

The Farm

Doesn't Pay to Export it.

Options are divided in England about pasteurization. Some think it an improvement, because thereby the harmful bacteria and the fungi in the milk have been destroyed, thus making the butter purer and increasing its keeping properties. Others again think that the flavor of the butter is partly lost by the process, and, therefore, prefer butter made from milk or cream that was not pasteurized. As far as we can learn opinions are pretty evenly divided on the subject.

We do not wish to say, however, that pasteurizing will not pay, as our experience with butter made by this process has been too limited; but we feel sure it will require strong efforts on the part of the sellers to educate the consumers to taking pasteurized butter at a premium over other goods. Unless there is some inducement to pasteurize their cream, we can't consistently ask them to do so.

The shipments we have made consisted of pasteurized cream butter from the Albert Lea, Minn., creamery, and butter made from unpasteurized cream from Iowa. The proportion of the former to the latter in the lot was about one-sixth, and, as we are advised, the entire lots were disposed of to one buyer at one price. The actual worth of the pasteurized butter was perhaps not revealed. It is, therefore, difficult for us to say whether or not the price was influenced by pasteurized cream butter. We are, however, advised that the consuming public on the other side of the Atlantic do not ask for pasteurized cream butter, nor are they willing to pay a premium for the goods. As pasteurized butter is not new to them, it is fair to assume that at the present time it hardly pays to go to the expense of pasteurizing the cream.—(Mr. De Wolf in New-York Produce Review.)

A Farmer's Advantage.

A gentleman of this city, visiting a farmer friend, the conversation at dinner turned upon the conditions of the country, and the alleged troubles that beset the agriculturists. Said the farmer:

"I have had fairly good crops this year, yet I have not been able to save and lay up a dollar. I have made no more than a living."

His city friend replied. "Well, I think you ought to be satisfied. If I were living in Louisville upon the scale you do, with a table-abundant to profusion, carriages, carriage and riding horses, plenty of servants, in a large and elegant home, furnished with all the comforts and luxuries of life, it would cost me \$20,000 a year.

He then explained to him how much it cost him monthly for milk, for butter, for eggs, for vegetables, for meat, for ice, the charges for taxes, street-cars, servants' wages; and the innumerable expenses of city life. Then he remarked upon the comparative ease and comfort with which his rural friend conducted the business of his farm, and the amount of leisure his affairs afforded him for fishing, hunting, or friendly visiting, and compared it with the continual strain upon the business man of the city, the early and late hours of toil, the frequent days and nights of anxiety, and the fierce struggle with competition.

When he had gotten through, his farmer friend admitted that he had received a revelation which not only surprised him, but fully satisfied him that an industrious man upon a farm could command a more independent, comfortable, and certain livelihood than a man of equal capacity and industry could secure by living in a city.—(Louisville Commercial)

Tree Agents and Direct Dealing.

The tree agent has been discussed, ridiculed, misrepresented and his case truthfully stated until there is little more worth saying. He is a fixity. He is here to stay.

He cannot be stopped from travelling in his free country even if it were fair to stop him. There are all kinds. But I am sorry to say it, the average tree agent is very often partly composed of both ignorance and dishonesty. Some are green boys going about to earn something by repeating a rigamarole that has been taught them. Others are old, crafty sinners. And many more are good, honest sensible men, who will do the fair thing and know how to do it. My advice to the buyer is if you know a good nurseryman within half a day's drive, go and get directly from him what you can of what you want. But do not think that any sort of thing near home is better than what you might get from a thousand miles distant. Use business judgment. It is not the cheapest or the dearest that is the best, for poor trees and plants are often sold very high, and very good ones sometimes very cheap. A good honest and intelligent agent of a reliable nursery will, in some cases, serve your purposes better than any one else, but he will usually charge you more than you would have to pay for the same direct of a nursery that has no agents. In any case, study the situation and the catalogues carefully, and know something of the prices of various dealers and nurserymen at home and at a distance before you buy.—(Green's Fruit Grower.)

NO MISLEADING STATEMENTS.

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Prove the Worth of Paine's Celery Compound.

The Public Demand For the Great Medicine Fast Increasing.

The proprietors of Paine's Celery Compound have never given to the press of the country any misleading statements, and have never exaggerated either the virtue of their wonderful remedy or the astonishing character of the testimonials it has received.

Paine's Celery Compound, the greatest and most marvelous of all blood purifiers and restorers of nerve force and power, and which has a greater public demand than all other combined remedies, has been a blessing to thousands of homes in the Dominion of Canada. This medicine that makes people well receives monthly scores of letters of praise from men and women rescued from disease and death. Every month of the year hundreds are restored to new life, but many being diffident in nature, and not wishing to be recognized by the public, refrain from writing for the press.

Paine's Celery Compound being a guaranteed medicine, the public have faith in it. The cures effected for those who in the past were burdened with rheumatism, neuralgia, kidney disease, liver troubles and blood diseases are in many cases truly wonderful. Success after the doctors fail is the great boast of the world's popular medicine, Paine's Celery Compound.

Mrs. A. Perry, Port Maitland, N. S., writes as follows.

"For two years my system was all run down, and I suffered more than I can describe from nervous prostration and insomnia. At times I almost lost my reason from severe pain at base of the brain. My husband advised me to try Paine's Celery Compound, which I did, and the effects were wonderful. I soon began to sleep well; the pain left my head; my whole system was strengthened, and I am now enjoying very good health.

"I would cheerfully recommend Paine's Celery Compound to any one suffering from like troubles. You have my best wishes for the future success of your excellent remedy.



There

is something that ought to be tacked up in every grocery! It's on a signboard over a large New York store in Broadway, where they don't believe that "substitution" pays. And nobody does believe it, except shifty and short-sighted store-keepers. When a woman wants Pearlina, for instance, she won't be satisfied to have some inferior washing-powder in its place. It is a fraud on the customer and a fraud on Pearlina. You can help to put a stop to it. When you ask for Pearlina, don't let any imitation of it be substituted for it.



Don't work: let SURPRISE SOAP do the labor for you. It's the way to wash clothes (without boiling or scalding), gives the sweetest, cleanest clothes with the least work. Follow the directions on the wrapper.

OGILVIE'S Hungarian Flour.

THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

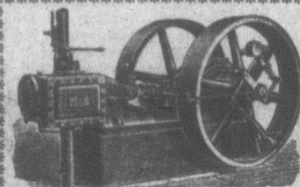
IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

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