

Frederickton Globe.

VOL IV

FREDERICTON, N. B. SATURDAY, OCTOBER 21, 1893.

No 30

New Advertisements



New Drug Store.

NEW GOODS.

I am fully prepared for business, and invite the public to come and inspect my

Store. :-

MY STOCK OF

Drugs, Chemicals, Patent Medicines, Fancy, Toilet and Miscellaneous Articles is complete,

and the Public will now find as full and Varied Selection as in any Drug Store in the city.

I am carrying a very choice line of English, French and American Perfumes, also a beautiful line

FANCY SOAPS.

The choicest Brands of Havana Cigars, Cigarettes, Tobacco, Pipes etc.

Patronage Respectfully Solicited,

Alonzo Staples,

(Late of Davis, Staples & Co.)

2 DOORS BELOW PEOPLE'S BANK, - QUEEN STREET.

JUST OPENED!

A Large Stock of

Roller Blinds

OPAQUE, Plain and Bordered.

—AT—

VERY LOW PRICES.

W. T. H. Fenety

HOPSACK

Jacket Cloths in Navy and Black.

HOPSACK

Dress Goods, in Navy, Bl'k & Colors.

HOPSACK

Braids for Trimming

—AT—

DEVER :- BROS.

AGRICULTURE

Notes and Suggestions of Practical Utility

FOR THE FARM, FIELD, GARDEN AND DAIRY.

Cleanings of Interest for Our Country Readers.

Good food and thrift are safeguard against disease.

Animals like sauce with dry food as well as you do.

If you have learned anything at the fairs, remember it.

Do not give rotten potatoes to any animal without cooking.

Do not get discouraged and change your policy too often.

Pick the pods from the beanpoles before they are wasted.

Winter squashes want a warmer place than apples to keep well.

Be as economical when getting trusted as when paying cash.

Do not store apples above vegetables. The air will be too moist.

When you are convinced that you have found new light, follow it.

With all classes of stock the manure should pay for the work of feeding.

Have the sows so gentle they can be handled if necessary when farrowing.

When the pigs squeal look after their comfort; there is something wrong.

Not a thing that costs the farmer time and money to produce should go to waste.

Late Russian papers say that crops in that empire do not exceed a good average.

The longer a lot of hogs is carried on the farm the greater will be the risk of loss.

You know that your cows must be fed to be profitable, and how about your apple trees?

There are more life supporting solids in a ton of skim-milk than in a ton of mangolds.

The cellar is no place to store vegetables unless it is inspected often and kept clean.

If you have no silo you must grow vegetables to make your stock profitable and happy.

Do not make the mistake of going into the same thing all your neighbors are producing already.

The single crop idea is a bad thing for any region to get hold of whether in grain or fruit growing.

Cellars are a nuisance when they contain decaying matter, and may induce disease in the family.

Generally fowls which feather and mature early are good egg producers, good setters and good mothers.

It is reported that in the north of France and in Belgium a parasite attacked the sugar beet this year.

In France, water of ammonia is used in killing parasites and in fields. It also is a fertilizer.

Vegetables should be kept in a cellar away from the house either under the barn or in a hillside near by.

If your potatoes were too much tops this year, use only chemical fertilizer on that field next spring.

It does not pay to give a plant only half enough for its support; but rather to give it all that it needs.

Replace old wooden fences with wire; then you can burn the grass and kill the insects which hide there.

The real essence of good farming consists in making every expenditure of force tell in the direction of success.

Instead of cultivating too much land, the true system of successful farming is to make an acre double its crop.

If there is no cellar under your stables, take up the floor and put down loose muck or earth to absorb the liquid.

Use the Kitzelman woven wire fence, the best and cheapest fence in the world.

The healthfulness of farm life is one of its advantages over other occupations that cannot be measured by money value.

The silo is of benefit not only in increasing the feeding value of the corn crop, but in making less the labor of handling it.

An animal fed on straw alone gets poor because it cannot eat and digest enough to fully supply the wastes of the system.

Experiments show that in raising cream by the gravity system the milk immediately under the cream is very rich in fat.

Root bins may be built of stone or brick and cement, of turf or flags, according to which is most easy to get in the locality.

No matter how good a fruit region you may be in, you will always find some item neglected, and that will be your opportunity.

