

**G**ENUINE Holiday Clearing  
Out Sale from Now till  
Jan. 1, 1892, at Your Own  
Prices. Everything must go. My  
stock is very complete and sure to  
please you. Come Early and get  
your choice of a big stock.  
J. H. GUNTHER, Listowel.

# The Bee.

**D**ON'T delay in waiting to  
buy. I have a grand line  
of Plush Goods just in  
from Germany, Albums, Fancy  
Mirrors, Work-boxes, Glove boxes,  
grand line of Watches, Clocks and  
Jewelry, and Silverware CHEAP.  
J. H. GUNTHER, Listowel.

VOL. 2.

ATWOOD, ONT., FRIDAY, NOV. 20, 1891.

NO. 43.

### Logan.

The trustees of S. S. No. 4 have engaged David Harper as teacher for next year.

The property belonging to the children of Mrs. Eizler, deceased, was sold last Tuesday.

Thos. French, 12th con., had a windmill erected last week by a company from Stratford.

The thrashing machine, owned by the Longway Bros., has completed its work for this season. It has done excellent work, and all speak well of the boys as threshers.

Geo. Mogk, of the 8th con., was suddenly called away by death last Saturday evening, after an illness of a few days. Deceased was quite a prominent and respected man.

Thanksgiving day was observed here in the usual manner, schools being closed, a few people attending service. Most of the boys went shooting, and by the number of rabbits and partridges brought home we conclude that game is very plentiful.

On Nov. 16th John Keyes, youngest son of Robert Keyes, ex-warden of Perth, was united in bonds of matrimony to Miss Maggie McGuinness, of Ellice. The ceremony was performed by Rev. John O'Neil, of Kinkora. The bride was dressed in fawn silk with cream lace trimmings and wore a bouquet of orange blossoms. Miss Marie Keyes assisted the bride, while Luke McGuinness supported the groom. The presents were numerous and costly, some of them being sent from Montreal, Indianapolis, Chicago and Ottawa, showing the esteem in which the bride and groom were held. After partaking of a sumptuous breakfast the young couple left for Detroit and points west.

### Huron County Notes.

A planing mill has been added to the buildings upon Jos. Kidd's salt-well premises, Goderich.

The Seaforth Fire Brigade have decided to hold their annual ball on the evening of December 11.

The Bachelors and Beneficents of Seaforth intend having their annual ball in Cardno's hall on the evening of Nov. 27. It is hinted with some degree of probability, that W. H. C. Meyer, of Wingham, is playing his cards for a senatorship.

A hunting party consisting of Robt. Yeo, sr., Geo. Harris, J. Woods, and Mr. Gofton, of Wroxeter, left for Muskoka last week.

Wm. Stothers, 2nd Deputy reeve of Ashfield, has been appointed clerk of the township, instead of Wm. Lane, who is now clerk of the county of Huron.

D. McGillivuddy, editor of the Goderich Signal, was stricken with illness at the office on Thursday, Nov. 5th, and since that time has been incapacitated from all work.

The other day D. Cantelon, of Clinton, packed from one orchard nine hundred barrels of apples. We are of opinion that if the farmers had larger orchards, their returns would consequently be of greater magnitude.

Dr. McCrimmon, of Underwood, has been appointed a Director of the General Committee of the World's Fair Scottish Games, which takes place in Chicago in 1893. The great Scottish games are to be held under the auspices of the Highland Association of Illinois.

The Presbytery of Huron met in session on Tuesday of last week. Leave was granted to moderate in a call at Manchester and Smith's Hill. Rev. J. A. McDonald, of Toronto, received a call to Bayfield Road and Blake. He is expected to be inducted on the 24th inst.

John Murdoch, of Manchester, has bought the farm of Martin Dyer, of the boundary line, Hullett. It contains 62½ acres, with frame house and good out-buildings, and was sold for \$4,000. Geo. Christopher, of the base line, has disposed of his 50 acre farm to Isaac Rapson, for the sum of \$3,000.

Friday Nov. 6, Mrs. Timmins, of Bluevale, was called to her eternal home after a short illness, caused by falling through a trap door into the cellar while at her aunt's, Mrs. Stephenson. An abscess formed and medical skill performed an operation but she never recovered. Deceased had only been married 1 year and 1 day.

