A Well-Arranged Smokehouse.

To make a smokehouse fire-proof as far as the stove ashes are concerned is not necessarily an expensive job; all that is required is to lay up a row of brick across one end, also two or three feet back upon each side connecting the sides with a row across the building, making it at least two



FIREPROOF SMOKEHOUSF.

feet high. As those who have a smokehouse use it nearly every year, that part can also be made safe from fire by the little arch built at the point shown in the illustration. The whole is laid up in mortar, and to add strength to the structure an iron rod or bar may be placed across the centre of the bin and firmly imbedded in the mortar, two or three rows of brick from the top. Of course the rear of the arch is also bricked up. In most cases less than two hundred and fifty brick will be all that is required.

Swedish System of Cream Raising. In dairying as in all other kinds of business, losses at each and every point must be guarded against. Cream raising is one of the points where serious loss occurs many

Now what is the Swedish system of cream raising? It is simply setting the milk at or near the temperature at which t is drawn and quickly reducing it to forty-five degrees. Milk when drawn is at the temperature of about ninety-eight degrees, and the nearer it is to that temperature when set, the better the results will be. But if it is not allowed to fall below ninety degrees, before setting, the results will be satisfactory, if prompt and proper reduction of temperature of the milk | done with the foods produced on the place is produced.

It must not be understood that all, or practically all the cream, cannot be raised if the milk is allowed to drop to a lower degree than ninety before setting, for it | meal, 2 pounds; ground oats, 4 pounds. can be done. But in such practise it may be necessary to cool it to a lower temperature and perhaps a little longer time allowed for the cream to come up.

By "practically all the cream" is nieant all but a trace of butter fat and in fact all that is of any practical value for butter. Some of the very smallest of the butter globules are of no practical value, and they

are the last to come up. Failures to secure all the cream by the practice of the Swedish system, or attempt | the ration. The turnips should be fed after to practice it, have resulted only when it | milking, or else there is danger of tainting has been improperly practised. And the the milk. most common cause for such failures has been the lack of proper reduction of tem- The Deposed Queen of the Sandwich perature. Many seem to think that if the water is at forty-five degrees, that is all that is required. Now the water in which the cans of milk are set may be at the start forty-five degrees, but as soon as it has equalized temperature with the milk its power for cream raising has been expended, and it cannot accomplish more in that direction. The only thing then to be done, is to either change the water or put in ice. It would be better to do either a short time before the two fluids equalize temperature. If ice is used, it is of course better to put enough of it in at the start to reduce the milk to forty-five degrees.

The Swedish system of cream raising can be practised in any kind of a sheet metal can, the diameter, or width of which, is not too great-about eight and one-half inches should be the limit of diameter for a round can, or width of one oblong in form. But for cans of the latter form, a width of seven inches is practical, while round cans of the usual height, twenty inches, would not be convenient to clean, of a less diameter than eight and one-half inches.

The cans may be set in a common box or tank made water tight or even in a half

section of a barrel. The item of ice is anything but a serious one so far as cost is concerned, and there is no excuse for a farmer not to store it. There is no denying that, as a rule, the Swedish custom can be more properly pracmilkings and in fact in a much shorter time than that limit-say three to five hours. And when a vessel of very small diameter or width is used, it can even be accomplished in two hours. To test the truth of this statement fill a glass jar with milk just drawn, and set it in a vessel containing water and plenty of ice broken fine. If the milk is from a cow fresh in milk you will be very apt to see a distinct cream line in forty minutes and have all the cream to the surface in less than double that number of minutes. This is an experiment that any one can easily make and it will prove an educating one.

Eggs in Winter.

of eggs from the heavier breeds of fowls. Where one wants bothleggs and market fowls, it is well to keep more than one breed. An entire flock of uniform colors is more pleasing to the eye, but a mixture is more satisfactory as an all-round flock. Last winter I had a flock of thirty-five hens, ranging from pullets to hens four years old. They were a mixed lot; some Plymouth Rocks, some grade Langshans, a few light Brahmas, and a goodly proportion of Brown | cld to be loved.

