Husband—"Mary, my dumpling is not half done." Wife—"Well, finish it, then, my dear." Young women often keep their lovers by tears. "Yes," says Grumwig; "love, like beef, is preserved by brine."

Oleomargarine is sold by the grocer, who tells you it is just from the cow. And so it is, but the cow is dead. St. Julien has won even higher honours than Dr. Tanner. He is a much faster and

more interesting animal.

Now that Rowell has walked and Tannes has starved, the next contest will be between two fashionable young ladies, who will test their strength by seeing which can wear her spring hat the longest.

The negro's definition of bigotry is as good and as inclusive as that of Webster's dictionary. "A bigot!" said he; "why he's a man who knows too much for one and not uite enough for two." The trouble about taking a medicine warranted to cure all diseases is that it may not know exactly what is wanted of it, and in that case it will go fooling around in the system trying to cure you of some disease you

have not got.

Miss Flirtington—"Yes, I like the place very much, Major; you have such a jolly set of men down here." The Major—"Yes, awfully jolly. You'd better steel your heart, Miss Flirtington, in case of accidents." Miss F.—"Well, while I'm about it, Major, I'd rather steal somebody else's, don't you have not got.

Court scene: "What's gone of your husband, woman?" "What's gone of him, yer honour? Faith, and he's gone dead." "Ah! pray, what did he die of?" "Die of, yer honour! He died of a Friday." "I don't mean what day of the week, but what complaint?" "Faith, and its himself that did not get time to complain." "Oh, ay—he died suddenly?" "Rather that way, yer honour." "Did he fall in a fit?" No answer. "He fell down in a fit, perhaps?" "Why no; not exactly a fit, yer honour. He fell out of a window, or through a cellar door—I don't know what they call it." "Oh, ay—and broke his neck?" "No, not quite that, yer worship." "What then?" "There was a bit of sthring, or cord, or that like, and it Court scene: "What's gone of your husa bit of sthring, or cord, or that like, and it throttled poor Mike." "Quite likely. Call

### RELIGIOUS INTELLIGENCE. Mr. James Buist, of St. Andrew, Scotland,

equeathed \$35,000 to missions. A Presbyterian theological seminary has been established in Tokio, Japan. A large number of Jewish negroes have been found in Africa, near the boundary of way

Barbary. A London gentleman has given \$10,000 to fit up a mission-house in that city for the conversion of the Jews.

In connection with the American Baptist Mission among the Teloogoos of India, there have been ordained 24 of the converts for mission work. There have been more than 1,300

converts baptized since January last. The Belknap (N.H.) Congregational Assovorce, "except for the single valid Scriptural cause," and has called upon the ministers and associations to take a stand on the sub-

m the

Prof. Robertson Smith, in the course of some correspondence with a colleague, Prof. Binnie, asserts his belief in the supernatural element of the Bible, and resents the imputaion that he does not accept anything in the

Rev. Dr. Cochrane having resigned his formal connection with the Young Ladies' College, Brantford, Rev. D. D. McLeod, of Dumfries street church, Paris, has been requested to take charge of the classes in which the evidences of Christianity and natural

theology are taught. The curé of Carentan, France, who refused The cure of Carentan, France, who refused to hoist the national flag on his church on the occasion of the national fête of July 14, and spoke impertinently of M. Grévy, has been rewarded for his "courageous conduct under delicate circumstances" by his bishop, who appoints him honorary canon of the cathedral.

appoints him honorary canon of the cathedral.

The coloured Baptists of Texas, Arkansas, and Northern Louisiana, numbering about 100,000, have determined to build a college for the education of ministers and teachers, in the city of Marshall, Texas. They are making a vigorous and successful effort to raise \$10,000 for this purpose among themselves.

selves.

The English pilgrimage to Lourdes has been postponed, and will probably not take place this year. This is said to be in accordance with the advice of Cardinal Manning, who fears that such a demonstration by English Catholics might be thought in France to have a political significance. The Cardinal, by the a political significance. The Car way, is in rather feeble health.

The Times of India notes the fact that the car of Juggernaut was not dragged through the streets of Puri this year, as usual, on the 9th of July. According to custom, the car cannot again be drawn until after 12 years have passed. The natives are greatly con-cerned about the omission, and charge it to the intermeddling Government officials.

