furnace. If a and then through cloth. A single trial of ed by the cooking. Alwaysadmit the fresh order to have all impurities removed. Four quicker results will be obtained. When the is a very satisfactory strainer. work is rushing, all these little things are very important. Small fruit is best evaporated on the same day it is gathered. Hence, when doing a commercial business, aim to have the fruit delivered only as fast as the capacity of the evaporator will admit. For a building of this size a common box cast-iron stove, one foot square and two and a half feet long will, with dry wood for fuel, furnish all the heat necessary, but it requires almost constant attention, and the put in one of the low-down, anthracite coal, upon him, and that is where one great diffbase burners. The legs may be removed ; the object being to have the stove as far below the fruit shelves as possible. One ton of hard coal will evaporate a sufficient



quantity to make at least a ton of dried To utilize all the heat possible, let the pipe

are built directly over the furnace room, grave, and an inscription was about to be the size of sieves or trays, the largest size | described as the daughter of Rev. H. Keet, of which is four feet square. When these | Wesleyan minister. are uniformly covered with a bushel of | The rector objected to the use of the berries each, it requires a considerable word reverend, and refusing to allow the are five inches wide, and each space will the action of the rector in his refusal to admit two sieves. The strip to which the allow the erection of the stone containing doors are hinged being one and a half inches | the objectionable word were reversed. suit the fancy. For instance, a door may the judgment of the privy council, "revercover the space for three or four sieves, | end' is not a title of honor or courtesy, and be retained by a catch justead of wood- but merely a laudatory epithet. He said en button. Two chutes are shown in the | "It has been used not for a long time by are to handle the sieves, those three by four | sion of the Church of England. feet in size will prove most convenient, hence make three rows of chutes three feet wide and four feet long. A long box about one foot deep will prove convenient to throw the evaporated fruit into direct from the sieves, from which it is readily shoveled into bags, boxes, or other receptacles. This

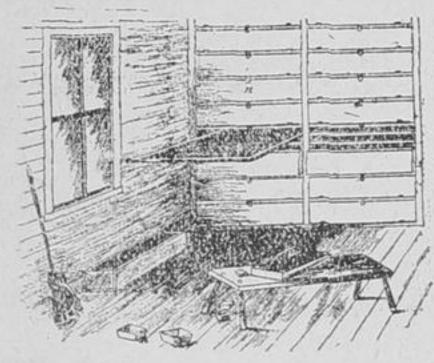


FIG. 2. INTERIOR VIEW OF EVAPORATOR.

be placed along the walls for holding picking trays, baskets and other things when back you'll find that it's a case of ante. not in use.

requiring, on an average, nearly three quarts | pose.

of fresh for a pound of dried fruit. Raspterry plants, if properly attended, will yield five paying crops before being removed. A yield of six hundred pounds per acre is about the average crop. An active picker easily gathers one hundred quarts per day. By the use of an improved harvester one man will gather twelve bushels per day, and, by active work, several bushels more. raspberries, blackberries, cherries, apricots, / Machine-picked berries of course contain leaves, broken branches, and other litter, but are dried in this condition, then run through a fanning mill, which removes all the coarse and light rubbish, when womotherwise be sold at a low p ice, or allowed en and children will look them over at their own home, at the rate of fifty cents per hundred pounds. The latter method of harvesting is one-half cheaper than hand-picking, and is becoming more popular each year. However, when several acres of berries In the busiest season, put in the fresh berare to be evaporated, or fruit is evaporated ries at the top, moving down a point or two every hour, taking out the properly dried ones at the bottom; they should be dried just so much that in grasping a handful a person skillful with tools the expense with considerable pressure they will fall need not be great. A convenient and apart when laid upon a level surface. If too dry they will again absorb moisture from the variable atmosphere. If allowed fection in Fig. 1. This will evaporate one to become too dry, they are liable to damage from scorching, especially those on the lower tray.

Dairy Granules.

Cows of different live weights will yield milk and fat per unit of weight in inverse proportion to their size, the smaller cows If possible, locate the fruit-drying house producing the largest quantities of [products per 1,000 pounds live weight.

A large monopoly properly managed can better afford to sell new milk at four cents a quart, than the hundreds of small dealers crossing each other's routes can afford to but instead of taking reason for a guide,

The most successful dairymen are most pipe is inserted. In the same wall sections | careful as to the condition in which the young animals are to be kept which are to be used in the dairy when they become old enough for being thus used.