A Y. P. C. A. has been organized in the Presbyterian church, Bluevale, with a membership of over fifty. Following are the officers elected: President, James L. Wilson; 1st Vice-President, Robert Black; 2nd Vice-President, Miss Maggie Hartly; Secretary, George McDonald; Assistant Secretary, Mrs. John Johnston; Treasurer, Miss Belle King. Different committees were also formed composed of five members each.

Empire: The Marine Department has been notified of a gallant deed performed the other day by the crew of the life-saving station at Goderich, by which six lives were saved from a watery grave. The Schooner Bavaria, Capt. R. Pringle, bound from Toledo to Goderich with coal, ran ashore under the severe storm of the 31st, near Goderich, and the crew were in imminent peril, when the brave fellows from the life-saving station went out on the rolling waves and rescued them all, the captain, mate, and four sailors. The ship, which was a total loss, was valued at \$6,500. The rescued sailors were more than grateful to Capt. Babb and his fearless companions.

### Monkton.

Rev. Jas. Irwin preached a thrilling temperance sermon on Sunday last.

Henry Madis had his hand caught in the straw carriers of Jas. Holeman's threshers last week and had a finger broken.

Frank Wassman opened a tailor shop in the premises vacated by Schneider Ullmer some weeks ago. Mr. Wassman comes to us highly recommended and will no doubt meet with hearty patronage.

The Presbyterians are giving their church a thorough overhauling, a new roof having been laid. Mr. Jewel is adorning the interior with a tasteful decoration of paper and paint. A reopening will be held in a few weeks.

The October cheese was sold last week to Russell & Co., Liverpool, for 10½ cents. This is considerably in advance of the price realized by the neighboring factories and reflects credit alike on the salesman and the maker.

Adam Berlet, the village shoemaker, is working considerably overtime to keep up with his order list. Last week he received orders by mail from Waterloo, Preston, Elmira and Woodstock; besides these he takes several orders daily in the shops.

Thanksgiving day was variously spent by the citizens of this burg. The places of business were closed and the whole village wore a holiday smile. A union service was held in the Methodist church conducted by Rev. C. H. Phillimore, of Listowel, and Rev. A. Henderson, of Atwood.

### Perth County Notes.

A sad case of destitution has been discovered at Stratford.

The result of the trial of Biddick vs. Mitchell is that that the town has to pay \$840.81.

Rev. Robt. Hamilton, of Motherwell, contemplates starting for the Holy Land in January.

Robert McInnes, of Carlingford, died on Saturday, Nov. 7, of consumption in his 31st year. He was a son of Wm. McInnes, of Ellice.

The other day Dominic Waters, of Logan, received from his son Daniel, of East Saginaw, a handsome portrait of his deceased son, Thomas, who died in Sarnia some five years ago.

We regret to chronicle the death of Thos. Castello, sr., of Bornholm, who passed away on Sunday morning, 8th inst., from catarrh of the liver. Deceased was a consistent member of the Roman Catholic church, a good neighbor, an affectionate husband and a loving father.

One night recently R. Roth's stables, in connection with his brewery, Listowel, were totally destroyed by fire, with the most of the contents. Insured in the Waterloo Mutual, \$400 on building and \$800 on contents. The insurance will not cover the loss. Cause of fire not known.

Saturday morning, Nov. 14, Frank, son of James Hood, 6th con. of Wallace township, aged 5½ years, was found lying in a lane insensible. He had been driving a horse down the lane, and it is supposed he had struck the animal with a switch, which was found near him, and received a kick on the head, fracturing the skull, a portion of the brain escaping. His recovery is doubtful.

Col. McKnight, of the 25th Battalion, has had a room fitted up in the drill shed, Stratford, for the use of the non-commissioned officers of the battalion, and it is his intention during the winter months to hold weekly meetings, at which the non-commissioned officers will be instructed in their various duties by one or the other of their superior officers.

The executors of the late Finley McEwen, of Logan township, had a good sale on Nov. 2nd. Cattle brought good prices. Colts brought a good price when we consider the horse flesh market. Sheep ran as high as \$1975 per pair. Implements brought good prices, and in all the sale exceeded a nice sum over what the executors expected. C. H. Merryfield was the auctioneer.

Some four or five years ago John Brown, proprietor of the Russeldale hotel, lost his reason and his friends found it necessary to have him confined in the asylum at Hamilton. A couple of weeks ago he regained his senses, and his relatives got him out of the asylum and took him to the home of his brother, near Simcoe. But his constitution was so broken down that he died on Tuesday of last week.