Tight pig fences make good neighbors, save hogs and pigs coming home lame or torn by dogs, and keep the owner in sweet temper.

The best fence is that made by the Kitzelman fence machine. Use no other. See adv. on another page.

Do not use concrete mixed with coal tar for the bottom of a house cellar. The odor will penetrate even eggs and fruit and vegetables.

It is generally agreed now that the ensilage crop should be grown so as to produce the best possible supply of both green and stover.

Keeping the animal clean and comfortable and from being disturbed while the food is digesting, will help to secure the most benefit.

Consider manure-making a part of the regular farm work and add to the pile everything that may be of value or absorb the liquid.

Sweep out the horse crib every few days. There may be nails, stones or bits of glass that will get in the mouth with the grain and make trouble.

There are estimated to be in the United States 2,800,000 hives belonging to 70,000 rearers and producing 61,000,000 pounds of honey yearly.

Whenever the standard in the minds of farmers shall be profit per acre and per cow, then will we see some of these enormous wastes stopped.

To build a root bin above ground, make double walls a foot thick and a foot apart; then bank up the sides and cover the top with earth and sods.

Do not bury your cabbages with the heads in the ground. Try placing the roots in the ground, with the heads out, and cover with hay and cornstalks.

Pigs love and grow fat upon skim-milk and buttermilk from dairies. Its use in fattening youngsters is one of the side profits of the dairy business.

A good animal can be easily spoiled by poor or careless dressing. When a sheep is killed, it should be opened and aired carefully and the intestines removed at once.

If you do not want the chickens in the garden, take some of the garden to them. Refuse cabbage, beets and other vegetable matter are just what they want now.

If it were only that the poultry helps the trees by destroying insects and scattering manure, that would be sufficient reason for giving them the run of the orchard.

It is an old but serious error to treat dry cows like deadheads, and think because they are not giving milk that they do not need good food. Their systems are keeping account of everything they have, and will pay accordingly when they give milk again. It is well known that butter fat can be stored up in the system and drawn upon a long time after, and cows should be fed well at all times, although their condition should govern the quality of the food. With present information there is no need of keeping stock poor while eating rough fodder.

THE DAIRY.

The Expense and Care of Conducting a Dairy School.

The work and needs of the Wisconsin dairy school are outlined by Professor Henry, in Hoard's Dairyman: I wonder if your readers realize the expense and care required to conduct a school of this kind? Besides half a dozen lecturers who, of course, give but a small portion of their time to dairy instruction, it requires four instructors in the butter-making room, three in the cheese room and one in the dairy laboratory. Then there is the fireman, who has general care of the building. Thus there are nine persons giving their whole time in waiting on our hundred dairy students during the winter term.

When Dr. Babcock and I were first planning the school, we had no idea that so many instructors would be required, but the first winter's experience soon taught us two things: First, that in order to give practical instruction, the students must do the work themselves, that is, actually make the butter and cheese; and second, that to do this properly there must be close supervision at every step in the process. Have you not often noticed some person performing an act with great ease, and the better he did the easier it all seemed. Take the tumbling or riding at the circus, for example. The better the performer the easier it all seems, and yet when we attempt to perform one of these feats, or, rather, something much easier and simpler as the first step, how stiff are all our joints and how awkward our movements! So with watching some one handling the separator in a workmanlike way or moving deftly at the butter-worker. The student who leaves our school must be able to handle these pieces of apparatus and many others, or his employer will be disappointed. Hence our effort to impart practical instruction and to have each operation again and again until it becomes second nature.

Sweet and Ripened Cream.

The Iowa Experiment station has been making further experiments in churning sweet and ripened cream, and sums up the result as follows: From the preceding tables it is seen that in one instance only—the first trial—were the losses of fat much greater in churning the sweet cream than the ripened cream, while in one trial, the second—they were actually less. Why the sweet cream churned so poorly in the first trial we do not know, but probably a longer churning would have reduced the loss. In neither trial was the



Palpitation OF THE Heart, Nervous Exhaustion AND Stomach Trouble.