The latest statistics of the Old Catholic Church in Germany show that it has one bishop and 47 priests at work. There are besides 4 professors, 2 invalid priests, and 4 who withdrew on account of the celibacy decision. During the past year 3 priests died, 2 were removed, and 2 were received. About a dozen of the priests have taken wives. The number of Old Catholics is estimated at 45,000.

The appeal from the Church authorities at The appeal from the Church attachment for the support of the Pope is made with urgency and persuasion. The contributors are told that in giving to the Pope they give the process are to make the process are to make the process are the process. to the most august mendicant on earth, and for the greatest works of beneficence in the world. They give for the benefit of the Church, of hospitals, orphanages, and of their

own souls.

Yung Kwai, a Chinaman, became a convert to Christianity while at school at Spring-field, Mass. He wrote home about it to his father, who is one of the highest of the Chinese nobles. The father wrote a very indignant letter to the son, who was ordered to return home at once. As he was determined to be true to his new faith at all hazards, he looked upon his return to Chinanas going to almost certain death. He started hazards, he looked upon his return as going to almost certain death. He started quetly with other boys for Boston, whence they were to sail for home, by way of Europe, but stepped from the train, and that is the last that has been seen of him. Where he is nobody seems to know. He is 20 years old and he is evidently hoping to keep hidden for a year, until he becomes of age and can be come a citizen of the United States.

The seventh Old Catholic Congress of the The seventh Uld Catholic Cong.
German Empire will meet at Baden-Baden,
September 12-14. The invitations say:
"Ten years have passed since Rome's must
audacious attack on the life-power of the
church, on the sanctuary of God and man,
called us to defence and to arms. We were called us to defence and to arms. forced to reject energetically the of the Gospel by the pernicious do the actual enslavement of the churdespotism of the Vatican decree, an of the collapse of the last remnants order in Catholic Christendem to so free the Apostolic Church. Incalcution in the collapse of the last remnants order in Catholic Christendem to so free the Apostolic Church. Incalcutically had to be met, incomparable to be andured innumerable to

# AND HOUSEHOLD.

POTATO HARVESTING.

An Agricultural Want from Which a Fortune May be Made.

The season of potato cultivation is past, and the harvesting of the crop will soon be in order, and this brings to mind how little progress has been made in the production of labour-saving machinery for digging potatoes. In other branches of farm work mechanical improvements have effected a revolution, says the St. John, N.B., Telegraph. The mowing machine does the work of the scythe with tenfold rapidity, and does the work better. In the same way the reaper has taken the the same way the reaper has taken the e of the grain cradle and the sickle, while horse-power or steam threshing machine supplanted the flail. In the planting, and cultivating of potatoes horse made available by a variety of useelements; but in the harvesting process rogress has been made in fifty years. ous work with the fork, the hoe, or the Laborious work with the fork, the hoe, or the hack unearths the potato to-day as in the days of our forefathers, and potato-digging time is, upon the majority of farms, one of the trying seasons of the year. It comes on during the rapidly shortening days of the fall, at a time when increased attention to stock is making demands upon the farmer's time. The uncertainty of the weather and the approach of fall frosts all combine to render the rotato harvesting season an emergent one. potato harvesting season an emergent one. All these reasons enforce the necessity for better appliances than are yet to hand to shorten and lighten the labour of the potato

held.
One of the discouraging features of the case is that a great deal of time and ingenuity have been given to the work of inventing and perfecting of potato-digging machines with so little success. There are scores of models of most ingeniously constructed potato-diggers in the patent office at Ottawa, very few of which, if any, are worth the cost of construcwhich, it any, are worth the cost of construction. These may be divided into two
classes, those with and those without mahinery. The former, much the simpler and
less costly variety, consist of an adaptaion of the plough to the work of digging. A broad share lifts the earth and
potatoes which are intended to be separated ontatoes which are intended to be separated or passing over rods or bars that project benind. Many patterns of this class of potato-diggers have been put upon the market, and not a few New Brunswick farmers have given them a trial, after purchase or otherwise, but have almost invariably in the end laid them aside as of little value. The other class have a variety of gearing, driven by two main wheels which support the machine and run one on each side of the row. The gearing operates the machinery, variously contrived, for separating the earth and the stalks from the tubers. Great merits have been claimed for some of these machines, and it may be admitted that one or two of them on level lands, light soil, and under certain favourable conditions will do fair work. Nevertheless, the potato digger of the future has yet to be perfected, if not yet to be invented. It is one of the great wants of the agricultural world of pretar grants of the agricultural world of pretar grants and several wants of the agricultural of the great wants of the agricultural world and of potato growers especially, and when once a machine is made and put upon the market that will do the work of potato harvesting, as the mowing machine does the work of hay cutting, the fortune of the inventor will be assured. There are millions of profit in it, besides the honour

