

L. S. Hardin's System as Described in the Jersey Bulletin.

To be able to make butter that will win a prize at the local fair is an achievement of which any woman may well be proud. We, therefore, give the following letter by L. S. Hardin, in the Jersey Bulletin, on how to make exhibition butter, in the hope it may contain some hint to those who have tried hard to win but have failed. He says:

"The making of prize butter is one of the arts of the dairy industry, and while it is true that some women, though fewer men, possess this art apparently by instinct, and in some instances with the crudest implements, that is no sign that you can do the same thing.

"It is a higher and more worthy honor to get to the top by hard work and intelligence than by the instinct or even genius. The careful, painstaking man can in a short time master all the intricacies of fine butter making, provided he is willing to lay aside his old prejudices and profit by what he can learn.

"Let us briefly state the process of making butter that, if strictly followed, will deserve to win.

"Milk in a very clean, dry stable, with no dust. Brush the cows carefully night and morning and give pure well water. Before beginning to milk, wipe sides and udder with damp cloth or sponge. The milk must have on clean clothes, clean dry hands, and should take three or four pulls of each teat and throw it away. Remove the milk immediately from the stable to the separator, or set the milk in ice water. There should be cows enough selected to make the butter from one milking, as mixed cream is dangerous.

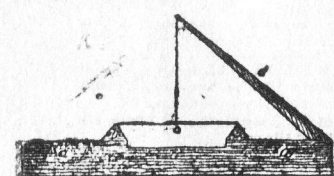
"As soon as the cream is secured, put it in a Boyd ripener, if possible. If not, put it in a clean tin with a tight cover and stir in the starter, set it in an atmosphere of 75 degrees and keep it at this temperature without stirring until a very slight acid develops and the cream runs in a continuous little string a foot long. Then churn at once, if you know how, at 55 degrees.

"Stop the churn the instant the butter forms the size of a clover seed; draw off the buttermilk and pour in water at 62 degrees enough to freely float the butter. Wash the butter by gently stirring with a paddle through two or three waters until all the buttermilk is out and the water runs clear. Pour in a strong, cold brine, a salt solution, and stir the butter through it for fifteen minutes.

"Take out and press out the water until reasonably dry. Make up at once in point prints, brick shape. Wrap with parchment paper, or, if rules of fair call for it, pack in new tub. Follow fair instructions simply or you cannot get the premium even if you win. Keep the butter on ice all the time."

Getting Grade of Ditches and Drains.

A device for assisting in getting the grade while digging drains is described by a correspondent of American Agriculturist. "I took a piece of board, a, a, 8 feet long, 7 inches wide and nailed on two three cornered pieces, b, b, cutting out the section of the board between them as shown in the illustration. Then I nailed a piece of lath across the tops of the three cornered pieces. A piece of clap-board, d, three feet long, was sharpened nearly to a point on the thin



APPARATUS FOR GRADING.

side and nailed diagonally to the side of the eight foot board, thin edge down, so that the point of the clap-board would be about twenty inches above the centre of the lath. If the lower edge of the board is straight and placed in a level position the line will hang at right angles with it. Have the edge of the lath planed. Take a sharp pencil and mark each side of the line and cut a notch on the lath. To illustrate the use of the device, when the board is level, if a two inch block is put under one end and a notch cut behind the line, the plumb line will indicate the grade and the operator will get a two inch fall for every eight feet, eight feet being the length of the board."

Cleaning Up Poultry Yards.

Spading or plowing a poultry yard is not "cleaning it up" according to our view of the case. It is simply "conserving the filth and" preventing the purifying sunshine from doing its sanitary work. The way to "clean up a poultry yard" is to clean it up and burn the trash or remove it and use it to fertilize cultivated crops. Plowing is all right if the fowls are to be removed and a crop of some sort grown, for in that case the crops remove most of the deleterious matter. But in this case the "yard" ceases to be a poultry yard for a season. The way to clean a poultry yard is to use a rake, a broad broom, fire and a wheelbarrow and then give the sun free access to the surface. Spade up a place for the fowls to scratch and wallow in, and the thing is done about right.—Farm and Ranch.

Feeding Bees in Winter.

