

The matter which this page contains is carefully selected from various sources and we guarantee that, to any intelligent farmer or housewife, the contents of this single page from week to week during the year, will be worth several times the subscription price of the paper.

## THE HOME.

### SHALL WE BE WELL OR SICK?

Dr. T. DeWitt Talmage puts the case thus: "There are women to whom I write who are in feeble health, and who are worried about the future. They are making out very well now, but they are bothering themselves about future pleurisy and rheumatism and neuralgia and fevers. Their eyesight is feeble, and they are worried lest they may entirely lose it. Their hearing is indistinct, and they are alarmed lest they may become entirely deaf. They feel chilly to-day, and are expecting an attack of typhoid. They have been troubled for weeks with some perplexing malady, and dread becoming lifelong invalids. Take care of your health now and trust God for the future. Be not guilty of the blasphemy of asking him to take care of you while you sleep with your windows light down, or eat chicken salad at eleven o'clock at night, or sit down on a cake of ice to cool off. Be prudent and then be confident. Some of the sickest people have been the most useful. It was so with Payson, who died of diphtheria; and Robert Hall, who used to stop in the midst of his sermon and lie down on the pulpit-foam to rest, and then go on again. Theodore Frelinghuysen had a great horror of dying till the time came, and then went peacefully. Take care of the present, and let the future look out for itself. Don't be oblivious of a future before you, but don't worry and fret about it. Live in the present the very best you know how, let your kindness to others be of to-day, your life an immediate example for others."—Ex.

### MOTH PREVENTIVE.

There is one sure preventive of moths and one which I have never seen mentioned, says a writer. It is tansy. Sprinkle the leaves freely about your woollens and furs, and the moths will never get into them. When I was a child my grandmother used to send me to the tansy patch on the hill with a large basket in which to bring home plenty of tansy leaves. In the garret were five large hair-covered trunks, stuffed with brass cans, filled with her best blankets, corsets, flannel sheets, etc. Some of them had never been used until my grandmother had grandchildren, notwithstanding she always had a large family to provide for. But the supply of her bedding, linen and other household articles were in excess of the demand.

This large amount of bedding, tablecloths, towels, and linen sheets was spun and woven in her father's house, and the girls were given full liberty to take all they were willing to make up for themselves. That was part of their marriage dower. I can well remember how grandmother took the extra supply out of those trunks in the garret once a year, hung the articles on a clothes-line down in the orchard, beat them, and put them away again to lie amid the tansy leaves until another year. The fourth generation of her posterity are sleeping under the same blankets and blue and white coverlets now, which prove the efficacy of the old time.—Good Housekeeper.

### KEEP YOUNG.

Judicious mental work may help to lift one out of the rut of premature old age. Read and think of what you read. Don't use your mind as though it were a sieve, and you were trying to see how much you could pour through it. There is a belief extant that knowledge, if gained at all, must be acquired in youth. Fallacious fallacy! Behold Galileo at three score and ten pursuing his studies with unflagging zeal; Otto beginning Greek when advanced in years; Ogbly commencing classical studies when past fifty. Gladness is as much the student today as when the bloom of youth mantled his cheek. Be kind to the brain and fancies of youth. If they prove perennial, so much the better. Don't forbid yourself glad, recreative thought and action. Smile without affectation; be pleasant without being silly—in short, be young as long as you can.—Selected.

### HOW TO WALK.

It would seem sometimes that the art of graceful walking might be numbered among the lost sciences, so few women master the accomplishment, or even acquire any approach to perfection in this exercise, which is the foundation of all others. Everyone succeeds in propelling himself along by means of his feet, but that is not true walking. An English authority says: "The body should be held erect, the shoulders down, chest expanded, and the leg moved from the hip, the whole figure above being immovable. The movement from the knee is said to be the secret of bad walking, combined with the discomfort of light shoes and high heels, which turn the figure in a most ungainly manner. A short, brisk walk is beneficial, while a tramp for miles results in utter weariness."

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## THE FARM.