ill such an event happens the work of the potato harvest will go on as heretofore at the expense of muscle and brawn. As to the best of the implements and methods at present in use there are wide differences of opinion. Some farmers dig with a fork, others use a plough and finish with a back or hoe. In not a plough and finish with a back or hoe. In not a few instances, two communities of farmers, kving quite near to each other, have adopted, one the former and the other the latter method, the members of each settlement be-ing unanimous in the view that their method is the better one. Meanwhile all are agreed chat something better than either of these is needed, is anxiously waited for, and must be had if ingenuity and money can produce it.

of conferring a great boon upon a toiling com-

# Management of Dairy Farms.

The London Mark Lane Express has the ollowing:
On all dairy farms which consist of mixed On all dairy farms which consist of mixed arable and pasture land it is important to consider how the arable land may be most suitably cropped to increase the product of the dairy, to supply green fodder to provide for any probable deficiency in the natural pastures at various periods of the grazing season, or cabbages, roots, and straw for autumn and winter consumption. In ordinary cheesemaking dairies this consideration has hitherto been much lost sight of. When from drouth or other cause the pastures became scanty, no other provision has been made on the farm, and the value of the use of purchased food not having being sufficiently recognized, the yield of milk has been allowed to fall to a very low point; for although the practice of some not having being sufficiently recognized, the yield of milk has been allowed to fall to a very low point; for although the practice of some of our dairy farmers in taking advantage of the capabilities of their land has left nothing to be desired, such management has been the exception rather than the rule. Dairy cows cannot yield milk freely without an abundant and regular supply of suitable food, and any leficiency in the quantity or qualify of the supply affects not only the present but the future yield of milk. The capacity to yield a large supply of milk, if checked, especially in the early stage of the milking, cannot be fully restored in the same season by any subsequent improvement in keep.

On farms where the milk is sold the variations in the yield from day to day are at once apparent, and a regular supply being generally required, the necessity for provision of extra food is much greater than on a cheesemaking farm. Brewers' grains are a cheap and profitable food for dairy cattle at any season of the year upon those farms in proximity to large breweries. A continual liberal use of them, however, is injurious to the stomachs of cows. Succulent green food, which can be grown upon the farm, and which is of especial value to milch cows, is greatly to be preferred. A fair proportion of arable land, of a quality well suited to the growth of roots and green forage is a decided advantage to a dairy farm.

rell suited to the growth of roots and green orage is a decided advantage to a dairy farm. On farms liable to burn in a dry summer, the astures frequently become scanty in July or august. A small acreage of winter vetches, August. A small acreage of winter vetches, apring vetches, and clover or rye grass in its first or second cuttings, provides a succession of excellent food through the summer, and if not required can be made into dry fodder. Cabbages provide the best possible green food from Michaelmas to Christmas. The large drumbead cabbage is usually sown on a seed bed in August, pricked out in September, and transplanted into the field in April or May, for consumption in the last three months of the year. Early, quick-growling varieties, such as the early oxheart or the dwarf drumhead, may be sown on a warm f drumhead, may be sown on a warm of land in February or March, and planted at in the field in damp weather early in June, pening in August and September. A bed of less early cabbages can be easily raised, and ill often be useful to fill up blanks in mangel rnip rows. Rape, either sown alone is or broadcast with a few vetches, on clea rs, or broadcast with a few vetches, on clean din good condition, produces a large quanty of good food. It is sometimes usefully two on the headlands of root crops. It is to five the south as required. (Cabbages en sound are little, if at all, injurious to a favour of milk and butter, and on suite land, heavily manured, they are very proctive. They are often best carted on to the stures for the dairy cattle. They are not, wever, well adapted for keeping through winter in average seasons, as severe frost stroys their feeding qualities, even when by show no signs of decay. They should, erefore, be used in the autumn or early uter. Mangles are the most valuable of all out of the dairy cattle. Their freedom from obtionable flavour, their keeping qualities, and

nable flavour, their keeping qualities, and great succulence, combine to render them ially valuable for producing milk. Unately, they cannot be grown successin the majority of seasons in the more erly counties of England, except in red soils and situations nor are they a