Don't feed syrup to bees in winter. Use the combs of honey and the candy. It is just as well, if not better, to feed right away. Very quietly remove the outside comb or combs at one side, so that you can put the frame of honey or candy right next to the bees. The bees will not use the rest. Of course you will not use any smoke. If your work is carefully done, you will have no trouble, advises the American Bee Journal in regard to colonies that are too tight for winter and need feeding.

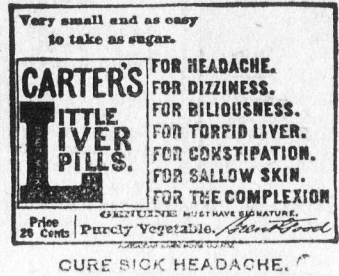
ABSOLUTE SECURITY.

Genuine
Carter's
Little Liver Pills.

Must Bear Signature of

Wm. Wood

See Fac-Simile Wrapper Below.



CURE SICK HEADACHE.

An Early Astronomer.

Thales, born 640 B. C., was the first to note the four distinct divisions due to the position of the sun—namely, the solstices and the equinoxes. He also taught that moonlight was simply reflected sunlight and was the man who first made a prediction of a solar eclipse.

COURTESY OF STUART.

Stuart, the self-confessed counterfeiter of Dominion one-dollar bills, held in Toronto, is a very kind looking, fatherly old character. He has a full face, shaggy grey hair and beard and high forehead. It is said that he has been around Toronto for the past twenty years. He is a very shrewd, intelligent old man, quite temperate and with few close friends. It is said that at one time he worked for A. E. Kemp Co. on River and Gerard streets, engraving plates, which are placed on coffins. He is given credit for the invention of the art of photography on tin. Certain it is that he is a fine chemist and an expert engraver.

The Land of the Trout.

Mr. A. M. Dymont of the Attorney-General's Department of Ontario, who has recently been in the vicinity of Bancroft, in Hastings County, thinks that the country there knocks Muskoka out as a resort for hunters, fishermen and out-door pleasure-seekers generally. "All that is needed," he says, to make the place an ideal summer country is good hotels. From Bancroft there is 40 miles of navigation for steam launches, and the speckled trout fishing in all the streams and lakes is capital. It is remarked that the waters which drain to the Madawaska and Ottawa are inhabited by trout, while the streams on this side of the divide are the home of the bass.

Bank Clerks.

Several detective agencies do a large business watching the movements of bank clerks after business hours.

Repairing Sheets.

Repair sheets that have become thin by tearing them from end to end down the middle and then sewing the selvages together to form a new middle. Of course the sides will then have to be hemmed, and the four corners should have tape sewed along them for about a couple of inches each way to strengthen them and prevent their being torn out by the pegs when they are hung on the line to dry.

YORK COUNTY'S LIVING PROOF

That Dodd's Kidney Pills Will Cure Gravel

Thomas Harrison Tells of His Sufferings and of His Speedy and Permanent Cure.

St. Mary's Ferry, York Co., N. B., Feb. 22.—(Special).—York County has a living proof of the efficacy of Dodd's Kidney Pills to bring back health, when all other means have failed, in the person of Thomas Harrison, of St. Mary's Ferry. "I began to suffer with a severe pain in my back, followed by a very lethargic feeling," Mr. Harrison says in speaking of his cure. "This continued for some time, gradually getting worse, when I was obliged to call in a physician, who termed my disease appendicitis. Still I could get no relief, and very shortly I commenced to urinate blood.

"My attention had been called to Dodd's Kidney Pills, but I was skeptical of patent medicines, and it was some time before I made up my mind to try them.

"The first box gave me relief and greater relief followed when I passed a stone that had formed in the bladder. By the time I had finished the third box I was cured. I have had no return of my trouble either, for if I feel any symptoms of its return I get another box of Dodd's Kidney Pills and in that way keep myself clear of that terrible disease."

Mr. Harrison is only one of many here who have benefited from the use of Dodd's Kidney Pills, and the generally accepted conclusion is "If the disease comes from the kidneys, Dodd's Kidney Pills will cure it."

MENU OF THE TURKS

DISHES THAT COULD BE ADOPTED BY AMERICAN HOUSEWIVES.

Viaads That Are at Once Appetizing, Nutritious and Inexpensive—Popularity of Vegetables and Sweets. The National Dish.

