

**The Farm.**

**A Good Celery to Plant.**

In growing celery, for New-England markets at least, I am inclined to question the policy of planting even two varieties extensively, because a critical study of the peculiarities of the different varieties shows that there is one type which more nearly meets the requirements of both growers and marketmen than does another, consequently the efforts to grow a second choice with profit in competition with the first are handicapped at the start. There is no need of planning to raise second quality celery. There is enough of this to be culled from the first choice, and an excess is sure to injure the trade.

The popularity of the Golden Self Branching or Paris Golden celery in the larger markets in New-England is unparalleled by that of any other kind. It has been learned that this celery satisfies the average custom, and an examination of the plant readily shows why. It makes a nice bunch, that keeps well. The growth, too, is just where the gardener wants it. The centres of the plants are full of thickened stalks of convenient length, and these can be ripened up quickly after the plants are mature at the pleasure of the grower. To be sure, this celery does not look as vigorous when growing in the field as some others, and it may not be able to hold its own quite so well, but when its preparation for the market begins, then its superior qualities at once become apparent.

When well grown, this celery requires but little knifing; nearly the whole growth goes to market, and, excepting the leaves, it is all edible. The full centres of the plants of this variety constitute an important peculiarity. In addition to this the whole habit of growth of the plants is such that a large number can be grown on a small area. While this celery, like the Baldwin apple, has not the richest flavor or the largest size, I doubt whether it has a peer among its kind for ordinary market purposes, either for the early or moderately late crop. The centres of the plants sometimes die out, and the stalks of this kind, as well as others, are occasionally of light weight, but these are matters which appear to be due partly at least to improper culture. Too porous a soil may be responsible for both of the troubles.—L. F. Kinney, in Rural New-Yorker.

\*\*\*\*

**Keeping Them on the Farm.**

As a general proposition, it is not desirable to "keep boys and girls on the farm," for that would exclude from the learned professions and trades and industries the most vigorous and virile blood now infused into them. And yet there is the need of removing the idea that an educated, cultured young person has no place on the farm. And there is need, too, of combating the prejudice of the average college-bred youth against farm life, with its isolation and attention to detail.

If farmers wish to keep their children at home they must more fully appreciate the nobleness and dignity of their own calling. They must teach that intelligent effort can win as rich rewards from the soil as it can in any line of labor in city or town. And this is true. Industry and intelligence win on the farm as well as in the professions. Farming pays under their sway, and when so conducted there is no surer, more independent, respectable and pleasurable way of engaging one's time. Let farmers teach their children the true dignity and true worth and possibilities of their calling, and the problem of keeping them on the farm will solve itself as much as solution is desired.—Carroll (Towa) Herald.

\*\*\*\*

**Pruning Tomatoes.**

Discussion is prevalent in market-gardening papers as to whether there is any

advantage in pruning tomatoes—some contending that the fruit is better when many of the branches are thinned out, so as to admit light and air to the fruit; while others insist that ripening of fruit is a vital process in which light and air have little part. Again, others contend that by thinning out some of the branches, those which are left are rendered more vigorous, and that finer fruit will be the result; while the dissenting faction is persistent in declaring that the thinning out of the branches only tends to produce another and weaker crop, and that the tomatoes of these secondary branches are smaller and less toothsome than those under the other treatment. It may be noted that most of these arguments seem but theoretical. It would take careful experiments by judicious observers to properly settle the question. One thing is certain, that when more leaves are left on the plant than can have an opportunity to perform their functions, they are useless. A comparatively few healthy leaves are of more benefit to the plant than a large number of sickly ones.

\*\*\*\*

**Local Value of Fruits.**

It is true beyond a doubt that local conditions of soil and climate cause fruits to greatly vary. Thus the Rhode Island Greening is a splendid apple in its own district, while in Central Pennsylvania it is a tough, nearly worthless fruit. Smith's cider is a valuable winter apple near Philadelphia, while it is not much grown elsewhere. In Central Pennsylvania the Major is a valuable apple, not much known out of the central counties of the State. The Ben Davis is said to be an excellent apple in Southwest Missouri. It is not very good in other sections. The Le Conte pear is of no value except in the South. Strawberries vary greatly within a very narrow radius.

Planters should pay much attention to this matter in making their selections of fruit trees and plants.—G. G. Groff.

\*\*\*\*

**THE VALLEY OF PAIN.**

**HOW ONE WOMAN MADE HER ESCAPE.**

**A LIFE OF TORTURE CHANGED TO A LIFE OF COMFORT AND HAPPINESS BY KOOTENAY CURE.**

Of all the intense and persistent forms of pain one can scarcely conceive of anything more agonizing than Neuralgia. Its victim is one of those that draws forth our sympathy and pity as all efforts to effect a cure with the ordinary remedies signally fail to do anything more than give the merest temporary relief. Unbounded joy should fill the hearts of neuralgic sufferers at the announcement that in Kootenay the "new ingredient" is effecting miracles in the way of banishing the excruciating agony which has rendered their lives a curse, perhaps for years.

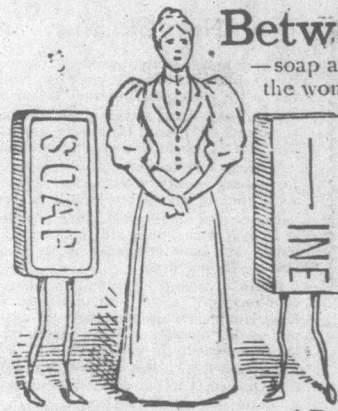
Mrs. William Judge, of Crumlin, P. O., in the County of Middlesex, went before C. G. Jarvis, a notary public of Ontario, and made a solemn declaration (so firmly did she believe in Kootenay) to the effect that for many years she was an intense sufferer from Neuralgia. She says that the pains in her head and neck were so severe she thought she would lose her reason.

She has taken Ryckman's Kootenay Cure and willingly testifies it has been her salvation, and believes that without it she would now be in the asylum.

This lady has had the deep shadow of suffering lifted from her life. She has been transported from the Valley of Pain to the Hill Top of Health—and all through Kootenay.

Mrs. James Kenny, of 30 York St., Hamilton, Ont., and many others testify under oath how they were released from suffering through the agency of Ryckman's Kootenay Cure.

Full particulars of these cases will be mailed you by sending your address to the Ryckman Medicine Co., Hamilton, Ont. The remedy is not dear, one bottle lasts a month.



**Between the two**

—soap and poor washing powders—the women who don't use Pearlina

have a trouble some time. If they want to make sure of perfect safety, they have to take the hard work; if they try to make the work easier, then they have to take the risk of harm.

Now, how much better it is to get rid of the hard work and the risk, both together, by the use of Pearlina! Every question as to the safety, the effect-

iveness, or the economy of Pearlina has been settled by millions of women.

Send it Back Peddlers and some unscrupulous grocers will tell you "this is as good as" or "the same as Pearlina." IT'S FALSE—Pearlina is never peddled, and if your grocer sends you something in place of Pearlina, be honest—send it back. JAMES PYLER, New York.

**OGILVIE'S Hungarian Flour.**

**THIS FLOUR is the Highest Grade made on this Continent.**

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

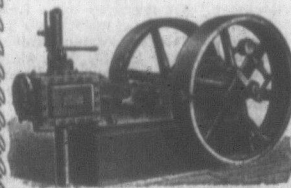
FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces

**ROBB-ARMSTRONG Automatic Engine**

Centre or Side Crank. Sizes up to 700 H. P.



Interchangeable Parts.

Large Bearings.

Simplest and Best Governors.

**ROBB ENGINEERING CO., AMHERST, N. S.** Limited.