WEEKLY MONITOR

The Monitor's Agricultural Department

For the Use and Benefit of Farmers. Correspondence, Suggestions and Inquiries welcomed to these columns.

Canned and Evaporated Goods Trade. (This stimulates the growth of the eas, so that a much larger amount ARTICLE II.

Mr. A. W. Grindley, agent of the Depublished last week.

FRUIT PULPS.

for the strawberries. gooseberry, black currant, peaches, pears, apricots.

jam factories in Great Britain. Canadian packers of fruit pulps

bear the most fruit the following should observe the following points: spring, and also because an early 1. Use a heavy grade of charcoal tin plates for making the cans. 2. Do not use rosin for soldering the

inside scams, as the least portion imparts a bad flavor to the contents. 3. One gallon tins are preferable to

cans holding five gallons, chiefly be cause there is less loss in case of puncture or other cause of damage. 4. For colored pulps an internall lacquered tin is very much preferred.

box. Plants that have been exposed long estry hangings descending from 100 to have a little zero weather. No coloring matter or preserva tives of any kind should be added. to the sun or wind are practically as floor. The middle compartment was 6. Have cases holding cans made

strongly and with tight covers, not good as dead, and it results in very more properly my studio. In it were great loss to plant them. TINNED MEATS.

one variety. This principle is true of There is a good demand in Great any fruit, but especially true of straw-Britain for tinned meats, but com- berries. plaints are made that Canadian tinned meats, ets., are often colored next the tin by some acid action. This may be caused by using light grade tin plates

for making the cans. These plates are rolled after being tinned, and so much of the tin being taken off the iron is We n exposed in spots and a chemical action

sets in shortly after the goods are This makes all the rows uniform packed. Some British firms who im-and, what is even more destrable, gives port heavy lines of canned goods from a good, strong pollenization, and this

Canada, furnish the tin plates from which the cans are made, and also Our method is to mark the ground have an export representative to super-both ways and plant in solid rows vise the packing of their goods during the season, the result being general a way as to bring in every case a pissatisfaction and increased demand for tillate plant next to a staminate in

the brands. the row lengthwise of the field. The quality of Canadian beef and This planting both ways enables you our "causerie" into the small hours of mutton is preferred to the imports to cultivate more cheaply and more

from other countries, the packs of thoroughly. which countries are often filled with After the plants get well started and meat from which extracts have been established, let more of the cultivation taken to make fluid meat preparations. be crosswise until the majority of the

Most of the Canadian tinned beef plants begin to send out runners pretty and mutton is put up in tins holding freely. not over two pounds of meat. There Hoe at this time, distributing all

is a good demand for tins holding six runners lengthwise of the row. pounds especially for War Office and Continue the cultivation the long Naval Stores.

Whatever sized tins are packed be The row must be allowed to widen sure they contain strong net weight. ery rapidly, so as to avoid getting

TINNED LOBSTER.
There is a good demand for Cana-dian tinned lobster if properly put up, Only havity tinned plates should be lined with the cultivation of the solution of the TINNED LOBSTER. e plants too thick.

skilled labor, and as they cannot pack

as fast as supplies come in during the How the Work is Carried on thy packing season the result is that stal Maine Breeder.

which go off flavor very quickly. New England is that which is devoted white the second of the administered by one of the company, wore partly responsible. There were repeat d Oh! ohs! one, at least, more en.rgete than the rest, proceeding from Chopin. We looked at him. DESSICATED VEGETABLES. to fox farming in Piscotaguis county There is a growing demand for dessi- Maine, where large numbers of foxes cat d vegetables in Great Britain, not are bred for various purposes, largely for home consumption, but for naval for their pelts, but also for hunting stores and the war office. clubs, menageries and zoos in various Moved by a sudden inspiration, he ad-Sick at Your Stomach. parts of the country. Yours very truly wareed toward de Polignac, seized the skeleton in his turn, and displacing the performer, himself sat down on the stool. The first chords that he struck were with the skeleton on his knees; but, warming to his theme, he let it clatter to the ground. A deep silence fell on us. It was the "Funeral March" he was tlaying. There is on peed for a state of the storage having the storage of the storage having the storage having the storage of the storage having the storage W. A. CLEMONS The idea of breeding foxes occurred Publication Clerk. to the Maine farmer about three years ago. He owned a rocky, unprofitable farm, and half concluded to abandon Department of Agriculture, Commissioner's Branch, Ottawa, Feb. 25th, 1904. it and seek the west, when he was but, warming to his theme, he let it asked by a stray gunner from the city if he ever caught foxes to sell to hunt-the ever caught foxes to sell to hunt-