Never use hot water upon milk pails or immediately over the stove, so much the until they have first been thoroughly rinsstructing an evaporator, a novice nearly necessary and entirely out of place. Always always makes the mistake of allowing too strain milk through a fine wire strainer proper amount of fresh air is not a !mitted | the cloth strainer will convince any one the fruit is simply steamed and often ruin- that its use is imperatively necessary in air from as near the ground as possible. The thicknesses of butter cloth fastened to the wentilators should be of ample dimensions, under side of the wire strainer by a tin and if made with a forced draft, better and ring which slips over it holding it in place

When a manufacturer found that some competitor was reducing the cost of making an article, he never stopped investigating until he found a new machine or a method that would enable him to meet the example, that farmers elsewhere are making butter cheaper than he can make it, Does he at once start in to obtain better erence between the farmer and the manufacturer comes in.

"REVEREND."

How the Title Was First Used by English Clergy.

The title was an honorary appellation given by common consent to the clergy spoonful of butter and flour, add half a pint about the middle of the seventeenth century. In an English parish register the minister is first styled "reverend" in 1657, occasionally afterward, but regularly after 1727. The title wast hen claimed as the exclusive right of the established church, and it was made the subject of a curious discussion in England, the point being raspberries, and if the wood has to be pur- raised as to the right of a dissenting minchased, coal willoften be the least expensive. ister to assume the title. The gentleman gross and recross the furnace room several | concerned was Rev. Henry Keet. A daughter of Mr. Keet died and was buried in An interior view of the evaporator is the grounds of the parish church at Owsgiven in Fig. 2. The evaporator chutes ton Ferry. A stone was erected over the and should be of a size corresponding to placed upon it wherein the deceased was

strength to handle them quickly, as stone to be put up, an appeal to the Courts the little drop doors should not remain followed, which was finally carried to the open longer than is absolutely necessary, or | highest tribunal, and here all the decisions too much heat will escape. The drop doors, of the lower Courts which had sustained wide. These dimensions can be changed to The Lord High Chancellor said that, in sketch. Often three are erected side by the clergy of the Church of England. It side: the dimension of the sizes should be | was used in ancient times by persons who determined upon before the building is vere not clergymen at all. It is used in commenced. The wire for a four-foot common parlance of social usage by minissquare sieve, of the best galvanized mater- ters of denominations separate from the ial, costs about seventy-five cents. It comes | Church of England. It is, therefore, inin rolls of different widths. Where women | possible to treat it as an exclusive posses-

With a Proviso.

A certain judge who is blessed with a trem endous head of hair, which is generally in a state of wild disorder, was questioning a youthful witness, to make sure that he comprehended the character and importance of the oath he was about to take.

"Boy," he said, with his severest and most magisterial manner, "do you feel sure that you could identify me after six speak.'

"Well, your honor," replied the boy, after a prolonged survey of the judge's portly figure and rugged features, "I aint sure, your hair !"

and her father caught up to him with a preacher when he was trying to escape.'

You may do your figuring with uncle

In the greatest evaporated raspberry- Miss Lingerly last night her little brother half cup of molasses. Mix this with the producing section of New York State, threw a firecracker right into her lap."

THE HOME.

Husband and Wife.

Only a few men and women understand the complications of their own natures before assuming the duties of married life. It would be folly to try to convince these skeptical creatures that the emotions of betrothal days cannot last forever. They are so firmly convinced that the spirit of to a peck of spinach in a small amount of their dreams will remain unchanged, that the slightest deviation from the rules that were religiously adhered to during the sweet added will prevent it from losing its green days of courtship brings on the most distressing paroxysms of distrust, and for the time being they believe that happiness is at an end forever.

the human heart is of a varying mood; that it is like the ocean with its storms, its dead would realize the importance of avoiding the trivial misunderstandings which so often cause serious quarrels and life-long es trangements,

The vows which bind two people together "as long as they both shall live," are too often assumed before the mind is sufficiently disciplined to cope with disappointments. Both husband and wife are exacting and as time passes on stubbornly hold fast to the error that destroys their peace of mind. They know that something is wrong, they rush into folly as a distraction, thus bringing the death of domestic happiness.

Early education has a powerful influence over men and women during the years that follow the breaking of ties that bind them to the home where father and mother rule for good or evil. A sensible mother will teach her children that the practical side of life is by far the most substantial and reliable. Young men and women who have had this sort of training know intuitively that romantic demonstrations of affection cannot last forever.

