

PICKFORD & BLACK, Steamship Agents and Brokers,

HALIFAX, N. S.

AGENTS FOR

FURNESS Line of Steamers Between Halifax and London.
DONALDSON Line of Steamers.... Between Halifax and Glasgow
BOSSIERE Line of Steamers..... Between Halifax and Havre.
HALIFAX & WEST INDIA S.S. LINE,
Between Halifax, Bermuda, Turks Island and Jamaica.
Also Between Halifax and Havana.
HALIFAX and NEWFOUNDLAND S.S. CO. (Limited).....
MESSRS. THOMAS RONALDSON & CO London.
MESSRS. SIEMENS BROS. & CO., (Limited)..... London.
MESSRS. FUNCH, EDYE & CO..... New York.
THE COMMERCIAL CABLE COMPANY..... New York.

Use Scott's and Watkins' Codes.

W. & C. SILVER. MANUFACTURERS OF CLOTHING.

New Fall Suitings just opened, Scotch and Canadian
Tweeds, Nova Scotia Homespun, &c., &c.,

SUITS MADE TO ORDER.

UNDERCLOTHING IN GREAT VARIETY.

GEORGE STREET, - HALIFAX, N. S.

FRED. A. BOWMAN, M.A., B.E.
Consulting Engineer.

All kinds of DRAUGHTING neatly executed.

ESTIMATES FURNISHED.

Water Powers and Mill Sites Surveyed.

3 Bedford Row, Halifax, N. S.

FOWLER'S FRAGRANT DENTLINE,

The Newest, Nicest, Cheapest, and Best

TOOTH WASH.

Just as large a bottle as Zozodont
and only

35 Cts. PER BOTTLE.

Manufactured only by

HATTIE & MYLIUS,

155 HOLLIS STREET,
HALIFAX, N. S.

N. B.—Ask your Druggist to get it for
you. H. & M.

EXCELSIOR PACKAGE

DYES!

Are unequalled for Simplicity of use, Beauty
of Color, and the large amount of
Goods each Dye will color.

The colors, namely, are supplied:

Yellow, Orange, Eosine (Pink), Bismarck,
Scarlet, Green, Dark Green, Light Blue,
Navy Blue, Seal Brown, Black,
Garnet, Maenta, Slate, Plum, Drab, Purple,
Violet, Maroon, Old Gold, Cardinal, Red,
Crimson.

The above Dyes are prepared for Dyeing Silk,
Wool, Cotton, Feathers, Hair, Paper, Basket
Woods, Liquids, and all kinds of Fancy Work.
Only 8 cents a Package. Sold by all first-class
Druggists and Grocers, and wholesale by the
EXCELSIOR DYE CO., C. HARRISON & CO.
Cambridge, Kings Co. N. S.

NATIONAL COLONIZATION LOTTERY.

Under the Patronage of Rev. Father Labelle
Established in 1884, under the Act of Quebec,
32 Vict., Chap. 30, for the Benefit of
the Diocesan Societies of Colo-
nization of the Province
of Quebec.

CLASS D.

The 17th Monthly Drawing will take place
On WEDNESDAY, November 21st, 1888.
At 2 o'clock, p.m.

PRIZES VALUE, \$50,000.

Capital Prize—1 Real Estate worth \$5,000.00

LIST OF PRIZES.

1 Real Estate worth.....	\$5,000	\$5,000
1 Real Estate worth.....	2,000	2,000
1 Real Estate worth.....	1,000	1,000
4 Real Estates worth.....	500	2,000
10 Real Estates worth.....	300	3,000
30 Furniture Sets worth.....	200	6,000
20 Furniture Sets worth.....	100	6,000
200 Gold Watches worth.....	20	10,000
1000 Silver Watches worth.....	10	10,000
1000 Toilet Sets.....	5	5,000

2307 Prizes worth \$50,000.00.

TICKETS \$1.00.

Offers are made to all winners to pay the prizes
cash, less a commission of 10 per cent.
Winners' names not published unless specially
authorized.

DRAWINGS ON THE THIRD WEDNESDAY
OF EVERY MONTH.

S. E. LEFEBVRE, Secretary,
OFFICES—19 St. James St., MONTREAL, CA.

J. J. McLELLAN,
117 Argyle Street, Halifax.

Headquarters for WRAPPING PAPER

PAPER BAGS, TWINES, &c.

HOME AND FARM.

