

# PICKFORD & BLACK, Steamship Agents and Brokers,

HALIFAX, N. S.

## AGENTS FOR

FURNESS Line of Steamers .....Between Halifax and London.  
DONALDSON Line of Steamers....Between Halifax and Glasgow.  
BOSSIERE Line of Steamers.....Between Halifax and Havre.  
HALIFAX & WEST INDIA S.S. LINE,  
Between Halifax, Bermuda, Turks Island and Jamaica.  
Also Between Halifax and Havana.  
HALIFAX and NEWFOUNDLAND S.S. CO. (Limited).....  
MESSRS. THOMAS RONALDSON & CO..... London.  
MESSRS. SIEMENS BROS. & CO., (Limited)..... London.  
MESSRS. FUNCH, EDYE & CO..... New York.  
THE COMMERCIAL CABLE COMPANY..... New York.

Use Scott's and Watkins' Codes.

# HENDERSON & POTTS

HAVING NOW COMPLETED THEIR

## New Paint Factory,

On the Railway Siding, Kempt Road, Halifax,

Begin to announce to their customers, and the trade generally, that they are now manufacturing and ready to supply their well-known

## Anchor Brand of White Leads and Colored Paints,

IN ALL THE USUAL PACKAGES.

Handy Color Liquid Paints, in tins, 1 to 5 lbs.  
Pure Liquid House Paints, in  $\frac{1}{2}$  and 1 gallon tins, and 5  
10, 20 and 40 gallon packages.  
Pure Linseed Oil Putty. Best English Linseed Oil.  
Varnishes, Dry Colors, Gold Leaf, Whiting, Paris White, &c.

### IMPERIAL SHOE BLACKING.

HENDERSON & POTTS solicit a continuance of past favors, and hope with their much increased facilities to give, if possible, more prompt attention than formerly to all orders with which they may be intrusted.

NOVA SCOTIA PAINT WORKS - KEMPT ROAD.

# MACDONALD & CO.

(LIMITED)

HALIFAX, N. S.

MANUFACTURERS OF AND DEALERS IN

## PUMPING MACHINERY

FOR MINERS' USE,

## IRON PIPES AND FITTINGS, &c.

## W. & C. SILVER.

MANUFACTURERS OF CLOTHING.

New Fall Suitings just opened, Scotch and Canadian  
Tweeds, Nova Scotia Homespun, &c., &c.,

SUITS MADE TO ORDER.

UNDERCLOTHING IN GREAT VARIETY.

GEORGE STREET, - HALIFAX, N. S.

## HOME AND FARM.

We are glad to notice that the display of cranberries at the Provincial Exhibition at Truro indicated an increase of attention to the cultivation of that excellent and useful berry. Last year we devoted some space to impressing on our readers the advantages of cultivating it, and the suitability of our climate, and much of our soil, to its production. We trust that our remarks on the culture of the quince, of asparagus, and of celery, may aid to produce a more plentiful home supply of those valuable esculents.

The average farmer's garden is a failure, the result, we think, of having too much on hand at the time the garden needs attention. Why then should not farmers try fall plowing as a remedy for that eye-sore on many farms—an unproductive, weedy patch called a garden? Nowhere have we seen the same marked results in favor of fall plowing as in the garden itself. And how readily can the manure, as made on the farm, be moved directly from the barn and stables to these plowed fields, when there is a light snow on the ground, and spread directly from the sled; any leaching that does occur, at once finding the soil ready to drink up the valuable plant food which, in so many cases, finds its way to the ditch or stream, and is lost.

**KILLING OLD HENS.**—Unless the thinning-off process is continually followed, any flock of poultry will rapidly deteriorate. Only the most promising should be saved for breeding. Old hens should generally be thrown out for eating, and if in good condition, as they are if not allowed to set, they make an excellent resource to the farmer's wife at a season when it is hard to get fresh meat in the country or to keep it fresh when got. Kill the old hens before they begin moulting, saving only those intended for setting next season, as they make better mothers than do young pullets, while the latter make more eggs.

It is unsafe to prune any limbs of trees unless the cut is made as neatly as possible, and, if very large, is covered with plaster or varnish to exclude the air while it grows over. It is worth while even now to go over the Spring pruning and see whether the wounds have grown over. If they have not, cover them with shellac gum to exclude rain. The open pores of dead wood, unprotected, soon decay, and when this is once begun in a tree it is almost impossible for it to fully recover.

An exchange says Swede turnips, if fed whole and separately, will flavor milk, but if sliced and mixed with an equal quantity of mangolds, or pulped and mixed with hay, will not impart a bad taste.

A veteran fruit grower says that the method of catching the curculio in plum trees by jarring the little pests down on a white sheet is a remedy better than all of the many others ever tested.

The commercial canned tomatoes are mostly put up in tin cans, and are often unhealthful. The tomato juice soon rusts out the covering of the tin and exposes the poisonous lead used in putting it together. Tomatoes put up for home use should be placed in glass cans with glass covers.

**WEEVIL IN GRAIN**—Weevil may be almost if not wholly prevented by thorough cleanliness of the premises where the grain is stored and by occasionally stirring it and exposing it to the light. When possible avoid storing grain in bins that have been infested. When it is inconvenient to change the place of storage, fumigate the granary thoroughly with burning sulphur, or use hot water in places where it can be applied, until the pests are destroyed. If such bins must be used, stir the wheat occasionally and expose it to the light. For places where fumigation or hot water cannot be used, dissolve half a pound of insect powder in alcohol and stir it into six gallons of water, and apply in a fine spray. No danger need be apprehended, as it is not poisonous, except to insects.

There is some difference of opinion as to the relative merits of deep and shallow setting. The following is the opinion of the late Professor Arnold, an expert judge of dairy products, who once remarked that a peculiarity noticed in the finest samples of butter he had met with, was that the milk, when set for the cream to rise, had been spread out pretty thin in temperate air which is free from foreign odors, currents and unusual dampness. He had met with plenty of fine and even fancy butter, made by various modes of deep and cold setting; but the most exquisite flavor had come from an exposure of the cream to pure air at about 60 degrees for thirty or forty hours while rising on milk spread out two and a half to three inches deep. By such an exposure the butter-fats acquire a new and delicious flavor, which does not exist in the milk when it comes from the cows, and which he had not found developed in any other way.

These suggestions by an authority are valuable, and should be heeded by all butter makers who desire to produce an article of superior flavor as well as gilt-edged in appearance.

**SALT FOR COWS.**—A Wisconsin dairyman told Waldo Brown that he milked seventeen cows the last season, and early in the Summer ran out of salt, and having read in an agricultural paper that cows do just as well without salt he neglected to get another barrel. The drought came, the milk-flow dropped to about 500 pounds a day, which gave no profit, nor did it increase after the pastures were refreshed by rains. He bought a carload of milk-stuff and began feeding, but still received only 220 pounds of milk a day, and several of the cows would hold up their milk once or twice a week. Then he began to salt regularly every day, and the cows improved at once.