

Professional Cards

Dr. Saunders DENTIST Crown & Bridge Work a specialty PAIN ESS EXTRACTION OFFICE—Young's Building, Queen St Monday and Tuesday of each week

ARTHUR S. BURNS, S.A., M.D., C.M. Physician, Surgeon and Oculist—Church street, Bridgetown

DR. F. S. ANDERSON Dentist of the University Maryland Crown and Bridge Work a specialty. Office: Queen Street, Bridgetown. Hours: 9 to 5.

J. J. BITCHIE, E. C., Keath Building, Halifax. Mr. Bitchie will continue to attend the business of the office in the County of Halifax.

J. M. OWEN, BARRISTER & SOLICITOR AT LAW. Will be at his office in the County of Middleton, every Thursday. Money to loan at 5 per cent on first-class security.

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Cheap Guns We are offering the balance of our single shot Iver-Johnson guns at \$4.50 each. A complete stock of ammunition on hand also. English and Portland cement, selenite and calcined plaster always in stock at right prices. K. Freeman.

Agricultural

milks commences 20 Cents a Quart Description of a Wonderful Dairy Plant—Product Details 30 Cents per quart—Points About Herd Management—Construction and Care of Stables—How the Milk is Handled—Feeding and Handling the Cows—New Ideas for Improvement.

Perfection in sanitary milk production is the aim of many up-to-date dairymen. At his Brookside farm in Newburgh, Orange county, N. Y., Samuel L. Stewart has accomplished some wonderful results. This famous farm was described by F. E. Dawley, at the December meeting of the Massachusetts state board of agriculture at Springfield. The account herewith printed was prepared by one of our editors to afford readers some interesting details of the farm producing milk which retails as high as 30 cents a quart.

Mr. Stewart started three years ago to mark an epoch in milk sanitation. Customers in his home market were slow to appreciate the cost of production and it was only after a hard struggle that he was able to find customers who would pay 9 cents per quart for bottled milk delivered. Mr. Stewart invited his local customers to a luncheon served in his stable. They saw and understood why Brookside milk was so pure and worth more than ordinary milk peddled about the streets at 6 cents per quart.

The balance sheet showed that 9 cents retail was not proportionate to the cost of producing such milk. Reward has finally come to him. A large firm made Mr. Stewart a proposition to sell his entire milk product in New York city, at 20 cents per quart. The New York house was to furnish bottles, carriers, caps, pay cost of transportation, in fact, pay for and run all the business connected with the city sale. The net returns to Mr. Stewart are profitable, but certainly not extravagant, when one fully appreciates the care taken in his dairy. Everyone should be interested to know in detail, as nearly as words will proclaim, just how Mr. Stewart succeeds in producing such pure milk.

The original herd consisted some five Holsteins and a few Jerseys and grades, producing 4 per cent. to 4 1/2 per cent milk. Since the New York contract was made two carloads of Jerseys have been added and every cow of doubtful fat production has been sold. While the question of high or low-fat content has not been settled, the fact remains that people who pay long prices demand all the solids they can get. The cow stable at Brookside farm is built of wood, a single story structure, without lofts for storage. Present floors cover the entire ground plan. The mangers are concrete. The stanchions are iron, supported by iron 1 1/2-inch pipe with a single pipe between each cow. The mangers are used for water troughs, being carefully cleaned each time before watering. The side walls are plastered upon wire laths; upon them is a coat of enamel, a preparation that stands scrubbing with hot water.

At present, the ceiling is covered with matched lumber, painted. In the near future, this will be replaced by wire laths and concrete plastering, covered with hard enamel. About four feet of the side wall is colored the balance being white. The ceiling, which is now about ten feet from the floor, will be covered about 1 1/2 feet, thereby reducing the volume of air to be warmed by the cows. The stable is equipped with the King system of ventilation and working admirably. There is, over 50 square feet of window space per cow.

