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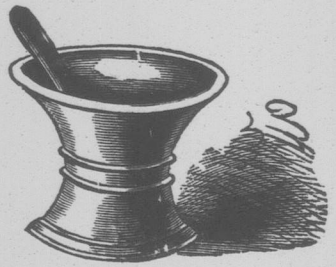
Fredericton Globe.

VOL IV

FREDERICTON, N. B. SATURDAY, NOVEMBER 18, 1893.

No 34

New Advertisements



New Drug Store. NEW GOODS.

I am fully prepared for busines, and invite the public to come and inspect my

Store. :-

MY STOCK OF

Drugs, Chemicals, Patent Medicines, Fancy, Toilet and Miscellaneous Articles is complete,

and the Public will now find as full and Varied Selection as in any Drug Store in the city.

I am carrying a very choice line of English, French and American Perfumes, also a beautiful line of FANCY SOAPS.

The choicest Brands of Havana Cigars, Cigarettes, Tobacco, Pipes etc

Patronage Respectfully Solicited,

Alonzo Staples,

(Late of Davis, Staples & Co.)

2 DOORS BELOW PEOPLE'S BANK, - QUEEN STREET.

JUST OPENED!

A Large Stock of

Roller Blinds

OPAQUE, Plain and Bodered

AT

VERY LOW PRICES.

W. T. H. Fenety

WHITE

UNSHRINKABLE

BLANKETS

ALL WOOL

AT

Dever - Bros.

AGRICULTURE

Notes and Suggestions of Practical Utility

FOR THE FARM, FIELD, GARDEN AND DAIRY.

Cleanings of Interest for Our Country Readers.

The statistics of the yield of wheat in the United States point toward diminishing returns.

Portable corncribs are now in the market. These are patented affairs made of strong staves and wire. The crib is shipped rolled up tightly and can be set up for use in half an hour.

Remember that a little too much cold or heat or wet damages seed potatoes. And sprouting weakens the potato, and the least chilling damages the eyes.

Little cracks in house, barn and bin are on you. Your works drips through land nevermore comes in.

The past season has proved the White Wonder cucumber to be a hardy and prolific variety.

There is a steady increase the number of agricultural implements of American manufacture which are sold to foreign countries.

Take good care of your harness. An occasional oil and oiling will stop one leak on the farm.

See to it that the meritorious pullets have all the food required to make a golden return in eggs.

Remember that paint and oil are excellent preservatives of timber and metal which means look after the farm implements.

A few poultry keepers have succeeded for a short time with promiscuous flocks of two or three hundred adult birds, but as a rule the plan does not work well.

E. France, who winters his bees on the summer stands, uses for cover a solid honey board, with straw or chaff cushions over them.

The Farm Journal says: To make the horns of a growing animal change the direction of growth, scrape them thin on the side toward which you would incline them.

On the average farm a turkey costs no more to catch than a chicken.

To catch hen hawks, bait a steel trap with chicken and set it on a pole erected on the outskirts of the chicken run. Nail a small board on top of the pole to hold the trap and chain the trap to the pole. Put the trap on top of bait.

It may be mentioned that the "curdling principle" used by the cheesemaker seems to be somewhat widely distributed in nature among animals and plants, and it is common product of bacteria growth, so that it is not necessary to murder the wronged innocent to obtain rennet; in fact, the majority of our best factories in this province use prepared rennet extracts, which are more satisfactory than the product obtained by the old method of slaughtering the calves and soaking the rennets or stomachs.

At the Maine station it is reported that trimming off a portion of the leaves of cabbage plants at the time of transplanting gave uncertain results. Plants handled in pots before setting out in the field were earlier and better than those grown in boxes. Nonesuch, a new variety, did well on the station grounds two years in succession. Seeds from Long Island and Washington state gave about the same results.

It has been definitely settled at the Vermont station that the potato scab is caused by a fungus growing on the potato tuber. The scab is found to be increased when scabby potatoes are used for seed; when barnyard manure is used from stock to which scabby potatoes have been fed; when the potatoes are planted on the same land year after year. The germs of the disease may be killed by soaking these potatoes for an hour and a half in a solution of one part of corrosive sublimate dissolved in a thousand parts of water.

