

AGRICULTURAL.

The Quiet Life.

Happy the man whose wish and care
A few paternal acres bound,
Content to breathe his native air,
In his own ground.

Whose herds with milk, whose fields with
bread,
Whose flocks supply him with attire;
Whose trees in summer yield him shade,
In winter fire.

Bliss, who can unconcern'dly find
Hours, days, and years slide soft away
In health of body, peace of mind,
Quiet by day.

Sound sleep by night; study and ease,
Together mix'd; sweet recreation,
And innocence, which most does please
With meditation.

Thus let me live, unseen, unknown;
Thus unlamented let me die;
Steal from the world, and not a stone
Tell where I lie. —POPE.

An Australian Butter Process.

An English correspondent writes: "There are several new inventions which are now shown for the first time at the Dairy Show, although most of them were brought out at the Royal Show at Plymouth. The most remarkable is the Laval instantaneous butter-maker exhibited by the Dairy Supply Association of London, which separates cream from milk and churns it into butter in a few seconds. The milk flows into the machine at the top, and butter emerges in a granular form from a spot below. By an ingenious arrangement the cream is separated from milk at a comparatively high temperature, and on leaving the separator and enters a cylinder in which a dasher revolves at the rate of about 3,000 revolutions per minute, where it is churned into butter at a suitable temperature. Entirely new to this country is a butter-making process brought out in Australia by Mr. Walter Cole, now of Coleman street, London. The process is one of aeration. The cream is placed in a glass vessel, at the bottom of which are tubes connected with an air-pump outside. The air, after being pressed through a small reservoir of water to purify it, is forced through the cream, gradually liberating the globules of butter which rise to the top. In about half an hour or a little longer all the butter is found in granules, leaving the buttermilk below, which is then drawn off, while the butter is washed and worked up. A very ingenious arrangement for providing the necessary air power by means of oscillating water and air cylinders when no engine is used is shown. Another notable novelty to the dairy show is Messrs. Brenford's arch Albany butter worker, with vertical roller. With this machine the granular texture of butter is well preserved, and the form of the machine is particularly convenient for draining away quickly the water and buttermilk pressed out of the butter. There are also some new hand-powered cream separators which are being tested by the judges."

The Care of Fowls.

Fowls must be kept clean and healthy, and, for the encouragement of those who have only a back yard, let me say that they can produce as many, if not more, eggs during the winter months in the small, confined runs than farmers can on those fowls run about on the farm, having as much liberty as they like. This statement a few years ago might have met with ridicule, but to-day we have proof of it in abundance. When winter people wake up to the fact that sharp grit is not only essential but necessary for the welfare of the feathered tribes? Some people think it is only a joke when I told them that their fowls want some flint stones to eat. I met with an Irish gentleman this last month who in his young days was brought up on a farm, and I believe he has kept poultry all his life. When I told him his fowl wanted grit he thought I was making fun of him until he remembered he had found some grit in a fowl once that was dead.

When fowls are accustomed to sleep in trees and are put direct into a warm house, or put in a covered basket and set on a railway journey especially when sent to a show after sleeping out of doors, they are almost sure to return with roup. When poultry are travelling by rail and are allowed to stand for hours on the draughty platform, especially when coming home from a show, after having been taken out of a crowded place where it has been very hot, and the railway companies allow them to stand for hours on the platform in the middle of the night, they are sure to have roup.

I have mentioned a few causes of this disease. It comes in three different forms. The first symptoms appear quite distinct from each other. When a fowl catches cold and the system is in good order the first symptom is a little running at the nostrils.

Drying Off.

It is so often said that some cows can not be dried off easily, and that they will milk right up to the next calving. This is probably so, says Henry Stewart in Practical Farmer, because the milking habit is encouraged injudiciously. It is not difficult to dry off any cow. The feeding may be reduced down to Timothy hay only, and the milking may be managed so as to effect the desired result. Milking makes milk. The very act of milking causes the milk glands to form milk. To half milk a cow, and to leave milk in the udder, will tend to prevent the secretion of the milk. Some of the milk will be absorbed too, and if only the milk will be half filled the product will soon be reduced to a safe point, at which the milking may be stopped altogether. But it is necessary that the reduction of the milk in cows which yield a large quantity should be gradual and slow, and hence it is best to begin at least two months before the next calving, so that two weeks may be taken to dry off the cow. Sudden changes are to be avoided. Almost anything can be done safely if time enough is taken to accomplish the object in view. But the first thing to be done is to reduce the feed, stopping all grain food and giving hay only, and the next is, partially milk the cow until it is safe to milk once a day only, and then gradually reach the point when milking may be suspended.