 Strawberries as a fusine's.
 if he ever caught foxes to sell to hunting clubs. The question opened up to him a new possibility, and he set to work to capture foxes, which were fairly numerous in that part of the country.
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 If he ever caught foxes to sell to hunting for opened up to him a new possibility, and he set to opened up to him a new possibility.
 If he ever caught foxes to sell to hunting clubs. The question opened up to him a new possibility, and he set to opened up to to capture foxes, which were fairly numerous in that part of the country.
 If he or canter to the ground. At due phanes that for the applause that to collar to to capture foxes, which were fairly numerous in that part of the country.
 If he or canter to the ground. At due phanes that for to the ground. At due phanes that to collar to the applause that to collar to to the phanes. The music complete to thous in phanes that the form are then deat houses. In there the count the form are feel on an alter were than deat houses. The music we heard on the withen nore of the sesential features. The music we heard on the withen the written note to the phanes to to day.
 If and the ever caught form to the form are form to the phanes that the was substantially was bust thatone to thone the was the original to today.
 < Strawberries as a Business. Strawterries require a great deal of care and lobor, and it is hard to teach the point of diminishing returns; that to kear frequent repetition. To Knock Out Colds the point of diminishing returns; that is, the point where increased care and labor will not bring increased returns. With all this labor and care, if one is not in complete sympathy with the attention of the time furnishing returns is at the time furnishing returns. And cure them in an hot resorting to nauseous drug, farm at a time. Those which have the first pelts are killed off each winter at the time furnishing returns, at the time furnishing returns the time furnishing returns. And cure them in an hot resorting to nauseous drug, for colds ever discovered. There are about 100 foxes on the farm at a time. Those which have the at the time furnishing returns, and cure them in an hot resorting to nauseous drug, for colds ever discovered. Minard's Liniment cures Dandruff. And cure them in an hour without drugs just u nost pleasant, prompt and certain curd or colds ever discovered. No medi-CANADIAN is not in complete sympathy with the enterprise of raising strawberries, they will be apt to be neglected at some time during the season under the press of other duties. Another essential is to begin prepar-ing the ground at least one year in advance. The plan I like best is to sow to cowpeas, giving the whole season to the roop. icine to take, you simply breathe the balsamic vapor of Catarrhozone. It never fails to root out the worst colds and is so simple and convenient to use that no one can afford to be without it. Carry a Catarrhozone inhaler in your prefect use it compared and and PACIFIC TOURIST CARS EVERY THURSDAY FROM MONTREAL. cowpeas, giving the whole season to the crop.
Plow the ground as early as it works well.
Disc from time to time until seeding time.
Sow about the 1st of June.
Cultivate the peas once or twice with harrow or cultivator.
If there are any weeds that get started, chop them out with the hoc. Cn an average soil it will pay to sow with the peas from 200 to 700 to 700 pounds of bone meal and from 100 to
so that business on the Maine farm is always gcol.
so that business on the Maine farm is always gcol.
So that business on the Maine farm is always gcol.
When the farm was started only the farmer has obtained two the started, chop them out with the hoc. Cn an average soil it will pay to sow with the peas from 200 to 700 pounds of bone meal and from 100 to While the early Spring pruning and the Summer pinching back of the small shoots covers the main pruning of the fruit trees, much good work may be done during the open days of Winter which will, at least, save time in the Spring. Broken limbs may be removed and many of the inside limbs which are overlapping the fruiting twigs can be cut off during the Winter as well as in the Spring. The work of pruning should always be done with a sharp knife; in pruning saw from the under-side of the limb first, finishing from the top. This will result in a clean cut and there will be no splintering as would be the case if a heavy limb was cut through from the top. In the Win-ter pruning of ofchards keep your eyes open and note the condition of the tree so that at the proper time any Every Tuesday and Saturday from North Bay NO CHANGE OF CARS MONTREAL TO VANCOUVER, RAVERSING THE GREAT CANADIAN NORTH WEST andard Time. The Finest Mountain Scenery on the Continent. LOWEST RATES APPLY. The Canadian Pacific Service is Up-to-Date. sow with the peas from 200 to pounds of bone meal and from 100 to Minard's Liniment curcs Burns, etc. WORLD'S FAIR. ST. LOUIS Opens May 1st, Closes December 1st, 1904 200 pounds of potash per acre. C. B. FOSTER D.P.A., C.P.R. ST. JOHN, N. B tree so that at the proper time any remdey for any trouble found may be applied. Fresh Every Day Good Meat makes health; Health makes wealth. Well Again. The many friends of John Blound will be pleased to learn that he has entirely recover.d from his attack of rheumatism. Chamberlain's Pain Bahn cured him after the best doctors in the town (Monon, Ind.) had failed to give relief. The prompt relief from pain which this limiment affords is alone worth many times its cost. Sold by S. N. Weare. Be wise and buy your Meat at The Duplement Theraver O Co., Montreal. The Duplement School Machinery Co., St. Hyacintha (Over \$14,000,00 worth of work since 1000.) One. 's have a fully equipped Branch Office in Washington. B. M. WILLIAMS' MARKET CURES HEADACHE 25c. Choice selected stock for Christmas trade, Poultry, Beef, Lamb, Mut'on and Pork. MARION & MARION AT Special care exercised in the handling storing and cutting our meat. Give me your Christmas order and get satis-Registered Patent Attorneys Engineers and Patent Experts. New York Life Building, - MONTREAL (Long Dispine Telephone.) All Druggists or mailed. The Herald Remedy Co., Hontreal B. M. WILLIAMS.

