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that the great success of last year (his first season), induces him to place this favorite Stallion on same route during the Coming Season.

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Farm and Household.

Prunes.

The wholesomeness of prunes is generally acknowledged, and for those appetites which soon weary of stewed prunes, here is a baked pudding which is delicious: Cook until very tender and mash through a colander one quart of prunes. Add a pinch of salt and one tablespoon of granulated sugar, and set aside until cold. Beat to a froth with one-half cup powdered sugar, the whites of six eggs, mix with the fruit, and bake in a buttered dish for fifteen or twenty minutes. The secret of the delicacy of this pudding lies in the baking—in having the oven just right and in so timing it that it will be done only the moment before of serving. It will not be so nice if it stands after it is done. Whipped cream is the best sauce for this dessert.

The Hog Crop Short.

The corn crop throughout the West was generally light last year, and as a result a good many farmers unloaded their hogs as rapidly as possible, the younger ones to cattle feeders and the others as fast as they could be gotten passable were sent to market. A little later after the scare that corn was going to 40c or 50c, had subsided and it became evident that they could be fed without loss, those who still owned hogs fed them to a reasonable marketable weight. As the season advanced the corn market became firmer, mill feed became to high to use to advantage, pasture was scarce on account of the late draught and early advent of winter, hogs would only just about sell for enough to pay for the corn they had consumed, leaving no margin for the labor and risk. Under the aforesaid conditions farmers generally became discouraged, or at least indifferent, and lost all interest in hogs, those who had no brood sows would not buy any, and those who still owned a bunch sold them off much closer than usual, and the result was that perhaps less than two thirds the usual number of brood sows were kept over.

To still further aid in the work of decimation, February and March brought us unusually severe weather for starting the little pig on his journey toward the pork barrel, and a very large per cent of those farrowed during those two months perished. The fact that receipts at market centres continue large argues nothing against the above conclusions, but we think only proves that a great many sows and giles are being sent to market that would have been retained on the farms if feeding conditions had been more favorable.—Western Breeders' Journal.

The Best Way to Use Hen Manure.

A young farmer who has had a few years success in the poultry business, asks how he can best use hen manure on the land he cultivates. He has used it in various ways, but never with satisfactory results. In most cases the crops to which it has been applied have been injured rather than benefited. It seems to be so strong as to burn the roots of all plants coming in contact with it. Last year he used it on potatoes, but did not dare to put it in the hill; he spread it on the surface along the rows after the crop was nearly grown, leaving it without cultivating it. It did not injure the crop, nor did it seem to do any good. He is now tempted to abandon its use as a fertilizer, which would be a very foolish thing to do.

Poultry manure is one of the most valuable by-products of the farm. It is more concentrated than most farm manures, for it is usually made from richer material, and contains both the solid and liquid parts. I have several times injured crops when hen manure has been put in the hill or drill. It will even destroy potatoes if applied freely in the hill. It is rich in ammonia, which is poison to vegetables or animal life if not greatly diluted.

I find the safest as well as the most economical method is to spread it broadcast, and cultivate it into the soil with a cultivator running from three to five inches deep. Nor is there danger of cultivating the ground too much. The more thoroughly the manure is mingled with the soil the better, and if the work is done at intervals of a few days it will be better still, as the hard lumps, if there be any, will have time to soften so they will get pulverized and spread about in the soil.

Unless one realizes the strength of poultry manure as compared to other kinds, one is likely to apply it to plentifully, even broadcast. A cartload should cover considerably more surface than the same bulk of most other kinds of farm manure. As it is specially rich in nitrogen, it would pay well to spread it in connection with poorer manure, if one has it. To use it as top-dressing for grass is not often recommended, but I once used some that way with the best results. It changed a thin sod to a thick one, and lasted much longer than I expected. It is not exhausted in a single season.

The manure from a poultry yard ought to be made to produce all the green stuff the flock can use, such as clover, cabbage, and beet root for winter, and besides a large portion of the grain. In New England it pays to purchase wheat and bran for hens, but the corn can be grown at a profit by properly using the droppings and sweepings collected in the houses.

Dry soil or sifted coal ashes should be used freely to preserve the manure without waste.—N. W. Cheever, in New England Farmer.

Poultry Notes.

Leghorns, Minorcas, Spanish, Andalusians and Hamburgs are the fowls with the big egg producing records, but they are not the best table fowls.

A fowl that is inclined to fatten rapidly is rarely a good layer. The flesh it carries makes it lazy, and this never promotes laying.

