

THE PEOPLE.

**Dominion Atlantic Railway
AND
Steamship Lines.**

ST. JOHN VIA DIGBY AND BOSTON VIA
YARMOUTH.

"Land of Evangeline" Route.

On and after Oct. 31, 1907, the
Steamship and Train service of this Railway
will be as follows:

Trains will Arrive at Middleton.

(SUNDAY EXCEPTED.)	11:31 A. M.
Express from Halifax	11:31 A. M.
Express from Yarmouth	11:31 P. M.
Accom. from Halifax	11:31 P. M.
Accom. from Annapolis Royal	11:31 P. M.

Trains will Leave Middleton.

(SUNDAY EXCEPTED.)	11:31 A. M.
Express for Yarmouth	11:31 A. M.
Express for Halifax	11:31 P. M.
Accom. for Annapolis Royal	11:31 P. M.
Accom. for Halifax	11:31 P. M.

MIDDLELAND DIVISION.

Trains of the Midland Division leave Windsor
daily (except Sunday) for Truro at 7:15 a.m. and
2:15 p.m., and from Truro for Windsor at 6:45
a.m. and 1:15 p.m., connecting at Truro with
trains of the International Railway, and at Wind-
sor with Express trains to and from Halifax and
Yarmouth.

ROYAL AND U. S. MAIL STEAMSHIPS

PRINCE ARTHUR
Leaves Yarmouth, Wed. and Sat. immedi-
ately on arrival of the Express train,
arriving in Boston next morning. Returning
leave Long Wharf, Boston, Tues. and Fri. at
1:00 p.m.

St. John and Digby.

P. M. S. YARMOUTH
Leaving St. John daily (Sun. excepted) at 7 a.m.
arriving at Digby 10:15 a.m. Returning will leave
Digby same days on arrival of Express train from
Halifax.
S. S. Prince Albert makes daily trips Sunday ex-
cepted between Parrtown and Wolfville calling at
Kingsport in both directions.
Rifle Boat Cars run each way daily except
Sunday on Express trains between Halifax and
Yarmouth.
Trains run on Atlantic standard time.
P. GIFFENS,
Genl. Manager,
Kingston, N. S.

Halifax & South Western Ry.

TIME TABLE

In Effect June 24, 1907.

Trains Leave Middleton.

11.20	Monday and Friday only for Bridgetown, Port Wade, etc.
15.30	Tuesday, Wednesday, Thursday and Saturday for Springfield, Bridgewater, Liverpool, etc.
16.25	Monday and Friday only for Springfield, Bridgewater, Liver- pool, etc.

Trains Arrive Middleton.

10.55	Daily except Sunday from Liver- pool, Bridgewater, Springfield, etc.
15.55	Monday and Friday only from Port Wade, Bridgetown, etc.

P. MOONEY,
General Passenger Agent,
Halifax.

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PROMPTLY SECURED.
Write for our interesting book "Inventor's
Help" and "How you are patented,"
based on a rough sketch or model of your in-
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our opinion as to whether it is probably
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been successfully prosecuted by us.
Our fully equipped offices in Montreal
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dispatch work and quickly secure Patents,
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FOR SALE.

A corner lot with shop and dwelling
combined, in fair condition, two miles
from railway station in a small village.
Will be sold at a bargain. For particulars
apply to the undersigned.
F. E. PALMER, Kingston, N. S.

Advertise in
"The People."

Canning Fruits.
SOME USEFUL HINTS FOR THE HOUSE-
WIVES.

Canning is an improvement upon the
old fashioned way of preserving, pound
for pound, in sugar. It retains more
of the fresh and natural flavor, is far
less troublesome to prepare, and more
economical.

Choose only perfectly sound and
fresh fruits. If you have your fruit to
buy, it is false economy to purchase
fruits on the verge of decay, even at
reduced rates, as they quickly ferment
after canning, and not only lose fruit,
sugar and labor, but very often the
jars as well.

Before commencing work, have all
the requisite utensils and vessels per-
fectly clean and at hand. If the fami-
ly is small, select pint jars, which a
can of fruit to be used up before one
tires of it. If there be six or eight to
be catered to, a quart jar is none too
large. When purchasing new jars,
look them over carefully to see that
the covers fit perfectly.

Never use old rubbers with the old
jars. At five cents a dozen, rings are a
cheap insurance of fruit keeping. No
matter how good an old rubber looks,
it is sure to have become porous and
will allow the air to enter. Pour water
into each jar, seal and invert, and if it
seeps ever so slightly, do not use it.

When you have picked out perfect
jars, wash individually inside with a
fish mop and hot soda water. Then
sterilize by setting in cold water letting
it come to the boiling point, and boil-
ing for a quarter of an hour. Fit each
jar to a ring, cover and leave in the
sieve in the hot water.