soils. The seed does not germinate freely if heat and moisture are not both supplied, and crops are often deficient in plant in a cold, dry spring like the past. When the plant is once fairly started, the summer cannot be too hot for them except on the shallowest soils. Many farmers when cutting off the roots spread the tops on the land and plough them under. They are, when used alone, a somewhat watery, scouring food; but if cotton cake, of other suitable dry food, be given at the same time, stock will do well upon them. We have seen them consumed chiefly by dairy cows on the pastures, with an allowance of five pounds per head of decorticated cake in the stalls; and on this diet cows milk freely and keep their condition. When the mangel crop is liberally manured—as it should be—with farm and town dung and artificials, the land will, except on weak soils, be left in good condition for a crop of corn after the whole of the roots have been removed. Where a large stock is kept, it seems bad economy to plough in that which can be consumed by stock.

Swedes and turnips furnish, in a large portion of this country, the most trustworthy and profitable green cron. The flavour which

Swedes and turnips furnish, in a large portion of this country, the most trustworthy and profitable green crop. The flavour which they impart to milk and butter is an objection to their use for milking cattle, except those kept for cheese-making. This objectionable flavour may be prevented in a great measure by giving these roots pulped and mixed with chaff and a little malt-dust. It is found that by using only sound roots and by giving by using only sound roots, and by giving, swedes and turnips only when pulped and mixed with chaff, reserving the mangels for feeding without chaff, and for use late in the spring, all complaint of strong flavour may be avoided. In the growth of some of these avoided. In the growth of some of these crops the arable landmay be made most useful in increasing dairy production at all times of the year. The value of these succulent crops for dairy cows is proven at some of the various sewage farms, where large crops of Italian rye grass, cabbages, and mangels are most profitably consumed in the production of milk.

Large supplies of American cheese are now coming in, and, as a natural result, the high

coming in, and, as a natural result, the high prices of the last few months are shewing a very marked reduction, prices leing from 20s. to 30s. per cwt. below those current a month ago. We think the early make of English cheese has been very small, and even now, in spite of the abundance of grass which has at length grown on our pastures, the average weekly production of cheese is from various causes much below that of most previous years. American competition will doubtless strongly affect the prices of all except the the choicest lots of English cheese in the pre-

weight of beef at thirty months, than it was weight of beef at thirty months, than it was to produce the same weight at forty-eight months; and breeders were not long in finding this out. Likewise they learned that they could mature beef at two years old, have it in as fine a condition and receive nearly the same price for it that they could by feeding it three-years. If so, why should they not do it?

THE WOMAN QUESTION.

By One of the Sex.

We have two or three enquiries now before us, as to whether spring or fall is the best time to set out trees. We can't tell how often we have treated on this subject, but it is neatural that the question should continue to be saked, as young men grow up, marry, and either go to farming or in other ways possess land, and desire information as to what first trees to plant, and when to plant them. In a very few words we would say that there is not much choice in the seasons. If the soil is natural that the question should continue to be saked, as young men grow up, marry, and either go to farming or in other ways possess land, and desire information as to what first trees to plant, and when to plant them. In a very few words we would say that there is not much choice in the seasons. If the soil is naturally moist, spring is probably to soll is naturally moist, spring is probably to be also to great the soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil is naturally moist, spring is probably to be soil in the seasons. If the soil is naturally moist, spring is probably to be soil in the season after as possible, sand be planted as soon after as possible, sand be planted as soon after as possible, sand be planted as soon after as possible, should be aftered the soil is naturally moist, and the soil is natu

The American Apple Crop.

There are at present about 3,500 named varieties of the apple. Of these, however, only about 300 are in general cultivation, and of this number not more than fifty possess any special value. The great bulk of the present crop will be found to comprise only about 300 of this number, which includes most the standard varieties. Perhaps the largest orchard in the world, says a correspondent of the New York Tribune, is on the east bank of the Hudson river, near the city of Hudson.

the pleasure of attending a meeting of settlers, when a new 'township facing on the north side of the lake was formally named Glenora. Mr. Ogilvie intends to start farming in Rock Lake district on a large scale as soon as the roads are put in a passable condition.—Winnipeg Free Press.

