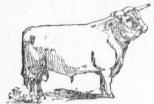


THE FARMER'S BEEF BREED.

Some Good Specimens of the Fine Old Deventhere Cattle.

In districts where dairy products pay better than beef raising the agricultur ist should select his cows from the wel known milk, butter and cheese families But if he is a small farmer in a rough

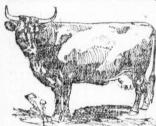


PURE BRED AMERICAN DEVON BULL. could not do better than to cultivate th Devon cattle.

The Devons are among the hardies of cattle, well adapted to a hilly o mountainous region. They can rough it as well as anything with hoofs and horns should be allowed to rough it. Where oxen are necessary, the gentle, intelligent Devons make the best ones of all. Connecticut dairy farmer who make vast quantities of Jersey butter keeps pair of Devonshire oxen to do all the rough work of the farm and is sure it pays him. Besides that, in England, the native home of roast beef, there is a be-lief that the best meat which comes to the British markets is that of a stall fed Devon steer. Western ranchmen have heretofore

objected to the long horns of the Devor as being in the way of shipping them, but with the new and painless methods of dehorning now in use this objection fades out of sight.

Finally, if there be such a thing as a general purpose cow, which there is not the Devon comes nearer it than any other breed. The cows of this family



PURE BRED AMERICAN DEVON COW. will give a fine yield of milk if well cared for, and it is only less rich than that of the Jerseys and Guernseys. The Devons have their enthusiastic advocates among the beef raisers of the west, and the American Devon Cattle club is well sustained. One of the most devoted Devon men in the country is Mr. B. R. Eldredge of Provo City, U. T.

Give Us Kentucky Saddle Horses

The people in early days largely depended upon horseback riding for long distance travel as well as for short trips; hence they encouraged breeds of horses which could carry their burdens with ease, both to themselves and the rider. The saddlers of that early period were not the stylish and finished steppers of this. The best horses for the purpose were brought from Canada, where the pace or ambling gait had been most encouraged, while Virginia and the south Atlantic states had given more attention to the race horse. The Canadians were said to be a cross of the early French stock with the stallions obtained from New York and New England. They combined the hardiness and perhaps the aits of the former with the better size

When Kentucky was growing into statehood, away back in the thirties, two classes of horses mainly were imported into her territory to grow up and fatten on the succulent blue grass. They were the thoroughbred and half blood from Virginia and now and then a pacer from Canada. Naturally the because many people did not care to keep up the breeding of race horses, and as produced a more useful animal,

particularly for saddle purposes.

The taste for a real saddle horse is vi-The taste for a rear scane noise is vi-tiated some these days by a class of "professors" from England and Ger-many, who conduct riding schools in eastern cities. They know nothing of the delight of horseback riding proper. They have perhaps never mounted a sad-dle horse of the western type and therefore make the most of what they know about the saddle horse. There is another reason for their adoption of the high trotting horse in their schools.

Many of the eastern riders are driven to horseback as a relief from the ills of counting houses. Hence they expect to find it in the high stepping trot. They are misguided and will find in the end that the ease of body and mind given by that the ease of body and mind given by h morning ride on a gaited saddle horse will prove more beneficial than the vio-lent jolting they get on the back of the school horse. Still it is not the province of western horsemen to dictate to their patrons. Our saddle horses are capable of taking on the trot if need be, and they will be so educated while the craze long. Mounting the eastern hackneys for a saddle horse is like getting out of a fine buggy and taking an ox cart.—The

Millet For Fattening Hogs. "I had 31 head of hogs," says F. H. Smith of Brown county, S. D., "which I raised and fattened on millet seed, which made an average weight of 524 pounds on foot, and I fattened one hog that weighed 631 pounds. This hog gained for the last 30 days 2 1-5 pounds perday. This millet makes pork that is second to none. It is a sure crop, grows quickly and no danger of frost. It is cheaper than corn and just as good if not better for fattening

T. C. THORNHLL, optican, jeweler watchmaker and engraver, general repair ing. A call solicited. 402 Tulbot street

FEEDING WHEAT TO STOCK

Expert Opinions on Methods of Feeding It to Hogs and Sheep.
Professor Henry writes in The Breed-

