ART OF CHURNING.

one ounce of salt to a pound of butter.

In some markets only three-fourths of

dency to less salt. The best judges

prefer less than one-half ounce to the

pound, and people generally prefer a

butter flavor to a salt flavor." The but-

ter should be weighed, or by some sys-

on while the butter is still in the churn,

by stirring or moving it from side to

side; or it can be sifted on as it is re-

moved to the butter-bowl. Or, spread

the butter on the butter-worker and

sift on the salt; then remove to the

butter trap, cover it with a cloth wet

in brine to exclude the air, let it re-

main for a few hours for the salt to

dissolve, when a light working prepares

it for the package. The advantages of this method is that the buttermilk is

removed, and the salt coming in con-

tact with the small particles is thor-

oughly incorporated without working

the butter, except to liberate the brine,

thus preserving the grains perfectly

and consquently its keeping qualities.

have conversed with, claim to get along

well without working the butter, and

if they can do so successfully, it is

certainly a great point gained. This is

another matter for butter makers to

test for themselves by actual experi-

ment. The reader can easily under-

stand that as the buttermilk is all

disposed of by rinsing and draining, the

only need for working is to liberate

the brine. One thing is certain, the less

working the better and if working can

be entirely dispensed with so much the

better. Overworking ruins a great

In manipulating butter, never allow

parts will resemble the broken parts

of cast iron or steel, also the same as

The advantage of making butter in

granular form must be apparent to the

reader as the process is set forth in

this article. Those who have never

practiced that method will do well to

The impression that seems to be cur-

rent to a great extent that better but-

ter can be made in factories, or as they

are properly called public creameries,

than in private dairies, is an erroneous

one. It is true that better butter is

made in factories than is in many in-

stances made in private dairies, but

there is no reason why just as good

butter cannot be made at home on the

farm as at any factory or public cream-

The art of butter making is a simple

one, care and cleanliness entering

largely into it. Churning is an import-

ant factor in the art. There is noth-

ing in the entire system of butter mak-

ing but can be tested by any intelli-

gent and painstaking man or woman .-

STOCK NOTES.

Animals cannot thrive their best

day or of night which happens to suit

the convenience of the feeder. Irreg-

ular feeding disturbs and deranges the

organs of digestion and assimilation

so that they fail to make the most out

of the food supplied. If food is given

before its regular time there is over-

loading, and the organs are put to work

before they have recovered from the

previous meal. If delayed, the animal

is apt to eat too much and too rapidly;

there is poor mastication and digestion,

and, therefore, there is loss and harm.

If we stint a ration we fail to make

all which is possible out of the food

and out of the animal. It is food con-

sumed over and above what is need-

ed to sustain animal life which gives

a return of profit; so that fullest profit

Variety of food necessarily lessens

waste, for the animal then gets all the

elements essential to animal growth.

will probably supply some elements

to excess, and that which is not made

use of is wasted; and a variety con-

The more we look into the fodder

question the more one is convinced that

if the intelligent, economical farmer

will save everything which grows on

his farm, suitable for forage, in ten

years he may be independent, able to

keep a year's supply on hand to tide off

Why not save time and labor by hav-

ing some old wagon standing near the

stables, and a plank reaching it on

which a wheelbarrow can be run, that

the manure may be dumped therein di-

rectly, to be hauled away as often as

full, and taken to the fields direct? Be-

be avoided.

done with them.

sides, the wastes of the barnyard will

In France they use donkeys in place

they use dogs. That country has 50,-

000 draft dogs, drawing milk, bread

and vegetable carts. The pure breeds of the more valuable kinds of dogs are

worth too much to put to such ignoble

uses. They raise none but the finest

of horses, importing some of our cheap-

er ones to be made into sausage when

Home Made Earth Scraper.

