

The Farm.

"Settlings."

What does it mean when "settlings" are found at the bottom of every pan of milk...

Without mincing matters any it means that there is manure in the milk, and if it were actually known how little milk is carried from the stables...

It means that the owner of the "settlings" referred to has ignored all dairy instructions, whose head is "clogged" with ancient traditions and moon signs...

Besides, it means that this class of dairying is, in actual result, a "combine" that forces down the price of dairy produce from the fact that the original food material furnished by the cow has not only been perverted from its original purpose of pure food...

It is to be made a matter of congratulation, but a few can do no end of harm and injury to the good name of dairying.—John Gould, in Practical Farmer.

Storage of Moisture.

Water may be stored in the soil by judicious ploughing and cultivation to a large extent, but its use and loss must be governed by the manner of growing the crop.

On every farm where a windmill is used the additional cost of storing water other than that required for stock is but little, and the expense of two or more windmills is less than the loss from drought.

A Winter Mulch.

It was Prof. Massey of North Carolina, I think, who recently asserted that, where a catch crop was used to benefit the land, a better result would be obtained where the crop was allowed to remain on the land through the winter to act as a mulch...

and peas intended for late fall soiling remain on the land unploughed, and awaited the result this spring with some curiosity.

The crop occupied half a field in which there could be little if any difference in texture, for it was all clay. This spring we put in our oats with a cutaway seeder—by the way, a most expeditious method. On the land not covered with this mulch, the soil was pretty compact, and needed good weights on the seeder...

Money in Dairy.

Butter brings a higher price than any other article produced on the farm in proportion to its cost (eggs excepted), because it really costs nothing so far as the value of that which it takes from the farm is concerned, as it is carbonaceous and the elements of its composition are derived from the air instead of from the soil.

Quicker returns of profit result from dairying, and the occupation is educational, because the farmer must interest himself in the newest and most approved methods and appliances for success. It provides a market at home for a large share of the products of the farm, which are converted into articles that bring better prices than those from which they are produced...

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DEAR SIR.—For several years I suffered so severely from neuralgia that my hair came out and left me entirely bald. I used MINARD'S LINIMENT freely, which entirely cured the neuralgia, and to my astonishment I found my hair growing rapidly, and I now have a good head of hair. WM. DANIELS. Springhill.

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IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

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