Clover for Poultry.

Clover is an excellent poultry food, not to be fed alone, but with grain. It takes the

place, to a great degree, of the green food which poultry get for themselves when allowed to run on the farm in summer. Pack a few barrels of it away and see if it doesn't pay, in the increased number of eggs and better general health of your fowls. Green second crop clover should be used—the younger and tenderer the better. Pack it in a heavy iron-bound barrel, such as a vinegar or cider barrel. "Tramp" the clover in little by little, pressing it tightly as possible with a heavy piece of wood a piece of cordwood, for instance. Pound and jam it down till every bit of space in the barrel is full then put, on a cover, and on top of that a heavy stone, and let your "cheese" stand for a month. The stone ought to weigh two hundred pounds, and then your clover will come out a solid block, that can be cut in slices. When you want to feed it, take the barrel apart, and put your clover cake on a box or in some dry place. Shave off thin slices with a sharp knife, and feed to the hens at noon instead of grain. Pack enough of the clover to last until you can let your hens out again in the spring, and after feeding it see if your receipts in eggs don't fully pay for all your trouble. The hens are as glad to get filling food as horses are to have hay.—Farm, Field & Stockman.

Preserving Vegetables in Winter.

There is not a vegetable grown that does not have its quality impaired if it is long exposed to light, wind and air after being taken from the ground. Many of the root kinds are greatly injured by this exposure, and it is a very rare thing to get a first class potato from the common grocery stores. Half the trouble arises from their having been exposed to wind and air. It is not unusual to find many when peeled of a decidedly green color next the skin, and all such are not only bad to the taste, but also injurious to health. With parsnips, carrots, beets and the like, the same trouble does not occur perhaps. Water will revive them easily enough. Yet if they are allowed to lie around and become shrivelled more or less, the crispness is gone and with it much of the fine flavor. Compared with well preserved roots, they bear about the same relation as dried apples do to the genuine article. They may be a trifle better, perhaps, than dried vegetables, or none at all, but they should never satisfy those who have any means to store away their own supplies. There is no better protector to vegetables of the root family than Mother Earth herself, but in those localities where winters are excessively severe, it is usually not convenient to depend upon out-of-doors for a regular winter supply, and good cellars answer the purpose well.

A good cellar means one that is dark or nearly so and providing there is little or no frost, the cooler it is the better. In cellars, putting large masses together is apt to cause them to heat at times, and so should be avoided. If steady temperature, say 24° to 40°, can always be obtained, roots, particularly potatoes, in barrels will keep perfectly. For family supplies bins of sufficient capacity to hold enough of each kind will answer. If half-dried soil is filled among the roots, and if the temperature as given above is rarely exceeded, a good substitute for out-of-doors keeping is obtained. If on the other hand the temperature often rises above 45° growth may take place and this is as injurious as the drying from lack of moisture.

Large market gardeners use, more or less, the old fashioned pits out of doors, and proceed as follows: Such crops as carrots, beets, horseradish, potatoes, parsnips, oyster plant, etc., are temporarily put in oblong heaps on the surface of the ground and covered up with litter and a few inches of soil. Here they are safe until a favorable opportunity is obtained to place them into winter quarters. This time must vary with the locality, in the north early in November, farther south December will do. The following is then the best market gardener's method:

A piece of ground as dry as possible is chosen. If not naturally dry it can be made so by drains, placed lower than the bottom of the pit.

The pit is dug out from three to four feet deep, about six feet wide, and the length required. The roots are then packed in in sections of about two or three feet wide across the pit, and to the height of the soil or but little above. A space of half a foot, left between the sections, is filled with soil level to the top. This will leave the pit filled with blocks of roots and soil, until all are finished.

Each section will hold three to half-a-dozen barrels, and can be taken out without exposing the balance until wanted. In covering, some place the soil direct on the roots, but a thin layer of straw is advisable. On this a layer of soil is laid, rounding on the top and two feet deep. Before final freezing up cover well with litter, and the vegetables can be got at any time when wanted.—The Prairie Farmer.

