

How to Keep Eggs.

After conducting a number of experiments with a number of materials for keeping eggs, John T. Timons of the University of Illinois, claims that clean, dry, cool, and well-ventilated nests will aid in keeping eggs fresh longer and better in the home than anything else. Wheat bran will do nearly as well, but the cleanest used are the best and the least likely to be kept for future use or fed to the fowls in different ways to produce more eggs.

A dry, cool place is the best in which to preserve the eggs. They will not keep so well in a damp or overheated place.

A box should be secured that will hold from a peck to half a bushel. It should be tight enough to prevent the oats from passing through any cracks. Paper cartons are excellent. Grocery boxes with the lid intact are good.

Oats should be spread over the bottom until it is about an inch in depth, and then the fresh eggs should be placed in carefully with the points down in the oats, but not touching the bottom. The eggs should not touch each other but may stand pretty close.

When the space is filled with the first layer of eggs more oats should be carefully added. Care should be taken not to turn or move the eggs. Fill in about the eggs and cover with at least an inch of oats, and then place another layer in with points down, as before, and continue in this manner until the box is filled. Cover the last layer of eggs up well with oats, and have just enough in to allow the lid to go on and be fastened, so that when the box is moved or turned over the eggs will remain stationary, instead of leaving their position.

Keep in a dry, cool place, marking the date on the box when they were put away, and twice or three times a week visit the place and carefully turn the box over. This will let the eggs stand on both ends, and the fact that they are turned frequently helps greatly to preserve them, as the yolk of the egg does not get to settle to one side or one end and cause the egg to go wrong.

Another secret is in the fact that the oats do not wholly exclude the air. The eggs will not keep as well if the atmosphere is entirely removed from the shells.

Wheat bran will permit a little air to reach the eggs as well as when kept in oats.

They may be kept for a short time in summer in this manner. A month or six weeks will show no change in the egg if properly kept, but if put up in September or October it is no trouble at all to keep them in perfect condition until Thanksgiving or the holiday. Spokesman's Review

The Maple Sugar Industry.

It may surprise many to learn that the maple sugar and syrup crop in Canada is worth about two million dollars per year. In the Province of Quebec the industry has maintained a strong foothold, more especially in those countries that contain more or less rough and rocky land. In Ontario it also bulks large, and in New Brunswick and Nova Scotia considerable quantities of sugar and syrup are made each Spring.

During recent years the industry has shown signs of decline and in order to encourage its improvement the Hon. Martin Burrell, Minister of Agriculture, has authorized the preparation of a bulletin which should give it considerable support.

One cause of the decline is given as the poor quality of much of the goods made. On the authority of extensive dealers, it is estimated that fully sixty per cent of maple products do not grade above No. 4, and that this vast amount has to be sold for not more than half the price per pound of No. 1 goods, of which about 10 per cent is made. On this account it is pointed out in the bulletin that makers are losing each year on quality alone, fully one million dollars.

The bulletin goes fully into the subject of syrup and sugar making, describing clearly the necessary equipment and its operation, and gives useful information on marketing. An interesting section describes the making of maple vinegar and the collection and preparation of sugar sand which constitute two valuable by-products of sugar making.

The work, which is from the pen of Mr. J. B. Spencer, B. S. A., editor of the Publications Branch, is gotten up in very attractive form, containing many beautiful illustrations portraying sugar making processes, ancient and modern. To show the appearance of sugar and syrup of different grades, plates of samples of each are presented in natural colors. This work, which is designated "The Sugar making Industry in Canada," will be sent free to those who who apply for it to the Publications Branch of the Department of Agriculture at Ottawa.

SWAPPING LOBSTERS FOR PACIFIC SALMON

Washington, Nov. 8.—In a few days a refrigerated tank car will start West carrying 3,500 lobsters. They are being sent by the United States Fish Commission as a gift from the Atlantic to the Pacific. The purpose is to try to stock the Pacific coast waters with fine Maine lobsters.