Leghorns and their grades. They had been laying well all summer with scarcely any decrease in egg-production at moulting time as the puliets were then beginning to lay. At the beginning of cold weather their houses were lined with building paper, and six or eight inches of sand thrown on the And the tear-drops fall on her thin, white earth floor. As long as the ground was bare they were allowed to run in the yard, but were kept shut in on cold and stormy days. The feed was a warm mash in the morning, with a teaspoonful of cayenne pepper in it. This mash is very easily made. At breakfast time every morning the teakettle is filled with water and put over to heat. By the time breakfast was over the water was hot. It was put into a large pail and stirred with a mixture of bran and middlings, as thick as could be.

On the floor we had a quantity of cut | The children tell Aunt, in a room near by :straw and chaff, and into this were thrown | They-" Can't make out why a baby should four quarts of mixed corn, oats and wheat at about four o'clock in the afternoon, so that the hens could scratch it out before dark. Fresh water, with the chill off, was before them every day. All the meat scraps from the table and the offal of butchering days, bones with some meat on, all went to furnish animal food in absence of insects. Now for results. On no day through the entire winter did they lay less | And the angels sing to that baby fair, than half-a-dozen eggs, and through January and February the average ran from ten to twelve eggs every day, with occasionally as many as twenty-four. When the snow lay deep on the ground for weeks at a time, and the thermometer hovering around zero, they were kept in their house all the time. The house is sixteen by twenty-four feet, and besides the hens there were two cocks and ten hen turkeys kept in it. With eggs from eighteen to twenty-cents a dozen, it is worth while to "fuss" with hens.

Barley Meal for Cows.

Barley meal constitutes a perfectly wholesome food for milk cows, but is certainly not remarkable for its milk or butter-producing qualities, being better cal culated to form flesh than milk. If the grain is on hand it may as well be used as an auxiliary food, but if it has to be purchased it might be advisable to spend the money in bran, peas, oil-cake, wheat and oats, the two latter being the most superior milk-producing grains. As to the best food for butter-producing, we put little faith in rules for feeding, and believe that the health and appetite should be watched carefully, and the food varied in both quantity and quality, according to the evident needs of the individual. The following rations for butter-production may serve as a guide, but the observant and intelligent feeder will try what can be and according to the requirements of individual animals:

No. 1 .- Clover hay, 10 pounds ; oats or wheat straw, 10 pounds; linseed cake, 2 pounds; bran, 3 pounds; pea or wheat

No. 2. - Meadow hay, 16 pounds; bran, S pounds; linseed meal, 3 pounds; wheat or pea meal, 4 pounds.

No. 3.-Ensilage, 35 pounds; bran pounds; corn or pea meal, 4 pounds; oat chop, 3 pounds; straw, as much as will be

Mangels, turnips and carrots are all good for milking cows. Three pecks per day may be fed along with any of the above rations, except No 3, in which ensilage is present, forming the succulent portion of

Islands.



Potatoes as Penholders.

"It is surprising," says a commercial traveler, "how general the use of potatoes it. With its use there will never be any as penholders is becoming in hotels. I almost starved sometimes, John, to get it from across the border. Within the last forttrouble in getting all the cream between have seen them in use in great hostelries of the east, whose owners wouldn't hesitate for a moment to spend \$10 for a desk orna- | wasted my life-wasted it hunting | lands in Manitoba. The Dominion land ment to hold pens used by the guests in for gold. I've never stopped to play a office is reported to have equally large registering. The mixture of starch, glucose moment since I was a boy. I've never correspondence from intending settlers and water in the potato seems well adapted stopped to enjoy life an hour. I almost from the other side of the line. Owing to to take up the impurities of ink and to forgot I had a family or friends-forgot the early sale, and the great volume sold, keep the pen point clear and bright while there was anything in the world but money of their produce, the Manitoba people have the alkaloid of the potato, known as sola- -cut myself loose from all the ties that been able to square off a good deal of debt nine, doubtless has something to do with ought to bing a man to earth, John. When in the east, where confidence in the proit in the same line. These elements readily I had \$10,000 I thought it was time to rest | vince has risen many per cent. The people take up the tannate of iron, which is the but I put it off till I should have doubled have had low prices long enough to adjust body substance of ink. Chemically speak- it. When I had doubled I almost decided | their expenditure to them. They have been ing starch is the first base of a potato, and to rest, but concluded I could not afford it frugal and industrious, and they are besugar or glucose is its second base. Thus | till I had \$50,000. is the humble potato finding another way | When I got that I in which to serve the uses of mankind. was tired and sick There is a rather pleasing sugestiveness but I had big schein a big ten-inch potatoe when a feller mes on hand, John, It is useless to flook for large quantities comes in tired and hungry from a long big schemes which

Crushed.

