

GENERAL FROM THE "Coalition Link in the General Elections Likely in June Their Fences"—Opposition Ident That the People Will Re-thrifts.

As a massive cuspidor, all supplied from the government stores. The people, of course, will have something to say about it, but the average Tory loves the "machine" better than the primaries, and "lates" these days are more convenient than popular.

The situation is brighter for the opposition party, and the Tories are in a position to marshal. But provincial or federal or county leaders can do little without the help of party committees. There lies the strength of any progressive political party. The men who win or lose elections, who make and unmake governments are in the party committees. In their strength lies the match of the strength of a candidate, a ticket or a party. The moral to friends of the opposition is clear. Get ready with your parish or town organizations, begin to think and talk of the work ahead, and when the word is given be prepared for the fray.

With the opportunities this government has had, with a budget overflowing with revenue, with assistance from every quarter, there is no doubt that with capable leadership and economic measures (carrying out all their reform pledges the government might have had a long lease of power. But with every promise broken, with the patronage used and abused to the limit, with the unwarranted dismissal of their Liberal allies, with extravagance on every hand, and useless officials increasing with their salaries, with a huge deficit after a year's receipts that have never been equalled, the people have had faith and stand ready to condemn where they approved.

New Brunswick is a small province—so small it could be placed in one corner of enlarged Ontario or Quebec. Its resources bear similar comparison. There is only one of any magnitude, the crown lands, and one would think governments would be jealously careful of any depletion of them. It is like himing the goose that lays the egg. And yet there has been no doubt this is the case. Their first act to decrease the size of the saw log was the sign of the lumbermen. They cut down as small as you like so long as we get the revenue. And they have had the revenue for three or four years, but they can't have it forever. The forests are going, and when they are gone the revenue goes too. What remains then? Nothing but direct taxation.

NERVOUS DISEASES IN THE SPRING Cured by Toning the Blood and Strengthening the Nerves.

It is the opinion of the best medical authorities, after long observation, that nervous diseases are more common and more serious in the spring than at any other time of the year. Vital changes in the system, after long winter months, may cause much nervous trouble. The familiar spring weakness and weariness from which most people suffer as the result of indoor life, in poorly ventilated and often overheated buildings. Official records prove that in April and May neuralgia, St. Vitus dance, epilepsy and other forms of nerve troubles are at their worst and that then, more than any other time, a blood-making, nerve-restoring tonic is needed.

The antiquated custom of taking purgatives in the spring is useless, for the system really needs strengthening, while purgatives only gallop through the bowels, leaving you weaker. Dr. Williams' Pink Pills are the best medicine, for they actually make the new, red blood that feeds the starved nerves, and thus cure the many forms of nervous disorders. They cure also such other forms of spring troubles as headaches, poor appetite, weakness in the limbs, as well as remove unsightly pimples and eruptions. In fact, they unfailingly bring new health and strength to weak, tired and depressed men, women and children.

ANOTHER CASE OF SMALLPOX IN MEDUCTIC

Lower Woodstock, April 13—Another case of smallpox has been developed in Meductic. Mrs. Jacob Porter, the mother of the young man who brought the disease from the west, has been stricken. The quarantine had been lifted from all the houses, except Jacob and Jerome Porter's before the second case developed.

ABE MARTIN



Th' only way 'n find some fellers out is to call on 'em. Rev. Wiley Tanager will call on 'em Wednesdays for amateur night at the Baptist church.

INTERESTING AGRICULTURAL READER FOR OUR COUNTRY READERS

STOCK A COLT TROUBLE

Goals Frequently Lost Through Ailment of the Intestines.

Each year many mares foal in the stable, and on dry feed; and each year throughout the country several foals are lost because of inability to rid their systems of the contents of the intestines. It is known to veterinarians as the meconium. The dry food seems to provoke its retention, and it often seems to avoid its retention, the most favorable condition for the mare is a free run on grass, but during the early season this is not to be had, and at the same time it is easier for the foal's digestive tract to commence its normal function after birth. The best way to prevent the trouble is by feeding the pregnant mare a considerable quantity of rather soft food, such as alfalfa, clover hay, turnips, carrots and mangels, fed one or two daily, will be found beneficial.

DAIRY SEPARATOR CREAMING

A Few Rules That Comprise Important Points to Observe

When a hand-separator on the farm is used, it and the cream are given proper attention, we have the most likely conditions for the production of first-class butter. But in spite of this it is a rather significant fact that some creamery operators are not very enthusiastic over the machine because of the careless way in which it is handled upon some farms and the lack of proper storage given to the cream after separation. No butter-maker can make good butter from tainted or over-ripe cream, and the use of the hand-separator has shifted to a large extent the responsibility of making good butter from the creameryman to the patron. Even if one is not a creamery operator, the necessity of intelligent and careful work is just as great. The following rules are brief, but they comprise many of the most important points to be observed.