As the years go by they are happy, indeed, for they realize every day of their lives the priceless value of the sweet peace and comfort that comes to the husband and wife who rest upon placid and enduring de-

Potatoes.

If they are new, they are of course best plain boiled. If something a little better than best is wanted, select those that are competing price. The average farmer does small, and after boiling roll them in a cream not do business that way. Let me see, for sauce, and then in chopped parsley. Old potatoes are much improved by cooking them in the same way. Soak them in icecows, cheaper food and more accurate tools? water after they are peeled and make into heat will not be uniform. Hence, if possible, | No, as a rule these things must be forced | balls with a vegetable cutter. Serve these with a boiled or baked fish. Potatoes browned in the oven in a cream sauce are excellent.

potatoes make half a pint of sauce. Cut the potatoes in dices and put them in a buttered baking dish with layers of the sauce. Scatter with fine breadcrumbs and brown. Make the white sauce by blending a tableof milk, stir until smooth, and season with salt and white pepper. Potato puff may be sent to the table in the baking dish or baked in shells. To make the puff take two cupfuls of mashed potato, either hot or cold, put them in a saucepan, add the well heaten volks of two eggs, three tablespoonfuls of cream and salt and pepper to taste. Stir over the fire until smooth and well mixed, take from the fire and add the whites of the eggs beaten to a froth. Fold them in lightly, put in a buttered baking dish or

shells, and brown. Duchesse Loaves - are similar to the potato puff. The potatoes are heated, mixed with the yolk of an egg, seasoned with salt and pepper, shaped like croquettes, brushed to impish interference. with the white of an egg, and browned, Potato croquettes involve more labor, and are made from mashed potato. To two cupfuls add four tablespoonfuls of cream, the beaten yolks of two eggs, a teaspoonful of onion juice, a tablespoonful of chopped parsley, salt to taste, and a dash of cayenne. Heat the mixture and stir it until it clings together in a mass, shape, and when cool enough to handle roll in eggs and fine dry bread crumbs and fry in very hot deep fat. Potato boulettes, at present a fashionable form of potatoes served with fish or with chicken croquettes, are like the croquettes except that they are shaped like little balls, and have an additional day. seasoning of a half teaspoonful of sweet marjoram.

Useful Recipes.

A pretty way to serve cake for luncheon or tea, is to cut in even slices, two or three ribbon.

brown them in a little salted butter over a slow fire, shaking the pan constantly; then peas are prepared in the same way.

Oxtail Soup. - Have one oxtail separated remove the bacon, add the tail joints well dredged with flour and brown them slightly. one sliced onion, three or four cloves, three pints of cold water and simmer for two and one-quarter teaspoonful of pepper.

Rye Bread .- Sift two and half cubs of room should be well lighted, and racks may when you put up your watch for a loan, rye flour, add one teaspoonful of salt. Put but when you come to get the timepiece into the flour one large tablespoonful of the time? Have you no friends to visit?' Briggs-"While I was on the piazza with of soda in lukewarm water, and add one- her." water, and, when the milk is again luke- word.

warm, add it and the yeast to the batter; stir well while adding; then knead for fifteen minutes. Let rise over night. In the morning mould into two loaves. Place in greased pans. Let rise until light, and bake INTERESTING ITEMS ABOUT OUR one hour in a moderate (ven. Another way to make rye bread is to set a sponge rye meal instead of wheat flour. Let it rise again. Mould into loaves. Raise and bake as above.

Spinach Salad. - Cook from half a peck boiling salted water until tender, about larged. thirty minutes being necessary at this season of the year. A small amount of soda color. Drain it thoroughly and chop finely. Add two tablespoonfuls of melted butter, with salt, pepper and lemon juice to taste. Pack them into small cup-shaped moulds, buttering them slightly first, and If such people could be convinced that chill. Serve on thin slices of cold tongue, with a garnish of sauce tartare on the top of each or of plain mayonnaise, and garnish also with parsley. The sauce tartace is preparcalms, its ebbing and flowing tides, they ed in the same way as a plain mayonnaise, substituting tarrigon vinegar for the lemon juice and vinegar generally used, and add ing chopped capers, pickles and olives.

An Old Straw Hat.

If you have an old straw hat that you want to make do, take the trimming off the hat and dust the straw perfectly. Take a half cup of clear cold coffee and a clean black cloth and wash the straw rubbing it vigorously until it seems to be pretty well wet through. Then lay the hat on a flat surface with a dark cloth under it and another over the brim, and with a moderately hot iron press it till it is dry. For the crown select a tin pan or bucket that as, is to be thoroughly renovated. is about the same size as the crown, and press it over that. Then put your wire back in the edge of the rim-if it had oneand bend the hat in the shape that you desire to have it.

