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Omnium rerum, ex quibus aliquid acquiritur, nihil est agriculturæ melius, nihil uberius, nihil homine libero dignius.—Cicero : de Officiis, lib. I, cap. 42.

VOL. IV.

HALIFAX, N. S., SEPTEMBER, 1884.

No. 49.

THE Exhibition for District No. 2, including Counties of Annapolis, Kings, and Queens, will be held at Annapolis, on Tuesday to Friday, 30th Sept., to 3rd Oct. Executive Committee. John B. Wells, chairman, A. Shearer, treasurer, Fred. Leavitt, secretary, Thos. S. Whitman; Geo. E. Corbitt, C. D. Pickles, A. D. Mills; John Hoyt, asst. secretary.

1. The Exhibition grounds and buildings will be open on Tuesday, September 30th, at 9 o'clock, a.m., and continue open during the day, for the reception and arrangement of exhibition articles and animals. Exhibitors, on arrival, will immediately report themselves at the office of the Secretary, who, with the assistance of the Committee of Management, will allot appropriate pens or space for their exhibits. This day none but members of the General Committee, officials, exhibitors, and necessary attendants will be admitted.

2. All articles for exhibition must be on the grounds on Tuesday, September 30th, after which day none will be received except live stock, flowers and other perishable articles, which will be received up to 9 o'clock Wednesday morning, October 1st, unavoidable delays to be dealt with at the discretion of the Executive. All necessary erections and bulky articles requiring to be put together on the grounds or in the buildings, must be finished, and all rubbish removed not later than 12 o'clock, noon, on Saturday Sept. 27th, as no such work can be permitted during the show week.

3. The Exhibition will be open to the public on October 1st, at 2 o'clock, p.m., when an opening address will be given. The grounds and building will be open each succeeding day to visitors, from 9 a.m., to 5 p.m. Admission 25 cents; children under 12 years of age, 10 cents. Bands of music will be in attendance. Should occasion require, the exhibition will be opened in the evenings.

4. The judges will meet at the Secretary's office, on Wednesday, October 1st, at 9 a.m., to obtain entry books and proceed to award premiums. On completing their work, which must be finished by Thursday noon, they will hand over their books and report to the Secretary, and will be furnished with requisite prize tickets, which it will be their duty to place carefully, and as soon as possible upon the various articles and animals.

5. Exhibits may be removed from the grounds on Friday afternoon, October 3rd, immediately after the closing address has been delivered. The Treasurer will commence to pay premiums on the ground at 9 a.m. Friday. Prizes not claimed within three months from the close of the Exhibition will be forfeited.

6. Every intending competitor must transmit to the Secretary, not later than the dates mentioned below, an entry paper containing the animals or articles which he intends to exhibit, together with certificate of pedigree, in the case of thoroughbred stock or else a reference to the registry numbers of the new Nova

Scotia Stock Register. Any competitor failing to transmit his certificate at the proper time will be excluded from competition. In class II., no animals will be accepted as thoroughbred unless actually registered in the new Nova Scotia Herd Book Register, or certified by the Executive Committee of the Board of Agriculture, as duly qualified for entry.

7. Horses, cattle, sheep, swine, poultry, grains, agricultural implements, and manufactures of all kinds, must be entered on or before Saturday, September 9th, three weeks preceding the show, and the age of each animal should be stated in years and months, at the date of exhibition; the precise date of birth to be given when necessary.

8. Plants, flowers, roots, vegetables and articles not elsewhere enumerated, may be entered up to Saturday, September 23rd, one clear week preceding the show.

THROUGH the courtesy of the Hon. William Ross, Collector of Customs, we have received the following intimation:

MR DEAR SIR,—It may be of some interest for you to know for the information of the Board of Agriculture that pigs imported from the United States for breeding purposes must first be quarantined at Sarnia for twenty-one days. Sarnia is the only place selected where pigs can be safely quarantined.

Wm. Ross,
Collector.

LIVERPOOL EXHIBITION.

The Exhibition for Queen's County section of District 2 will be held at Liverpool on Tuesday, Wednesday and Thursday, October 7th, 8th and 9th, next, under the management of the "Liverpool Agricultural Society," in accordance with the Central Board of Agriculture. Prizes \$614.40. Competition open to the whole Province. No charge for entry of exhibits.

GENERAL COMMITTEE.—J. L. Hemmeson, chairman; Abner Harlow, George W. Freeman, Nathan Payzant, James McPherson, W. A. Kenny, A. J. Campbell, L. W. Drew, S. C. West, G. T. Moore; J. H. Dunlap, Treasurer; P. Farrell, Secretary.

The Exhibition Building will be open on Monday, at 2 p.m., and continue open until 10 a.m., Tuesday, for the reception and arrangement of Exhibition articles. Exhibitors on arrival will immediately report themselves at the office of the Secretary, who, with the assistance of the Committee of Management, will allot appropriate space for their exhibits. All articles must be entered by 10 o'clock, except live stock which will be received on Wednesday up to 11 a.m.

The Exhibition will open to the public at 3 o'clock p.m., on Tuesday, with an address, and continue open until 10 o'clock. Admission 15 cents.

The Judges will meet at the Secretary's office on Wednesday, at 9 a.m., and obtain entry Books and proceed to award premiums. The Treasurer will commence to pay premiums in the hall on Friday morning, at 8 o'clock. No exhibits will be removed before the closing address, on Thursday evening.

Every animal and article whatever, must have name of animal or article attached, but not the name of exhibitor.

Articles for sale must be labelled and priced, if sold will be accounted for by the Managing Committee.

Every intending competitor must transmit to the Secretary not later than the 1st day of October, an entry paper containing a correct list of the animals or articles which he intends to exhibit. Blank forms will be supplied to all the Agricultural Societies for distribution.

Young orchards should always be kept cultivated.

CHOLERA among fowls is not found where cool shade, clean vines, fresh water and green feed are provided. It is the result of carelessness and ignorance. The symptoms are greenish droppings, afterward thin and whitish, sudden and violent thirst, diarrhoea, extreme weakness, staggering or falling, with cramps and an anxious look about the face. Death comes in twelve or fifteen hours.

