The Ways of the Milkman,

Dairymen who are in the habit of diluting their milk with water have found out an ingenious plan of circum. venting the public analysts. Under the act of Parliament they can request that their milk shall be analyzed by the chemists at Somereet House, and this they now do. Their object is to gain a little time, for milk quickly begins to ferment, and it is not possible to test with accuracy a decomposed fluid, and say what it consisted of be fore decomposition set in. Dr. Wynter Blythe instances a recent case of a dealer who sold milk diluted with at least eight per cent. of water. He appealed to Somerset House, and after a little delay Somerset House declared that there was no evidence of the addition of water, so that the case was dismissed. That he had nevertheless made no mistake in the matter Dr. Blythe is certain, as the milk had been subjected to an independent analyois by Mr. Colwell, who agreed with him. The only way out of the difficulty would be for each sanitary authority to have a freezing chamber, in which reference samples of milk, etc., could be frozen and preserved. Such a chamber would also be found useful for preserving meat supposed to be diseased until the evidence on both sides could be heard by a court of justice.-London News.

15 Food by Chemistry,

Philadelphia has a chemist who believes that meats of all sorts and flav-ors will ultimately be produced in the laboratories of the chemist. Says he: "Within this century I expect to see synthetic steaks, roasts and chops entered upon the bills of fare at our leading hotels and restaurants, and they will be prepared so artistically as to appeal to the sense of beauty as well as to the appetite. At first, of course, in order to appease the natural prejudices against auything so novel, a choice will be afforded between the real and artificial, but eventually the killing of animals for food will be regarded in all civilized countries as barbarous. That this is not an absurd prediction is well assured to those who have observed what synthetic chemistry has already done in exactly reproducing mustard, sugar, butter, ice, lemon juice and flavoring essences, besdes madder, turpentine and many other compounds used extensively in commerce."

Dr. Kilmer's SWAMP-HOOT CURES all Kidney and Bladder troubles. Pamphlet and Consultation free, Laboratory Binghamton, N. Y.

About the only European monarch whose life is not insured is the Crar of Russin.

Deafness Cannot be Cured

Deafness Cannot be Cured by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure Deafness, and that is ty constitu-tional remedies. Duarness is caused by an in-named condition of the nuncous lining of the Eastachtain Tube. When this tube gets in-fammed you have a running sound or imper-fect hearing, and when it is entirely closed Deafness is the result, and unless the infam-mation can be taken out and this tube re-stored to its normal condition, hearing will be destroyed forever; nine cases out ten are caused by catarrh, which is nothing but an in-famed condition of the muccus surfaces. We will give One Hundred Dollars for any not be cured by Hall's Catarrh Cure. Send for irendars, for

Circulars, free, F. J. CHENEY & Co., Toledo, O. Sold by Druggista, 75c.

The True Laxative Principle

Of the plants used in manufacturing the plens. ant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as medicines, are permanently injurious. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co

Dr. Hoxsie's Certain Croup Cure Will check an ugly cough at once and provent a cold from going to the lungs. 50 cts. A. P. Hozsie, Buffale, N. Y., MTT.





DO NOT DROWN THE PLANTS.

TOO MUCH WASHING,

of the two parties.

would yet remain.

mer.

calomel.

effected.

60.

have sand and quarter cracks.

Rochester Post Express,

FEEDING THE COWS.

the correct "form."-Practical Far-

HOW TO EXAMINE A HORSE'S HOOPS.

To examine the hoofs and heels of

Even in dry weather stagnant water entifically correct, and fed in exact is injurious to plants, in part because proportions, and yet fail to produce it drowns them by shutting off the or return the first cost, which should not have exceeded from fifteen to air, just as it does with human beings, The fine fibres of the root system and twenty cents a day per cow. The best dairymen claim to make butter worth the still finer cells called root hairs, are both the lungs and stomach of the fifty cents a pound on a ration not explants. They take plant food from the ceeding thirteen cents a day. But it soil, and oxygen from the air which will be seen that when the ration costs permeates the soil. The leaves are in twenty cents, the cow must give at one sense also lungs, as they take car-bonic seid from the air; but it is the roots which take oxygen as do human roots which take oxygen as do human lungs. If the soil is loose and partially be made out of her.