At 4 o'clock each afternoon business begins. Each cow is curried-combed and brushed for about two minutes. The corner dirt is washed off with warm water to which washing powder is added in the proportion of a handful to a pailful of water. Next the sides, back flanks and legs are washed, after which the tails are washed clean, and finally the udders. All the water is boiled and washing powder added. The men follow, with towels and wipe the udders quite dry, using a clean towel, 20 inches square, for each cow. The cows are kept standing by a rope tied across the stanchion under the neck. The iron stanchions are wiped with a damp towel. This is the only place upon which dust can settle. When this is completed the men all repair to the dairy building where they don the white sterilized union suits. They lay aside the stable suits, wash their hands and faces, clean the finger nails and comb their hair, taking great care to entirely enclose the hair within the white caps. The udders are carefully wiped again with a damp towel, made so with sterilized water, and milking into covered pails begins. Each cow's milk is carried at once by the milker to the

milking room where a man, doing no other work, weighs and strains it into cans through two thicknesses of sterilized cheesecloth. A one-poise cloth is used for each cow. The milker again washes his hands and goes to another cow. He must pass through two doors, one only being open at a time. He opens the doors with his elbow against glass plates and does not touch his hands to the door. Barely is any one permitted in the stable during milking.

The operation of cleansing and milking occupies three hours twice a day. Eight men are employed for 60 cows. After milking, silage and grain are fed, both coming from outside. Hay is fed at noon, and the cows are watered in the mangers morning and night. At midday the floor is scrubbed with hot water, using washing powder liberally.

The cows are turned out on pleasant days. At 3 p. m., cleansing and preparation begins again. This is a repetition of the morning scheme. Work is practically finished at 6 p. m., cows fed and doors closed. After supper two men water the cows and close up for the night. The mangers are scrubbed with cresoline and the floor and side walls with bicarbonate of mercury once a month. The cows are all tuberculin tested, while the attendants and their homes are under medical examination. The milk is elevated, at the receiving room, into a lower where, by gravity, it follows a single cable to the concrete dairy building 75 feet away.

This building is original with Mr. Stewart. It is all of concrete, except the windows and doors. The milk enters an elevated receiving room where, by gravity, it runs over a cooler into bottles at a temperature of 40 degrees, and at once is pushed into the refrigerator. Everything in it is sterilized by the introduction of live steam. Every loose or portable article is run into a big sterilizer and there given a temperature of 240 degrees, under about ten pounds steam pressure. The laundry is fully equipped and the steam chest and drying clothes perform their services. Milkers are required to take a daily bath in warm water and twice weekly in cold water. The milk bottles are each sealed with a special cap. Mr. Stewart has many new plans for betterment that are surprising when one studies his marvelous success. Among these are cutting and dumping the hay before bringing it into the stable, decreasing the amount of time, six hours daily, that cows must be kept standing; and a covering for the bottles that cannot be duplicated.

ANOTHER PEST. Another pest, to add to the ravages of the grey and brown tail moths, has been discovered out in Dorchester, Mass. Some time last spring a man found new and strange cocoons, shaped something like an acorn on a tree in his yard. Several of these he sent to the state experimental station at Amherst, where even the celebrated entomologist, Dr. H. T. Fernald, was unable to identify it, and the appearance of the moth, which occurred in June, was awaited. But the moth, like wise proved a stranger to say of the recorded specimens known to the scientists of this country.

Specimens were then sent to Sir George Hampson of the British Museum, who identified it as an insect indigenous to North China, Korea, and some parts of Japan, where it has done considerable damage. Residents of that section of Dorchester where the insect was first discovered, then remembered that at one time a Japanese nursery had been located in the vicinity and it was thought some of the pests might have been received along with some of the Japanese consignments.

The moth is a beautiful lemon yellow, shading into a purplish color close to the body. The spread of the wings measure about one inch and one half. The caterpillar has already been found feeding on apple, pear, cherry and maple trees, and, starting as it does, free from its natural enemies at home, has a good chance of becoming an extremely dangerous pest.

