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**NOTICE.**

Public Notice is hereby given that letters of administration have been granted Wellesley T. Hamilton in the estate of the late Thomas Hamilton, and all parties indebted to the said estate and all having claims against the estate are requested to have the same filed with him, duly attested, within one month from the date of this notice.

Dated at Gagetown, June 14th, 1898.  
WELLESLEY T. HAMILTON,  
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**Farm and Household.**

**Preparing Corn for Winter.**

There are two ways in which corn is prepared in the household for winter use which are eminently successful. It is hardly wise for anyone to attempt to can corn at home, as it requires to be cooked with greater heat than boiling water. Occasionally canned corn keeps where it is put up at home, but such cases are exceptional and not the rule.

Old-fashioned dried corn was always excellent, as is the hulled corn which farmers prepare, when it is properly made. We publish three rules furnished by correspondents. Mrs. M. J. H., of Iilon, N. Y., sends the following recipe for drying sweet corn in the old-fashioned manner: "The corn should be taken when just suitable for eating and boiled ten or fifteen minutes—long enough to set the milk. When cool take a sharp knife and cut through every row of kernels (they dry sooner and soak more easily when used), then shave the corn off the cob, spread it on plates near the stove or in the heating closet and let it dry, being careful not to let it brown. It will dry in two or three days. Put the corn in glass jars and it will keep for two years. When you wish to use it soak it in warm water for a couple of hours, then boil in milk, adding a little butter.

Mrs. S. S. H., of Meadville, a Pennsylvania housekeeper, sends the following recipes, which are slightly different: Select fresh ears when they are sufficiently ripe for the table, preferably those you can pick from the stalk. Free them from husk and silk, and then with a thin-bladed sharp knife cut the grains from the cobs. Spread thinly on plates and put in a moderately warm oven. Stir frequently until dried. It will require from twenty-four to thirty-six hours to complete the drying.

"Or with a sharp knife, after preparing as before, split each row of kernels lengthwise of the ear and gently press out the milky pulp. Spread on plates and proceed as before. To be genuine, old-fashioned dried corn it should be prepared immediately after plucking from the stalk and never cooked before cutting from the cob."

**Agricultural Brevities.**

Most of the wheat flour imported by the island of Porto Rico is received from the United States.

Apropos of the question whether the potato bug eats the tubers or not, Royal New Yorker says a number of its readers have stated positively that they have known the potato bug beetle to eat the tubers.

Professor Kedzie reminds farmers that their most valuable mine of potash is the clay and loam of the farm. Every soil contains potash, but the clay is especially rich in it, and by the slow chemical changes, promoted by tillage, potash is constantly set free for the use of plants.

"A quiet change in farming" is noted by Orange Judd Farmer in the statement that good farms near cities have advanced from 5 to 25 per cent in value when reached by an electric railway. The increased demand for farms comes from the city residents who wish to enjoy country life or to raise fruits, vegetables poultry, etc., for the nearby market.

**Jelly Making.**

All the vessels and utensils used in preparing and cooking the fruit must be earthen, stone, granite or wooden ware. The use of one tin pan or even an iron spoon, may give a tang to jelly although every other condition is perfect. To keep the natural flavor of fruit dominant the purest sugar, either loaf or granulated, is indispensable.

Boiling the fruit juice and sugar together longer than is necessary thoroughly to combine them, makes jelly darker colored, and pungent flavored. For that reason the sugar must be heated in the oven, and added to the fruit juice after it has been boiled, uncovered, a sufficient length of time. Melted paraffine wax is the best protective for the top of jelly, and it must be stored in a cold, dry room.

Peach Jelly.—Peaches will not make a jelly firm enough to retain its form when removed from the mould, but it is one of the most delicious flavored sweets for cake or puddings. Rub the down from the fruit and halve; remove one-third of the kernel and slice among the fruit; cover to one-third their depth with water; cover the kettle closely and boil, or better yet bake in a hot oven till soft, no longer. Drip through a jelly bag; allow three-fourths of a pound of sugar for every pint of juice; boil the latter steadily, skimming when necessary, for twenty-five minutes; add the hot sugar, stir until dissolved and as soon as it boils remove from the fire and pour into wet jelly glasses.

Plum Jelly.—In point of color, violet red plums are preferable to blue. Wipe the fruit, pierce each one twice with a silver fork, cover to one-fourth their depth with water, cover closely and cook slowly until soft. Proceed as with peaches, allowing one pound of sugar for every pint of juice.

Crab-Apple Jelly.—The large red Siberian crab-apples make a perfect meat jelly; the yellow varieties a choice one, but it is not so rich in color or flavor as the former. Rub dry or wash the fruit, re-

move blossom ends and all imperfections, halve, cook, closely covered and drip through a bag, gently moving the fruit about or pressing against the sides of the bags with a wooden ladel. Make as above, allowing one pound of sugar for every pint of juice; or four pounds for five pints.

