

HOME AND FARM.

This department of THE CRITIC is devoted exclusively to the interests of the Farmers in the Maritime Provinces. Contributions upon Agricultural topics, or that in any way relate to Farm life, are cordially invited. Newsy notes of Farmers' gatherings or Orange meetings will be promptly inserted. Farmers' wives and daughters should make this department in THE CRITIC a medium for the exchange of ideas on such matters as more directly affect them.

GOOD BUTTER.—It should be the aim of every maker of butter to turn out a superior article. The main object should be to obtain a high, quick flavor. This will go further towards selling butter at a high figure sometimes than will color. Butter makers are to a considerable extent to blame in allowing the standard of their goods to fall in quality below what they have been. Of course, there are times every year when a first-class article can hardly be made, yet, at the same time, makers have been largely at fault. Nothing can be said against a fine article of butter. It will recommend itself. But a poor article—and there is a good deal made that is poor—will have much to contend with. The requisites for making first class butter are good cream and acquired skill. With either of these, and without the other, it will be impossible to effect the desired result. Cleanliness is also a very important factor. This is perhaps the cheapest requisite in fine butter-making, but it must be strictly adhered to, for with pure cream and skilled labor on the one hand with unclean, sour and dirty utensils for making butter in or for holding cream, the other good effects must suffer materially in the final results. How easily these foreign flavors are detected by expert butter-buyers, now know better than sellers of dairy products, who find that they have to contend with the many complaints and rebuffs that buyers offer. Country shippers are advised to send their butter to this market just as they receive it. The result will be in most cases more satisfactory both to the shipper and the buyer. Those who are not thoroughly versed in this business—and very few are—and do not give it their sole attention, generally make a failure by endeavoring to work a fair lot of solid butter for the purpose of improving the quality by the aid of machinery and coloring. A good quality of solid butter, no matter if not uniform in color, can, if sweet, be sold to retail dealers, but after going through the packing and coloring up processes they refuse to buy it. Dealers will not purchase it except at prices paid for low grades, as it is not worked to their satisfaction.

The following wash for apple trees is strongly recommended by a gentleman of large experience in the Ontario Fruit Growers' Association, in preference to white-washing, which is stated to be useless against the borer. Wash the trees with soft-soap thinned with lye to the consistency of paint every year, and if the borer is tempted to deposit his eggs at the foot of the tree, the washing down of this alkali will prevent him.

The cultivation of crops in orchards is deprecated on the common-sense ground, that in taking off a crop the soil is robbed of the nutriment which the trees should get, and this is of importance, because the roots of the trees extend over a much larger circumference than is generally supposed. It is a common error that the roots extend no further than the branches. Mulching is consequently often, if not mostly, limited to too narrow a circle. Apple trees twenty feet apart have been found to interlace roots, and a twelve year peach tree, growing in rich soil, extended its roots fifty feet from the tree. A Lombardy poplar will stretch out roots seventy feet, a crimson locust forty feet, and a peach tree eleven feet high has been found with roots twenty-three feet from its stem.

The food of bulls and stallions may exercise a decided influence on their efficiency, and consequently on the quality of the stock begotten. An excess of carbo-hydrate food will produce impotency, more or less marked. An experiment made on a vigorous bull which its owner did not wish to use is instructive. It was fed for a time on poor hay flavored with cheap molasses diluted with very sweet water. This was eaten with great appetite, and the animal fattened rapidly, but in two months would not notice a cow. Sugar is an easily digestible carbo-hydrate food, and lays on fat. The food of a stallion should be strongly nitrogenous. A good ration is said to be 4 lbs. ground oats, 4 lbs. fine bran, 4 lbs. linseed meal, mixed with 10 or 12 lbs. of good cut and moistened clover hay. When his service is most frequent, a dozen fresh raw eggs mixed in a day's food is recommended.

BUTTER MAKING.—Continued.—Coming to Nova Scotia we find that in the census year there was manufactured 7,465,285 lbs. If we could double this quantity, and there is no earthly reason why we should not, and raise the price from about the average of 12½ to 20 cents, it would give us a sum of money equivalent to \$2 50 per capita of the population. We could thus double the amount expended upon our schools, with this proviso, however, that more than 3 per cent of the 105,410 pupils be instructed in something more practical in agriculture, than the "Elements of Natural Science." We could endow two or three agricultural schools, and do a number of philanthropic and public-spirited acts besides, if this improvement in our dairy products could be brought about. Let us begin, then, where the Scotch, the Danes, and the English began, and wherein the United States is taking gigantic strides. Instead of obtaining, as at present, about 3000 lbs. of milk per cow, per annum, from three acres of land, let us double the animal's capacity and treble the yield of the acre. Nothing short of 5000 lbs. of milk annually, and 200 lbs. of butter, should satisfy our dairymen, as the yield of the cow. This improvement would at once raise the volume of our butter to 27,000,000 lbs. We want to educate Nova Scotians to produce a higher quality, a greater uniformity, a higher reputation for our butter; to double the capacity of the stock, and to permanently improve the agriculture of their province. The government is

interested, every dairyman is interested; every man, woman and child that loves this country should rise united in this grand undertaking.

