

AGRICULTURE.

News of General Interest.

THE DAIRY.

A series of experiments made at Houghton Farm by Major H. E. Alford has led to the conclusion that in churning the whole milk there is no certainty of getting all the obtainable butter at the first churning, or even at a second churning. It has been a custom at this farm to treat the milk of every cow separately, getting the ratio of her milk and butter products on the one day, several times in the year, and keeping a daily record of her milk product. For this purpose, it was usual to churn the whole milk, but sometimes only the cream. First it was noticed that the results were better when the cream was separated and churned. Next it was found that the aggregate butter product from churning the milk of one day from twenty cows, being twenty separate churnings within ten or twelve days, was not so great as when the milk of the twenty for a day was mixed and its cream churned.

The chief cause of poor butter is poor cream. This may arise from several causes, small in themselves, but yet sufficient to start the work of putrefaction.

Let it be remembered that rancidity is putrefaction and putrefaction is the beginning of decay or the preliminary stages. This may not be a wholesome or appetizing remark, but it is true, nevertheless. Knowing the fact it is well to consider carefully the conditions of the milk and cream and avoid as much as possible neglect, or conditions which will affect the sweetness and soundness of either. No general rule will answer the purpose, as the milk differs from time to time and the varying in temperature and other surroundings are constant. The cream should be raised as quickly as possible, and hence the animal heat must be driven off speedily and the milk cooled, which hastens the upward flow of the cream. As soon as the cream is up it should be separated from the milk, as the milk will undergo chemical changes sooner than the cream and the atoms of putrefaction will taint the cream and carry on the process in the cream. Cream needs to "ripen," as it is termed, that is it is found that it makes better-flavored butter by a sufficient exposure to the air. The air must be pure. The length of exposure depends upon the temperature, shorter in summer and longer in winter, but never long enough to "wey" the cream. By this term it is understood to be a condition when the milk in the cream is so far separated from the cream as to appear like whey.

Cream in this form will not make sound butter. Salt is used to prevent putrefaction, and hence in hot weather it is best to work and salt butter as soon as possible after churning. This may be done as soon as the salt has time to dissolve. Buttermilk left in the butter will putrefy and taint the butter. It can be worked out easier than washed out. The working is done best when the butter is in grains or small lumps like peas. The barrel churns put it in this form, and hence we prefer them. They simplify the process of butter making and working. Experience is the best teacher, and the best aids of the dairymen are method and "painsaking."

THE FARM.

If a farmer has too little stable manure to thoroughly fertilize his land in crops, as is the fact with most farmers, it behooves him to make a little manure go as far as possible in aiding the next crop and promoting fertility. This object, we are satisfied, is best attained by top-dressing winter grain which is to be seeded with clover in the spring.

After a wet time farmers are usually too much in haste to get crops sown. Two or three days' difference in date of seeding does not commonly make half as great variation in the crop as will follow between good and poor preparations of the soil. In sowing wheat it is well to work the soil thoroughly, but not so as to make a deep seed bed.

President McCann, of the Elmira (N.Y.) Farmers' Club, is reported in the Husbandman as follows:—

"Green crops turned in add to the fertility of soil, but the work may be done under conditions that result in loss. I fitted a field for wheat by summer-fallowing, two or three years ago, land that had a good growth of clover at the first ploughing, and I turned that in, expecting it to have quite as much value in the soil as if put in the barn. On a portion of the field I sowed buckwheat previous to the final ploughing, and turned that in, when it had made large growth. The field was all sowed at the same time, all had clover turned under and was in all respects treated alike, except that on part of it I ploughed in buckwheat. On

that portion the crop was much less than where clover alone had been ploughed in. But I have no doubt that the buckwheat was beneficial to the soil after it had reached the right condition. That had not come when wheat occupied the land; a succeeding crop had the benefit, no doubt, of the green stuff, then properly rotted. On the portion where clover was turned in alone, the clover as large as it was, had rotted thoroughly when the wheat was sown; and the same condition has been reached on the portion where buckwheat was sown, the clover well-rotted, but the buckwheat green at seeding time."

