

## WAYSIDE CHATS.

**APPLES** have the floor again this week. While I was passing away an hour or two the day I strolled into a commission house. I there met a couple of farmers and several apples were put on the table. After a time the conversation turned on the best way of keeping apples. I tried to be an attentive listener, but one of the buyers was so full of that without thinking I took a hand in the discussion.

The buyer said it was all nonsense to keep apples in the warehouses where they would be sold out to retail dealers in the city. Indeed the best way to keep apples was in bins, and he would advise farmers to treat apples as they would potatoes. He always recommended city people, when they laid in several barrels of apples for use during the winter, to dump them on the cellar floor.

Some of the farmers looked at the fellow with wide-eyed wonder, and well they might, as I never heard such nonsense talked by any person.

I asked the talkative buyer, who expressed his views with a positiveness that almost knocked me down, if he really meant what he said, or was he indulging in a little chaff, just to see how much we would swallow.

He replied that he was in dead earnest, and knew what he was talking about. After one of the farmers had ventured to set the fellow straight, and got snubbed for his pains, I said:—

"My friend, would you put all apples, regardless of variety, on a floor or on the cellar, and thus be sure of flavour or decay, or would you discriminate?"

"Apples are apples," he said, "and you can't make anything else out of 'em."

This remark rather fired me, and I promptly added:— "Pears are pears, and you can't make anything else out of 'em." He looked wild but I was as firm looking as a pine stump, and when I had subdued him with the flash in my eyes I said:—

"Your plan of dumping apples on the floor has more in it than it looks like to understand. When you get apples in barrels they are tightly packed, and if sold in that condition the person who buys from you receives the same value as you do. But you empty the barrels on the floor, and when a customer comes along and orders a barrel you throw the apples in loosely, and the chances are that out of every dozen barrels you make one. You're a very specimen of an honest trader."

A couple of ladies entered the store before I could complete the sentence, and after a moment's hesitation I gracefully retired, as my temper was somewhat aroused, and I feared I might use even stronger language if I remained.

"Would you advise me to make cider out of my apples, or to take them to the ciderer?" said a visitor to me the other day.

"Cider is a nice drink, and refreshing," I answered, "but the trouble is to keep it from fermenting. Fermentation begins almost as soon as the cider is made, and in a short time it contains, as you read a few days ago, more alcohol than lager beer."

"Now that's the point I wanted to get at," said my visitor. "I don't believe much in cider drinking, as I have a notion it leads to intemperance, and that disease is indirectly making drunkards. I know my opinion will not be accepted by many apple-growers, but all the same I'll cling to them. Is there that remark of your's that cider contains more alcohol than wine?"

"I'll confine myself to making cider vinegar."

There may be some of my readers who do not hold the belief of my visitor, and who would like to keep their cider for home consumption. Any one who has attempted to keep cider keeps the difficulties encountered, and the less often sustained. *Popular Gardening* recently gave the following as a formula to be observed in curing cider:—

The best and only method of preventing fermentation in the cider is to place it in airtight packages, and sealing up white hot, following the usual method of canning fruit. Cider put up by this process I have kept through the summer, as sweet as when it ran from the press. The objection to this method is that it changes to some extent the flavour of the cider, and when opened for use it ferments just as does canned fruit. A method of preserving like made cider is to add some antiseptic to the cider journals, which has at its active ingredient either sulphuric acid or salicylic acid, the latter being the most used. One ounce of the acid to thirty-two gallons of cider being the rule, the quantity being so small as not to be detected, and not injuring it for vinegar-making.

An old friend of mine with considerable time on his hands and money in his pocket recently embarked in a moderate way in the fowl business. He has a nice hen house, filled up with all the conveniences and comforts for the hens, which are very nice, and none of them being pure bred. He believes in the native hen, whatever that is, and is determined to show that common low arched profitable for commercial purposes as the high priced ones. He has a word commencing with the letter 'D' which is a word for table purposes and for their products from those who devote their energies to producing fancy strains, and selling their eggs at fancy prices.

My old friend has been very successful, and has a large quantity of eggs put away for sale when prices go up. I asked him the other day how he packed them, or what he considered the best way of packing.

"What is the object of packing?" he asked.

"To exclude the air, of course," I answered.

"Right you are, partner. Keep the air out and the business is complete. Ain't it tiresome to keep eggs packed all the time?"

"I've used several different methods used for keeping eggs. Ain't all the methods used for keeping eggs. I've used several. I started out with this idea, that packing eggs was a dangerous process, for if the air is kept out the eggs run the chance of losing their flavour, and then who would want to buy them—leastways I wouldn't sell them, although some people would. Give me bran or sawdust to pack my eggs in, and if I then keep them in a cool place, with the temperature even, they will keep several months. I wouldn't attempt to keep several months. I'd rather keep four to six months, and I'd favour four rather than six, because eggs that are kept longer, I don't care by what process, are never good eating. I've studied this thing out, and ain't talking at random."

After an interesting conversation, of which I took mental notes for future reference, I asked him what he thought of the Douglas mixture as a tonic for poultry.

"It can't be beaten, and if you don't know how to make it up, I'll give the ingredients and their quantities. If you do, why man, you ought to publish it, because it's worth its weight in gold to everyone who keeps hens."

I said his suggestion would be adopted, and here's the recipe:—Take of sulphate of iron (common copperas), eight ounces; sulphuric acid, half a fluid ounce. Put one gallon of water into a bottle or jug; into this put the sulphate of iron. As soon as the acid is dissolved and the mixture is clear it is ready to use. Put a quart every other day in the drinking water to every twenty-five fowls, and you will seldom be troubled with disease, and will have fine,

healthy fowls. In case of disease it can be used every day. Smaller quantities may be poured into smaller vessels of water.

Besides being a fine tonic and alterative, it possesses valuable antiseptic properties, which make it a remedy as well as a tonic.

A subscriber in Cobourg writes thus to me a few days ago:—"Will you oblige a reader of FARM AND FIRESIDE by giving him the supposed formula of Wizard Oil, which was published in 1856 or 1857 in one of the American journals, and copied by some of the Canadian papers?"

I could give him a supposed formula, because I'm inventive enough to produce even a new form of the marriage ceremony, but I wouldn't follow that the supposed formula would be the correct thing, as most of such medicines are patented, and some way it would answer no good purpose to give the component parts of the mixture asked for if I were able to do it.

Here is a letter received from a correspondent in Ridgeway:—"I can load a car of potatoes at 30 cents per bushel of the finest potatoes. Will you care them in good condition?"

Now what does this correspondent mean? If he means what he says he wants you to put up his potatoes just as present. If he wants to let me know how many potatoes he has, and how many he has sold, and why did he take the trouble to give me such news, I'm under the impression he wants me to put up a proceeding on his part would pay, but such is, if there is any money for him in loading a car of good potatoes, and offering them for sale, put up with the price of the market there is, provided he can get purchasers, as potatoes are selling here at 55c a bag. If my correspondent will add the freight and cost of handling here to the 50c he will find that he is asking more for a bushel than can be procured for a bag. Watch the market reports, my friend, and be guided by them.

I'm rather fond of fast horses, and enjoy sitting behind a pair, especially if they are trotting along on a smooth road and going at such a pace as to cause me to place my hand on my head, and press the hair from being blown off. Trotting horses and speeding the ring have been given great prominence at all our falls this season, and that's just what set me thinking.

What special use are fast horses, to the great bulk of the population? The farmer has no great need for a fast horse, but he wants a good, powerful horse. Now would it not be a good idea for some of our fair managers to give prizes for strength in harness, as well as speed? I think it would, and having many suggestions from you and my readers, who can bring their influence to bear in their respective localities upon fair managers. Remember the suggestion is strength not speed.

"Just give my farmer friends a pointer about taking care of tools and implements," said an old man, who called on me the other day.

"In what direction?" I asked.