Iron shovels or scrapers for removing

earth are somewhat expensive. A good

substitute can be made at home, after

the plan shown in the accompanying

illustration. It should be of hard wood

and the edge in front should be cover-

ed with sheet iron, after which an old

beneath the edge and turned up at the

sides, as shown in the sketch. The iron

straps to which the chain is attached

should go around the back as well as

the sides of the scraper, to give

strength. Such an implement is ex-

ceedingly handy on the farm for level-

an occasional off year when it comes.

follows fullest judicious feeding.

duces to a good appetite, too.

deal of butter.

some rock formations.

Some good butter makers, whom I

that quantity is wanted. Prof. L. B.
Arnold says: "There is a constant ten-MAY OBTAIN GOOD BUTTER.

The Proper Temperature of the Creamtem correctly estimated and the salt also weighed. The latter can be sifted The Churn-The Art of Butter-Making & Simple One, Involving Principally Care and Cleanliness.

That the best quality of butter may be produced, every step in the process must be conducted exactly right. One of the most important steps is that of churning. Following this, and closely allied with it, comes salting and working, and therefore they will be included in the article.

Good butter can be made from sweet cream. More than that, it has been demonstrated that such butter will keep good as long as that made from sour cream, popular conviction to the contrary notwithstanding. It is claimed a slight degree of acid in the cream improves the flavor of the butter. These questions, like many others relating to butter making, are so easily tested that butter makers need not take the assertion of any one, but can settle it in

their own dairies. Most good butter makers prefer the cream to become slightly acid before churning, but the acid should not be carried too far, for if it is, the yield of butter will not be as great, as the acid will consume to a certain extent, the oil or butter portion of the cream.

The cream should be churned at a temperature of 58 to 60 degrees in the summer, and at 60 to 62 degrees in the When milk is set in shallow ans and allowed to stand thirty-six forty-eight hours at a temperature hot varying but little from 60 degrees the cream will perhaps be very near the proper condition and temperature for churning, when removed or skimmed. But when cream is raised by the cold, deepsetting or Swedish method, its temperature is of course not the proper one for churning, and unless sweet cream butter is preferred, it must be allowed to stand until the proper degree of acidity is developed.

On removing the cream, or separating It finally from the milk (I now refer to cream raised by the Swedish method) It should be stored in tin pails having ventilated covers, and kept at a temperature of 62 degrees for twentyfour ours, when in most cases it will thicken and become slightly acid. Occasional stirring will be found beneficial; of course the time it will be necessary to let the cream stand will vary, but the condition above named should be reached, but not greatly ex-

ceeded, for reasons before mentioned. When preparing to churn, temper the cream by placing the cream pails, one at a time, in vessels of hot or cold water as a higher or lower temperature may be sought. Stir the cream with one hand, using any convenient | F. W. Mosely, Clinton. article, and with the other hold in it a thermometer till the proper temperature has been reached. Then remove the cream pail from the vessel of tempering water. As stated before, the proper temperature of cream for churning is from 58 to 60 degrees in when food is given them at any time of the summer, and from 60 to 62 degrees in the winter.

This method of tempering cream is better than to pour into it either hot or cold water, especially the former, for it would melt the oily portion and injure the grain of the butter.

Prepare the churn by first scalding with hot water, then by rinsing with cold water. It makes but little difference what kind of a churn is used, only that it has no paddle, floats or shafts inside. It should be made of good, sound sweet wood-hard wood of course preferred-smoothly finished, especially on the inside, and so constructed that it can be easily kept clean. There can hardly be anything better than an oak package.

A churn should never be more than half full of cream, to insure which it should not be quite half full before starting, for after a few revolutions the cream swells to the extent of considerably increasing its bulk.

As indicated by kind of churn here recommended, the agent employed to produce separation, or to "bring the butter," should be concussion floats driven through the cream. Even in the pld-fashioned dash churn the agent employed in churning is mainly concussion, and the grain of the butter is less likely to be broken in that kind of a churn than one having internal parts that grind, or, as might be said, rub lt. With the cream property tempered and not to exceed the proper amount in the churn, churning may begin.