Dr. J. H. Gilbert contributes a letter to Bell's Messenger in which he gives a table of the average wheat yield per acre of various countries. Some of them are based upon only a few years' observation, and of course may not be so reliable as others where the results of several years were available. At the same time, had the results of the one year in which the average was taken been very far above or below the general average, it would of course have been ascertained and unquestionably rejected as the basis of any calculation; hence we may reasonably take Dr. Gilbert's figures as approximately correct in all cases, as it undoubtedly is where, as in the case of the United Kingdom, the United States, France, Belgium, Holland, and Australasia, the period of observation extends ten years and over. For the United Kingdom, the average yield per acre is 28 bushels; for the United States, 11.9; for France, 16; Belgium, 22.7; Holland, 23.4; Australasia, 10.8; Norway, with three years' observation, shows an average of 23 bushels; Denmark, with two years, 25.7, ranking next to the United Kingdom. Austria shows an average of 16 bushels, from nine years' observation; and Hungary, of 13.1 from one; Wurtemberg, from six years' observations, shows 25.3 average. The following are based on a single year's average: Spain, 23.3; Sweden, 19.8; Prussia, 17.1; India, 14; Egypt, 15.4; Canada, 13.7; Russia, 5.5. As compared with observations by Dr. O. J. Broch and published in a French statistical journal, Dr. Gilbert's figures do not differ very much except as regards Russia, whose average yield Dr. Broch gives as 9 bushels.

THE POULTRY YARD.

The poultry diet will bear strengthening now, since most fowls are in moult. Additional seasoning of pepper, mustard, ginger, and the like will be found beneficial at this season of the year. Before grass comes again feed during the winter chopped turnips, onions, and potatoes, raw, in moderate quantities. Squash and beet tops may be boiled with bran and shorts. Fowls fed in this way suffer none of the disagreeable results which follow too rapid transition from dry to green food.

If treatment for roup is to be given, separate the diseased fowl at once in a large well-ventilated apartment of dry, even temperature, free from all draughts. Feed on hot bran, mashed and boiled meat and potatoes, steamed wheat, cabbage and milk and bread. Feed sulphur in hot, soft feed, and several times daily take the bird by the feet, and with head down dip the head into a solution of salt and water, a big spoonful of salt to a quart of water. Every day the inside of the house should be whitewashed with a strong solution of chloride of lime, into each bucket of which there should be an ounce of fluid carbolic acid.

Animal food should be supplied during the winter and in the summer if the fowls are confined. Milk will partly supply the want, also scraps from the table. A good substitute for meat is beef scrap and refuse bones or meat from the butcher. The most convenient substitute is to be found in ground beef scraps or animal meal, made from refuse bones, blood and meat from the slaughter-houses. One quart mixed with the soft feed, first soaking over night in water, when it will swell to twice its bulk, two or three times a week, will give the best results. Another important matter is charcoal. Fifty fowls will easily and profitably eat a barrel of charcoal in a night.

Bone meal is an excellent ingredient to mix with the soft morning food, and will help greatly in forming a large, strong frame for the young chickens. They should always be provided with light, nutritious food in good variety. Corn and other fattening food should be saved for winter use. The old hens, too, are just passing through the moulting season, a serious time for them. If their wants are carefully attended to it will materially shorten the length of their moult, and they will come out in excellent condition for the winter laying and early spring breeding. They ought to be separated from the young stock and old roosters, and be allowed a season of rest, which they will appreciate.

TRADE AND COMMERCE.

Table with columns for item, price per lb, and price per 100 lbs. Items include Beef, Veal, Pork, Mutton, Ham, Breakfast bacon, Lard, Sausage, Bologna sausage, Liver, Kidney, Head cheese, Heart, Tongue, Chicken, Eggs, Butter, Chickens, Turkeys.

Table with columns for item, price per bush, and price per 100 lbs. Items include Potatoes, New Potatoes, Beets, Onions, Dried onions, Rapishes, Spinage, Turnips, Cabbage, Parsnips, Sage, Lettuce, Asparagus, Rhubarb.

