

to drink a little of it often. If he is bloated give four ounces of hyposulphite of soda dissolved in fast, the old problem of having pullets water and inject scapy cold water ready to lay in fall is more easily ap-and glycerine into the rectum once an hour ustil relieved. In case of sunstroke call in the graduate veter-inarian as soon as possible. May we have learned better how to raise the flock and keep them growing or have notified the any purpose without or case of sunstroke call in the graduate veter-inarian as soon as possible. May we have learned better how to raise the flock and keep them growing or hour case of sunstroke call in the graduate veter-inarian as soon as possible. May we have learned better how to raise the flock and keep them growing proximated, even though the chicks do sunstroke call in the graduate veter-inarian as soon as possible. May we have learned better how to raise the flock and keep them growing proximated, even though the chicks do sunstroke call in the graduate veter-inarian as soon as possible. May we have a little Summer chicks must have a little with him as to a division of the pro-ceeds is a personal affair and not cov-ered by law.

until thoroughly done, mash them, and then pack in the jars and sterilize. If canned in the latter way it is ad-

She is the property of the University of Missouri, college of agriculture, and holds the world's record for butter production in her class; 605 pounds of

sips at Friedrichshafen and many of them will ke use of the oppo ort flight KET, R. I., Aug. 14.-Two ly injured and three others ulous escape from death on when a South Attleborg ess car cut the automobile ey were riding squarely in tram, jr., of Boston, moo Pawtucket this afternoon nother, Mrs. J. A. Antran, es on Broadway. Young Miss Bargaret Cass, also as his guest. spent a part of the afternome of Mrs. Autram, sr. automobile trip was pro-Mary Doyle and Miss

eighbors of Mrs. Autran's, to join the party. started out at a good clip. en crossing Broadway the ess came into sight. Autvain to stop his machine. an on the electric blew the and sammed down the was too late. The car the machine as if it were sed along the tracks a fore it stopped. The occumachine were thrown to me one on the car sent a ssage to the Pawtucket , and luckily Police Phy-U. Richards happened to ice anibu'ance. party had been removed eet to the Autran home it hat Mrs. Autran had a bad Internal injuries were al-Miss Doyle was injured ck and internal injuries The other three of the gh cut and bruised, were njured and regarded their

valous an went 's look for his ter the injured were taken r's house. He found the nd wheels on the righ the electric car track and , with the body of the intact. In the middle of h the left hand side of

mediately began an in-

N. B., Aug. 15.-Asor the Acadians nationas fittingly observed in ay, the services in St. ch being of a special e preacher at all three Rev. Father P. Lebais-

all size

a half, instead of for an hour and a half, instead of for an hour each of the three days, as the heat pene-trates the jar very slowly. It is ab-solutely necessary that the interior of the jar should reach the temperature of boiling water. A jar will usually hold about twice as much of the cooked vegetable as it will of the uncooked. ENGLISH PEAS.

then prepared and canned in the "oper way, peas are easily kept and ever lose the delicate flavor that they possess when fresh. Shell the young peas, pack in jars, and sterilize as di-rected under "Corn."

ASPARAGUS. Can the young tips only, in the same way as you would corn. CAULIFLOWER.

CAULIFLOWER. This vegetable usually keeps very well, but if the supply for the winter should begin to spoil, it may be ne-cessary to can it during the summer. Prepare it as you would for the table, pack it into jars, and sterilize. CARROTS AND PARENIPS. CARROTS AND PARENIPS.

The set if into jars, and sterilize.
CARROTS AND PARENIPS.
These, if gathered during the early summer and canned, make most errollate for the winter. The set of the strong taste that season are not stringy and have not yet developed the strong taste that is so objectionable to some people. Prepare as you would for the table and sterilize.
TOMATOES.
Every housewife knows how to can tomatoes. They are very easily kept.
I commander as yet wery easily kept.
I come already has on hand a number of jars of this pattern, it is best to sterilize them first by placing in cold water, bringing to about ten minutes. The rubber and top should also be careful to to put the fingers on the index of the stores while steaming bet, fill not to put the fingers on the index of the store won the top of time. Remove them as lettle as possible. Be careful not to put the fingers on the fingers on the fingers on the fingers on the top of time. Remove them the developed to the trouble or difficulties experiation.
NOTES ON HORSES.
And have a not yet option and during the winter a supply of entimeters of the server won and top should also be allows. The rubber, fill he jar with the cooked handle as little as possible. Be careful not to put the fingers on the top of inme, deed to matces while steaming hot, put on the state at and in that position until cool.
KOHL RABI.

A young horse should not be allow-ed to waste his energy during the early part of a journey. Young horses soon become tired. Prime hay is one of the best win-ter foods for horses, cattle and sheep. It is a mistake to be constantly drugging horses unless it is really needful.