### INVENTION AND INVESTIGATION IN THE DAIRY.

N. Y. Tribune.

While the dairy world has for years been inventing and studying to perfect the mechanism of the dairy and obtain from the milk the last obtainable drop of fat and the remaining speck of curd, there has not until the last five years been that thorough investigation of the chemistry of milk and its products that the magnitude of the industry warranted, taking quality and uniformity as a measure of value. Since that period, there has been little lacking in this respect, and some of the real "discoveries" of the present period have been made by the dairy chemists. Strange as it may appear, and with a billion pounds of butter yearly depending upon its quality and flavor for the best prices, the question of "whence the flavor" has not been seriously raised; and that such a thing as high and uniform flavor could be secured by any artificial agency was not thought of. The generally accepted theory in the matter was that the flavor resulted from the character of the food furnished to the cow and from the foods the "ethereal oils" of the plants passed into the milk, and gave flavor to the fat, and to that end June grasses and certain grains were recommended as the best butter foods; but when it began to be surmised that fermenting the cream was the true cause of flavor in butter, and that acid cream made a more racy aroma than sweet cream, and the two had no taste in common, it was explained that the acid brought out the flavor from its hiding-places.

That food did create the flavor was asserted from the fact that certain foods imparted their peculiar odors to the milk and butter, and if a certain plant could spoil the butter with its rank taste, the same might produce the flavor desired; but few agreed as to the kind of foods which did produce true butter flavor. Later on, to complicate the matter, it was found that heating and aeration of milk that had had odors and ripening the cream at about 82 degrees would not only expel the odors but give to the butter a fine flavor, a matter which upset all theories, food influences and all. Then came the discovery of Professor Conn, of Connecticut, who showed that there were about fifty forms of bacteria that infested cream, and it was to these, according to their day and generation, governed by atmospheric conditions, largely, that all the different flavors of butter were due, save where cows had been allowed to eat onions and the like possessing volatile oils of noxious taste, in which case these oils, undigested, passed into the milk ducts, and with their pungent odor imparted the "faint" as well as milk. Then another thing was found, that these germs of ferment had a liking for certain temperatures, in which they best developed, and the group of lactic acid ferments held their latitude of between 50 and 65 degrees, which accounted for the popular opinion of that point being the best temperature in which to ripen cream to get the best flavor. Selecting from these few groups, the Professor soon found that a family of germs, now known as "No. 41," if separated as a pure cult, would, if used as the inoculator of cream, give the June flavor every time, provided good cream was taken, and with the same success as has the woman who, with good flour and good, pure yeast, expects good bread.

So, "whence the flavor in butter?" This question has been recently asked of a score of the great dairy teachers of this country, and their replies are worth the reading. Not one of them holds that the food creates what the market calls flavor, but some seem to think that the food may have an indirect influence—possibly by the No. 41, from getting in perfect work, or, rather, putting in an odor that not enough flavor can be developed by the germs to obscure the odor imparted by the food. As Dr. Babcock, "butter fat, if pure, is about destitute of any flavor, and what we call butter flavor is not the flavor of the fat, but flavor of the milk curd and other constituents found in the butter, caused by the fermenting of the cream, and these flavors may be cooking the milk and cream and aeration be expelled, and by the use of pure curd the desired flavors may be obtained"; a statement that rather staggers the oldest inhabitant, but does not explain why it is that flavors are often found to be influenced outside of food, and proper care of the milk. This will, we think, explain why butter in June is better flavored than in January. The grass gives to the milk a more limpid character, and the atmospheric conditions are more favorable for lactic acid development; hence a better ferment than in January, when the weather is cold, the milk more viscid and another family of ferments, owing to the temperature, is in possession of the field. It would explain why cows, several months in milk, will not give milk from which as fine flavored butter can be made as from a fresh cow, the constitutional change of the milk, owing to lactation, preventing high development of flavor, and why cows pastured on hilly and even mountainous land give better milk—1. e., milk from which butter of

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THURCO, N. B.