YARMOUTH EXHIBITION.

The Exhibition for District No. 3, comprising the counties of Digby, Yarmouth and Shelburne, will be held at Yarmouth, in the Rink and grounds adjoining, on Thursday and Friday, 9th and 10th, October 1884. Cash prizes \$2,750.

Managing Committee: Hon. L. F. Baker, *President*; William Corning, Esq., *Vice-President*; Charles E. Brown, Bowman Corning, J. W. Moody, J. R. Wyman; Thomas B. Crosby, *Secretary*.

The Rink will be open on Wednesday, October 8th, at 9 a.m., and continue open during the day and evening, for the reception and arrangement of exhibits. The Exhibition will be open to the public on Thursday, the 12th, at 1 and 7 p.m.; and on Friday, the Rink will be opened at 10 a.m., and at 7 p.m.

Premiums (open to the public) to be awarded to competitors for articles of their own growth, ownership or production. Exhibitors, paying an entrance fee of one dollar at the time of making entries, will be furnished with one season ticket, *gratis*, not transferable.

Articles for sale must be labelled and priced; if sold, will be accounted for by the Managing Committee.

All entries must be made in writing and handed in on or before Wednesday preceding the day of Exhibition to the Secretary, by whom a number will be supplied to each exhibitor.

Exhibits, other than live stock and perishable goods, will be received on Wednesday. Live stock and perishable goods will be received up to 9 a.m., on the day of exhibition. Live stock may be removed after 4 p.m. on Thursday. Exhibits within the Rink to remain until after the Evening Exhibition of Friday, and will then be delivered, if not sold, or on the following day.

Exhibitors will be expected to look after the proper arrangement of whatever they exhibit, care and safe keeping of stock, etc., under the direction of the several committees, and have attendants in charge of stock to conduct them to the Judge's stand when required.

Buildings and Grounds open only to Committees and Exhibitors until 1 o'clock; after which the public will be admitted. Admittance 25 cents. Children, under 12 years of age, 10 cents; each time of entrance. Season ticket, 50 cents.

The award of premiums will be announced at 2 p.m., and premiums will be paid at the ensuing regular Quarterly Meeting—first Wednesday in November. To exhibitors outside of the county, premiums will be paid at 2 p.m. on Friday, at the office of the Secretary.

Manufacturers and inventors are invited to exhibit. A special committee

will be appointed for items not included in premium list, and premiums will be awarded according to the amount of funds unappropriated.

Compliance with conditions will be required without exception.

Special employees will be in charge of each class to receive and sell exhibits, which may be for sale, and with the aid of police constables in attendance to protect property and insure good order.

A noticeable feature of the Yarmouth, N.S. list is the publication at the end of an excellent selection of practical articles on subjects of interest to Nova Scotian farmers,—viz., on the Apple Trade with Great Britain; How to destroy Insects in Orchards; To prepare Ground for an Orchard; Pruning Trees.

Prizes such as the following are very desirable and might be profitably extended:—

CLASS 15.—Competition confined to children under 16 years of age.

For Girls.—Best specimen plain and fancy knitting, crocheting, sewing, &c., \$2.00, \$1.50, \$1.00

For Boys.—Best specimen of fret work, carving, modelling, machine work, &c., \$2.00, \$1.50, \$1.00.

SAMUEL L. BOARDMAN, Esq., of Augusta, Maine, lately paid a visit to the Western Counties of Nova Scotia; with the special object in view of examining their agricultural capabilities. The Report of his observations is given in the Editorial Correspondence of "The Home Farm," an ably conducted Agricultural weekly published at Augusta, Maine, and full of useful information and agricultural news. We reprint a portion of Mr. Boardman's Notes in our present number, and will give the conclusion in next month's *Journal of Agriculture*.

On the passage down we encountered considerable fog on the Bay of Fundy, but just before entering the famed Digby Gut the fog lifted and disclosed to us the beautiful scenery of the Nova Scotia coast, and also the great iron steamship "Secret"—said to have been built for a blockade runner during the war—bearing down upon us some three miles in the rear. This boat had left Boston for Annapolis at 8 o'clock A. M., the day previous about the same time that the Eastern train left that city. Our steamer made the pier at Digby a little in advance of the Secret, and we were steaming up the Annapolis Basin before the Secret left, reaching Annapolis Royal about an hour in advance of the Secret. The latter steamer brought about three hundred passengers and a large amount of freight. There was said to have been hardly standing room on the boat for the large number on board. The passengers had been twenty-eight hours on board,

subjected to a foggy, nasty passage. We were on the pier at Annapolis Royal when she discharged her passengers. Scores and scores were gentlemen and ladies evidently travelling for pleasure, and to whom a few dollars extra of fare would have been no object had it brought a fuller measure of comfort. By train over the Eastern and Maine Central to Bar Harbor—no change of cars—they would have reached Annapolis Royal, an hour or two in advance of the all-steam ship route from Boston, with only a short night passage by boat and no seasickness, as against a crowded sea passage of twenty-nine hours. And this is what the New England and Acadia Steamship line hopes to accomplish—divert a portion of this immense summer travel over the rail and by its own steamer.

After entering the beautiful Annapolis Basin, Digby is the first port made. This is a pretty little town of about two thousand inhabitants, pleasantly situated on a slope at the foot of the basin. It is the shire town of Digby county, and the northern terminus of the Western Counties Railway—a road connecting Digby with Yarmouth, seventy miles distant. We steam up the Basin from Digby, leaving on our right the Bear river country—where the farmers have extensive cherry orchards—to Annapolis Royal, a distance of about sixteen miles. On both sides of the river are extensive diked marshes. On the western side, between the Basin and the Bay of Fundy are high wooded mountains; but between the Basin and the base of the mountains is a strip of land varying in width from one-half mile to a mile, comprising magnificent orchards. Here one enters the fruit section of the Annapolis valley which extends eastwards for sixty miles, when it reaches the Cornwallis valley—the “Garden of Nova Scotia.”