's Gazette er's Gazette:
Reports in the daily papers state that
Ohio farmers are feeding wheat and
making 20 pounds of pork from a bushel
—that is, three pounds of feed make a
pound of gain, live weight. While such
gains may be had for a week or, two the
feeder must not expect more than a
pound with lean shoats from about four pound with lean shoats from about four ounds of wheat, or say 15 pounds of ork from a bushel of wheat when fed o shoats that have been running on pasture and are not too fat nor the fatten-ing period too long continued, for the last few weeks of the fattening period show a very marked increase in the amount of feed for a pound of pork. Allowing 15 pounds of pork for a bushel of wheat it will be seen that at present prices farmers can well afford to feed even merchantable wheat. This true, there is evidently more profit still in

But I should not feed the wheat by itself. It will pay much better to dilute it with soaked corn or cornmeal and a little shorts. Wheat flour in itself makes a pasty mass in the mouth of the animal, which can be remedied by using cornmeal and shorts or even a little brith. Two parts wheat, with two parts corn and one part shorts by weight, will prove the very best feed for young pige and shoats. For fattening hogs, use half cornmeal and half wheat. The wheat may be ground into a coarse meal and will then not he so sticky. This feed will then not be so sticky. This feed given to thrifty shoats that have grown a good frame on pasture, with a large,

feeding wheat that is rejected because of

ome slight fault which injures its flouring qualities, but not necessarily its feed-

healthy, digestive tract, should give splendid hogs, carrying the best of pork. Doubtless just at this time there are a good many farmers who are waiting for the corn crop to ripen in order to fatten their hogs. Some of these same farmers may have wheat in bins which is not of the best quality, waiting for a rise in the market. Personally I believe wheat will go higher, but will it not pay to feed poor and in some cases even good wheat to hogs in order to hurry them off, save time, feed and get ready money, which is quite an object just now with many? It may seem a little strange to feed wheat to hogs, but there has been more wheat offered the last few years than the markets of the world would buy, and why take second thought on that side so long as there is more money in

eeding than in selling?

Where a farmer has a little wheat that he does not care to sell and does not wish to take it to the mill for grinding it can be boiled in a large kettle, and a little of this boiled wheat given to shoats or young pigs will pay double, I believe, what the miller will give for the wheat, in the way of helping the animals on in growth or flesh.

A correspondent of the St. Louis Re-

public says of feeding wheat to hogs and

Wheat is very low in price now, and there is no question but that in many cases it can be fed with good results. This is especially the case when feeding hogs or sheep to fatten. Under present conditions a higher price can be realized by feeding the wheat to vigorous, thrifty hogs or sheep and then selling in this hogs or sheep and then selling in this

way than by selling the grains.

With hogs it can be fed to better advantage if it is soaked long enough to soften the grains thoroughly. The objection to feeding it without soaking is that it is naturally a hard grain, and being small more or less of it will be swallowed without being properly mas-ticated, and the consequence is that more or less of it will not be digested,

and of course this is a waste.

Wheat, before it is fed to hogs, should be soaked at least 10 or 12 hours, and 24 would not be too much. Use two bar-rels, and as fast as one is fed out fill it up and put to soak while the other is being fed.

In putting to soak use plenty of wa-ter. The grain swells very much, and plenty of water is needed to soften it thoroughly. It is best to begin feeding with a light ration and gradually increase until they are given all that they will eat up clean at each meal. With all kinds of stock it is comparatively easy to overfeed at the start, and it will require some time entirely to recover from the effect. The better plan bring them to full feed gradually, and then, once on full rations, to crowd as much as possible. With sheep there is no special advantage in sosking the wheat. It is better, however, to feed in shallow troughs.

Another good way of feeding wheat to

Another good way of reeding where to hogs is to grind it coarse and then make it into a slop with milk if it can be had, or with water if milk cannot be secured. Fattening hogs can be given all that they will eat of this, and if thrifty and given comfortable quarters and plenty of pure water will fatten very rapidly.

Live Stock Points.

There are nearly 25,000 registered standard stallions in the United States. At the poultry shows white fowls that have been reared in soft coal districts make a show indeed. They are so gray that they would not at first glance be taken for white at all, and they seem to belong to a different breed from other chickens of the same kind from anthra cite coal burning localities.

A writer says that the most miserable ooking horse is the horse persecuted by the checkrein.

Ben H. Kenney, who developed the 3:04 gait of Nancy Hanks, is now in the employ of Mr. Gus Sharpe of Louisville. Left to themselves cows will drink at east 20 times a day, an experienced dairyman says.

lairyman says.

There is an excellent destand for matched coach and carriage horses. When the match is perfect in color as well as in gait, a high price is sure.

