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New Fall Suitings just opened, Scotch and Canadian
Tweeds, Nova Scotia Homespun, &c., &c.,

SUITS MADE TO ORDER.

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All kinds of DRAUGHTING neatly executed
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Extraordinary Value in
XMAS CARDS

-AND-

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Odor Cases,
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Ladies Companions,
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in the latest designs.

The largest stock in the City to select from.
EVERYTHING NEW, BRIGHT AND FRESH.

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Are unequalled for Simplicity of use, Beauty
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The colors, namely, are supplied:
Yellow, Orange, Eosine (Pink), Bismarck,
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The above Dyes are prepared for Dyeing Silk,
Wool, Cotton Feathers, Hair, Paper, Basket
Woods, Liquids, and all kinds of Fancy Work.
Only 8 cents a Package. Sold by all first-class
Druggists and Grocers, and wholesale by the
EXCELSIOR DYE CO., C. HARRISON & CO.
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NATIONAL COLONIZATION LOTTERY.

Under the Patronage of Rev. Father Labell
Established in 1884, under the Act of Quebec,
32 Vict., Chap. 36, for the Benefit of
the Diocesan Societies of Colo-
nization of the Province
of Quebec.

CLASS D.

The 18th Monthly Drawing will take place
On WEDNESDAY, December 19th, 1888.

At 2 o'clock, p.m.

PRIZES VALUE, \$50,000.

Capital Prize—1 Real Estate worth \$5,000.00

LIST OF PRIZES.

1 Real Estate worth	\$5,000	\$5,000
1 Real Estate worth.....	2,000	2,000
1 Real Estate worth.....	1,000	1,000
4 Real Estates worth.....	500	2,000
10 Real Estates worth.....	300	3,000
30 Furniture Sets worth.....	200	6,000
60 Furniture Sets worth.....	100	6,000
200 Gold Watches worth.....	50	10,000
1000 Silver Watches worth.....	10	10,000
1000 Toilet Sets.....	5	5,000

2307 Prizes worth \$50,000.00

TICKETS \$1.00.

Offers are made to all winners to pay the prizes
cash, less a commission of 10 per cent
Winners' names not published unless specially
authorized.

DRAWINGS ON THE THIRD WEDNESDAY
OF EVERY MONTH.

S. E. LEFEBVRE, Secretary.

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HOME AND FARM.

We are in the receipt of No. 41 (Vol. 24) of the *American Bee Journal*, (published at Chicago, 923-5 West Madison St. \$1.00 per annum,) a valuable paper for the specialty to which it is devoted. We observe that it has its agent in London, G. B. But, however valuable an American journal of agriculture generally, or of any special branch of agriculture, may be—and we are fully sensible of their merits in general, we always desire to see a native Canadian, and more especially a native Nova Scotian expositor. Wake up, Nova Scotian Bee-keepers!

The latest ranche cattle arrivals in Great Britain are meeting a better sale, an average of three shillings per stone being now obtainable, equal to five pence per pound. The first shipment of 430 North-West sheep met a fair market. No difficulty was experienced in handling, and it is believed the trial will encourage large shipments next season. Look to it, Nova Scotian farmers, you are the nearest to the British markets!

SAVE THE WOOD ASHES.—Says the *American Agriculturist*:—"Wood ashes have too great a value to be wasted. Every farmer's family should make its own soap supply. It is cheaper for the farmer to make soap than to buy it. When not utilized on the farm, 'soap grease' is either wasted or sold for a pittance. After the ashes are leached they are nearly as valuable as before for manure, where the soil does not lack potash. If a teaspoonful of clean wood ashes is given every third day to horses in their feed they will very rarely need 'condition powders.' The same amount given to cattle will have good results. Cattle, also swine, are frequently seen licking ashes where rubbish has been burned. The ashes given to hogs may be mixed with their salt. Ashes correct acidity of the stomach, and destroy some intestinal worms. Wood ashes are a valuable fertilizer for all crops, but especially for orchard crops. They contain all the mineral elements required by plants. The fine condition and peculiar proportion of their ingredients make their real agricultural value greater than the value computed from chemical analyses. Coal ashes are comparatively worthless, but wood ashes should never be thrown away.

HINTS ABOUT BUTCHERING.—If the hogs to be slaughtered are fed within twelve hours of their killing, the food is wasted, the meat will be disposed to sour, and it will be more difficult to remove the distended intestines and take from them the lard. Nor is it well to allow the swine to drink on the morning of the day they are killed. Hogs cannot be killed too quickly. The more rapidly they are killed, and the blood got out of them, the better. A well-directed blow on the head, between and just in front of the ears, will make the animal unconscious; but the chances for a mis-stroke are many, and as the stroke makes unfit for use considerable meat, this method of killing cannot be recommended. The use of the shot-gun is no better. The rifle is the weapon to use—a ball on a line from the base of the ear to the opposite eye produces instant death, and does not cause the waste of any meat.—*American Agriculturist*.

Wherever our farming friend, or his wife, has the necessary small amount of leisure, together with any—the smallest amount—of taste for the pure and beautiful, it can scarcely be indulged at less cost of either time or money than in the adornment of the home with flowers. Nova Scotians are by no means deficient in this taste. Hollyhocks, Dahlias and Chrysanthemums are flowers which will repay a little trouble.

We have an intense desire to stimulate our farming population to improve and advance in every branch of agriculture, and everything connected with it, being so convinced of the splendid capabilities of the Province, that we know it depends only on their own enterprise to raise it to a proverb for remunerative productiveness. Among the first considerations we rank Stock-Breeding and Dairy Produce. Every item which sets the farmer thinking, and gives him collateral (so to speak) information, we therefore consider valuable.

Taking butter—and always bearing in mind our nearness to the vast market afforded by Great Britain—we lay before our agricultural friends and readers the following remarks on "The Danish System," by Mr. J. H. Webb, who, being an English authority, writes, of course, from an English stand-point. It is, however, none the less, on that account, suggestive to Nova Scotians:—

"Twenty years ago Danish butter was the worst in the market; now it is perhaps the best, and certainly the best butter for keeping. It is important to notice that this change has been brought about by the application of scientific principles to their manufacture and the institution of efficient dairy schools throughout the country, which are supported by government. The essential difference in the manufacture of French butter results from the fact that French butter is eaten almost directly, and is not made to keep any great length of time, whereas Danish butter is essentially keeping butter. In Denmark the dairy farms are much larger than in Normandy, keeping from 50 to 300 cows. The cream is separated from the fresh milk by a separator, and then set to ripen till the next day. It is necessary that the cream should be ripe or acid, not only for the development of flavor, but to obtain a larger percentage of butter. In churning, the machine generally used is that known as a Holstein churn. The process is essentially the same as for making fresh butter, up to the point when butter first begins to come. Then, instead of washing the buttermilk out of the butter, no water is used, but the butter is taken out of the buttermilk while it is in a granular state, and then the buttermilk is pressed or squeezed out, generally by hand. Mr. Jenkins, from whom I have derived a great deal of my information on continental dairy farming, has pointed out that the system of making fresh