With a cow in good condition, fat dry, these root lungs can breathe and do their work; but when the soil is and fresh, and the ration properly kept well soaked and the air is thus mixed, the test may be said to have just begun. The individual charackept out, the underground plant orteristics of each cow are not to be gans fail to work, and soon decay. studied. One will find big eaters and Soil which has a loose well-drained small eaters, big milkers and small milkers, rich milkers and those that surface encourages root extension, and, at the same time, admits plenty of air give thin, poor milk. All the virfor them to feed upon. Soil which is too cold and moist is likewise unfavor- tues, or all the faults are not to be found in any single cow. A general able to the action of the living microbes, which change over the chem- average must be reached. For this do as little guessing about them as pos-sible. Weigh the milk of each cow at ical elements in the soil, and adapt these elements to the use of the every milking, and test the butter fat

plants.-Massachusetts Ploughman. in the milk often enough to learn what her stanling is. Now comes

Now and then as one looks over the pages of the dairy paper they will be confronted with the statement from some one to the effect that flavor can some one to the effect that flavor can

When a ration is made to suit the be washed out of butter, therefore don't do it; and then the other fellow langhs and says: "Listen to start with a small quantity of feed, the old fogy." It is more than possithe old fogy." It is more than possi-ble that there is more than a grain of truth it the more than a grain of truth in the matter, and butter can be eat up clean. Hold her at this heavy washed too much and that a comprofeed for a few days and see at what mise can be struck to the advantage point in the increase of feed she returned the greatest profit. If you can Not that it is known that butter fats get no satisfactory results, then change have no flavor, and what is known as the proportions of ration. If she is aroma in butter is the result of the dearoma in butter is the result of the de-composition of the casein and sugar, forming parts of the ration. Keep ex-'egged on" by the albumen, it is seen perimenting with the cow until satis-fied that she cannot be made profitthat with very cold water and excessive washings, that the buttermilk that able, then put her out of the herd. has the flavor in its keeping, could be One good way to determine what part so thoroughly removed that the fats would be practically left destitute of of the ration to increase, is to first feed the cow about all she will eat and associated flavor. As it would be imthen try and tempt her with handfuls possible to get out all of the butterof bran, corn meal, oil meal, or whatmilk, the butter would in a short time ever makes up the ration, to see develop another stock of flavor from the traces of casein and albumen that which she seems to need the most, Such tests are never conclusive, but they often lead to good results. Tho In usual practice there will be a sufpoint is to study the cows. Each one

ficient amount of flavoring material has a different nature from the other, left in the butter after two washings, and the only way to make money with and as a rule does not impair the flavor. them is to get a thorough knowledge But this flavor means one thing in one of each one and then treat each in section, and quite another in a distant such a manner that she can return all part of some dairy locality. Where a pronounced flavor is wanted, less wash-money one must have good cows. well money one must have good cows, well ing should be given and full salting, fed up to their extreme limit of profit, but where delicate aroms and bouquet and then make a good article of milk. flavor is sought, more washing and butter or cheese.-American Agriculless salt, and worked down to a possiturist. ble ten per cent. of moisture would be

FARM AND GARDEN NOTES. An ill-fitting harness often makes

the balky horse. The time to ro into business is when everybody else is going out.

your horses, says an eminent veterin-Plant food can nowhere be so ary authority, have the shoes removed cheaply obtained as from barn yard before your eyes, examine the "frog," manure. This is particularly true look into it closely to see if "thrush" exists. Have a piece of thin stick, or, when the latter can be had for the HOUSEHOLD AFFAIRS,

WARRENG FLANNELS.