THE WOMAN QUESTION.

spend hours of toil and their father's money in order to be able to play a few pieces that the company, so far from being compelled by the music itself to hush their talking, look upon as a sort of accompaniment to their running conversation. And the making of pictures, and ornamenting your cups and saucers—well, if you are honest with yourself, you know perfectly if it be a waste of time or not. Do you manage your requisite "shopping"

in geography and history, besides many other exercises on alternate days. This has consumed often eight, always five hours of my day. There has been also a great deal of needlework to do, which is now nearly finished, so that I shall not be obliged to pass my time about it when everything looks beautiful, as I did last summer. We have had very poor servants, and for some time past only one. My mother has often been ill. My grandmother, who passed the winter with us, has been ill. Thus you may imagine, as I am the only grown-up daughter, that my time is considerably taxed. But as, sad or merry, I must always be learn-

Nine pounds blue plums, six pounds sugar, two quarts vinegar, one ounce cinnamon; boil vinegar, sugar and spice together, pour over plums, draw off next morning and boil, pour back on plums, repeat the boiling five mernings, the last time boiling the fruit about twenty minutes. PICKLED RAISINS.

Leave two pounds raisins on stem, add one pint vinegar and half pound sugar; simmer over a slow fire half an hour

STRAWBERRY PICKLES. Place strawberries in bottom of jar, add a layer of cinnamon and cloves, then berries, and so on; pour over it a syrup made of two coffee-cups cider vinegar, and three pints sugar, boiled about five minutes; let stand twenty-four hours, pour off syrup, boil, pour over berries, and let stand as before, then

let stand until milk-warm, put in two quarts of clover blossoms, and two cups of baker's yeast: let this stand two weeks, and strain through a towel. Nothing will mold in it. MINT VINEGAR.

Put into a wide-mouthed bottle enough fresh, clean peppermint, spearmint, or garden parsley leaves to fill it loosely; fill up with good vinegar, stop closely, leave on for two or three weeks, pour off into another bottle, and keep well corked for use. This is excellent for cold meats, soups, and bread-dressings for roasts; when mint can not be obtained, colery seed is used in the same way. tained, celery seed is used in the same way. Oysters as Brain Food.

According to Mr. Frank Buckland a great deal has to be said in a physiological view in favour of the oyster as an article of food. There is an average of about two and a half ounces of meat to every twelve ounces of shell in each oyster, and its constituents include much phosphate of iron and osmazone, or creative matter similar to essence of meat, and also a certain quantity of gelatine or mucilaginous matter, and another material of which phosphorus is the main ingredient. It is the principal brain-giving food that can be taken, and hence is so largely used by those fond of literary pursuits, and in this manner has become an almost essential element of diet to intellectual men. The annals of the University of Paris shadow forth that when scholastic disputations were more than usually rife and boisterous the students were in the habit of rehearsing their debates over usually rife and boisterous the students were in the habit of rehearing their debates over oyster suppers. Louis VIII., who died in 1226, loved oysters so well and thought so much of his cook for the savoury manner in which he furnished them up for the royal table that he invested the chef de cuisine with a patent of nobility and made him a handsome annual allowance. The members of the College of the Sorbonne were invited by Louis College of the Sorbonne were invited by Louis XI. to come once every year to feast upon oysters, until upon one occasion a distinguished theologian came to an untimely end by drowning in the river Seine after the symposium had concluded.

South Ontario Exhibition was in pro-The South Ontario Exhibition was in progress last week. The show of short-horns, although not large, was excel-lent. The principal exhibitors were John Dryden, M.P.P., Arthur Johnston, and Wm.

Dryden, M.P.P., Arthur Johnston, and Wm. Hern. In sheep Wm. Miller and Arthur Johnston, of Pickering, were large exhibitors of Cotswolds, and H. H. Spencer and Wm. M. Miller, of Southdowns and Shropshires. The heavy draught imported stallions of Jonathan Porter, Beattie Storey, and Joseph Thompson are splendid animals, and were much admired. In the different classes the display was good as could be found in any the display was good as could be found in any part of Canada. The entries in the saddle and carriage class were quite numerous. In grain, roots, fruit, and dairy produce the dis-play was as good, and but for the early date of holding the fair would be still better.