If a revolving churn is used-for isstance a barrel churn, one revolving endwise-the revolutions must not be too rapid, say from sixty to sixty-five per minute; for very thick cream, less speed will answer. The motion giving greatest concussion is the correct one; It can be determined by the ear of the operator, and varied according to the condition of the cream.

It is now conceded by experts in fairy matters that from twenty to forty minutes is about the time required | of our cheap horses, while in Belgium in churning to produce the most satisfactory results in quantity and qual-

The operation of churning should go no farther than to bring and leave the butter in granular form. In most barrel churns that revolve endwise a small, round pane of glass is inserted In the cover. Before separation begins the cream will adhere to and cover this glass. When the churning is well advanced it will begin to part so as to show some of the glass clean and

when entirely clear, stop. If instructions of last paragraph are followed, the butter will be in granufes about the size of wheat kernels. Draw off the buttermilk, and with a dipper pour a pail of cold water over the butter, letting it run through it and out of the churn. This hardens the granules of butter and prevents their massing together. Next, cover the butter with cold water, and move the churn back and forth a few times, draw off the water and repeat until the water runs from the churn clear. At this stage it is recommended and practiced by many to cover the butter with a strong brine, which can be kept for this purpose (and repeatedly used by occasional scalding to keep pure), which hardens the grains and more perlectly liberates the buttermilk, giving

butter a brighter appearance. It is now ready for the salt. The amount of salt required depends on the ing off ridges and filling depressions tastes of the consumers and the de-mands of the market. The average is manure that becomes scattered ever

POINTERS ON POULTRY.

Small Potatoes Make Good Poultry Fee -Regularity in Feeding.

Regularity in feeding procures rapid growth in chicks. More food of the ame kind given at long, but irregular intervals, will not give them the same vigor or size. The man who follows haphazard ways in anything these times will get behind the procession.

As a health measure, where large numbers of fowls are compelled to range on a limited enclosure, air slacked Ilme should be liberally used. Let it be scattered late in the evening, after the chickens have gone to roost. It will greatly counteract the decomposing matter which is so deleterious.

There is a surplus of small potatoes this year, and they can be utilized as poultry food. Boil, mash and mix with bran, feed while warm. Feed moderately, and not every day, remembering that the hens need a variety. Too many potatoes will make light colored

Keep the older geese and sell the goslings. The older ones are the best breeders, layers and grow the most and best feathers, while the young geese bring the best prices in the markets. Two or three weeks will get them in marketable shape, if fed freely, and at least five times a day.

There is nothing like going to market with attractive goods. Eggs should be clean and in tidy packages; but do not make a rule of washing them, for it takes away the appearance of freshness. If the soiled spots are wiped off the hands to come in contact with it as before they become stains, nothing else their warmth melts and injures the grain. Break a piece of cold butter, is required. and if the grain is perfect, the broken

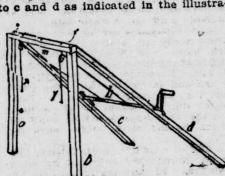
If hens stop laying at this season of the year, as is not unusual, a change of feed for a few days will often start them into business again. Always, and with any variety of hens, variety in feed brings the best results. Appetites are renewed and new elements supplid.

Edward Atkinson says that the product of the hen mines is greater in value than the product of the iron furnace; is about twice the value of the wool product, and three or four times the value of our output of silver.

A HOISTING DEV.CE.

A Simple Device of Great Service in Butchering.