The young people of the St. Marys Methodist church have formed themselves into an Epworth League of Christian Endeavor Society, with the following officers:—Hon. President, Rev. J. Scott, M. A.; President, S. Little; Vice-Presidents, W. C. Box and Miss Clark; Secretary, Miss S. Wright; Treasurer, T. H. Follick, M. A. The society will be affiliated with the general Epworth League of the Methodist church.

Dr. Geoffrey, son of the Rev. R. R. Geoffrey, of Stratford, who has been pursuing his studies in Edinburgh, Scotland, has passed all the examinations of the Royal College of Physicians and Surgeons, Edinburgh, Scotland, and also that of the faculty of Physicians and Surgeons, Glasgow. The examinations are most critical and severe as we notice that in a division of twelve only two, Dr. Geoffrey and another, were successful.

### Some Notes for the Dairy.

ELMA PRE-EMINENT IN THE CHEESE INDUSTRY.

The Woodstock Sentinel-Review, editorially, makes the following observations and suggestions relative to the great cheese industry, a representative of which paper attended the dairymen's supper, held in Listowel, on the evening of Nov. 5th. The S.-R. says:—

The people of Listowel have set an example in activity and progressiveness to other dairy sections of the Dominion. They have made it the cheese centre of the whole northern dairy district, which embraces factories in several counties or rather, scattered throughout the whole area from Stratford to the lakes. Listowel's geographical position and the efforts of an intelligent Board of Trade have identified it so thoroughly with the dairy interest that it is now looked upon as one of its centres, and is better known abroad than in any other way. High prices are always paid at the Listowel market, a fact which is accounted for by the quality of the cheese made in the district. The soil and the climate of northern Ontario are peculiarly well adapted for dairying; while in no part of the country has more energy and intelligence been thrown into the industry than in this district, where can be found the very finest individual factories in the Dominion. It may surprise some of the residents of the pioneer county of Oxford to learn that the township of Elma has as many cheese factories as Dereham. In no part of Canada is the influence of dairying seen more strongly than here. It has transformed one-time poor settlements, until they will compare in wealth and all the evidences of comfort and prosperity with the oldest and richest parts of Ontario.

There is one thing about the Listowel Cheese Board which we do not admire. They have not yet adopted the call system—or, rather, they have abandoned it after having had it for a short time. But the best opinion there seems to be in favor of a return to the system pursued here and at a majority of the boards of the Province. As we have said in other connections, the go-as-you-please, hang-around-all day, do-nothing-until-the-trains-are-whistling system is unsatisfactory in many respects. It is a waste of time and it accomplishes no good result. The only men who can have any possible interest in keeping it up are buyers who occasionally want to conceal what they are doing, and salesmen who will not rank with the best. Under the auction system cheese will always bring what it is worth and the highest figures going. But a good feature of the Listowel market is the custom of closing it for the season with a gathering of dairymen, at which a supper in the evening is a pleasant feature. From the addresses made on Thursday evening last at this gathering, we have selected a few points that will be of interest to the dairymen of Oxford district at the present time.

Incidentally, these addresses showed the increasing interest which the Governments of the country are now taking in the farmers, and especially in the dairymen. Until quite recently the Ontario Government has had a complete monopoly of intelligent and practical work for the farming community. Long before the farmers themselves appreciated the value of governmental effort in the field of practical and scientific agriculture, the Ontario Government was at work along the lines now being followed by others both in Canada and across the lines. The influence of the Agricultural College, of the Agricultural Societies, of the grants to dairy associations, and, latterly, of such agencies as the Travelling Dairy, the Dairy School at Tavistock, and the employment of milk inspectors, and of many other agencies, which have emanated from the Provincial Government and been paid for out of Provincial funds, the good influence, we say, of all these agencies is now universally recognized. And though late in the field, the Dominion Government is now following the good example of the Provincial. It has established experimental stations and, especially in connection with dairy matters under Professor Robertson's charge, it is showing commendable activity. It is, perhaps, duplicating some of the work which the Province has been doing and which, perhaps, it could with best results, and when Federal energy might be expended just as wisely in special work heretofore untouched. But as the farmers have never had to complain that too much was being done for them they will welcome every effort of Government in any direction for their good, and ask for new and enlarged zeal on their behalf. In this connection we believe that a recent division of labor between the general and local Governments in connection with the dairy interests is due to the advice of the Dairymen's Association, which asked the Dominion Government to establish experimental winter creameries, and the Provincial Government the Dairy School at Tavistock and to assume the payment of milk inspectors in the various dairy districts throughout the Province. Thus, under the intelligent advice of an independent body, work for the dairy interest has been going on with new vigor and increased results for good during the present year.