My fiancee is quite a girl; Three hundred pounds said he, And never shall I quite forget The night she sat on me.

Both Sides of It.

Oldbach-Man is never too old to love. Miss Bud-Probably not, but he gets too

Baby is Dead.

BY JOHN IMRIE, TORONTO, CAN.

The baby is dead, How still it sleeps; Lear baby is dead, Its mother weeps:

Like a summer shower on the thirsty sands; The hope of a mother lies cold and still, In that little white coffin near the sill!

And father stands by With bowed head-No grief like a sigh: Baby is dead.

A wee satin shroud,

Narrow its bed: The clock ticks so loud, Baby is dead So still the house you can hear your heart beat The wheels of the hearse sound harsh on the

> "Little hands and feet, "All pink and red, "Like a dolly neat. "Is baby dead?"

A little green mound, A tiny stone, In churchyard ground Stands all alone! But up in Heaven a new face is seen, Where never a sigh nor a tear hath been; Till its mother arrives to claim it there. Sweetest songs of love: No death -no sin.

In that Home above

Can enter in!

WHICH HAD THE BEST OF IT? THE MILLIONAIRE OR TRAMP.

The Heartrending Story of a Poor Tramp-Left a Fortune by His Brother, and | time, Doc. I spent

The ambulance had brought a man from left me, and squanthe railroad yards, where a freight train had cut him up. His bleared face covered

the fumes of liquor

tobacco-all were in harmony. Interest in the case fell of atonce when it was seen that he HE WAS ONLY A TRAMP. Was only a tramp and so the surgeon

with a stubby

growth of beard,

on his breath, the

odors from his

rags reeking with

was left alone with him when he turned his head and said in a hoarse whisper : " Done for this time, ain't I? Yes, I see; stick to before, but I pulled through. Now I'm going. Nice way to die, ain't it, Doc? Good enough fur a tramp, though. Good enough fur me. Purty price to pay, but

I've had a big time, Doc-a-of a time." A sardonic smile crept over his bloated face and faded away in a fixed stare at the cold, white ceiling, The surgeon was sitting close beside him, holding his hand. "Got time to hear it, Dec ? I'll be short

-ain't got time "GOT TIME TO HEAR IT to say much, hev I?

Goin' fast now. I'll be quick. Two lives, Doc, I wanted to tell you about. Whisky-a drink, Doc, please." A little more stimulant strengthened his tongue and cleared the cobwebs away from his poor tired eyes. Then in of the man that used to be.

Doc ?"

"I started right enough. I had ambitions. I was going to be a great man and a power in the world and all that sort of studied and worked, and I graduated



and listened. "I am rich,

John,' he said. 'I WASTED IT HUNTING have got a million GOLD.

and bonds and everything. But I've

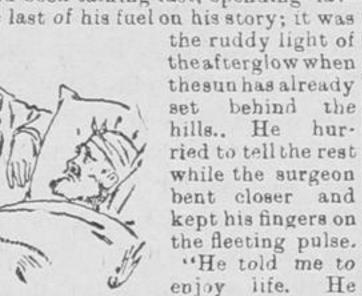
would make me rich. I told myself that I would take a long rest when I had worked them out. So worked on and on, and my money turn-

ed over and over "GOT ANY MORE LIQ-UOR, DOC? " and my plans all

carried well, and everything I touched turned to gold. I'm sis here I am-dying, dying, dying-do you Have you a spare quarter !

hear, John? Dying like a fool without ever having lived. "Got any more liquor, Doc? I'm going

soon." He had been talking fast, spending lavishly the last of his fuel on his story; it was



warned me against "I SPENT WHAT MY BROTHER LEFT. He advised me to live while I could and not to wait till too late. Then he died and I took up life where he left off and I followed his advice. But he didn't know what he was doing-no, he didn't know. But I gave up my plans, my studies, my preparations for a life of work. I put them all away from me-I told myself there was time enough. I would enjoy life while I had youth and then would work and do things as I had planned to do."