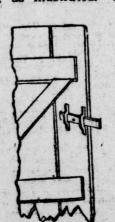
The accompanying illustration represents a simple device which is of great service when butchering. The uprights a and b are 4x4's, or ordinary post timber 10 to 12 feet long. These are set into the ground two or three feet, five feet apart. To the tops of these festen e f with bolts or spikes Place c and d in position, secure the upper ends at e and f, and set the lower ends firmly in the ground For h use an old shaft or a piece of hard wood and fasten it to c and d as indicated in the illustra-



tion. Attach one end of the two ropes x and y to h, and run them through the pulleys attached to the crosspiece e f. Fasten these ropes to the hind legs of the animal to be lifted. If one rope and a gambrel is preferred, attach it to the middle of h and run through a pulley at m. Two ropes are preferable. By this apparatus one man can life the heaviest carcass. A wagon box bottom side up my be placed between a and b for a platform.-American Agricultur-A continual ration of but a single item

A Safe Barn Door Latch.

Such a door will prevent foraging expeditions of live stock to the barn floor to consume expensive feeds. Oldfashioned wood latches playing horizontally work back as winds shake the doors, and the doors then blow open Doors will sometimes be left open by careless, and even by very careful people, no matter how they are latched, and while there are latches for all kinds of gates and doors, yet for a common stable door one may use a wooden or iron slide latch that will never open of itself, by simply inclining the latch downward, as illustrated. A secure



fastening for double doors of a barn consists of a lever pivoted by a halfinch bolt to the middle cleat of the door, with a bar on each side of the pivot, playing loosely on a bolt Ny which it is attached to the lever. One of the bars fits into a slot above the door and the other into a similar slot in the doorsill. By depressing the end of the lever the bars are thrown into the slots and hold the door securely fastened. When it is desired to open it, the lever is raised and the bars are withdrawn. The ends of the bars are held in place by rabbeted cleats, through which they slide freely .- American Agriculturist. piece of crosscut saw may be fastened

A Dangerous Preparation. "Since taking three bottles of your sarsaparilla I am a new woman, the testimonial published in an advertisement of a patent medicine in The Lewiston (Me.) Journal. Can

nothing be done to protect the coun-

try from so terrible a nostrum?-Louis-

wille Courier-Journal

A FAMOUS REFORMER.

Rev. C. J. Freeman Speaks of His Life and Work.

He Has Written and Preached on Both Sides of the Atlantic-Recently the Victim of a Peculiar Affliction from Which He Was Released in a Marvelous Manner.

(From the Boston Herald.) No. 157 Emerson street, South Boston, is the present home of Rev. C. J. Freeman, B.A., Ph.D., the recent rector of St. Mark's Episcopal Church at Anaconda, Mont. During the reform movement which has swept over Boston,Dr. Freeman has been frequently heard from through the various newspapers, and although a resident of a compara-tively recent date, he has exerted much public influence, which has been in-creased by the fact that he was ten years ago on the commission appointed in England to investigate the trouble-some question of the vice of great

He has preached before cultured audiences in the old world, as well as to the rough pioneers in the mining towns of the Rocky Mountains, and his utterances, as well as his sayings, have been well-seasoned with practical common sense. Dr. Freeman has written this paper a letter which will be read

with interest. He says:

"Some five years ago I found that
deex study and excessive literary work, deex study and excessive literary work, in addition to my ordinary ministerial duties, were undermining my health. I the head, and great weariness, and all thought and study became a trouble to me. I lost appetite, dld not relish ordinary food, after eating, suffering acute pains in the chest and back. There was soreness of the sto-mach, and the most of my food seem-ed to turn to sour water, with most sickly and suffocating feeling in vomiting up such sour water.



REV. C. J. FREEMAN, B.A., PH.D.