We draw the attention of Nova Scotia apple-growers to the importance which the business of putting up evaporated apples has assumed within the last few years. Wherever science has been brought to bear on the produce of the farm or the orchard, we find American enterprise and ingenuity the first to bring it to practical results. But if our neighbors are apt to be ahead of us in initiation, so much the greater is the need for our speedily following suit and adopting their discoveries and inventions. As yet the chief seat of this comparatively new industry is in the western part of New York State. Rochester, ever in the van of agricultural and horticultural enterprise, shipped during 1887, to France alone, 18,000 barrels of a quality known as chopped or sliced apples, used chiefly for the production of cider, cheap wines, and distillation, when the French vineyards fall short. Shipments are also made to West Africa and Australia. Let it also be remembered in Nova Scotia that Australia is not an apple-growing continent. "There is no reason," as a contemporary justly observes, "why this business should not be conducted in Nova Scotia as profitably as in New York." We may here remark that we believe there is in England but a comparatively small supply of late years of the excellent Normandy Pippin, a French apple of fine acidity, kiln-dried and pressed flat entire. If we are right this deficiency would lead to a still more extensive demand for good brands of dried apples. But in all these suggestions, let us impress upon the Nova Scotia packer the supreme importance of good and thoroughly honest packing.

Why should farmers with apples on their farms purchase vinegar, unless exceptionally fine vinegar is required for some special purpose? Or, to go further, why should they not themselves supply the stores with an article, which, even if not perhaps so perfectly clear and fine as good white-wine vinegar, might be a fairly refined, sound and wholesome article? There is another point. Many attractive looking vinegars are chemical counterfeits. Large quantities are made from whiskey and acids, and are in reality unwholesome and unfit for family use.

Bearing this in mind, we give the following simple methods. Various modes of refining would soon suggest themselves, or be learned from competent sources:—

Where families have no cider mills and but few apples, they may easily make their own vinegar by mashing apples in a tub with a pounder. The pomace should then be put in a half-barrel with holes in the bottom, and be placed over another tub as a receiver. A follower can be placed on the pomace and be pressed down by a lever or stationary weights. The juice should be kept in a keg, bung open, and in a warm place until the vinegar is made. By frequently replenishing as it is drawn out, any farmer's family can easily keep up their stock. A few apples mashed and put in a stone jar, covered with water and the juice of some soured fruits and berries, can be used for this purpose. Vinegar will stand quite a low temperature, but it is better not to allow it to freeze.

For molasses vinegar, take one gallon of good molasses and five gallons of water, put in a little old vinegar to sour it, or start it fermenting with a little yeast. Keep in a warm place, and cover the bung-hole of the keg with netting, to keep out the flies. Fine honey vinegar is made in the proportions of one pound of honey to a gallon of water, thoroughly mixed. But for healthfulness and general utility, apple cider vinegar stands at the head of the list.

CULTURED FARMERS.—Says the New York Times:—"An educated farmer, used to reading and study, thought, reasoning, and all the mental culture by which knowledge is gained, has a clearer insight into common things than one whose mind has been uncultivated. We go into the highly-cultivated corn field and see the strong stalks, the deep-green leaves, the great ears which load the plants, and we then pass on to the poor patch in which the farmer has never put a hoe, and we see miserable stunted plants, yellow and diseased, hidden by a mass of pernicious weeds which take all the nutriment there is in the soil. Is not this a plain picture of two men, one whose mind has been enriched by useful knowledge, while that of the other has been left in ignorance? The one is fruitful of useful thoughts, able to judge well of practical matters; to reach wise conclusions; to curb evil tendencies; to use self-restraint, and to reach the highest aims in life. The other is barren of ideas; believes all the common superstitions of the ignorant; guides his affairs by impulse and not by judgment; has a blind belief in what he thinks he knows, and a scorn for all knowledge gained from books and intelligent study. And which of these two men will make the better farmer?"

The following remarks on Butter Factories, (from the New England Farmer) call for the serious attention of the Nova Scotia farmer and dairyman:—"The average dairyman who has been making butter, always finds that he can do better to patronize a good butter factory than to undertake to make butter on his own farm. Of course, under the most favorable conditions as good or better butter can be made in a private dairy. But taking the average, and it is not so. A butter factory can take the cream from any neighborhood and get more money for the butter than an average price if made by the same patrons at their homes. This is because it is better made, and is more uniform, and it makes for itself a reputation. Then the factories employ educated and trained butter-makers. The average dairyman does not equal them in skill, and does not have the appliances to do it with. The reduction of the labor on the farm, and the consequent benefit to the wives, is reason enough why the average farmer should patronize the butter factory. This everlasting talk about the percentage of cream, and one man doing more than his share, and another doing less, is mighty unprofitable. No good comes out of it. It can only lead to distrust, dissatisfaction and discourage-