

# Tips For the Farmer

BY UNCLE JOBB.

**Instructor-Publow's Report.**  
At a meeting of the executive of the Eastern Ontario Dairymen's Association, Chief Instructor Publow reported a falling off in the make of cheese up to August 1st, which he estimated at 25,000 boxes. He thought that this might be overcome by an increased make this fall.

The idea of holding an exhibition of cheese and butter and of dairy appliances and the annual conventions of the association, as is done at the conventions of the Western Association was discussed, and generally approved. Henry Glendenning, of Manilla, gave notice that he would move at the next convention that such an exhibition should be held at the following convention. Chief Instructor Publow reported that only 17 cases of watered milk had been detected, being one-half of the number up to the same date last year. A number of these had been settled out of court, fines from \$20 to \$40 being imposed.

**Pigs Need Water.**  
There is probably no article in the diet of a pig which is more often neglected than clean drinking water. And yet there is nothing that is more beneficial than water. All classes of pigs ought to have the opportunity of drinking all the water they want. Good water is most conducive to good health, and good health is necessary to thrifty growth. It is really surprising how much water a pregnant sow will drink, and sows that are suckling litters are perfect pluttons for water. Sows that are being fed between four and five gallons of skim-milk mixed with pollard per diem will drink regularly in addition up to two gallons of water a day.

**Silage and Horses.**  
A Michigan farmer, who has experimented along the line of feeding silage to horses, has this to say regarding the results:

On January 1st I commenced feeding silage to the horses. The result so far is good. There are both old horses and colts. I give each horse and colt a peck of silage twice a day. The weanlings get about four quarts at a feed.

Some of them were out the colts and leave them, while others eat it all. I believe it should be fed regularly or not at all. If they are overfed it will physic them. I am feeding nine head, colts of various ages and three work-horses. There is no mould in the silage we are using.

**The Farmer Who Gets Ahead.**  
He rotates his crops.  
He tiles-drains his land.  
He keeps up good fences.  
He has good pastures.  
He has a good garden.  
He keeps pure-bred stock.  
He keeps dairy cows, hogs, or both.  
He puts all manure, promptly on the fields.

He breeds draft horses and does farm work with brood mares and growing colts.

He has a library with periodicals and standard works, and a musical instrument.

He helps his wife in the house when she needs it; has a spring vehicle for her to visit in and drives her to church himself.—Valley Farmer.

**Milk as Pig Feed.**  
Pig-feeding experiments with sweet and sour milk were conducted at Proskau, in Prussia. Twelve pigs, three months of age, were divided into two groups and fed twelve weeks a basal ration of ground barley and potato flakes, to which fish meal was also added during the later half of the period.

Group one received an average 5.5 kg. of sweet milk per head as a supplementary ration and made an average daily gain per head of 0.651 kg. Group two received 5.5 k.s. of sour milk per head per day, made a corresponding gain of 0.655 kg. and dressed 50.45 per cent.

This result agreed with that of previous experiments. There seemed to be no advantage in souring the milk as there was a slight loss of sugar, though it was thought that sour milk had a loss of sugar. There was no noticeable difference in the chemical composition of the flesh.

**Dairy Cow Records.**  
A new standard has been set up

**STOMACH UPSET? SOUR? "CASCARETS"**

Gently But Thoroughly Cleanse and Regulate Your Stomach, Liver, and Bowels While You Sleep.

That awful sourness, belching of acid and foul gases; that pain in the pit of the stomach, the heartburn, nervousness, nausea, bloating after eating, feeling of fullness, dizziness and sick headache, means a disordered stomach, which cannot be regulated until you remove the cause. It isn't your stomach's fault. Your stomach is as good as any.

Try Cascarets; they immediately cleanse and regulate the stomach, remove the sour, undigested and fermenting food and food gases, take the excess bile from the liver and carry off the constipated waste matter and poison from the intestines and bowels. Then your stomach trouble is ended. A Cascartet tonight will straighten you out by morning—a 10c box from any drug store will keep your stomach sweet; liver and bowels regular for months. Don't forget the children—their little insides need a good, gentle cleansing, too.



