

not first quality when raw, make most excellent preserves and jam, and also because it is common and may, perhaps be got from a neighbor for "thank you" or a little more. This sort can be depended on almost anywhere in Canada to produce a crop. And such a crop. Perhaps some of the strongest of my early drawings towards fruit-raising came from a couple of rows of "Philadelphia" that were just a convenient height to hide behind when tired with hoeing, and bore such a crop that a fellow could eat all he could carry away without moving three yards. On common ground, with such treatment as you would give field potatoes or corn without "hulling up," this old stand-by will easily give two quarts to the bush if you give it room. Set out two dozen plants about a yard apart, making a row of, say seventy-five feet in length, allowing for an extra plant or two thrown in; let them gradually fill up the spaces with young plants so as to stand a foot or eighteen inches apart, and you will have a hedge that will be worth many times its cost in fruit, and a pleasure every time you look at it. But you want a kind that is nice to eat out of the hand, and will make your visiting friends envy your lot. Let the children eat the "Philadelphia" off the bush, they will like them well enough, and the women folk preserve them for winter, but by all means plant two or three other kinds that will specially gratify your palate while the season lasts. Make the season last as long as possible, for there are early kinds and late kinds. Now do be persuaded into trying the "Herstine," unless your climate is mild, although for an early berry it's very large and fine; and for the same reason keep clear of all foreign varieties, like "Franconia," "Clarke," &c., because in cold winters they freeze down and leave you to take it out in hoeing the new growth at fruiting time, when your mouth waters for berries. If you have time to spend on them, and especially if your climate admits of growing peaches, you might try them with confidence on good rich moderately heavy land, which they all need except, perhaps, "Clarke." But if you have as little time as most farmers have, just give these foreign beauties the go-by, and try improved seedlings of our native wild sorts. The earliest no doubt is "Highland Hardy," which comes in along with our late strawberries. But it doesn't bear a heavy enough crop to suit me, and all things considered I prefer to wait a few days later for the "Turner." This is a beautiful berry, not very large, you know, but large enough to eat and be pleased with; rather long, bright red, averaging in a good crop about 3/4 of an inch in length. Some people prefer this to the "Clarke," which many take as the standard of quality in the raspberry. It is not so rich, but I think I like it better. Anyway, friends that do not grow different kinds will not think there can be anything better, if you set them at a row of "Turner." The plant is a strong grower and it will flourish on almost any soil, and it is harder than the "Philadelphia," in fact the hardiest I know anything about. Be sure to set out a dozen of the "Turner," at least, for early berries. They will bear about three-quarters or four-fifths as much as "Philadelphia" alongside, but if you try them you will always be glad you did not stop at the "Philadelphia."

## DAIRY.

### THE CHEESE FACTORIES

(Concluded from last week.)

#### SPRING CREEK CHEESE CO.

The annual meeting of the above Co. was held on the 3rd of January. The following gentlemen were chosen directors, viz. S. G. Burgess, J. Harrington, J. V. Wadland, J. R. Hill and Wm. McKay. At a subsequent meeting of the Directors S. G. Burgess was chosen President; J. R. Hill, Vice-President; S. G. Burgess, Treasurer, J. M. Powell, Secretary. J. R. Hill gets the whey for 10 years at \$2.50 per ton of cheese. The season's products have been as follows:—lbs. milk, 1,603,050; lbs. cheese, 150,990; average number of lbs. of milk to a lb. of cheese, 10.6; average price, 10 18.25; total, \$15,325.18. There has been paid for 2,611 cheese boxes, at 10c., at \$261.10; for making cheese, \$924.87; for drawing milk, \$871; other expenses, \$34.17; taxes and insurance, \$36.16. Sec. Treasurer's salary, \$70. Total, \$2,247.50.

#### COLD SPRING CHEESE CO.

The annual meeting of the patrons of Cold Spring Cheese Factory, was held at the factory on the 9th ult. The meeting was called to order by appointing H. Whealey, chairman, and J. Ross, secretary. Mr. Matheson then read a report of the season's work, which is as follows:—Total amount of milk received, 2,065,533 lbs. Cheese made, 196,843 lbs. Average pounds of milk per pound of cheese, 10.48. Average price 11.12 cts. On motions Mr. Matheson was appointed salesman. A vote of thanks was tendered Mr. Matheson. For the season of 1882, Mr. Matheson offered to make for 2 cents per lb. of cheese, of what the milk will yield, and pay all expenses except insurance; the patrons to draw the cheese, as usual, which was accepted.

#### GALA BANK CHEESE FACTORY

The annual meeting of the Gala Bank Cheese Factory was held at the factory on the 9th ult. The following is a condensed report of the business transacted during the past season. The total amount of milk received during the season was 1,454,769 lbs., which made 143,216 lbs. of cheese, taking 10 15-100 or a little less than 10 1/6 lbs. of milk to make a pound of cheese, on an average for the season. Average selling price, a little over 11c. Average amount per hundred pounds of milk, 8 1/4c. Total amount paid patrons for milk, \$12,262.41. Mr. Symington agrees to make the cheese on the same terms as last year, with the addition of keeping the cheese in the factory insured at least to the amount \$2,000 during the season.