Making Cheese at Home.

In answer to several inquiries, we give directions from Mr. Geo. E. Newell, a practical cheese maker. He says:

"A great many things will answer for a vat. We have known of fine cheese being made in a bright, new clothes boiler. Whatever you use for contact with milk and curd employ tin material. Wooden tubs and pails are infectious and should be discarded from the cheese dairy. We apprehend that no one would think of making cheese from less than one hundred pounds of milk, equivalent to fifty quarts, an amount of fluid that would make not far from ten pounds of the cured product. Milk should always have attained a certain degree of maturity before it is manufactured, and this lactical ripeness is best reached by mixing the morning's with the night's milk, making up soon after. Aerate the night's milk, and place it in a temperature and in sufficient bulk that you know it will not sour before morning, but yet cause it to be of such maturity that it would not keep sweet till the following night. Pour the morning's milk into this twelve-hours-old fluid and gently stir the common mixture at short intervals, while you raise its temperature slowly to 80°. A large tin boiler will hold a hundred pounds or more, and with this set on the back of the stove, the temperature of the milk it contains can be gradually lifted to the degree stated. Do not skim the cream that has arisen on the night's setting, but work it back into the milk by gentle stirring and pouring through a cloth strainer. Use nothing but a reliable thermometer in gauging the heat of milk and curd.

"Have at hand, and prepared according to directions, some reliable rennet extract, and if color is desired, some prepared an-

natto fluid. The next essential is to hold the temperature of this small amount of milk at the proper heat, 86°, which it has attained, while the rennet acts upon it. Setting the boiler or miniature vat into a tub of water, where the heat is all through hot fluid, would answer admirably, but kept on the stove, where the heat is all from the bottom, would not answer at all, through the congaulating process. As soon as you have this preliminary arranged, stir the coloring matter into the milk, using enough to lend it a light golden tint. Then incorporate such an amount of the rennet extract as the directions dictate into the lactical fluid stirring gently for several minutes. As soon as it shows signs of congaulation, or thickening, cover up and let stand nearly or quite forty-five minutes. If a sufficient quantity of rennet has been used, it should commence to thicken in from ten to fifteen minutes after incorporation.

"The rudimentary curd is ready to cut up when it will split clean before the finger, which state is generally reached in from fifty-five to sixty minutes after addition of rennet to milk. Our grandmothers used to break up this curd mass with their hands; but such a practice is so wasteful, and cleaves the curd into such uneven divisions, that it should not be tolerated. Several perpendicular blades, thin and even of cheap transverse head, will answer for a curd knife. Draw this instrument carefully through the mass lengthwise and crosswise, lift the curd with the hands and cut into cubes half an inch square."

Execution in Canada.

Is there, as some are asserting, a wave of crime passing over our country? If by this is meant that crime is increasing out of all proportion to the population and to the record of former years the statement may be seriously questioned. Of course, until the unlawful deeds committed during the year shall have been tabulated it will be impossible to speak with absolute certainty, but taking the murder cases for the present year in which the criminals have already expiated their crimes or are awaiting execution, the statement may be fairly tested. Since the opening of 1890 two men have been executed while four others are under sentence of death. But of these five three committed the bloody deed prior to the present year, one as far back as the summer of 1888. This then leaves four executions, supposing all the sentences are carried out, the property of the present year. Let us see how this record compares with former years. From the Canadian year book we learn that "between the 1st July, 1867, and the 3rd of June, 1888, there have been 78 persons executed in Canada, of whom fifteen were Indians executed in the Northwest Territories and British Columbia. The largest number executed in any one year was twelve in 1885, the year of the Northwest Rebellion, and next largest was nine in 1881. There were no executions in 1871 and 1875." From these figures we obtain an average for the twenty-one years since Confederation of 3.7 per year, compared with which the record for 1890 gives little ground for the damaging assertion that crime is rampant among us. It is not difficult to understand, however, how the impression should have gained ground. Some of the murders, particularly the Benwell tragedy, have abounded with sensational incidents which have led to more space than usual being given to the accounts of the trials in the daily press. Naturally this has had the effect of making the crimes appear unusually large. On this subject *The Canadian Presbyterian* has an article that might be profitably pondered by those who are laboring under the impression that the flood time of crime is upon us. Says that journal:

"We do not attach much importance to the cry that a wave of crime has struck this country. A tremendous wave of newspaper enterprise is upon us, and the details of a number of crimes are spread over two or three columns under sensational headings, and of course the crimes look large. As a matter of fact there is very little crime in Canada. One murder like that for which Birchall was convicted bulks more largely than half a dozen capital crimes that are not in the newspapers. We hear nothing and read little or nothing about the five millions of Canadians who behave themselves and attend every day to their duties. Birchall bulks more largely for a day or two than all the other people in the Dominion. Murder was more spoken about for a week than any other act a man can commit. Daily newspapers are useful—in fact they are indispensable—but they do convey to unthinking minds a most distorted view of society."

Canada at the Jamaica Exhibition.
Considering the fact that the Government is at present seeking to extend our trade relations with the West Indies it is gratifying to know that the West Indies is gratifying our products, natural and manufactured which the forthcoming Jamaica exhibition will furnish, is not likely to be neglected. Mr. Adam Brown, M.P., the government agent, states that over twenty millers of Ontario, Quebec and Manitoba have made arrangements to send exhibits of flour, that Prof. Robertson will send a comprehensive and representative dairy exhibit, that leading packers of bacon, hams and lard are also sending exhibits, and that manufacturers will show carriages and parts thereof, furniture, musical instruments, spades and shovels, woodenware, doors and sashes, tents and awnings, bottled beer, Canadian whiskey, boots and shoes, cotton, thin texture tweeds, hosiery, thin underwear, tinware, patent medicines, small hardware and tools, aerated waters and the class of small stoves used in that climate. Besides these individual exhibits several of the Provincial governments are preparing special exhibits. Altogether Canada's representation will be complete in all those articles in which there is any hope of trade, as well as in material showing the capabilities and extent of the Dominion. It is not too much to expect that with such a free and full display Canada will succeed in diverting some portion of the trade of these islands to her shores. When these ebullient inhabitants shall have tasted the good bread which the millers propose to have made up there and given away it will be strange indeed if they do not decide that Canada shall have some of the millions that annually find their way to the United States for this purpose. We shall be disappointed if the efforts now being made to represent our country do not result in great advantage in time to come.

Foreign News.

"Paradise," by Tinoretto, is the largest painting in the world. It is 84 feet wide, 33½ feet high, and is now in the Doge's Palace, Venice.

A *Daily News* Constantinople telegram says:—A Bulgarian boy, returning to Robert College recently, was arrested and kept four days in prison, afterwards being released on bail, for possessing "Freeman's Outlines of European History."

Intelligence reached West Hartlepool on Monday that, whilst engaged in pearl fishing on the New Guinea Coast, Mr. E. Hedley and the crew of the cutter Isabel were brutally murdered by natives, who afterwards looted and scuttled the vessel.

Berlin, with its 1,300,000 inhabitants, has 1,398 physicians, 107 dentists, and 129 licensed apothecaries. For every 10,000 persons there are therefore 9.32 physicians and four-fifths of an apothecary. There are thirty-four hospitals, with 4,635 beds, in the city.

A deed of real heroism is reported from St. Omer. A journeyman named Fayeulle succeeded in rescuing six of his comrades from a vat full of carbonic acid gas, but he himself was overpowered by the fumes, and died before he could be got out. He leaves a widow and family.

Telegrams from Lemberg state that on the night of the 21st inst. the ordinary train from St. Petersburg to Warsaw went off the rails between Resca and Antonpol, and several carriages were smashed. It is stated that the train was to travel by that line, and this is construed into an attempt on his life.

A model of the Eiffel Tower has been erected by a farmer of St. Hilaire in the Meuse as a monument over the grave of his parents. It is 25 feet high, and is surmounted by a cross. There is a statue of St. Joseph on the first platform, and the names of the departed relatives are engraved on slabs fastened to the four shafts.

People like Dr. Javal, when re-alarmed at the decrease in the French birth-rate, and think that the State ought to coerce bachelors into wedlock, will be delighted to see the following remarkable case. The *Britannia* papers say that a peasant woman of Nozay, a village near Nantes, has been safely delivered of five children, who are all still alive.