Professor Henry says that dark colored barley which has been discolored by rain is just as good for feeding purposes as the bright colored so long as it is not musty. Moreover, barley at 25 to 30 cents a bushel is a cheaper feed than bran at \$14 a ton. For dairy cows he recommends a mixture of one-third bran with two-thirds ground wheat or barley. This he regards as well nigh a perfect grain ration for such cows. For pig feeding he would add bran or shorts. Cornmeal and barley meal mixed, is also a good pig feed. He says, barley is the great pig fattening food of England.

The fine raw bone contains 3 or more per cent of nitrogen. Dissolved bone usually means bone black acted upon by acids. The bone black is charcoal prepared much like wood charcoal, and of course the heating drives off the nitro-

gen. Very few raw bones are treated with acids for commercial fertilizers. A portion of the nitrogen is lost by such treatment, and the fine bone flour is more economical for the farmer, says The Rural New Yorker. The finer the bone the better. The stations in analyzing bone divide it into four degrees of fineness—fine, fine, medium, medium and coarse. In the fine nitrogen is figured at 15 cents a pound and phosphoric acid at 7 cents. In the coarse grade the values are 7 1/2 and 3 respectively, and the difference is due entirely to fine grinding.

A beekeeper writing in the American Bee Journal, says: In late years I have about come to the conclusion that anything that will make the top of the hive airtight is all right. Enamelled cloth or wooden covers made tight with bee glue during warm weather and left on undisturbed through the winter have given good results. Some will tell you that tight covers will be death to the bees and others just as emphatic that the porous covering for winter would depend upon what condition the bees were in, where to be wintered, etc.

With reference to the rennet having no effect in converting the casein into digestible food, and with all due respect to the authorities quoted, I found last winter that rennet did have the effect of ripening the cheese. This was not only my opinion, but also that of experts who examined the cheese and who were not aware of the manner in which the different kinds had been treated. Cheeses made on the same date and handled in exactly the same way as others, except that an increased quantity of rennet was used, were pronounced "ripe" at the end of about three weeks, while the others in which a small quantity of rennet was used were considered "green"—Professor H. H. Dean of Ontario in Rural New Yorker.

Cider Vinegar.

After 15 years' experience, a Country Gentleman correspondent suggests this mode of procedure: Use only sound windfall apples for the making of cider, free from rot of any kind. Let the cider remain out of doors until as much of the impurities of it as can be worked off then put it into the cellar to remain until it becomes vinegar, which will be in almost a year, when it should be "racked off" before it is ready for use. Cider and vinegar barrels must be thoroughly cleaned and perfectly free from the "mother" that many people believe a necessity to constitute good vinegar. "Mother" is the impurities of cider, and none of it should be allowed to remain in the barrel. If any of your neighbors think otherwise, give it to them for their vinegar. Perhaps they will feel happy for the gift. Don't put in any corn, molasses or anything else to hasten its consumption. Time is all that is required.

Watering the Cows.

Cows in full flow of milk must of necessity drink a great deal of water. Therefore water in winter to about 60 to 65 degrees, and then your cows will drink all they want at least once a day. But if water is very cold and the weather cold a cow will go sometimes a day or two without tasting water, and when compelled by thirst to drink will gorge herself with ice water before she stops drinking and then for the balance of the day will stand in the yard rounded up and shivering with the cold. Of course she has consumed the greater part of the feed given her in the morning to warm up the ice water she drank and has nothing left to produce her usual amount of milk at evening, and without thinking the dairyman will wonder why his cow does not give more milk. To-day I wonder what all these years past I did not know and realize how much cheaper it is to warm water in cold weather for cattle with wood or coal instead of warming with hay and grain.

How to Preserve Fenceposts.

One way, the old one, is to char the posts, but a more modern and much better plan is to get a barrel of coal tar from the nearest gas works, pour some of it into a very large kettle under which a brisk but small fire should be kept burning. While the tar is hot dip the end of the post which is to go into the ground into it. Let it drip and lay it on a log until dry, which will be but a few hours. The post is then ready for setting, and treated in this manner will resist decay for 15 or 20 years. Of course the post must be stripped of the bark before it is dipped in the tar.