"All shrank-up and absolutely good for nothing," said the mother of a family as she looked over the stock of summer flannels bought with the utmost care and at great expense, "And the worst of it all is that, say what I will, I cannot get my flannels washed carefully. One of my laundresses is an enthusiast on cold water ; another has always regulated her work by the thermometer, and the third declares it makes no difference whether the water is hot or cold, they will shrink anyhow, and I do not think that there is any wonder that they do, consider-

ing the way they handle then. "These women, good, careful souls, every one of them, put the flannels onto the washboard and literally maul them and grind them in their efforts to make them clean, all of which is as unnecessary as it is ruinous. Some-times in despair I do them myself, and the consequences are that they do not shrink. I use suds, pretty strong, and with a very little sal soda in it, and just as hot as I, by any possibility, can handle the flannels in it. If it is nearly boiling, so much the better. I put the flannels in the tub, pour on the suds, cover them up and let them stand for fifteen minutes, then take them up by belts or collars as gingerly as possible with my very finger-tips, let the water drain from them, dip them again and repeat the draining process

"If there are any particularly dirty spots, I have soap dissolved in water to a pasty consistency and put a bit of it on the spots and leave them a few minutes longer. I do not rub the soap in, neither do I rub the flannels, I simply rinse them up and down in the water, and this not more than is necessary to clean them. When I think they will do, I lay them where they will drain until the water is nearly out, then prepare fresh hot suds and put them through in the same way. Under no circumstances would I wring them or press them any more than is absolutely necessary. They are hung out dripping, and, if it is cold weather, they may freeze all they choose. I have had my fine French flannels brought in so stiff that they would stand up against the wall, and I have some of them now that are worn to rags that are as soft and pliable as the day they were made up. Before the garments are fully dry they may be irened. Never use partly cool irons and rub them again and again, for this is worse than the wringing and squeezing process, but take an iron as hot as may be without any danger of scorching, and manage so carefully that once passing over the fabric will smooth it. In this way flannels will last to a good old age and preserve their original quality inteot.' -New York Ledger.

RECIPES FOR COOKING APPLES.

Apple Egg Pudding-Ten apples, half pound sugar, ten cloves, quarter pint of water, four eggs, grated nut-meg. Approximate cost, twenty-five cents. Peel and core the apples without breaking them, fill with sugar, and put one clove in each, set in a pio dish, pour the water over, and bake in a moderate oven. When sufficiently cooked, beat up the eggs with the remainder of the sugar and the nutmeg, pour in and over the apples, and return them to the oven for ten minutes; sift sugar and grated nutmeg over, and serve.

Apple Cream-Half pint of cream, one pound of apples, half a saltspoonful of grated nutmeg, eight ounces powdered sugar, fifteen drops essence of lemon, half ounce gelatine, one gill of water. Approximate cost, fortyfive cents. Peel the apples, place them in a stewpan with the nutmeg and sugar, cook them till tender, pass the apples through a sieve, and let them get cold ; whisk up to a stiff froth the cream, with the essence of lemon, add the apple pulp, and the gelatine, boiled in a gill of water; mix well together, pour into a mold and stand aside to set. Apple Dumplings-Six apples, half pound flour, quarter pound beef suet, quarter pint of water, four ounces sugar, six cloves. Approximate cost, eighteen cents. Pare and core the apples without dividing them, and fill with sugar and one clove; chop the suct very finely, rub it into the flour, and mix into a paste with the water; roll it out to a thin paste, divide in pieces, roll the apples in it, taking care to join the paste neatly; form into balls and bake for half hour. For balling promaries in the same way, but boiling prepare in the same way, but tie in floured clothes, and boil from half to three-quarters of an hour. Apple Custard-Two pounds cooking apples, three cloves, one pint of milk, ten ounces loaf sugar, two or three bay leaves, a little lemon-peel, four eggs, half pint cream. Approxi-mate cost, fifty cents. Peel and core the apples, boil them gently with the cloves in a little water, with half a pound pounded sugar; when they are quite soft beat them up with a fork and remove the cloves; put the apple pulp into a glass dish and cover with a rich custard made as follows : Into a kined saucepan put one pint of milk, two punces loaf sugar, two or three bay leaves and a little thin lemon peel; let them stand on the side of the stove for half hour ; remove the bay leaves and lemon peel; put into a jug four eggs, and whisk them well; pour the milk over the eggs; put the jug into a saucepan of boiling water; stir one way until the custard thickens. Take the jug out of the water, stir for a lew minutes; set the custard aside to cool; when cold pour over the apples. Whip half pint of cream and put it on the top of the custard. Apple Fritters-Six tablespoonfuls. of flour, one of yeast, one breakfast cupful of milk, two eggs, one onnee of sugar, two onnecs of suct, three apples, one ounce of currants, the rind of a lemon, one-quarter pound of lard. Approximate cost, twenty-five cents. Mix the flour and yeast to a stiff batter with the milk over night; the next day add the eggs, well beaten, and the rest of the ingredients; knead well; the sust must be very finely chopped previous to mixing; when well mixed cut off pieces of the dough, make into an oval form about one inch-

