

# THE FARM

## THE FRUIT CROP FOR COLD STORAGE

(By G. Harold Powell, Pomologist United States Department of Agriculture.)

The department of agriculture of the United States has been conducting investigations concerning the influence of geographic and climatic conditions, of cultural practices in the orchard, of commercial methods of picking, handling and storing the fruit and of conditions in storage warehouses, on the keeping and ultimate value of the fruit.

It is well known that the fruit which is still shared by a considerable number of apple men that the temperature of the warehouse was the one factor which determined the behavior of the fruit in its compartments. If the temperature of the rooms was only cold enough it was expected that the fruit would keep under all conditions.

When the barrels came out of the warehouse in the spring, slack packed, or the apples were decayed and mussy, or more than had developed in the orchard, or in the house at the picking time, these difficulties and many others were invariably attributed to the faulty management of the warehouse. And the records are replete with claims of the apple men against the warehousemen for cold storage charges and other damages, especially in those seasons when the selling price of the fruit has been lower than they had anticipated.

But, happily for all interests concerned, the handling and the storing of fruit, like the care of the orchard, are being reduced to a scientific basis, and we are coming to appreciate more and more that the warehouse is the last link in the chain of successful fruit growing, depending for its strength upon the character of the management of the orchard, the care in picking, packing, transporting and other handling of the fruit before it reaches the storage chambers.

The cold temperature of the warehouse exerts no mysterious influence upon fruit; it simply retards the ripening process, and checks, or may prevent, the development of its diseases. Fruit is a living body; it ripens slowly in a low temperature and quickly when the temperature is high. The diseases spread rapidly in high temperature, and some diseases, like the apple scab and bitter rot, are checked by the temperature best adapted to the storage of fruit, while others, like the molds which produce the soft brown rot in apples and pears and in some other fruits, and which cause most of the packing and shipping losses in the spring, grow slowly in the lowest temperature in which the fruit may be stored safely without freezing.

The cold storage treatment does not obliterate the differences that exist in the apples when they enter the warehouse; rather it retards, while not preventing, their normal development. If two lots of apples differ in ripeness or in the amount of disease which they are affected, in the amount of bruising, or in the conditions in which they were grown, these differences will be accentuated when the fruit is stored in a cold warehouse. The grower and the handler should, on the other hand, endeavor to secure themselves with the influence of cultural conditions on the behavior of the different varieties, and their disposition from the warehouse should be governed accordingly.

We used to think that fruit should be picked somewhat green to insure the best keeping quality. The fruit which is picked too green is not so firm and is more likely to be bruised. It has been our experience that the best keeping apples or pears are those that have attained the highest color and fullest size, but which are still hard and firm when picked. The pear has kept best when it attains full size, and is picked in the slowest time has appeared. In our storage investigation we have observed that after it is picked green fruit ripens more quickly than the fruit of the same variety, and seasonal changes have been picked more rapidly. Green picked apples, reaches the end of its life span quickly, than the later. Poorly ripened fruit brings the lowest price, but it does not attract the consumer; it never attains that exquisite aroma, or that quality that are characteristic of a fully-colored, well-matured specimen.

and outside branches ripens first, and the interior, shaded fruit, later, but by picking such varieties as the Northern Spy, Wagener, Zeopus Spitzenberg and other varieties of fine quality two or three weeks, the general average in size and color of the fruit of the entire tree may be improved considerably. I would suggest also that much of the poor color in apples, especially in old trees, is due to a large extent by judicious pruning to let the light and air in to the interior branches.

The opinion used to be quite general among apple men that it was necessary for fruit to "sweat" after picking to give it good keeping quality. It was therefore placed in piles in the orchard or in a building before packing and storing. The investigations of our department have shown that this opinion is based in theory and worse in practice. The fruit that keeps the best is that which is stored the quickest after picking; and the fruit that rots the most in the warehouse is that which is delayed in the orchard or under other conditions in transit to the warehouse. I think I am not overstating the actual condition of the fruit-storage business when I say that more than three-fourths of the practical difficulties with fruit in storage houses is the result of rough handling, coupled with delaying the storage of the fruit after it is picked. As soon as a fruit is severed from the tree all of its chemical and physiological activities are accelerated. Now, it ripens with unusual rapidity, and most rapidly when the weather is warm. As the fruit is usually moist in the barrels, or in piles, the conditions are favorable for the rapid spread of the diseases. During a delay of ten days in warm weather the fruit may have consumed a large part of its remaining life, and the diseases may become firmly established before it enters the warehouse. Slack-packed barrels, rotten fruit and financial loss are the inevitable results of this practice.

