

**The Farm.**

**UNPROFITABLE FRUIT TREES.**

In some cases it will be found that old fruit trees, though prolific at present, consist of good salable kinds, and the question is—By what means can such trees be brought into fruitful or profitable condition? A fruit tree of this kind need not necessarily be unprofitable because it is old, though if it is old and has been neglected it must be. We find that many of this class of tree are what they are through neglect. The heads have for years been allowed to become a tangled mass of growth. The head wood has become crowded, so that too many fruits set, and in the end do not come to salable size, neither do they color up as they should do. In such cases the remedy is simple. The old, dead growth must be cut out thoroughly. The moss covered boughs must be cleaned. All branches that cross and rub against each other must be regulated by removal, and generally the pruning or thinning out process must be carried out in such a way that when finished the heads of the trees will be open and airy, which will insure a free crop of the best fruits.

If any one will look into the matters with which we deal they will find that the majority of the prolific fruit trees we refer to are planted in glass land. The fact is instructive, and it justifies in the most emphatic manner the denunciations that we have launched against the system for years. It is utterly impossible to grow the best apples and pears in glass land—

**MORE BOXES OF GOLD,**

**And Many Greenbacks.**

To secure additional information directly from the people, it is proposed to send little boxes of gold and greenbacks to persons who write the most interesting, detailed and truthful descriptions of their experience on the following topics.

1. How have you been affected by coffee drinking and by changing from coffee to Postum.

2. Do you know any one who has been driven away from Postum because it came to the table weak and characterless at the first trial?

3. Did you set such a person right regarding the easy way to make Postum clear, black and with a crisp, rich taste?

4. Have you ever found a better way to make it than to use four heaping teaspoonsful to the pint of water, let stand on stove until real boiling begins, then stir the clock and allow it to continue easy boiling full 15 minutes from that time stirring down occasionally? (A piece of butter about the size of a navy bean, placed in the pot will prevent boiling over.)

5. Give names and account of those you know to have been cured or helped in health by the dismissal of coffee and the daily use of Postum Food Coffee in its place.

6. Write names and address of 20 friends whom you believe would be benefited by leaving off coffee. (Your name will not be divulged to them.)

Address your letter to the Postum Cereal Co., Ltd., Battle Creek, Mich., writing your own name and address clearly.

Be honest and truthful, don't write poetry and fanciful letters, just plain, truthful statements.

Decision will be made between October 30th and November 10th, 1901, by three judges, not members of the Postum Cereal Co., and a neat little box containing a \$10 gold piece sent to each of the five best writers, a box containing a \$5 gold piece to each of the 20 next best writers, a \$2 greenback to each of the 100 next best, and a \$1 greenback to each of the 200 next best writers, making cash prizes distributed to 325 persons.

Almost every one interested in pure food and drink is willing to have their name and letter appear in the papers, for such help as it may offer to the human race. However, a request to omit name will be respected.

Every friend of Postum is urged to write and each letter will be held in high esteem by the company, as an evidence of such friendship, while the little boxes of gold and envelopes of money will reach many modest writers whose plain and sensible letters contain the facts desired, although the sender may have but small faith in winning at the time of writing.

Talk this subject over with your friends and see how many among you can win prizes. It is a good, honest competition and in the best kind of a cause. Cut this statement out for it will not appear again,

there can be no doubt about that. If we pay a visit in the fruiting season to the fruit trees set in grass we shall be struck with the small size of the fruits the trees usually bear. There may be plenty of apples or pears, but there will be few good sized fruits to be seen among them. Tillage is of the utmost importance to fruit trees, but this important operation cannot be carried out when the trees are surrounded with grass. Aeration, so necessary in the production of large sized fruits, becomes impossible, and the fine surface tilth that is so needful under good culture cannot be produced unless the land is open and uncropped by grass or any crops growing right up to the stems of the trees—London Globe.

