

case, until dressing the carcass reveals the presence of the tumors. In these cases I am of the opinion that the tubercular tendency exists, and is liable again to break forth at any of the usual exciting causes, as it is not at all an uncommon occurrence, in making post-mortem examinations of animals that have died from "miliary tubercle" (that is, a deposit of an immense number of very small tubercles), that, from their nature, can have been only a short time in existence, to find large masses of tubercular matter that have been many months or perhaps years since they were deposited.

In most cases of bad or fatal tuberculosis, particularly of the lungs, the careful and experienced practitioner may, before the death of the animal, by taking the aggregate of the symptoms, form a pretty accurate diagnosis of the actual cause of the trouble. And in many cases of disease of other organs or tissues of the body that appear to be chronic and not amenable to treatment, suspicion may almost amount to certainty. Still, as before mentioned, there are numerous instances, more especially in the early stages of disease, in which a positive conclusion would be an impossibility, unless by a post-mortem examination. With regard to the danger to human life, in using as food, meat or milk that may contain the microbe of the disease, there can be little doubt that thoroughly cooking the meat and boiling the milk would destroy its contagious properties, as it is scarcely possible that any "microbe" could retain its vitality if exposed to the heat of boiling water. At a recent meeting of the British Medical Association, Prof. Walley, in his remarks on the dangers of the disease being communicated to man by food containing the germ, instanced its prevalence in poultry, and expressed his opinion that the disease might be transmitted by eating eggs.

Of course, large quantities of milk are used in its raw state, and it is the decided opinion of those who have made the subject a special study, that not only tuberculosis, but that many outbreaks of disease in the human race, especially those of a typhoid character, have originated from the consumption of the milk of cows suffering from disease. In view of this fact, which may be said to be well established, every effort should be made to prevent the sale and discourage the consumption of milk that is derived from cows that are not in a perfectly healthy condition.

Good hickory ashes are said to be excellent for expelling worms from the bowels of young horses. Mix them with the feed, a couple of table-spoonfuls once or twice a week.

Experience teaches the advantage of buying a stallion early, to get the best selection from the new importations, and to get the horse home and get him advertised in advance. The early bird catches the worms.

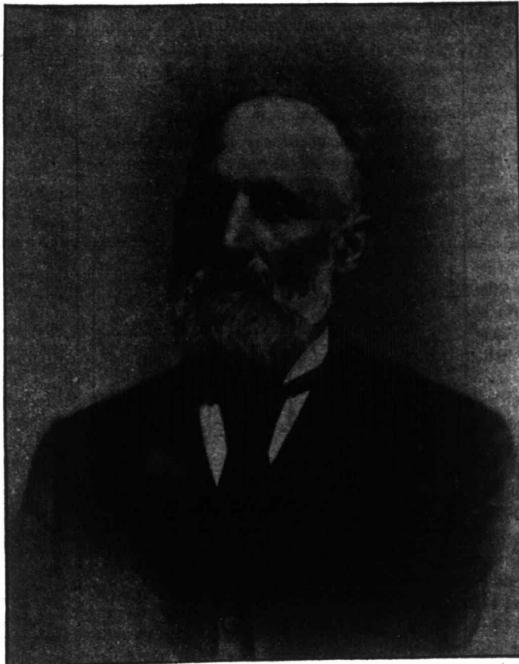
Make pets of your colts. Make friends of your horses. Treat them kindly, and you will not be troubled with unsafe and unruly horses. It is but the humane way to treat them, anyway.

Garden and Orchard.

Mr. P. C. Dempsey, Trenton, Ont.

By the kindness of the Canadian Horticulturist we present to our readers a photo-engraving of one who has been long and favorably known at the meetings of the Fruit Growers' Association, and whose practical knowledge of horticulture has always been freely communicated to the public. It is now fifteen years since he was first elected a Director, representing Division No. 4, a position which he still honorably fills; and during that time he has been once elected Vice-President, and twice President.

One hundred and one years ago Mr. Dempsey's grandfather, a United Empire Loyalist, settled at Albury, Prince Edward County. Fond of fruit culture, he brought seeds along with him, from which he started a nursery, principally of apple trees, some of which are still living and bearing



MR. P. C. DEMPSEY.

fruit upon the old homestead. Cider was made in large quantities from this orchard in early days, and during the war of 1812 proved a highly profitable business, bringing him high prices by the hoghead.

Thus, growing up among orchard trees, Mr. P. C. Dempsey early developed a taste for fruit culture, and in the year 1857, finding the confinement of office work too great for his failing health, he decided to devote his whole attention to horticulture.

Soon after, hearing of the good work being accomplished by the Fruit-Growers' Association, he became a member, and was first elected a Director in the year 1873. A fluent and pleasing speaker, he was always heard with interest by all in attendance, and honored by his election, in the year 1875, to the position of Vice-President; and in 1880, and again in 1881, to the highest gift in power of the Society to bestow, viz., that of President. Mr. Dempsey was sent to the

Centennial Exhibition, in company with Colonel McGill, of Oshawa, in charge of the exhibit of Canadian fruit, the medals from which are still in possession of the above Association; and in 1886 he was employed by the Dominion Government, in company with Mr. A. McD. Allan, to have charge of Canada's fruit exhibit at the Colonial and Indian Exhibition.

The subject of this sketch is also favorably known in horticultural circles in Canada as a hybridist, having devoted much attention to this interesting study, and to the practice of the art. To his success in hybridizing, the Burnet grape, the Trenton apple, the Dempsey pear and the Dempsey potato all bear lasting testimony. The Trenton apple, now five or six years fruited, has been offered in the Belleville market, and always brings Mr. Dempsey a fancy price; the Dempsey pear, a real acquisition, is the result of a cross between the Bartlett and the Duchess some twelve years ago. It partakes of the excellences of both parents, and is in season just before the latter.

Apple Butter.

Apple butter has been made in Pennsylvania, by the following recipe, for upwards of fifty years; and is said to be the best article of the kind known to commerce. Canadian farmers can use up a large quantity of their early fall fruit to good purpose in this way, and produce, cheaply, a very superior and healthful article of diet, that will be highly appreciated at their own tables. To forty gallons of good sweet cider made from sound ripe apples, use three bushels of selected apples. The cider should be boiled down one-third or a little less before putting in the apples, which should be pared clean and well cored. They may be quartered or cut finer if large; a good paring machine which cores and cuts into circles will be found to greatly lessen the work. As soon as the fruit becomes soft commence stirring, and continue until it is cooked. When boiled down to ten gallons it will be done. Put in earthen vessels, and when cold, dip clean white paper in good whiskey or brandy, and lay over the tops. In four months after

making, if kept in a garret, which is said to be the best place, the jars can be inverted without any leakage. If it is made with the right kind of apples, such as the Rambo, Smokehouse or Bellflower, it will become as smooth as cheese and will keep for years. Vick highly recommends this recipe in his Illustrated Magazine. Never allow the fire to strike the kettle above the line of contents.

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When all the old fence rails in the country are rotted, or burned, farmers may find that they have maintained too much fence, and that the excess has been a great tax wholly unnecessary.