#### MAPLE LEAF CHEESE FACTORY.

The annual meeting of the patrons of Maple Leaf Cheese Factory, Aldborough, was held on Friday, Feb. 10th. Mr. McLeod was appointed chairman, and called upon the auditors for their yearly report which was read, showing that 953,498 pounds of milk had been manufactured into cheese during the season; the average was 10.7 lbs. of milk to a pound of cheese. It was found that the total amount of money received for the cheese amounted to the large sum of \$9,319.27. Mr. R. R. Cranston, of Southwold, being present was called upon and gave an interesting account of the cheese trade. Messrs. A. & J. McNish, proprietors of the factory, were eulogized for the energy displayed by them in order to make the business so successful an

#### WILLOW GROVE CHEESE FACTORY.

The annual cheese meeting of the Willow Grove factory, was held in the drying room on Tuesday, 21st ult. Mr. T. Legatt was appointed chairman, and Mr. W. McLegan, secretary. It was resolved to carry on the factory another year. Mr. Squire offered to make it for two cents per pound, providing a daily average of seventy hundred of milk could be obtained, Mr. J. Wood was re-appointed treasurer, and Messrs. Squire and Joney, salesmen.

#### RODNEY CHEESE FACTORY.

This factory, for some time idle, was lately purchased by Mr. John Johnston, who has secured a thoroughly competent cheese maker, and will devote his personal attention to the interest of patrons. His laudable efforts to resuscitate the business were well sustained at a meeting held in the town hall, Rodney, on Saturday, the 18th ult., under the presidency of Mr. Duncan McArthur. The following gentlemen were chosen as a committee of management:—Duncan McArthur, Duncan Campbell, Obadiah McCollum, John Mahon and Michael Millar. Mr. Mahon was appointed salesman; Jas. Hally, secretary and treasurer; and Geo. Paris, auditor. Mr. Johnston was assured of sufficient patronage for the coming season to carry on a satisfactory business, and the cordial co-operation of all present was freely expressed in a desire to enable the Rodney Cheese Factory to become a live institution for the mutual benefit of all concerned.

#### AVON CHEESE CO.

The annual meeting of the Avon Cheese Company was held in the factory on Friday, 17th ult. The report of the secretary showed that there had been received at the factory during the season 2,190,407 lbs. of milk, from which was manufactured 211,547 lbs. of cheese, an average of 10 7-16. The amount of cash received from sales was \$220,076 26, the amount of cash paid to patrons after expenses were paid was \$19,007.97, or an average of 87 cts. per 100 lbs. of milk. The cost of patrons for making, drawing milk, boxing, paying interests, &c., &c., was \$1.50 per cwt. of cheese. The report evidently was very satisfactory to the patrons. The following persons were then elected as directors for the ensuing season Edward Hegler, R. Row, M. Smith, G. A. Whalley, J. M. O'Neil, L. Johnson and Geo. Teskey, E. Hegler was elected Secretary and R. Row, President.

#### ARTEMUS WARD AND THE MICHIGAN REGIMENT.

In a Louisville, Ky., hotel one day Artemus Ward was introduced to a colonel who had commanded a Mississippi regiment in the war. Artemus in his way that was "childlike and bland," said—"What Michigan regiment did you command, Colonel?" Then it was that the Colonel spun like a top and swore like a sailor, until pacified sufficiently to hear an explanation. Artemus, with surprise observed "that he was always getting things mixed about the war." It is always unfortunate to get things mixed, but never more so than when one is sick. Then it is that the right thing in the right place is wanted more than at any other time in life, or under any other circumstances. It is a pleasure for us to note in this connection, the experience of our esteemed fellow citizen, Colonel Samuel H. Taylor, who, as is well known, does not get things mixed. In a recent communication he writes: "I do hereby certify that I suffered very much

ing the fall of 1870, and tried many remedies with little if any good results I had heard of St. Jacob's Oil, and concluded to try it; more as an experiment than with any hope of good results. I can with great pleasure commend it to others, for the reason that I know it cured me." Such an emphatic endorsement coming from one of the very foremost lawyers of our state, well and widely known, carries with it a degree of importance and suggestiveness which cannot be overestimated.—Washington (Ind) Gazette.

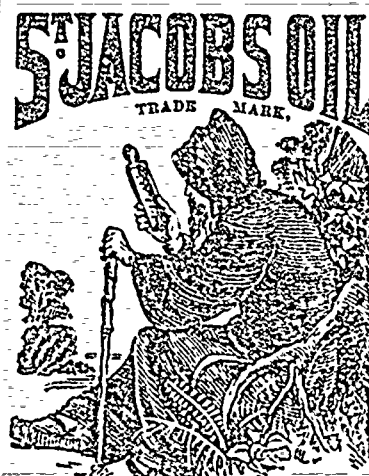
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#### MAINE NEWS.

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