**BITTER MILK.**

The bacteriologists, some of them at least, say a bacterial organism gets in the milk during milking, which there multiplies so rapidly as to soon make the milk bitter. Well, that may be true sometimes, but more times it is not true, in my experience. Some cows long in one location will produce a bitter, nauseous milk by reason of a natural change going on in their own system. Of this I am fully convinced, and have so expressed myself in a previous article. In other cases, a cow badly fed will give bitter milk, or a diseased condition of the udder will do the same. The latter we can easily find out by simply milking each test separately, and thus find which quarter is producing this kind of milk, as it is rare indeed that each quarter is ailing. Not so when the cow's liver or digestion is deranged. Then all the tests will furnish bitter milk. The same is true when the length of lactation is the cause. It is, therefore, important to know about these things before prescribing.

The cow whose habit it is to give bitter milk when five, six or seven months in lactation had better be dried off and sold for beef. If bad, moldy food is the cause, correct that by a better class of food. If, as the bacteriologist says, she is carrying around on her carcass a lot of filth laden germs, ready to drop in the milk, go at her with soap and water, currycomb and brush, backed with plenty of elbow grease, and scrub off the old cow and make her clean. Then clean the stable. Use lime or sand plaster freely in it, and bed the cow with clean, dry straw. Some men's cows I know of would look a little wild out of their eyes, and might cause their owner to believe that they were going crazy, but they won't.—Dr. Smead, in the National Stockman.

A rather novel scheme of taxing dogs is proposed by a Connecticut farmer and sheep keeper. He suggests that all persons keeping dogs weighing over twenty pounds should be required to pay a tax of one dollar per pound on each and every pound over twenty. Probably a more just and still effective law would be, in addition to a tax of three dollars to ten dollars on each dog kept, to make every dog found running at large an outlaw and allowing the owner of property on which he trespassed to kill him at sight.

Pigs weighing less than fifty pounds will require about three hundred pounds of feed to make one hundred pounds gain; for pigs weighing from fifty to one hundred pounds it will require four hundred pounds for one hundred pounds gain, while pigs weighing from two to three hundred pounds will require about five hundred pounds of feed for one hundred pounds gain. From these figures it will readily be seen that the cost of putting on pounds rapidly increases as the pig gets larger. The figures given will hold true for grain rations where no pasture is used.

It will pay every farmer, dairyman and orchardist to have his own cold storage house on the farm, as after the first cost of construction the only expense will be the labor of cutting and hauling the ice in the winter, Home cold storage has great



**See Those Little Holes!**

"It's so nice to be able to roast fowl, bake onions, and plum puddings all together, without any of them being tainted."  
"You see Jack got me one of McClary's"

**Famous Active Ranges**

last week, and I've been testing it. All the roasting fumes escape through those little holes in the back of the oven, and so keep the air pure.

"And you'd be surprised at the little coal it burns. It's just a dandy Range, and I'll cook Jack lots of good things with it."

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**MILLER BROS.**

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advantages, not merely over storage without ice, but even in certain respects over city cold storage. Products that are in daily demand in the home and on the local market, such as butter, milk, eggs, poultry and fresh meats and fruits of all kinds, can be kept in summer without deterioration. The crate of berries left over on Saturday night will be saleable on Monday morning when kept in cold storage. Fruit in home cold storage can have the constant personal care of the owner, who can sort it when necessary and sell it when desired in packages of any size.

A well-known Wisconsin dairyman was asked how he had managed to produce so profitable a herd of cows. His answer was well worth remembering. It would help out thousands of men who are struggling along with an unprofitable herd of cows. He said: "Years ago I learned one simple lesson. It was this: 'Breed up, not down.' I have never stopped at expense in getting the best bull I could find. Then I learned another lesson. It was: 'Feed up, not down.' I learned the value of a balanced ration. First, we must secure dairy capacity in our cows by being obedient to the principles of dairy breeding. Then we must follow that up by feeding liberally and intelligently."

When setting a table for a meal, whether it is to be plain or elaborate, lay the knives, forks and spoons in the order required by the course. Set the first ten-inch plate, called the service plate, one fork at the left hand. For a dinner, which is to include, say, oysters, consommé, meat, salad and dessert, lay an oyster fork farthest from the plate, then a spoon, knife, fork and coffee spoon. If the dessert is a sherbet or jelly, lay each one on the plate on which the last course is served.

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