with some truth, might ie called a skeleton instrument, its naked ham-mers looking like so many teeth mov-ing within a skull. We began to affect or to feel a sort of fright, for which rhythmic taps on the divan, secretly administrated by one of the company. partially stale goods are packed One of the most interesting farms i

How Chopin Wrote His Funeral In the Cold Winter of 1861 March. From the Lewiston 'Journal.') (By Felix Ziem.) The Winter of 1861, was noted for As a young man I travelled a great deal. It was on one of my art-pil-grimages, and after I had been staying being one of the coldest and in fact it was the coldest, one in the century The coldest day of the winter was Fr for some time at the Russian court, day, Feb. 25, and is known as cold that I met Chopin first, in a place Friday. There had been a heavy snow much nearer to his own country than storm of light, fine snow. It cleared to Paris. The common friend who inof nitrogen is secured from the air than the peas would secure without Count Xavier de Maistre. Afterward, ful. The air was filled with snow se mer A. W. Grindley, agent of the be-partment of Agriculture in Great Brit-ain, gives the following information in regard to the trade in canned and eva-as a balance for the nitrogen, and so porated goods during 1903, in addition to the extracts from his annual report provements. Late in the fall plow under the peas hen re-plow in the spring. And he twenty-seven—I quite recognized his genius. I can see him now-not at those days to tell how cold it really then re-plow in the spring. This throws the fertilizer and decay-till a fine looking man-often silent, ed 40 to 50 below zero in Andrascog lowing fruit pulps which can be put up in Canada: Strawberry, raspberry, sirface, where all are available at once merry and talkative; his was a nature even lower. Penobscot Bay was fro This gives the plants a quick and apart, very different from other cele- zen over so solid that Sam Randall, of ears, apricots. The above fruits are largely used in this early, vigorous growth is im-This early, vigorous growth is im-brated musicians 1 knew-Liszt, Ros-sini, Paganini, the last of whom taught and, together with the Hon. Marrin And together with the Hon. Marrin portant because early formed plants me what little I was ever able to play. Kiff, who was the representative to on the violin. Yes, Chopin was a great the Legislature for Vinalhaven, cruismaster of music. Itam no critic; but ed from Vinalhaven to North Baven, growth insures a good row being es- I know what good music is. then to Saddle Island, then to Camden tablished before the destruction of the old plants by the white grub or crown his wonderful "Funeral March" was where he lift Kiff and returned to Vinal borer. It is frequently necessary for the think it was) established in another, a bor and Boston Harbor were frozen were frozen to think it was be account of the bor and Boston Harbor were frozen to the stock arriving daily. It is frequently necessary for the bink it was established in another, a bor and Boston Harbor were inder to be by the plants. We have sustained considerable loss than this one, situated in the Rue de people availed themselves of the fact and injury from receiving plants that Breda, No. 31. As I used it for the and the ice on the harbor was covered. have been allowed to dry at some time three-fold purpose of painting, cating with skaters. People who remember between taking up and packing in the and sleeping in, I had divided it into the cold Friday smile when they hea

> Read It Through. all my artist paraphernalia, including

Do not confine your planting to any a human skeleton, which I used for 'Twould Spoil This Story to Tell I one variety. This principle is true of draping in various attitudes. Of the draping in various attitudes. Of the furniture there were two articles that

helped to constitute the scene I am berries. There should be at least three or four varieties best adapted to your locality and to your market. The planting should be from one-third to one-half of the staminate var-ieties. We prefer to mix all varieties in the row. This makes all the rows universe. The planting should be from one-third to one-half of the staminate var-ieties. We prefer to mix all varieties in the row. The planting should be from one-third to one-half of the staminate var-ieties. The planting should be from one-the one the planting should be from one-the planting should To use an eighteenth century phras I feared she would have pre

mine, Marcotte.