Table with columns for item, price per bush, and price per 100 lbs. Items include Hay, Straw, Timothy, Oats, Barley, No. 1 hard wheat, No. 2 hard wheat, No. 1 regular wheat, No. 2 regular wheat, No. 3 regular wheat.

Table with columns for item, price per ton, and price per 100 lbs. Items include Flour, Green, Dry, Egg, Steam, Bismarck, Saskatchewan.

PROSPECTUS OF ST. MARY'S ACADEMY

Directed by the Sisters of the Holy Names of Jesus and Mary. WINNIPEG, MAN. The Sisters are happy to inform their Friends and the Public that the new and commodious building which they have recently erected will enable them to bestow additional care upon the education of their Pupils. The Teachers will devote themselves with unremitting attention and labor to the intellectual culture and moral training of their pupils, as well as to forming their manners to the usage of polite society. Pupils of every denomination are admitted and no interference is made with their religious convictions; they are, however, required to conform to the general rules of the Institution. The Scholastic Year, comprising ten months, consists of two sessions, commencing respectively on the Third Tuesday of August and the third Tuesday of January. Terms:—Board and Tuition, per Session, \$4.50. Music Lessons and Use of Piano, \$1.75. Private Singing Lessons, \$2.00. Oil Painting, \$20.00. Drawing and Painting (Water Colours) \$7.00. Bed and Bedding, if furnished by the Institution, \$5.00. Washing, \$1.00. Entrance Fee (payable once), \$2.00. Each Session is payable in advance. Singing in Concert, Callisthenics, Sewing and Fancy Work do not form extra charges. The uniform which is worn on Sundays and Thursdays, consists of a black Merino Dress for winter, and a black Alpaca for summer. Parents are requested to make the above dressmaker will oblige by asking information at the Academy. Indesirable material will be supplied and made up at the Institution, when paid for in advance. Each pupil should be provided with a Toilet Box, a Knife, Fork, Tea and Table Spoons, and a Goblet, at a sufficient supply of Underlinen, six Table Napkins, six Towels and a Black and White Bobinet Veil. Parents residing at a distance will please furnish sufficient and purchase such clothing as may be required, also materials for Drawing, Fancy Work, etc. Pupils from other institutions will not be admitted without a recommendation from Superiors. Books and Stationery are subject to the inspection of the Directress. Pupils are admitted at any time, charges dating from entrance. No deduction will be made for partial absence, or for withdrawal before the close of a session, unless in case of illness, or for other grave and unavoidable reasons. Pupils are allowed to receive visitors on Sundays, from one to three o'clock, and on Thursdays from one to five p.m. Only Parents, Guardians and such persons as are duly authorized, will be admitted. Address, SISTER SUPERIOR, St. Mary's Academy, Winnipeg, Man.

HOTEL DU CANADA, Lombard Street, near Main. ONLY FRENCH-CANADIAN HOTEL IN WINNIPEG. EVERYTHING STRICTLY FIRST-CLASS. Private Rooms in connection with the Bar and Billiard Saloon. EXCELLENT YARD AND STABLEING. Wines, Liquors and Cigars. S. LAPORTE, PROP. LATE OF OTTAWA. P. O. Box 535. Still takes the cake for the cleanest yard in the city.

RAILWAYS.

CHICAGO, MILWAUKEE AND ST. PAUL RAILWAY

From St. Paul and Minneapolis to Milwaukee, Chicago, London, Hamilton, Toronto, Montreal, New York, Philadelphia, Baltimore, Washington and all Points in Canada and the Eastern Provinces. It is the only line under one management between St. Paul and Chicago. It is the Only Line running Pullman Palace Sleeping Cars with luxurious Smoking Rooms, and the Finest Dining Cars in the world through Milwaukee to Chicago without change. It is the Only Company owning two distinct and separate lines from Minneapolis and St. Paul to Chicago. Passengers from Manitoba make close connections with trains of this Company in the Union Depot at St. Paul, and secure the advantage of beautiful scenery, safe, comfortable and rapid transit, and courteous attention, which are afforded by no other route in the same degree. Through Tickets, Time Tables, Sleeping Car Accommodations, and full information may be obtained from the coupon ticket agents of the Canadian Pacific and St. Paul, Minneapolis & Manitoba Railways, in Manitoba and Minnesota. Bowtell Miller, General Manager; J. F. Tucker, Assistant General Manager; A. V. H. Carpenter, Gen. Passenger Agent; Geo. H. Headford, Asst. Gen. Passenger Agent; J. T. Clark, General Superintendent, Milwaukee, Wis.; W. H. Dixon, Assistant Gen. Passenger Agent, St. Paul, Minn. CHAS. N. BELL, Commercial Agent, 407 Main Street, Winnipeg, Man.

