

When a depositor wishes to withdraw money, he can do so by applying to the Postmaster General, who will send him by return mail a cheque for the amount payable at whatever savings bank post office the depositor may have named in his application.

Interest at the rate of 4 per cent. per annum is allowed on deposits, and the amount is added to the principal on the 30th June in each year.

Postmasters are forbidden by law to disclose the name of any depositor, or the amount of any sum deposited or withdrawn.

No charge is made to depositors on paying in or drawing out money, nor for Pass Books, nor for postage on communications with the Postmaster General in relation to their deposits.

The Postmaster General is always ready to receive and attend to all applications, complaints or other communications addressed to him by depositors or others, relative to Post Office Savings Bank business.

A full statement of the Regulations of the Post Office Savings Bank may be seen at the nearest Post Office.

Emigration Agents of the Dominion of Europe.—London: Sir Charles Tupper, C.B., K. C. M. G., the High Commissioner for the Dominion of Canada, 19 Victoria Chambers, London, S. W.; Private Secretary, J. Calmer. Liverpool: Mr. John Dyke, 15 Water Street. Glasgow: Mr. Thomas Grahame, 40 St. Enoch square. Belfast: Mr. Charles Foy, 29 Victoria Place. Dublin: Mr. Thomas Councilly, Northumberland House.

Immigration Agents in the Dominion.—J. Smith, Hamilton; R. McPherson Kingston; A. G. Smythe, London; W. J. Willis, Ottawa; J. A. Donaldson, Toronto; J. J. Daly, Montreal; L. Stafford, Quebec; E. Clay, Halifax, N.S.; S. Gardner, St. John, N.B.; W. C. B. Graham, Winnipeg; J. E. Tôt, Dufferin, Manitoba.

A cow that is troublesome to milk may often be put to good use by setting her to suckling various calves and thus fattening them for veal.

MAKING CHEESE WITHOUT ARTIFICIAL HEAT.—I have noticed many things written about cheese making, yet have seen nothing that suits me as well as a method given by an old lady who has had sixty years' experience in cheese making. She states she has from two to twenty-five cows, made cheese every year for sixty years, and without the aid of heat. She takes the milk as soon as milked, strains in tubs, adds rennet sufficient to curd, works off the whey, hangs up the curd to drain until morning, when the warm milk is brought in, and again, without any extra heat whatever, her curd is prepared. Then the two curds are put together, chopped fine, salted well, put to press, and without any extra heat whatever. There is no waste of cream by standing over night; no waste by heat or scalding or cooking curd. When the cheese is pressed, 'tis firm and rich—having all the richness contained in the new milk; no sour curd; no trouble with warming milk, as each milking is put in curd while warm from the cow. I have tried this plan for three years: find my cheese are excellent and not apt to crack. All who have not a good, cool place to keep milk, please try my plan.

Gilt-edged butter may be too expensive, but it is a wholesome luxury. It delights the palate; it aids digestion; it warms the body; and makes the wheels of life roll easily and smoothly along, and thus promotes health.

GREEN FOOD FOR CHICKENS.

We have frequently recommended to rural readers, or those raising poultry, of whatever description, the necessity of feeding plentifully of green food. Lettuce chopped fine is the best food we know of to give green, more especially for young turkeys. Cut up or sliced, the same as cabbage is prepared for the table, it will be eaten with avidity by young turkeys and chickens, and is very desirable as a health-giving feed. Do not be fearful of over-feeding, but feed regularly once a day, and beneficial results in the brood will be seen.