Correspondence.

do not hold ourselves responsible for the ns of our correspondents.

Early Amber Sugar Cane.

EDITOR:

continuing the subject of syrup sugar making in Nova Scotia, we d call attention to one great ad- ge the Early Amber Cane possess. er many other things which from to time have presented them- s for public favor. We refer to pecuniary risk run in giving it a ough trial. We Nova Scotians are cipally cautious, often too much so, xtreme care unless coupled with discrimination, is fatal to enter- Happily in this new field the tion as to its paying can be vouch. in more than one way. Amber de from sugar making, is al- to be one of the best fodder own. While this is universe. ed where it is extensively has also been proved by rs here. Mr. Drew, that he would rn again when be obtained, hile stock for it—

eating even coarse and dry stocks ravenously. For milch cows it is specially good. Bearing this in mind, we have the assurance for those who may have any lingering doubts as to the capacity of amber cane for producing sugar and syrup, that at the worst the crop can be turned to good account at home without ever seeing the sugar mill. But for this we think there never will be occassion. The yield of syrup in the States in our own latitude, varies from 75 to 300 gallons per acre, according to condition of land, culture, season, &c. 175 gallons would be called a fair crop. With us last season with all our disadvantages, our average would not fall below 150 gallons. Taking this as a basis for our future calculations, we think none but the most unreasonable would deny it paying. There are also other items to take into account. If fully mature, there would be at least 15 bushels of seed, fully equal to the best oats for poultry or stock. The leaves and tops would pay for trouble of fitting for the mill, while the syrup, if properly made, would sell readily, as it does in the West at 75c. per gallon. This we consider a low price for it, judging from the Western sample in our possession. Each bottle stands more than half full of light brown sugar, which would yield at the rate of 6 lbs. per gallon, only requiring to be drained to be fit for family use.

Again, in growing this crop our farmers will not, as with ordinary crops, be compelled to submit to the fluctuations of distant markets. Sugar and syrup are standard articles, wholly imported; and, till the home market is supplied, our syrups will represent *Cash* to the full extent of their value as compared with the imported article.

We think the subject one deserving the attention of every enterprising farmer. A small effort now may lead to grand results for our country. Establish one successful mill, and in a few years we will see them scattered thickly from one end of our fertile valley to the other. Thousands of dollars now sent away for sweetening will be saved to us to develop other resources and industries.

Reliable parties, we are in a position to state, stand ready to put up a first-class mill in time for operation the coming season. They only require evidence that a suitable acerage will be planted to cane before giving a guarantee that the works will be ready. Let every progressive farmer consider the matter, and be ready to respond heartily to the call when solicited to help make up the number of acres required.

We hand you with this the address delivered a short time since by C. F. Miller, the pioneer of the Amber Cane business, before the Michigan Cane Growers Association. There are many things of value in it, and being reliable, will repay the careful perusal of your readers.

Thanking you, Mr. Editor, for valuable space and hearty co operation in awakening interest in our new industry, we remain respectfully,

G. C. MILLER.

Middleton, April 9th, 1881.

FARMERVILLE, March 9, 1881.

Amber Cane.

LETTER FROM C. F. MILLER TO THE WISCONSIN ASSOCIATION.

At a meeting of the Southern Wisconsin Cane Grower's and Manufacturer's Association, held at Palmyra, Wis., Feb. 17 and 18, the following letter was read from C F. Miller, of Rice Co, Minn.:

Mr. Chairman and Members of the Southern Wisconsin Cane Growers and Manufacturers, Association:

In response to a call to furnish you with a few items bearing upon the important subject of Cane Culture, and syrup and sugar manufacture, I gladly hasten to jot down a few notes which if of any value to you I shall feel paid for any effort which I may make in this direction.

First, let me say, that if I should say something that is not new to some of you, please excuse it, as it may be new to some to whom it may be of service.

Twenty-three years ago I planted my *first* field in "sorghum," in the State of Iowa. I won't tell you of the result, for you will derive no benefit if I do, although the nature of my experiments would not warrant a further trial. Yet notwithstanding, I did the next year make another attempt, then still another, and have never ceased my efforts then in this direction yet. The two decades which have gone by have witnessed grand results. There are some fine points which should be strictly adhered to in the management of cane culture and of its manufacturing.

I will briefly endeavor to point out some of them to you, but will say it is impossible to *learn* any one this trade with the *pen*. Any one who is desirous of getting the best knowledge of this business should work one fall or season with those who have been the most successful in the business, and then if he does not [illegible] stand its *modus operandi* our advi[illegible] would be to not undertake it [illegible] wards again.