"You see this is about the time all farm implements are housed in the barn and tools put away until next season. If the wood-work of the implements were given a coat of paint or raw linseed oil the wood would be benefited, and last longer. Then the metal parts could be cleaned, the rust if any, rubbed off, and a coating of some mixture of grease applied, to prevent rust again appearing."

"What sort of a mixture do you recommend?" I asked.

"I recommend that I use myself, which is three parts of lard and one part of tallow. It works well. Just give the farmers this idea, and if they adopt it dollars on dollars will be saved next spring."

I requested that the old man would give with a pleased smile on his weather-beaten face.

George Kay, agent of the M. C. R. R., at Edgar's Mills, sent the following on a postal card the other day:—"I have in my possession a potato weighing 491 oz. It is of the 'Golden Wonder' variety, and was raised at Martin, on lot No. 9, township of Colchester, Essex. The potato can be seen at the M. C. R. Depot, Edgar's Mills."

Mr. Kay wants to know who can beat this. Just in this connection with my many juvenile readers as I feel disposed to drop in a card, giving the numbers of potatoes of the same weight as mentioned above in a bushel of 60 lbs.

Circumstances sometimes induce me to put in the columns what may seem out of place. It must be recollected that I have a large circle of readers, and being only too glad to take advantage of my easy-going ways, and write to me on all kinds of subjects. Frequently I'm compelled to destroy many letters, and I was prompted to drop this into the basket, but second thought induced me to give it a place, as there is no reason why an expert cooper should not receive some prominence as well as an expert in any other walk of life. The letter is dated Burlington, but bears no signature beyond that worn out one, "A constant reader."

"Joseph W. Smith was 80 barrels here last Thursday. That I consider is ten barrel making for one cooper to make in ten hours. Kindly make a note of this in your paper."

Now the road is clear for others to enter in their business to make known their powers of handiwork, but the line will be drawn at bank thieves and champion liars, as they are such a large community that I couldn't devote space to their exploits.

## BRAN AS CATTLE FOOD.

MR. WALDO F. BROWN, of Iowa, has been experimenting with bran for cattle, and gives the results of his tests as follows:—"I have recently learned of some experiments in feeding cattle on hay and bran that have interested me greatly, a synopsis of which I will give our readers. Fifteen ordinary scrub steers were selected for the experiment, and they were stalled for four months, being allowed exercise a part of each day in a small barn-yard. The steers averaged 914 pounds at the beginning of the experiment. They were then divided into two lots. One lot was fed with hay and bran, and during the four months the average amount of hay eaten per day was about 16 pounds, being a fraction above this the first month, and a little below for the remaining months. The second lot was fed with hay and bran in a small fraction over 13 pounds per day for the entire time. The average gain of the herd for the time was two pounds per day or a gain of 240 pounds each for the period of four months. These cattle when slaughtered were ripe and showed well on the ribs. The experiment was made at Minneapolis, Minn., and the bran fed was made from spring wheat at the Pillsbury mills, and was so thoroughly cleaned that there was literally no flour left in it."

Some experiments made by Dr. Gosman, at the Massachusetts Experiment Station, show that a ton of bran contains about 60 pounds more of digestible protein than a ton of corn, and that the bran has about one-fifth more of this valuable ingredient than the corn. In any market bran usually costs more per pound than corn, but when I can exchange a pound of bran I would always feed at least half bran to fattening stock, and a much larger proportion to young growing stock; and even when bran costs 10 per cent more than corn I always use it in preference for calves and colts under a year old.

The most satisfactory and economical feed for cattle the world over is a mixture of bran and hay in equal bulk. With the modern mills geared to run at a high rate of speed the cob can be ground so fine that one

can scarcely detect it in the meal, and a mill costing one hundred dollars or less will grind from 25 to 50 bushels per hour, the smaller amount when ground very fine. I paid but four cents a bushel for grinding 70 bushels of corn, and with corn at 20 cents a bushel this feed costs but half a cent a pound. This meal weighs for a given bulk nearly or quite twice as much as bran, and with bran at 514 a ton the ration of cob meal and bran mixed for a thousand pound steer must exceed 15 pounds to cost 9 cents. I think this would constitute a ration heavy to feed for a steer that would finish off to about 1,200 pounds. For the first month the feed would be somewhat lighter. If the cattle had the run of a straw stack for a part of each day the ration of hay might be reduced or corn fodder substituted for it, or with good bright straw by adding a few pounds to the grain ration the cattle would do well without other rough feed."

## FRUIT TREES STAVED TO DEATH.

If any person were to chain an animal to a stake in the field and leave it to shift for itself, then to watch this animal until it gets thin and decrepit from loss of flesh and strength it is quite probable that the humane society would be after him with properly deserved punishment. Yet this is precisely what thousands of farmers are doing with their fruit orchards, of course not being the difference between the humane and the living animal. Like the latter, the tree is chained to one locality, and cannot go abroad for food; but fortunately it

costs less than one-half as much as new shoes with calks and toes. If the frog is small and tried up it may be best to give him frog grease gradually. A hot shoe with tips may be good for the first few days, but he soon comes around, and moves better than he formerly did when on "stilts," with the whole weight of his body on the heel.

The veteran live stock writer, A. B. Allen, recommends tips for ordinary farm work, and says he uses them on his Iowa horses with entire satisfaction.

He strongly disapproves the practice of binding grain, and says he has seen the best of the self-binder, in the great amount of labour

## AGAINST BINDING GRAIN.

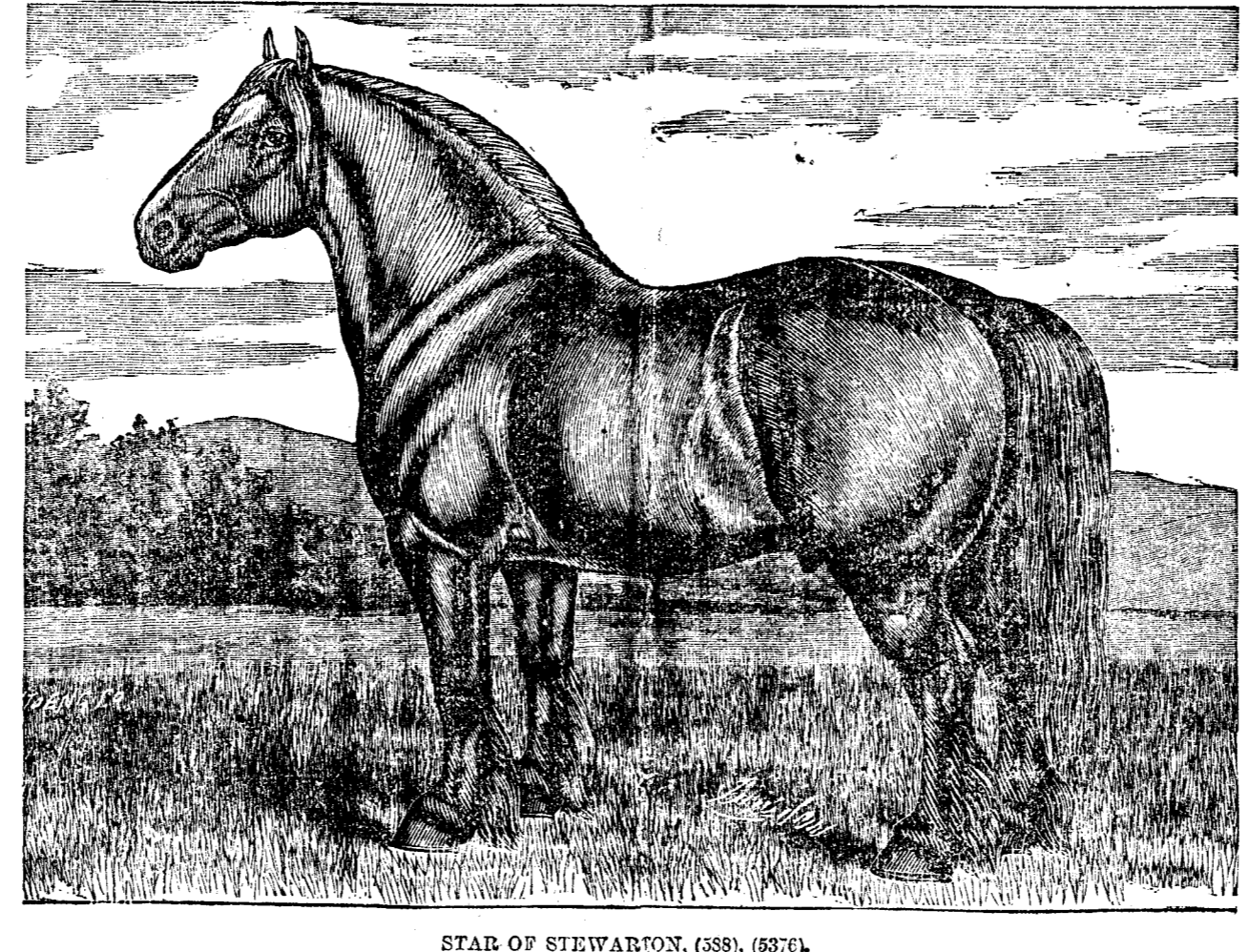
MR. HIRAM SMITH, the well known Wisconsin dairyman, is convinced by his own experience, that it is better in every way not to bind grain. In a contribution to *Howard's Dairyman* he discusses the subject, as follows:

Does it save labour in securing the crop? Does it shorten time of exposure before it can be safely housed or stacked? Does it make the kernels of the grain any better? Does it save the straw in any better condition for feeding cattle? Can it be threshed with less help, or waste of time? To all of these questions the observing farmer, must give his sympathetic answer, no.

What are the claimed advantages and what are the known losses in binding any kind of grain (with the possible exception of wheat, where the straw is not to be utilized)?

It was anciently claimed that there was less scattered and left on the ground, when bound, than when harvested unbound. While this claim originally, had some merit, yet since the advance of civilization to the use of sulky rakes—that gather up all—the claim is left without force or logic. It was originally claimed that bundles could be unloaded to better advantage than loose grain. While this claim had some merit, under the old system of farming, when grain was pitched over the "big beam" by hand, since the advance of civilization to horse forks, the claim is without merit or fact to sustain it.

Great claims have been put forth for the self-binder, in the great amount of labour



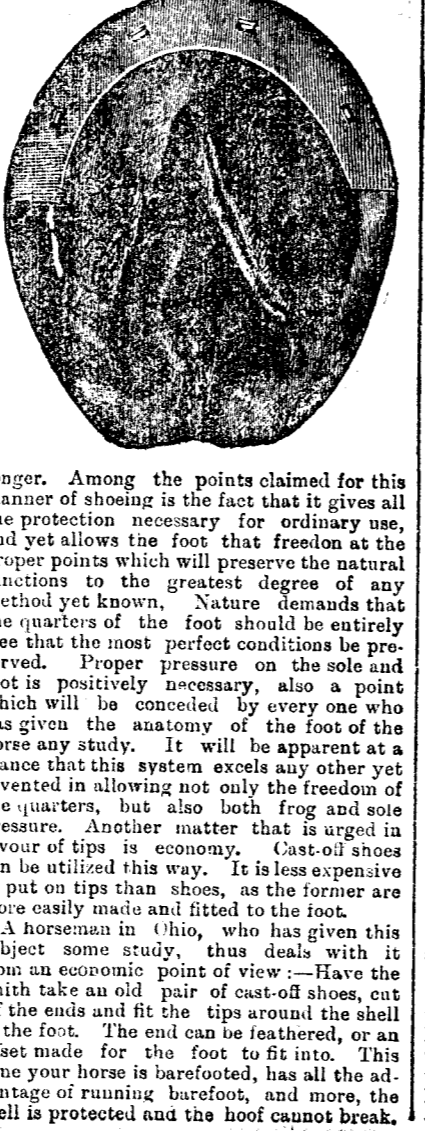
STAR OF STEVARTON, (388), (5376), with white stripe on the face. He is a horse of very compact build, round body, short legs, and is very like his famous sire, old Dunley. Was bred by John McCann, Kirtland, Kirksville, Missouri. Now owned by Mr. Rennie.

## RIPE CREAM.

WITH cream there is a certain stage of ripeness, if it may be used in the process of making butter, which is the want of a butter, which will not only secure the greatest amount of butter from a given amount of cream, but will likewise produce the finest flavoured article. Vary this either way and you will meet with disappointment. Un-ripened cream makes less butter, overripe cream inferior butter.

## TIPS OR SHOES.

OCCASIONALLY the question of shoeing horses with tips is discussed by veterinarians and horsemen, the former generally favouring tips. To give our readers a correct idea of what is meant by the use of tips, we have introduced, which are taken from Simpson's "Tip and Toe Weights." They show very plainly the way this sort of shoe appears upon the foot, and by their aid any blacksmith should be able to make and properly put on tips with- out any danger of making a serious mistake. These tips illustrate the square shouldered tips, which seem to be the most popular among those who have tried both kinds. The other method of making them is to draw the end of the tip to an edge, making it "feather edged," in which case the hoof is trimmed level, the shoulder being omitted. The square end placed neatly against an oil set made in the shell of the hoof holds the tip on more securely and firmly and gives better satisfaction on account of lasting longer.



## THE FLAVOUR OF BUTTER.

A recent meeting of dairymen in Sherman, New York, an old reliable butter-buyer remarked that the standard of butter in Chautauque county, New York, is not as high as it was twenty-five years ago. The question was asked, if it was true, what is the cause? This is the answer given:

Some years ago there were nearly 100,000 sheep in Chautauque county. They were in a large measure cleaned the pastures of weeds and rubbish, turning into the best of wool what is now a nuisance and the first cause of bad butter. The sheep are gone, and now our pastures are meadows blossoming out with white and yellow daisies, ragwort, goat weed, golden rods and other weeds, and tall plantain runs up in seed rods, and other long speckle like herbs. All of these and many others grow luxuriantly in this country. Cows eat them, and thus every pound of butter is made bitter, and it is impossible to make good butter from such feed. Rest assured, any bitter herb taints and defects the butter.

In many cases during the latter part of the summer, cows do not get plenty of pure water, so essential to the making of fine butter. Now, springs and brooks fail much sooner than twenty-five years ago.

## TO CLEAN THE POULTRY HOUSE.

FIRST remove all the contents—nests, roosts and boards for catching the droppings. Then slake some stone lime with warm water, and make a bucket of thick whitewash, adding a table-spoon of carbolic acid. Apply this thickly, inside and outside, and to every crack and crevice, not even overlooking and under part of the roof and the floor. With a sponge apply kerosene to the roost poles, nests and boards, first cleaning them thoroughly and set fire to them. They will burn until the oil is consumed, when the fire may be extinguished. This will destroy every egg or parasite on them. They may be again disinfected with kerosene and placed in their proper positions in the

poultry house. Fill the bottom of the nests with dry earth, mixing a tablespoonful of insect powder and tobacco refuse in the hay. The house will then be clear of vermin. All filth must be carefully removed, while the old nests should be burned. The yards should not be spaded, so as to turn them clean. By thus cleaning the premises disease may be guarded off, the house disinfected and rendered more comfortable for the hens, and a large number of eggs secured.—*Farm and Garden.*

## CHICKENS AND DUCKS.

NOTHING will enlarge the capacity of a chicken quicker than a varied bill of fare and a good supply of green food. To chickens in confinement, onion tops are relished more than any other green food. In such cases, they will be greedily devoured. They may not be wasted, lay them with the tops all one way and weight them down with a stone. Bran and shorts, wheat and oats, table-scraps and meat, with a very little corn, a few sunflower seeds and a small amount of buckwheat, make an irresistible combination, a combination that will make a chicken thrive and grow in spite of itself.

