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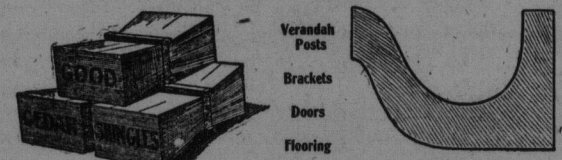
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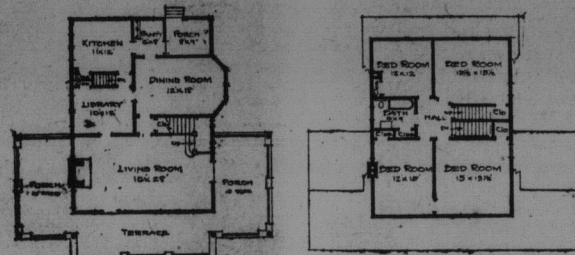
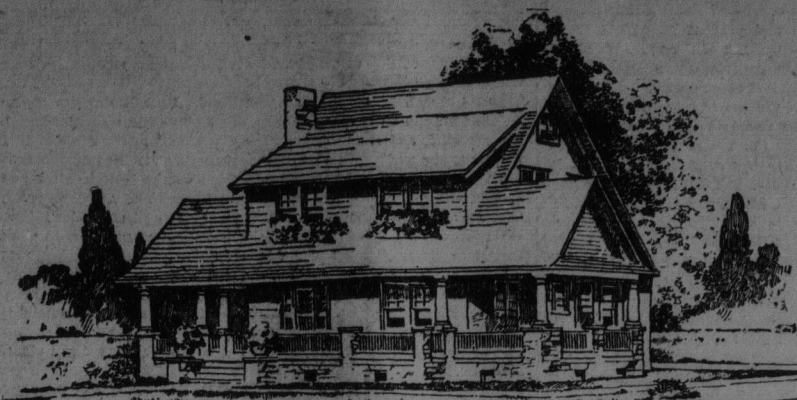
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The living room is exceptionally large with porches on both sides and a terraced front. On one side an open fireplace is shown and in the corner opposite the stairs lead up. Communication is provided either from the library or the dining room, also direct communication from the pantry through the dining room. A good sized kitchen pantry and a small rear porch complete the first floor.

The second floor provides for four bedrooms and a bath complete with all modern fixtures and plenty of closets.

Flowing is an itemized cost of construction.

Excavation	\$150
Millwork	400
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Plumbing, etc.	250
Painting and glazing	300
Brickwork	50
Hardware	90
Plastering	325
Lumber	1,600
Hot air heating	110
Range	40
Total	\$4,065

Clyde Smith Adams, Architect.



Normal Profile.

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### 3rd—Decorative Possibilities of Beaver Board

Rooms finished in Beaver Board are rendered most attractive and restful, because of its adaptability to artistic decoration. Innumerable tasteful and convenient panel arrangements are possible with Beaver Board, and through the use of any paints suitable for wood and the use of stencils so easily obtainable there is no limit to the possibility for artistic decoration.

All dealers carrying Beaver Board are in position to suggestion proper panel arrangements and decorative schemes for specific rooms.

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Distributing Agents  
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## AIRSHIPS MAKING THE DREADNAUGHT OBSOLETE, ADMIRAL SAYS

Berlin, July 8.—A view recently expressed by the British Admiral, Sir Percy Scott, that the development of submarines and hydroplanes made dreadnaughts and large cruisers obsolete has caused much discussion in German naval circles. So far as their public utterances go, German naval experts unanimously reject Admiral Scott's view.

The German Fleet Society has pronounced itself decidedly against it, and how Admiral von Breusing has published an article taking the same position. He admits that the submarine has recently made great progress and now expects the hopes that were at first held for it; and he also admits that the means of protection against the submarine had not been developed at an equal pace. Nevertheless the submarine's range of activity is a limited one. Even if it should put the dreadnaughts out of commission in shore waters, the latter would still be needed for operations on the high seas, where as yet, nobody expects

that the submarine can venture owing to its constant need to replenish supplies.

Buzzing rattling and other unusual noises in a telephone may so effect one's nerves as to make him an invalid, and such cases are covered by accident insurance policies, according to a ruling by the Imperial Supreme Court. The case came on appeal from a judgment against an insurance company. The defendant contended that the plaintiff was of neurasthenic predisposition and that the effect of unusual telephonic noises upon him was a "psychic effect," which was not covered by an accident insurance policy. It could not be denied, said the court, that many objects could be urged to the plaintiff's claim. It might be questioned whether his invalidism was not due to imagination, following disturbances which—as he asserted—had the effect upon him of a severe electric shock. Nevertheless, it could be assumed that there was a great probability that the noises complained of had such a shattering effect upon the plaintiff's nerves that his subsequent maladies could properly be considered as due to an accident, within the terms of his accident policy.

## DREDGE IROQUIS AT WORK AT DIGBY

The dredge Iroquis, Capt. McGuire, which arrived on Saturday from St. John in tow of the tugs Lord Kitchener and Lord Beresford, lost no time in getting to work. The gear was hustled into place and the big digger started operations Monday morning in the immediate vicinity of the steamboat pier.—Digby Courier.



