

PICKFORD & BLACK, Steamship Agents and Brokers,

HALIFAX, N. S.

AGENTS FOR

FURNESS Line of SteamersBetween Halifax and London.
DONALDSON Line of Steamers....Between Halifax and Glasgow.
BOSSIERE Line of SteamersBetween Halifax and Havre.
HALIFAX & WEST INDIA S.S. LINE,
Between Halifax, Bermuda, Turks Island and Jamaica.
Also Between Halifax and Havana.
HALIFAX and NEWFOUNDLAND S.S. CO. (Limited).....
MESSRS. THOMAS RONALDSON & CO.....London.
MESSRS. SIEMENS BROS. & CO., (Limited).....London.
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THE COMMERCIAL CABLE COMPANY.....New York.

Use Scott's and Watkins' Codes.

W. & C. SILVER. MANUFACTURERS OF CLOTHING.

New Fall Suitings just opened, Scotch and Canadian
Tweeds, Nova Scotia Homespun, &c., &c.,
SUITS MADE TO ORDER.

UNDERCLOTHING IN GREAT VARIETY.

GEORGE STREET, - HALIFAX, N. S.

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Consulting Engineer.

All kinds of DRAUGHTING neatly executed.

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Water Powers and Mill Sites Surveyed.

3 Bedford Row, Halifax, N. S.

Extraordinary Value in
XMAS CARDS

-AND-

Booklets.

NOVELTIES IN PLUSH AND LEATHER.

Odor Cases,
Dressing Cases,
Ladies Companions,
Manicure Sets,
in the latest designs.

The largest stock in the City to select from
EVERYTHING NEW, BRIGHT AND FRESH.

HATTIE & MYLIUS,
ACADIA DRUG STORE,
155 HOLLIS STREET,
HALIFAX, N. S.

EXCELSIOR PACKAGE

DYES!

Are unequalled for Simplicity of use, Beauty
of Color, and the large amount of
Goods each Dye will color.

The colors, namely, are supplied:
Yellow, Orange, Eosine (Pink), Bismarck,
Scarlet, Green, Dark Green, Light Blue,
Navy Blue, Seal Brown, Black,
Garnet, Magenta, Slate, Plum, Drab, Purple,
Violet, Maroon, Old Gold, Cardinal, Red,
Crimson.

The above Dyes are prepared for Dyeing Silk,
Wool, Cotton, Feathers, Hair, Paper, Basket
Woods, Liquids, and all kinds of Fancy Work.
Only 8 cents a Package. Sold by all first-class
Druggists and Grocers. Sold wholesale by the
EXCELSIOR DYE CO., C. HARRISON & CO.
Cambridge, Kings Co. N. S.

NATIONAL COLONIZATION LOTTERY.

Under the Patronage of Rev. Father Labelle

Established in 1884, under the Act of Quebec,
32 Vict., Chap. 36, for the Benefit of
the Diocesan Societies of Colo-
nization of the Province
of Quebec.

CLASS D.

The 19th Monthly Drawing will take place

On WEDNESDAY, January 16th, 1889.

At 2 o'clock, p.m.

PRIZES VALUE, \$50,000.

Capital Prize—1 Real Estate worth \$5,000.00

LIST OF PRIZES.

1 Real Estate worth.....	\$5,000	\$5,000
1 Real Estate worth.....	2,000	2,000
1 Real Estate worth.....	1,000	1,000
4 Real Estates worth.....	500	2,000
10 Real Estates worth.....	200	2,000
30 Furniture Sets worth.....	100	3,000
50 Furniture Sets worth.....	50	2,500
200 Gold Watches worth.....	20	10,000
1000 Silver Watches worth.....	10	10,000
1000 Toilet Sets.....	5	5,000

2307 Prizes worth \$50,000.00

TICKETS \$1.00.

Offers are made to all winners to pay the prizes
cash, less a commission of 10 per cent
Winners' names not published unless specially
authorized.

DRAWINGS ON THE THIRD WEDNESDAY
OF EVERY MONTH.

S. E. LEFEBVRE, Secretary,
OFFICES—19 St. JAMES St., MONTREAL, CA.

J. SNOW,

Undertaker & Embalmer,

56 Argyle St., Halifax, N. S.

Country orders punctually attended to at Low
Prices for Cash.

HOME AND FARM.

Professor A. J. Cook, of the Michigan Agricultural College, speaks very highly of Japanese Buckwheat for Bees. He paid \$3 00 a bushel for seed, which he thought was certainly a high price, but the result caused him to feel no regret at having paid it. "I sowed," he says, "one-half early in June, and the remainder late in the same month. Thus the field was in blossom a long time.