But we must propose methods of improvement, or we may be termed enthusiasts, with no definite aim. To bring about a speedy and permanent improvement we propose the establishment of creameries—of co-operative butter-dairying—an agency that in other countries, as we have seen, has passed finally and forever the region of experiment, to that of tangible demonstration.

We will first sum up, as concisely as possible, the advantages of these, as follows:—

1st. The product is of a higher quality, more ready sale, at higher prices, than that made by hand.

2nd. All the year round dairying is introduced. Who can expect his herd to be profitable when at work only half the year?

3rd. The work is more economically done, as steam or horse-power implements can be used, which will enable one or two persons to do the work in a day, that would take many persons in the several dairies to perform.

4th. In creameries all the work can be done by experts, with first-class implements, producing first-rate products, and giving corresponding large profits.

5th. Creameries relieve the over-burdened farmer's wife. The coming dairy maid will be able to superintend the dairy factory as well as perform symphonies on the drawing-room piano.

6th. The farmer who sends his milk to the creamery can double the number of cows, making his farm twice as productive, increasing but little the inside burden.

7th. Creamery butter is in better demand, being more uniform, can be sold early, is therefore less subject to deterioration. The price of cream in New England, at this moment, is as high at the creameries as ordinary butter, giving the patron the advantage, neither making nor marketing the same. Large quantities can be marketed at cheaper rates per lb. than small lots, this again being in favor of the creameries.

8th. By the co-operative system, herein promulgated which is well nigh unique, higher advantages all being claimed for it than for similar institutions established elsewhere, viz.: that undesirable as impossible it is to diminish the number of private dairies to any appreciable extent, it is proposed that means for instruction shall be provided in these creameries, and thus means furnished for the diffusion of dairy intelligence, and a knowledge imparted of dairy practice of the most improved type to the whole people, reaching ultimately all the dairies in the land.

The scheme, to the details of which the prompter is not particularly wedded, is herewith set forth.—*Eastern Echo.*

COSY CORNER.

The *Delineator* for June, issued by the Butterick Publishing Company, contains a variety of dainty patterns for ladies' dresses, and also gives the prevailing styles in millinery. It is a publication which many of our readers, who are adepts at dress-making, would do well to patronize. We cull the following extracts from it as to what will be worn:—

"Tan-colored undressed gloves in nine different shades.

Lavender and pearl undressed gloves in two tints.

Pale-gray silk stockings and low-cut gray kid shoes with silver buckles for evening wear at home.

Demi-trained skirts at receptions or elaborate luncheons.

Plain boots for the street; conspicuous ones are considered conclusive that the wearer knows not the ways of the *Vero de Vere*.

Black lace toilettes, headed, becoming and beautiful.

Skeleton fans in black or white gauze, with a huge ribbon bow as decoration.

Cashmere shawls for evening wraps.

As little false hair as possible.

Plain linen collars—embroidery detracts from rather than adds to their beauty.

Entire toilettes of pale gray, mode or mauve in which the harmony is preserved throughout.

Fine linen cambric handkerchiefs outlined with a tiny frill of Valenciennes and embroidery.

Belt-clasps of finely-carved and burnished silver.

Black tulle to outline a V-shaped bodice; it is soft in effect and makes the skin seem whiter.

Petticoats of Surah silk in the neutral shades that do not easily soil.

High dog-collars of velvet or plush, over which is another collar of silver or gold.

Elaborate tea-gowns—usually the fruit of much thought, being made of portions of several evening gowns no longer presentable."

ADVICE TO MOTHERS.—Are you disturbed at night and broken of your rest by a sick child suffering and crying with pain of Cutting Teeth? If so send at once and get a bottle of "Mrs. Winslow's Soothing Syrup," for Children Teething. Its value is incalculable. It will relieve the poor little sufferer immediately. Depend upon it, mothers; there is no mistake about it. It cures Dysentery and Diarrhea, regulates the Stomach and Bowels, cures Wind Colic, softens the Gums, reduces Inflammation, and gives tone and energy to the whole system. "Mrs. Winslow's Soothing Syrup" for children teething is pleasant to the taste and is the prescription of one of the oldest and best female physicians and nurses in the United States, and is for sale by all druggists throughout the world. Price twenty-five cents a bottle. Be sure and ask for "Mrs. Winslow's Soothing Syrup," and take no other kind.

A CARD

To all who are suffering from the errors and indiscretions of youth, nervous weakness, early decay, loss of manhood, etc., I will send a recipe that will cure you, FREE OF CHARGE. This great remedy was discovered by a missionary in South America. Send a self-addressed envelope to the Rev. JOSEPH T. INMAN, Station D, New York City.