The lobsters will be placed around the San Juan Islands in Puget Sound. Past efforts have been scattered, sporadic, and un- successful.

In return for the lobsters the Pacific is sending to the East 12,000,000 eggs of the humpback salmon, which have just arrived in New England for planting there to take the place of the native salmon, which has almost disappeared.

Ecuador exports annually more than 20,000 tons of tagua nuts, which are used in the manufacture of buttons. Tagua is known in the trade as vegetable ivory. Rubber gatherers first called a tenton to the product some fifty years ago. The natives call the nuts "negritos."

An order in council has been passed amending the lobster fishery regulations by providing that the close season for lobsters in the counties of Charlotte and St. John shall be from June 16 until November 14, inclusive, each year.

The exports of cotton from Galveston, Tex., for the season just closed show a total of 4,010,691 bales, which is said to be the highest figure ever attained by any cotton port in the world.

The street committee will install lights near the A. M. E. Church and on Connell street. Requests for lights in other sections of the town are also under consideration.

A campaign against the high price of eggs, it was announced by Mrs. Julian Heath, president of the Housewives' League, New York, would be started at once, in which 700,000 women, organized in every state, would take part. Eggs are selling for 45 cents a dozen in New York City. These same eggs, Mrs. Heath declared Monday, were put into cold storage last April at a cost of 18 to 20 cents a dozen and she declared that they could be sold at 30 cents and a reasonable profit realized. Mrs. Heath exhibited a statement from the State Health department at Albany that there 739,084 cases of eggs, 30 dozen to the case, in storage in New York on Sept. 1.

James H. Denison, a bookkeeper, for stealing from Massy Harris Company, Toronto, \$27,000, was sent to the Kingston penitentiary for three years on Wednesday. Denison admitted a weakness for the race track as the cause for his robberies.

Fish to the value of \$34,000,000 were caught in Canadian waters in the last fiscal year.

The Morris government has a majority of six in a House of thirtysix.

Seven and perhaps nine men lost their lives in the Lachine Canal Cote St. Paul on Wednesday night. A flat bottomed boat carrying five men was overturned by a heavy workmen into the water.

General Huerta was in Toronto Wednesday night to attend the funeral of the late Senator. He was in an ultimatum sent to President Wilson's personal representative, John Lind.

Home Buttermaking.

Market reports invariably quote creamery butter higher than dairy butter which is the designation given to that which is made on the farm. It is unfortunate that circumstances at times make it impracticable for the dairy farmers to patronize a creamery. When this can be done, not only are the profits, as a rule, increased, but much hard work is taken away from the overburdened members of the family.

There is no good reason why butter made in the home dairy should not be as fine as that made in a creamery where cream produced under all manner of conditions has to be made up. All that is necessary is the carrying out of a well established system in feeding cows, caring for the milk and cream and the churning and putting up of the butter. In order to teach the proper method of carrying out these various operations, there has been prepared, under the direction of the Dairy and Cold Storage Commissioner at Ottawa, a bulletin entitled "Buttermaking on the Farm," written by Mr. Geo. H. Barr, Chief of the Dairy Division.

This work, which may be secured free from the Publications Branch of the Department of Agriculture, explains the common defects of dairy butter as well as the conditions that are necessary to produce fine flavored cream. It then deals with churning, washing, salting, working and packing butter, and considers the modern necessary utensils and their care. These are shown in clear illustration.

This bulletin, which is No. 17 of the Dairy and Cold Storage Commissioner's bulletins with the following recommendations:—"Keep good cows, feed them liberally, keep them comfortable and clean when in the stable, skim a rich cream and keep it cool, churn at a temperature that will give a flaky granule in the butter, use clean, pure water for washing butter not more than three degrees colder or warmer than the butter-milk. Put the butter up in neat, clean, attractive packages, and keep everything in and about the dairy clean and attractive."

MILDEST NOVEMBER IN FOURTEEN YEARS.

