ssible, and skimmed while still sweet, advised the farmers to have some we "come in" in the fall, so as to keep the supply of butter during the winter ten prices are the highest, and besides, mixing the milk from fresh cows with at from cows at an advanced period milk-giving, would ensure greater effect, in the creaming. In, illustration, Ruddick exhibited a chart showing at the skim milk from eight cows more an six and a half months' milking. oved in quantity. With regard to the ing of cream the lecturer said that the was the part of butter-making there most skill was required. A great eal of the dairy butter grows old beore it is churned, that is, in the ripening process of the cream. Ripening of ream is merely a fermentation which takes place, and it is the task of the witter water to see that the fermentage. tkes place, and it is the task of the atter-maker to see that the fermentaon is the right one, and to keep it withproper bounds. Well ripened cream has
pleasant acid taste, and is of an evennick consistency, 16 to 29 hours is suffient for the process. Churing should be
one as often as practicable. It is imossible to lay down any set rule as to
omperature, as this varies a good deal
cording to local conditions, the temrature, however, which will cause the
titer to come in 30 to 40 minutes may
successfully adopted. When the butr comes into granules as large as shot,
e churning should be discontinued, and
e butter milk drawn, off. A quantity
cold, pure water equal in bulk to that

he butter milk drawn.off. A quantity foold, pure water equal in bulk to that f the butter milk should be poured in the butter milk should be poured in the butter. When the water is awn off, the butter may be salted, at erate of 3-4 to 1 onz. of salt per lb, butter, according to the requirements the market, and great care should be ken not to overwork it, also to see that e sait is of the purest quality obtained, as on this depends the preservation the butter. The butter may be not up. of new milk, skim milk and but 3.0 per cent; whole milk, butter skim milk from cream separator 6. J. M. Johnstone, whole milk, butter tt, 5.1. During the meetings the chair as ably occupied by R. Balfour, and mongst those present were Mr. and Mrs. Davis, Mr. and Mrs. J. M. Johnstone, ho supplied the milk for the cream parator, and many other farmers and dies, who took great interest in the progedings throughout. The cream for jurning was supplied by Mrs. Harding, Langley Prairie.

At the close of the lecture a cordial tee of thanks to Messrs. Ruddick and

was moved by Walter McEwen conded by J. M. Johnstone, and led by warm acclamation, expressive the ability with which the former ex-

supreme chief ranger, conferred by supreme chief ranger, Oronhyatekha.

ge the proceeds of fruit sales; considered satisfactory,—Gravelon well on the Trunk road just own and not before it was neede getting ready for our annual pope to see many Vancouverites ey will be sure of a warm well-before the sales of the Columber of t

amilton Times: Philadelphia recent-ssued a popular loan of \$1,200,000 at er cent., and the whole issue wag en up by local investors in small units. How would it do for Hamil-to try that plan with one of her il loans, say the one for the new egiate Institute? Her latest large 2 cent. issue netted less than 97 per ..., though it is now quoted at 106, might get par for a small 4 per t. loan right at home, and save a brokerage.

e are prospects that there may be y different sort of mill at Dallas the one which Corbett and Fitz-ons are to put up. The Governor exas says he will stop the fight.

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