"At this time I consulted several physicians. One said I was run down, another said I had chronic indigestion; but this I do know, that with all the prescriptions which they gave me I was not improving; for, in addition, I had pains in the regions of the kidneys, a very sluggish liver, so much so that I was very much like a yellow man, was depressed in spirits, imagined all sorts of things, and was daily be-coming worse, and felt that I should soon become a confirmed invalid if I did not soon understand my complaints. I followed the advice of physicians most severely, but with fill I was completely unable to do my ministerial duty, and all I could possibly do was to rest and try to be thankful. After eighteen months treatment I found I was the victim of severe palpitation of the heart, and was almost afraid to walk across my room. Amid all this I was advised to take absolute rest from all mental work. In fact, I was already unable to take any duty for the reason that the feeling of complete prostration after the least exertion, precluded me from any duty whatever, and it appeared to my mind that I was very near being a perfect wreck. As for taking absolute rest, I could not take more than I did, unless it was so absolute as the rest in the grave. Then it would have been ab-

solute enough. "It is now quite three years, since, in addition to all the pains and pen-alties which I endured, I found creeping upon me a most peculiar numbness of the left limbs, and in fact could not walk about. If I tried to walk I had to drag the left foot along the ground. The power of locomotion seemed to be gone, and I was consoled with the information that it was partial paralysis. Whether it was or not I do not know, but this I do know, I could not walk about, and I began to think my

second childhood had commenced at the age of 41 years.
"Just about two years ago or a littie more, a ministerial friend came to see me. I was sick in bed and could hardly move, and he was something like old Job's comforter, although not quite. He had much regret and commiseration, which was a very poor balm for a sick man. But the best thing he did say was this: 'Did you ever see Pink Pills?' I said, 'Who in the world is he?' He said, 'Why do you not try Pink Pills?' He said goodbye very affectionately, so much so that doubtless he thought it was the last farewell. Nevertheless, after thinking a little, I just came to the conclusion that I would make an innovation and see what Pink Pills would do. I looked at them, and said, can any good possibly come out of these little pink things? Anyway, I would see. I was suspicious of Pink Pills, and I remembered the old proverb: 'Sospetto licentia fede,' 'suspicion is the passport to faith.' So Pink Pills I obtained, and Pink Pills I swallowed. But one box of them did not cure me, nor did I feel any dif-ference. But after I had taken nine or ten boxes of pills I was decidedly better. Yes, I was certainly improving; and after eight months of Pink Pills I could get about. The numbness of left limb was nearly gone, the pains in the head had entirely ceased, the appetite was better, I could enjoy food, and I had a free, quiet action of the heart without palpitation. In fact, in twelve months I was a new creature, and today I can stand and speak over two hours without a rest. can perform all my public duties which devolve upon me without fatigue and do all the walking which I have to do, and am thankful for it. I can

that I attribute to the patient, persevering use of Dr. Williams' Pink Pills.
"I fully, cordially and strongly commend Dr. Williams' Pink Pills to all

or any who suffer 'n a similar way, and feel sure that byone who adopts Pink Pills with perseverance and pa-tience cannot find their expectations unrealized or their reasonable hopes blasted. But he will find that bless-

safely say I was never in a better state of health than I am today, and

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they get, the genuine Walter Baker & Co.'s goods.

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ing which is the reward of a full trust Navigation and Railways in a true and reliable remedy. I shall always wish and desire the greatest success for Dr. Williams' Pink Pills, and always cherish a deep feeling of gratitude to the friend who first said to me, buy Pink Pills. I have tried them and know their true value, and am truly glad I did, for I have found them, from a good experience, to do more than is actually claimed for them. Very faithfully yours, C. J. FREEMAN, B.A., Ph.D.

"Late Rector of St. Mark's, Montana. Dr. Williams' Pink Pills contain, in

duties, were undermining my hearth. I detected that I was unable to understand things as clearly as I usually specific for such diseases as locomotor stand things as clearly as I usually specific for such diseases as locomotor at a study I suffered from a dull pain in study I suffered from a dull pain in study I suffered from a dull pain in head, and great weariness, and all tered nerves. They are an unfailing grippe, palpitation of the heart, pale and sallow complexions, all forms of weakness, either in male or female. Pink Pills are sold by all dealers, or will be sent postpaid on receipt of price (50 cents a box, or six boxes for \$2 50—they are never sold in bulk or by the 100) by addressing Dr. Williams' Medicine Company, Brockville, Ont., or Schenectady, N. Y.

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