To make pullets trot along toward maturity with a moderate accelerated pace, give them every morning and evening a little bran and shorts and ground oats mixed up with milk, or meat stock in which is a little salt. At noon give a feed of meat, and at night all the wheat they will eat and a little lettuce for the next day. In addition to this, provide green food, crushed bones and pure water, and give each day one heavy feed of broken dishes; they will be eaten with avidity.

Feeding pepper often to fowls as a regular habit is a bad practice. A little pepper will do no harm, but the continued use of the condiment is liable to cause liver complaint. Warm feed tends to have the same stimulating effect without possessing the injurious qualities of the cayenne.

The only way to enrich a chicken-house is to build it with a broad floor. Where the droppings nightly fall on the ground the soil will become foul and damp, even if it be cleaned out every day of the year. The odor that arises is an accelerated cause in the extreme, will cause rickets and in fact nearly all the ills that poultry flesh is heir to. The board floor should then be kept covered with two or three inches of dry soil, which should be repeatedly renewed.

The only way to make roots to be taken out of doors, to be scalded with boiling hot water in which is a little crude carbolic acid. Make the roots all on a level and not more than two feet high, thereby preventing much rotting in the next day. In addition to this, provide green food, crushed bones and pure water, and give each day one heavy feed of broken dishes; they will be eaten with avidity.

Ducks and chickens should never be kept on the same place unless they can be separately fenced. Ducks are not the cleanest animals in the world; they will foul nearly every inch of the ground they tread upon. This is a running stream, and a large pond kept purposely for their use, well and good; but if they must run with the chickens, or if the horses must drink after them, verily the duck must go.

Ducks grow very rapidly, and one engaged in the duck business can turn his money over quickly if he will go into the business in a systematic manner, prepared to make it a study and to take advantage of every good point the duck has.

It is quite probable that the Pekin is the best breed for all purposes. The feathers are white and will sell well, and it is said that the feathers alone will pay for the feed of a flock. They may be plucked every six weeks, and if not plucked, the feathers fall off as they are wanted. When the water is called ripe, they come out easily and will cause no pain.

The ducks commonly found in this country under the name of the Pekin are not that breed, but are much smaller. They are the White Aylesbury. The Pekin is a royal looking bird, nesting a goose in size. Ducks should be fed every two hours.

Every other feed should be of green food—lettuce, clover hay, turnips or potatoes. Milk when it can be had, and a little green growth, as does also loan meat, of which they should have one meal a day. Corn should be fed only the last ten days, when it and oat meal should be given in plenty, just as much as they can stand.—*Cocker.*

## HOW TO FEED SUGAR TO BEES.

HOW to feed is an important question. The ordinary regulating bottle-feeder will be of little service this season; a fast-feeder may be used. There are many expedients of these to choose from, and we have given a list of them. The boxes of numerous different sizes, any of which most fast-feeders now are made, can be used, but there are other and cheaper methods of making a fast-feeder; the following one we frequently use:

Take a tin dish, having almost perpendicular sides; into this pour a quart of syrup, the bees will fly almost fighting the dish, and having a number of holes, freely dispersed, bored through. We place this on top of the frames, after it is filled with syrup, and under the quilts, allowing the bees to work up to the tin dish, the bees will work up over the edge and take the syrup down. It is not what we call a tidy way of doing it, but it answers as well as the most expensive feeder.

The quilts are pulled through the hole in the tin dish, and placed over the top of the frame. The quilts must be tucked down snugly around. A good colony with this feeder can be fed up in about ten days or less, if the weather is warm.

It is very possible that best-sugar is objected to by most bee-keepers, and rightly so. Although best-sugar is, chemically speaking, cane sugar, it is vastly inferior in its saccharine properties to sugar made from the sugar-cane. If we place a quantity of sugar-cane bulk to what is made with sugar-cane sugar, sufficient for sweetening a cup of tea, it will be found quite unsuited to our taste, necessitating a further addition of at least one-fourth the original bulk. Bees consumed do not winter in at all a satisfactory manner, therefore, the best sugar to use is to get a sugar free from beet will of good service to our readers, and likewise a comfort to our bees through the rigors of the winter of 1888-9.—*British Bee Journal.*

## WINNER QUARTERS.

CORRESPONDENT of the Iowa Homestead, writing about the time which bees should be put into winter quarters, says:—"I see it is advised by some writers to put bees in winter repositories until cold, freezing weather has set in, and not be endorsed by practical beekeepers, although we know of bees that wintered under these circumstances. Yet I call it bad economy. It may be advisable to avoid long confinement, as I see very often advised to give bees a fly when the weather will permit during the winter. This I do not approve of, as bees can be kept in a good repository for a much longer time than is required in this climate, and kept in good condition."

To winter bees well they should be put in the winter quarters before frost gets in, have, be it the first of November or the last. I had two colonies put in on the 28th day of October and weighed. The very same day I also weighed twenty colonies and left them on their summer stands. On the 13th day of November I weighed them again, and put them in the repository. I found that they consumed on the average three pounds to the colony, while the two in the repository only consumed one pound. On the whole number I lost 100 pounds of honey on the winter stands; or, in other words, I had put them all in on October 28. Bees are

very light in stores, and placing them in winter quarters early may save many a colony. To keep them in long confinement, these three points are necessary: First, place them in the repository before the frost gets in the hive, or approach of cold weather; second, the temperature should be kept at 40 or 45 degrees above zero, either by natural or artificial heat (mine is natural); third, they must never be so disturbed as to break their cluster when in winter quiet or hibernated.

## PREPARING WINTER WHEAT.

It often happens at the time that farmers are sowing their winter wheat in the earlier part of autumn, that dry weather prevails, and there is no sufficient moisture in the soil to cause the newly sown grain to germinate. In such seasons, and at the time when wheat fields are expected to present a uniformly green surface, large patches are seen where the grain remains entirely bare. The young plants have not started. Now if such fields are examined, it will commonly be found that the soil of the bare spots is hard or cloddy, or has not been finely pulverized, while such portions as present the green surface of the soil are of such a nature that cultivation has thoroughly softened them. This fact shows the importance of

preparing well the soil to receive the seed for the purpose of securing a prompt vegetation, so important to subsequent success. But whether to guard against drought or not, there are other strong reasons in favour of deep plowing in preparing for the wheat crop. When the ground is made up of hard lumps and clods, it cannot tend growing plants to advantage. It is like feeding a hungry person with unground wheat or corn, instead of preparing food of finely ground meal or flour; or like the attempt to raise a hill of pumpkins in a hard soil. The practice of many of the best farmers has proved the value of repeated harrowings to render the soil mellow. Land which has given so small a return in the crop as scarcely to pay the cost of cultivating, has been made to give a thirty bushel or more of wheat to the acre by putting it in a fine condition

with the harrow and other implements. Our correspondent W. F. Brown reported some years ago to the *Country Gentleman* instances in his own neighbourhood where poor crops, resulting nearly in failure, were at once changed to twenty-five, twenty-eight and thirty bushels per acre. A satisfactory and instructive experiment, teaching a valuable and durable lesson, may be made by preparing thoroughly a strip of land, and

Another advantage of a fine preparation is in avoiding deep plowing. Farmers who deem it necessary to give much depth to their sowing in order to get down to the moisture, are suffering a loss every year. A satisfactory and instructive experiment, teaching a valuable and durable lesson, may be made by preparing thoroughly a strip of land, and

especially with a mellow surface, and sowing the grain on it just deep enough to germinate freely; and on another strip without good preparation setting the tubes of the drill six inches or more in depth, and then observe the difference in the new crop when it makes its appearance. Or the experiment may be tried on a more limited scale. The seed covered at a moderate depth will start as soon and grow freely, as shown by fig. 1; the deeply covered seed will be several days longer in coming up, the time will be lost, and before it can get a strong hold of the soil it must throw out a new set of roots, nearer the surface as in fig. 2.