The present economical condition of France is considered unusually favorable by her statisticians. The harvest this year was about 120,000,000 hectolitres (100 quarts) of grain, the largest of the last decade. The export of manufactures has increased as well as the import of raw materials. Almost \$500,000,000 lie in the savings banks. The railway profits have also increased.

An interesting story is going the round of the Berlin press. A soldier of the Reserves lately submitted to the Emperor a petition asking to be exempted from military service, but was refused. He has now openly refused obedience, because "according to God's law and his own inward convictions he may and will not kill anybody either in war or in peace." He has been repeatedly examined by physicians, who find him thoroughly healthy and accountable for his actions. Another soldier has now followed suit.

A woman of 42, named Galechet, a costermonger, living in the Rue de L'Hotel Beville, made an extraordinary attempt at suicide. After lighting a stove full of charcoal in her room she swallowed about a pint of petroleum and some coffee in which she had steeped a packet of lucifers, and then severed the veins of her left arm with a knife. But those excessive precautions to ensure death defeated their end, for the agony she endured caused her to scream and this brought immediate help. She was conveyed to the hospital and is likely to recover.

In a field not far from Austerlitz, at a depth of about eight feet, the skeleton of a tall powerful man has been discovered lying with the skull towards the west. Our Vienna correspondent tells us that under the left arm was found a sword almost as long as the man himself. In the neighborhood were found bones of animals, flint stones, and fragments of earthenware. A naturalist who has seen the skeleton thinks it has lain in the earth for over a thousand years. It will be removed from its present position to a museum.

A lad of 15, named Louis Galleland, but who is better known as "the little historian of the Boulevard," was arrested some time ago for vagrancy and mendacity combined, his offence being that of giving whole passages of history and answering any question put by customers in the cafes and brasseries into which he went to give his little entertainment. Galleland surprised the judges by his prodigious memory, and gave proofs in court of his knowledge of history, not only of France, but of the reigns of several English kings and queens. In the end he was acquitted.

A day or two ago, favored by beautiful weather, the balloon Urania, with the aeronaut, Captain Spellerini, two Italian officers, a nobleman, and a reporter, ascended from the Via Cavour, and made a short tour over Naples, descending at Bagnoli, in the Elysian Fields. Thousands upon thousands of spectators in the streets and on roof and terrace, witnessed the sight. The course of the balloon was clearly visible under the sunset sky slightly veiled with thin white clouds, and the view of Naples from the balloon was superb, as every house and town on the surrounding coasts and islands was distinctly visible.

Hamburg firm is making a fortune by selling bogus Heligoland postage stamps to collectors in Germany. As soon as the Anglo-German agreement concerning the island became known there was a tremendous demand for the old Heligoland stamps, and the prices went up to forty-five and fifty cents apiece. The firm in question at once bought the Heligoland stamp for little more than its value as old metal, and has kept it a-going day and night ever since. It has sold already 20,000 and has more orders in sight than it can fill. At a recent meeting of the postage stamp bonnie in Berlin a movement to stop the fraud was started.

On Thursday evening two bodies were recovered from the Gribber vein of the ill-fated Morfa Colliery, Port-Talbot. The corpses are those of two brothers—viz, Evan Thomas and Thomas Thomas—and of whom lived at Talbach, both left behind them widows and families. Six months have elapsed since the accident occurred. The bodies were in a wonderful state of preservation, in consequence of the dryness of the place where they were found. They were raised in

brattice-cloth to the mouth of the pit, where they were placed in coffins and conveyed to their late homes. There are still 41 bodies in the pit, but as these are considerable distance from the shaft, some time must elapse before they can be recovered.

A trial for murder which recently ended at Ludhiana in the conviction of the accused, and his consequent condemnation to death, forms a curious episode in the criminal history of the year. What makes the case noteworthy is the fact that the murders, for participating in which the accused, Bhagwan Singh, is condemned, were committed nearly 20 years ago; that the question of identifying the accused as the Bhagwan Singh, who was known to have been one of the murderers, was unusually difficult; and that the accused utterly denied being the man he was alleged to be, and made the extraordinary assertion that he could not show who he was, because, as a wandering fakir whose Guru was dead, he had no friends or relatives to establish his identity.

