

The Farm.

Bread Direct from Wheat.

German chemists claim to have discovered a process for making dough direct from wheat, that promises to do away with the grist mill forever. The Toronto World publishes some interesting facts in regard to the invention, translated from a German newspaper, which says that the trade done by a factory running under the new system is so great that additions to the plant have become necessary. We quote: "The machinery not only transforms whole grains directly into dough, but also at the same time kneads it, no grinding or milling process being employed at all. After the wheat is first thoroughly cleaned in the dry state, it is placed in running water until the latter is no longer turbid, and it is then allowed to soak for a few hours in a temperature of 50 degrees to 52 degrees centigrade. In the starchy condition in which it is then found it is placed in the dough machine, where it goes through the patented process, whereby the mass is vigorously squeezed and at the same time passed through a sieve. The doughy mass is then forced through a sieve with finer meshes, finding its way into wooden boxes and thence into souring vats. The quantity of dirt which the process removes from the grain is said to be frightening, both in cleansing the dry grain and during the doughing process, when the surface of the water is covered with a disgusting layer of stuff made up of dust, weeds and the ejections of mice and birds, all of which the machine is said to thoroughly remove. The writer of the article claims that the bread made by this process is not only healthier and more palatable than that of ordinary manufacture, but also more nutritious. All the nutritive portions are preserved, especially those nearest the outer surface, which it is claimed are lost by milling operations. That none of the nitrogenous substances are removed is proved by the fact that the albuminoid ratio of the bread is 1.5, and even the most fibrous or woody portions are in such a condition that they can be dealt with by persons of weak digestion. Finally, the new process is said to be most economical. —The Sun.

Potash and Crimson Clover.

A very important thing in the growth of crimson clover that is deemed essential to complete success is potash. It acts on the clover like magic, making it grow luxuriantly and gather much more nitrogen from the air than if no potash had been applied. And then, if the clover crop is all ploughed under, the potash is there all safe, and in the best form to be available for the next crop, whatever that may be. It is not lost or wasted by any means, should the clover be cut and fed to stock, for it would all be eventually returned to the land in the shape of manure. To put the potash on the clover is therefore much better than to wait until after it has been grown and then apply it to the following crop of grain, potatoes or anything else. It will pay ten times over for the longer time taken, by enabling the clover to extract much more nitrogen from the air.

The same treatment will prove equally profitable for almost any other of the nitrogen gatherers, such as red clover or cow peas. Sow it on the land at time of seeding or soon after. Do not buy that which mature and a little ingenuity will give you for almost nothing. If you are where crimson clover will succeed, try to have a big crop of it to turn under in May, 1898. If you will give it plenty of potash you will get the cost all back, and much more, in a big crop of corn or whatever you may choose to grow. —(H. E. Van Damian, in New-England Farmer.

Corn.

Do not sow corn until the ground gets warm. Sow in hills three feet apart each

way. Drop about a dozen seeds in each hill, and thin out to say six plants at most, make two sowings, about two weeks apart. Be sure that your ground is well manured for this vegetable as it is a gross feeder. The best way is to place a quantity of manure in the hill and cover over with soil, and when the plants are well grown give a small covering of wood ashes. In this same piece of ground and in the same hill, some squash seed may be sown. This can be put in the same time as the corn. Vegetable marrow is a fine summer variety, and Hubbard squash is one of the best for fall and early winter. In this way two crops can be grown with profit. Some of the larger pumpkins are very useful to cover up an ugly spot in the garden, such as a manure heap, etc.

Lime for Clover.

For a good many years past there has been a general complaint among farmers in the older states that it was impossible to get a catch of clover as freely as in older times. Some have attributed this to a lack of potash in the soil, and there is no doubt that light applications of potash have stimulated a growth of clover where it would fail otherwise, but it seems to be now a settled fact that the failure is more often caused by acidity of the soil that can be remedied by a moderate application of lime. Clover catches more freely in a lime stone soil, and the farmers who have applied ten or fifteen bushels of lime to the acre have no trouble in growing an abundance of clover annually. We all know how freely it comes in wherever wood ashes are spread, or even where there has been a little fire of brush in the field, and it is probably as much from the lime that is in these ashes as from the potash that the soil is made receptive to the clover plant. — [J. H. Hale in Hartford Courant.

The Suffering and Crushed in Spirit.

Need Words of Cheer.

Their Only Avenue of Escape is Through Paine's Celery Compound.

True words of encouragement, hope and cheer are generally welcomed by suffering humanity—at least by that part of it with crushed spirits and despondent hearts.

To those who are martyrs from rheumatism and neuralgia we have a few words of honest advice, which, if followed, will certainly lead to that coveted goal—perfect health—that many are so earnestly praying to reach.

Up to the present you have failed to banish your rheumatism. The medicines you are using have not removed the floating acid poison from your joints and muscles. You are as bad today—perhaps worse—than when you commenced to doctor, and some of you are pronounced incurable.

Cheer up, sad souls! There is hope, yes, more than hope; there is a new life for you and freedom from all pain and agony if you give that heaven-sent remedy, Paine's Celery Compound, a fair and honest trial. It has completely cured the worst forms of rheumatism in the past, and its great and precious virtues will do the same good work for you today.

To those who suffer from that merciless tormentor, neuralgia, we say, with all candor, use Paine's Celery Compound, and your future will soon be happy and bright. This disease always indicates a low or depressed vitality, and is the most agonizing and exhausting that can afflict the nervous system. The ablest physicians now freely prescribe Paine's Celery Compound for neuralgia, and affirm that no other medicine can so completely eradicate the cause of this terrible disease.

One bottle of the great health-giving medicine will produce cheering results and will prove that our advice is golden. May heaven give you sufficient faith to make a trial.

OGILVIE'S Hungarian Flour.

THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. **THE PRICE** is now so near that of Ontario flours, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer. **HUNGARIAN** is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

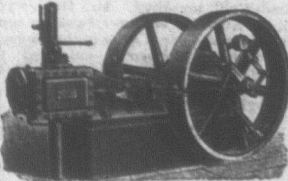
IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

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