TEMPERANCE. Harris Batesman THE BEST DRINKING PLACE.

THE REAT DELIVERING FLACE. ~
"Here's a nickel for you to show the way To the best drinking place you know."
"All right," the boy answered—a quick-witted youth;
"Just tarn up that street, sir, and go
Till you come to another upon your right;
Then turn into that and keep on
Till you come to another; turn right again. And you'll see it quite plainly," said John.

Bo, thanking the lad, the stranger rode off, And John gave a hop, skip and jump ;
For back came the stran or within a trice, Trought up-at the old town pump ;
"Here you are, sit," and John with a smile; "The best 'drinking place' to be found. Take a good drink, sit, it's free, and you're welcome. too.

welcome, too, It's good for your health, I'll be bound."

He took the glass in a good-naturel way, And drank of the water clear, Then said, "Tis, an excellent drink, I'm

"The best I've had for a year." So saying, he tossel the lad a cold ; "The lesson is worth that to me. "Even on playing your temperature joke; "Twill make the world better," said he. —Union Signal.

NO POLICEMAN NEEDED.

A correspondent of the Manohester Gaussian ian describes a visit to Iona: The Island belongs to the Duke of Arayil, but he allows no one there to keep a public house. Con-sequently, though there are soveral hundreds who live on the Island, there is not a police-man among them. The nearest public house and the searest pollociana are some five or als miles away. six miles away.

DEAD ORUNE AT THREE TEARS.

DEAD ORUSE AT THREE TEARS. One day recently the medical staff at the Episcopal Respital, Philadolphia, treated a three-year-old baby for seven hours. In an attempt to sober up the toddler who had been given a half-cup of whiskey by a rela-tive, it was said. When asked by the doc-tors why whisky was given the child, the parents seemed surprised, and the father re-piled that it was customary for people who lived in his neighborhood to give whisky to their children. their children.

THE QUESTION FOR TOP.

THE QUESTION FOR YOU. What ought I to do? That is the question, For myself I answer, that if during my life time I have spoken as God wishes me to speak and extended an arm in defence of virtue and sobriety as God wishes me to do, to God I leave the responsibility of the re-sults. Let each one do the good within his own reach, and he has done his full duty. If all of us who are here this morning do our duty, immease good shall be done. Ten just men would have saved Sodom from destruction : a few hundred realous moral herees in America will save the nation.— Archbishop Ireland. quinine habit did not long ago, as it seems to be human nature for people

WHAT IF WOULD DO.

nearly always empty. I am told that it is necessary to refill them several times a day. Boys hawk it every-where—in the streets, at the races, at much harm to a dyspeptic, but it cer-tainly does him no good. The amount

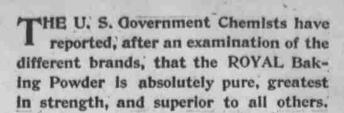
of pure pepsin in a package of this gum is infinitesimal."-New Orleans

of clothes The moncy paid in one year for three glasses of beer a day would pay the reat for a small suite of rooms for one year. The money pail in one year for three glasses of whisky a day would pay for an outfit of household furniture. The money paid in one year for four glasses of beer a day would pay for a car-riaze.