The subject is [illegible] under our consid[illegible]

this winter on a railroad train through a portion of your State, not far from Madison, when I accidently fell into conversation with a man who lived in that vicinity. He said there was a large amount of land thereabout that were considered as poor, too sandy or clayey to produce much of the ordinary crops. Now, gentlemen, these very cheap and poor soils are just what you want for cane growing. The *quality* of your goods will be superior every time, to that when your cane is raised on the rich black soils such as we have out here in Minnesota and Iowa, or our rolling prairies.

PURE SEED.

This is a very important point which your attention should be called to. Many of you are conversant with the fact how the old Chinese variety became so degenerated by being planted in every section and at random by every cultivator, many times in positions that it became so mixed up with various other plants of the same family, that it did become nearly worthless. When I first found the Early Amber cane growing in an obscure corner in this State, I obtained a package of the seed in the year 1875, and upon raising one crop and making it up, I found it to possess a value that I had never before witnessed in any cane. My wish was at once, that every planter in the whole country should come in possession of this bonanza. I knew, if it was raised in these high latitudes for many consecutive years, that degeneracy would be certain, consequently, I at once sent a package of the seed, carefully selected, to a Southern State, (the home of the cane,) where it was carefully cultivated and the seed so raised was sent up to me for my planting. The next year I sent more seed down to "Dixie" which was again planted there and returned north. I practiced this interchanging, or alternating of the seed until I found by comparing my cane at maturity, with fields which had been re-planted with the seed of their own production six, seven, eight or nine years, that while those only attained a height of 6 or 8 feet, and yielded from 75 to 125 gallons per acre, my cane had reached up to the top of a 12 foot pole, and was in some instances yielding as high as *three hundred gallons per acre.*

The Early Amber cane I felt to be of such worth, that I formed the acquaintance of Mr. Kennedy, and put forth our united efforts to introduce this new and worthy sugar plant, through the whole country, if not through the whole world. We were sure that our seed was pure, and excellent, and would be the very best to send out. How well we have succeeded the echo of this "new boom" tells you. Letters from all parts of the country are coming to us, telling us of the hopes which the Early Amber has inspired. Somebody has faith in it, I can tell you! Our best cane machinery manufacturers are taxed to their utmost to supply the demands on them for machines. While in Cincinatti lately, I witnessed a new and very large building put up in addition to the mammouth works where before, as they told me, they were enabled to turn out *fifty mills and evaporators daily.*

We sold last year over 4,000 lbs. of the seed to Japan, also a large lot to Paris and France. This year the call is unabated.

We MUST *keep our seed pure*, or a national calamity will ensue. It will mix itself with broom corn, and with many other plants when planted within one-half a mile or more of them, or just as far as the polen of the one will blow and be carried on the "wings of the wind," and lodge on stamens of the other. We hope that the Early Amber cane will never lose its identity. This task of preserving its purity and of keeping it up to its high standard of excellence has seemed to develope upon us; how well we shall do it we leave for time to determine. Much is said in relation to the respective merits of southern and northern grown seed.

Seed which is obtained from a reliable source, and is planted in the north two or three years, suffers no material change, but I would earnestly advise all to plant a portion of their fields with northern grown seed, and thus secure a planting which will mature a week or two earlier that they may commence with their machinery sooner. Then the larger one-half so to speak, plant with good southern grown seed, which will come into maturity afterwards and will yield a little more heavy.

EARLY PLANTING,

Cannot be too strongly insisted upon, for manifest reasons. Early planted cane will come up sooner, (that is before late planted,) and will keep ahead all summer, and be ripe before the frost, while late planted does not get sufficient root before the scorching burning droughts of early summer will tell unfavorably in its growth.

So don't delay planting a *single day* after you can work your ground. Call in all the help you can, and rush it in, but be *particular* and have it *well* done. Some people find a great deal of poetry in drill planting, which I could never see! My best results ever have been in the check rows 3½ or 3 feet 9 inches each way, covered only just deep enough to secure sufficient moisture without drying out, to germinate the seed. Then step on each hill after it is planted, so as to compress the earth around the seed and it insures more perfect germination, but bear in mind, if your soil is clayey or of a clayey nature, and is a little wet, too much pressure will 'mortar' it together, and it will bake hard, and your cane will never 'come.' On sandy or mucky soils, no harm can arise. For small fields, a corn planter can be so rigged over with a 'slide' and a very small seed cup in it, which will work very satisfactory, but for large plantations a horse planter should be employed.

It is inadmissible to allow the small cane to become choked with the weeds, for when once overwhelmed with them, your labor is increased twenty fold to relieve your cane, and then, it will *never* entirely recuperate. I would suggest summer fallowing, as one of the best means of destroying the weeds. This is the best way in which to prepare land for planting cane, as it very thoroughly destroys the weeds, insomuch that the labor of cultivating the coming crop is very much lessened.