THE GREAT Canadian Line,

Particular attention is paid to the fact that on August 11, 1894, a NEW THROUGH LINE from Chicago and the West to Montreal and the East was opened for Traffic. This is the GREAT PACIFIC TRUNK LINE, and the only route between the East and West, via the Capital of the Dominion. It is composed of the MICHIGAN CENTRAL from Chicago and Toledo to St. Thomas, where connection is made with the Ontario Division of the Canadian Pacific Railway, St. Thomas to Smith's Falls via Toronto, and the Eastern Division from Smith's Falls to Montreal, via Ottawa, forming a DIRECT ALL RAIL ROUTE from the West to the Canadian Seaboard. It is laid with steel rails and was well ballasted and made the most direct road of Canada before being opened for passenger business. The train service is unequalled in this country. Fast express trains, with the finest equipment of passenger coaches, elegant parlor day and luxurious sleeping cars on this continent, run through without change making a quick time as the fastest trains of any other route.

CHICAGO, MILWAUKEE & ST. PAUL RAILWAY.

The Fast Short Line from St. Paul and Minneapolis via La Crosse and Milwaukee to Chicago and all points in the Eastern States and Canada. This is the only line under one management between St. Paul and Chicago, and is the finest equipped railway in the Northwest. It is the only line running Sleeping Cars with Luxurious Smoking Room and the Finest Dining Cars in the world, via the "River Bank Route" along the shores of Lake Pepin and the beautiful Mississippi River to Milwaukee and Chicago. Its trains connect with those of the Northern Lines in the Grand Union Depot at St. Paul. No change of cars of any class between St. Paul and Chicago. For through tickets, time tables and full information apply to any coupon ticket agent in the Northwest. K. Miller, General Manager; J. F. Tucker, Assistant General Manager; A. V. H. Carpenter, General Passenger Agent; Geo. H. Headford, Assistant General Passenger Agent, Milwaukee, Wis.; W. H. Dixon, Assistant General Passenger Agent, St. Paul, Minn.; CHAS. N. BELL, Commercial Agent, Winnipeg.

Table with columns for destination, departure times, and agents. Destinations include Leavenworth, Minneapolis, St. Paul, Chicago, Milwaukee, La Crosse, Madison, Janesville, Burlington, Keokuk, Iowa Falls, Des Moines, St. Louis, St. Charles, Hannibal, St. Joseph, Kansas City, Omaha, Lincoln, St. Paul, Minn., Montreal.

Change of Time!

Through Trains with Sleeping Cars attached will be run daily between Winnipeg and St. Paul as follows: Leaving Winnipeg at 8:45 a.m. (via St. Vincent, Crookston, Barnesville, Elk River, and Morris) arriving in St. Paul at 7:30 a.m. Returning leave St. Paul at 7 p.m. (via same route) arriving in Winnipeg at 5:25 p.m. For full information and tickets to all points in Canada and United States, also Ocean Tickets to and from any place in Europe at LOWEST RATES and by the BEST LINES. Apply to the City Ticket Office of the St. Paul, Minneapolis and Manitoba Railway, 365 Main Street, Winnipeg, H. G. McMICHAEL, Agent. AGENCY FOR THE FOLLOWING STEAMSHIP LINES: ALLAN, ANCHOR, GUNARD, GUYON, HAMBURG, INMAN, NANTUCKET, NORTH GUYARD, ITALIANA, STATE, WHITE STAR & NORTH GERMAN LLOYDS

FURNITURE

New Furniture

M. HUGHES & COY. 283 AND 285 MAIN STREET. Four Carloads Just Received. Making Their Stock THE LARGEST AND BEST ASSORTED IN THE NORTHWEST. which they are determined to sell at BOTTOM PRICES For Cash. Country Dealers will find this the place to buy wholesale. Special attention, as usual to Undertaking.