THE HARVEST HOME.

An Autumn Festival of Joy and Thanksgiving. The festival of autumn, called the Harvest Home, had its origin with the heathen at such a remote period of time that it is almost impossible to locate its beginning. It was in the full tide of favor when the Romans made their offerings to their beneficent Ceres, the goddess of fruits and the queen of the harvest, and in later centuries was a festival of feasting and gratitude among farmers and



Physicians Endorse Them, and we GUARANTEE them to CURE. (or money refunded.)

SALT RHEUM

and all diseases of the BLOOD & SKIN. Skoda's Discovery, Skoda's German Ointment and Skoda's German Soap, are specially adapted to cure lbericid and chronic diseases. Mrs. Millett writes: "I have had Salt Rheum ever since I could remember, tried many remedies, but received no benefit until I took Skoda's Discovery.

Skoda's Cures.

My husband says it will cost too much to board me if I take any more of Skoda's Discovery. Skoda's Little Tablets cure sick headaches, constipation and dyspepsia. 50 in a box, 25c.

SKODA DISCOVERY CO., LTD., WOLFFVILLE, S. A.

their laborers. The custom was brought from England, Germany, Sweden and Scotland and other countries to this country where it became the godmother of our national festival of Thanksgiving. It is still observed at an earlier date, however, during the harvest moon period, as a church festival.

For some reason the most picturesque representation of the Harvest Home has been given in England, and is one of the old country houses there a memento of the festival as it occurred more than a hundred years ago still exists. It is a piece of tapestry, worked by ladies of that period, and it describes the scenes of a Harvest Home of that day. A cart laden with sheaves, drawn by gayly decorated horses, is depicted. A beautiful maiden is seated, thronged on the piled-up corn, waving a sheaf of grain above her head. The harvesters are dancing about her, and a lad with a music pipe and an old man with a fiddle follow the Queen of the Harvest, who is carrying home what is known as the last neck on the way to the kern supper. This is a Cornish picture. The neck is the last lock of corn cut. It was bound with straw at the neck, and carried to the highest part of the field, where the man having it swung over his head, crying in a loud voice: I have it! I have it! I have it! I have it!

Then another harvest shouts: What have we, what have we, what have we!

To this the first man answers: A neck, a neck, a neck; hurrah!

At this signal the Queen of the Harvest mounted the hoaky cart, and the procession started for the farmhouse for their supper and the consequent fun.

In 1676 these rhymes of the old customs were written:

Hoaky is brought Home with hallowin' Boys with plum cake, The cart followin'!

There was in olden times one universal harvest song for all harvest laborers, but no record of its words or music can now be found. But there are plenty of curious songs sung by the harvest hands at their kern suppers, still in existence. They were of a very convivial nature, the ceremonies being always attended by much revelry and wine-drinking, in which the gentry joined. The chorus to one of their songs indicates this:

And neither kings, lords, nor dukes Can do without the husbandman.

The "kern baby" was a figure crowned with flowers and grain, holding a sickle and a sheaf, which was carried aloft by the harvesters and placed in the middle of the table at the kern supper.

Among other ceremonies attending the Harvest Home festival was one for the harvesters to accomplish when they had eaten their supper and the feasting was ended. It was to place the "cross sheaf", the last one on the top of the rick, or stack, which was built in the shape of a house with a pointed roof. As the man selected to do this placed the sheaf he shouted: He's in he's in he's in. The others all shouted: What's in! and the sheaf-builder answered in a musical cry, long drawn out. The cro' sheaf, and a shout of congratulation concluded the ceremony.

There are other features of interest connected with the festival of the fruits, and among these is first and always that phenomenon of the heavens, a moon that rises at sunset in that one month only of all the year, the September moon. Among the superstitions there is believed to be great virtue in the power of the astronomical wonder, and the following is said to be highly efficacious:

SUDDEN CHILLS & COLDS.

AT THE COMMENCEMENT OF AN ATTACK TAKE A TEASPOONFUL OF PERRY DAVIS' PAIN-KILLER

PAIN-KILLER

AND THE CURE IS MORE SUDDEN THAN THE CHILL