The annual convention of the Amerlean Shropshire Sheep associa in will begin Oct. 2 at the Live Stock building, World's fair grounds.

Cottolene, 2 lbs for 25c; freshoan saln 2 for 25c; best bread, 4c per loaf; cakes, 8c per dozen, at D. J. Langdon's, corner of York and Thames streets. ywt

MAKING FALL CHEESE.

Instructions For Each Stage of Its Prog-

Instructions For Each Stage of Its Prog-ress From Vatto Hoop.

After getting the milk into the vats heat up slowly to 86 or 88 degrees. Ripen the milk well (a few seconds less than for summer cheese) before setting, and if the weather be cold better results can be obtained by using a little clean flavored sour milk for a starter, but do not under any circumstances use thick milk.
Enough rennet should be used to cause

perfect coagulation in 40 minutes.

Begin cutting with the horizontal knife and finish with the perpendicular,

cutting continuously until it is finished. After the cutting is completed the curd should be stirred slowly and gently for 10 or 15 minutes before any heat is aplied, then raise the temperature gradu-lly to 96 or 98 degrees, taking about 45 ninutes to attain the desired temperature. Dip the curd when it shows 12 until the whey has all escaped, then keep the curd warm—about 94 degrees—and allow it to mat. When matted, cut or break into convenient strips and turn over occasionally. Do not allow any whey to gather in pools on or around the curd. When it feels mellow or will show 1½ inches to 1½ inches acid by the hot iron test, it should be put through the curd mill. Stir and air well immediately after

grinding.
When the curd is well matured and When the curd is well matured and has a silky, buttery appearance, the salt may be applied. Use at the rate of 24 pounds to 34 pounds of salt per 1,000 pounds of milk, varying the quantity to the amount of moisture in the curd. The temperature at this stage should be about 86 degrees. The curd may be hooped and put to press in from 15 to 20 minutes after the salting is done. Apply pressure very slowly at first and allow the cheese to remain in the press one hour before turning. Only pure warm water should be used when band-

Turn the cheese in the hoop every morning, never allowing a cheese to be placed in the curing room unless it has a perfect finish.

The temperature of the curing room

should be kept constantly between 60 and 65 degrees.

When coloring, pour the coloring into

a dipper of warm milk from the vat, then draw the dipper quickly along un-der the surface of the milk from one end of the vat to the other, then stir well, and there will be no danger of streaks in the curd. Have a dipper with a long handle for the purpose. Rennet should be diluted to one gallon

of pure water for each vat, and the milk should be well stirred for at least five minutes after the rennet has been added. In case the milk is very ripe two min-utes will be ample time to stir after adding the rennet.

Everything in and about the factory should be kept scrupulously clean. The cheesemaker who fails to do this need not grumble if his patrons follow his example.
All strainers, sink cloths, etc., should

be well washed, then scalded and thorighly aired each time they have been

The vats, pails, curd sinks, etc., should be scalded with boiling hot water after washing, and if the water can run out readily they will dry off in a few min ntes without wiping. Do not use a dish-cloth, as it usually leaves an unpleasant flavor.-Hoard's Dairyman.

Dairy Refrigerators at the Fair To tell the truth, I have been so disgusted with the appearance of these re-frigerators that not until the energetic Nebraska commissioner, Mr. Ashburn, pointed out the defects had I noticed the lack of common sense in their con-struction. Thus the cooling pipes are about 3½ feet from the top, leaving the top shelves to take care of themselves. The \$9 per foot, it seems, did not include the shelving, and those commissioners who told the contractors to go ahead and put in three shelves in each case were charged \$5 for work worth \$1.50 or \$2. The builders are completely ignorant of the simplest principles in refrigeration. New York is the only state that dared to leave its cheese in the hot atmosphere.—

Dairy and Creamery.

"There is mighty little reason why a first class butter cow should be eaten for beef any more than a horse," remarks The Rural New Yorker. "It ought to be so difficult to fatten her that it would be cheaper to turn her into fertilizer at

Hydrate of chloral is claimed to be valuable remedy for milk fever after calving. Take three-fourths of an ounce of chloral hydrate, mix it with molasses and give it to the cow for her first dose. In two hours more give her another dose, this time putting half an ounce of the chloral hydrate into the molasses. Give a similar dose again in two hours more and repeat the third at the same interval if the symptoms do not disappear. A dose like that ought to cure anything.

. Canada gets at least 30 first class cheese prizes in the World's fair dairy test.

Every successful dairyman keeps account books containing a correct list of all the cans, dippers, pails and implements of every kind that are used about his establishment.