S. B. SNELL.

a better flavor can be produced than from lower and swampy lands. So, in one sense, it may be that food may cause a milk to be given from which finer flavors can be developed than from others, but that any food yet fed can produce desired flavors is denied. Many of the undesirable odors and flavors and tastes that are found in butter are absorbed from the air by the milk, and neither cow nor food is responsible for them. So, after all, the lesson is only the more emphatic: Better cows, better foods cured in the best way, pure clean facilities, and cleanly surroundings, and neatness, good order, and understanding made conspicuous everywhere about the dairy farm and dairy house.

### LIQUID MANURE.

Liquid manure applied directly to plants gives much better and quicker results than the coarse manure. The fertilizing elements contained in the liquid manure are in a condition for rapid absorption, and the plants consequently feel the benefit at once. It does not follow, however, that liquid manures can or should take the place of all coarse manures any more than that the highly concentrated commercial fertilizers should run out the barnyard fertilizers. The soil needs both. One great advantage that coarse barnyard manures confer upon the soil is to separate the soil particles, and make them more porous. The thicker and more compact a soil is the more does it need coarse barnyard manures.

But the value of the liquid manure is frequently overlooked by farmers, and more of this is wasted than saved. If a manure heap is located outdoors where the spring rains can fall upon it, the water leaching through the pile will soon form a puddle at the bottom. If allowed to stand a short time it will get dark. Now apply some of this liquid manure direct to a dozen hills of corn or any vegetable, and fertilize a dozen more equally good hills with the coarse manure from the pile. Make two or three applications of each during the summer and watch the results.

The experiment has been tried many times, and the results are invariably in favor of the liquid manure. The plants grow faster and thriftier and produce larger crops. At the Iowa Experiment Station some time ago this experiment was tried, and the acre of corn fertilized with the liquid manure yielded 82.03 bushels of corn, and another acre fertilized with barnyard manure of ordinary richness produced only 59.06 bushels.

This represents roughly what a farmer is losing when he exposes his manure pile so that the liquid part is wasted. Every rain that falls on it washes away considerable of its most valuable ingredients. This waste is needless. It continues right up to the time of applying the manure to the field. If allowed to stand out all winter it stands to reason that more than half of the essence of the manure has been wasted. Fortunately of late years this practice of exposing the manure to the weather at all seasons of the year has generally fallen into disuse, and only a few farmers of the old school hold to it. In the cowyard and stables the liquid part of the manure is allowed to soak into the earth, where it can never be recovered. On a large farm this waste is enormous. If one has wooden or cemented floors, of course, the waste is checked almost entirely, but not one in ten have such floors.

The hard, scrub floors, packed down by a heavy pounding, and covered with a foot of chaff, will collect most of this liquid manure in the cow-stable. But the absorbent must be renewed often enough to keep all of the liquid from this waste. The chaff has a slight incline the liquid will run off and can be conducted into receivers placed at one side. During rain storms the surplus moisture is great, and a dozen barrels of liquid can be collected in this way. The waste is then greatly diluted, but it can be poured over the manure heap later in the dry weather so that most of it can be absorbed. One loses little from the cow-stable, exposed to the weather by adopting some such plan as this.—German-town Telegraph.

### A WINTER IN PARIS.

Mr. G. T. Falford's Return from the World's latest city.

A Reporter's Interesting Interview with the best of them at Versailles, the Paris suburb where the Emperors used to keep their court—has given favorable testimony through the press of quite wonderful cures through the use of Pink Pills in his practice; and the Religious, an order of Nuns like the Sisters of Charity, have also made an extensive use of Pink Pills in their charitable work, and given strong testimonials as to their good effects.

"How do you find business all round?" "Pretty good. We have sold in the past twelve months a little over two million three hundred and sixty thousand boxes of Pink Pills."

"That is a pretty large order isn't it?" "It is the best twelve months business yet. Look for a minute at what the figures mean. If all the pills were turned out into a heap, and a person were to count them, it would take ten days and six days a week, the job would take—I have reckoned it—years, 21 days, 6 hours and 40 minutes. Or, if you want further statistics, it is somewhere about two pills a head for the

combined adult population of Canada, Great Britain, Ireland and the United States. I don't give these figures to glorify the business, you will understand, but to enable you to make the facts tangible to an ordinary reader."