M. HUGHES AND COY

Wesley Hall Block, Winnipeg.

Claims of Half-Breeds and Original White Settlers, Province of Manitoba

WHEREAS since the completion of the settlement of the 1,400,000 acres of land set apart under the Manitoba Act to establish the Indian title of the children of the Half-breed heads of families resident in the Province of Manitoba, on the 15th July, 1870, a large number of additional claimants have come and some are still coming forward with the evidence necessary to prove that they are children of Half-breed heads of families and were residents of Manitoba at the date mentioned: And whereas, the 1,400,000 acres set apart under the Manitoba Act aforesaid have been exhausted by such allotment, and by Order in Council, dated the 29th April, 1885, it has been decided to extinguish such additional claims, known as "Supplementary Claims," by an issue of \$20.00 in scrip to each Half-breed entitled thereto: And whereas, by the Act 37 Vic. Cap. 20, the Half-breed heads of families resident in the said Province on the date mentioned, and the "Original White Settlers," and the children of such settlers, as defined in said Act, are entitled to receive scrip to the extent of \$10.00: And whereas, His Excellency the Governor General in Council has deemed it expedient to limit the time within which all claims of the nature aforesaid may be presented: PUBLIC NOTICE is hereby given that under the authority contained in the Order in Council above mentioned, bearing date the 20th April, 1885, all claims under and by virtue of the provisions of the said Order in Council, and the Act 37 Vic. Cap. 20, for Half-breed and "Original White Settlers," scrip that are not filed on or before the 1st of May, 1885, together with the necessary proof thereof, shall cease and determine. By Order, A. M. BURGESS, Deputy Minister of the Interior, Department of the Interior, Ottawa, May 22, 1885.

DISTRESS AFTER EATING.

Is one of the many disagreeable symptoms of dyspepsia. Hoarseness, heartburn, sour stomach, faintness and capricious appetite are also caused by this very widespread and growing disease. Hood's Sarsaparilla tones the stomach, promotes healthy digestion, relieves headache and cures the most obstinate cases of dyspepsia. "I took Hood's Sarsaparilla for dyspepsia which I had for nine or ten years, suffering terribly with it. It has entirely cured me, and I recommend it to others who suffer from this disease." MRS. A. Norton, Chlocopee, Mass. DYSPEPSIA CURED. "I was troubled very much with Dyspepsia and could find nothing to relieve me till I was recommended to try Hood's Sarsaparilla. I have used it three weeks, and it has done wonders for me, helping me more than any other remedy I could get. — FRED. FORNER, Indianapolis, Ind. "I was run down and had no appetite, my food would not digest and I was troubled with nervous debility. On taking Hood's Sarsaparilla I commenced to feel the effects of it at once. I have now taken four bottles and can say that I feel like a new man." — H. McCALL, Rochester, N.Y. HOOD'S SARSAPARILLA. Sold by all druggists, \$1; six for \$5. Prepared by C. I. Hood & Co., Apothecaries, Lowell, Mass. 100 Doses or \$1.

DO YOU WANT

TO BUY OR SELL A FARM. Examine the list of "FARMS FOR SALE" AND "FARMS WANTED" in the DAILY AND WEEKLY MAIL. THE MAIL has become the Recognized Medium for Farm Advertisements. And contains more than any other Canadian paper combined. It has 300,000 readers of the right class. ADVERTISEMENTS of "Farms for Sale" and "Farms Wanted," "Stock" or "Seed for Sale" or "Wanted" in the DAILY AND WEEKLY MAIL, cost only one cent per word each insertion, or twenty cents per word for five insertions, or in the DAILY MAIL at one and a half cents per word each insertion. Address— THE MAIL Toronto, Canada.