R.card, who had painted my portrait. We were a gay party and prolonged as I was." For sale by S. N. Weare the morning. It must have been about Return of Jews to Palestine.

two o'clock, I think, when, being for The fulfilment of prophecy is at hand. for booklet. all my head, and, shrouding it in the piano cover, which Ricard olligingly whipped off for me, I raised the tapestor our friends on the further side. At first they saw only the comic of the situation. Their previous merriment grew louder and reached its maximum when de Polignace stalked for ward, took the additional state of the situation. Their previous merriment grew louder and reached its maximum when de Polignace stalked for ward, took the additional state of the situation. moment alone with Ricard in the



opening 159 Boys' Suits in all sizes from 5 years of age to 15, in different colors, in Tweeds and in Serges, from \$1.50 up.

We are just opening a case of Men's Clothing, 206 suits, in Black and Blue and in Tweeds, from \$4.00 up. We have a nice line of Men's and Ladies' Rainproofs in the latest style and best quality—the best that can be got—from \$4.50 up.

Remember the place if you want to save money COHEN BROS.

Look for the Sign. BRIDGETOWN AND WINDSOF

Southern Pines Moore Co., N. C.

mine, Marcotte. It happened that on the day which has since become historie, I had in-vited a friend or two to dime with me. After the meal some other friends had joined us in the studio. I may men-tion Chevandier de Valdrome, Ludre, de Polignac, the musician; Chopin, and Ricard, who had painted my portrait.

Only sixteen hours from New York.

Write to Board of Trade of Southern Pines

MRS. J. E. BURNS ture and baked in a moderate oven. THE INVERNESS RAILWAY steamed over boiling water until firm

The Ibousehold. Jokers' Corner.

LUNCHEON AND SUPPER DISHES. CONCERNING ADAM AND EVE.

Scientists tell us we should seldom Those who are accustomed to think indulge in a meal of exclusively cold dishes, and one well made hot dish dishes, and one well made hot dish should always appear at the lunch ness of the hour without thought of table. It may be only a thick soup; but, if hearty, a potato or egg salad the man. I remember one afternoon, and a cup of cocoa or chocolate will says John Kendrick Bangs, coming upmake a satisfactory meal. So many on him sitting alone in the small combinations as well as omissions of servation that he had cleared for the courses are allowable that there should occupancy of Eve and himself. be little difficulty in planning lun- It was some time after the unfortun-

cheon while the housekeeper who is ate incident of the apple, and Adam fond of cooking and takes pride in originating dishes can make this home Virginia creeper, which, I must confess meal her trump card without any ap- I found vastly becoming. I congratureciable money expenditure. lated him upon his appearance, where-If the other dishes are not very sub- at he seemed much pleased.

stantial in character they may be "I wish you'd say that to my wife, helped out by a hearty soup. Any old man," he observed. "I found this number of cream vegetable soups may suit ready made, and I must say be evolved from the following general don't see anything the matter with it, directions: Mash the vegetable and but Eve wants me to go and be fitted. press through a sieve; if not sufficiently She says a ready made suit may do tender, boil or steam until it can be for business, but for dress occasions a pulped. For each cupful of pulp make gentleman should wear custom-made thin white sauce, with one table- clothes."

oonful of butter, one tablespoon and "Certainly, I'll tell her," said I. half of flour, and one pint of milk. idd seasoning to taste, mix gradually with the pulp and simmer for five mintes. Serve with this croutons or knife and gone shopping.

oyster crackers. In place of cream, To say that Eve was the loveliest gravy or any meat stock may be used, the flour being first browned in the praise. To speak of her, however, as one of the most charming wome

Cold fish can be made into a scallop any time would be no exaggeration, or salad. The proportions used in considering the disadvantages of her making either white or brown sauces We have a nice line of Pants just arrived, 300 pairs, in all colors, from \$1.50 up. We have a large stock of Straw Mattings and Olleloths which we are offering below cost because we are going out of that line of tables served cream or au gratin, are charming hostess, a devoted wife and one tablespoonful of butter, one tablepoonful of flour, and one-half pint of never anything that in the slightest quid; this is sufficient for one pint of degree bordered on ost ntation, nor in he material. If necessity arises, a her social relations was there any of ream sauce can be quickly trans- that scholastic pose which many of her ormed into a brown one by stirring in descendants of the same sex have add-

sufficient kitchen bouquet to give the proper color. Cold fish should have skin and bones removed and be broken (10 the throught of Maeterlinck, (10 the throught of Maeterlinck, (10 the throught of the the throught of the the the the the the the the the "Oh, don't ask me," she replied. nto flakes.