When the fruit is ready to be canned,
remove a jar from the boiling water in
which it has stood and set it in a soup
plate, wrapped in a towel wrung from
hot water. Into the jar drop a silver
spoon, silver being a good conductor
of heat, absorbs the heat from the fruit
and lessens any danger of the jar break-
ing.

Dip the rubber in water and put it
so firmly. Set in a fruit funnel in a
jar and gently fill in the fruit with a
tadle, moving the handle of the spoon
gently about to allow air bubbles to
escape. Fill the jars until the syrup
overflows, lift out the spoon, put on the
cover and screw it as tightly as possi-
ble. Screw the lid on so tightly that
when the jar is inverted, not any juice
will ooze out.

Leave the jars of fruit lying on their
side, turning over frequently until cold.
This method will prevent the fruit ris-
ing to the top of the jar when cold, as
is often the case, especially with can-
se strawberries.

After leaving the jars in this posi-
tion for 24 hours, wrap in thick paper
or place in paper bags to prevent the
light bleaching the fruit, and set away
in a dark place. Choose the early
cool morning for putting up the fruit,
ripened under a hot sun. If your berries
are to be picked, instead of from
the market, gather them the night be-
fore.

Fruit which has been picked on a
rainy day or when the dew is on will
not keep well. Select fruit which is
under ripe rather than when ready to
drop with luscious ripeness. It will be
much nicer when canned and keep more
readily. If fruit is very juicy, avoid
adding water to it when canning. The
sea water that has to be used, the fla-
vor of the canned fruit and the more
beautiful its color. Never touch cooking
fruit with a spoon or fork which is of any material except
silver, wood or granite. A tin spoon
may ruin the color and flavor of a
whole kettle of fruit.

Try a little of your sugar to make a
syrup before commencing the canning
process. If a bluish-grey scum gathers
in top after the boiling, send the sugar
back to the grocery man with an order
for a better quality. The best sugar
obtainable is a necessity for fruit pre-
serving. The syrups used for canning or pre-
serving vary according to the kind of

fruit you wish to preserve and the rich-
ness desired. The following list may
be used as a guide: For preserving
use three-quarters of a lb. of sugar to
one pound of fruit; for making jam,
use one of sugar to one pound of fruit;
for canning, use one-third pound sugar
to one pound fruit; for jelly, use one
pound sugar to one pint fruit.—Mas
C. CAMPBELL, in Canadian Horticulturist.

Strange Dairy Herd.

THE ANTS AND THEIR COWS.

Few readers of books on natural
history have not heard of the "cattle"
kept by ants, but how many realize
that our own ants, the creatures which
seem to us so common and so insignif-
icant, are among the species which
engage in the homely occupation of
"milking"? They do not, however,
drive their herds to pasture in the
morning and go for them at night.
Perhaps this is because there are no
"boy" ants to attend to the chores.

The ants, however, know when it
is milking-time, and have learned the
ill-treatment is not the best way to
persuade the cows to give copious
supplies of "milk." Each ant stands
near one of the tiny cattle, and strokes
and pats the creature until it good-
naturedly gives of its sweet honey-dew.

But what of these "cows that ants
milk," and where may they be found?
On milkweed stocks, on maples, elms,
and hickories; in fact, on every road-
side weed, however ordinary, and on
every tree, they are likely to be found.
The ants know where to look, and if
you would see them "go a-milking,"
you have only to sit down by some
thrifty weed and watch. The aphides,
or plant lice, for these cows are none
else, are literally in herds. They
swarm over the plant, especially the
tender young shoots at its top. They
are usually wingless, spidery creatures,
with half a dozen legs apiece, but with
no inclination to move, after having
once established themselves in any
particular spot. Into the tender, juicy,
stem their thousands of tiny needle-like
beaks are thrust, and the sap is drawn
from the cells as if by miniature force-
pumps. Up the stem come the hungry
ants. Do they fall upon these hoarded
and bear them triumphantly home to
feed their young? No, indeed.
Their every movement is a nothing,
conciliatory, gentle. Their stroking
and patting is soon richly rewarded by
the flood of honey-dew, which exudes
in drops from the body of each aphid.

The ants drink it, carry it away, and
come back for more. The honey-dew
produced by aphides seems to be en-
tirely useless to the creatures them-
selves. Its production may be neces-
sary to their development. If no ants
are there to profit by the fluid, it rains
down upon the ground. At certain
seasons, when the quantity produced
is unusually large, one may often see
the sticky incrustations of honey-dew
on the sidewalks.

