

## HOME AND FARM.

This department of *The Critic* is devoted exclusively to the interests of the Farmers in the Maritime Provinces. Contributions upon Agricultural topics, or that in any way relate to Farm life, are cordially invited. Newsy notes of Farmers' gatherings or Grange meetings will be promptly inserted. Farmers' wives and daughters should make this department in *The Critic* a medium for the exchange of ideas on such matters as more directly affect them.

We cannot resist drawing the attention of Nova Scotian farmers to the following portion of a speech made by Mr. Weld, editor and proprietor of the *London, (Ont.,) Farmers Advocate*, at the monthly meeting of the Dominion Farmer's Council, held in June. Surely Nova Scotia, at the very point of shipment, ought to be in a position, if any province in the Dominion is, to participate in any advantages which may be held out by the English markets:—"When in Ashford market in Sussex, England, last year, I saw two good grade 3-year-old Canadian heifers sold at £20 sterling each; that is equal to about \$100. No such cattle landed from the U. S. have brought within 20 per cent. of that price. This is because Canadian stock are free from diseases, and are allowed to be taken into any market, whereas the U. S. cattle must be killed on landing. This fact enhances the value of our stock to an enormous extent. Our dairy, pork and orchard products already command a better position in the British market. The advantages of dealing direct with a nation that must purchase farm products is an undoubted advantage; but we could not expect much from a nation that is a competitor in the same market. Whether the market of those that must purchase, or those that must sell, will be most beneficial, is a matter worthy of consideration. From my observations when travelling in the United States, and from the information I have received, and from personal observations in Ontario, I believe that both American and Canadian means have been used to suppress truth and disseminate falsehood, and to hoodwink Canadian farmers."

The comparison indicated in the words, "those that must purchase or those that must sell," refers to the English and American markets respectively.

**LENGTH OF TIME REQUIRED TO CHURN BUTTER**—The time required for churning butter should neither be too long nor too short, injurious effects being produced in both cases. When the butter doesn't come for a long time, the cause, as a rule, can be traced to the temperature being mostly too low; and the amount of force expended in a given time, as well as other causes, has something to do with the duration of the churning process. When the butter comes too quickly, the cause can frequently be traced to too high a temperature, which acts prejudicially both to the quantity and quality of the butter. Of course, the character of the material from which the butter is being made, has also an influence upon the length of time required for churning, for when the whole milk is churned, a longer time is required than for churning the cream. It is generally admitted that churns which bring butter in twenty to sixty minutes are the best.

The fact that it takes longer to churn whole milk than cream, has caused an investigation of the question, what is the effect of adding water to cream? Mueller, the investigator who put the matter to a test, found that it required fifteen minutes longer to churn the cream when an equal volume of water was added to the cream, all the other conditions being the same. Other experiments have confirmed this test, the water being added in different proportions and the mixture then being allowed to stand for varied periods of time before churning, so that it is considered to be a useless practice to add water or any other liquid to the cream, and thick cream, within certain limits, is more favorable to the churning process than thin cream, and the greater the volume the greater the labor required in making the butter come; that is to say, there is a waste of force as well as of time, and there can certainly be nothing gained in handling a large mass of watered butter-milk. The watering process is specially objectionable when the water is not clean and pure.

The turkey is one of the best-paying fowls the farmer can keep when the surroundings are favorable. Throughout the entire year turkeys are salable in lesser quantities, for the city hotels and restaurants chiefly, and there is no common poultry, perhaps, that will average the year through better or steadier in price than these fine fowls.—*California Patron*.

The climate of California is so different to ours, that it is not often that, in looking over exchanges, we find in them items of value to Nova Scotian farmers; but, three or four months ago we were talking to Dr. Adlington, of Shubenacadie, who has systematically bred turkeys in preference to fowls, and who insisted strongly on the superior advantage of the turkey, if only due care is taken to preserve the young chicks from cold and damp.

In pursuance of our promise to afford, from time to time, further items of information concerning the Dominion Exhibition, at Toronto, we publish the following:

On September 1st, 2nd, 3rd and 5th, the grounds and buildings will be open to exhibitors and their assistants only from 7 a. m. to 6 p. m. These are preparation days, and all exhibits required to be on the grounds the full term of the exhibition must be in place and ready for exhibition by 6 p. m. on Saturday, Sept. 3rd.

The exhibition will be open to the public on Tuesday, the 6th September, at 9 o'clock a. m., and will continue open each day from September 6th to September 9th, from 9 a. m. to 6 p. m., and from Saturday, Sept. 10th, till Friday, Sept. 16th, from 9 a. m. till 10 p. m. (except on Sunday). The exhibition will be considered officially closed at 9 a. m. on Saturday, the 17th of September, after which exhibitors must remove all their property from the grounds and buildings. No removals will, under any circumstances, be allowed before Saturday morning, except in the case of live stock, which

may be removed after 4 p. m. on Friday, 16th September, and agricultural and horticultural products, which may be removed after 6 p. m. September 16th.