ON THE FARM. A little patience in teaching horses to be gentle and obedient will often add dollars to their value. Load according to the strength of the horse teams, and use the whip as little as possible. Nothing will spoil

PURE WOOL HEWSON AMHERST TWEEDS. Practically all makers of good clothes in Canada use Hewson Tweeds. Look for the tag that guarantees PURE WOOL.

a high spirited horse quicker than the whip and an ill-tempered driver. In England fowls are produced of much larger bone and frame than are those reared here. One reason assigned for this is that they feed, and have always so fed, a ration of oats, wheat and other grains, which are rich in bone-producing properties, and that corn enters but slightly into the food supply.

Vaccination of fruit trees is being practiced in Germany. It often happens that the roots become more exhausted than the parts above ground, and an injection of sulphate of iron, the same medicine used in the case of anemia of the grapevine, is made. Experiments conducted by a Russian scientist with colored solution show that the solution never enters the old wood, following only the young growth and penetrating the roots to a depth of 39 inches and to the top of the tree. Vaccination is employed only for the introduction of nourishment but for liquids for the killing of bacteria in certain diseases.

George Purdy, a successful alfalfa grower of Kansas, gives the following hints to prospective experimenters with this useful plant: Don't sow any "fresh crop." Don't sow on freshly ploughed land, no matter how nicely prepared. Don't let weeds or grass get over six inches high without clipping. Don't clip or mow when wet with rain or dew. Don't let it stand if turning yellow; cut it. Don't sow less than 25 pounds per acre, one-half each way. Don't sow on land that will not raise 250 bushels of potatoes per acre. Don't sow 25 acres, sow five. Don't pasture it. Don't put any of the rotten manure anywhere but on your alfalfa plot. Don't depend on "culture" cakes or soil from some distant field. Don't let water stand on it. Don't let it go if a thin stand, die in more seed. Don't be afraid you will kill it. Don't re-plough the land; disc it. Don't wait for it to "stool"; it never does. Don't try to cut hay until it takes the field.

CHAMBERLAIN'S COUGH REMEDY A FAVORITE. "We prefer Chamberlain's Cough Remedy to any other for our children." J. Woodbury, of Twining, Mich. "It has also done the work for us in hard colds and croup, and we take pleasure in recommending it." For sale by W. A. Warren, Pharm.

FEEDING OF POULTRY. A writer in the Scottish Farmer, discussing the profitable feeding of poultry says: "There is no more valuable food for poultry than table scraps, and probably this is one of the reasons why the suburban poultry-keeper, who keeps only a dozen, hens and feeds them largely on table scraps, gathers a great number of eggs throughout the winter than the farmer who keeps one hundred hens. Such kitchen waste as potato peels, vegetable parings, cabbage leaves, and odd bits of celery and lettuce, together with small bones pieces of meat, gravy, soup, bread, milk, etc., should be put aside in a large pail or tub provided for that purpose, and the accumulations of each day, when passed through a strainer, and mixed with meal, form a palatable and varied breakfast mash which cannot be excelled by any food."

"A somewhat similar food, and one equally valuable, is that which can be prepared from 'mashers' scraps and parings. Digestion is helped by a variety of food, and therefore, apart from the actual nutritive value of scraps, they are conducive to the health of growing chickens, laying hens, or moulting fowls. I may also point out that good digestion is induced by the use of palatable foods tastefully prepared."

AN EARTHQUAKE NEAR ST. JOHN. St. John, Feb. 20.—A severe earthquake occurred at St. George, forty miles down our coast, about five o'clock yesterday afternoon. It lasted two minutes and buildings trembled perceptibly. It was feared they would be shaken down, but no serious damage was done. The residents of the town were greatly alarmed. A second but less severe trembling occurred twenty minutes later.

An exchange says: Announcement that John D. Rockefeller has given \$32,000,000 to the general board of education, was immediately followed by notification of an increase in the price of oil. Of course, this was simply a coincidence, but so decided was the increase in the price of oil that the people are wondering whether John D. or they donate the \$32,000,000.