For a scallop the mixture is alter- laughing merrily. "I'm more interestnated with layers of crumbs arranged in individual dishes or a single Laker. This summed up her whole attitude

the top covered with crumbs and placed toward prose and dramatic literature, in a hot oven long enough to brown. and as for poetry, when I asked her asonings of appropriate kinds are if she was fond of poetry, she replied added according to the character of that her "one pomological experience the solid used. Onion juice and chop- was enough" for her.

SERVED HIM RIGHT.

It was a raw, cold night, and the Another simple dish for a second ser- rain fell pitilessly as an omnibus drew ce is as a salad, and it is applicable up at the corner of Oxford street. A to almost all kinds of cooked food. If thinly clad young woman stood a sauce was used when freshly cooked, the curb and looked imploringly at the is removed by a quick rinsing in conductor. The latter, an Irishman, oiling water, using a colander, fol- speaking in reply to the mute inquiry, lowed by draining and drying on a cloth. After dicing or cutting the fish, meat or vegetable is sprinkled with a French dressing—it is advantageous to do this an hour or more before serv- into a seat; but the bus had not prong-a second dressing of any kind pre- ceeded very far when the following in rred being added as it is sent to the cident occurred. In the corner table; when other salad greens are un- was a fop, who. with eye-glasses fir attainable a little shaved cabbage or ly fixed, had been watching the pr a spoonful of chopped parsley gives ceedings, and as the vehicle eased

is made with two tablespoonfuls of counts, beginning at the opposite cor-flour and one cupful of liquid. To this s added one cupful of finely chopped last-"Wan, two, three, four, foive, meat or fish, appropriate seasonings six, sivin, eight, noine, tin, 'leven, and the yolks of three ergs. The stiffly twelve, thir- so I have, and, be jove! bed whites are lightly stirred in, ye're the very wan. Out ye come all dishes half filled with the mix- And he went.

PLYMOUTH ROCK

ped parsley are usually liked with meats, while a little anchovy essence will marvellourly improve many fish

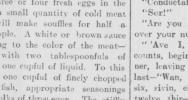
utter.

or, if a moist hash is preferred, gar-

nish the mound with toast cut in dia-

"Are you aware that you have one ozen people. A white or brown sauce over your number?"

"'Ave I, sor? Oi'll see." Pat



WEDNESDAY, MARCH 9, 1904



aten as soon as cooked, and are sent ountry districts," said the professor, to the table in their original dishes. "I happened to reach a small village n an emergency one can eke out a where they were to have a flag raising small amount of meat by a judicious at the school house. After the banner admixture of fine bread crumbs, stirr- had been flung to the breeze there was ing them into the bubbling since to an exhibition of drawings which the ensure thorough absorption. pupils had made, and of the work they There is hash and hash. A good had done during the year. one is rarely refused. When properly "The teacher recited to them "The

or without a sauce. Souffles must be "During one of my visits through the

made all fat and gristle has been re- Landing of the Pilgrims," and after noved, the meat has been evenly and she had finished she requested cach fin ly chopped; tastiness has been as pupil to try and draw from his or her sured by the addition of onion juice, i nagination a picture of Plymouth chopped green pepper. Worcestershire Rock. arry or anchovy sauce, according to Most of them went to work at once,

he meat on hand. A thin sauce al- but one little fellow hesitated, and at ways gives a richer result than water length raised his hand. and butter; too much moisture should "Well, Willie, what is it?" asked the

be avoided or the hash will be sloppy. teacher. low cooking without stirring should "Please ma'am, do you want us to

cook can turn it out in a shapely roll:

SHE ADORED ART.

monds or triangles. Try a thin cream sauce with a corned beef hash with froshly grated horseradish. The next time till green peper shells with the moist hash and bake quickly or mold

and 60c. a pound

HARRY W. deFORREST,

St John, N. B.

of tomato catsup.

8 Minard's Liniment for sale everywhere. Minard's Liniment relieves neuralgia.

25, 30, 35, 40, 50

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Take Laxative Bromo Quinine Tablets. E. H. Grove on every Seven Million boxes sold in past 18 months. This signature, G. H. Grove box. 25c.

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world can compare with