The formal opening will take place at 2 o'clock p. m., on Tuesday, the 6th of September, at which time His Excellency the Governor-General and many other distinguished persons have been invited to be present.

A large number of special attractions, in addition to the regular exhibition, of which full particulars will be subsequently given, will be provided for the enjoyment of visitors.

It may be added that the sum of \$30,000 is offered in prizes.

The following from the *Halifax Herald* is encouraging to our apple growers:—

**NOVA SCOTIA'S APPLE CROP.**—John S. Townsend, of the well-known firm of J. S. Townsend & Co., wholesale fruit brokers, Monument yard, London, in company with Joseph Seeton, of this city, returned recently from a trip through the Annapolis Valley, looking after the interests of the former firm in reference to the apple trade of Kings and Annapolis Counties. Mr. Townsend expressed himself as much pleased with the appearance of the farms in the valley. He thinks that there is yet a great future for Nova Scotia in the apple trade. He says that in the hundreds of shipments of apples that he has received from various parts of the world within the past few years, Nova Scotia apples for quality have far exceeded all others. He says that the European markets will always supply an unlimited demand for first-class fruit, and that farmers through the valley need not hesitate to set out more orchards. He says the reports from the various sections through which he passed would show that the apple crop will be even larger than last year. He appointed L. S. Eaton, of Kentville, his agent in Nova Scotia.

A Columbian County, Ohio, man writes to the *Stockman* what most of us have long observed, viz.: "The farmer who keeps but half a dozen hogs and has a fair lot to let them run in, and plenty of milk and house refuse for them, is seldom worried much about so-called hog cholera, as they get variety, salt, ashes, etc. But to raise 50 to 100 head and keep them thrifty, healthy, lively and out of mischief is quite another thing. Books will not bring the necessary knowledge, but are helps. Personal attention and close observation of their habits between meals may lead to a great profit. My books show a fair profit at one cent per pound live weight for pork for each ten cents per bushel for corn."

Accounts from Manitoba and the Northwest generally concur in recording the extremely favorable outlook, from present appearances, for this year's crops. Here and there a few very minor drawbacks are noted, but the general prospect seems to be excellent.

## OUR COSY CORNER.

**FRIED TOMATOES.**—Cut ripe tomatoes in rather thick slices, dip them in beaten eggs seasoned with salt, pepper, and sugar (the latter in the proportion of one teaspoonful to each egg), and then in cracker or fine bread crumbs. Fry ten minutes in hot butter, five minutes for each side, and serve on thin toast nicely browned.

**STRAWBERRY SHORT-CAKE.**—Make a tea-biscuit of one quart of flour, three tablespoonfuls of good baking powder and three even tablespoonfuls of melted butter. Mix the baking powder thoroughly through the flour, then add the butter, using enough sweet milk or cold water to make a soft dough, and roll it out to fit a round pie-tin. Bake in a quick oven. When done, cut it through the centre with a cord to make it look like a layer cake. Have your butter, strawberries and sugar all ready; the strawberries should be very ripe; butter both halves of the biscuit plentifully; put the strawberries very thickly on the lower half, cover plentifully with powdered sugar, and as quickly as possible lay the other half of the biscuit over it. Spread more berries on the top and serve hot with sugar and cream. If the berries are large cut them in halves.

**AMBROSIA.**—Instead of the usual sliced oranges, pare and cut in small pieces a thoroughly ripe pineapple. Put a layer of pineapple in a glass dish and sweeten it; then add a layer of grated cocoanut, and continue an alternation until the dish is full, having the cocoanut for the last layer. Angel cake or common sponge cake will be a suitable accompaniment.

This recipe for a furniture polish seems ready and economical: If you wish to polish up your furniture, mix equal parts of vinegar, spirits of turpentine and sweet oil in a bottle, and apply with a flannel cloth, rubbing afterwards with a chamois or piece of silk. It is better than a coat of varnish.

Mix a little sugar with stove blacking and it will give a better polish and not burn off so quickly.

A piece of zinc placed on the coal of a hot stove will clean out the stovepipe. The vapor produced carries off the soot by chemical decomposition.

Never put a good knife into hot grease, as it destroys its sharpness. Have always at hand a kitchen fork for turning meat or frying potatoes.

## A CARD

To all who are suffering from the errors and indiscretions of youth, nervous weakness, early decay, loss of manhood, etc., I will send a recipe that will cure you, FREE OF CHARGE. This great remedy was discovered by a missionary in South America. Send a self-addressed envelope to the Rev. JOSEPH T. INMAN, Station D, New York City.