You can change the shape entirely if you like. If the crown is too high, take out a few rows of straw close to the brim, where the trimming will cover it. And if the crown is too low for the present fashion, put in a few rows of straw taken from another hat, or a piece of buckram; it will be covered by the trimming. Then get some good shoe polish-that is all the average polish is good for-and give the hat three coats of the liquid blacking, waiting for each to dry. You will be astonished to Land. see that your straw looks like new. This is a good way to treshen old hats during the summer : Brush and apply the polish without removing the trimming.

SOME MAGIC CURE.

What Superstition Led Many People to do in Former Times.

The superstitious people of mediæval times had some very odd remedies based upon superstition. Among other absurdities of ignorance, it was held that a chip from the gallows on which several persons had been hanged, worn in a bag around the With a broiled fish. -I or two very large neck, was a cure for ague. A halter by which some criminal had been hanged was bound around the temples as an infallible cure for headache. Tumors of the glands were said to be "driven away" by nine blows of a dead man's hand, while the hand of a man who had been cut down from the gallows was said to work similar wonders.

A ring made from a coffin was applied in session at Montreal this week. for the relief of cramps, which were also said to be dispelled by a rusty sword hanging over the patient's head. If any one had the toothache, he was told to go and drive nails into an oak tree, which, it is true, would not kill the pain, but was a sure preventive against a future attack. A stone with a hole in it, hung at the head of a bed, was sure to cure nightmare-the cause of that evil being thought to be witches, who Fraser disaster, was recently found. sat on the patient's chest; hence the pendant and stone was called a "hagstone." The ports declined 64 per cent. during June, "hagstone" was used generally as a safe- as compared with the same month last guard against all the ills which are ascribed | year.

It is astenishing to find many such old practices-the relics of superstition and ignorance still kept up by people who ought to know better. It is, for instance, a custom to this day for people of a certain class to steal meat from the butcher, rub it on warts, and then bury it, the warts being expected to vanish as the process of decomposition sets in. Pricking a wart with a pin till the blood came and then throwing and a Going on its list of membership, and the pin away was also said to drive warts is prepared to race both ways with any club away, the warts being promptly tranferred | in existence. to the hands of whoever picked up the pin. A potato carried in the pocket is still recommended for rheumatism, and hundreds of like practices are in vogue at the present

Making Paper Horseshoes.

When paper horseshoes were first introduced into the cavalry service of the German army a few years ago they exited a good different kinds, and tie together with baby deal of interest. Several cavalry horses were first shod with the paper shoes and Salted Almonds. -Blanch them, then the effect observed. It was found that not only did the lightness and elasticity of the shoe help the horse on the march, making dry them in a quick oven. Salted ground it possible for him to travel faster and farther without fatigue than horses shod with iron, but that the paper shoe had the property of being unaffected by water and at the joints and dredge with flour. Fry other liquids. These new sheets of paper out the fat from a slice of bacon in a pan; are pressed closely together, one above the other, and rendered impervious to the moisture by the application of oil of turpentine. The sheets are glued together months? Now be careful. Think before you Then turn them into a soup kettle; add by a sort of paste composed of turpentine, whiting, gum and linseed oil, and then under suspicious circumstances, were buried submitted to a powerful hydraulic pressure. at her home in Rodney last week. Paper horseshoes are also made by grindhours. Take it from the fire, let it stand ing up the paper into a mass, combining it but I think I could if you wasn't to comb | till it cools slightly and the fat rises to the | with turpentine, sand, gum, litharge and top. Skim off as much as you like. In the certain other substances, pressing it and meantime, have one small carrot and two afterward drying it. But these shoes are potatoes cut into circles and parboiled; less tough and elastic than those made of Mrs. Carson-"I hear it was a runaway drain, turn them into the soup and let it thin sheets of paper laid one upon another. match." Mrs. Vokes-"Yes. The bride simmer fifteen minutes longer. Then add These shoes are fastened to the horse's feet one cup of bouillon, one tcaspoonful of salt either by means of nails or with a kind of glue made of coal tar and caoutchouc.

shortening. Dissolve a small teaspoonful | Laura-" Yes, one, but I cannot endure | knot.