In experiments which we have made, seed buried one inch deep came up in 6 days; two inches deep in 7 days; and four inches deep

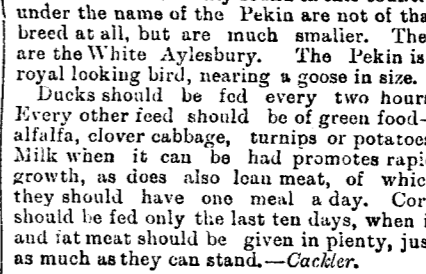


FIG. 1.

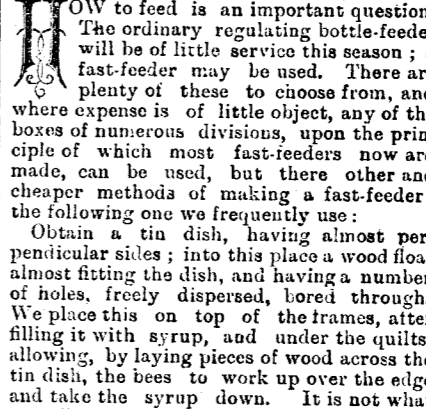


FIG. 2.

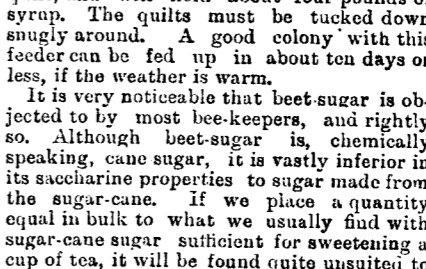


FIG. 3.

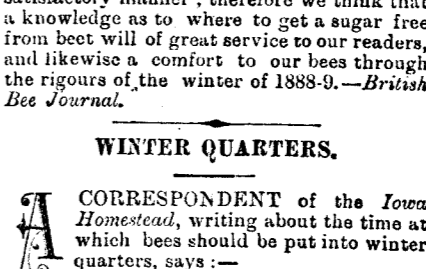


FIG. 4.

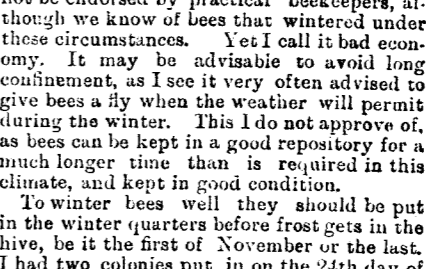


FIG. 5.

FIG. 1. FIG. 2. FIG. 3. FIG. 4. FIG. 5.

FIG. 6. FIG. 7. FIG. 8. FIG. 9. FIG. 10.

FIG. 11. FIG. 12. FIG. 13. FIG. 14. FIG. 15.

FIG. 16. FIG. 17. FIG. 18. FIG. 19. FIG. 20.

FIG. 21. FIG. 22. FIG. 23. FIG. 24. FIG. 25.

FIG. 26. FIG. 27. FIG. 28. FIG. 29. FIG. 30.

FIG. 31. FIG. 32. FIG. 33. FIG. 34. FIG. 35.

FIG. 36. FIG. 37. FIG. 38. FIG. 39. FIG. 40.

FIG. 41. FIG. 42. FIG. 43. FIG. 44. FIG. 45.

FIG. 46. FIG. 47. FIG. 48. FIG. 49. FIG. 50.

FIG. 51. FIG. 52. FIG. 53. FIG. 54. FIG. 55.

FIG. 56. FIG. 57. FIG. 58. FIG. 59. FIG. 60.

FIG. 61. FIG. 62. FIG. 63. FIG. 64. FIG. 65.

FIG. 66. FIG. 67. FIG. 68. FIG. 69. FIG. 70.



In only on the lightest soil that a greater depth than two inches will be required. With rough land and clods, it may be necessary to give greater depth.

Gardens have found it important to "firm" the soil in order to insure the germination of the seed sown slightly below the surface.

A thorough preparation of the soil, as already stated, is the best insurance against any failure, and while deep digging is valuable to promote the subsequent growth of the crop, a fine tilth is essential to its early progress nearer the surface.

LIGHT AND AIR ON BUTTER.

PROF. DUCLAUX, says the Mark Lane Express, has lately been at work examining the conditions for keeping butter.

SHALL WE QUIT SHEEP?

WHY, no, of course not. Quit sheep? No more than we shall quit cattle, horses, hogs, wheat, or any other staples.

A SUBSTITUTE FOR THE SILO.

THE English farmers have adopted a system of stacking green fodder such as clover and grass, and stretching wires over the stacks which are drawn very tight by a simple contrivance resembling a small windlass.

HARVESTING FRUIT.

THE question as to the proper time to harvest the apples in any particular orchard should be settled by the owner, and the decision should be made after a careful examination of the condition of the fruit.

week to ripening. It is best to gather on a light, warm day. It is best to gather on a cold, heavy soil, and if the land has been kept well cultivated during the season, the fruit will mature earlier than if the land is in grass.

Having decided when to commence gathering apples, the next important point to consider is the manner of gathering and sorting. It is very safe to say that the value of an apple tree is determined by the care more care was taken in handling the fruit.

APPLES IN NOVA SCOTIA.

L. WAKEMAN, in a letter to the Cincinnati Times, during a trip through Nova Scotia, says of the famous Nova Scotia orchards: "The Annapolis apples than in her gold."

CHRYSAANTHEMUMS.

BEFORE the appearance of the chilly nights of late September it is well to have all Chrysanthemum plants under cover, as the cold nights, following the warm days, check the young growth and prepare the way for mildew.

BARRELLING APPLES.

THE president of the Ontario Fruit Growers' Association, Mr. A. D. McAllan, makes the following suggestions on this subject: Choose a solid place on the ground and place a barrel upon a solid piece of plank.

BREED VS. FEED.

MAJOR H. E. ALVORD in the American Cultivator, thus defines his exact position on the above question: "It is a curious fact that in quoting a statement in a paper, and especially one some disputed agricultural subject, he is often made to say a thing as black, when he has tried his best to express his opinion that it was white."

have them. If you pack your barrels in that way, and brand them accordingly, the buyers in Britain and elsewhere will soon get to know the quality of your produce.

QUINCES ON APPLE STOCKS.

CORRESPONDENT wishes to know whether he can grow quinces on apple stocks by the root grafting process, and whether the quality of the fruit would probably be affected? Yes, he can grow the quince in this way.

ENSILAGE EXPERIMENTS.

MR THOMAS J. HUNT, assistant at the Agricultural Experiment Station at Champaign, Ill., has prepared a report on ensilage, in which he gives the results of his experiments with the ensilage corn put in last year.

EGGS FROM DIFFERENT BREEDS.

AYS the New England Farmer: A correspondent has taken the time and trouble to keep a record of the number of eggs laid by the different breeds in his possession during the past year, reports to us as follows under date of August 1st:—

THE HOME IN WINTER.

MAKE home as cheery as possible, it is the only heaven we may enjoy in this life. The health of the family is dependent upon the comfort and happiness of the home.

SALT FOR WHEAT.

THE question of how and where to apply salt to wheat is asked in a late number of the Farmer. I have used salt twice on wheat, and the results were very satisfactory.

excellent authority on this subject, has recently expressed his views admirably, in these words: "The quality of milk which a cow can produce depends upon her breed and her individuality."

POTATO BLOSSOMS.

AFTER repeated experiments to determine the fact in his own mind, the editor of the Mark Lane Express advises farmers to cut off potato blossoms as soon as they appear.

THE ONION.

IN answer to the inquiries of a correspondent we would say that onions should be pulled when the tops begin to turn yellow, and the roots are beginning to wither.

SPORING CELERY FOR WINTER.

SMALL quantities for family use can be stored in shoes or boxes, by first boring inch holes four inches from the bottom at each end and side of the box.

BUTTER OR BEEF?

WHAT does it cost to make a pound of butter or a pound of beef? I don't know exactly, but it may be well to compare the relative cost of each.

DIPHTHERIA FROM THE CELLAR.

I COULD not understand why that entire family of seven children should be stricken with diphtheria till I had occasion to go into their cellar, a friend said who had been summoned to help care for the sick and dying children of a neighbour.