"Does Great Britain do its share in the business?" asked the reporter.

"Yes, I think we have had a record there. The head of a leading advertising agency in London to whom I showed my figures, told me that no business of the kind had ever reached the same dimensions in England in as short a time; for though we have only been working in England two years, there are as large a sale as Pink Pills, and one of these is over thirty years old, while the other has been at work at least half that time."

"How do you account for the way Pink Pills have 'jumped' the English market then?"

"I cannot attribute it to reasonable logic to anything but the merits of the pills."

"Was everything lovely, asked the reporter or were there any crumpled rose-leaves in the couch?"

"Can't grumble, except in one way. There's a certain amount of substitution in some retail stores, and there is a man in Manchester, England, that I have had to prosecute on the criminal charge for it."

"But what do the substitutes do—do they duplicate your formula under some other name?"

"No, not a bit of it; that is the worst feature of the fraud. No dealer can possibly know what is in Pink Pills; and if he did, he couldn't prepare them in small quantities to sell at a profit. They are not common drugs, and by no means cheap to make. I suppose I have spent from ten to twelve thousand dollars, since I took over the trade mark, in trying if the formula could be improved, and spent a share of it for nothing."

"What do you mean by 'for nothing'?"

"After I acquired the trade mark I saw that if the thing was to be made as success it was imperative that I should have the best tonic pill that could be gotten up. Consequently I obtained the advice and opinion of some of the most noted men in medicine in Montreal and New York—and expert advice of that sort comes high. I made the changes in my formula suggested by these medical scientists, and the favor with which the public has received the medicine demonstrates that it is the most perfect blood builder and nerve tonic known. However, I was anxious to still further improve the formula, if that could be done, and have since spent a great deal of money with that end in view. On going to London, two years ago, to place Pink Pills, I went into it again, with the best medical men there, and as you know, the medical expert is not too friendly to proprietary medicines; and least of all to

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a good one; and I don't blame the doctors either. It isn't good for their business if a man can get for fifty cents medicine that will do him more good than \$50 in doctoring. Consequently advice came high, but I obtained the best there is, not only on this continent but in London and Paris.

When I went to Paris last winter I placed my formula and a supply of Pink Pills in the hands of one of the most noted doctors in that city for a three months trial in his practice, with a view to getting suggestions for improvement; at the end of that time his answer was: "Leave it alone, it cannot be bettered. You now have a perfect blood and nerve medicine." This opinion cost me 10,000 francs, but I consider it money well spent, as it determines the fact that the formula for Pink Pills is now as perfect as medical science can make it. And coming back to the question of substitution and imitations; what I have just told you will show what a poor thing it is for a man who goes to a store for Pink Pills to let something else be pushed on to him in place of them—more especially if it is a worn out thing like Bland's pills—a formula in the French pharmacopoeia that has been a back number for years until a few storekeepers tried to push it on the strength of Pink Pills advertising. You can take it from me that a storekeeper who tells anyone that Bland's pill (which is not a proprietary at all, any one can make it that wants to) is in any way a substitute for Pink Pills is an ignorant and never ought to be trusted to sell medicine at all. A druggist as ignorant as that certainly isn't fit to put up a prescription, and will poison someone one day."

Prof. B. D. Halsted says: "There is no question about the importance of so far as possible preventing the bruising of fruit. From what has been said in strong terms concerning the barrier of a tough skin which nature has placed upon the apples, it goes without saying that this defense should not be ruthlessly broken down. It may be safely assumed that germs of decay are lurking almost everywhere, ready to come in contact with any substance. A bruise or cut in the skin is therefore even worse than a rough place caused by a scab fungus as a lodgment provided by the minute spores of various sorts. If the juice exudes, it at once furnishes the choicest of conditions for molds to grow. An apple bruised is a fruit for the decay of which germs are specially invited, and when such a specimen is placed in the midst of other fruit it soon becomes a point of infection for its neighbors on all sides. Seldom is a fully rotten apple found in a bin without several others near by it being more or less affected."

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