Immediate storage after picking is one of the essentials in successful fruit-storage, and then if the fruit decays there is a fair presumption that the conditions in which it was grown produced an inherent weakness in it, and that the owner showed poor judgment in holding it beyond the normal storage season of the variety provided, of course, the warehouse has been grossly mismanaged.

A farm storage or local warehouse would overcome some of the practical difficulties now experienced in handling the fruit crop. The average fruit grower cannot store the fruit quickly after picking in a retail warehouse. He does not employ enough labor, nor does he grow sufficient fruit that ripens at one time to make up a carload quickly. A conservative practice, especially among apple-growers, is to hold the fruit in the orchard until a carload is ready for shipment, or the entire crop of fall and winter fruit may be picked before the packing is begun. Under these conditions the delayed fruit ripens rapidly and the apples enter the warehouse in all stages of maturity, and will naturally break down at various times in the storage season. On the other hand, if the grower sells at the harvesting time he is obliged to accept the price fixed by the temporary condition of the fruit trade. From the business standpoint it may not be advisable for the average farmer to attempt to store his own fruit and sell it later in the season, but for the specialist in fruit-growing, the local warehouse provides a means of holding the fruit in prime condition during the warm fall weather, and places him in the most favorable condition to sell it later in the season, either to a buyer or on the general market.

The farm or local storage house is of small fruits, the peach and the pear, in providing a means of properly preparing the fruit for long-distance shipment. Many of the losses that occur while fruit is in transit are due to the ripening and to the developing of diseases that take place before the temperature of the car is sufficiently lowered, either by ventilation or by the melting of the ice. It is not uncommon for peaches to arrive in market with a loss of 5 to 20 per cent. of the top layers of the car. This is due to the unequal distribution of the temperature in the average refrigerator car and to the small body of ice. From extended experiments in shipping markets the United States Department of Agriculture found that the fruit could be held in perfect condition, and that it could be held in the car a much longer period on arrival at destination, when it had been cooled to about 40 degrees Fahrenheit, quickly after picking, and before loading in the refrigerator cars. The same principle will apply to the export shipment of peaches, pears and other apples, and to the distant shipment of small fruits.

The principle that we wish to emphasize by this issue of the discussion is that fruits of all kinds, whether they are intended for storage in warehouses or, like the perishable fruits, are shipped to the market, should be handled in the ripening process checked as soon as they are picked, as the ripening that takes place in the orchard or in transit is at the expense of the keeping quality and value on the market or in the warehouse.

I have left for the last word on the preparation of fruit for storage a phase of the question that should logically precede all others. I refer to the care in handling and preparing of the fruit. This subject has been amply illustrated since the beginning of the discussion of commercial pomology until it would seem to have been worn threadbare. I do not propose to discuss it in detail, except to point out that the most serious rots in northern apples and pears in transit and in storage are often the direct result of bad handling and packing on the part of the fruit-grower or dealer, coupled with a delay in storing the fruit, during which time the rots enter the bruised parts and develop. The common soft storage rot of apples and pears, which are caused by molds, do not affect unbruised fruit. They gain entrance only when the skin has been broken by rough picking, or sorting, or by the movement of the fruit in loosely packed packages during shipment, and kill the fruit prematurely. On the other hand, an unbruised fruit lives until it has spent its vital forces through natural chemical and physiological changes, when it dies from old age.

There are a great many farmers engaged in the raising of fruit at the present time, especially such as breeding fancy stock, growing fancy poultry, and the like, engaged in special lines of poultry, but this class of farming is not considered as ordinary farming, such as the great mass of our farmers are engaged in. There are cases on record where a farmer has received as much as \$7,000 for one animal, in the other hand, dairymen, we have records of individual cows which have netted a profit of \$100 a year. A cow's calf is worth \$1,000. But these are extraordinary circumstances, and do not fall to the lot of the average farmer.

The question arises: "What can we do to make good interest on land from \$50 to \$75 an acre? Can we afford to keep on raising beef cattle and must go into dairying?" While these points depend more or less upon the individual, yet for the sake of comparison the pasture in general has made an approximate estimate of the cost and income of raising a good dairy cow and an average good beef cow. We will first give an approximate cost of a dairy cow fed on a ration which has proven to give good results.