Even in winter it is best to change the material in the nests occasionally.

Scald out the drinking vessels regularly at least once a week.

Rolled oats or pinhead oatmeal is an excellent food to start chickens on. After the first week change gradually to cracked wheat.

There are two advantages in the large breeds—they are easily confined and when ready for market they bring more on account of their weight.

Rapid eating is one of the worst evils in young fowls. Wet meal is thrown to them, they gorge themselves until surfeited and then die.

Mark the chickens each year so that you can know their age. Kill or sell them after the third year.

The food trough that is kept full is the lazy man's method of feeding poultry. It is not only expensive but unhealthful.

When feeding grain to hens, scatter it. This not only keeps the greedy hens from securing more than their share, but compels all to hunt for it.

Turkeys are capable of rapid digestion and are apparently always hungry. If allowed to forage they can be kept at small expense, if confined they will eat more than hens.

One advantage of the woven wire fence is that it need not be so high as fences made of other material. For some reason fowls will rarely try to fly over it.

Too much stimulating food causes over egg production. The result from such treatment will be poor hatching, weak chickens and inferior fowls. A good variety of sound, nourishing food is much better.

Butter Making on the Farm.

June and September are of course the best months of the year for making butter upon the farm, or in the factory either, and July and August two of the most difficult. July will now soon be upon us and to sustain our reputation as butter makers we must make especial provision against undue heat through all the stages of the business. Our first work is to have the milk aired. The practice of straining the milk directly into the creamers, then covering these more or less tightly and submerging immediately in cold water, cannot produce the best quality of butter, because the various little taints from the food and the dust falling into the pail will be retained in the milk and cream and condensed as the milk cools. On the other hand, it will not do to cool milk before setting it in creamers, as the cream will not separate nearly so readily. The best practice is to air the milk and warm it slightly at the same time, then not only will the flavors be largely removed but by putting it in water at a little over 100 degrees Fah. the separation of the cream will be more complete than if set at 90 degrees, which will be about the temperature when ordinarily strained. An aerator such as the "Sussex," where the milk may be cooled or warmed as it is aired, is the best contrivance to put milk in proper condition for deep setting cooling. Water for deep setting cans should always be below 45 degrees Fah., otherwise cream skimming cannot be had.

The reason that open pans are said to give a better flavored cream than deep setting cans is due to the opportunity which is afforded the milk of being thoroughly aired. It is very necessary with open pans, however, that the dairy room shall be cool and the air pure. For best results the temperature must be below 60 degrees Fah.

The care of the cream is all important in making good butter. It must not be over ripened before churning nor ripened at too high a temperature; 60 degrees Fah. is, as a rule, the best temperature for ripening. If cream is to be held for three or four days it should be cooled to 45 degrees and kept there until within 18 to 24 hours before churning and then warmed to 60 degrees. In July and August the churning temperature of cream will have to be comparatively low. Do not have the butter come inside of 30 minutes. Cool down the buttermilk with ice or cold water. Wash the butter with water at such a temperature as will leave it in the condition you find best for working. If the day is warm and you wish to leave the butter some little time before working, the temperature may be as low as ice will make it. Salt the butter in granulated form in the churn and work it in a cool room. Sprinkling an abundance of water on the floor will give a comparative coolness to the air. Ice may be set up on a rock or a galvanized cylinder can be filled with salt and ice. This in a small room, will keep the temperature away down.

Where butter is held upon the farm it must either be submerged in pickle or kept at a low temperature by some cooling method. The cylinder system above mentioned is advised by the Dominion Department of Agriculture wherever a sufficient amount of business is done to justify the expense.

July and August butter cannot be well and easily made without either an abundance of pure cold water or ice. Fortunately, in this country both are generally available. Ice can be dispensed with only when quantities of water at 40 degrees can be secured. The dairy room should always be near the water supply or where the water can be easily taken.—Co-Operative Farmer.

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NOTICE.

All persons having claims against the estate of the late William Bates, of Cambridge, Queens County, are requested to present the same, duly attested, to the undersigned within one month of the date hereof, and all persons indebted to said estate are requested to make immediate payment.

ROBERT F. DAVIS,

Administrator.

Dated at Gagetown, Queens County, this 15th day of May, A. D. 1899.

NOTICE.

All persons having claims against the estate of the late Henry J. DuVernet, of Gagetown, Queens County, are requested to present the same, duly attested, to the undersigned within one month of the date hereof, and all persons indebted to said estate are requested to make immediate payment.

ROBERT F. DAVIS,

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