Cane should receive thorough cultivation all through its earliest stages of growth and whe[illegible] 2½ feet high, every weed shou[illegible]hed, so that now all cultivatio[illegible]se, and the field be left to [illegible]

[illegible]lings should be [illegible] All fixtures [illegible]re close in[illegible]fully sup- [illegible] the [illegible]

be a moment's time to [illegible] or fixtures. We all know th[illegible] enough to attend to then, to [illegible] work our crop.

Some may want to know w[illegible] machinery is to be and all about it. Space entirely forbids any detailed account of it, but I will say this; that if any one who is intending going into the business and wishes to write me concerning any points, and will tell me how he wants to work, by steam or horse power, how many acres he wishes to work, I will cheerfully reply to the best of my knowledge.

Fuel is an item of much importance, and it has been proven without a doubt that (especially in the use of steam power and for steam evaporating) that the bagasse, can be most economically and successfully used. Our common horse power mills ordinarily do not crush out the dampness from the bagasse, as thoroughly as do the crushers that are propelled by the strong power of steam, consequently, it does not burn so readily. I have never used the bagasse as fuel, but intend using it exclusively next fall.

Of all the evaporators which are in use for open fire boiling, you may rest assured that the one known as the 'Cook' is the very best, and all of our most successful operators will say the same of them. One great objection to them has been the great labor of skimming. This, however, is now overcome almost entirely; in fact so much so that when they are properly constructed, and set on the arch, and systematically operated, it is nearly automatic in that particular.

The manufacturing department is by far the most difficult of any, and every one should seek all the knowledge possible on every point. The defecation of the syrups, is a very fine point, which should be always attended to by a careful hand, and when properly done, the value of your goods are increased 25 per cent. The best chemical agent as yet known, is good lime, which if properly prepared, and correctly applied to the hot juice, and all of the manipulations are carried on correctly, the results are the most cheering. No operator who works 10 acres of cane annually, can afford to run the juice through the old crude way. The refined or defecated syrups will sell, if good, by the carload lots to wholesale jobbers, and will command a good market anywhere, and, if fine, will be used on the tables of our first class people in all of our cities, while the crude syrups will have to find their own markets, and half the time must go begging. And, again, the defecation removes much of the impurities which prevent granulation. I have seen syrups which had been properly treated before reducing, that upon cooling down 24 hours crystalize so largely, that a boy might stand on the surface and n[illegible]t sink in, which I never saw in the old crude process.

My way of preparing the lime for use has been, to take quick lime and put it into a large tub, or kettle, and pour on a quantity of water, and as it begins to slack and heat up add more water, sufficient so as that the heat will not get too high, then, when the whole is crumbled, pour in water enough to cover it perhaps one or more inches. Then let it stand until it becomes settled, and clear, then pour off carefully the clear water, then add as much water, again, stirring the whole together, and let it again settle after which again pour off as before. Continue this washing process, of the lime, until the third or fourth time. This thoroughly washes out the alkaline potash from the lime, and it is now ready for use. This is now what is known among sugar men as the 'cream of lime' which in fact is of about the consistency of cream. In treating the juice with it, I run out from my mill say 100 gallons of the juice into a tank; when this is out I turn the flow from the mill into another tank of the same size which is by the side of the first; then let out the juice from this tank into the "Heater," where it is just brought to a boil, then the fire is quenched out, and the thick blanket of skum is raked off, and the hot juice is then immediately drawn off into a "Settling tank," where it is treated with about 2 quarts of the cream-of-lime, or only just enough to turn a slip of blue litmus paper to a faint purple. Stir the lime in thoroughly, and test, until you have the true litmus test. Then follow up with another strike, and run off from the heater into another settling tank, and then commence to run from the first strike into the evaporator as soon as you choose after it has become thoroughly settled, which should be nearly one hour from the time when it is first finished with the lime.

The juice should be boiled down to a dense syrup if intended for sugar, and if for syrup only, just thick enough for a good syrup. Those who are not accustomed to this business of sugar boiling, will need, perhaps, the thermometer to guide them as to the proper consistency, but I can do even better without it. The practised eye is wonderfully accurate in sugar boiling. About 228 deg. or 230 deg. is about the proper density for syrups, and 234 deg. or 236 deg. for sugar. Of course it should be cooled down before barreling.