At La Villette, one of the lowest of the Parisian suburbs, two men named Jung and Baer trampled to death a woman of 20, and, in addition, stabbed her several times in the chest. They were arrested by two local shopkeepers who had been roused from their sleep by the woman's screams. The murderers' ages are 23 and 18 respectively. At Alois a young man was stabbed to the heart in a drunken brawl by a house-painter, one Sabatier. At Passy, one of the suburbs of Paris, in the course of a conjugal quarrel a woman shot her husband, but only wounded him in the neck and arm. At Montlondon, near Langres, a lady of 60, living in a lonely cottage, was strangled by a burglar, who succeeded in making his escape.

A national census will be taken in Austria this winter. On Dec. 29 every house owner will receive a census blank, which, under penalty of the law, he must fill in for every inmate of his house, and deliver to an official on Jan. 3. The questions to be answered are neither numerous nor minutely inquisitive. Only in matters pertaining to nationality and language will the census be especially detailed. This exception to the otherwise prevailing generality of the information requested is the result of the horrible mish-mash of speech, blood, and history that go to make up the Austro-Hungarian State, as well as of the present strenuous efforts of the Government to find some data for the basis of a policy that may harmonize the warring elements. The census officials will be the local county and communal office holders. As the Austrian Government has appropriated only about \$15,000 to the undertaking, not very large sums are expected from it. The Vienna press complains loudly that hardly any data will be collected that will be of value in devising means for relieving the crying distress of the Austrian working people, especially of the idle and starving thousands in the vicinity of the capital.

The New American Customs Law.
The question of the hour in political and commercial circles is the new American Customs law. That it should excite such widespread interest is not surprising. It is only natural for those countries which have been trading with the United States to feel concerned about the adoption of a measure which affects so prejudicially their commercial interests. Consequently, not in Canada only, but in England, France, Germany, Italy, etc., the new law is a principal theme of discussion. From every point of view it is being considered; as to the motives which actuated the promoters of the bill, as to the effect it will have upon the trade of other countries as well as upon the trade and general prosperity of the United States itself, and as to the time which the law will be likely to survive. Some, reading between the lines, see in the measure a demonstration of hostility against England, and a deliberate attempt on the part of the politicians in power to inflict injury on British interests, many, while admitting that the immediate effect upon the countries that have hitherto traded with the United States will be injurious, are confidently declaring that the measure is a deplorable error as to the United States itself; while a few are uttering predictions that the law will soon be repealed when once its burdensome nature has been practically demonstrated. Amid these discordant voices are heard suggestions and proposals by those whose interests are affected by the new law, retaliation being a word frequently upon the lips of statesmen and politicians. That retaliation would be felt by the United States, should England, France and Germany close their ports to American goods, is too patent to be denied. Taking the most recently compiled statistics it is found that the United States annually exports to the three countries above mentioned:

	Great Britain.	Germany.	France.
Total exports, \$49,015,030	\$75,252,808	\$45,013,204	
Cotton	\$148,297,771	\$41,623,227	\$24,354,656
Provisions	1,579,140	10,342,545	3,406,154
Breadstuffs	80,655,978	4,564,904	6,810,147
	\$354,631,990	\$56,529,776	\$34,570,963

These three classes of exports, it will be observed, constitute in the case of Great Britain about eighty-five per cent. of that country's total imports from the United States; in the case of Germany about seventy-five per cent; and in the case of France about eighty per cent.

To lose \$528,000,000 of trade is no trifling matter, even for the United States, but how would it affect the countries concerned were they to prohibit American goods and products? At present the United States is the chief source whence England, Germany and France draw their supply of cotton, provisions, and breadstuffs. Of cotton, for instance, Great Britain's total imports amount annually to about \$236,350,000; those of Germany to about \$53,500,000; and those of France to about \$31,500,000. To prohibit these goods would inevitably result in an increase of price to the English, German and French consumers. Will the three countries take this step? Time alone can say, though considering the fact that for England to adopt such a policy would be to violate the principle of free trade to which the country is thoroughly committed, and for Germany to increase the cost of living would be to give the Socialists a dangerous advantage, it is highly improbable that a policy of retaliation, which injures not only the one who is struck but him who strikes as well, will be speedily adopted. Revenge at such a price is dearly bought.

The more idle a woman's hands, the more occupied her heart.

Blessed is that man who knows his own distaff and has to do with his own spindle.

By necessity, by proclivity, by delight we quote.