## AGRICULTURAL FAIRS.

The Fall Exhibitions for 1880—Dates and Localities. Name of Hair Place where Held Date Mount Forest Hor-ticultural, Dominion Exhibi-

Sept. 14-24. Sept. 16-17. Sept. 17. Sept. 20-Oct.2 Sept. 20-21. Sept. 20-24. Sept. 20-24. Sept. 21-22. Sept. 21-22. Sept. 22-23. Sept. 22-23. Exeter, Brantford, Halifax, Hamburg, Central Fair, Sept. Sept. Sept. Sept. Sept. Sept. ings Co., P.E.L.,

lma & Wallace Melanethon, N. Waterloo, Howard. Jouth Victoria, Wellesley, Vest Gwillin Oct. 4-5. Oct. 4-8. Oct. 5-6. Oct. 5-7. Oct. 5-6. Oct. 5-7. Oct. 5-7. bury, Western, Midland Central, St. John, Oct. 5-8.

Belleville, Oct. 7. Oct. 7. Oct. 6. Oct. 6. Oct. 7-8. Oct. 7-8. Oct. 7-9. Oct. 7. Oct. 7. Oct. 7. Oct. 8. Oct. 8. owden & Minde

Oct. 9. Oct. 9. Oct. 11-Oct. 12-Oct. 12-Oct. 12-Oct. 12-Oct. 12-Oct. 12-Oct. 12-Morris Branch, South Perth, East Peterboro', East Flamboro', omney, outh wold & Dun-wich, taleigh, Oct. 12.
Oct. 12.
Oct. 12-13.
Oct. 13-14.
Oct. 14-15.
Oct. 14-15.
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Oct. 16.
Oct. 16.
Oct. 16. Iona, Raleigh, Beeton, Harley, Bayfield, Newmark Oakwood, Port Perry tanley Branch, orth York, fariposa, forth Ontario,

ien and Dres Oct. 19-20. Oct. 19,

AMERICAN STATE FAIRS.

is often suddenly experienced from an attack of cramp in the stomach, colic, or other painful affections, for the relief of which nothing is superior to Dr. Pierce's Compound Extract of Smart-Weed, or Water-Pepper, compounded from the best French brandy, Jamaica ginger, smart-weed, or water-pepper, and anodyne gums. For diarrhea, dysentery, bloody flux, cholera-morbus, its warming, soothing, astringent, and heating properties render it a perfect specific, unsurpassed as an anodyne and stimulating embrocation

Medical. DR. CLARK Johnson's

Dyspepsia, Liver Diseases, Fever & Ague, Rheuma-Heart Di Biliousness, Nervous Debility, etc. The Best REMEDY KNOWN to Man 9,000,000 Bottles

SOLD SINCE 1870.
This Syrup possesses Varied Prop It stimulates the Ptynline in the Salive which converts the Starch and Sugar of the food into glucose. A deficiency in Ptynlin causes Wind and Souring of the food in the tomach. If the medicine is taken immediately after cating the fermentation of foo a prevented.

revented, i acts upon the Liver, i acts upon the Kidneys, i acts upon the Kidneys, it Regalates the Rowels, i Purifies the Blood, t Quiets the Nervous System, t Promotes Digestion, t Nourishes, Strengthens and Invigional Connection of the connection processor of the connection of t It carries off the Old Blood and makes new He opens the pores of the skin and induce Healthy Perspiration.

It neutralizes the hereditary taint, or peison in the blood, which generates Scordula, Eryspelse, and al manner of skin diseases and internal humors.

TESTIMONIALS

CANADIAN.

CURES RHEUMATISM.
BOTHWELL, Kent Co., Ont.
Dear Sir,—I have used your reliable INDIAN
BLOOD SYRUP for Rheumatism, and it cured
me after numerous other medicines failed.
CATHARINE HIGGINS.

For Scrofula.

So. Stukeley, Sheiford County, Quebec. Dear Sir,—I take pleasure in recommending the public your INDIAN BLOOD SYRUP. It welve months I was annoyed with a lameness my leg, caused by Scrofula, and which the process of numerous doctors failed to cure, then purchased some of your excellent remed which has not only cured my lameness, but all purified my whole system. JOHN BLUNT.

DISPEPSIA AND INDIGESTION.
West Lorne, Elgin County, Ontario, Cane
Dear Sir.—This is to certify that your INJ
BLOOD SYRUP has cured me of Dyspeps
BLOOD SYRUP has cured me of Dyspeps NERVOUS DISEASES

OV SLIVER AND KIDNEY COMPLAINTS

EXCELLENT MEDICINE.
SIMCOE, Norfolk Go., Feb. 8th, 1879.
Dear Sir,—Having suffered terribly from Heart
Disease and Dyspepstä, I find that your INDIAN
BLOOD SYRUP gave me more relief than any
medicine which I have ever taken.
MRS. JOHN BOUGHNER.

