FOR FARMERS AND STOCKMEN

From what we can learn there was no need of such wholesale rejection. But farmers should remember this when selling for remount purposes.

Toads as a Medicine.

Harvey Sutherland in " Ainslee's."

"Out of the queer use of a common creature regarded as most potent in old-time medicine there came the most surprising and nearly the most important of inventions. Every schoolboy knows that a toad can cause warts or make the cow give bloody milk, but not everybody knows that toads are also powerfully medicinal. It is a fact. Martin Luther says so. These are his very words : 'Experience has proved the toad to be endowed with valuable qualities. If you run a stick through three toads, and, after having dried them in the sun, apply them to any pestilent humor, they draw out the poison, and the malady will disappear.' Pope Adrian always carried a bag about his neck containing dried toad, pearl, coral, gum tragacanth, smarage, and other articles of junk. It did him a power of good, he said. It was all that kept him up. And lest you think that they only did that hundreds of years ago, I want to say here that when my father was a boy and suffered from quinsy they used to tie live frogs about his throat. The frogs nearly clawed the hide off. They did not cure the quinzy, but that's a detail."

Butter-Making in New Zealand.

A number of experiments in buttermaking with non-pasteurized and pasteurised cream were carried out by the Dairy Commissioner, Mr. J. A. Kinsella, at the Waverley dairy factory last year. The several lots of butter last year. were frozen and stored at twenty-five degrees. Examinations were made by experts at one, three, and six months from date of manufacture, the final judging being performed by the Government graders gathered in conference. At the time of manufacture there was practically no difference in the flavor and quality of lots under comparison. After storage, however, it was found-1. That the ripened cream produced a better keeping article of butter than the sweet or unripened cream. 2. That the pasteurized cream scored decisively over the non-pas-teurised. 3. That the butter made from the cream properly ripened with a starter had a superior flavor and showed better keeping quality than that from the self ripened cream .--New Zealand Dairyman.

An American staying with his wife at the Hotel Cecil in London retired somewhat late. He tapped at the door of what he imagined to be his room; and, finding it locked, he called, "Honey!" No answer came, and he called again and more loudly, "Honey!" This time a reply came, and in a male voice. "Go away, you blithering idiot! This is a bathroom not a blooming beehive!"—The Beacon.



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