THE MODERN PRISCILLA.

The Best and only practical Fancy Work paper published, devoted exclusively to Needlework, Embroidery, Knitting and Crocheting. It contains all the latest news, patterns, and to questions, answers and Home Allowances on any of these subjects.

ture and soil. So that my advice would be to defer the application until in the spring and then sow broadcast as evenly as possible, using from 8 to 12 bushels per acre, depending on the soil and the condition and character of the seed.

COMMON SENSE ABOUT COWS.

I KNOW a cow, of no particular breed, but of a fine prime make, fourteen pounds of butter weekly in June, and a proportionate quantity the remaining months of the year.

IMPORTED Clydesdale Horses.

Only ten years ago people with bad backs could get no help. Today they can get it. The only way to get it is to use the "Clydesdale" horse.

10 CENTS (silver) pays for your ad.

10 CENTS (silver) pays for your ad. The "Clydesdale" horse is the best for all purposes. It is strong, durable, and easy to manage.

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Advertisement for 'The Modern Priscilla' magazine, featuring illustrations and patterns for needlework, embroidery, and crocheting.

small, and the cash received may go toward paying for axle grease, mending harness, etc. But always leave it out of your calculations for the butter cost; the butter will pay for the care and cow.—A. Z. Crosby in Nat. Stockman.

AN OLD STORY.

But it is Good Enough to Bear Telling. "Bill Wadsworth, of Hiram, Cadwell's oldest boy—you recollect the Cadwells—used to live on the toll road near the cemetery.

COMMON SENSE ABOUT COWS.

OF her calves, her foalers are as good milkers as herself, her steers make good beef cattle, and all are as tractable and docile as herself, all being treated with the same consideration.

BUTTER OR BEEF?

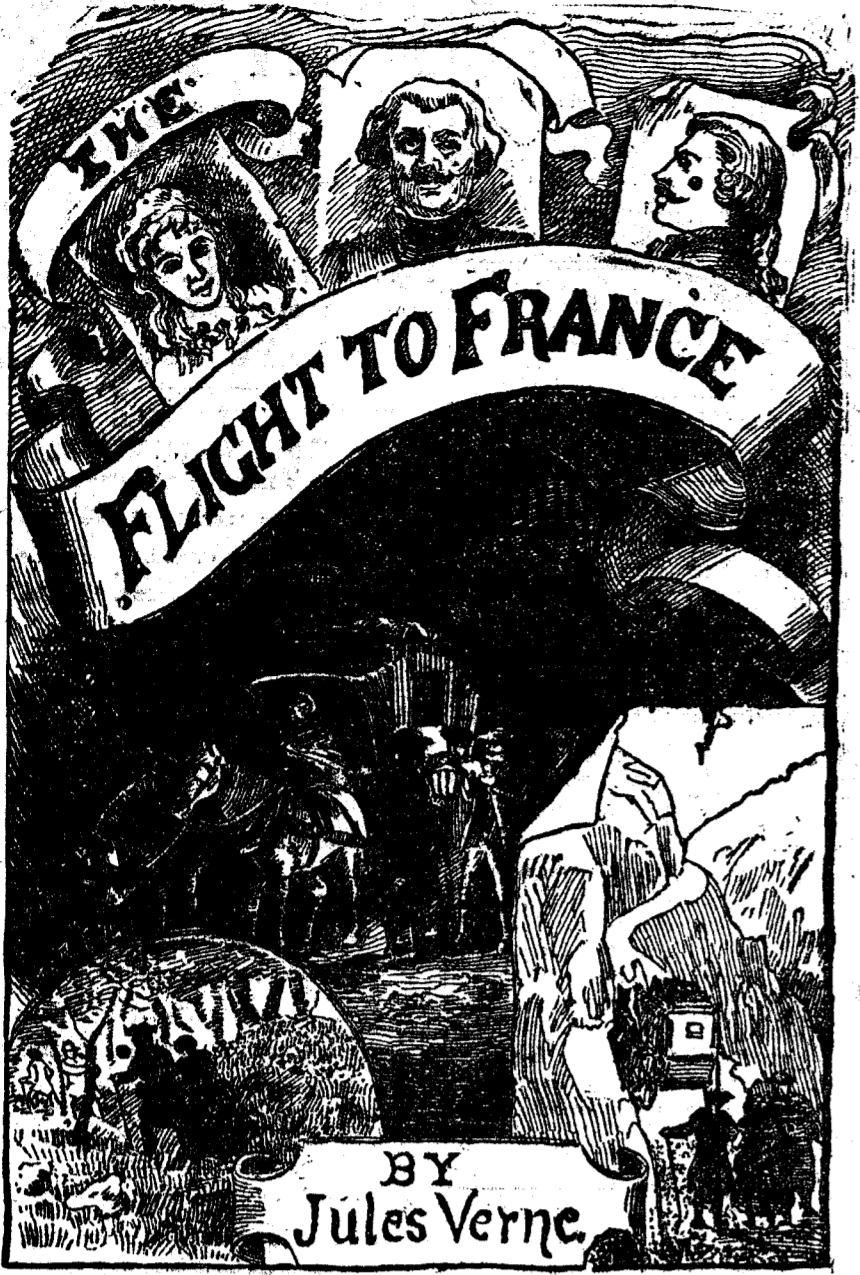
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Advertisement for 'The Modern Priscilla' magazine, featuring illustrations and patterns for needlework, embroidery, and crocheting.





BY Jules Verne

CHAPTER I.

My name is Natalia Delpeire. I was born in 1791, at Gratepanche, a village in Picardy. My father was a farm labourer...

With it was a woman, a tall, strong, well-built woman, with a corse with lace straps, straw hat with yellow ribbons, and red and violet banded skirt, all well fitting and very clean, as if it was a Sunday or holiday costume.

It was a woman, a tall, strong, well-built woman, with a corse with lace straps, straw hat with yellow ribbons, and red and violet banded skirt, all well fitting and very clean, as if it was a Sunday or holiday costume.

With it was a woman, a tall, strong, well-built woman, with a corse with lace straps, straw hat with yellow ribbons, and red and violet banded skirt, all well fitting and very clean, as if it was a Sunday or holiday costume.

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OUR GREAT OFFER WHAT YOU GET FOR \$1.00 SEND ONE DOLLAR AND YOU WILL RECEIVE FARM AND FIRESIDE TO THE END OF 1899. Farm and Fireside is the only Weekly Agricultural Paper in Canada. It has now a circulation of over 40,000 which is rapidly increasing. One page of each issue is devoted to one special farm topic, and the reading matter, which is from the pens of the best writers and most advanced farmers, is profusely illustrated. THE WEEKLY MAIL TO THE END OF 1899. The Weekly Mail is the most popular Weekly paper in Canada. It contains all the news of the week and is edited in the interest of the Canadian Farmer. Besides these two papers, which will be sent to the end of 1899, we will send JULES VERNE'S splendid story, "THE FLIGHT TO FRANCE." This story in book form sells for \$1.50. just figure it out and see what you get for ONE DOLLAR Farm and Fireside, One Year \$0 75 The Weekly Mail, One Year 1 00 Farm and Fireside and the Weekly Mail for the balance of the Year 0 50 The Flight to France, by Jules Verne 0 25 AND YOU GET IT ALL FOR ONE DOLLAR \$2 50 SEND ON YOUR SUBSCRIPTION NOW Cut out this order, fill in name and post office, and enclose it in an envelope with ONE DOLLAR. Address it to THE MAIL, Toronto. To the Mail Printing Company, Toronto. Please find enclosed ONE DOLLAR, for which send to the address below, The Weekly Mail to the end of 1899, Farm and Fireside to the end of 1899, and the Flight to France. Name Post Office



wise under the circumstances, when a war was threatened between us and Prussia and Austria, the whole of Germany in fact. At the frontier of the district I had a pleasant surprise. I was on foot. I was walking towards an inn to get my breakfast, the inn of Ecktvende—in French the Tourain. Coin. After a coldish night a beautiful morning. The seven o'clock sun was drinking the dew of the meadow. There was quite a swarm of birds on the beeches, oaks, elms, and birches. It remained clear and bright. Many of the fields lay fallow. The climate is a severe one in these parts. At the door of the Ecktvende a small cart was waiting, drawn by a wiry-looking man, able perhaps to do a couple of leagues an hour if there were not too many hills.