DYSPEPSIA AND LIVER COMPLAINT. Dear Sir.—This is to certify that your valuable of the property of the propert

FOR COSTIVENESS. Dear Sir,—I was troubled with Costive Loss of Appetite. By advice of your segan using the INDIAN BLOOD SYRU-low regular in which the control of the control

LIVER COMPLAINT AND DYSPEPSIA.
Victoria Harbour, Simcoe Co., O
I took one bottle of the INDIAN BL
SYRUP, and I feel like a new man. I re
mend it to all for Dyspepsia and Liver o
plaint.
E. D. CURL CAN'T BE BEAT FOR DYSPEPSIA. Victoria Harbour, Simcoe Co., Ont The INDIAN BLOOD SYRUP can't be beat; Dyspepsia. I could not work for some time i fore I got that bottle of BLOOD SYRUP; an am now well and hearty. THOS, COURTNE

SA VIE SAUVEE.

RIVIERE TROIS PISTOLIES, Temiscousta, Quebeo Cher Monsieur,—Depuis pres de quatre ans j'etais affiige d'une tousse accablante, avec une tendence a la Consomption. Je ne pouvai presque rien mange, ne pouvant repose ni jour ni nuit l'on des perait de moi, vue que mon Pere etai decade de la Consomption. Je fus conseiller de me servoir de votre BLOOD SYRUP, et apres et avoir depense trois petites boutelles seulement e me suis trouve grandement soulage et je peu dire presque gueri. Vous pouvez vous servir de mon nom, et je suis pret a atteste tout le continu de ma lettre. Votre tout devoue Ser'tz.

John G. Seton, Temoin. SA VIE SAUVER John G. Seton, Tem

Si l'on desire plus de testimonies ou inform-ion en regard des merites de la BLOOD SYRUI 'addresser a notre AGENT. PAINS IN THE SIDE. PAINE IS THE SELECTION OF THE PAINE IS THE STATE OF THE S

MOSES HERINGTON

DYSPEPSIA CURED.
Addington County, Onta
—I was troubled with D SURE CURE FOR DYSPERSIA

ear Sir.—I wish to state that your INDIAI OOD SYRUP has completely cured me opepsia. I can safely recommend it to all. MRS. ALICE SMITH.

DYSPEPSIA AND INT



ent season; but we do not think anything sens season; our we do not think anything like the ruinous rates of the twelve months, ending August last are likely to be seen again at present. The supplies of butter and milk, though not very abundant, are fully equal to the restricted demand, and prices are moderate with no prospect of any sharp advance,

" Baby Beef" This is a term made necessary by one of the new phases of modern English farming, and whoever has carefully read the British agricultural journals during two or three years past, must have become quite familiar with the term, and with some of the details of that system of feeding which has given rise to this somewhat peculiar descriptive

rise to this somewhat peculiar descriptive term.

The system of making baby beef in England is like this: The calves are fed new milk for four weeks after birth, after which time it is gradually replaced by skimmed milk and meal. Six quarts daily of each are given to each calf, and with the skimmed milk is given an addition of two quarts of boiled oil cake or oat meal, whish is added to the milk as a thickening. From three to six months old, the calves eat daily two pounds of linseed cake, and two pounds of bean meal, in addition to good hay or green food. This feed is gradually increased with the age of the animals, until they are from eighteen to twenty-two or twenty-four months old. The animals are fed altogether under cover, and are not allowed to leave their stables, The experiment of keeping them entirely within doors, and also of letting them run out into a pasture during the best part of the season, have both been tried, and the latter course has been abandoned. They have been found to do the best when fed and kept under shelter.

For a long time the tendency of the best

For a long time the tendency of the best English breeders has been toward the early maturity of beef animals as the most profita-ble system of feeding. It was readily under-

there are about 25,000 bearing apple trees in good, thrifty condition. The crop this year cannot well be estimated yet, but will be immense. It is now a sight worth journeying hundreds of miles to see, and visitors are not wanting. Some of the oldest trees are twenty years of age; the most are much younger. In 1878 the total apple product was 30,000 barrels, a large share of which was accounted to Liverneed and Classow. The exported to Liverpool and Glasgow. The yield will be much greater this season. Anyield will be much greater this season. Another very extensive apple orchard is that of Oliver C. Chapin, at East Bloomfield, Ontario county, N.Y. It covers 120 acres of ground. From this orchard 10,000 barrels were sent to market last year, bringing a total of \$16,687. Still another very large apple orchard is located within a few miles of this city on the west bank of the Hudson, near Esopus village. It was planted many years city on the west bank of the Hudson, near Esopus village. It was planted many years ago by the father of the late Robert L. Pell. The latter was the first man to export American apples, and was, perhaps, the most successful apple-grower in the country. During his life his orchard covered 200 acres, and contained 21,090 trees, which were all the famous Newtown pippin variety. Everything was conducted by a most perfect system, and his great orchard was visited by the most eminent promologists in the world. But