Annapolis Royal—opposite to which is Upper Granville—is the gateway to the lovely valley of Acadia. It is the terminus of the several lines of steamers connecting with the states. A steam ferry connects it with Upper Granville. Annapolis Royal is the oldest town in Nova Scotia, the site of the old French settlement. It now contains twenty-three thousand inhabitants. Toward the western part of the town, on an elevation commanding the Basin, are the remains of the old fortifications, which still show signs of the many sieges to which the town has been subjected. Here are the old earthworks, magazine, sally-port, barracks, and prison wall—all interesting and well worth a visit. Near at hand is the old cemetery, and here I spent half an hour just at twilight, on Saturday, among the old tomb stones—many of which, moss-covered and

fast crumbling to decay, told of the royal virtues—for many of them bore coats-of-arms—of those who lived a century ago, whose souls are now at rest “where the noble have their country.” Above the ferry is French bay, where the last naval engagement between the English and French was fought.

The modern village of Annapolis is a quite cleanly, well-ordered town. It has much the appearance of an old New England village, and yet it has not. There is something about it which makes it seem to you like a foreign country. The landscape is not thoroughly American; the ways and language of the people are decidedly foreign, Provincial. They are talkative, hearty, hospitable. You feel at home among them. Many Americans visit here every summer. Our dear poet Longfellow has made this whole world famous. The “Land of Evangeline” route is advertised on railway bills; the locomotives are named “Evangeline,” the steamers are named “Evangeline” and “Hiawatha,” and the pictures of the beautiful, large-eyed, sad-faced heroine of one of Longfellow’s finest poems adorn Tourist’s Guides and time-tables. The hotels are good. I found a good home at the “dominion,” kept by Mr. A. H. Riordan, and feel safe in recommending Americans to visit it when they come here. I saw no drunkenness in the streets; and do not remember of seeing liquor sold or bars kept—I am sure about this, notwithstanding I was not looking for them. The houses are chiefly of wood, and most have large gardens attached to them—gardens in which all kinds of vegetables make a rank, vigorous growth, and which the owners seem to have a pride to keep free from weeds. The love of flowers is universal, for at every house—almost without exception—in village and country, all the windows, both upstairs and down, were filled with plants and bloom. Especially did I linger long in front of a neat cottage near our hotel, whose owner has his workshop and house connected with a covered walk, and whose yard, garden, summer-house and windows were completely embowered with plants, vines, flowers and shrubbery of almost every kind. If there is a man in Annapolis who loves his home and his garden we venture it is “A. Hindon, Boot and Shoe Maker.” He has my hand!

I have just said that Annapolis was remarkably free from drunkenness and rowdiness, and wish to emphasize the statement. Our landlord tells me that on last “Dominion Day”—July 1—there was an immense crowd of people here, some three or four thousand strangers were in the town. A large Fair was held at the Rink, a Catholic Fair which netted some \$1,100. Throughout the day every-

thing was orderly, and there was not a single arrest for drunkenness made for the day. Surely this speaks well for the good name and sober character of the people of Nova Scotia.

Just a little back I alluded to the vast numbers of cherries grown in the Bear river valley. It is a section famous for fine fruit of this description. Large quantities are shipped to the States, and in years of abundant crops thousands of bushels rot on the trees. Next Sunday, (July 20), is “Cherry Sunday”—and this is a day that has come to be quite a great holiday. The cherry section is visited by hundreds of people from all parts of the country, all are given as many cherries as they can eat, with lots to carry home. Every year the day is becoming more and more observed. The varieties grown are chiefly White-heart, Ox-heart and French.

To-day I attended services at the Methodist church, and had the pleasure of listening to a very fine discourse from the new pastor Rev. Mr. Dunn, who had just been sent here by his conference, and who gave a most appropriate discourse—the first one preached to his people since his new appointment. It was particularly home-like; but when, in his prayer, he asked the blessing of Almighty God upon “our Gracious Sovereign Queen Victoria, and all the members of the Royal Family; Thy servants the Governor General and the Provincial Governors, and all others in authority,” I realized I was in a country not my own, although among my own people. This evening, Gen. Cary of Ohio lectures on temperance, just across the river in Granville. The town this evening is as quiet as the country.

Annapolis, N.S., July 11th, 1884.

The Annapolis Valley is the great fruit-growing section of Nova Scotia; Cornwallis is more largely devoted to the growing of potatoes. These two crops, with hay, are the staple products of the Province. “Sixty miles of orchard blossoms,” is the description which one journal gives of a ride up the Annapolis Valley by rail in the month of June. “A forest of apple trees” is what an intelligent gentleman tells me the country is to-day. Apple orchards everywhere, and in this valley new orchards are now being planted at the rate of ten thousand trees a year. Twenty years ago there were not sufficient apples grown in the Province to supply the home market. Then they began to be shipped to Halifax and St. John. About that date a few were sent to England by sailing vessels. During the past ten years the business has assumed extensive dimensions, and for the past four or five years steam

vessels have been employed exclusively in the apple shipping business between Annapolis Royal and London.

Many conflicting statements have been published regarding the apple product of Nova Scotia, and the amount of apples exported from the Province. In one journal recently there was a statement that "in the Annapolis and Cornwallis valleys, in favorable seasons, upwards of 600,000 bushels of the finest apples" were raised; and in another it was stated that "200,000 bushels were shipped abroad by the Fruit Shipping Company of Annapolis." I have taken great pains to ascertain the facts in the case, and have sought information from the most trustworthy source; and I am inclined to think the above statement largely over-estimated. Still the volume of the apple growing business in the Province, and the apple export trade from this port is something enormous. But there is no "Fruit Shipping Company" here, as such; although there are many firms and business men engaged in forwarding apples to London, and London houses have their agents resident here who purchase and forward.