Corn silage, 30 lbs. at \$1.50 a ton.....\$2.25  
Alfalfa hay, 15 lbs. at \$1 a ton.....1.50  
Wheat, 3 lbs. at \$1.00 a ton.....3.00  
Total cost of one day's feed.....\$6.75

It is above stated that a cow will eat approximately eleven cents a day. The total amount of ration stated is somewhat according to the period of lactation. A cow eats more at the beginning of her lactation than at the end. However, she needs to consume a certain quantity of feed, which has been averaged at a total of \$1 a month per cow for five months. After pasturing five months a cow will eat a total of \$10 a month. A cow cannot do well on dry pasture, such as is frequently the case, and a cow fed on a ration to supply her needs, either the area of the pasture must be increased or the additional quantity of feed added, which has been averaged at a total of \$1 a month per cow for five months. After pasturing five months a cow will eat a total of \$10 a month. A cow cannot do well on dry pasture, such as is frequently the case, and a cow fed on a ration to supply her needs, either the area of the pasture must be increased or the additional quantity of feed added, which has been averaged at a total of \$1 a month per cow for five months.

Other expenses to keep a cow for one year are as follows:  
Labor for one man to attend cow.....\$12.00  
Barn rent, \$50 a year.....5.00  
Deterioration by age, if bought at 5 years averaging period of unprofitable life.....4.00  
Death of cow by disease or accident.....4.00  
Death of calf.....4.00  
Failure to breed, including maintenance of cow.....2.50  
Cow barn for 30 cows costing \$600, well built, with windmill and piping.....2.75  
P. P. C. tax.....2.75  
Renewal of windmill, pump and tank every ten years......75  
General maintenance expense, including taxes, fire and storm insurance, etc., on 1,200 pounds cream at 10c.....1.20  
Hauling 1,200 pounds cream at 10c.....1.20

Total expenditure for one cow for a year.....\$41.45  
The above estimate is based on such as is estimated from records of the scrub cow on the State of New Brunswick. It is as follows:  
Butter fat sold from 4,000 pounds of a carload.....\$82.90  
Plus sale of carcass at the end of the year.....3.00  
5,000 pounds skim milk at 20c.....10.00  
Calf at birth.....5.00  
Total.....\$100.90  
Direct net profit for one cow for one year.....\$59.45

There would be a net direct profit of 15c, but if a cow yields 20 pounds of butter fat, would be accredited with a net profit of \$22.15. Observations indicate that a cow will produce a quantity of fat consume but little more feed than the small producers.  
J. E. Sultz, of Havelock, was in Salisbury Saturday evening. Mr. Sultz expects to operate a butter factory here again this season.  
The wedding took place on Friday evening last at the home of Mr. and Mrs. Eugene Taylor, of Humphrey O'Brien, nephew of School Inspector O'Brien, and Miss Clara E. Steeves, daughter of Mr. and Mrs. Gilbert Steeves, of Steeves Mountain, Moncton. The nuptial knot was tied by Rev. H. H. Ferguson of this village.  
A. E. Trites went to Bangor, Maine, on Friday, where he will remain until about March 1.  
Reliable reports coming in from the outlying districts all point to material gains for the opposition in the approaching provincial election. Men in this county who have always voted Liberal, and are still Liberal in domination politics, are simply disgusted with the present local government, and are to be found in the front ranks with opposition workers in this campaign. The ringing speeches delivered here Friday evening by P. G. Mahoney, D. I. Welsh and Robert Maxwell, M. P., of St. John, were received by the large audience with enthusiastic applause. The speakers backed up their damaging arraignment of the government with proofs which carried conviction to the minds of every reasonable elector in the audience. "Seeing is believing" was clearly demonstrated when D. I. Welsh produced the Ontario 4th reader together with the New Brunswick 4th reader, two books of similar size and make up, with the odds in point of merit, in favor of the Ontario book, and pointed out to the intelligent electors that the prices of the two books were fifteen cents for the Ontario book and fifty cents for the New Brunswick production.

Members of the Government assert and maintain that the prices of School Books in New Brunswick are not unreasonable. They insist that these prices are actually lower than in other Provinces, except Ontario, where they contend that cheaper prices were secured by the purchase of the stock of a Bankrupt Publisher.

