

The Farm.

A Disease of Currant Canes.

During the last few years there has existed, in various portions of New York state, a disease of currant bushes, which has been more or less destructive to the currant industry.

The first suggestion is that all cuttings be taken from plants known to be free from the disease. It is not safe to take cuttings from apparently healthy plants in a diseased patch, but they should be obtained from localities where the disease is not present.

Fruit-Tree Pests.

Among the most interesting insects that trouble the fruit-grower are those known as "case-bearers;" thus named, from the fact that in their destructive stage they are encased in curiously shaped suits which they wear wherever they go.

It is practicable to fight this case bearer in its caterpillar stage only; and it is then so well protected in its case as to render its destruction dependent upon very thorough work. It can be kept in check by thorough work with a Paris green spray, using one pound to 105 or 200 gallons of water, or Bordeaux mixture.

cation of the Paris Green made just after the petals fall, which is also the best time to spray for the codlin moth or apple worm.

Feeding Ensilage.

Hundreds of dairymen are feeding as much as forty pounds or more daily of good ensilage without injuring the quality of the milk. At the New York Experiment Station certain cows have eaten, this winter, as much as fifty pounds of ensilage daily, and the writer can testify that the milk is of excellent taste and quality.

A New Food For Cattle.

The Maryland station has been making feeding tests with what is called a "new corn product." Cramp, the great iron ship-builder, has patented a process and erected factories in Illinois and in other corn-growing regions, for the manufacture of a packing from the pith of cornstalks, to fill in between the inner and outer walls of iron warships.

After taking out the pith, the remainder of the stalk is ground into meal about like bran, and is sold for cattle-feed. This is the substance tested by the Maryland station. The new feed was found to be superior to corn fodder—richer in nutrition, and more digestible.

A Prominent City Official

Thinks as Highly of Paine's Celery Compound As He Did Years Ago.

Mr. J. T. Dillon, Chairman of the Board of Assessors of the city of Montreal, is one of the best known and most popular citizens of the great metropolis.

As Mr. Dillon had some years ago given public testimony regarding the life-giving virtues of Paine's Celery Compound, he was recently asked if his opinions had in any way changed as far as the value of the great curing medicine is concerned.

Mr. Dillon's reply was prompt, and his statement as strong as words could make it. His brief letter reads as follows:

"I am in receipt of your valued favor, and would say that I most cheerfully testify again to the worth, value and merits of Paine's Celery Compound.

"I am never without a bottle of it in my possession, and I partake of it daily. This I have been in the habit of doing for some seven years, and can affirm that, judging from experience, it is a most wonderful nerve restorer and tonic.

OGILVIE'S Hungarian Flour.

THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

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

J.S. HARDING, St. John, N. B., Agent for the Maritime Provinces.

Saint John Sunday-School Book Room, HEADQUARTERS FOR SUNDAY-SCHOOL LIBRARIES

Libraries sent to Schools on approval. Write for Catalogues and Prices.

AMONG OUR SPECIALTIES PLEASE NOTE THE FOLLOWING:

Peloubet's Notes on S.S. Lessons. Hurlbut's Illustrated Notes.

Hurlbut's Revised Normal Lessons. Collection Envelopes.

Blackboard Cloth.

We keep the Supply Department of the N. B. Sunday-School Association

E. G. NELSON & CO., SAINT JOHN, N. B. Corner KING and CHARLOTTE Sts.

IT PAYS

to insure in the CONFEDERATION LIFE ASSOCIATION, because of its sound financial position, its moderate premium rates and its unexcelled profits to policy-holders—Policies unconditional—Guaranteed extended Insurance, paid up and cash surrender values—All claims paid immediately upon receipt of proof of death.

S. A. McLEOD, Agent at St. John.

G. W. PARKER, General Agent.

VICTORIA PARLOR MATCHES

A First-class Match at a Second-hand price ...

No Sulphur

Neat Sliding Boxes

Ask your dealer for them

THE E. B. EDDY COMPANY, Limited.

HULL MONTREAL TORONTO