Now a word as to the growing of apples, and the varieties. The soil in the lower Annapolis Valley is a stiff clay; and the orchards occupy the land between the diked lands—which lie along the river—and the foot of the North Mountains. The older orchards are invariably in grass, and when young trees are put out, the land is cultivated and manured till the trees are well into bearing. Sometimes buckwheat is sown and the crop plowed under, and generally potatoes are grown as the chief crop. [Let me say just here in parenthesis that the potato beetle is unknown in the Province, and it is a luxury to see the fine, broad-leaved fields of rank-growing potatoes which are so common. Corn is not much grown, and the leading grain crop is oats.] Little manure is applied to orchards, and top-dressing for the trees is not practiced. The apples which keep the longest are grown in the lower Annapolis Valley; and it is the opinion of shippers that apples grown on a heavy, clay soil endure shipping, and will retain their quality to a much longer period than those grown on a warmer, lighter, more loamy (free) soil. Again others tell me that the influence of the flow of the tides and the salt atmosphere is beneficial to the fruit, while all agree that the more hardy kinds are grown between Lower Granville and Bridgetown, a distance of forty-five miles from the Annapolis Basin; those grown above there, on higher and more loamy soil being less *hardy*, as it is termed, and not being as good keepers, though generally of a finer flavor. The varieties are Nonpareil (Russets); Baldwin; Bishop

(Ribston, Royal) Pippin, and Rhode Island Greening. These are the shipping sorts and their relative rank or excellence is shown by the order in which they are named. But in addition there are large quantities of Vandovers, King of Tompkins, (I have forgotten the new standard name for this sort), Gravenstein, Alexander, Hubbardston Nonesuch and Spitzenburga. The early varieties are all taken by the local markets, Halifax, St. John and the States. There are many growers here who have orchards of two or three thousand trees each, and one thousand barrels is not an uncommon crop for many individual growers to raise in good years.

Formerly the business of handling and shipping apples aboard was conducted in a very miscellaneous sort of way. Every cellar that was available in Annapolis Royal was chartered for the storage of apples, ready for shipment. But year by year the business has been assuming more importance, and is now reduced to a thorough system. The annual apple crop of the Province, in average years, is not far from two hundred and fifty thousand barrels, and the number exported is from eighty to one hundred and ten thousand barrels. In the winter of 1881-82 one firm here—T. S. & F. C. Whitman—shipped direct to London sixty thousand barrels. In 1882-83 they sent abroad thirty thousand barrels, and last winter from five to six thousand barrels—the bulk of their shipments last winter were to our own States, comprising in the neighbourhood of fifteen to eighteen thousand barrels. The above firm represents here the London firm of Knill & Grant, and through the kindness of Mr. F. C. Whitman—a young gentleman to whom I am under obligations for much information, and who has himself been abroad three or four times—I was enabled to visit the large Fruit Storing Warehouse, built here by Mr. Richard Grant, of the London house of Knill & Grant, the only one of its kind in the Province. This house is 100 by 150 feet, commenced in August 1882, and finished in December of that year. It has a capacity for storing forty thousand barrels of apples. There is connected with this building a pier and two miles of private railway. The total cost of the building was \$40,000. The building is of brick, the foundation wall of stone, forming the lower story, being two feet thick, and the elevation walls one foot thick. It has an iron roof. The bottom of the cellar is six feet below high water mark, the grounds about the building being protected from the sea by private dyke. The cellar is twelve feet high in the clear. The bottom is moist and damp all the time, and there is a loose, movable floor of boards, resting on joist about

four inches above the earth bottom. "The damper a collar is for keeping apples, the better," says Mr. Whitman; and many apple growers make the same statement. Along one side (inside) of the building runs the track for admitting cars for loading, and raised above this, so that the floor comes just level with the floor of the cars, is the main floor for sorting, handling, loading, and unloading the cars. The facilities of this building are so complete for its purpose, that a crew of five men will take two hundred barrels of apples from the cellar, sort them out, put them in cars, run them to the pier and place them in the steamer in one hour. At one time in the winter of 1882-83 there were six thousand five hundred barrels of apples in this house; and in the town, in different cellars, seventeen thousand barrels awaiting shipment. In the fall when this house has received its complement of apples, the ventilators are opened for a few days until the "sweating" process is completed and then it is completely closed and not opened for the winter, the building being thoroughly frost-proof. This year on the 5th day of June, apples were re-packed in the house, which had been in there for six months, with a loss of only two barrels in one hundred. These were shipped to Boston and sold at \$5 the barrel.

Upon the pier owned by the Acadia Steamship Company is a building 30 by 250 feet, built for the purpose of the temporary storage of apples from the country awaiting shipment. This is a wooden building having a double wall, with a packing of four inches of sawdust and a three-inch plank for the outer covering. Apples have been kept in this building all winter by having base-burning stoves burning in the coldest weather. Its capacity is six thousand barrels.

Nearly all the apples exported from Annapolis are shipped direct to the markets at London Bridge. The passage usually takes fourteen days, and the cost of placing a barrel from Annapolis to the London market is, on an average, (it is a matter depending upon freights), \$1. They are packed in new barrels made for the purpose by local manufactures near the various orchards. These barrels hold two and a half bushels, and cost from 22 to 25 cents. A hard wood barrel for apples for the retail Christmas trade in London, having a flat hoop, has been made to same extent, and has given good satisfaction. At one time a layer of excelsior over the apples at each end of the barrels was used, but has been discarded. Its object was to keep the apples firm in the barrel and to prevent bruising. But if properly packed they do not require this extra protection, and the tendency

was, to put on too thick a layer of excelsior, thereby taking the place of at least two layers of apples. Buyers objected to paying for apples and buying so much packing. When apples were first sent to the London market, on the head of each barrel was a placard stating the variety, and this notice: "This fruit, if properly stored will retain its flavor till June"—or May, as the case might be. But these placards are not now used. The barrels are marked with the name of the grower, and the mark of the shipper, as [B.] or [W. S.] or [*]. On reaching London they are placed in the warehouses, one barrel of a lot opened and placed on "show," and the entire lot sold by the sample displayed. Buyers have from fifteen to twenty minutes to examine the fruit and then the sales begin. All sales are by auction, and often from fifteen to twenty auctions are held in the same room in a day—and night; the sales usually beginning at 4 o'clock, and frequently held up to 12 o'clock at night. After the sale, a printed return of each lot, with the shippers, and packers, mark and name printed in the margin, and the price at which the lot sold printed in figures is returned to the shipping agent, so that each packer can see his own standing in London market, and the price his apples brought.

