The Farm

HIVING BEES.

When I commenced bee keeping the apiary was located near a young orchard that had been set only a few years. It was customary at that time to cut the branch where the bees clustered unless it was a large one. That practice was a great injury to the orchard, and often-times spoiled the symmetry of a tree for many years. After cutting the branches for one season I made what is called a hiving staff, which saved the trees, and the work of hiving the bees was done with one-fourth of the trouble. To make the staff, take a piece of light timber (elm or basswood) two inches square. Dress eighteen or twenty inches in length of one end eight square, leaving the stick as large as it will work. Fasten a strip of light, tough wood, one-fourth of an inch thick, one and one-fourth inches wide, sixteen inches long, to the end of the stick in the form of a cross. Put one to correspond with it on the opposite side of the stick. Turn the stick one-eight and fasten another pair. Use enough cross sticks to cover the octagonal part of the stick, about eighteen inches in length, turning the stick one-eighth for every pair. If two small screws are used for each stick, they will answer the purpose better than nails. The staff will look better if the cross sticks are a little long-er than are used in the centre, and shorten gradually each way to diminish the diameter of the network of cross sticks at the ends. The handle of the staff may be rounded about one and one-half inches in diameter, from six to ten feet in length. Two different lengths are handy—a long one, made small and light, for swarms that cluster high, and a larger one for first swarms, that generally cluster low. When nearly one-fourth of the swarms have clustered, place the staff close under the branch they are alighting on until nearly branch they are alighting on until nearly all of the bees have settled, then move the staff aside two or three feet, shaking the branch gently with a light pole with a hook attached to the end. This will cause them to alight on the staff, and they may be carried directly to the stand where they are to be hived. It is no trouble to carry a swarm a long distance when fairly settled on the staff.—(J. H. Andre.

LENGTHENING THE VEGETABLE SEASON

The season for fresh vegetables is all too short in our Northern States, and every

CLERGYMAN'S CHILDREN.

Coffee Being Replaced by Postum Food Coffee.

Coffee Being Replaced by Postum Food Coffee.

"I am the wife of a minister. About three years ago a warm friend, an exemplary mother and the conscientious wife of a minister, asked me if I had ever tried giving up coffee and using the Postum Food Coffee. I had been telling her of my excessive nervousness and ill health. She said: 'We drink nothing else for breakfast but Postum Food Coffee, and it is a delight and a comfort to have something that we do not have to refuse the children when they ask for it.'

I was surprised that she would permit the children to drink any kind of coffee, but she explained that it was a most healthful beverage and that the children had thrived on it. A very little thought convinced me that for brainwork, one should not rely upon a stimulant such as coffee is, but should have food and the very best of food.

My first trial of Postum was a failure. The maid of all work brought it to the table, lukewarm, weak, and altogether lacking in character. We were in despair, but decided on one more trial. At the second trial, we faithfully followed the directions, used four teaspoonful to the pint of water, let it boil full fifteen minutes after the real boiling began, and served it with rich cream. It was delicious and we were all won.

I have since sung the praises of Postum Food Coffee on many, many occasious and have induced numbers of friends to abandon coffee and use Postum, with remarkable results. The wife of a coffee professor said to me a short time ago thet nothing had ever produced so marked a change in her husband's health as the leaving off of coffee and the use of Postum Pood Coffee." Edith Smith Davis, Appleton, Wis.

effort should be made to lengthen it as much as possible, and thus to shorten the long period when little but meat and grain comes upon the table.

The first heavy frosts in Central Pennsylvania, occurring about September 20 to 25, are commonly followed by at least three and often four weeks of warm weather, without any killing frosts. If, now, in any way the tender tomatoes, beans and corn can be protected during the first frosts, the delicate products of the garden may be enjoyed during these three or four weeks. We secure this in various ways. Any old covers, worthless for any other purpose, can be used to cover toma-toes, beans, egg-plants, peppers, etc. Then beans and corn may be planted near a windbreak or row of trees. This will often give enough shelter to prevent killing of tender vegetable. It is now November 12, and we have had a number of frosts, and twice there has been considerable ice on the back porch, yet we are using from the garden corn, tomatoes, lima beans, string beans, peppers, eggplants and the patty squashes, and we hope for two wore weeks of good weather. To be sure, the fruits do not ripen up so quickly as earlier in the season, but by planting in July and August beans, tomatoes and other crops we have an abundance of vegetables up to

the moment of killing frost.