When the blossoms first opened, the bees visited them freely, though upon close observation it was found that the bees ceased gathering from these flowers sometime before the flowers faded.

Common report hath it, that bees will not work after noonday on the flowers of common buckwheat. This was not true this season on the Japanese variety; bees were on the flowers at all times of the day. But what astonished us all was the prolificness of this buckwheat, and the great size of the berry. All who saw it said they never saw its equal.

I sowed it on the site of an old brick-kiln—solid clay soil with almost no humus, and yet I had a fairly good crop. I took two bushels to mill, that we might test the flour. The miller said he never saw so little waste in buckwheat, nor such enormous kernels. Of course the little waste would follow from the large size of the kernel. We have tested the flour in griddle-cakes with maple syrup, and pronounce it A No. 1.

Dr. Beal says he believes that this is our common buckwheat, *Fagopyrum esculentum*. As buckwheat is a native of North Asia, this is quite likely true; but one has only to see the two side by side to be convinced that this Japanese is a distinct and well marked variety.

Let me suggest reasons why farmers (especially bee keeping farmers) should sow buckwheat as a part of their crop rotation. First, it is sown late in June, and the comparative leisure after planting gives opportunity to prepare the ground. Secondly, it is an excellent crop to precede corn on land that is infested with wire-worms. It seems to starve out these terribly destructive grubs. Again, it is a profitable crop, often paying as well or better than does wheat. It also gives us the basis of our buckwheat cakes, which, with maple syrup, will tempt the most capricious appetite. Lastly, buckwheat furnishes oftentimes abundant nectar for the bees when all else fails."

We do not ourselves particularly care for the high and somewhat strong flavor imparted to honey by buckwheat, but we believe there are many who like it; at all events the bees do, and a small patch on a farm where bees are kept has a distinct value, both from the ease of cultivation, and the excellent food it makes for poultry in alternation with other nourishment.

To make winter dairying profitable, cows must have good warm quarters to keep them comfortable in cold weather, and be kept out of the storms. The old way of having them run out in the barnyard with no shelter but an open shed which only a few of the master cows would go under, will not answer.

Cows have to be wintered whether they give milk or not, and when they receive a meal ration twice a day they will not eat more than half a ration of hay or fodder, and consequently they must not be charged with the full cost of the meal, unless they receive credit for the lessened consumption of fodder.

Sheep look full after eating frozen grass, but a few weeks of such food reduces them in flesh and shows plainly that a small allowance of grain is necessary to keep them in condition to winter profitably. Always put the sheep under cover during the cold and stormy weather, it will save hay and grain next winter.

While the fields are bare of snow, sheep prefer to grub the sere fields to being fed at the barn, and will take to the fields and remain there if not driven up. Every farmer ought to have some sheep, but unless he can give them good attention he is better without them. And at this season they need special care, so that they are kept healthy and started in winter in good condition.

APPLE BUTTER—Apple butter has been made in Pennsylvania, by the following recipe, for upwards of fifty years; and is said to be the best article of the kind known to commerce. Canadian farmers can use up a large quantity of their early fall fruit to good purpose in this way, and produce, cheaply, a very superior and healthful article of diet that will be highly appreciated at their own tables: To forty gallons of good sweet cider made from sound ripe apples, use three bushels of selected apples. The cider should be boiled down one third or a little less before putting in the apples, which should be pared clean and well cored. They may be quartered or cut finer if large; a good paring machine which cores and cuts into circles will be found to greatly lessen the work. As soon as the fruit becomes soft commence stirring, and continue until it is cooked. When boiled down to ten gallons it will be done. Put in earthen vessels, and when cold, dip clean white paper in good whiskey or brandy, and lay over the tops. In four months after making, if kept in a garret, which is said to be the best place, the jars can be inverted without any leakage. If it is made with the right kind of apples it will become as smooth as cheese, and will keep for years. Vick highly recommends this recipe in his Illustrated Magazine. Never allow the fire to strike the kettle above the line of contents.
—Farmer's Advocate.

The following extract from the *Farmer's Advocate*, London, Ont., not only shows that interest is taken there in the *Maritime Provinces*, but is also a very good summary of the last season:—

"The season has been a very trying one for farmers. So wet a having and harvest is not remembered by that wonderful person, 'the oldest inhabitant.' Frost and flood has done an incalculable amount of injury.

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