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## HOME BUTTER MAKING IN SUMMER WEATHER

Notwithstanding the wonderful development of the Creamery Industry in Canada, there is probably as much or more butter made on farms than in manufactured in our creameries. Scarcely a farm where cows are kept that does not turn out some butter at some time of the year. Even in creamery districts, butter will be made from time to time.

Not long ago one of our correspondents called attention to the fact that the cream-hauler had failed to call at the time he was expected, and they churned the cream on the farm, and made more butter than the creamery would have given them credit for. He asked for an explanation of this fact. We said, it was probably due to the fact that overrun had not been considered; or the butter may have contained an excessive amount of moisture. Many creamerymen report to patrons in lbs. of butter-fat, whereas the patron weighs butter, which contains from 15 to 20 per cent. of ingredients (water, salt and curd), other than fat, mixed with the fat to make what is known commercially as butter. Much farm butter also contains more than the maximum legal amount of moisture, which is 16 per cent.

Creaming the Milk.

There are three methods of obtaining cream from milk—shallow pans, deep can, and separator. Good butter can be made from cream raised on shallow tin or porcelain pans. The chief points are, to have a nice, clean, cool place to set the pans, preferably a milk house, or clean cellar; removal of the cream before the milk sours, or just when it begins to "lobber," along the edge of the pan; and careful skimming so as not to have too much skim milk with the cream, or having cream which is curdy, or dried because of too great evaporation while on the pans.

Deep pan skimming requires plenty of cold water or ice and water, and that the milk may be quickly cooled to 45 degrees F. or below, and maintained at that temperature for 12 to 24 hours, which is the time required for the cream to rise. Careful skimming is also needed, preferably with a cone-shaped dipper, having no rim or wire around the top to disturb the cream when inserted for removal of the cream.

The modern separator method requires a clean machine, warm fresh milk, at speed up to, or slightly above that recommended by the manufacturer, the cream will test about 25 per cent. fat or cream that will make 2 1/2 to 3 lbs. butter per gallon of cream.

After creaming, or what is commonly called skimming, the next thing is the care of the cream. There is one safe rule in summer—keep the cream

## Study these plans and read the announcements of business houses appearing on this page. Then act.

as cold as possible until sufficient is collected for a churning, then set in a moderately warm place for 12 to 20 hours or until the cream is mildly sour, looks glossy, and is slightly thickened. It is not a wise plan to keep the cream too long, nor allow it to get too sour. Old cream never makes fine butter, even though it may be sweet. The shorter the time between milking and churning, other things being equal, the better the quality of the butter.

Adding Sour Milk.

If the flavor of the cream and butter are not good, a marked improvement can be made by adding about a pint of good-flavored sour skim milk or buttermilk for each gallon of sweet cream. Stir this well through the cream, cover can or crock, and do not disturb for about 20 hours. This should be added as soon as there is sufficient cream collected for a churning. Sometimes this can be got from a neighbor who makes good butter, or from the buttermilk at the local creamery. Failing these, a pure lactic culture may be bought from a firm, or laboratory who specializes in these cultures, commonly known as "starters."

When the cream is ripe and ready to churn, the temperature should be carefully taken with a reliable thermometer. Many buttermilk makers do not trouble to test the temperature, but "trust to luck" that it will be all right, consequently they may churn one to three hours, or the butter may come in ten minutes or less. Both of these extremes should be avoided, as the first is too wearing on muscles and patience, and the latter means soft, "mushy" butter, and a high loss of fat in the buttermilk.

In spite of all our scientific knowledge, no one can say what is the correct temperature for churning all kinds of cream. It is one of the things which must be gained by experience, and can be gained in no other way. The rule is, to churn at as low a temperature as possible in order to have the butter come in 20 to 30 minutes. This will probably be somewhere between 50 and 60 degrees F., but the exact point, each butter maker must find for him or herself. After scalding and cooling the churn, strain the cream into the churn in

order to remove particles of dried cream and specks which make the butter have white specks in it. If using a barrel churn, do not fill over one-third to one-half full and start the churn slowly after being sure that the lid is securely fastened, and the plug at the bottom is secure. After a few turns, remove the plug to allow escape of gas and air, and do this three or four times during the first ten minutes. With a dash churn or any kind of a churn not air-tight, the gas escapes as it is made, hence it is not necessary to stop the churn to allow gases to escape. If the gas is not removed, it will continue to expand and either the plug at the bottom, or the lid at the top, will be opened by pressure of the gases and cream spilled over the churning room.

Granules Like Wheat.

When the butter is like pin heads in size, a dipper of cold salt water may be added to chill the butter, and facilitate separation from the buttermilk. If the buttermilk is to be used for drinking purposes leave out the salt, and add cold water only. When the granules of butter are the size of wheat grains, and float readily on the top of the churning, the buttermilk should be removed and strained to catch any particles of butter which may come out. If using a "dash" churn, the butter would be dipped from the buttermilk, or a hole may be bored near the bottom, and the churn set on a box or chair, for removal of buttermilk and wash water same as in a barrel churn.