At a meeting where Prof. Robertson was one of the chief speakers, the subject of Winter Dairying naturally occupied a prominent place. We have made our readers familiar with Mr. Robertson's views and with what he is seeking to accomplish, through means of such experimental creameries as are being established in Oxford and other his Listowel addresses. Between the lessons taught during the summer by Mr. Dryden's travelling dairy and the results of these winter creameries under the direction of the Dairy Commissioner, the practical education of Ontario farmers in the art of butter making will receive a new and much needed impulse. A good deal has already been done in a quiet way. There are men in the county of Oxford who already have shown how good creamery butter can be made and high prices obtained for it. Some time since we had a reference to the private dairy of Mr. Tillson, a noteworthy feature of his model farm; and there is a young farmer in East Zorra, Frank Malcolm, who runs a private creamery, makes gilt edged butter all through winter and gets high prices for it. Mr. Malcolm has his cows calve in the fall and feeds from a silo. Thus individual intelligence and enterprise has already proved the wisdom of winter dairying, the economy of feeding from a silo and the ample profits of making the finest butter. That butter of first class and uniform quality can be made in Canada on the creamery system is not now a matter of speculation. It has been proven for many years past at the creameries of Northern Ontario. We met J. T. Brill, of Guelph, at the Listowel meeting. Mr. Brill handles the butter made at fifteen factories. This year he has exported 12,000 packages. The farmers are paid 20c. a lb. and the shipper supplies his own tubs. Mr. Brill estimates that he has paid this year \$36,000 more for butter handled by himself than would have been paid for ordinary Canadian butter at the ordinary prices. In other words, this one dealer has paid \$36,000 excess of profits into the pockets of Canadian farmers for quality alone. Mr. Brill's butter is quoted in England at 105 and 110s, and has been sold as high as 120s. All this is encouraging. It shows that Ontario could supply Britain with about as good butter as she has been getting from Denmark. By failing to do so in the past this country has been losing several million dollars a year. It is time there was an awakening among the dry bones in connection with butter making. All efforts to promote an industry which in time should equal and excel in magnitude and profits the manufacture of cheese deserves governmental encouragement and the enthusiastic interest of Canadian farmers.

The decision given by His Honor Judge Finkle in the Matheson appeal case, as reported and discussed by the Sentinel-Review, has excited wide interest among dairymen not only in Oxford district but throughout the whole province. Mr. Ballantyne referred to it in his able address as an unfortunate decision, and intimated that it would necessitate action on the part of the Dairymen's Association. He declared that the intention of those who framed the law was to make the man who was paid for pure milk responsible for delivering it to the factory, and that the fact of deterioration should be taken as evidence of guilt when their was no evidence of a direct nature. Prof. Robertson holds the same. As these gentlemen know personally what the intention of those who secured legislation the subject was, their views are interesting. Like the inspectors, they agree that should the judgment in question hold good, the usefulness of the milk inspectors will be greatly weakened. In the same connection a statement made by Prof. Robertson will be read with keen interest. The Sentinel-Review has been advocating with ceaseless persistence, since the introduction of the Babcock tester, the system of paying for milk according to quality. In our intercourse with dairymen during the past summer we have found some makers and others ready to question the wisdom or the justice of such a system. It has been contended that the percentage of butter fat was not a true test of the value of milk for cheese producing purposes; that there were other elements in the problem that complicated it so that a just system of payment according to quality, as the result of the usual tests could not be arrived at. Mr. Robertson declares that the result of experiments made points to the conclusion that the percentage of butter fat is a correct measure of the value of milk for cheese making. Thus a disputed point is solved and the way made easy to introduce a just system.