The shippers here have some advantages over us in the States. The crop here is later than with us, and by means of storage warehouses they are enabled to hold the crop to take advantage of market. Occasionally small lots are sent forward for the Christmas market, but usually the bulk of the crop is not shipped before January, and from that on to March. The apples are uniformly barreled in the fall by the growers, none are stored in bulk. To some extent the practice obtains here of selling the fruit from the orchards in bulk, so that the grower has nothing whatever to do with the harvesting or growing—the fruit being sold on the trees.

I asked Mr. Whitman a question as to the probable influence of the prospective large increase of apples on the supply of the Foreign market; whether there would not be danger of overstocking the market. "None whatever," he replied; "not if Nova Scotia could ship five hundred thousand barrels a year. There is always a demand for them. New markets are opening. Hull, Bristol and other large English cities are becoming good apple markets. They have been good orange markets and apples are sure to follow oranges. A large crop is better than a small one, and leaves as much money to the producer. Beside it gives more freight to be handled, adds to the general health by placing them within the reach of mechanics and working men,

and is better for all concerned. I want to see," he added with force, "cheap and abundant fruit, especially apples, the prince of fruits for everybody."

In addition to apples large quantities of grapes, cherries and small fruits are being grown here, especially of strawberries. The last named are raised to a considerable extent in and about Middletown, in the upper Annapolis valley, and there they have a Small Fruit Growers' Association of which Mr. G. C. Miller is Secretary. Some growers have as many as two or three acres in strawberries, and one grower yesterday sent five thousand boxes to Bar Harbor and Boston. On account of the lateness at which they can be placed in the markets, (from July 10th to 30th), this Province is sure to take leading rank as a strawberry growing and exporting section.

ATTENTION has already been called, in the newspapers, to the early presence (15th August) of the Potato Fungus, *Peronospora infestans* in its perfect sporiferous form, which indicates that suitable meteorological conditions are only required to bring about great destruction of our potato crops. The potato disease occurs in two forms:—

1. In the first the fungus threads of *Peronospora infestans*, or potato mould, spread slowly over the plant and through its tissues in a creeping way, first discoloring and finally causing the decay of the part. This is the prevalent form of the disease in Nova Scotia. Persons who have seen only this form of the disease, and are not microscopic experts, are apt to overlook the fungus altogether, and consequently to dispute the "fungoid theory," as it has been called, but which is no theory at all but simply a plain observation of fact.

2. In the second form of the disease the fungus acts not only as in the first, but it forms erect stalks shooting out from the breathing pores (stomates) and other parts of the leaf; these stalks bear aerial spores or seeds, termed "conidia," which are easily detached and scattered so as to propagate the fungus just as weeds are increased by running to seed.

The first or vegetative form of the fungus is, as I have said, the one usually seen in Nova Scotia. Its growth and consequent deleterious influence on the potato is slow and local, for the fungus threads extend merely to adjoining parts, or to leaves in contact. Very different is the reproductive form, the form that sheds conidia. These are produced in countless numbers and blown over the fields, and thus spread speedy devastation. This latter is the English form of the potato disease.

A microscopical examination of the leaves of potatoes of different kinds, has

recently shown that all, except the very late sorts, have already upon them an abundant growth of the fungus in its English, a most destructive form, the stalks bearing and shedding conidia abundantly. This is a fact of great practical importance to the farmers of the Province.

The presence of *Peronospora infestans*, in this form in our Province, fortells several things, of which it will be well to take warning:

1. Our markets may be glutted with early potatoes at unremunerative prices.
2. Large quantities of diseased potatoes will have to be fed (or lost) at taking-up time.
3. Much cellar room will not be required for sound potatoes.
4. If there should be any foreign markets this winter, which we all of course hope for, then potatoes will be scarce and dear next spring-time.

THE last quarterly record of the Royal Botanic Society of London contains the following of interest to Nova Scotians in the notice of the meeting of Fellows of June 28th last.

Dr. Cogswell exhibited several dried specimens of Canadian Ericaceae, collected by him chiefly in the neighbourhood of Halifax, Nova Scotia, in 1857, which he thought might be interesting to the Fellows at the present moment as in a manner supplementary to the show of Rhododendrons now going on at the Gardens. The first he would notice was the *Epigaea repens*, the local Mayflower, it being the badge of the Royal Province of Nova Scotia, or New Scotland; and it was rather curious that the people both of Old and New Scotland should have agreed upon a plant of the same natural order as their favourite, though in the former case, not national emblem. Attempts had been made to introduce the flower into gardens in Nova Scotia, though hitherto with indifferent success, but it grows freely at Mr. Waterer's nursery at Woking. A wax model of the plant was handed round the room and much admired. From the beauty and fragrance of the rose-coloured flowers growing in small axillary clusters, the plant might be worthy of more attention than it had hitherto received in this country as a desirable addition to bouquets.

The next specimens were the *Gaylussacia resinosa*, locally called the whortleberry, the *Vaccinium Pennsylvanicum* and *V. corymbosum*, or blueberry, and the *V. macrocarpum*, or cranberry, all of great economic value in producing fruits in abundance more than sufficient to supply the market. There was a regular succession of wild fruits in Nova Scotia. First the strawberry, then the raspberry, blueberry, whortleberry or huckleberry,

blackberry and cranberry, after which came the orchard fruits, a sample of which, in the shape of some Gravenstein apples, had met with approval at a recent meeting. In fact the geographical situation of the Nova Scotian peninsula in N. latitude 45° might be expected to be favorable to the production of the finest fruits of the temperate zone. The *Vaccinium Vitis Idea*, cowberry, cow-cranberry, deserved special notice, economically regarded; for, though growing on both sides of the Atlantic, it claims as affording an article of diet, according to Professor Lawson, Dalhousie College, Halifax, were but little understood save in his own province. In Europe, he says, the use of the berry is unknown, and in America both Professor Gray and Mr. Wood speak disparagingly of it, and yet in Nova Scotia it is held in high esteem for making a delicious preserve.