NEW YORK, Nov. 13.—A London cable to the Herald says the present month is the mildest November for fourteen years. The reason is that the present winds are tropical ones. They are coming from an area between the Azores and the west coast of Africa. So spring-like is the weather that primroses, violets, poppies, and nasturtiums and the gorse are in full bloom, while in some districts farmers have already sown spring corn.

Ripe strawberries have been picked by the monks at Prince's Risborough Buckinghamshire, and second crops of raspberries and strawberries are being gathered at Histon, near Cambridge. At Covent Garden yesterday, raspberries, grown out doors, were selling at eighteen cents a basket.

England may have three Empress resident within her borders before long — the Queen Mother Alexandra, the Empress Marie, of Russia, who has practically decided to pass her whole time in England and the Empress Eugenie.

United States Judge Hunt fined the corporation of Elmer & Amend, New York, wholesale druggists, \$600 for violating the Interstate Commerce law, by shipping chemical apparatus as glass ware, thereby receiving a lower railroad rate. The corporation explained that a shipping clerk had merely made a mistake.

Nothing seems to surprise some people so much as the failure of the unexpected to happen.

The best many a girl gets out of it who marries for a home is a chance to cook for boarders.

COULD NOT HELP IT

"What will I do for a baby to nurse now you're growing so big?"
"Well, mother, I'll keep little as long as I can, but I keep unwinding all the time."

To relieve the soreness of a painful soft corn, try binding it up at night with baking soda moistened with a little water.

A meek man looks like a standard invitation for others to sit down on him.

The less you say the more it hurts.

IN GRAPE TIME

A way to keep grapes fresh until Christmas time is this: Dip the stems in melted paraffin, and then wrap each bunch in tissue paper, twisting it firmly to keep out the air, and packing the grapes in layers in a basket with sheet wadding between each layer.

To make grape catsup wash, cook, and strain three quarts of Concord grapes; add two pounds of sugar, one pint of vinegar, two tablespoonfuls each of cloves, allspice, and cinnamon, half a teaspoonful of cayenne pepper, and one teaspoonful of salt; boil the catsup twenty minutes and bottle it.

The following is a good recipe for grape jelly: Pick over, wash, and remove stems from the grapes. Put in a preserving kettle, heat to boiling point, mash, and allow to boil for 25 minutes. Strain through a coarse strainer and then allow the juice to drop through a double thickness of cheesecloth or a jelly bag. Measure, bring to the boiling point, and let boil five minutes. Add an equal amount of heated sugar, boil three minutes, skim and pour into jelly glasses. Place in a sunny window, and let stand for 24 hours. Cover, and keep in a cool, dry place.

Four Yards Of Eggs

While in the Orient a correspondent had occasion to call on friends who lived near Seoul, the principal city of Korea. He tells the following story.

One morning my hostess, while giving orders for the necessary things from the market for the day, mentioned four yards of eggs. I accompanied the steward that day, on his marketing trip, and when the eggs were asked for the grocer reached down in a barrel and brought out the end of a large straw rope. He measured off the required length on the counter, just as a dry goods clerk would measure off cloth, rolled them up and put them in the basket without a smile. The eggs were inside of this hollow straw rope, with a string tied on the outside of it between each egg. This effectually protected the eggs from being broken while handling.

Another day my hostess ordered two "small" oysters for dinner. This order caused me to wonder a little, for I knew there would be seven to dine besides the servants, but when the oysters arrived all was explained, for one weighed four and a half pounds, and the other five pounds. On inquiry I was informed that some of the oysters on the northern side of Korea weigh as much as ten pounds.

BIRCH LEADS

ITS USE IN 1912 GREATER THAN MAPLE.

The popular idea that because Canada is the Land of the Maple, the maple must necessarily be the hardwood of first importance in Canada is incorrect, judged by the data gathered by the Forestry Branch of the Department of the Interior at Ottawa.