Only one other point touched upon at the Listowel meeting we have space just now to refer to. Mr. Ballantyne declared that the practice of returning the milk cans to the patrons was a dangerous one; that in the past the flavor of the whey was distinctly perceptible in the product of many factories, and that the practice should cease throughout the whole country. This view was held by others. It seemed to have the warm approval of all the makers and buyers and of most of the patrons present. It is unquestionably correct. The system prevails so largely in Oxford that it may seem a big undertaking to advocate a change. But wherever it prevails a change should be made in the interests of fine flavored cheese.

### The Census of Huron.

The second bulletin respecting the census, which has just been issued by the Department of Agriculture, gives the population of Huron county as follows:

HURON, EAST.		
	1881	1891
Blyth, village (out of Morris)	914	927
Brussels, village (out of Grey)	1280	1204
Grey	4577	4022
Howick	5616	4439
Morris	3815	3253
Turnberry	3010	2452
Wingham, town (out of Turnberry)	1918	2167
Wroxeter, village (out of Howick)	590	504
	21720	18968

HURON, SOUTH.		
Bayfield, village (out of Stanley)	679	595
Hay	4421	4244
Hullett	3875	3281
McKillop	4046	3086
Seaforth, town	2480	2641
Stanley	2940	2470
Tuckersmith	3550	2867
	21991	19184

HURON, WEST.		
Ashfield	4766	4010
Clinton, town	2646	2655
Colborne	2663	2215
East Wawanosh	2674	2078
Goderich, town	3444	2907
Goderich, town	4564	3839
West Wawanosh	2795	2336
	25512	20020

### Scotland's Favorite Pudding.

THE FAMOUS "SCOTCH HAGGIS" SUNG IN SCOTTISH VERSE.

The dish of Scottish haggis which is so highly esteemed in Scotland, and which was mentioned by her national bard as the great chief of the pudding race, is made with the tongue, heart, kidneys and liver of a sheep, and sometimes when a very large dish is required, the meat from the sheep's head is added also. The various ingredients, when properly prepared, are boiled in the paunch or stomach bag of the sheep, which latter must of course be thoroughly cleansed previous to using. This is best accomplished in the following manner: Wash the paunch well, soak it for two or three hours in cold, salted water, then turn it inside out, scald and scrape it; rinse again in clean, cold, salted water, and dry carefully by pressing it gently with a soft cloth; examine the bag very closely, and if there are any thin places or any holes in it, repair these with a fine needle and thread before filling. The following is a very reliable and well tested method of preparing the ingredients which are to form the haggis: Weigh the meat, mince it finely with half its weight in fat bacon, and mix it with two large teaspoonfuls of finely minced onion, a plentiful seasoning of salt and pepper, a pinch of cayenne, one tablespoonful of mixed herb powder and an ordinary sized breakfast cupful of medium oatmeal. When thoroughly mixed, moisten well with good, brown stock or gravy, and turn the preparation into the paunch which has been made ready for it. Sew it up securely—being careful to leave plenty of room for the haggis to swell during the process of cooking—then plunge it into plenty of boiling water and boil gently and evenly for three hours. During the first hour prick the skin here and there with a needle and so prevent the haggis from bursting—a very annoying accident which sometimes happens in inexperienced cooks. When done enough serve the haggis just as it is on a very hot dish, with a simple garnish of sprigs of parsley and sliced lemon placed round about. Good brown sauce or gravy in a hot tureen, may accompany this dish if desired, but in Scotland it is generally served quite dry.

Sometimes haggis is served as a sweet dish, and when this is the case, bread crumbs and beaten eggs should be substituted for the oatmeal and gravy, while chopped raisins, well-cleaned currants, lemon juice and grated nutmeg should be used in place of the cayenne pepper, onion and herb powder. Fine white sugar and white sauce may then, if desired, be served as accompaniments. When parboiled, a well-made haggis will keep good for two or three weeks; one is often sent, therefore, in this state from Scotland as a present to friends at a distance.

### NEWS OF THE DAY.

R. D. Stanley has purchased the Ranton estate of 50 acres, near Granton, paying \$1,870 for the same.

McGill College defeated the Toronto University Rugby football team by 14 points to 7 in Saturday's match.

Senator Stanford has refused \$60,000 for the two-year-old trotter, Arion. The trotting wonder is not for sale.

The mother of Bartholdi, the French sculptor, is dead. She stood for the model of the New York harbor statue of Liberty.

It is reported that Hon. J. P. Whelan has taken action for \$50,000 against The Montreal Herald for libel in connection with the charges against the Quebec Government.