Subscribers are requested to observe the following the name on the labels of	date
Two Months	25
Four Months	50
Six Months	75

FRIERIAND TRIBUNE

Source of the control of the con





NEW METHOD OF PRESERVING EGGS. NEW METHOD OF PRESERVING EGGS.

The desirability of shipping eggs from Victoria to England has led to the discovery of a new method for preserving them. They are first rubbed with grease and then placed with bran, flour, lime and pollard in small cases. When opened they are found to be perfectly sweet and fresh.—New York World.

STIFFNESS IN A WORKING OX.

Overworking and exposure to the weather afterward will easily produce rheumatism, and this will cause stiffness of the limbs, with pains that move from one limb to another. The treatment in such a case should be to foment the parts with lot water, and then apply some strong limiment, giving thirty drops of tincture of aconite three times a day in some acceptable drink, linseed or oatmeal gruel, for instance. The animal must rest from work, but moderate exercise will be useful. It should be kept warm and dry.—New York World.

QUALITY OF EGGS.

There is a great difference in the original quality of eggs, and this has much to do with their capacity for keeping well. Generally, the best-flavored eggs are laid early in the season. Then the died is mostly gram. After the fowls begin to find young grass growing, they will pick at and eat it, and of course consume less grain. In summer much of the food is grass and insects. These are not good egg-producing foods, and though a large number of eggs may be laid, their quality will not be as good as it is early in in the season. It is not the difference caused by deterioration on account of weather, for an egg cooked the same day it is laid in July is generally not so good as one that is cooked fresh in March or April. Hence there is good reason why eggs should be dearer in early spring. They are better then, and for their price furnish a cheaper and better food than the same money invested in meats. The fact may also explain one reason why limed eggs are so generally unsatisfactory. They are always the cheap and poor quality summer eggs. They are inferior when put up, and cannot be expected to improve by keeping five or six months, even when air is excluded.—Boston Cultivator. QUALITY OF EGGS.

Heavy weight seed wheat contains a larger quantity of more valuable food materials for the young plant in the form of nitrogen, phosphoric acid and potash than light weight wheat of the form of nitrogen, phosphorie acid and potash than light weight wheat of the same variety. Experiments at the Minnesota station by H. Snyder show that this additional reserve food is supplied to the young plants and produces a more vigorous growth. The additional fertilizer material in a bushel of heavy weight wheat is worth from three to five cents more per bushel at the market prices of commercial fertilizers. Hellriegel in Germany has also proved that the heavier the seed the more vigorous is the young plant, and where there was not an over-abundance of plant food in the soil the difference in vigor of the plants are seen even up to the time of harvest. The Minnesota experiments prove that the same characteristic differences that are noted between heavy and light weight seed wheat are observed between healthy and vigorous, and poor and sickly wheat plants, both in growth and yield. The wheat plant takes up over three-fourths of its food from the soil before heading out. The soil should be cultivated and managed in such a way so as to supply the growing wheat crop with at least three-fourths of its mineral food, and seven-eighths of its mirrogen compound before it blooms, which occurs in June or early in July, according to the latitude.—American Agriculturist.

Intaining a horse for the saddle, says the New York World, the animal is made obedient and gentle, and his good qualities best developed, by patience, kindness and encouragement, and, above all, fearlessness; punishment should be resorted to only when absolutely necessary. No punishment should be administered to a horse in ancer.

anger. Under harsh treatment he will first

Under harsh treatment he will first become timid, then sullen, and at length violent and unmanageable.

As one horse is apt to be governed by the actions of another, well-trained horses that are indifferent to sights and sounds should be interspersed among the new ones until they are also accustomed to the sounds of trumpets, beating of drums, tinkling of sabres, etc.

Exercise the sullen will first be profit on what she eats if she does her best.

When the dairyman has learned how the year he is getting up to the art of

so accustomed to the sounds of trumpets, beating of drums, tinkling of sabres, etc.