For steam operations we need different fixtures and apparatus. I have thrown out these few hints believing that they will be of more general use to the mass of the cultivators. And here let me say to one and all who contemplate fixing up for manufacturing with fire pans, and horse power machinery, that I hope you will not be persuaded to operate with any other kind of a mill than the *vertical mill* with the sweep below, because it is entirely the *best arrangement that you can possibly have.* Your mill is above your horses on an elevated platform, or in the second story of your building, where the same roof protects both your horses, and mill, together with all the cane which you can pile around your mill. You will thus be enabled to not only pile large amounts of cane near your mill, where you can supply it as you want it, without being obliged to carry all across the horse track, and under that precarious sweep. With this arrangement you can use the bagasse carrier, and your juice will flow from the mill from one tank into another until it reaches the evaporators at the end, and out at the other, thence through the coolers and is finally safely passed in at the bung of the barrel without any lifting or spilling of the juice or syrup. The horses are secure under cover where the flies (which at that time of the year are so bad) can not trouble them or rains wet, or the hot suns beat upon them.

You are also enabled to set up your works on *level ground* upon which it is much pleasanter and easier to work. Convenience is comfort in this business, and will, if you have it, save you many a frown, if not hard words and thoughts.

That a good paying business for us all, who manufacture fine goods that can be relied upon for their genuineness, there is no doubt. I have labored for years and years, not realizing the great things, for which I had so fondly hoped; but have stuck to it, with a courage worthy of the cause. Now the horizon is as bright as the noon-day, and all of my former visions of *sweetness*, are I trust about to be realized.

I often remember with a smile, when sometimes, I used to wish that "Holus Sacharatum," and all of its kindards, were landed far over into the unknown depths of an Atlantic. What changes doth time and human skill work. In the place of the tarry, bitter--sweet substance of 20

You are aske[illegible] columns of new[illegible] gist to use somet[illegible] and Liver Com[illegible] nothing about you [illegible] ing money with but [illegible] to give you satisfactor[illegible] AUGUST FLOWER will [illegible] pepsia and Liver [illegible] all its effects, such [illegible] ach, Sick Headache, [illegible] tiveness, palpitation of the heart, Heart[illegible] burn, Water-brash, Fullness at the pit of the Stomach, Yellow Skin, Coated Tongue, Indigestion, swimming of the head, low spirits, &c., we ask you to go to you Druggist and get a Sample Bottle of GREEN'S AUGUST FLOWER for 10 cents and try it, or a regular size for 75 cents. Two doses will relieve you.

TELEGRAPH NOTES FOR THE WEEK

Toronto, Ont., April 9.—The *Globe*, this morning, contains the following special cablegram, dated London, April 9;

"Sir Charles Tupper's health is better. He consults Dr. Andrew Clarke and remains in London for the present.

"Sir Alexander Galt proceeds to Paris to-morrow to watch the interests of Canada in the commercial treaty negotiations between France and Great Britain."

Yankton, April 9.—The damage to steamboats, railroads and private property by the ice gorge here has been fearful. Steamers at the levee were carried inland and now lie on the railroad track. The steamer Peniah struck the railroad machine shops, completely wrecking them. The boat is now on the prairie, one mile from the channel. The Government warehouses were destroyed and many goods stored there were carried away. Rescuing parties report great suffering and destitution among the settlers on the bottom land between Yankton and Vermillion. A number of houses here were removed from their foundations and some carried off.

London, April 8.—Count Hamilton, Chancellor of the Exchange, of the University at Upsol, Sweden, has been arrested on the charge of forgery to the amount of £40,000. The names counterfeited include those of the King and Queen.

London, April 10.—Prince Pierre Napoleon died at Versailles on Friday of gout.

Barrie, Ont., April 8.—About 6.30 this morning, as the Hamilton train was backing in here before starting on regular trip, a freight special collided with her about half way between Allandale and this place, killing one man and injuring others.

New York, April 6.—Chinese passengers at San Francisco from Lima report that 80 Chinese merchants were massacred there when the city was sacked by the Peruvians, and over a million dollars' worth of their property destroyed.

Rev. Mr. Parnell, rector of Kemptville, has resigned his position as Arch-Deacon. This is owing to recent matters in connection with the disappearance of funds of the diocese of Ontario, of which he was financial secretary.

☞ In Ayer's Ague Cure we have a positive remedy for fever and ague and all malarial disorders, and one entirely free from quinine, arsenic or other injurious drugs. It is the chemical and medical triumph of the age.

Farmers' Market Halifax.