The leaves of the *Ledum palustre*, or Labrador tea, were said to be used medicinally by a remnant of the aboriginal Indians as a remedy for consumption, and by the white inhabitants for imparting a pleasant flavour to beer. Employed sometimes for the latter purpose was the *Gaultheria procumbens*, the wintergreen, Labrador, or partridge-berry, remarkable as yielding the substance known in commerce as wintergreen oil. Its name of "partridge-berry" might be derived from the leaves being fed upon by a native grouse called the partridge. Dr. Cogswell having found them in the stomachs of several of these birds which he examined.

Other samples on the table were the *Rhodora Canadensis*, the *Kalmia angustifolia* and *K. glauca*, the *Cassandra calyculata*, the *Andromeda polifolia*, the *Arctostaphylos uvaursi*, and the *Pyrola elliptica*. It was interesting to know, on the authority of Professor Lawson, that the Scotch heather, *Calluna vulgaris*, had been ascertained to grow naturally in several parts of Nova Scotia. The *Vaccinium myrtillus*, producing the bilberries or whortleberries so much prized in the Highlands of Scotland, also occurs in Canada, but only on the Pacific side of the Dominion.

The thanks of the Society were given to Dr. Cogswell for his very interesting and valuable remarks.

Dr. Cogswell exhibited a preserved specimen of *Utricularia vulgaris*, showing small fish, entrapped by the air bladders of the plant. It had lately been shown by Mr. Simms that large quantities of fish fry are destroyed by the *Utricularia* in rivers and fresh waters.

ONION seeds sown now and left in the ground through the winter with a mulch of hay or straw, will make fine bunch onions for next spring's use or sale.

I AM glad to see the *North Sydney Herald* turning its attention to so practical and useful a subject as the culture of small fruit. It is a subject that has hitherto been far too much neglected upon this Island. You very justly observe that it is not owing to any natural defects of soil or unsuitness of climate that our shortcomings in this respect are due. You hint that it is a just appreciation of the subject that is needed to cause the people to take a new departure. But the problem of getting the masses of the people who are or ought to be interested in the subject to give it sufficient attention is not so easy of solution, especially when it is considered that a vast majority of these are by nature or inclination not disposed to read upon the question. The brilliant success of Whetmore, Flewelling, Tingley and others in New Brunswick, or of Forsythe, Coleman, Shaw and scores of others who might be named in Nova Scotia, serve mainly to extort admiration, but little to excite emulation. You may tell them of Purdy, editor of the *Fruit Recorder*, raising 180 bushels of strawberries on an acre which at \$4 per bushel, which is only two-thirds of what they would fetch in North Sydney, would be \$720 per acre, or of Rev. Dr. Cannon raising at the rate of 250 bushels of currants per acre, which at \$5 per bushel is \$1250 per acre, or of a Richmond firm selling from one and a half acres \$900 worth of gooseberries, and which at 25 cents per quart—the price an amateur gardener in North Sydney gets this year—would amount to the nice little sum of \$1,600 per acre! These and kindred examples the average farmer regards as subjects of wonder but not of imitation. One reason of his reluctance to leave the beaten track of grain and potatoes is that he has few or no examples in his vicinity to copy from, and he is afraid there are mysteries in fruit-raising he cannot fathom. Inheriting the conservatism of his class the average farmer is skeptical of book knowledge of farming or fruit-growing, and hence the scarcity of modern works on horticulture among farmers. There is a general aversion to purchase such works as Fuller's, Barry's, or Downing's, although worth, to the intelligent man who can learn from them, their weight in gold. When men begin to read they begin to think, and when they begin to think they begin to progress. Fruit culture is a slow but sure outcome of improvement in farming. There has been almost a revolution in farming in the last fifty years in the United States and some parts of Canada, but the increase in small fruit culture, immense and wonderful as it has been, has not kept pace with the demand. Considering the prospect for supplying steamers and ships

that make this a port of call, together with the market at St. Pierre and other ports, North Sydney is probably the best market for small fruits in the Lower Provinces, and any man who will intelligently cultivate five acres of small fruit within a convenient distance of North Sydney will soon be an independent if not a wealthy man.—R. J. MOFFAT in *N. Sydney Herald*.

ANALYSES OF FERTILIZERS.

I have just received, in pamphlet form, a "Supplement to the Abstract of the Minutes of the Second Annual Meeting of the National Fertilizer Association," with the address of the president, Mr. Charles Richardson, of Philadelphia. It contains many true things, and some valuable suggestions in regard to means of securing greater uniformity of State legislation in regard to fertilizers, and greater uniformity in methods and results of chemical analysis.

But it seems to me that Mr. Richardson greatly overstates the present range of variation between different chemists who use the same methods and re-agents. He characterizes the discrepancies as "absurd and ludicrous," and says these terms are "very mild ones to apply when we come to consider their effect when applied to measure the value of goods that are produced at a cost of over twenty million dollars per year."

The determinations of different chemists of good standing for total ammonia, phosphoric acid and potash, run very close indeed. In ten denominations given below, and made by chemists 600 miles apart on the same samples, divided and submitted, the variations for total ammonia amount to only 3-10000 and 1-0000 respectively, and those for total phosphoric acid to only 4-10000, 13-10000 and 29-10000 respectively. This would be a variation of only 3, 1, 4, 13 and 29 pounds, respectively, in five tons, which is infinitely closer than any grocer's scales could divide up five tons of sugar or coffee into "small retail" packages.