In this relation to the aphides, the
ant certainly sustains its reputation
for thrift. One need not go to South
America and Africa for evidences of
what seems little short of wisdom and
fore-thought on the part of these
highly-specialized little creatures. In
our own northern cornfields we have
proofs that certain kinds of ants take
the corn aphides into their nests, and
care for them over the winter. In the
spring they carry them out to pasture
on the fresh young corn. We have,
too, a species of ant which builds a
shed for the protection of its herd.
Finding a well-established family of
aphides on a convenient shrub, these
ants turn to and construct a mud-wall
shed, enclosing—as many as possible,
thus protected from their enemies,
the aphides live comfortably. I doubt
if either aphid-lions or young lady-bugs
know enough about cow-sheds to
search for them, and the chances are
strongly against their happening on
the small doorway of these rare and
innocent-looking mud houses. As

older generations of aphides pass away,
their numerous progeny take their
places, and the supply of honey-dew is
constant.

I have had the proud pleasure of
feeding one of these "cow sheds" on
the stem of a shrub. The shed was
coarse and sandy, but thoroughly dry
and solid. It was firmly fixed on the
stem of a young dogwood. The ants
had shown great wisdom in choosing
the place for their cow shed. They
had put it in the crotch of a shrub,
where small branches came out, one
on either side. This not only gave
more surface for the attachment of the
walls of the structure, but more pasture
for the herds. The entrance to the
shed was plainly visible, a small, round,
hole on one side, just large enough for
one ant at a time. There was no door
to open and shut, and no window.
Only the ants of the shed-building col-
ony know the way to this "dairy." I
could not help wondering if the aphides
thus protected were especially "good
milkers," or if they ever "went dry."
—From "The Brook Book," by MARY
R. MILLER.

Egg-Basket Burglars.

Here are some of the things that are
robbing you of the eggs you have a
right to expect from your hens:

1st. Damp or wet floors. Hens do
not like to stand around in the slop
and mud. They will not lay if com-
pelled to do so and roupe or some other
disease is almost certain to break out
among them.

2nd. A thin or broken roof. The
hens always roost up close to the roof
of the poultry house, and if this is thin
they will be uncomfortable in cold
weather, and during rainy spells will
get wet at night. Uncomfortable houses
are sure to rob the egg basket.

3rd. Parasites of different kinds.
These take the vitality from the hens,
causing them to cease laying. A hen-
house should be kept free from these
by a liberal use of whitewash and car-
bolic acid.

4th. Too much sloppy feed and a lack
of gravel and grain check the hens in
their laying. Plenty of grit and shell
producing food becomes essential to the
filling of the egg-basket.

5. Poor ventilation of the hen-
house. Foul air is about as harmful
to hens as a very cold atmosphere.
—Farmer's Voice.

It Was His Dog.

An automobile dashed along the
country road. Turning a curve, it
came suddenly upon a man with a gun
on his shoulder and a weak, sicklook-
ing old dog beside him. The dog was
directly in the path of the motor car.
The chauffeur sounded his horn, but
the dog did not move—until he was
struck. After that he did not move.
The automobile stopped and one of
the men got out and came forward. He
had once paid a farmer ten dollars for
killing a calf that belonged to another
farmer. This time he was wary.

"Was that your dog?"
"Yes."
"You own him?"
"Yes."
"Looks as if we'd killed him."
"Certainly looks so."
"Very valuable dog?"
"Well not so very."
"Will five dollars satisfy you?"
"Well, then, here you are?" He
handed a five dollar bill to the man
with the gun, and added, pleasantly,
"I'm sorry to have broken up your
hunt."
"If wasn't going hunting," replied
the other, as he pocketed the bill.
"Not going hunting? Then what
were you doing with the dog and the
gun?"
"Going down to the woods to shoot
the dog."

Time is given us that we may take
care for eternity, and eternity will not
be too long to regret the loss of our
time if we have misspent it.—FENELON.

JOB PRINTING

WE HAVE
lately great-
ly increased
our stock of
all kinds of

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Business Cards,
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Natural and Colors.
A Water Proof Elastic Coating for all Floors, Linoleums and Oil-cloths.
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AT LOWEST PRICES.
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222 Acre Farm
For Sale at a Bargain.

Half mile from Wilmet Station; Annapolis River runs through it. Extra hay land; good stock farm; large orchard, bearing; good buildings; first-class neighbourhood. For particulars apply to
CAPT. F. A. BROWN
or D. C. CROSBY,
Real Estate Agent,
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Pork Wanted.
Fig 110-200-7 1/2c.
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Butter Parchment.
We are prepared to supply Butter parchment with your address and the name of your farm at the prices given below:

1000 Sheets	18 x 12 inches	\$4.50	12 x 12 inches	\$3.75
500 "		2.75		2.35
300 "		2.25		2.00
100 "		1.75		1.65

"The Outlook", Middleton, N. S.