But at last all the garden products must be gathered in. Late sweet corn, not yet matured, may be pulled up by the roots, with the adhering ball of earth, and placed under a shed, where it will mature for two or three weeks. All the green tomatoes may be pulled and placed on straw under a hothouse frame of glass, where they will ripen sometimes nearly until Christmas, and the colder the weather grows the better these tomatoes will taste. Beans (the string variety) may be preserved by canning and by salting in a pickle, as cu-

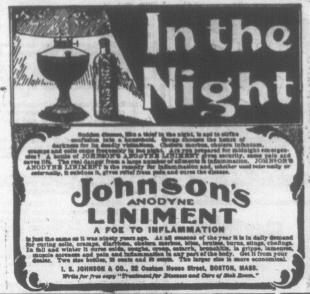
cumbers are preserved.

Beets, turnips, radishes, carrots, parenips and cabbage should be left out until winter is expected in earnest. If there are large quantities of these vegetables, they should be buried in pits in the garden. Small quantities, of a bushel or less, may be placed in a cave cellar, in boxes, and covered with earth, In this way they will keep perfectly until spring. These, with the apples, pumpkins and potatoes, all of which every farmer should strive to have in abundance, will supply the needed green food during the cold winter.

To lengthen the vegetable season at the other end, the garden should be in a sheltered spot, where on the first warm days of spring potatoes, lettuce, radishes and onions may be planted. These plants are hardy, and can endure considerable freezing and even snow. A few stalks of rhubarb and a bed of asparagus help to furnish the cook with early vegetables .-Dr. George G. Goff, Lewisburg, Penn., in the N. Y. Tribune.

Clover sod followed by potatoes is by far the best rotation for wheat. Clover lives upon ingredients in the atmosphere to a certain extent. It stores in the soil nitrogen-one of the most expensive constituents found in commercial fertilizer. The potato crop makes this nitrogen available for the wheat crop. Potato ground does not have to be ploughed for wheat. If free from weeds it is in better condition before ploughing than afterward.

Farmers have suffered greatly from the enormous outbreaks of the chinch bug, and yet how few farmers have given the life history of this pest the slightest study, and it is pretty difficult to effectually fight an insect enemy without being familiar with its life history. With such knowledge we shall find a period of its life when it is more easily combated than at any other period, and the great difficulty that almost every community finds in its attempt to exterminate an insect, is that somebody, and very often several some bodies, do nothing at all in that direction





Cooking for a Few.

Small families are harder to cook for than large ones, because good cooking is impossible on most ranges when only a small quantity is needed.

"Cornwall" Steel Ranges,

universally recognized as the best steel range made in America, are built in sizes to suit small families, and the small sizes are just as perfect bakers and fuel savers as their bigger brothers.

Ventilated oven. Asbestos lining. Deep fire-box. Clinkerless duplex grates. Full nickel dress.

Both coal and wood linings always sent.

Made in 4 sizes and 10 styles.

Free pamphlet from local agent or nearest house.

McClary Manufacturing Co. LONDON, TORONTO, MONTREAL. WINNIPEG,

VANCOUVER, & ST JOHN N.B.

φφφφφφφφφφφφφφ Ð

BE SURE and get our BARGAIN prices and terms on ou slightly used Karn Planes and Organs.
BE SURE and get the aforesaid before buying elsewhere.
WE MUST SELL our large and increasing stock of slightly used Karn Planes and Organs to make room for the GOODS WE REPRESENT.

MILLER BROS.

101, 103 Barrington Street

HALIFAX, N. S.

ΦΦΦΦΦΦΦΦΦΦΦΦΦΦΦ

CORRECT STYLES

Can only be had made to order. Anything "ready to wear" was made last season. Could'nt be otherwise. Come and have your Fall Suit made right.

J. P. HOGAN, Ladies' and Gentlemen's

Opp. Duffern Hotel. Tel. 1215.

101 Charlotte Street.



action. er, N.S., carseness ster pro-ended me as Syrup. bottles I ore retir-ep with-iousness, dyspepkintosh amine it thoromore minerately saturated as the second as t

ok

Every

ehold

Recipes

ield of

n as to

Reliable.

method

ealthful,

to grow

ment and

ts of the nposition mal and relation hment of

ortions of tity and upport of

l-making, kery, and complete of house-

where

exclusive

who act

ete book

isher, hn, N. B.

RUP.

at, Lung

ed.

ies'