The money paid in one year for four glasses of whisky a day would pay for a horse and harness, --Worcester Herald,

AN ENEMY OF THE BRAIN.

AN ENERT OF THE BRAIN. That alcoholic beverages are injurious to the brain is a trath which cannot be too often urged. Just as belladonna exerts a specific influence upon the pupil of the eye, so alcohol has a particular affinity for the brain. When people talk in homely phrase about liquer flying to the head, they state an exact scientific truth. Within a very few minutes after alcoholic drink is taken into the stormach if ligerally flows to the brain. the stomach it literally files to the brain. Herelt exerts its specific, injurious, polson-ous destructive accency. It affects the very tissues of that organ backening them so that ous destructive agency. If affects the very tissues of that organ backedning them so that a skillful surgeon, even with eyes shut, can distinguish by the sense of fouch, in dissect-ing a human brain, whether the man was a drinker or not. Liquor, assailing the brain, unsents the judgment, disturbs the even balance of the reasoning powers, ungears the intellect, and in due time actually de-thrones the mind from its regal powt. This effect of strong drink ought to make evident, to any one who will think on it, one of the phases of the sh of drunkenness. The drunkard, the moderate deinker, and even the tippler, sin against their own reason, hay wasto their higher and nobler powers, an i unhingo their mental fuentities, by the use of liquor. This is not the only offense they commit, but it is one which ought to make them pause and think. They assault them-solves in the very toot and source of intol-lectual life. They take the erown from their brow and trampil it in the mite. Let it be roomeabered in a the widtin of a dreadful appetite he is to be blazed a readers. only to be pitiol as the victim of a dreadful appetite; he is to be blamed, arraigned, con-demnal, because of the helmous offense he commits against lis own reason. He de-thrones, uncrowns, and descrates his intellect.-Contral Christian Alvocate.



ROYAL BAKING POWDER COMPANY, 106 WALL ST. NEW-YORK.

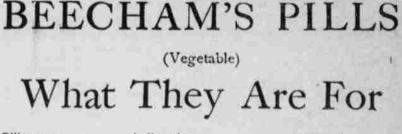
Passing of the Compass.

Origin of Tea.

The compass may yet disappear from the sea, says the Philadelphia Record. It is difficult nowadays to imagine how the Japanese managed to live The little needle, by the aid of which without tea; everybody drinks it at intropid mariners have for centuries all hours of the day, and the poorest charted the vast ocean developed a sudden fickleness to the pole as soon ing anything stronger, and yet it is, sudden fickleness to the pole as soon ing anything stronger, and yet it is, as the compass was placed aboard the as things went in old Japan, a comiron and stoel ships of this age. So paratively recent introduction. Tea erratic have been the needlo's devia- was introduced with Buddhism from tions that, without frequent compari-son with some known standard, the brought as early as the ninth century, helmsman would have been afraid to it was not much grown until the end trust the instrument as a nautical of the twelfth. Daruma, an Indian guide over the trackless waters. For the first tine in the history of naviga-tion an appliance has been invented in gapanese art either cross-ing the ocean on a reed or sitting a which seems to be absolutely accurate | monument of patience with his hands and trustworthy in the determination in his sleeves, was the father of the of the course of ships at sea. Lieu- tea-plant. After years of sleepless States navy, appears to have achieved this triumph in his delicate and beautiful solarometer, the telescope of awoke he was so ashamed of this parwhich is so floated upon successive donable weakness that he cut off the layers of quicksilver, in a vessel hung offending eyelids and threw them on upon gimbals, that the heaviest sea the ground, where they instantly took will evidently be unable to disturb its root and spronted into the shrnb which has ever since had power to dead level. The authorized Governkeep the world awake .-- Harper's ment deep sea trial of the first model on the North German Lloyd steamer Magazine. Weimar will decide the fate of the old

Charles II, was the Mutton Eating King, from his fondness for spring lamb.