Every action of a rider should tend to induce full confidence that no harm is intended and that nothing but kind treatment is to be expected.

The horse's balance and his lightness in hand depend largely on the proper carriage of his head and neck.

A young horse will usually try to resist the bit, either by bending his neck to one side or by setting his jaw against the bit, or by carrying his nose too high or too low. Bending lessons will serve to overcome this habit and make the horse conform to the movements of the reins and yield easily to the pressure of the bit.

The legitimate gaits of the saddlehorse are the walk, trot, canter and

gallop. The manoeuvring trot is at the rate of eight miles an hour. Slow trot is at the rate of six miles an hour. Trot out is at the rate of eight miles an

hour.
The canter is at the rate of eight

miles an hour, and is generally used for individual instruction.

Manoeuvring gallop is at the rate of twelve miles an hour.

The full or extended gallop is at the

rate of sixteen miles an hour.

The charge is at full speed, and is regulated by the speed of the slower

orses.

The walk is a gait of four distinct beats, each foot being planted in a

beats, each foot being planted in s regular order of succession. The trot has two distinct beats; the horse springing diagonally from one pair of feet to the other: between the steps all the feet are in the air.

# SOURCE OF THE BUTTER FLAVOR.

Source of the butter flavor.

The butter aroma appears in the butter as the result of the ripening process. Sweet-cream butter does not have this delicate flavor, and while there is a demand, in our markets, perhaps a growing demand, for a sweet-cream butter, it never develops the delicate flavor known as the butter aroma. During ripening certain changes take place in the cream, some of which are at present beyond the reach of chemical knowledge. The composition of cream is essentially the isame as that of milk except in the higher proportion of fat. It is made up chiefly of butter fat in the form of globules, of casein in a partial suspension in the liquid, of milk sugar in solution, and of a small amount of albumen, probably partly in solution and partly in the form of an extremely delicate network of fibers which we call fibrin. Cream always contains a large number of bacteria, yeasts and molds, which are the active agents in ripening. The sources of these microgranisms are varied. They are not present in the milk when secreted by the cow, but find their way into it in a variety of ways. Some come from the hairs of the cow; some from the hands of the milker; some from the hands of the milker; some from the milk vessels, and others from other sources of contamination. some from the milk vessels, and others from other sources of contamination. The chances of contamination are suf

The chances of contamination are sufficient to stock the milk with an abundance of these organisms under all circumstances. By the time the cream has reached the creamery it contains a quantity of organisms varying widely with temperature and other conditions, and it is to these that the subsequent ripening is due.

During the period of ripening, the organisms are growing and producing profound changes in the cream. Bacteria are primarily destructive agents. During their growth they are pulling to pieces some of the chemical compounds of the cream and reducing them to a condition of greater simplicity, giving rise in this way to a great number of so-called decomposition products. Chemistry has not yet plicity, giving rise in this way to a great number of so-called decomposition products. Chemistry has not yet explained all of these changes. A few of them we partially understand. We know that some of the organisms act upon milk sugar, converting it into lactic acid, with the production of carbonic acid gas as a by-product. We know, also, that sometimes butyric acid is produced, and that sometimes ferments, similar to rennet and trypsin, make their appearance in ripening cream. Alcohol is also a common product, so much so that the butter flavor has sometimes been attributed to this product alone.—Storrs Agricultural Experiment Bulletin.

FARM AND GARDEN NOTES.

A safe rule with peaches is always o set them on an elevation, the high er the better.

Good prices and increasing demands are reported for high-class heavy draught horses. Lameness always indicates soreness

stiffness or weakness, and demands immediate attention. Unless you are giving up breeding, do not be tempted by a good price to sell off the good mares.

There is no reason to fear that electricity will ever be able to take the place of good horses of any breed.

A hen will eat about a bushel of grain a year. At that rate she pays a big profit on what she eats if she does her best.

When the dairyman has learned how