1. The separator—1. See that it stands perfectly level and firm. 2. When not in use, keep it well covered so as to prevent dust and sand from getting into the bearings. 3. Clean all the wearing parts thoroughly, not less than twice a month. 4. Turn the crank at an even regular speed. Turn the crank at the indicated number of revolutions. 5. Have the cream screw set so as to receive a cream of from 30 to 40 per cent butter-fat.

6. When the milk has all been separated, flush the bowl out by pouring into it one quart of water, and then wash the bowl with soap and water. 7. After separating, take the milk and cream-pans off; take the bowl apart and wash all parts, reservoir and pans; wash the separator with soap and water. 8. Wash thoroughly after each time it is used. 9. Never put the bowl together until wanted for separating.

10. Always strain the milk before pouring it into the reservoir.

DAIRY COWS THAT PAY

How to Know Them—More Than Good Looks Needed.

Cow testing is one of the most important questions affecting dairy farmers. A man may be a good feeder, may study carefully his cows and be well posted in the care and breeding of his herd, but unless he keeps an individual record of each cow and uses the Babcock test as well he is not at his best.

SALT FOR BUTTER

There is a great value in having rules to go by, which simply means system, whatever we undertake. The salting of butter is an operation which many people, in the West, do not understand.

SUCCESS IN DAIRYING

The profit in dairying, as in any other business, depends upon the margin between the cost of production and the price of the product.

TRAINING A HEIFER

Cows vary a great deal in their milking capacity, not only in the aggregate yield during the milking period, but in the way they give it.

TURKEY RAISING

Turkeys require close attention and regular feeds four times a day until about six weeks old, but after that, with free range, they can easily make a living through the summer, with a good feed at night to make them come up.

HANDLING BROODY HENS

It has been said that when a hen shows signs of broodiness it is nature's intention that she needs a rest. In many cases this is perfectly true, in a few it is not. It is true in the case of the hen which has been laying long and well; in the case of the hen which lays some twelve or fifteen eggs, and then ceases to lay, it is due to racial rather than physical causes.

POULTRY WHY MANY FLOCKS ARE UNPROFITABLE

The reason many people fail in the raising of poultry is that they do not give their flocks the best of care.

SKIM MILK FOR POULTRY

It is a source of wonderment to me that more farmers do not combine the dairy and poultry branches of farming, when it may be done with so much profit.

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THE MAKING OF SOFT CHEESE ON THE FARM

Specially Adapted for Manufacture Where the Supply of Milk is Limited—A Great Demand for Small Cheese—The Best Kind of Milk.

One gallon milk, yielding half a pound of butter (a generous estimate), 12 cents. One gallon milk, yielding one pound of Cheddar cheese (retail price), 18 cents.

One gallon milk, yielding two pounds of Coulommier cheese (15 cents each), 30 cents. There is a speedy return. The cheese ready for market within a week of making, and this, while having storage room, enables the maker to get the benefit of his profits at once.

3. No expensive appliances or equipment are necessary. The initial outlay is small where the cheesemaking is begun on a small scale, as most of the appliances now are already in use in the average home, at least those already in the home can be improvised to do duty if need be, till experience sanctions the purchase of buying new appliances specially for the cheese. The only things really necessary to buy are the tin moulds and they are only a matter of some thirty-five cents each.

4. The process of making is not complicated or difficult to understand. As already stated, this is one of the simplest of all the processes of dairymaking, and should any mistake have been made in the process of manufacture, it is soon found out, and can be rectified in the next batch, and the loss would be small, as only a few should be made by the beginner at a time.

5. There is a considerable demand for small cheese. Cheese is one of our cheapest and most nutritious articles of diet and a good deal of it is made in this country. One cannot but regret that so much is exported while such a relatively small amount of this wholesome and economical food is used at home.

We have proved that the demand for Coulommier can be created. It has been made and sold at Macdonald College during the past two years and it is steadily rising in popular favor. It is reasonable, therefore, to suppose that given a first rate article, its introduction would create a demand in other districts also. Of course, the beginnings must be on a very small scale. It takes time to get it before the public and to get a good market.

Any clean room with good ventilation and where a fairly even temperature can be maintained will do to make the cheese. The cleanliness, however, is very important. Perhaps a clean, airy cellar is best of all, because there a fairly even temperature can be maintained and it is cool in summer. It must, however, be free from dust and smells, as cheese, like all milk products, is very easily tainted and very readily absorbs surrounding odors.

The best room temperature is from sixty to sixty-five degrees F. If the room gets

overheated, the cheese is apt to drain too quickly, there is loss of fat and a hard dry cheese is the result. If, on the other hand, the room is too cold, the cheese does not drain quickly enough, and it may develop a bad or bitter flavor.