Butter, Large packages 15c @ 20c; small tubs or packages retail, 20c @ 21c.
Beef ℔ lb, by the qtr, 4c @ 8c.
Eggs ℔ dozen, wholesale, fresh, 13c @ 14c; pickled, 12c. @ 13c.
Cheese—Domestic ℔ lb, 12c @ 13c; Factory, new 15c @ 16c ℔ lb.
Hams and Bacon ℔ lb, 9c @ 12c.
Hay ℔ ton, $14 @ $16.
Straw ℔ ton, $7.00.
Oats ℔ bushel, 55c @ 60c.
Potatoes ℔ bushel, new, 28c @ 40c.
Pork ℔ lb, 8 @ 8½c.
Apples ℔ bbl., Nova Scotia, $1 @ $3.00.
Mutton, by the carcase, 5c @ 5½c.
Lamb, by the carcase, 4c @ 6c.
Veal, by the carcase, 0c @ 5c ℔ lb.
Geese, (dead) 40c @ 60 wholesale.
Turkeys, 9 @ 11½.
Green Hides, ℔ lb, 7c.
Tallow, ℔ lb, rough, 3½c.
Calf Skins, ℔ lb, 9c @ 11c.
Feathers, goose, 25 @ 35c.
Wool, ℔ lb, 20c @ 25c.
Wool Skins, (lamb) 80c @ $1.00
Fowls, 25c @ 55c.
Ducks, 45 @ 65 wholesale.

St. John Country Market Prices.

Beef, ℔ lb, 4c. @ c.
Beets, ℔ bbl., 00c. @ $1.50.
Butter, in firkins, ℔ lb 18c. @ 21c.; Butter, roll, ℔ lb, 22c. @ 26c.
Buckwheat Four, grey, ℔ cwt., $2.00 @ $2.40.
Buckwheat Flour, yellow, ℔ cwt., $1.40 @ $1 50.
Cabbage, ℔ dozen, 80c. @ $1.00.
Carrots, ℔ barrel, 80c. $1.00.
Celery, ℔ dozen heads, 60c. @ $1.00
Cheese, ℔ lb. 9c. @ 10c.
Chickens, ℔ pair, 5c. @ 75c.
Calf Skins, ℔ lb, 12c. @ 13c.
Ducks, ℔ pair, 45c. @ 70c.
Eggs, ℔ doz., 17c. @ 18c.
Geese, each, 55c. @ 75c.
Hams and shoulders, smoked, ℔ lb, 10c ℔ 11c.
Hoz, ℔ lb, 7c. @ 7½c.
Hides, ℔ lb 7c. @ 8c.
Lamb, ℔ lb, 8c. @ 10c.
Lambskins, each, $1.00 @ $1.20.
Lard, new, ℔ lb. 14s. @ 16c.
Mess Pork, ℔ bbl, $16.00 @ $16.50.
Mutton, ℔ lb, 8c. @ 10c.
Oats, ℔ bus., 48c.
Onions, ℔ bbl., $4.50.
Parsnips, ℔ bbl. $1.00.
Partridge, ℔ pair, 35c. @ 40.
Peas, per bus., 75c.
Potatoes, ℔ bbl., $1.00 @ $1.50.
Seeds, ℔ doz., $2.00 @ $2.40.
Turkeys, ℔ lb. 13c. 15c.
Tallow, rough, lb lb, 4½c. @ 5c.
Tallow, rendered, ℔ lb, 6c. @ 7c.
Turnips, ℔ bbl, 80c. @ $1.00.
Yarn, ℔ lb, 55c. @ 60c.
Maple Sugar, ℔ lb 14c.
Hay, per ton $14 @ $18.
Maple Sugar, ℔ lb 14c.
Maple Candy, ℔ ℔, 20c. @ 23c.

FISH.

Halibut, ℔ lb, 7c. @ 10 c.
Codfish, " " 3c. @ 4c.
" steak, ℔ lb 6c. @ 7c.
Haddock, " 8c. @ 15c.
Smoked Salmon, ℔ lb, 15c. @ 18c.
Smelt, ℔ lb, 4c.
Finnen Haddies, ℔ lb, 6c.
Mackerel, each, 2c. @ 5c.
Clams, ℔ peck, 15c.
Shelled clams, ℔ qt., 20c.
Fresh Herring, ℔ doz. 6c. @ 8c.
Fresh trout, ℔ lb, 12c.
Bloaters, ℔ lb doz. 10c. @ 12c.

SERVICES ON SUNDAY NEXT.

Episcopal Church.....7, p. m
Methodist " .....11, a. m., 7, p. m
Baptist " .....11, a. m, 7, p. m
Presbyterian, " .....no service.
Roman Catholic Church....4th Sunday of every month.

Marriages.

TROOP—MACDONALD.—At the residence of the bride's mother, by the Rev. R. F. Burns, D. D., W. H. Troop, eldest son of G. J. Troop, Esq., to Bessie, daughter of the late E. M. Macdonald.

GREENLUN—MCSWEENEY.—On the 31st ult., at Bridgetown, by Rev. W. H. Warren, Mr. John Greenlun, painter, and Miss Mary Ann Sweeney.

Deaths.

REED.—At Port George, on the 29th March, of heart disease, G. B. Reed, Esq., in the 71st year of his age.

BENT.—On Tuesday, April 5th, 1881, M[illegible] Ambrose Bent, aged [illegible]

be a moment's time to [illegible] or fixtures. We all know th[illegible] enough to attend to then, to [illegible] work our crop.