In all the Borden milk condenseries Sunday is observed strictly as a day of rest, and no milk is received at the fac-tories. The farmers keep that day's milk at home and work it up for themselves.

Whenever milk has cooled below 80 degrees it needs to be warmed again be-fore being put into the separator. A temperature of from 86 to 90 degrees is the approved one for separating.

Every live dairyman now has a Babcock test and uses it frequently.

When you go to the Fair take a look f Frauk Cooper's magnificent display artistic first prize photography.

FRUIT FLOWERS STORY TO

CULTIVATION OF THE RASPBERRY.

The Notable Change Introduced Into the General Management of This Plant. The only pruning formerly given to the raspberry plant was confined to cut-ing out the old stems which had fruited, thinning out the young stems which were to produce the new crop and short-ening them by cutting off their tops. These would then be fastened to a stake These would then be fastened to a stake or some similar support, and this completed the pruning for the season. But the more modern system obviates the necessity of any kind of support, and the plants are managed so that they are able to support themselves when full of fruit.
This is accomplished by allowing the first year's growth of newly set out plants to grow undisturbed. The second year two or more shoots will be produced, and when these have reached to a height of about two feet their tops are ched off so as to stop their further up-ht growth. They will then proceed right growth. push out side shoots or laterals on all sides, balancing and supporting them-selves very effectually and appearing like small evenly headed trees.

When growth has been completed for the season and the leaves have fallen, these side shoots are pruned back so as to leave them from 12 to 16 inches in length, according to their strength. This pruning can be done quite rapidly with pruning shears. At the same time, if not before, all the old stems or canes which have fruited are also removed, but many cultivators prefer to remove these old stems immediately after the fruit has been gathered, claiming that by so doing the young canes have greater freedom of growth; also that by promptly remov-ing the old canes many kinds of insects which lodge in the old wood and have cocoons and nests upon it are thus de-stroyed by burning all the prunings as they are collected.

This system is continued annually. No

greater number of young shoots than is required are allowed to grow, all others being destroyed as they reach a few inches in height. The summer topping is attended to as previously stated. As excellent authority as Mr. William Saunders of the United States department of agriculture says that the result of this routine treatment is a self supporting plant and an improved fruit.

The Fringe Tree.

Chionanthus virginica, or, as it is more familiarly known, fringe tree, is a small native tree or shrub with large glossy leaves and drooping racemes of pure white flowers, having narrow fringelike petals.



WHITE FRINGE.

Aside from the singular interest connected with its deeply cut and pendu-lous flowers, it is particularly handsome when in fruit, the berries being borne in long clusters. It is proper to add, says Meehan in his Illustrated Monthly, that the flowers are dieccius, and those who buy plants have a chance of getting a form with sterile flowers, from which of course no fruit results. Those who get the most satisfactory results from the fruit plant several in one large clump together. It is said that occasionally plants bear these beautiful clusters of purple fruit when entirely by themselves —a long way from any neighbor—and this would indicate that occasionally the plant is hermaphrodite. Although this is reported to be sometimes the case, Mr. Meehan has never seen an instance Barry calls the fringe "a superb lawn

Two Crops of Bloom.

Is it generally known among amateur; that the common garden larkspur can be made to give a second crop of blossoms by simply cutting down the whole plant as soon as the first seed vessels appear? I found this out by accident myself: als that the hoya roots readily and quickly in water instead of earth or turf, writes a correspondent of American Gardening

Helpful Hints. Select damp, cloudy weather for transplanting evergreens.

Give gladiolus proper support.

Layering of roses and shrubs is in or-Sow seeds of perennials, such as pan-

sy, hollyhock, delphinium, dianthus, aquilegia, canterbury bells, digitalis, lychnis, myosotis, perennial poppy, lo belia cardinalis, antirrhinum and others. If one does not mind a little tough pulp and a somewhat foxy aroma, he should not be without the Pocklington

grape. The rivinas are dwarf evergree shrubs, much admired for their small, bright scarlet berries.

The so called black calla is of a deep, elvety purplish maroon, almost black on the upper side and moss green under-neath. From the center of the flower springs a long spike of a glossy black

To propagate rubber trees American Gardening directs as follows: Cut off a foot of the top and as much of any branches and put the slips in spagnum moss in a moist, warm place, with an abundance of bottom heat.

The ring and letter which the girl seturns are slight tokens. The ring and letter which the girl is aplay of turns are slight tokens.

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