There are three species of birch of commercial importance in Canada, the black, yellow, and white, or paper birch. The former two have the more valuable wood, but are confined to eastern Canada, whereas the paper birch is found in every province of the Dominion, ranging to the limit of tree-growth towards the north and growing well within the Arctic circle in the Mackenzie River basin and in the Yukon.

It is this wide range which contributes largely to its present importance but the qualities of the wood promise a still greater use in the future, for it is a strong, hard, fine-grained wood which takes a high polish and can be stained to imitate the more expensive woods, such as mahogany, cherry or walnut. "Wavy" birch is an accidental form due to cross grain, somewhat similar to "curly" maple, and is highly prized for ornamental work. In another recent report issued by the Forestry Branch on the Wood Using Industries of Ontario, birch is reported as being used in the manufacture of over one hundred different articles, ranging from ships to spoons. As a fuel-wood, it takes first place and it is also one of the principal woods used in wood-distillation, while its only objection as a pulpwood is that it is too heavy to be readily floated down the streams to the mills.

Birch also formed 28 per cent of the square timber exported from Canada in 1912, according to the bulletin on the production of lumber, square timber, lath and shingles for that year, which has been prepared by the Forestry Branch and will shortly be issued. The remainder was largely white pine. Until 1912 the export of square timber had steadily decreased since 1877, but last year showed a surprising increase, the quantity exported in 1912 exceeding that exported in the previous year by almost 90 per cent.

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Make the liver active.

Cuba and the Canal

What is to become of 15,000 laborers in the canal zone, when their work has been completed? Their redistribution is one of the serious after problems of the great enterprise.

The first steps to relieve the situation have been taken by President Menocal of Cuba. He has directed the Cuban charged affairs at Panama to make every effort to bring the Spanish laborers, many thousand in number, to the island republic.

The Spanish workman on the canal represents the finest type of laborer employed. He is active and industrious, and belies the general conception of the Spaniard's lack of physique. These men come almost exclusively from the province of Galicia. And are known as "Gallegos."

The action of President Menocal is significant of an intelligent and wide awake Cuban administration. Last year thousands of acres of sugar cane went uncut because of the shortage of labor on the island. Boston Herald.

167 LOST ON LAKES

Toronto, Nov. 12.—That a total of at least ten vessels and 167 lives were lost in the great blizzard that enveloped the great lakes from Sunday until Tuesday is indicated in the compilation to-day of reports received from various points on the lakes.

In addition, twenty-one other vessels were partially or wholly destroyed, their crews escaping.

It is reported that not a single merchant vessel flying the American flag entered or cleared from the port of Harve, France, in 1912.

Woman Suffrage Shelved by Unionists!

NORWICH, Eng., Nov. 14.—The question of women suffrage was discussed at the annual National Unionist Conference which opened here today, when Lord Robert Cecil tried to secure a pledge from the delegates to extend the parliamentary franchise to woman. The matter was shelved, however, by the adoption of an amendment making this proposed great constitutional matter dependent on the express sanction of the electorate.

A resolution was carried, with only three dissenting, pledging the Unionist party to a discontinuance of the payment of members of the House of Commons when the Unionists again come into power. Members of Parliament now receive a salary of \$2,000 a year.

Indigestion

If you are suffering from indigestion and the attendant distressed stomach, you should give Mi-o-na, the guaranteed remedy a trial. Mr. William Shafer of 230 Queen's St. S., Berlin, Ont., says: "For years I have been a sufferer from acute indigestion, which caused the most distressing pains in my stomach. I decided to try Booth's Mi-o-na Tablets and they have done me more good than anything I have ever used, I am now more free from this trouble than I have been for years. I am pleased to endorse and recommend this remedy to all who suffer with stomach trouble."

Remember Mi-o-na Tablets are guaranteed to cure acute or chronic indigestion and turn the old stomach into a new one in a few weeks. All druggists 50c. a box or postpaid from The R. T. Booth Co. Ltd., Fort Erie, Ont. Sold and guaranteed by E. W. Mafr.