But in available and insoluble phosphoric acid, the results and proportions are not so close. Let me explain briefly and in non-scientific language. Phosphoric acid in South Carolina phosphatic rock (and less so in bone) is in very refractory form or condition, and is very slow to give itself up as plant food. If the rock is ground very fine and "treated" with sulphuric acid, however, a portion of the phosphoric acid becomes "soluble" in pure cold water, and a still further portion is supposed to be soluble in soil water. The latter portion is called "reverted" or "precipitated," and chemists have tried to devise a weak solvent and a method of manipulation that should

correspond to the action of soil water, and have agreed upon a certain solution called citrate of ammonia, at a certain temperature, and acting on the fertilizer for a certain specified time, under specified manipulations. This is one method, and is called the "citrate" or "modified Washington" method, and is used by nearly all the State chemists.

Another method, called the "oxalate" or "improved Cincinnati method," gives results averaging nearly two per cent. higher, and is used by many chemists employed by manufacturers of fertilizers. Between these two methods there is an average variation of about two per cent. This should not be charged as chemical inaccuracy. But even among the best chemists using the same method, the "citrate" for example, with the utmost care, the variations will sometimes equal nearly or quite one per cent. (on the whole hundred), which would be ten per cent. on the ten per cent. of available acid usually contained in superphosphates. This is somewhat serious, and simply shows that this difficult problem has not yet been fully solved, of showing how much of the phosphoric acid is "available" as plant food under the action of soil water.

But I should like to call attention to the fact that in the actual soil the variations are vastly greater than in the chemical laboratory. In the latter, all the conditions can be carefully controlled; in the former, scarcely any of them. In a warm, rainy autumn, spring and summer, in a well-tilled soil, where the fertilizer is well distributed, and is needed, the first crop of wheat may take nearly all the "available" phosphoric acid contained. But in a cold dry season, an ill-tilled soil, with the fertilizer ill-distributed, the first crop may receive almost no benefit.

Secretary Thomas J. Edge, of Pennsylvania, recently gave in your columns very close results of different chemists working on the same sample, each unknown to the other. Some weeks ago I took three samples from a hundred—the brands on which there had been the most "kicking" by manufacturers last year. The samples were each well mixed but not pulverized; were divided, and one part of each sent to Dr. S. W. Johnson, of the Yale Scientific School, and Director of the Connecticut Agricultural Experiment Station, whom I consider the highest authority in agricultural chemistry, and the other part to Prof. N. W. Lord, our Ohio State Chemist. He analyzed and reported them with about a hundred others. Prof. Johnson had them analyzed in his laboratory, and reported them with bill to me. All either chemist know of the samples was that they were Nos. 5, 6 and 38, respectively;

that neither claimed potash, and only 5 and 38 claimed ammonia. This information was given to save expense of useless determinations.

The results are given below, with the valuation for each brand (both analyses) at our State valuations, viz.—ammonia 18 cents per pound, soluble and reverted phosphoric acid 12½ cents per pound, and insoluble phosphoric acid 5 cents per pound.

ANALYSES AND VALUATIONS, BY PROF. S. W. JOHNSON, OF NEWHAVEN, AND PROF. N. W. LORD, OF OHIO STATE UNIVERSITY:

SAMPLE.	Ammonia— per cent.	Available— per cent.	Phos. Acid.		Val. per ton.
			Insoluble— per cent.	Total per cent.	
No. 5, Prof. Johnson,	0.92	8.89	0.31	15.20	\$31.34
Prof. Lord....	0.95	9.16	0.08	16.25	32.30
No. 6, Prof. Johnson,	0.00	11.20	3.31	14.47	31.38
Prof. Lord....	0.00	10.64	3.70	14.34	30.30
No. 38, Prof. Johnson,	2.11	7.30	5.35	12.65	31.20
Prof. Lord....	2.12	7.12	5.24	12.30	30.64

The highest variation of total value is about one dollar per ton. In one case Prof. Lord was a trifle the highest, and in two cases Prof. Johnson is the highest.

A comparison of the analyses and valuations of 97 samples in our forthcoming July Crop Report will show that duplicate samples of the same brand of goods, drawn at different times and places, and analyzed by the same chemist, vary more than different analyses of the same sample by different chemists. In other words, the manufacturers vary more in making their goods than the different State chemists do in analyzing them, and greatly more than any one State chemist does using the same methods and processes on all goods submitted to him.

The July Crop and Fertilizer Report, by the Ohio State Board of Agriculture, will be ready in about a week, and will be mailed free on application to parties interested, as long as the supply lasts.—W. I. CHAMBERLAIN in *Country Gentleman*.

E. LEWIS STURTEVANT, Director of the New York State Experimental Station, Geneva, gives in N. Y. Herald, under date July 15, his experiments on remedies for the Turnip and Cabbage Flea, which is so destructive to young plants of many kinds in Nova Scotia:—

The turnip flea beetle, *Naltica striolata* attacked our young plants of cabbage cauliflower, turnip and radish, doing much injury by eating the leaves. We have made many applications with the view of discovering the most efficient preventive against its injuries. Among these may be mentioned tobacco water, cut tobacco leaves, kerosene, soap emulsion, soluble phenyle, buhach powder and air-slacked lime. The date of each application and the proportions of each used,

&c., were carefully noted and the plants upon which the applications were made were examined daily, and the number of insects found counted and noted in comparison with the number found upon plants which had received no treatment. We will not burden our readers with details, but will proceed at once to results.

A saturated decoction of tobacco water is very efficient in keeping off the insects, when frequently applied, but its strength seems to volatilize quickly in the sun, at least our figures seem to show that little, if any, benefit comes from the application after two days. Our decoction was made by soaking tobacco leaves in cold water for twenty-four hours, when the water was poured off to be used, and was applied by means of the garden sprinkler.

We found the kerosene emulsion diluted with eight parts of soft water to be very efficient, but its effects are little, if any, more lasting than are those of the tobacco water, and when frequently applied it evidently retarded the growth of the plants. This emulsion is made by combining one gallon of kerosene, one galloon of water and four pounds of common yellow bar soap, heating the mixture with occasional stirring, until the mass becomes homogeneous, and then continuing the stirring till it becomes cold. This preparation is entirely permanent, and may be diluted to any extent by the addition of rain water.