TID-BITS.

Fishing Apples. Apples to pick! Apples to pick! Come with a basket and come with a stick. Rustle the trees and shake them down. And let every boy take care of his crown.

TWENTY BOOKS

NOVELS, BOOKS OF REFERENCE LADIES' BOOKS, FARMERS' BOOKS ETC., ETC.

THE WEEKLY MAIL

TO THE END OF 1888

FARM AND FIRESIDE

TO THE END OF 1889

ALL FOR \$1.25

BOOKS FOR LADIES.

36. LADIES' FANCY WORK. A new book containing recipes for making many beautiful things for the adornment of home. Illustrated.

BOOKS FOR FARMERS.

30. COUNTRY ARCHITECTURE, containing designs and plans for houses, cottages, barns and other outbuildings.

HUMOROUS BOOKS.

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MISCELLANEOUS BOOKS.

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22. JOAN, THE SHEEP, by SYLVANUS COBB, JR.

23. BREAD UPON THE WATERS, by MISS MULLOCK.

24. THE TREASURE OF FRANCHARD, by ROBERT LOUIS STEVENSON.

25. RUTHVEN'S WARD, by FLORENCE MARRAT.

26. THE TWENTY BOOKS described above, and THE WEEKLY MAIL to the end of 1888, FARM AND FIRESIDE to the end of 1889, all for One Dollar and Twenty-Five Cents.

Address THE MAIL, Toronto, Canada.

Broker—I'm sorry, Uncle Rastus, that I can't do anything for you, as charity begins at home.

Uncle Rastus—All right, sah. I'll call around at y' house dis ebenin' 'bout seven, sah.

A seedy-looking man came into the office of one of the largest soap manufacturers in Philadelphia the other day, and said: Mr. Mr. Dreydoppel, I'm a needy man, and would like twenty-five cents.

Well, now, remarked the man addressed, I consider that cool. You might have fared better if you had asked for a few pennies.

With a look of real indignation, and a voice almost angry, the suppliant, said: Now, see here, Mr. Dreydoppel, you know your business and I know mine; but if you think you can give me any points on begging, just let me hear 'em.

Mr. Dreydoppel handed over the quarter.

She Couldn't Pass the Salt. Perhaps you can imagine the sensation created by the following incident, which occurred at a very select and formal dinner party on Beacon street one day last week, says the Albany Argus:—

One of the guests on this festive occasion was a young lady from Baltimore, whose attractively for the men, at any rate—is not diminished by a tendency to be mildly giddy.

On either side of her at the table were seated two nice young men, who vied with one another in their efforts to engage her attention.

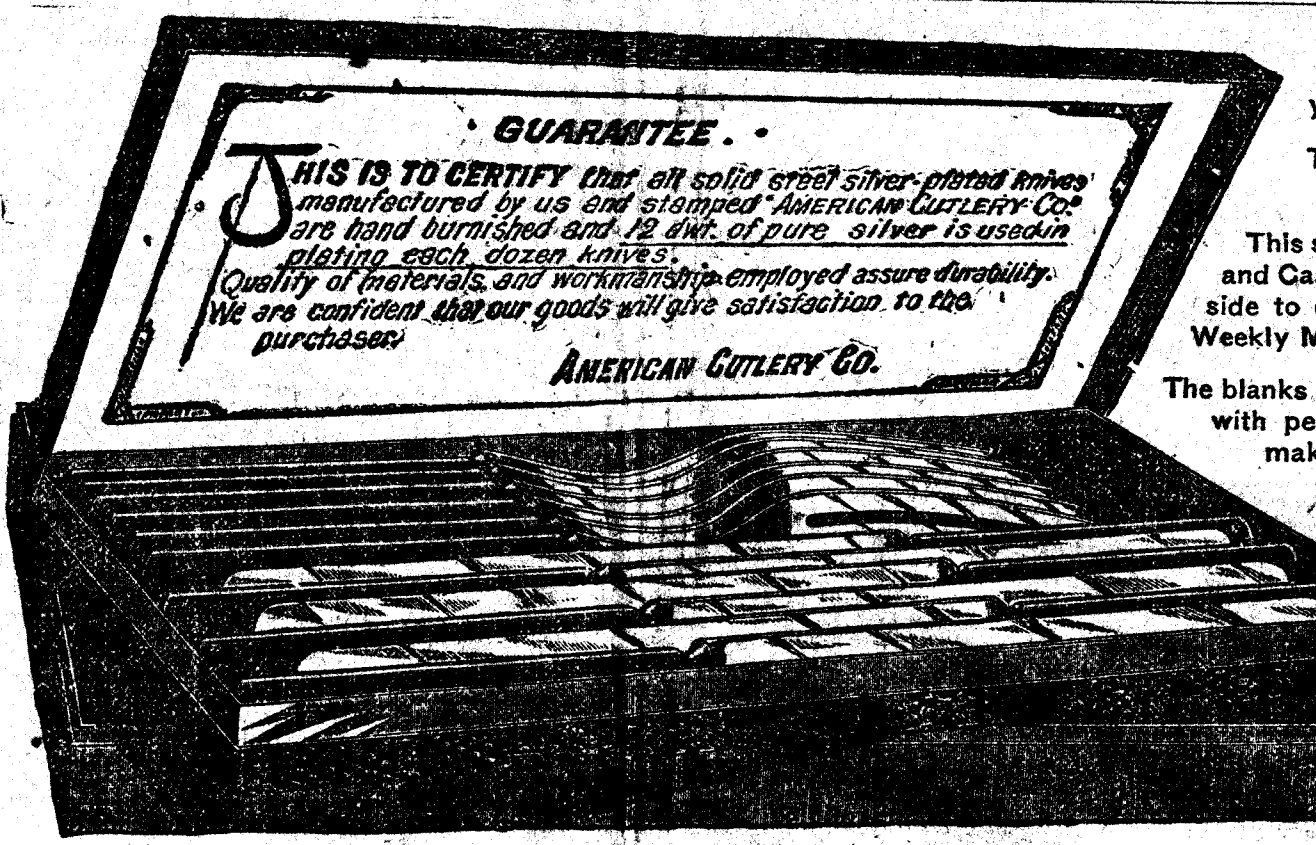
With both of them she seemed equally pleased, bestowing her smiles this way and that with charming impartiality. Having been introduced to the pair but five minutes before sitting down, she had cast a spell upon them before the fifth oyster on her plate was swallowed; when the soup plates were removed they had already abandoned themselves to her fascinations, and by the time the roast was on the table each was hopelessly enraptured.

When the fowl was brought it chanced that while the butler and assistant were out of the room for a moment, the hostess, who sat close by the head of the table, wanted some salt.

"My dear," she said to the Baltimore girl, "will you hand me that little cellar by you?" The young woman spoken to looked up respectfully, but made no motion to comply with the request. Supposing that she had not understood Mrs. K—, said again:—"Will you not give me the salt, if you please?"

PREMIUMS EVERY MAN OR WOMAN WHO SUBSCRIBES FOR FARM AND FIRESIDE

Can have one of the Premiums below by paying a small amount extra with the Subscription.