A MARABOUT STOLE AND TOQUE FOR FALL.

Already advance fall fashions are beginning to crop out. For a September trousseau this velvet toque, matched by a smart bit of neck-wear, has been brought over from Paris. The toque is of taupe colored velvet with an odd twisted ornament of white velvet at the front. The stole of natural marabout is in the soft grayish taupe coloring and down its centre runs a stripe of white marabout. The simple frock is of fine blue velvet with a printed border pattern in gray.

In regard to official records of dairy cows. A Holstein owned in New Jersey, Vallessa Scott II., claims the honor of being the first 40-lb. cow the world has ever known. Her official test report shows that she yielded in seven days 33.50 lbs. of fat, equal to 41,875 lbs. of butter 80 per cent. fat, a record that has never been approached by any other cow of any breed.

The significance of these great records lies in the fact that they enable us to select and breed from the individuals and families possessing the tremendous powers of digestion and assimilation necessary to the production of milk and butter in large quantities at the lowest possible cost.

**Charcoal for Poultry.**  
The Journal of Agriculture for Ireland, in a recent issue contains an account of experiments conducted by H. de Courcy, for the purpose of deciding the exact value of charcoal as a means of keeping birds that are closely confined in good health during the period of fattening. Eighteen large, healthy Aylesbury ducks were selected from a large flock, and divided into the pens, each pen containing six ducklings. The ducklings were fed upon foods, which previous experiment had shown to be profitable and economical, namely, boiled potatoes, barley meal, ground oats, skim milk and tallow greaves. The method of preparing the food was to boil, strain, and pound up the potatoes, which before boiling would contain about one-third by weight of the mash. Barley meal and ground oats were then mixed in equal parts and mixed with the potatoes. Skim milk was added to form a rather wet mash. This was fed to the ducklings from the end of the fifth to the beginning of the ninth week. During the last two weeks of fattening animal food in the form of rough fat or tallow greaves was added to the ounces per day to each duck. Greit and water for drinking were liberally supplied. Apart from the charcoal the food received by all the ducklings was the same.

Tables were given as to the results of the trials, which seem to indicate that charcoal in one form or another is important in the profitable fattening of ducks. It appeared to keep the ducklings healthy, and enabled fattening to be continued with profit for a much longer period than when charcoal was not allowed.

Experiments with geese were conducted on similar lines, and gave almost identical results. The foods fed to the geese were the same as those fed to the ducks, except that they got steeped oats instead of mash for the evening meal, mash being fed in the morning. The charcoal fed to both ducks and geese was burnt wood, broken fine.

**Produce and Market Prices.**  
Kingston, Sept. 7.—Market clerk reports the prices prevailing as follows:

Potatoes, 20c a peck; fresh beans, 5c a qt.; cabbage, 50c a dozen; celery, 5c; lettuce, 5c a bunch, 5c a bunch; green onions, 5c a bunch; carrots, 5c a bunch; new beets, 5c a bunch; ripe tomatoes, 25c a peck; cucumbers, 25c a doz.; chickens, 10c to 12c a lb.; fowl, 10c a lb.

J. A. McFarlane, Brock street, reports grain, flour and feed selling as follows: Oats, 55c; local wheat, \$1.15 bush; red wheat, 85c; peas, \$1 to \$1.10; yellow feed corn, 95c; bakers' flour, \$2.90 to \$3.10; farmers' flour, \$2.85 to \$3.10; Hungarian patent, \$3.10; oat meal and rolled oats, \$3.50 per barrel; cornmeal, \$2 to \$2.25; bran, \$2 per ton; shorts, \$25 per ton; baler straw, \$10; loose, \$8; hay, loose, \$17 to \$18; pressed hay, \$17 to \$18.

Meat—Beef, local, carcass, 9c, 10c; prime western, 11c to 12c, car-

case; cuts, 10c to 20c; mutton, 10c to 15c; lamb, 15c lb.; live hogs, \$8.50; dressed hogs, 12c; veal, 9c to 12c.