most eminent promologists in the world. But since his death it has been suffered to decline in vigour and productiveness. Mr., W. W. Ogilvie, of the firm of A. W. Ogilvie & Co., of Montreal, accompanied by Mr. W. F. Alloway, has been making a tour of the southern and south-western portions of the province. He expresses himself as greatly pleased with all that he has seen. At Emerson a large deputation of citizens waited upon Mr. Ogilvie to urge upon him the ad-visability of building a wheat elevator at that

mainder of the afternoon in walking up and down King street? As for calls—I beg of you, in all sincerity, make them fewer. You get no nearer to the hearts of these people you "call" upon than if you never saw them; you "owe" them a call, and you pay it by sitting in their drawing rooms and diacoursing upon the weather, servants, the latest light local news, and at best the whereabouts of your summer travelling. You sit and smile and say "Yes" until you feel yourself the veriest idiot and come away feeling that that call is paid. After all it may be that neither you nor your hostess cared for one word of the worthless converse. Now you can make your calling acquaintancevery smallif you wish to do so, rather than fritter time in fashionable your calling acquaintance very small if you wish to do so, rather than fritter time in fashionable calls. I would rather be of Carlyle's state of mind when he complained of that "blather-skite of an American, who has robbed me of two mortal hours I shall never get back to all eternity."

The same with letter-writing; there is too much of a sense of relief when the epistle is written and you have paid your debt; too little of the comfort of real letters when heart

answereth to heart.

Make time. This may sound impossible; but what has been done may be done again, and perseverance works wonders. Names as witnesses to this are quoted over and over, but they should be an ever fresh and dear stimuthey are stimuther than the should be an ever fresh and dear stimuthey are stimuther than the should be an ever fresh and dear stimuthey are stimuther than the should be an ever fresh and dear stimuthey are should be an ever fresh and dear stimuth they should be an ever fresh and dear stimu-lus. Anna Dickinson persisted in the midst of poverty, one of a family of five, and fatherless; the Cary sisters struggling up-ward through many drawbacks in their home in the woods; Fanny Ferm, left in want with two little girls to support; Lydia Maria Child, who lived when education for girls was considered absurd; Harriet Martineau, whose tireless efforts reached upward through years

boil berries and syrup slowly for twenty-five minutes; put in jars and cover. The above is for six quarts of berries. Pine-apples can be made in same way, allowing six and a half pounds of fruit to above proportions. SWEET PICKLE. Take eight pounds of green tomatoes and chop fine, add four pounds of brown sugar and boil down three hours, add a quart of vinegar, a tea-spoon each of mace, cinnamor and cloves, and boil about fifteen minutes let cool and put into jars or other vessel. Try this receipt once and you will try it

Pare off very carefully the green part of the rind of a good, ripe watermelon, trim off the red core, cut in pieces one or two inches in length, place in a porcelain-lined kettle insthe proportion of one gallon rinds to two heaping tea-spoons common salt and water to nearly cover, boil until tender enough to pierce with a silver fork, pour into a colander to drain, and dry by taking a few pieces at a time in the hand, and pressing gently with a crash towel. Make syrup, and treat rinds exactly as directed for pickled peaches. You may continue adding rinds, as melons are used at table preparing them first by cooking in salt water as above; when you have prepared as many as you want, and they are nearly pickled, drain and finish as directed in peach pickles, except when the syrup is boiled the last time, put in the melons and boil fifteen or twenty minutes; set jar near stove, skim out melons and put in jar a few at a time, heating gradually so as not to break it, then pour in syrup boiling hot. A rind nearly an inch thick, crisp and tender, is best, although any may be used. If soum rises, and the syrup assumes a whitish appearance, drain, boil and skim syrup, add melons, and boil until syrup is like thin molasses.

CLOVER VINEGAR.

WATERMELON PICKLE.

CLOVER VINEGAR.