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My way of preparing the lime for use has been, to take quick lime and put it into a large tub, or kettle, and pour on a quantity of water, and as it begins to slack and heat up add more water, sufficient so as that the heat will not get too high, then, when the whole is crumbled, pour in water enough to cover it perhaps one or more inches. Then let it stand until it becomes settled, and clear, then pour off carefully the clear water, then add as much water, again, stirring the whole together, and let it again settle after which again pour off as before. Continue this washing process, of the lime, until the third or fourth time. This thoroughly washes out the alkaline potash from the lime, and it is now ready for use. This is now what is known among sugar men as the 'cream of lime' which in fact is of about the consistency of cream. In treating the juice with it, I run out from my mill say 100 gallons of the juice into a tank; when this is out I turn the flow from the mill into another tank of the same size which is by the side of the first; then let out the juice from this tank into the "Heater," where it is just brought to a boil, then the fire is quenched out, and the thick blanket of skum is raked off, and the hot juice is then immediately drawn off into a "Settling tank," where it is treated with about 2 quarts of the cream-of-lime, or only just enough to turn a slip of blue litmus paper to a faint purple. Stir the lime in thoroughly, and test, until you have the true litmus test. Then follow up with another strike, and run off from the heater into another settling tank, and then commence to run from the first strike into the evaporator as soon as you choose after it has become thoroughly settled, which should be nearly one hour from the time when it is first finished with the lime.

The juice should be boiled down to a dense syrup if intended for sugar, and if for syrup only, just thick enough for a good syrup. Those who are not accustomed to this business of sugar boiling, will need, perhaps, the thermometer to guide them as to the proper consistency, but I can do even better without it. The practised eye is wonderfully accurate in sugar boiling. About 228 deg. or 230 deg. is about the proper density for syrups, and 234 deg. or 236 deg. for sugar. Of course it should be cooled down before barreling.

For steam operations we need different fixtures and apparatus. I have thrown out these few hints believing that they will be of more general use to the mass of the cultivators. And here let me say to one and all who contemplate fixing up for manufacturing with fire pans, and horse power machinery, that I hope you will not be persuaded to operate with any other kind of a mill than the *vertical mill* with the sweep below, because it is entirely the *best arrangement that you can possibly have.* Your mill is above your horses on an elevated platform, or in the second story of your building, where the same roof protects both your horses, and mill, together with all the cane which you can pile around your mill. You will thus be enabled to not only pile large amounts of cane near your mill, where you can supply it as you want it, without being obliged to carry all across the horse track, and under that precarious sweep. With this arrangement you can use the bagasse carrier, and your juice will flow from the mill from one tank into another until it reaches the evaporators at the end, and out at the other, thence through the coolers and is finally safely passed in at the bung of the barrel without any lifting or spilling of the juice or syrup. The horses are secure under cover where the flies (which at that time of the year are so bad) can not trouble them or rains wet, or the hot suns beat upon them.

You are also enabled to set up your works on *level ground* upon which it is much pleasanter and easier to work. Convenience is comfort in this business, and will, if you have it, save you many a frown, if not hard words and thoughts.

That a good paying business for us all, who manufacture fine goods that can be relied upon for their genuineness, there is no doubt. I have labored for years and years, not realizing the great things, for which I had so fondly hoped; but have stuck to it, with a courage worthy of the cause. Now the horizon is as bright as the noon-day, and all of my former visions of *sweetness*, are I trust about to be realized.

I often remember with a smile, when sometimes, I used to wish that "Holus Sacharatum," and all of its kindards, were landed far over into the unknown depths of an Atlantic. What changes doth time and human skill work. In the place of the tarry, bitter--sweet substance of 20

Dr. E. F. CRANE,
Corry, Pa.

Mothers! Mothers!! Mothers!!!

Are you disturbed at night and broken of your rest by a sick child suffering and crying with the excruciating pain of cutting teeth? If so, go at once and get a bottle of MRS. WINSLOW'S SOOTHING SYRUP. It will relieve the poor little sufferer immediately—depend upon it: there is no mistake about it. There is not a mother on earth who has ever used it who will not tell you at once that it will regulate the bowels, and give rest to the mother, and relief and health to the child, operating like magic. It is perfectly safe to use in all cases, and pleasant to the taste, and is the prescription of one of the oldest and best female physicians and nurses in the United States. Sold everywhere. 25 cents a bottle.

