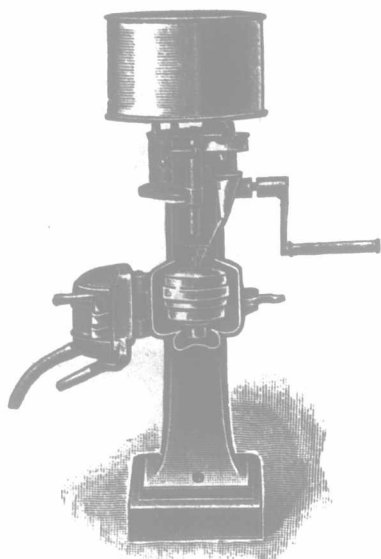


"I have had a size 2 Melotte for almost two years, and I make fully one-third more butter now than I did with the old way of setting the milk. This is not guesswork, for I take it from figures"

(Signed)
Wm Partington,
Georgetown, Que.



Buy a Melotte now — time is money
where cows are concerned.

If you are not using a Melotte cream separator, the time to buy is now. If you still depend upon the old-fashioned setting-pans for your cream, or if you are using an inferior separator, you are actually losing money, and it is poor economy to go on losing.

The Melotte, if purchased now, will pay for itself before the end of the year, providing you have six or more cows, and will effect a considerable saving on even fewer cows.

Get a Melotte cream separator now, and start it paying for itself.

Send for catalogue and information regarding free trial.

R. A. LISTER & CO., LIMITED
66 Stewart Street, Toronto, Ont.

Current Events.

Sir Wm. Whiteway, former Premier of Newfoundland, died at St. John, Newfoundland, on the 24th ult.

* *

The C. P. R. has officially declared its opposition to the liquor traffic, and hereafter will not have bars at any of its stations.

* *

Grover Cleveland, President of the United States, 1884-1888, and 1892-1896, died at his home in Princeton, New Jersey, on the 24th ult.

* *

The great thankoffering of the people of the Anglican Church, presented at the closing service of the Pan-Anglican Conference on Thursday, the 25th ult., amounted to over \$1,600,000.

* *

The town of Three Rivers, P. Q., has been devastated by fire. Over one thousand people have been rendered homeless, and many churches, schools and public buildings destroyed. The monetary loss is estimated at nearly two millions.

* *

During the present disturbances in Teheran, the Shah of Persia has ordered the houses of his opponents to be bombarded, one each day. The high-class Persians are kept in continual terror that their houses may be destroyed at any moment.

* *

The Ottawa-New York Ry. Bridge on the Cornwall Canal was completely wrecked by a wash-out recently, and navigation will be suspended till repairs can be made. This accident cuts Montreal off from any water communication with the upper lakes, and will cause a serious delay to the shipping at that port.

THE MAPLE.

O maple, tall and slender,
Filled with the sun's rich wine:
Whether on open hillside,
Or on the forest line,
You brim with your glad splendor
The June world's cup divine.

With warm light overflowing,
O, strong and stately tree,
You spread your bounteous branches
To all glad airs that be:
O, tree of all trees growing,
The dearest one to me.

All through the golden summer
Your leafy tents you spread,
When out by field and highway
The moon lies parched and red:
And out in the fields the cattle
Doze by the brook's dried bed.

When late in ripe September
Earth's fruits are gathered in,
And wealth of glowing plenty
O'erflows each brimming bin:
You, with your flaming splendor,
The Autumn's triumphs win.

And when in late October
The frosty nuts do rain:
And earth, more grave and sober,
Hath wrapt her pall again,
Through your great boughs the storm-
wind
Goes roaring like the main.

O, tree of mine own country,
I love your stately green:
Old memories of my childhood
Blow your warm leaves between,
And past your leafy radiance,
Haunts each familiar scene.

Like you upon your hillside,
Filled with earth's golden glow
Strong, towering, proud to heaven
When happy June winds blow.
O, tree, may my young country
In days to come, outgrow.

Like you, amid the forest,
May she 'mid nations tower,
A Titan proud and mighty,
Filled with earth's gladdest dower:
While 'neath her widening branches
A people's hope embower.
—Wilfred Campbell, in The Canadian Magazine.

With the Flowers. About the House.

Although June is par excellence the "month of roses," there are still enough blooming in July to make the following, by S. K. Underwood, in the July issue of the "Garden Magazine," seasonable. Roses are so short-lived that it is a pity not to utilize in some way the beautiful petals, and the recipes here given are so simple that everyone can have some of the summer's fragrance stored away in tangible form for winter use:

"First of all, every morning gather the petals of all the roses which are ready to fall, also snip off the seed-pod; this insures more blooms. Dry the petals carefully in an unused room, where they can have air but no sun. They must be spread out on papers, and if the weather should be damp they must be shaken occasionally or they may mold. Dried rose petals make delicious sachets for dresser drawers, and a thick layer of them may be quilted in a cheese-cloth cover and laid in the bottom of a drawer. A pillow of dried rose petals covered with rose-flowered cotton or silk stuff is a charming addition to the couch. Pot-pourri is perhaps the most popular use for rose-petals, and every home should have a jar of it. Here is an old-fashioned recipe which has come down in a southern family from an English ancestress, and was copied from her quaint 'Book of Worthy Recipes':—Measure out a liberal half-peck of sweet rose-petals. Pack them in a bowl in layers, with salt between each layer, using a small handful of salt to three of rose-petals. Let them stand for five days, stirring them twice daily; then add to them three ounces of powdered allspice, and one ounce of stick cinnamon. Let this mixture stand a week, stirring it once daily. Now put the preparation in the permanent jar, mixing with the rose-leaves one ounce allspice, half a pound dried lavender blossoms, one ounce bruised cloves, one ounce stick cinnamon, one nutmeg coarsely grated, half a cup of ginger-root thinly sliced, half an ounce of aniseed, ten grains of Canton musk, and two ounces of orris root. Stir all these ingredients together. Add at any time a few drops of attar of roses, or a few drops of any essential oil or extract of flowers. The addition of a little ambergris gives a lasting quality to the scent, but if the potpourri is made fresh every summer the ambergris will not be needed. Another use of rose-petals has all the charm of tradition to commend it. This is the making of rose-beds, with which the earliest rosaries were made, and from whence comes their name. You should have at least half a peck of rose-petals. Pound these in a mortar till they are mashed to a pulp. (One ingenious woman puts them through her food chopper a couple of times, and says the effect is the same.) After they are quite pulpy, let the mass stand in the mortar, and on the second day pound again, and stir several times during the day. Repeat this the third day, when it should be a soft black mass and quite smooth. Have ready a sheet of thick cardboard, or a wide thin piece of soft wood. Form the mass into beads, rolling in the hands into balls of any desired size, but being careful to keep them very round. Stick a heavy pin through each bead, and stick the pin into the cardboard so that the bead is held free to dry. Let them remain till thoroughly dried and hardened. Candied rose-petals, a luxury if bought at a confectioner's, are both inexpensive and good if made at home. Have the petals perfectly fresh and dry. Melt in a saucepan one cupful of granulated sugar with one-half cupful boiling water. Let it boil a little until it is crisp and brittle when dropped into cold water. Add quickly enough red coloring matter to make it a pretty pink shade, and one drop attar of roses. Drop in the petals, press them under the surface of the syrup for an instant, then separate and stir with a silver fork until the syrup sugars. Lift out and shake the petals. This will not be easy at first, because it requires a deft and light touch, but it is worth while to try. The red coloring matter may be bought at any reliable drug store. Be sure to tell the druggist what you want it for."

The prospects so far are for a bountiful supply of fruit, and I suppose we will all want to take advantage of it by putting up a quantity for winter use. This is hot work, and it has to be done in the hottest weather of the year, so that everything possible should be done to minimize the labor and reduce it to its lowest terms. To begin with, all supplies should be on hand in time. Sugar, vinegar, spices, etc., should be ordered some time before, so that there will be no delay occasioned by finding that one is "just out of" some essential when everything else is ready and waiting. Have plenty of self-sealers ready, and, unless putting up for a very large family, the pint size is the most convenient, as it can generally all be used at once, while with a larger size there are sure to be odds and ends left which it is sometimes difficult to dispose of. Even if they have been put away clean, the jars, etc., should all be sterilized again before using; if possible have new rubber rings, or else see that every ring is in good condition and that all rings and covers fit perfectly. The sterilizing may be done by putting all jars, covers, etc., in a large kettle or boiler of cold water, heating gradually to a boil, then boiling fifteen minutes. Leave the jars in this hot water till ready to use, then take out, one at a time, and fill with the hot syrup or preserve. Among the utensils needed for preserving are one or two preserving kettles—porcelain or good enamel are the best—strainer, scales, measuring glass, a couple of long-handled spoons, a sharp knife for peeling the fruit, a good wide-mouthed funnel, etc., etc. Be sure to have everything immaculately clean, as cleanliness is an important factor in insuring success. Use good granulated sugar, and select only the best and most perfect fruit. Using cheap or second-grade fruit is false economy, as the flavor will not be so good, and fruit which is "going" is much more apt to ferment. There are several methods of canning and preserving fruit: Cooking the fruit in jars set in boiling water; cooking in jars in the oven; cooking the fruit before bottling; cooking in the sun; and for some fruits, simply packing in cold water. Fruit packed in the jars before cooking keeps its shape better, and is more attractive looking than that which is cooked first. The cold-water method, which is only available for cranberries, green gooseberries and rhubarb, is the simplest. Wash the fruit thoroughly, "top and tail" the gooseberries, and cut rhubarb into small pieces; pack into freshly-sterilized jars, and fill with freshly-drawn water; put on the covers and let stand over night. In the morning drain off the water and fill again, being careful that all air is driven out and the bottles full to overflowing, then screw down covers tight and put away for winter. To cook in boiling water, first pack the jars with fruit nicely arranged, pour over them a syrup, previously made, of the necessary sweetness, and place the jars on a rack in an ordinary wash-boiler of warm water, the water coming about half-way up the bottles; put cloths, paper, etc., between the bottles to keep them from touching. Let them boil ten minutes, then set back on the stove; take out the jars one at a time, fill them with boiling syrup, and screw down tightly. Cooking in the oven is practically the same, except that when the fruit is packed in jars and covered with syrup the jars should be put in the oven, standing on a pan or tray containing two or three inches of water. Cook the fruit in a moderately hot oven for ten or fifteen minutes, then take out and fill with hot syrup as before. Cooking the fruit before bottling is simply stewing it in an ordinary large preserving kettle, allowing much or little sugar, as desired. The old rule was pound for pound, though with very sweet fruits less may be used. For jellies use a pound of sugar to a pint of juice, and for marmalades from three-quarters of a pound to a pound of sugar for a pound of fruit.

Among the questions in the geography paper was, "Name the zones." One promising youth of 11 years wrote: "There are two zones—masculine and feminine. The masculine is either temperate or intemperate; the feminine is either torrid or frigid."