Sweet and clean new milk of good quality makes the best cheese. All the fat or cream should be left in the milk. Skim milk makes a very hard, dry, unpalatable cheese. Acid milk also makes a harsh, dry cheese.

Beeswax may be used in either the extract or tablet form. Where only small quantities are used, the tablets are best, as they are easier to obtain fresh in small quantities and keep any longer. Beeswax should be used than that recommended in the directions for junket, as in this case, a soft curd is wanted, which will take from two to three hours to ripen.

Curd with salt with a fine grain which will dissolve readily, should be used. It may not be generally known that salt absorbs surrounding odors almost as readily as milk. It should, therefore, be kept in a pure atmosphere.

Wooden tubs with lids are best, but are by no means absolutely indispensable. If the board is a poor conductor of heat, and we want to maintain an even temperature of the milk after setting, for two reasons. In the first place, the tubs are better insulated than the wooden tubs before laddling, the curd will not drain so well in the mould. And in the second place, cream always rises best on the top of the milk. If the temperature of the milk is to be kept at the average home, at least those already in the home can be improvised to do duty if need be, till experience sanctions the purchase of buying new appliances specially for the cheese.

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BRUCE'S BIG FOUR FIELD ROOT SPECIALTIES. BRUCE'S GIANT ROSE FEEDING BEET—The most valuable Field Root on the market; combines the rich qualities of the Sugar Beet with the long keeping, large size and heavy cropping qualities of the mangold. 1-10 lbs. 1-8 lbs. 1-4 lbs. 1-2 lbs. 1-1 lb. 1-1/2 lbs. 1-3 lbs. 1-4 lbs. 1-5 lbs. 1-6 lbs. 1-7 lbs. 1-8 lbs. 1-9 lbs. 1-10 lbs. 1-11 lbs. 1-12 lbs. 1-13 lbs. 1-14 lbs. 1-15 lbs. 1-16 lbs. 1-17 lbs. 1-18 lbs. 1-19 lbs. 1-20 lbs. 1-21 lbs. 1-22 lbs. 1-23 lbs. 1-24 lbs. 1-25 lbs. 1-26 lbs. 1-27 lbs. 1-28 lbs. 1-29 lbs. 1-30 lbs. 1-31 lbs. 1-32 lbs. 1-33 lbs. 1-34 lbs. 1-35 lbs. 1-36 lbs. 1-37 lbs. 1-38 lbs. 1-39 lbs. 1-40 lbs. 1-41 lbs. 1-42 lbs. 1-43 lbs. 1-44 lbs. 1-45 lbs. 1-46 lbs. 1-47 lbs. 1-48 lbs. 1-49 lbs. 1-50 lbs. 1-51 lbs. 1-52 lbs. 1-53 lbs. 1-54 lbs. 1-55 lbs. 1-56 lbs. 1-57 lbs. 1-58 lbs. 1-59 lbs. 1-60 lbs. 1-61 lbs. 1-62 lbs. 1-63 lbs. 1-64 lbs. 1-65 lbs. 1-66 lbs. 1-67 lbs. 1-68 lbs. 1-69 lbs. 1-70 lbs. 1-71 lbs. 1-72 lbs. 1-73 lbs. 1-74 lbs. 1-75 lbs. 1-76 lbs. 1-77 lbs. 1-78 lbs. 1-79 lbs. 1-80 lbs. 1-81 lbs. 1-82 lbs. 1-83 lbs. 1-84 lbs. 1-85 lbs. 1-86 lbs. 1-87 lbs. 1-88 lbs. 1-89 lbs. 1-90 lbs. 1-91 lbs. 1-92 lbs. 1-93 lbs. 1-94 lbs. 1-95 lbs. 1-96 lbs. 1-97 lbs. 1-98 lbs. 1-99 lbs. 1-100 lbs. 1-101 lbs. 1-102 lbs. 1-103 lbs. 1-104 lbs. 1-105 lbs. 1-106 lbs. 1-107 lbs. 1-108 lbs. 1-109 lbs. 1-110 lbs. 1-111 lbs. 1-112 lbs. 1-113 lbs. 1-114 lbs. 1-115 lbs. 1-116 lbs. 1-117 lbs. 1-118 lbs. 1-119 lbs. 1-120 lbs. 1-121 lbs. 1-122 lbs. 1-123 lbs. 1-124 lbs. 1-125 lbs. 1-126 lbs. 1-127 lbs. 1-128 lbs. 1-129 lbs. 1-130 lbs. 1-131 lbs. 1-132 lbs. 1-133 lbs. 1-134 lbs. 1-135 lbs. 1-136 lbs. 1-137 lbs. 1-138 lbs. 1-139 lbs. 1-140 lbs. 1-14