Some of the dishes found on Turkish tables might well be adopted by the American housewife, being appetizing and inexpensive and easily prepared from articles that are to be found here in great abundance.

Turks do not care for salads, but prefer meat, fish, vegetables and sweet dishes. The Bosphorus furnishes a great variety of excellent fish, among them the red mullet, oysters and mussels, but the Turks have no idea of the choice of cuts and simply ask for so many okas, caring nothing so that they get meaty pieces with few bones. Corned beef, roast beef, steak—these are unknown. Mutton, beef, a little veal, fowls and game are eaten. Pork is "the unutterable flesh."

Breakfast with the Turks of all classes consists of a cup of coffee and bread. A piece of cheese rolled into the fat pancake is eaten by the laborers. This is sometimes exchanged for cakes that are much like pretzels, only larger and not so hard. In the fruit season different kinds of fruit are added. Black bread made of unbleached rye flour is sold everywhere and when fresh is delicious. With a few grapes, a piece of the native cheese and a cup of coffee the richest man is satisfied.

With all fish, lobsters and many meats a sort of salad dressing is served made of garlic, oil, breadcrumbs and vinegar, all bruised to a cream, with caviare or cucumber. Mussels are much larger than in this country. They are washed, steamed until they open, then filled with rice, chopped onion and pepper and butter, packed closely in a vessel and baked an hour.

Turks make few soups, as they prefer solid food, but sardines, anchovies and salted olives or pistachio nuts are eaten before meals as appetizers. Of vegetables, which enter largely into their diet, the favorite is the tomato, and scarcely any dish is considered complete without it, though they never eat this vegetable raw. To preserve tomatoes for winter use they boil them until the skins are loose, then pass them through colanders, after which they throw salt into the pulp. This causes it to settle, and the water is poured off while the residue is put into thin bags and hung in the shade. The next day it is spread on flat surfaces to dry. Later it is cut into squares and laid in covered jars. This process retains the taste and qualities of the tomato better than canning, and a little water makes the pulp moist again.

Potatoes, a taste for which is an acquired one with the Turk, are first boiled, mashed with eggs and a little flour, then made into cakes and fried. Beans and lima beans are boiled with tomatoes and butter and sometimes onions. Squash is sliced and fried or stuffed with mince meat, onions and boiled rice, and then baked. Large cucumbers are also stuffed with minced meats and baked or are eaten raw with salt. One good stew is made of mutton and green peas. Another has all sorts of vegetables, like an Irish stew.

Eggplant is cooked in many ways, some of them palatable and good. One recipe is called imam-baile, which means that the imam for whom the dish was made fainted with delight at its excellence. To make it, cut slits in the sides of the eggplant and insert a forcement of onion and minced chicken in the cavities. Tie strips of cloth around and fry thoroughly in boiling fat. Another way is to substitute eggplant for potato in a stew. Tomatoes should also be added.

Moussaka, another and better form, calls for one large eggplant, sliced rather thick, without peeling. Have a quart of tomatoes freshly peeled or canned and one pound of minced beef. Fry the beef until it separates, set aside while the eggplant is being fried, then put alternate layers of meat, eggplant and tomatoes in a deep dish; season and bake in a slow oven one hour.

Another delicious dish results from placing sliced onions, tomatoes and ship's bread or soda biscuit in layers, with a generous piece of butter, in a covered dish. Bake slowly four hours. Pilaf, the national dish of Turkey, is served invariably at every dinner. Rice always forms the foundation, and the most popular variety is that where nothing but butter, tomatoes and rice is used. Take three-quarters of a pound of Carolina or Egyptian rice, wash until perfectly clean and while still wet place in a pan with one-quarter of a pound of butter. Stir over the fire until the rice has absorbed the butter and become a light golden color. Add the rice to three pints of strained tomato juice, boil the whole up once, then draw aside to cook, without stirring, for twenty-five minutes. When done, melt another quarter of a pound of butter, and when the pilaf is dished up pour it over the top. Each kernel should be separate. The color will be a rich light brown.