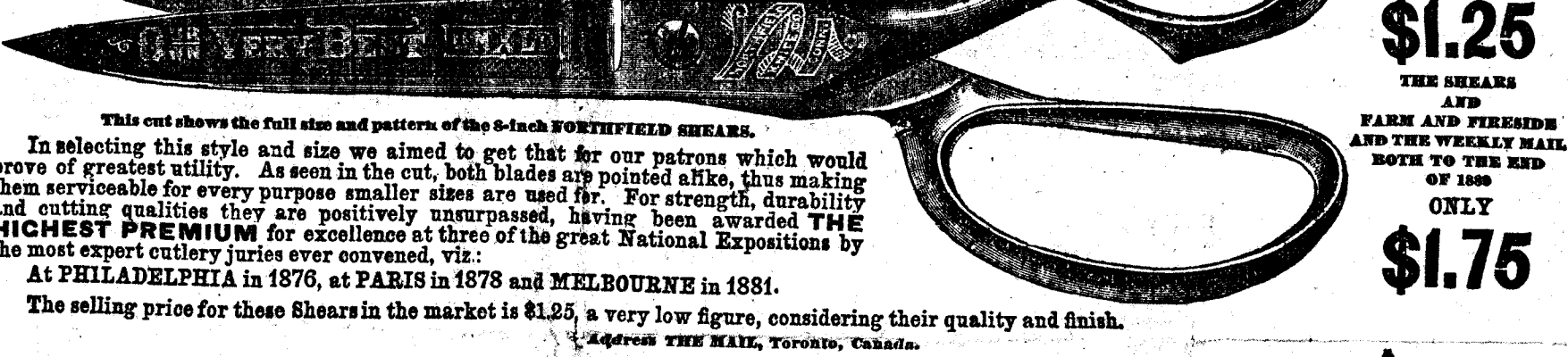


Goods by Express at cost of purchaser.

THE 8-INCH NORTHFIELD SHEARS

Warranted the very best, are heavily nickel-plated, durable and of superior cutting quality.

SENT FREE, POSTPAID. The Shears and Farm and Fireside to end of 1889, \$1.25. The Shears and Farm and Fireside to end of 1889, and the Weekly Mail to end of 1889, 1.75.

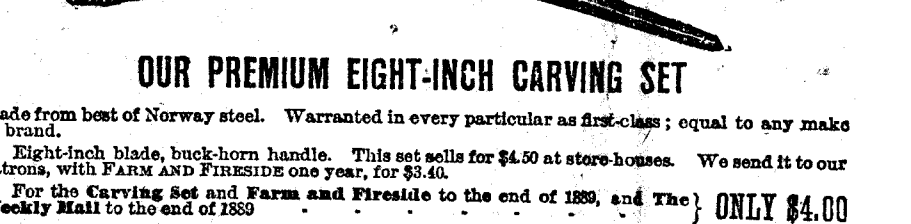


This cut shows the full size and pattern of the 8-inch NORTHFIELD SHEARS. In selecting this style and size we aimed to get that for our patrons which would prove of greatest utility.

As seen in the cut, both blades are pointed alike, thus making them serviceable for every purpose smaller sizes are used for. For strength, durability and cutting qualities they are positively unsurpassed, having been awarded THE HIGHEST PREMIUM for excellence at three of the great National Expositions by the most expert cutlery juries ever convened, viz: At PHILADELPHIA in 1876, at PARIS in 1878 and MELBOURNE in 1881.

The selling price for these Shears in the market is \$1.25, a very low figure, considering their quality and finish.

Address THE MAIL, Toronto, Canada.



OUR PREMIUM EIGHT-INCH CARVING SET

Made from best of Norway steel. Warranted in every particular as first-class; equal to any make or brand.

Eight-inch blade, buck-horn handle. This set sells for \$4.50 at store-houses. We send it to our patrons, with FARM AND FIRESIDE one year, for \$3.40.

For the Carving Set and Farm and Fireside to the end of 1889, and The Weekly Mail to the end of 1889, ONLY \$4.00.

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The population of Kingston has advanced from 11,466 in 1870 to 17,300 in 1883.

This set of Knives and Forks and Case, with Farm and Fireside one year, \$5.00.

The retail price of the Knives and Forks alone is \$8.00

This set of Knives and Forks and Case, and Farm and Fireside to end of 1889, and The Weekly Mail to the end of 1889 \$5.25

The blanks being made of fine crucible steel, with perfect grinding and a high polish, makes an even and spotless finish.

Being made of one solid piece of steel well forged and evenly tempered produces a perfect knife.

Twelve (12dw.) pennyweight of pure silver is used in plating each dozen, and every part of each knife is hand burnished by experienced workmen, which process hardens the silver and shows imperfections before the knife is finished.

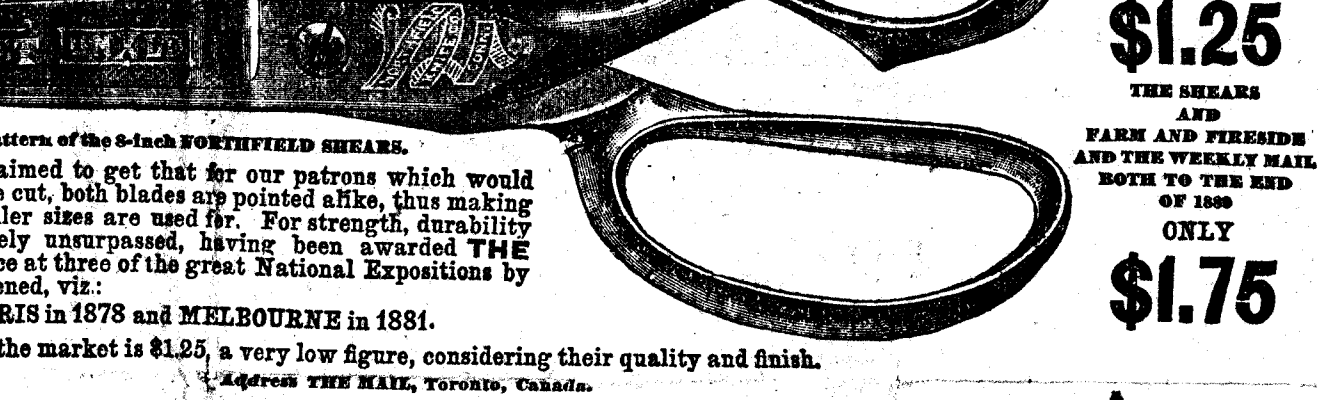
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SENT FREE, POSTPAID. The Shears and Farm and Fireside to end of 1889, \$1.25. The Shears and Farm and Fireside to end of 1889, and the Weekly Mail to end of 1889, 1.75.

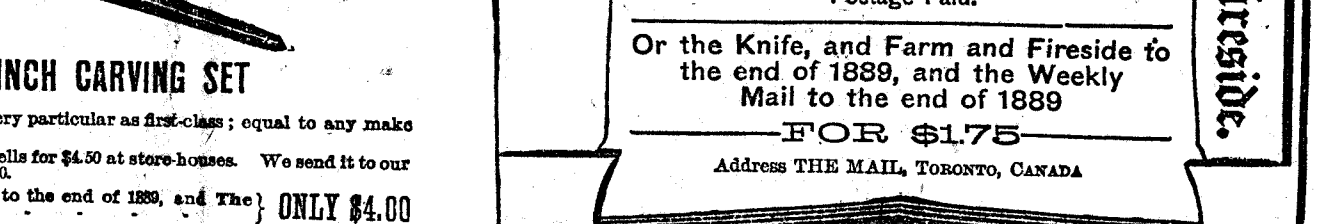


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E. P. Roe's books have always been popular, and this his last book, is the most popular of all. The whole world has read his previous works; "Barren Ground Away," "Without a Home," "He fell in Love with his Wife," etc. The lovely story of "Miss Lou" should be in every home.

The Retail Price, bound in Cloth, is \$1.00. We give it in the same binding, printed on fine paper, along with the WEEKLY MAIL and FARM AND FIRESIDE, for One Dollar and Thirty Cents.

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The best selling and most popular novel of the age.

The people and the land of Judaea in the days of the Messiah.

The tyranny of Rome, the turbulence and discontent of the Jewish people, and their vain expectations of a conquering king, who should exalt them to the sovereignty of the world, are here depicted in connection with the fortunes of a prince of a house, who, through adversity, suffering and many mistakes, what the true Kingdom of Messiah is.

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