A Cough, Cold or Sore Throat should be stopped. Neglect frequently results in an **Incurable Lung Disease or Consumption. BROWN'S BRONCHIAL TROCHES** do not disorder the stomach like cough syrups and balsams, but **act directly on the inflamed parts**, allaying irritation, give relief in **Asthma, Bronchitis, Coughs, Catarrh**, and the **Throat Troubles** which **Singers and Public Speakers** are subject to. For thirty years Brown's Bronchial Troches have been recommended by physicians, and always give perfect satisfaction. Having been tested by wide and constant use for nearly an entire generation, they have attained well-merited rank among the few staple remedies of the age. Sold at 25c. a box everywhere.

New Advertisements.

MAIL CONTRACT.

TENDERS, addressed to the Postmaster General, will be received at Ottawa until noon, on

FRIDAY, 6th May,

for the conveyance of Her Majesty's Mails, twice per week each way, between

BRIDGETOWN AND MIDDLETON

under a proposed contract for two years from the 1st July next.

Printed notices containing further information as to conditions of proposed Contract may be seen, and blank forms of Tender may be obtained at the Post Offices of Bridgetown and Middleton, or at the office of the subscriber.

CHARLES J. MACDONALD.
Post Office Inspector.
POST OFFICE INSPECTOR'S OFFICE, Halifax, 25th March, 1881. 3it3

Brown's Unique
DOMESTIC CHAIR.
Patented April 7th, 1881.
Mechanic's Lodge, Paradise, N. S.

Spring Goods arriving;
Prices very low;
Everything thriving
—AT—
Murdoch & Co's.

2 TONS WHITE LEAD, best quality in the market.
5 BARRELS RAW AND BOILED OIL.
VARNISHES, DRYERS, BRUSHES, &c., &c.

To Grangers and Farmers.

Attention is called to 30 bus. TIMOTHY, and 500 lbs. RED CLOVER, in stock and offered very low for CASH.
GARDEN and FIELD SEEDS in abundance.
1200 Rolls Room Paper at cost.
BOOTS, SHOES and RUBBERS. the cheapest in the market.
Full stock of Groceries and Hardware.

☞ Notice is hereby given to all those indebted to us on note or book account, that payment must be made at once or in 30 days from 1st April.

MURDOCH & CO.
Bridgetown, April 1st, 1881.

LAND FOR SALE.
TO BE SOLD AT
Public Auction,
—ON—
Wednesday, the 27th April, next,

on the premises at 3 o'clock in the afternoon, that valuable lot of LAND, beautifully situated adjoining the residence of John McCormack, Esq., Register of Deeds, near Bridgetown, on the main road, containing four acres more or less, being part of the estate of the late Hon. James W. Johnston, deceased.

JNO. Y. PAYZANT,
Executor.

AUCTION SALE!

TO be sold on the premises,

ON SATURDAY,
the 16th of April,

at 2 o'clock, presisely, the property of the late ANDREW McKENNA, deceased, situate in Bridgetown, consisting of about an acre of land in a good state of cultivation, and produced last year about 25 barrels of good winter apples, together with the House, Barn and other outbuildings. At the same time will be sold the household furniture, &c.

JOHN LOCKETT. Admr.
Bridgetown, April 6th, 1881. 2i

THE Subscriber offers for sale her property in

East Brooklyn,

in the county of Annapolis, containing 149 acres of land; it cuts from 25 to 30 tons of hay, good pasturage, a young orchard, bearing from one hundred and fifty to two hundred barrels of apples, yearly, well watered, comfortable buildings.

For further particulars apply to

MARY E. WHEELOCK.
Lawrencetown, April 5th, 1881. 1m

STARTLING DISCOVERY!
LOST MANHOOD RESTORED.
A victim of youthful imprudence causing Premature Decay, Nervous Debility, Lost Manhood, etc., having tried in vain every known remedy, has discovered a simple self cure, which he will send FREE to his fellow-sufferers, address J. H. REEVES, 43 Chatham St., N. Y.

POSTERS, PROGRAMMES, AND ALL KINDS OF LABLE WORK AT THIS OFFICE.

SPRING ARRANGEMENT.

COMMENCING SATURDAY, April 2nd, and until further notice, the splendid, fast, and staunch sea-going Steamer EMPRESS, will leave her wharf, Reed's Point, on MONDAY, WEDNESDAY and SATURDAY mornings, at EIGHT O'CLOCK, and return same days.

This popular Steamer has been put in thorough good order for the ensuing season's service, having had extensive repairs effected to her hull and machinery, and having had her Saloons altered and refurnished in a very comfortable and elegant manner.

Fare—St. John to Digby.....$1.50
" " Annapolis.....2.00
Fare St. John to Halifax.....5.00
" " and return.....7.50
Fare—St. John to Yarmouth.....$3.50
" " and return.....6.50
Round Trip Tickets to Halifax via this route good to return by Intercolonial Railway, 9.00

Tickets may be obtained on board Steamer, and at H. CHUBB & Co.'s Ticket Agency, Prince Wm. street, and of

R. B. HUMPHREY, AGENT
F. PHEASANT Union Line Office,
Freight agent, 45 Dock St.
Empress Warehouse,
Reed's Point. Dec17

MY NAME IS NOW AND HENCEFORTH
NEWTON BROWN E
Address—Mechanic's Lodge, Paradise.