Next add a volume of cold water equal to that of the cream churned and revolve the churn quickly for ten or twelve revolutions to prevent massing of the butter. As a rule, one washing is sufficient in summer. Too much washing tends to destroy the fine flavor of the butter.

After allowing to drain for a few minutes, fine salt at the rate of one-half to one ounce per pound of butter should be sprinkled in two lots on the granules in the churn, or the butter may be removed to a V-shaped worker and have the salt sprinkled on. After standing, say five minutes, revolve the churn slowly to mass the butter, mix the salt after which it may be placed on the worker

and there finished ready for printing.

Working Butter.

Avoid overworking, which spoils the grain and makes the butter creamy. It is a nice point in buttermaking to be able to give sufficient working to have the salt evenly distributed, the color even, the excessive moisture driven out, and at the same time not spoil the texture or grain. One point needs careful attention—do not work with a sliding or grinding motion, but always with a downward or slightly rolling pressure, which accomplishes the desired results and avoids the undesirable.

If the butter is to be used on the table at once or is to be sold in a local market, make up into oblong pound prints with a printer and wrap in parchment butter paper. If desired for winter use, pack firmly in crocks, boxes or tubs, cover with a clean cotton cloth and a half-inch of salt paste to exclude the air. Keep as cold as possible until ready to use. If there is a gold storage in a nearby town or creamery, it would pay to put the butter in there at a cost of a few cents until needed.

Buttermaking is a fine art, and as such should be paid for as a product of an artist. Generally speaking, butter is sold all too cheaply. One reason for this, is the fact that it is frequently made not by artists, but by bunglers. The appearance of the finished product is frequently such as not to commend itself to artistic tastes, hence it sells for a low price, and the good is dragged downward along with the poor article. Let us have more Butter Artists—persons who take as much care and pride in their work making butter as do painters, sculptors, or musicians. All these have probably spent years in preparation for their life's work. They have made a thorough study of the ground-work a technician of their profession. Why should not the Buttermaker or Butter Artist do the same? If he or she did, the rewards would probably be much greater.

As a rule, rewards are made according to the time and care in preparation, and skill shown at least these ought to be the chief factors in the case. One of the reasons that Buttermakers on the farm are so poor

sanitary conditions, the lymph obtained would not infrequently contain deleterious germs. According to the German Medical Weekly, however, a way has at last been found for sterilizing lymph so thoroughly that its purity can always be relied upon. This has been accomplished by Prof. F. Pflieger and Dr. E. Mironson, who have availed themselves of the well-known principle that the ultra-violet rays of light are destructive of bacterial life. The virus is put into small tubes of quartz-glass, which are then exposed to the ultra-violet rays from an electric lamp. In twenty or thirty minutes there is not a live germ left in them.

Of every one hundred subject to military duty in Germany, 58.9 per cent. of the farmer lads are fit for service, against 31.9 per cent. in Berlin proper, which shows the smallest percentage of able-bodied youths of any place in the empire. The statistics, which are for the year 1913, have just been published.

WILMERSDORF, one of the Greater Berlin municipalities, which has the lowest death-rate of any city of Germany, furnishes 48.2 recruits for service among every 100 men examined, a figure exceeding that of any other large city in the country.

**DIED.**

McAVENEY—In this city on July 12, Emily Adele, youngest daughter of Dr. A. F. McAvaney, in the twenty-second year of her age.

Funeral from her father's residence, 169 Charlottet street, on Tuesday afternoon at half-past two.

WHILLEY—At his residence, Silver Falls, on the twelfth inst., James Whilley, leaving three daughters and four sons to mourn.

Funeral on Tuesday at 2.30 o'clock. Coaches leave King square at 1.30 o'clock.

LEWIS—In this city, on the 11th inst., Mrs. Ann Lemmon, widow of Andrew Lemmon, leaving one son and one daughter to mourn the loss of a loving mother.

Funeral from the residence of her son, William J. Lemmon, 50 Millidge avenue on Monday, July 13. Service at son's residence, to begin at 2.30 o'clock.

## Dominion Trust Company

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Thus, for a small consideration indeed you could stay away as long as you wished and be free from care or perhaps anxiety.

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Evening and 9 o'clock.

## THEATRE

WEDNESDAY THIS WEEK

## AW MAN"

Hilton Royle

PLAY—

Known Leading Man

## N FARNUM

IN SIX PARTS, telling of a British Army officer, other, an Ensign, from the Pacific, assumes the guilt and coats in the West and the cowboy hero. He marries twice, saves his life and with their little son, climbing the Alps meets the truth during his last instituted. For the heroic then found it is the last child who complicate cowboy-husband is faithful a stirring chapter of un- the atmosphere of all story abounds in emotion is a perfectly natural heat has actually is never stagey, his victims in every act by naturalness.

ARMY SOCIAL LIFE IN IRLAND, THE ROLLING K'S GREAT WHITE WAY.

MANAN WILL SING "Yesterday?"

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