Yalanje-dolma is a popular dish with foreigners as well as Turks. Scald some fresh green grape leaves. Take a half pound of rice and fry in butter as for pilaf. Mince some onion and parsley very fine and add them to the rice with salt and pepper. Stuff each leaf with the mixture, fastening the little bundles with cloves. Lay them in a kettle, the opening downward, keep them in place and just enough water to keep them from burning. Simmer for three-quarters of an hour.—New York Tribune.

Vertigo or Dizziness

Accompanied by sick, nervous headache, irritability, nervous exhaustion, stomach troubles and sleeplessness is the forerunner of

PARALYSIS, EPILEPSY AND INSANITY

No ailments are so horrible to contemplate and none cause such misery as those which end in Mental and Physical Helplessness.



Suddenly the victim of vertigo is thrown to the ground as though struck with a blow, and though not unconscious he is unable to help himself. He may have been warned by confusion of vision and thoughts and by the sight of objects apparently moving around him, by sparks before the eyes or a rising and falling motion like the swell of the ocean; he may have been subject to indigestion, liver disorders, constipation, pain or oppression after meals, nausea, heartburn, belching of wind, nervousness, headache and sleeplessness, but the first stroke of vertigo or dizziness may come on him unexpectedly at his work or on the street.

As the sufferer from vertigo or dizzy spells comes to realize that his trouble is likely to end in paralysis, locomotor ataxia, epilepsy, insanity or some dreadful form of helplessness he becomes morose, irritable, suspicious and melancholy and it is only with patient and persistent treatment that he is restored.

As the direct cause of vertigo and the accompanying symptoms is an exhausted and depleted condition of the brain and nerve cells, Dr. Chase's Nerve Food is by far the most satisfactory treatment that can possibly be obtained. This statement is endorsed by scores and hundreds of people who have been cured by this great food cure.

DR. CHASE'S NERVE FOOD

Not only restores to the brain and nerves full control of the body and its various organs but also builds up flesh and tissue and instills new vigor and vitality into every nerve and every muscle. By weighing yourself while using it you can prove this beyond dispute. It creates new, rich blood and nerve cells and is bound to do you good. 50 cents a box, 6 boxes for \$2.50. At all dealers, or EDMANSON, BATES & CO., Toronto.

Interested in Sports.

Queen's University Journal gives an anecdote regarding the late Principal Grant, showing the great interest he took in sport when Queen's was in the contest. It runs thus:—Last winter the principal was accustomed to retire to bed, according to medical orders, early in the evening. One of the very rare occasions on which he broke this rule was on the night of the Queen's-McGill hockey match. He waited up till eleven o'clock in case the game should be over. Finally his conscience drove him to bed before the news arrived. He had never been known to call for anything after retiring, but on this occasion, when he heard the front door slam, he called out, "Who's won?" This was reported to his faithful old servant Janet next morning. "Well," said she, "I was wondering what made the principal call out, and I said to myself, there must be a match to-night, for nothing ever excited the principal like a match."

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It promptly and permanently cures all forms of Nervous Weakness, Emissions, Spermatorrhea, Impotency, and all effects of Abuse or Excesses, the Excessive use of Tobacco, Opium or Stimulants; Mental and Brain Worry, all of which lead to Insanity, Insanity, Consumption and an early grave. Price \$1 per package, or six for \$5. One will please; six will cure. Mailed promptly on receipt of price. Send for pamphlet—free to any address.
The Wood Company, Windsor, Ont., Canada.

Wood's Phosphodine is sold in Chatham, by C. H. Gunn & Co., Central Drug Store.

Colorado Canyon.

The Canyon of the Colorado is 300 miles long, and the cliffs on either side are from 5,000 to 6,000 feet above the water.

A Glass Cutter.

If you want to break off a glass jar or bottle quite evenly, soak a piece of string in turpentine and tie it around the glass just where you wish the break to come. Then fill the glass up to that point with cold water and set fire to the string. The glass will snap all along the heated line.

Brought Their Seats.

In the good old times 500 years ago there were no seats in Parisian schools except stools for the teachers. The pupils sat on bundles of straw which they brought along.

A Strong Man.

An Englishman in Ryburg, Norfolk, England, recently carried a sack of oats weighing 168 pounds a mile in thirteen and one-half minutes.

They Fear Rain.

The Chinese fear rain, believing that the raindrops breed vermin.

GOOD NEWS FOR FARMERS

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