KOHL RABL

This vegetable resembles the tur-nip in its habit of growth, although in flavor it more nearly approaches the cauliflower. Prepare it, as you would turnips, pack in the jar and startlice.

the cauliflower. Prepare it , as you would turning, pack in the jar and sterilize. LIMA BEANS. Lima beans, lose their flavor very quickly after being shelled; therefore, it is necessary to can them as soon as possible after gathering. Discard and proceed as you would with corn. PUMPKIN OR WINTER SQUASH. If provided with a warm, dry cei-lar, one may keep certain varieties of these vegetables all winter. Some of the best varieties, however, do not keep well, and even the best keepers when not properly housed begin to decay in December or January. It is then necessary to can them in order to save them. If one has a limited number of jars, fit is a good plan to fill them with all other vegetables during the summer and upon the ap-prock of the frost to gather the pumpkins and bring them indoors. Bry the time the pumpkins begin to spoil.

at a high temperature or for one long for any reasonable length of time in at a high temperature or for one long for any reasonable length of time in alone. It is not likely that the ideal small

people, the time may come when Mr. Dealer will wake up and find that he is out of business—a back number.

tize ourselves into the belief that we to drink a little of it often.

at a high temperature or for one long for any reasonable length or time in period in an open vessel makes a vital difference and insures freshness of flavor and color After the jars have been sterilized and tested, they shoud be kept in the dark, as the sunlight will scon destroy the color of the vegetable.

ad. will scon destroy the color of the vegetable.
HOW TO OPEN A JAR.
Tars of vegetables are sometimes hard to open, unless it is done just the right way. Fun a think thife bias, and press against it firmly. This will water does the business.
Ine process of manufacture represente on the top. In case it is staten there years since the main press against if firmly. This will were attered, the source, and of cold water, bring for a boil, and keep it boiling for a few presente on the top. In case it is done in the open easing the right way. The process of first developing and is to release the pressure on the top. In case it is done in the price of all dary produce an about the open easing to prove of it has been started, the source and quart jars. If has been easing the in the early part of the season and the wasted or such as a site factors for canning top deeply at first. Experiment with a few jar.
If will keep in any climate, built an hour and funct fairs. If here here were lost a first dary produce is available in the early part of the season and car of string beens, beets, asparsgua or first beens, beets, asparsgua or a farge splait, carrors to source of manufacture of the wasted or full cream it requires a the time of boiling, making it an hour a can of string beens, beets, asparsgua or of the season and car of string beens, beets, asparsgua or a farge splait, carrors to share to common the sease, beets, asparsgua or a farge splait, carrors the season and partice of milk in the largest of the season and partice of the season and the sease, beets, asparsgua or first and beens, beets, asparsgua or out of reach of the common wave against. The prevalence of the season and a car of string beens, beets, asparsgua or out of reach of the common wave against. The prevalence the season and and in several beens, beets, asparsgua or out of reach of the common were many different methods employed by experienced swine grow-there to reach of the matural product, but with the term

There are many different methods employed by experienced swine grow-ers to rid pigs of worms. The turpen-

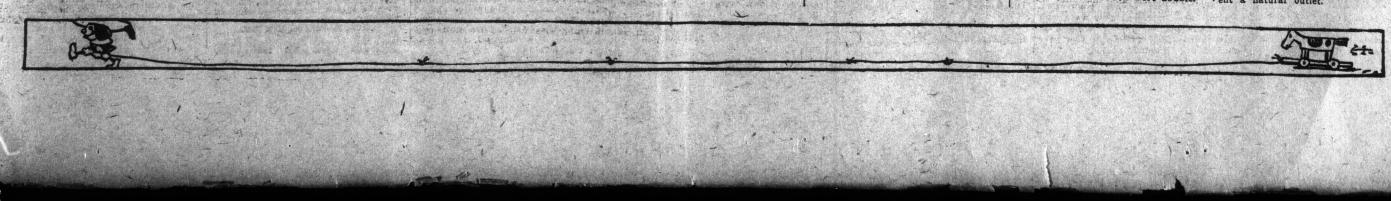
ers to rid pigs of worms. The turpen-tine remedy is one very commonly used, and one which is usually ef-fectual. To employ this keep the pigs off feed for 24 hours and give turpen-tine in a small amount of, sloppy feed or milk at the rate of one teaspoon-ful to a 60-lb. pig. The pigs should be fed in small groups and the treat-ment repeated for several days. San-

Egg Eating Hens.-Subscriber.-"How-can 1 stop my hens from eating eggs? They have good house and yard; are fed wheat, bran mash and potatoes and have chell and charcoal before them con-stantiv."

stantly." Ans.-Use dark nest boxes and leave china eggs lying about. They will soon become discouraged trying to pick them. Feed plenty of crushed egg shells. This will not only meet the craving, but make the shell hard, so that eggs will not be easily broken, which often starts egg eat-ing. The ration suggested is hardly balanced; crackes, corn could be added with benefit, and a little meat or ground bone occasionally.

Black Walnuts.-O. H. G.-"What is the best way to treat black walnuts ar-ter taken from the tree?" Ans.-It is not stated whether the nuS are to be kept for eating or for seed. In either case they should be kept dry and not exposed to the air or allowed to dry out. They are not good keepers, as their flavor readily deterlorates and they dry out quickly. If the nuts are to be used for seed they may be planted at once or may be stratefied in sand and planted later. It will hasten germination if they are soaked in warm water 26 hours, then planted where they will al-ternately freeze and thaw.

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NOT PRIZE WINNERS YET, BUT HEALTHY SPECIMENS.

The colts shown above are excellent examples of what young-form horses, properly bred, should lock like. These animals are about six weeks old and are the property of Mr. Descary, of Dorval, Que.