He was talking fast and without any halting now, and the words came burning from his heart. But his voice grew lower and lower and the doctor had to bend closer and closer to catch what he said. "Enjoylife? Well, I have enjoyed life. I've had a h- of a Told to Enjoy Himself While He Could. | what my brother U

> dered my father's THE REST WAS SILENCE. fortune. Away it went! Life, life, life! I saw it all. Ha! I didn't wait - no, I didn't wait. Every. thing there is in life I tried-all the fun, I mean, Doc-you know, the fun, the wild down, down-down to the bottom-the very bottom where the snakes and the fiends are. Oh! My brother! I took your advice. You -didn't-know. I've enjoyed life-I've lived. I'm not leaving any fortune-no, no fortune-nothing. I'm a tramp, Doc, a tramp-understand? A tramp and-dying in rags. But-I've lived, Doc-yes, I've

The rest was silence.

MANITOBA IS PROSPEROUS.

lived. Whisky, Doc-whis-ky-Doc-gi'

the truth, old man. Been pretty close its Progress, Though Silent, Has Been General and Satisfactory.

We congratulate Manitoba on the ex- had taken the French Government cellent report it has received in the annual address of the president of the Winnipeg Board of Trade. The Prairie Province is evidently more than holding its own. At trained artisans and husbandmen comthe close of a year which most communities have to put on record as their worst, we are informed that 'on every hand there are signs of progress," and a goodly list of these are enumerated. The province had a crop of wheat amounting to 17,000, 000 bushels, its cattle export trade has increased enormously, and so has its sheep trade. People forget that Manitoba has fish to sell. The whitefish of its lakes are

THE FINEST IN THE WORLD.

Last year the value of the whitefish shipped to the east was \$283,000. In this there has been advance also, as four years ago it the shock of the soul's flight from the body was but \$180,000. The province has also the years disappeared and his voice was taken to hog raising, has made good-sized not the voice of the tramp but the voice | shipments for export, and now produces a great part of its own ham and bacon. The dairy industry of Manitoba has also been quietly growing, and now the province has butter and cheese to sell to outsiders. thing, you know. I went to college and | Manitoba wheat has no superior. For last year's crop there was an unusually strong pretty well up the demand from millers, both at home and in line among my Britain. Towards the close of the season class mates. My it commanded in Ontario a premium of three brother died-he cents above the export price. This year was ten years older the crop was marketed in about half the than I was. On his | time that was required in previous years. death bed he called | This fact also points to improved conditions, me to him and said These conditions are a better market he had something through the presence of more buyers on the to say to me. He spot, better banking arrangements to wanted to give me facilitate trading, and better transportasome advice, I got ation accommodation on the lakes. Last down by his bedside | year Winnipeg's bank clearings ranked in

FOURTH IN THE DOMINION.

dollars-house and | was a falling-off in the immigration from the lands and stocks | East and from over sea, there was a gratifying increase from the United States. worked for it, worked, oh, so hard for it | Twenty-five per cent. of last year's Canaall, worked all my life-slaved-toiled- dian Pacific land sales were to persons all. But I got it and now I am dying- night the heads of 250 families in the dying, John, do you hear? I'm dying United States made letter inquiries of the and what's all this money now! I've Canadian Pacific land office for settlement ginning to reap their reward. In Manitoba, we are pleased to learn, progress, though silent, has been general and substantial.

His View of It.

Mrs. Thinkhard-Of late years the spread simply wonderful. Old Bachelor-Yes, I notice there has

been a great falling off in the number of marriages.

The Financial Situation.

Long-Are you in favor of a gold ba-

AN ANCIENT STRONGHOLD.

Completion of a Railway to Louisburg Once the Great French Fortress.