Makes the Bread That Makes Us Strong There's nothing like good homemade bread for children. Made of the right kind of flour—baked right—a loaf of bread contains all the food qualities of wheat, in their most appetizing and digestible form. Spring wheat flour is rich in nutriment—makes wonderfully wholesome bread, but not inviting in appearance. Fall wheat flour lacks nutrition, but makes bread that is white, light and tasteful.

Beaver Flour is a blend of Manitoba Spring Wheat and Ontario Fall Wheat. It makes the whitest, lightest, most delicious bread, biscuits, cake and pastry—it makes the most nourishing and healthful bread—and it yields MORE bread to the barrel. Try it—test it—any way you like. Beaver Flour proves its quality, by never disappointing. At Grocers Everywhere. Made in a Model Mill for Model Canadian Housewives. Dealers, write for prices on all kinds of Flours, Coarse Grains and Cereals. T. H. Taggart Co., Limited, Charlottetown.

SA VISION OF WORK

Harry Thaw's mother ruined her son when she changed the will of the boy's father. The latter left the spendthrift \$2,500 a year. Mrs. Thaw changed it to \$80,000 a year. It was a case of too much mothering. She put a handcap on the son's life, cheated him out of his chance. Young Thaw never had the satisfaction nor the experience of earning an honest dollar. He never knew the true joy of work. The exaltation of the youth who turns from a wood-box filled or a lawn mowed—a job well completed—never came to him. He was denied the opportunity of labor with his hands or the work of setting out of an idea with his head. The natural enthusiasm of application was a stranger to his life.

The curse of idleness was upon him. For idleness is a curse. The dictum that man must care his bread by the sweat of his brow is not a curse, but a blessing. Work is the universal law of nature. It is the normal, sane business of man. What could be expected of a young man who had more money than he knew how to spend and who made diversion his only purpose?

There's a limit to having a good time. When you get so far, natural pleasures pall, and if the human has no occupation the craving for new emotions begins to pall on the appetite. Self-restraint is over-borne. Life is warped. Tastes are vitiated. Existence is artificial and false.

No man can live a sane existence without some healthy occupation. We are built that way. The wisdom that is divine made us for task. To refuse the task is to go to war with that wisdom. Work and purity and sanity are a logical trinity.

KINGSTON FAST RECOVERING FROM THE EARTHQUAKE.

Boston, Feb. 19.—After a fast winter passage of four days and seven weeks, the United Fruit Company's steamship Admiral Sampson, Captain H. A. Henshaw, arrived at Long Wharf yesterday with eight saloon passengers and a large cargo of fruit. Captain Henshaw reported sailing from Port Morant at midnight last Tuesday. Fine weather prevailed throughout the trip.

Among the saloon passengers was Dr. Edward A. Dakin, of Beacon St., formerly of Nova Scotia, who has been travelling through Jamaica for several weeks. He said that he made an automobile tour over the entire island and found the conditions perfectly normal outside the City of Kingston. He said that Kingston itself was fast recovering from the calamity. The cars are running, and telegraphic communication has been restored. Temporary buildings have been erected and preparations are being made for building modern structures. Dr. Dakin said that English tourists are flocking to the island, and a very large crowd is expected there in March. There are now 124 guests at the hotel Titchfield at Fort Antonio, and other hostelries are well filled.

William H. Davies, the Boston manager of the Bank of Nova Scotia, was a passenger on the frigate. He went to Kingston immediately upon the receipt of the news of the earthquake to look after the interests of his bank. He said the bank building was completely demolished. Business has been resumed in a temporary building and a site has been purchased upon which a modern steel building will be erected. He said that the city has been cleaned and the inhabitants are fast recovering from the effects of the disaster.

MINARD'S LINIMENT CURES GARGET IN COWS.

Who said BOURNIL? "I said the student; 'It's best to be prudent.' 'I said Bournil'." Illustration of a woman in a long dress.