OWN COUNTRY.

for wheat bread, adding in the morning Gathered From Various Points From the

Atlantic to the Pacific.

George Legg, a Strathallen boy, is miss-

The school house at Rosseau is to be en-

The dragoon band of Winnipeg is to b disbanded.

London will buy an Ohio steam roller at a cost of \$3,000. The Colorado beetle is injuring potatoes

about Winnipeg. London assessors are at work on next

year's valuations. A raft of 150,000 feet of logs has been lost in Lake Winnipeg.

Flowing well tests in Winnipeg are pro-

gressing satisfactorily. The water in the St. Lawrence at Brock-

ville is falling rapidly. Winnipeg is giving \$15,000 at its indus-

trial Fair this month. Great quantities of binder twine are daily

being brought into Chatham. The Masons of Wyoming have resolved

to build a Masonic temple there. A fair looking horse was sold the other

day in St. Catharines for \$8.50. A bicycle relay road race is proposed between Winnipeg and Minnedosa.

The health of the city of Winnipeg 1sbetter now than it ever has been.

The Central Methodist church, St. Thom

The Diocesan Synod of Fredericton, N. B., will he held in Moncton next year. The first barge of coal this season has

arrived at Brockville for the railways. Mrs. Jonathan Martin, an old and well-

known resident of Woodstock, is dead. Four burglaries and robberies were committed one night last week in Chatham.

The farmers of Talbotville complain because their roving cattle are impounded.

Robert Coleman, a highly respected citizen of Seaforth, died suddenly last week. St. Peter's church, Winnipeg, was opened

last Sunday by the Bishop of Rupert's It is reported that specimens of gold have

been dug up from a farm in Chatham Town. John Hollingsworth, of the Canadian

Bank of Commerce, Guelph, died last Saturday. The Sundridge Council has passed a bylaw to prevent furious driving on its public

streets. Lewis Wigle, ex. M. P., of Learnington, has twenty acres of tobacco plant under

The World's Fair Esquimaux passed through Winnipeg last week en route to Labrador. Frank J. Curran, son of the Solicitor-

General, has been admitted to the bar of Quebec province. Winnipeg's Board of Trade has elected Boards of inspectors and a general grain

committee for the year. The 17th annual convention of the American Flint Glass Blowers' Association was

George T. McPherson, barrister-at-law, Stratford, has been reappointed a license commissioner for North Perth.

The St. Thomas street railway is under seizure by the sheriff on an execution for \$900 due its manager as salary.

The body of John Haw, jr., who was drowned in Lake Nipissing last fall by the

Emigration to Canada through British

The Brantford Cordage Company will resume operations, the Council having reduced their assessment from \$120,000 to \$49,000.

An old Indian named Monoquote stabbed himself to death Wednesday night on Walpole Island. He was tired of living on Brockville Bicycle Club has a Cumming

By a violent hailstorm which passed over the southern part of McGillivray the Presbyterian Church at Ailsa Craig was com-

pletely shattered. Kincardine electors have voted in favor of by-laws providing for the purchase of the water-works system and of a municipal electric light plant.

In a recent family re-union of the offspring of the late George Ballard, at Hawkesville, there were 86 present who count as descendants.

Under the contract system now in force in Lindsay the construction of sidewalks shows a saving of over fifty per cent. as compared with former years.

A cororer's jury finds that Berry Gallagher, of Chatham, was accidentally drowned, and calls upon the corporation to provide public swimming places.

At the recent firemen's tournament in Guelph the Wingham brigade won first and second prizes, and also the prize for being the "best-looking" company.

The remains of Jessie Van Zandt, who was drowned in Mount Clemens, Mich.

The city grocers, butchers and dry goods men of Winnipeg are uniting to give their employes every Thursday afternoon during July and August as a half holiday.

The exhibits of grains from Manitoba and the North-west Territories at San Francisco. midwinter fair, have received the gold medal being the finest samples on exhibition.

It is stated that the Dominion Line has ordered the construction of a new steamer for Mother-" Why do you stay at home all | the Montreal and Liverpool service. The contract calls for a speed of seventeen

Mrs. W. M. Nichols, widow of School In It is supposed that the fashion among spector Nichols, who lost his life on the St. flour. Scald one pint of milk, dissolve one. women of reading the final pages of a novel | Clair River by being run down by the hand-picking costs two cents per quart, Griggs-"He was aiming at you, I sup. I half a cup of lukewarm first is due to their predilection for the last steamer Arundel, has sued the owners of the boat for \$10,000 damages.