The completion of the line of railway to Louisburg, says the St. John Telegraph, which is now practically accomplished, a locomotive and train having reached there on Saturday, is one of the most interesting events in connection with railway building in Canada that has occurred for many a kept his fingers on | day. Louisburg, by reason of its historical associations, stands easily in advance of any other town in Northern America, with the exception of Quebec, and, pera mistake like his. haps, of Annapolis. And now that it is opened to tourist travel by means of a railway, we may expect to see it become one of the most important visiting places on this continent, and especially resorted to by the people of New England. Louis; burg first rose into importance after the treaty of Utrecht, which transferred Acadia to Great Britain

THE ISLAND OF CAPE BRETON

was held not to be a port of ancient Acadia, and here the French king determined to erect a great fortress which would command the Gulf of St. Lawrence and at the same time be a menace to the New England colonies, whose fishing vessels sought the banks of Newfoundland, and whose trading vessels frequented the coast of Acadia. The people of New England viewed with alarm and anger the erection of Louisburg, which was built on the lines of some of the fortified cities of France, under the direction of the most experienced French military engineers. Slowly, year by year, the fortress rose menacing and grim, and the people of New England gave it the name of the Dunkirk of America, because of its supposed resemblance to Dunkirk, which was then the most formidable fortress in France. It living, the wild joys. And I went down, is impossible to say how many millions of francs were expended on Louisburg, but there is no doubt that it cost the French Government a prodigious sum of money. Finally, the people of New England determined that Louisburg must be captured, and in 1745 they organized the most remarkable expedition in the history of America for the capture of this formidable fortress. There was hardly anyone in New England who possessed any experience in war. Pepperell, the commander of the expedition, was a prosperous merchant and farmer, who had never seen a shot fired in his life, and most of the men under his command were equally inexperienced. Yet, owing to a happy concurrence of circumstances which the people of New England may be excused for regarding as providential, this tormidable fortress, which it

THIRTY YEARS TO BUILD,

and which was defended by veteran troops, was actually captured by an army of unmanded by a merchant. To quote Hannay's "History of Acadia," "Had such a deed of arms been done in Greece 2,000 years ago, the people of England would have made it the theme of innumerable commentaries, the details of the achievement would have been taught to the children in the schools generation after generation, great statesmen would have written pamphlets on the subject, and great poets would have wedded it to immoral verse. But as the people who won this triumph were not Greeks nor Romans, but only colonists, the affair was but the talk of a day, and then dropped out of sight.

When peace between France and England was made by the treaty of Aix-La-Chapelle, Louisburg was restored to France, an act which gave great offence to the people of New England, and went far to disgust them with the Mother Country. The peace lasted but a year or two, and Louisburg again became a menance to the British, and its capture was resolved upon. This was accomplished by a British army and fleet in 1758, after a siege in which General Wolfe, the hero of Quebec, took a leading part. The fortress of Louisburg was demolished, and the Dunkirk of America declined to the rank of a mere fishing village, too remote from the ordinary line of travel to be reached by pleasure-seekers and tourists. Now, under new and happier auspices, Louisburg may regain some of its old importance, not as a fortress, but as a centre of commerce and the seat of a prosperous population.

What Sneezing Indicates.

Dr. Scanes Spicer, reading a paper the The President notes that though there other day before the Chemists' Assistants' Association of England, on "Sneezing," told his hearers that the act of sneezing has always been regarded as supernatural, and by many races was held in reverence. Hence arose the custom, not even now altogether obsolete, of making some remark directly after sneezing. Sneezing was regard. ed as a sign of impending death during the plague of Athens. Many classical writers make special reference to sneezing, and some supposed that during sneezing devils were expelled. Sneezing itself is a reflex nervous action, and is brought about by mechanical irritation to the end of the nerve fibres which occur in the tissues of the nose. When this irritation occurs, whether it be due to a foreign body or change of temperaturs affecting the tissue of the nose, a nerve impluse is transmitted to the brain, and certain nerve centres in the medulla oblongata are affected; this results in certain impulses being transmitted along the nerves to the muscles controlling respiration. By this means the egress of air during the expiration is delayed, and the various exits are closed. When the pressure, however, of intelligence among all classes has been reaches a limit the exits are forced open, "a powefrul blast of air is expelled, and the patient sneezes."

The Chief's Mistake.

Big Injun (admiringly) - Me like pictur'. College Man (proudly)-I thought you would.

Big Injun-Heap pretty squaw! College Man (wrathfully)-You old rich now, John, and ready to rest-and Short-Silver is good enough for me. heathen! that's a portrait of me when I belonged to the football team.