Tobacco leaves cut fine by passing them through a fodder cutter and placed about the plants of radish had a very visible effect in keeping off the *Naltica*, the appearance of the leaves showing the beneficial result. It may be noted of the application of tobacco, whether in the form of leaves or decoction, that it stimulated the growth of the plant as well as protected from the insect.

Air slacked lime dusted over the plants while wet with dew is unquestionably beneficial, and in dry weather its effects are quite lasting.

We tried also kerosene mixed with sand, at the rate of one ounce of the former to a pound of the latter, but the mixture had little influence in protecting from the insect, while it was detrimental to the growth of the plant.

Buhach powder mixed with alcohol, and this mixture reduced with water, was applied in different degrees of dilution without marked effect.

Soluble phenyle proved nearly or quite valueless, for when applied in sufficient concentration against the beetles it injured or destroyed the plants.

It is well to note that plants grown in a frame made of twelve-inch boards were not perceptibly injured by the beetle. This insect, though very agile, rarely jumps high, hence in many cases we may

prevent its attacks more easily in advance than we can subdue its injuries after their access to the plants.

This *Naltica* is a very timid insect, and when disturbed can be seen jumping in every direction from its danger. Through this feature of its habits it may be possible to drive it from the scene of its operations, where its abundance is absolutely destructive to crop, and then to protect the plants now freed from its presence by surrounding the bed with boards. As many of the plants subject to its attacks are grown in beds which supply plants for transplanting, this remedy seems often to be a feasible one.

The presence of the radish fly, *Anthomya radicum*, prevents us from growing perfect radishes in our heavy soil. So far as our observations determine, none of the applications noted above is of avail against this pest. We noted, however, that in a bed of radishes of which the soil had received a very liberal mulching of coal ashes last season the roots were almost entirely free from the maggot.

We found also that bi-sulphide of carbon applied to the soil, destroyed the maggots that had not yet penetrated the roots, but the use of this remedy is accompanied by so many disadvantages that we must consider it in general as impracticable. [Dr. Sturtevant does not seem to have tried Superphosphate, which is found by our horticulturists to be an effective remedy for the *Naltica*.]

THE HAMPSHIRE STRAWBERRY FIELDS.

The Strawberry harvest is now at its height, and the atmosphere is redolent with the perfume of this luscious fruit. From within a few miles of Botley Station over 1000 tons of Strawberries are annually gathered for the metropolitan markets, to say nothing of what are sold in the locality. The crop this year is not so heavy as that of last season, owing to the protracted drought having seriously affected the highest and shallowest soils. One thing has been particularly noticeable this year, and that is the way in which the plants in some beds have continued to thrive and look luxuriant even during the most trying periods of the drought, while plants in other beds side by side and on exactly the same kind of soil have drooped and languished, and their produce has been small and flavourless. On enquiry, I have invariably found that the luxuriant-looking beds are the result of deep cultivation, the effect this year being much more pronounced than in more genial seasons, when the plants find moisture near the surface. The soil is naturally light in character, but of considerable depth, and I find that

those growers who thoroughly break it up by trenching from 2 feet to 3 feet are well repaid this year for their labour, while those who planted on soil dug over in the ordinary manner are spit deep have but very light crops. The reason is obvious; in the trenched ground the roots strike down deeply, and find moisture during even the driest periods, but on simply dug ground, after reaching the hard unbroken subsoil, they strike out horizontally, and during protracted droughts fail just when the rain of swelling the crop is most trying to the plants.

It is curious to note how the soil varies even in the same field, some parts being black peat, others yellowish loam, and close by light shingly soil full of stones. But if deeply broked up, Strawberries luxuriate in all of them, the subsoil just suiting them. I find, too, that owing to this variable character of the soil the season of gathering, brief at the best, is extended; from the highest and most stony land the earliest fruit is gathered, as the sun's rays warm this kind of soil much more rapidly than the stiffer loams; on the other hand, the stiffer kind of soil produce the finest crops and the longest in bearing. But when the disparity in the price of the fruit is considered, it is not to be wondered at that growers are anxious to get it into market as early as possible.

The first consignments of 1 lb. punnets usually realise from 2s. to 2s. 6d. per punnet, but the price rapidly drops down to 6d. each, and, as the supply becomes general, to 3d., and when the market gets glutted to 2d. per lb., a losing price, after paying for punnets and expenses attending carriage and marketing, to say nothing in regard to cultivation—a heavy item. The remedy for this glutting of the markets with such a perishable fruit as the Strawberry is obvious, viz., to convert the fruit into jam, for which the demand is unlimited. A company is even now in course of formation to procure the necessary capital and appliances, therefore, as soon as market prices fail to pay, the growers will have a ready outlet for the rest of their crop on the spot. Now, after the best fruits have been picked, great quantities of small fruit, really the best for the purpose of preserving, are allowed to rot on the ground. As a preliminary step until the works can be established, it is proposed to convert the fruit into pulp by a process that ensures its being kept in good condition until it can be finally converted into jam.

Should jam making prove to be a successful undertaking, a great impetus will be given to the cultivation of Strawberries in South Hampshire. Small-fruited varieties like the Grove End Scarlet will doubtless be planted by acres solely for preserving, while at present only varieties

that travel well by rail, such as Sir Joseph Paxton and President, are favourites. We cannot hope to compete with Kent and other fruit-growing counties successfully in Apple, Cherry, or Plum culture, but we can take the next best course, and grow what we find the soil and situation eminently adapted for; viz., the Strawberry. That grown solely as a dessert fruit already affords employment for hundreds of hands, and occupies hundreds of acres, and with the means of converting the surplus fruit into a useful article of food, for which we are still sending vast sums of money abroad, we shall not only benefit the locality, but be doing national work. Home-grown fruits for preserving, in spite of adverse seasons, are making rapid advances, and I anticipate a great future for this industry.

James Groom, Gosport; in *The Garden*.

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