The Leader of the Opposition and Candidates supporting him assert and can absolutely prove that many of the New Brunswick School Books have, since 1899, been solely controlled by a MONOPOLY formed with the consent and approval of the Government; and, further, that this unscrupulous Monopoly has priced such books at the very excessive figures which our people have been compelled to pay. This has meant a systematic and organized extortion from our people of TENS OF THOUSANDS OF DOLLARS EACH YEAR.

The Opposition claim that, even the present wrongful system of School Book supply—if handled on honest business principles—should certainly enable the selling of the books at fully 30 p. c. cheaper than present prices, while, UNDER A PROPER, BUSINESS-LIKE ARRANGEMENT WITH PUBLISHERS, THE REDUCTION WOULD BE ALMOST 50 p. c.

In proof of their contention, the Opposition point to the fact that, UNDER COMPETITION, the prices of Ontario Readers, up to the High School Grades, have been reduced from \$1.15 per set to 49 CENTS per set; and that the comparative prices for full sets of Readers in the two Provinces today, are—

READERS.	ONTARIO.	NEW BRUNSWICK.
1st Books, including Primers, -	12c.	35c.
Second Book, - - - - -	9c.	30c.
Third Book, - - - - -	13c.	40c.
Fourth Book, - - - - -	15c.	50c.
Fifth Book, (High School) - -	50c.	60c.
TOTAL, - - - - -	99cts	\$2.15

The Full Set of Nova Scotia Readers—seven different books of a much higher quality than New Brunswick Readers—sells for \$1.70.

The contention of the Members of the New Brunswick Government that the cheaper Ontario Readers were "Bankrupt Stock," sold at a sacrifice, IS UTTERLY DISPROVEN by the statements of the Premier of Ontario, the Deputy Minister of Education and the Canada Publishing Company. These authorities unite in saying that the books in question are NOT "Bankrupt Stock"; but, on the contrary, ARE NOW BEING PUBLISHED AND SUPPLIED UNDER A CONTRACT ENTERED INTO LAST YEAR, which contract was PUT UP TO PUBLIC COMPETITION and the LOWEST TENDER ACCEPTED.

belonging to the lower end of Albert County, secured a job recently in the B. Campbell's rotary saw mill, a few miles north of this village. An eruption breaking out on the man's body on Sunday was deemed advisable to send for a doctor. Dr. H. A. Jones, of this village, was called, and after looking the patient over, called Dr. C. A. King in consultation, and after making a careful diagnosis of the case, both medical men agreed that it was a case of smallpox. Much against the young man's wishes he was placed in an isolation room and cautioned by the doctors not to go out. Despite a fair amount of vigilance, however, the man cleared out during Sunday night, and arrived on the scene promptly Monday morning. The doctor has quarantined the premises, ordered a general vaccination of the district, which may possibly include this village, and is taking every precautionary measure to guard against the spread of the disease in the locality.

Doctors D. C. McDonald, of Petticoat, chairman of the Westmorland county board of health, was notified on Sunday and arrived on the scene promptly Monday morning. The doctor has quarantined the premises, ordered a general vaccination of the district, which may possibly include this village, and is taking every precautionary measure to guard against the spread of the disease in the locality.

On Wednesday, at Rothesay, Mrs. H. P. Puddington was hostess at luncheon and bridge. On all sides, the function is spoken of as having been one of the delightful events of this gay season. The guests left the city by the 1 o'clock train and were met at Rothesay by carriages, which conveyed them to their destination. After the guests had been greeted by their hostesses, who were beautifully gowned in white silk, luncheon was served at individual tables. The large one in the dining room was artistically decorated with flowers, cut glass and silver. Bridge provided diversion for the afternoon and ten tables were formed. The prize winners were Mrs. Fred E. Sayre, Mrs. Leonard Tilley, Mrs. Weldon and Mrs. Harold C. Schofield. The guests included Mrs. O'Givvie, Mrs. Purvis, and Mr. W. A. Lockhart. The guests included Mrs. W. J. Malcolm McKay, Mr. and Mrs. Ward, Col. and Mrs. O'Givvie, Mr. and Mrs. Purvis, and Mrs. E. H. Fairweather (Rothesay), Mr. and Mrs. Roy Skinner, Mrs. Easson, Mrs. Hanington, Mr. and Mrs. W. A. Lockhart, Miss Chapman, Mrs. Deniere, Judge Landry, Mr. Albert Hickman and Mr. Pollard Lewin. Mrs. Walter Harrison gave a small but delightful dinner on Thursday evening. Mrs. Walter Allison entertained at bridge yesterday afternoon. The prizes were won by Mrs. George West Jones, Mrs. Carruthers, Mrs. E. E. Sayre, Mrs. Frank Fairweather, Mrs. J. R. E. Snodball, Mrs. Rupert Turnbull, Mrs. Leonard Tilley, Mrs. W. A. Lockhart, Miss Deniere, Mrs. Barnaby, Miss Tuck, Mrs. J. Roy Campbell, Mrs. Percy W. Thomson, Miss Edith Skinner, Mrs. E. E. Sayre, Mrs. George Bahroy, Miss McMillan, Miss Daisy Fairweather, Mrs. Ethel Jarvis, Mrs. Wm. McLaughlin, Miss J. N. Anglin and Miss Gillis.