TO TRAVELLERS.

Just received by
RUNCIMAN,
RANDOLPH & CO.,
—A LARGE LOT OF—
GENTLEMEN'S & LADIES'
Travelling Trunks
And Valises.
(Very cheap.)
—An Invoice of—
YOUTHS' AND MENS' TWEED SUITS,
GENTS' BUSINESS COATS,
SPRING OVERCOATS,
PANTS AND VESTS,
&c., &c.

GENTS' AND LADIES'
SUMMER ULSTERS
Daily Expected.
CARPETS & DRESS GOODS
TO FOLLOW.

NOW ON RETAIL
A Prime Article of
PORTO RICO
SUGAR.
Superior to
Moncton Refined.
11 lbs. for $1.

IN STOCK.
A LARGE LOT OF
CORN MEAL
AND
FLOUR!
at Lowest prices
Bridgetown, N. S., March 23rd, 1881.

ESTABLISHED 1845.
HARNESSES
LEATHER! BOOTS & SHOES!
Of Every Description.

THROUGH my long years of experience I feel confidant at the beginning of a New Year, in calling attention to my present facilities to supply Harnesses, &c., at the very LOWEST PRICES:—
1st, I import mountings direct from manufacturers.
2nd, I manufacture the Leather
3rd, I employ the best workmen in the County.
4th, Am satisfied with a small margin.

I am thankful to my many patrons, and wish them in the coming year every prosperity, and that there may be a growing demand for first-class Harnesses.

COARSE BOOTS,
UPPER, GRAIN AND WAX, CALF-SKINS, SOLE LEATHER, ETC.
GEORGE MURDOCH.

WANTED.
ONE THOUSAND HIDES, for which the Highest Cash Price will be paid. n36

ALMONT STALL[ION]
"GILBERT!"

THIS fine young horse will stand at the stable of the subscriber,

Farmington - Wilmot,
—FOR THE—
SEASON OF 1881.

Limited to twenty good Mares. Bred by Gen. W. S. Tilton, Togus, M. E., U. S. Dark bay colt, foaled April 11th, 1878.

PEDIGREE.

Sired by "Constellation," first dam, "Belle Boyd," by "Gen. Knox"; 2nd dam, "Lady Sanford," by "Champion, Jr."; "Constellation" by "Almont" by "Alexander's Abdallah" (sire of Goldsmith Maid) by "Rysdyk's Hambletonian"; first dam by son of "Blood's Black Hawk"; second dam, by "Mambrino Chief". "Gen. Knox," by "Vermont Hero," by "Sherman Black Hawk"; dam by son of "Harris' Hambletonian." 2nd d. by "Harris' Hambletonian. "Champion, Jr.," by "Champion," dam, by "Redbird," "Champion," by "Almack," dam, by "Engineer," by "Imp. Messenger," 2nd dam by "Am Eclipse"; "Almack," by "Mambrino," son of "Imp. Messenger."

"Gilbert" is a splendid colt, with good action, and is fast developing into a magnificant horse, strongly marked with the characteristics of his breeding, viz: Size, style, substance and speed, which he cannot fail to impress on his offspring. The unparalleled success of "Almont" and his progeny, both in the stud and on the turf, cannot but commend "Gilbert" to intelligent breeders.

TERMS.—Single service, $10.00; season, $15.00; warrant, $20.00. Mares kept at reasonable rates. Accidents at risk of owners. Mares disposed of before time of foaling will be considered with foal unless proved otherwise.

For further particulars address

A. R. Woodbury.
Wilmot, Annapolis Co. n49tf

Good News for the FARMERS
MEADOWVALE
FLOUR & PLASTER MILL!

THE subscriber has, in addition to his flour mill, put in operation all the necessary machinery for grinding gypsum, or plaster of paris, for fertilizing purposes, and invites public patronage. These mills are run by water, of which there is an abundant supply, and are situated about one mile south from Wilmot Station, and anyone sending plaster by rail can have the same ground and delivered at the station at small cost for truckage.

JAMES CROCKER, Proprietor.
Meadowvale, March 23rd, 1881.

SHERIFF'S SALE.

ANNAPOLIS, SS.,
In the Supreme Court, 1881.
IN EQUITY.

CAUSE:

JOHN LOCKETT and LOUIS G. DEBLOIS, Plaintiffs.
vs.
WILLIAM H. RUFFEE, Defendent.

TO BE S