**THINGS THEATRICAL.**  
Notes About Plays, Players and Playhouses.

Labor day marked George Arliss' 25th birthday at Wallack's Theatre, New York, in the title role of "Disgrace."

Send me another case of **O'Keefe's PILSENER LAGER**

"The Beer That Is Always O.K."

The best health-drink for the whole family. Aids digestion and nourishes the body as it quenches thirst. Relieves fatigue, and invigorates tired nerves and muscles, as it delights the palate.

O'Keefe's "Pilsener" Lager is the mildest of stimulating liquid food—the purest and most delicious of beers.

ORDER A CASE FROM YOUR DEALER.

"The Light Beer In The Light Bottle"

E. BEAUPRE, Local Distributor, Phone 313

## Settle the Range Question NOW

### ---Settle It Definitely

Reason out the whole proposition. State in black and white what you require in a range—what you must have.

- 1st. The range you are going to buy must be a perfect cooking apparatus.
- 2nd. That demands scientifically proportioned Oven and Fire-box—also heating flues that do not deviate one iota from correct principles in range building.
- 3rd. The range you are going to buy must be handsome in appearance, yet easily kept clean.
- 4th. This demands a rich, not lavish, nickel adornment with bold, strong carving, none of that delicate, impossible-to-keep-clean tracery.
- 5th. The range you are going to buy must be a permanent investment.
- 6th. Therefore, you must know that the material of each part is specially manufactured to serve its special purpose—that every part is tested, then, assembled by stove experts who joy in their work.

The "PANDORA" is the BEST Answer to the Range Question

**The Reasons Why**

The "Pandora" is a perfect baker and cooker, because—

- Oven, Fire-box and Heating Flues are scientifically proportioned—the temperature always under cook's control.
- The "Pandora" is a handsome range, yet easily kept clean, because—
- The carving is bold—our "Duplex" nickel makes for beauty and durability, while the burnished surfaces remain as smooth as plate glass.
- The "Pandora" range is economical on fuel and a time-saver, because—
- Every cubic inch of fresh warm air flows around the oven twice before passing into smoke pipe. Thermometer shows in plain figures exact degree of heat for baking pies, cakes, etc.
- The "Pandora" is a range of many conveniences, because—
- It is furnished with every feature which makes for range perfection, some of them exclusive McClary features. The one piece enamelled reservoir is easily kept clean,—the towel rod supplied is one-third emery—a first-class and handy knife sharpener.
- The "Pandora" range is a permanent investment, because—
- Every inch of material is selected for its special purpose, then, tested before range is assembled.
- The "Pandora" range is amply guaranteed by the McClary name. Every McClary agent is authorized to guarantee the "Pandora" Range to give utter satisfaction.

utter satisfaction in the kitchen, and—The "PANDORA" SAVES MONEY. Your husband will agree with you. But—you just take him to the nearest McClary agent and he'll buy the range you want—The "Pandora" Range.

**McClary's**

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VANCOUVER  
ST. JOHN, N. B.

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"Sold By J. B. Bunt & Co."

**NEW SHOE STORE OPENED SATURDAY**

From Yard to Cellar

We deliver at latest prices the very best grades of coal. This is a good time to put in your supply for next winter.

**P. WALSH**  
55-57 BARRACK STREET.

A. Darragh announces his removal from 294 Princess St., to 260 Princess St., formerly the College Book Store. He will carry a full stock of Boots and Shoes.

**QUEEN'S CAFE**

Lunches served on the shortest notice.

REGULAR DINNER, 25c.

121 PRINCESS STREET

**NEW SHOE REPAIRING BUSINESS**

ROBERT PATYNER has taken over the business of the late Ben Davis at the old stand, 269 PRINCESS STREET. All kinds of shoe repairing promptly done. All work guaranteed.

**COAL!**

The kind you are looking for is the kind we sell.

**SCRANTON COAL**

is good Coal and we guarantee prompt delivery.

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FOOT WEST STREET.

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