Sumex, N. B., Feb. 17.—Another heavy freshet occurred in Kings county on Saturday night and Sunday morning. The rain poured in torrents and the snow melted very quickly. The ice in the river went under the heavy pressure of water, and fields and roads were flooded in every direction. In Sumex celtars were knee deep with water and considerable damage was done to sidewalks.  
Small bridges were carried off and the roads are covered with drift ice. At the camp grounds the presence of a new breaker, which is in course of erection by the Intercolonial, alone saved the track from going out.  
Reports reached town this morning giving details of extensive damage throughout the county. At Millstream two large bridges were swept down stream. The long bridge near McAulay's Corner was the first to go and Sharp's bridge was also torn away. On the back road, which runs from Roachville to the Smith Creek road, the bridge at Coughlins was destroyed. The damage is the worst in years. The going out of the bridges will interrupt communication for a short time. Temporary repairs will be made as soon as possible.

Bathurst Rector Inducted.  
Bathurst, N.B., Feb. 17.—At St. George's church on Sunday morning Rev. R. L. Carson was inducted rector of the church by Bishop Richardson.  
A meeting of the Chatham Deacons will be held at the hospital attendant—Phwat (we say the doctor's name was?)  
Attendant—Dr. Kilpatrick.  
Mr. Sturges—That settles it. No doctor that cognomen will get a chance to operate on me—no, if I know it.  
Attendee—Why not?  
Mr. Sturges—Well, ye see, my name is Patrick—Judge.

SMALLPOX PATIENT ESCAPED FROM ROOM  
Was Working in Mill in Westmorland County, and is Thought to Have Fled to Albert County.  
Many Salisbury Liberals in Revolt and Will Vote Opposition; School Book Charges Proved at Crowded Meeting.

Salisbury, N. B., Feb. 17.—William E. Trites, of Trites Brothers, railway contractor, arrived home from Bangor, Maine, Saturday evening.  
Mrs. Andrew Miller, of Dorchester, is ill, at this place.  
A party of friends very pleasantly on Wednesday evening.  
J. E. Sultz, of Havelock, was in Salisbury Saturday evening. Mr. Sultz expects to operate a butter factory here again this season.  
The wedding took place on Friday evening last at the home of Mr. and Mrs. Eugene Taylor, of Humphrey O'Brien, nephew of School Inspector O'Brien, and Miss Clara E. Steeves, daughter of Mr. and Mrs. Gilbert Steeves, of Steeves Mountain, Moncton. The nuptial knot was tied by Rev. H. H. Ferguson of this village.  
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PERSONAL INTELLIGENCE

As the season advances the rush begins and socially speaking this week was crowded full. It is not expected that there will be any let up to the social whirl until Ash Wednesday, when at least six weeks will be given to the tired hostess in which to recuperate and incidentally prepare for the games which are sure to occur after Easter.