<text>



Said

Biliousness dyspepsia sick headache bilious headache

Picayune.

style compass.

The Pepsin Habit.

A New York physician of promi-nence remarked the other day to a

newspaper man that he was not sur-

prised to find that the pepsin habit is

raging just as furious to-day as the

to make continual experiments on

themselves with medicine, with a blind

faith that a popular panacea will cure all the ills that flesh is heir to. Said

he: "I have noticed that in all the

penny-in-the-slot machines devoted to

confections the pepsin-gum boxes are

baseball games. It cannot do very

indigestion bad taste in the mouth foul breath loss of appetito

sallow skin pimples torpid liver depression of spirits

when these conditions are caused by constipation ; and constipation is the most frequent cause of all of them.

WHAT IF WOTED DO. The money paid for one-glass of beer would pay for one loaf of bread. The money paid for one glass of whisky would pay for an pound of beed. The money paid for two glasses of beer would pay for a peek of pointees. The money paid for two glasses of beer would pay for a peek of pointees. The money paid for two glasses of beer would pay for a peek of pointees. The money paid for two glasses of whisky would pay for a pound of coffee. The money paid for three glasses of beer would pay for a dressed fow. The money paid for four glasses of whisky would pay for a dressed fow? The money paid for four glasses of beer would pay for a dressed fow? The money paid for four glasses of beer would pay for a dressed fow? The money paid for four glasses of beer would pay for a dressed fow? The money paid for four glasses of whisky would pay for a dressed fow? The money paid for four glasses of whisky would pay for a halt The money paid is one month for two glasses of beer a day would pay for a suit The money paid in one month for two glasses of whisky aday would pay for a suit The money paid in one year for three would on the set for three would pay for a suit

Mrs. Winslow's Southing Symp for children teething, softens the gams, reduces inflamma-tion, allays pain, cures wind colir, 57c, a bottle

DON'T Wheese and cough when Hale's ioney of Horehound and Tar will cure. Pika's Toothache Drops Cure in one minute.

Karl's Olover Boot, the great blob I pariller, gives freshness and clearness to the complex-ion and curves constipation, 25 cts., 30 cts., 31. If afflicted with sore eyes use Dr. Isaac Thomp-tim's Eye-water. Druggists sell at 55c per battle

Sleepless Nights

Make you weak and weary, unfit for work, indisposed to exertion. They show that your nerve strength is gone and that your nervous system needs building up. The



a) and or address, pates ar son I the swelling of the joints and pains of optication of Eadway's Ready E, the module case, and its continued to.

A CURE FOR ALL Summer Complaints, DYSENTERY, DIARRHEA CHOLERA MORBUS.

A bail to a transponnful of Ready Robins in a half transfer of water, repeated as often set he discharges owntime, and a hannel astirated with Ready Realing placed over the stormanh or boweds w R afford lumit-diste relife and soon effect a cure. Internally - A half to a temperatural in half a turny bler of water with in a few includes, cure Cranop, plana, Sour Stainach, Nausen, Vouting, Rear-phanes, Sour Stainach, Nausen, Vouting, Rear-phones, Sour Stainach, Nausen, Vouting, Rear-phanes, Sour Stainach, Nausen, Vouting, Rear-phones, Sour Stainach, Nausen, Vouting, Rear-by Stainach, Stainach, Stainach, Planacharthe, Flathleng, and all internal parts.

Malaria in Its Various Forms Cured and Prevented.

There is not a removial again in the world that will some forwar and again and all other malarities, billions and other forwars, sided by Lain W. (* 2011), or quickity as RADW AY'S HANDY 1011, AP. "Pripe sources now bottle," solid by all der relate.



exists. Have a piece of this trans it better an old paper knife, pass it through the center frog cleft, then, if through the center frog will know when their crops are empty. Hence lay when their crops are empty. Hence it by the smell of the paper knife. If they should be fed sparingly during thrush does exist, have the foot washed the day, but have a hearty meal given them at night. out clean with warm water and carbolic soap, then dry it off and apply By using a bit that hurts you will