Rockland, Mass. My daughter, Mrs. Mars, has been suffering from the above diseases for years, and employed all the

Leading Physicians in Rockland and specialists in Boston, but got no relief. They said it was caused by a bad state of the blood. She could not sleep nights; bowels constipated, and palpitation of the heart so bad she could hardly walk. She has taken 4 bottles of

Skoda's Discovery, and SKODA'S LITTLE TABLETS. Now she can work every day, eat well and sleep soundly. I can never express my gratitude. MRS. S. E. CROWELL, Rockland, Mass.

Medical Advice Free. SKODA DISCOVERY CO., LTD., WOLFFVILLE, N. S.

churning what may be considered close; that it was not closer with the ripened cream is perhaps because the ripening was allowed to proceed only to a very moderate extent in each case. A ten-pound tub to each lot of butter made in the trials was immediately after churning placed in storage at a nearly constant temperature of 50° F., to test their keeping qualities. The scorings and notes made at times of examination were as follows:

EXAMINED JANUARY 30, '93.

Kind.	Made.	Flavor.	Remarks.
Sweet....	Sept. 29	40	
Ripened...	Sept. 30	35	A little 'off' flavor.
Sweet....	Oct. 10	38	Lacking in flavor.
Ripened..	Oct. 11	35	A little 'off' flavor.
Sweet....	Oct. 26	37	Lacking in flavor.
Ripened...	Oct. 27	54	A little 'off' flavor.

EXAMINED AGAIN ON APRIL 22.

Sweet....	Sept. 29	38 5c per lb over ripened*
Ripened..	Sept. 33	33
Sweet....	Oct. 10	35 3c per lb over ripened*
Ripened..	Oct 10	30
Sweet....	Oct 26	40 10c per lb over ripened*
Ripened..	Oct 27	20

Values as estimated by Professor Leighton.

Values as estimated by Professor Leighton.

Those results on the comparative keeping qualities of sweet and ripened cream butter agree perfectly with those obtained in our former experiments, reported in Bulletin No. 18. The sweet cream butter suffered less deterioration from keeping than did the ripened cream product, and in some measure acquired the flavor characteristic of the latter.

At the World's Fair.

The awards in groups 3 and 11 in the Agricultural Department have been made public. Group 3 includes, sugars, syrups, confections, etc., and 11 liquors. The following are the awards of interest to our readers: Ohio takes the lead for maple sugar, the state's representatives getting 61 prizes for that article, 1 for milk sugar, 38 for maple syrup, and 7 for fruit syrups. The state of Louisiana takes 14 prizes for sugar and 2 for maple sugar, while 4 other prizes for sugar go to the exhibitors of the state. New Hampshire's exhibitors get 18 prizes for maple sugar and syrup. New York takes 10 for maple sugar and 5 for maple syrup and seven others in group 3. To Vermont go 33 medals for syrup, 22 for sugar, and 6 for other articles in the group. Florida takes 5 premiums, Nebraska, Oklahoma, Michigan, Nevada, New Mexico, and Utah 1 each, Tennessee 6, and Louisiana 4 for sugar. Brazil leads the foreign countries with 6 medals for sugar and 5 for syrup. Italy gets 8 medals in the group, Japan 2, Jamaica 6, Porto Rico 7 for sugar, Ecuador 1, Mexico 26 for sugar and cane, Russia 10, Cuba 4, Germany 1, London 1 for fruit syrup, Guatemala 4 for sugar and 1 for molasses, Guiana 11, Canada 15, Argentine 1 for cane syrup.

Are You Deaf.

Or do you suffer from noises in the head. When send your address and I will send a valuable treatise containing full particulars for home cure which cost comparatively nothing. A splendid work on deafness and the ear. Address: PROF. G. CHASE, Orilla, Ont.—13t.

One Honest Man.

TO THE EDITOR OF THE GLOBE: Please inform your readers that I will mail free to all sufferers the means by which I was restored to health and manly vigor after years of suffering from Nervous Weakness. I was robbed and swindled by quacks until I nearly lost faith in mankind, but thanks to heaven, I am now well, vigorous and strong. I have nothing to sell and no scheme to extort money from anyone whomsoever, but being desirous to make this certain cure known to all, I will send free and confidential to anyone full particulars of just how I was cured. Address with stamps: MR. EDWARD MARTIN (Teacher), P. O. Box 143, Detroit Mich. May 20—4m.