Mrs. Joseph Allison gave a St. Valentin's luncheon on Thursday at her residence, Princess street, for Miss Annie Puddington, who intends leaving town soon for a tour through the United States. The decorations were beautiful and elaborate. In the centre stood a flaming heart of scarlet geraniums. From the electric light streamers of red ribbon streamers were attached, led to each guest's plate and were attached to pretty silver bonnets upon which a tiny cupid held a picture which would have delighted the eye of an artist. Among the favored guests were Miss Annie Puddington, Mrs. J. R. E. Snodball, Mrs. Mabel Thomson, Mrs. Joseph Allison, Mrs. Leonard Tilley, Mrs. W. A. Lockhart, Mrs. W. J. Malcolm McKay, Mr. and Mrs. Ward, Col. and Mrs. O'Givvie, Mr. and Mrs. Purvis, and Mrs. E. H. Fairweather (Rothesay), Mr. and Mrs. Roy Skinner, Mrs. Easson, Mrs. Hanington, Mr. and Mrs. W. A. Lockhart, Miss Chapman, Mrs. Deniere, Judge Landry, Mr. Albert Hickman and Mr. Pollard Lewin. Mrs. Walter Harrison gave a small but delightful dinner on Thursday evening. Mrs. Walter Allison entertained at bridge yesterday afternoon. The prizes were won by Mrs. George West Jones, Mrs. Carruthers, Mrs. E. E. Sayre, Mrs. Frank Fairweather, Mrs. J. R. E. Snodball, Mrs. Rupert Turnbull, Mrs. Leonard Tilley, Mrs. W. A. Lockhart, Miss Deniere, Mrs. Barnaby, Miss Tuck, Mrs. J. Roy Campbell, Mrs. Percy W. Thomson, Miss Edith Skinner, Mrs. E. E. Sayre, Mrs. George Bahroy, Miss McMillan, Miss Daisy Fairweather, Mrs. Ethel Jarvis, Mrs. Wm. McLaughlin, Miss J. N. Anglin and Miss Gillis.

Mrs. Fred Schofield was hostess at a bridge of four tables last evening, entertaining only relatives and connections. Mrs. W. Malcolm McKay has issued invitations for a bridge to be given on Tuesday of next week.  
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Mrs. Ted, of Hazen street, entertained most enjoyably at bridge on Wednesday evening of this week. The prizes were won by Mrs. Foster, of Rothesay, Mrs. Hunter O'Givvie, Mrs. Purvis, and Mr. W. A. Lockhart. The guests included Mrs. W. J. Malcolm McKay, Mr. and Mrs. Ward, Col. and Mrs. O'Givvie, Mr. and Mrs. Purvis, and Mrs. E. H. Fairweather (Rothesay), Mr. and Mrs. Roy Skinner, Mrs. Easson, Mrs. Hanington, Mr. and Mrs. W. A. Lockhart, Miss Chapman, Mrs. Deniere, Judge Landry, Mr. Albert Hickman and Mr. Pollard Lewin. Mrs. Walter Harrison gave a small but delightful dinner on Thursday evening. Mrs. Walter Allison entertained at bridge yesterday afternoon. The prizes were won by Mrs. George West Jones, Mrs. Carruthers, Mrs. E. E. Sayre, Mrs. Frank Fairweather, Mrs. J. R. E. Snodball, Mrs. Rupert Turnbull, Mrs. Leonard Tilley, Mrs. W. A. Lockhart, Miss Deniere, Mrs. Barnaby, Miss Tuck, Mrs. J. Roy Campbell, Mrs. Percy W. Thomson, Miss Edith Skinner, Mrs. E. E. Sayre, Mrs. George Bahroy, Miss McMillan, Miss Daisy Fairweather, Mrs. Ethel Jarvis, Mrs. Wm. McLaughlin, Miss J. N. Anglin and Miss Gillis.

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THE DAIRY VS. THE BEEF COW  
There are more than 16,000,000 cows distributed over 4,750,000 farms of three or four acres each, and about 1,000,000 owned in towns, cities and other country places, making a total of more than 17,000,000 in all in the United States. In order to conceive this vast number let us suppose that, if they were to be marked for each animal, they would form a column nine lines abreast from New York clear across the country to San Francisco. If properly managed, dairymen will furnish the best of the meat and milk for the world. As a matter of fact, dairy farming is known as one of the highest types of ordinary man.

BATHURST VILLAGE HOUSE GUTTED BY FIRE  
Bathurst, N. B., Feb. 15.—About 1.30 o'clock this morning fire was discovered in the attic of Dr. R. G. Duncan's office, Bathurst Village. A alarm of fire quickly brought out the firemen with their apparatus. The building was gutted, but nearly all the contents were saved.  
A telegram from Portland (Me.), last night announced the death of Walter G. Glendinning, of Canobie, Gloucester county. Mr. Glendinning was sixty-three years of age and had been in the Portland book and stationery business for nearly two weeks ago. A wife, three daughters and six sons survive. The remains leave Portland for here on Sunday night.