Fix it in the cleft with some | teach a colt to dread the bit and shrink medicated cotton, or raw will do. Re- from it. This should never be. He peat this every night until a cure is should be taught to drive up well on the bit and yield a quick obedience to

Next examine the heels, the inside it. heel especially, for corns may exist, In several comparative trials made and now is the time to treat them and by the Ontario (Canada) Experiment prevent lameness in summer time. Station best results were obtained when the roads are hard and dry, and from sowing turnips in drills twenty you have use for every horse you own. | inches apart and thinning to eight Look for sand cracks and quarter inches in the rows.

cracks. Let these have attention at Now is the time to be giving special once, or the dry weather and roads attention to the rams intended for use will open these cracks, creating trouble- next fall. Keep them healthy and fat, somelameness. Have shoes well scated, and if they are given a little grain so that the weight of the animal will from time to time they will relish it rest on the horny wall of the hoof and and it will help them. not on the sole. Never allow the wall

Corn grown for forage or ensilage of the hoof to be rasped. It is wrong. The outside of the hoof is of a fine, should be planted sufficient distance to allow a good growth of ears, and the delicate nature, made up of fine horny best stage to cut to secure the most pillars. This outside surface is very dry motter is when the grains have smooth and shiny, although it may glazed, or dented in dent varieties, or not look so, but when you examine an when newly ripe. unsophisticated colt you will find it

Sunflower seed, it is well known, is The smith will get his rasp on it, a good egg producing food for chickif you do not look out, and then we ens; it is also fine food to give the plumage a glossy appearance for ex-hibition purposes. The Russian sun-Take care that the nail holes are high enough without being too high, flower is very productive, and may be at the heels most especially, for this planted in fence corners or out-of-thebinds the hoofs and causes a horse to way places. go like a cat on hot bricks. A good,

It is said that peach yellows may be largely if not wholly avoided by the use of potash-not the meagre 103 firm clip at the toe is of great service in keeping the shoe firm, and when the shoe "fits the foot" it will keep it pounds per acre, but an application of in its proper place till worn out .ten times that amount. Proof of this statement is offered in the fact that peach trees grown on new land are al-

ways healthy and vigorous. There is a great deal being said and A dry cow should be fed well written now-a-days about standard raenough to keep her in good condition, tions for cows, and much science is out not so well as to make her fat, brought into requisition to make those It is not to be forgotten that the conrations correctly balanced to fit the dition of the calf depends great y on that of the cow, and that this will suffer before the cow does if the food physical requirements of the cows. Every young farmer who hopes to become successful in dairying should is not sufficient to maintain both in study such tables and become accusgood health. tomed to the technical terms, so that

Professor Robertson has ascertained he will know just what they mean that by churning sweet cream at fortywherever he sees them. Having done six degrees temperature all the butter this, he should learn the cost of different cattle foods delivered on his fat can be recovered, but it takes ferm, whether raised or purchased. Knowing this, he should then make his own standard ration, and whenabout thirty minutes longer to do that churning. Ripened cream he churns at from fifty-four to fifty-five degrees over he cannot get the materials for in summer and tifty-eight to sixty demaking that standard without paying grees in winter. At a meeting of the local branch of

too much, he must look for substi-tutes in kind and quality. the South Australian Bureau of Agri-The ration, as estimated, is most culture, a member stated that he had conveniently the food for twenty-four raised and sold fifty pigs at a cost of hous for a cowweighing between eight less than twelve cents each for feed. hundred and one thousand pounds. This much can be done with books, and is a very useful part of the lesson. The real test of merit in this work comes from the actual feeding of the food for the purpose,

NON-ALCOHOLIC TREATMENT OF DISKASS.

<text><text><text><text>

One of the most important things for everybody to learn is that constipation causes more than half the sickness in the world; and it can all be prevented. Go by the book.

Write to B. F. Allen Company, 365 Canal street, New York, for the little book on CONSTIPATION (its causes consequences and correction); sent free. If you are not within reach of a druggist, the pills will be sent by mail. 25 cents.

