### The Farm.

### Provincial Board of Health.

At a meeting of the Provincial Board of Health, held at St. John, June 10th, 1897, the following resolution was adopted :-

"In view of the fact that tuberculosis in cattle exists to a much greater extent than is generally supposed, and that there is no doubt that the disease is very frequently transmitted by milk; therefore Resolved, That this Board issue a Cir-

cular, for general distribution, setting forth the above facts and advising people not to buy milk from dealers unless a certificate be furnished stating that the herds supply-ing the milk have been tested by the Tuberculin test; and also giving the method by which milk can be sterilized and so rendered free from danger."

Carrying out the spirit of the above Reso lution, this Circular has been issued, and will be sent to the various Local Boards of Health of the Province, that it may be distributed generally.

### Advice of the Provincial Board of Health Regarding the Use and Care of Milk.

This fluid food, so necessary for man "from his cradle to his grave," is very often the vehicle by which disease germs are conveyed to the stomach. This is not matter of doubt, but one of positive cer-

It is notorious that tuberculosis (consumption) frequently exists in herds of cattle without the knowledge of the owner. The milk of a cow having that disease is apt to contain the germ, and when taken into the stomach of a human being may, and often does, generate the disease. Many escape, but the fact that the disease can be transmitted renders it imperative that precautionary measures should be taken.

Happily, by the proper use of Tuber-culin, we possess the power to detect the disease in the animal. The test is not infallible, but it is so nearly so as to make it criminal in the vendor or the user of milk to neglect this measure; indeed, milk from a tuberculous animal need never be used.

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The germs in the milk that conveys disease may be destroyed by boiling or sterilizatian. Boiling is in some respects objectionable, the taste and other qualities of the milk being injured. Sterilization is preferable, and when properly performed the milk may be used with safety. It is well to say here, that neither boiling or sterilization can remove the impurities forced into milk when improperly taken from a filthy cow in a filthy stable.

### Directions for Sterilization.

The milk for the day, immediately after it is procured, should be placed in the inner cooker and surrounded by a sufficient quantity of water and heated to a temperature of 60 degs., an ordinary thermometer being used, kept at that temperature for 25 minutes, then cooled as quickly as pos sible, placed in bottles previously sterilized by being placed in boiling water, and then corked with absorbent cotton, after which it should be kept in a cool and pure at-mosphere. Milk treated in this manner will remain sweet much longer than when

kept in the ordinary way.

The conditions of wholesome milk supply are healthy cows kept in clean and well ventilated stables, affording not less than 2,000 cubic feet of air space to each The cow should be well and carefully fed, daily groomed and washed when soiled. If the udder is not protected it should be washed before the milking is commenced. The hands of the milker should be thoroughly clean and his ordinary clothing should be covered with a washable sack. The milk should be drawn in a sterilized tin can well strained and immediately and rapidly cooled, and kept

in a pure, cold atmosphere until delivered. The specific gravity of good milk should be about 1030, its total solids 13, and its

The vendor who carries out these precepts will gain and retain the confidence of the public, for the day is fast approaching when all will recognize the advantage of greater care in the production of this valuable article of food.

### \* \* \* A Poison Strip.

Just at this time of the year there is a general movement of large bands of sheep from their ranges south and west of Spokane to their sunmer ranges in the mountains to the north and east. Several large bands have passed by east of that city with-in the past few weeks on this route. The sheepmen are having this spring the usual trouble in crossing what is known among them as "poison strip." This is a strip of country about five miles wide between Spokane and Fine City, on which there grows some kind of a plant that is poisonous to sheep. It is not generally known that such a strip exists, but every sheepman who has ever run sheep in that part of the state is aware of it, knows its exact location, and makes preparations for crossing it in going north or south with his bands. The strip is about five miles wide, and extends along the edge of the timber, beginning near the Idaho line and extending south almost to Rock Lake. Another similar strip extends out south of Cheney and west towards

Just what the plant is that kills the sheep is not known, but it is seldom that a band is driven across it without losing from five to fifty head. The Person & Poe sheep of 6,000 head in two bands that crossed the strip this week lost only twelve head, and their owners consider themselves quite fortunate in escaping so lightly. Last year they lost forty. Several years ago, before the exact location of the strip was definitely known, a band of 1,500 sheep was driven leisurely across it, and 700 of them died from the effects of the poison. Experience has taught sheepmen that the only way to cross in safety is to drive the sheep across on the run, so they will not get an opportunity of grazing on it. This method is the one universally adopted .- [Spokane Chronicle.

### Covering Clover Seed.

One of the principal causes of failure in securing a good catch of clover is the lack of sufficient moisture immediately after seeding. When seed is sown on winter wheat it sometimes fails to germinate because a crust forms on top of the ground, especially if the season is dry and the seeds do not become sufficiently imbedded. This may be remedied to a great extent by harrowing the ground lightly immediately after the clover has been sown, to give the seeds a light covering. If clover is sown with spring grain it becomes almost a necessity to give the seeds a covering deep enough to secure moisture, but not too deep so as to exclude light. One-half to one inch is about right, especially if the soil is light and sandy. Clover seed covered to a depth of three inches in the light sandy soils of the Western States has grown and made a good stand, and produced a more vigorous growth than that covered only one-half an inch deep. But deep covering would under no circumstances be advisable where there is plenty of moisture, as in the Eastern States, and dry seasons are rare exceptions. However, a light covering will be advisable under most conditions Last spring I seeded a couple of small pieces to red and alsike clovers and gave the seed a covering by using a light drag. Although the season was an unusually wet one I succeeded in obtaining a good stand. So even a large amount of moisture will not destroy the clover seed, if it has not been covered too. deep,-(Correspondence Field

Faine's Celery Compound is the Creat Builder and Recuperator.

As a rule there is no pain following physical and mental exhaustion and debility.

You know you are weak, faint, languid, have loss of memory, depression of spirits, with a wasting of fesh. Your troubles proceed simply from nervous exhaustion, and though you are not suffering pain and agony, be assured your condition is extremely perilous, and demands immediate attention.

That wonderful stream (the blood) that runs to every part of the body, supplying

This Hot Weather,

the most minute nerves and tissues, is foul and poisoned. In your present condition your blood is not a life stream; it is a stagnant pool of disease and death.

The healthy, hale and strong, that bear up during the hottest weather, and that are blessed with clean, pure blood and steady nerves, are the people who make use of Paine's Celery Corpound, the only medicine that revitalizes the blood; that fortifies the nervous system, that gives perfect discussed in the nerves and tissues, is foul and poisoned. In your present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is not a life stream; it is a stagnant point of the present condition your blood is not a life stream; it is not a life stream

# 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 Ogdivie's Hungarian.

THE PRICE is now so near that of Ontario flours, that you would lose

by buying any other.

IT ABSORBS more water than any other known flour; therefore, the

IT ABSORBS more water than any occur bread will keep moist longer.

HUNGARIAN is made from No. I 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 four 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 Provinces.

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