Grape Jelly.—This should be made when the fruit first begins to change color, and the wild variety is preferable to any cultivated sort except the Clinton. Wash fruit, remove stems, and make the same as plum jelly.

Marmalade.—All that was said regarding suitable vessels and utensils, kind of sugar and careful preparation of fruit to be used in making jelly, applies with equal force to marmalade, and indeed to all modes of putting up fruit. While marmalade is only another name for jam, made from the larger fruits, it is far more delicate and wholesome than jam proper because both the seeds and the skins of the fruit are rejected.

Peaches, plums and crab-apples make excellent marmalade. Fruit a little under or just ripe, gives the finest results, but over-ripe, knotty, or speckled fruit can be utilized in this way better than in any other. Prepare peaches and plums as for jelly, crab-apples must be cored, then rubbed through a colander, or coarse sieve to secure the pulp as well as the juice. Use three-fourths of a pound of sugar for every pound of peach pulp, and "pound for pound" of the other two fruits specified.

A porcelain lined preserving kettle is preferable to granite ware, because it is heavier, and therefore, less liable to scorch and cause the fruit to adhere (the danger that threatens marmalade from first to last, and must be prevented by constant stirring with a wooden ladel). Cook the pulp steadily for half an hour; add the hot sugar, skim off the white froth that rises and continue cooking until a little cooled in a saucer can be slowly turned upside down without running off. Pour in marmalade pots or bowls, and when cold treat the same as jelly.

Quince marmalade.—Cut out and reject the blossom ends; pare, quarter and core, dropping the fruit into clear water to prevent discoloration. Cover the parings and cores with cold water, and cook slowly for two or three hours, and strain through a jelly bag, squeezing at the last to obtain all the pectine possible. Drain the fruit, weigh and allow three-fourths of a pound of sugar for every pound of fruit. Stew the fruit in the liquid from the parings until it is soft enough to rub through a colander; return to the kettle with the hot sugar and cook until it is firm.—N. Y. Observer.

**How to Check a Cold.**

A cold, as nearly every intelligent person knows, is the result of the stoppage somewhere of free circulation of the blood, to which one is first sensitive by a feeling of chill.

So slight is the chill oftentimes that not until the preliminary sneeze comes is the victim aware that he or she has been in the track of a draft or that the temperature has changed.

The usual notion is by going indoors and changing to heavier clothing or retreating from the moist atmosphere, the danger is averted. These precautions are all well enough, but the first and most efficacious measure should be to restore the quick flow of warm blood through every vein, and so by heat counteract the little chill.

One, and perhaps the simplest method of doing this has been learned by men who stand on sentinel duty, who are obliged to suffer more or less exposure in winter or who scorn the comforts in cold weather of overcoats, overshoes or umbrellas.

Their method is, when the temperature of the body or extremities is lowered or a sudden chill or quick change from warm to cold atmosphere is endured, to inhale three or four deep breaths, expand the lungs to their full extent, holding every time the inhaled air as long as possible and then slowly letting it forth through the nostrils.

In doing this the inflation of the lungs sets the heart into such quick motion that the blood is driven with unusual force along its channels and so runs out into the tiniest channels. This radiates a glow down the finger tips and toes, and sets up a quick reaction against the chill. The whole effect is to stir the blood and set in motion as from rapid exercise.

The general tone of the reports from the portions of the United States where the fall wheat threshing is completed are disappointing. This, however, is not because of extremely light yields, but because the yields are so much less than had been expected. The general fine appearance of the wheat fields before harvest seems to have caused too great expectations.—Ex.

At a public sale of Hackneys held recently in Scotland \$420 each was the average price for a good horse. The high-knee actors are in great demand all over England especially in the cities. The Scotch farmers go in for high quality regardless of the service fees of \$25 to \$30. There is a pointer in this for Canadian breeders.—Ex.

A monument to the memory of the colored leader, once a slave, Frederick Douglass is being erected at Rochester, N. Y.

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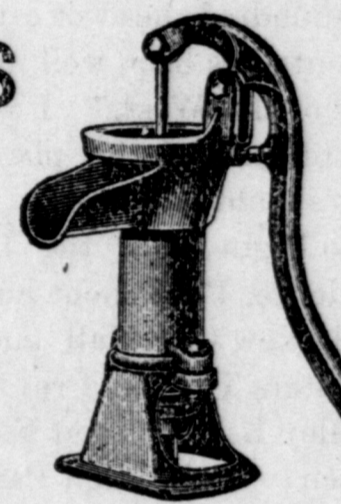
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