

Maritime Farmer

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NO. 7

Agriculture.

Local Agricultural Exhibitions for 1879.

Secretaries of Agricultural Societies will confer a favor by notifying us of the time and place of holding their Annual Exhibitions, giving the name of President and Secretary of each Society with their address.

The Kingsclear Agricultural Society hold their Show and Fair on Saturday, October 18th, 1879. J. L. Inches, President; John A. Campbell, Secretary.

The St. Martin's Agricultural Society will hold their annual show on Tuesday, October 21st, at Port Elgin. Bill C. Raworth, President; James Barry, Secretary, Emigrant Settlement.

The St. Martin's Agricultural Society, will hold their show at the Masonic Hall, October 22nd, 1879. Capt. Wishart, President; J. F. Manamake, Secretary; Thomas Cassidy Treasurer, St. Martins.

Exhibitions and their Effects on Stock Raising.

At this season of the year, when exhibitions are being held all over the Provinces, an observer is naturally led to ask, "are they worth the trouble and expense they entail?" or "are they a profitable investment?" We may take up this subject in detail in future numbers of our paper, at present our remarks will be confined to the most important departments, that of stock and their effects on breeding and raising horses, cattle, sheep and swine, for the future prosperity of our country depends in a great measure upon our success or failure in this. The Maritime Provinces are naturally well adapted to stock raising, and now that the English market opens an unlimited means of disposing of our surplus, the question is, "are we in a position to reap the advantages of our situation?"

None will deny that our farm stock is far from what it should be, although great improvements have been made within a few years, and we think that much of this is due to the interest and knowledge imparted to our breeders by the exhibitions. Farmers, as a class, do not travel much and are not very well informed as to the real position they occupy as compared with the same class in other countries. It is in this that exhibitions are so valuable to the breeder. They bring their animals together where they are compared and examined by themselves and other breeders, when they learn their true position. If their stock is better than others they feel pleased, they obtain better prices and are encouraged to maintain their superiority. If they fail, they enquire into the cause and resolve to apply the remedy. It may be that the breed he has been priding himself upon as so superior are unsuited for his land, or he has committed the fault, so general, of using a male animal of his own raising, under the belief that it was all he required, while in reality it was a valueless animal that should never have been used.

An opportunity is also given of comparing the different breeds, some of which perhaps he has never seen before. Others count upon seeing the best stock of the country on the ground and depends upon getting such as they require. As a general rule those who attend exhibitions are more intelligent and better informed, their stock is the best, they dispose of a larger number of animals to other breeders. Competition in the show yard induces more exertion to excel which leads to more care in selecting, feeding and housing their animals. As a proof of this we may refer to several of the local shows held, and particularly to those of the St. John Society, where the improvement was very marked, and which is in a great measure due to the exertions of the Society in holding competitive exhibitions. At this show several of the pure breeds were very well represented, particularly the Arshires and Jerseys in cattle, thoroughbred and draught horses. A few years ago little attention was given to pure bred cattle; now the great interest of the exhibition was centred in them and the horses. The last few years Nova Scotia has given great attention to the annual exhibitions and the good result is very apparent. In a letter written by a gentleman well qualified to give an intelligent opinion, the following remarks occur in reference to the late show.

"I think the result of our annual exhibition plainly shows itself in our cattle. You can gather full accounts of the vast increase of numbers in the past few years, but that is not all, there is such marked improvement in the caring for the stock and the whole turn out of the cattle, they come cleaned and indeed 'groomed.' Of course there is plenty of room for improvement."

If all this is conceded, and we do not think it can be questioned, there can be no doubt but that exhibitions have a marked effect for good on the farm stock of the country, and that they are worth all the money and labor expended upon them. We will return to the other question again.

A Word to Our Rulers.

Just now there is a grand opportunity for two parties to be greatly benefited. The Maritime Provinces need a class of settlers who are thoroughly capable of carrying on farming operations of the highest grade, and many English farmers who have been trained to do this need to be put in a more independent position than to occupy land belonging to others, which, certain laws prevent their ever obtaining. It is a common occurrence in England for men to be notified to quit farms upon which they have made great improvements. Added to this the facilities of transportation now-a-days gives the American farmer with his low capital and interest account and superior climate, so great an advantage of the English and French farmer as almost to annihilate the latter's profits.

Improved farms in this country are always to be had on comparatively cheap terms, and if the dissatisfied farmers of England could be acquainted in an official manner with the locations, soil, adaptability to certain kinds of farming in which they are always most interested, viz., stock raising and root culture, and be shown the fact that this portion of the Dominion is admirably adapted to raise cattle for exportation with excellent and near by facilities for shipment, we might receive quite a large influx of men who would in a short time by their example raise the standard of farming very many degrees.

English farmers would not have such shabby cattle about them as one generally sees. They would not bale the hay and ship it away for sale, nor would they crop land year after year without feeding back to the land some of the constituents which entered into the crop taken away. In these and many other ways would the country be greatly benefited by such settlers, and if the latter would find our climate unsuited to the growth of certain cereals they would be able to import corn, etc., from the great west and convert it into prime beef and mutton and hams and bacon, for the inexhaustible foreign markets.

Farmers in England do not work as our people do. They do more head work and less manual, for the reason that the circumstances of the case differ. It would not pay pecuniarily or socially for an English farmer to work himself. Here, however, labor that is worth having is scarce, because men who are good for anything work for themselves, and with the quantity of machinery used, less help is required. The English farmer could easily import a few men if need be, and working under different social laws would soon fall into the habits of our own people, and do a good share of what is required, especially in caring for stock of which no doubt there would be a greater proportionate amount than is now the case.

Under all circumstances the opportunity is a rare one for the Provincial Governments to make an effort to bring to these Provinces a class of men who can command sufficient capital and have the necessary training to take our vacant farms and turn them into highly productive estates. We commend it to their attention.

Butter Making.

We publish the following very excellent article on butter making, which was written at the request of the Council of the Royal Agricultural Society, by Mr. H. M. Jenkins, and published in the N. E. Agriculturist. It is well worthy the careful perusal of our dairymen; and to those who may contemplate packing butter for the English market it will give a good idea of the article which appears to suit the tastes of buyers there. That much of the butter made and sent to our home markets is of a low grade is a fact too patent to require proof. We do not intend this remark to apply to our best dairymen whose products seldom, if ever are offered for sale in our public markets, as they have no difficulty in securing customers for all they can produce, and consequently never see the market. It is quite within the reach of all parties to manufacture a good article of butter by paying proper attention to the cleanliness of the dairy utensils and the careful observance of the rules of all good dairymen. To neglect these is simply to fail; and there are few farmers who can afford it.

The process of cheese and butter making employed in England, in America, and on the continent of Europe. It has been stated that the Irish farmers who visited the Exhibition were so much impressed with what they saw in this dairy, that they resolved to call a public meeting on their return home, and to consider whether it would not be possible for Irish dairy farmers to improve their butter making by adopting some of the improved appliances and methods exhibited in operation at Kilburn, and by forming an Association to aid them in marketing their produce.

The Council of the Royal Agricultural Society of England are of opinion that English dairy farmers might also improve the quality of their butter in a similar manner; and it is probable that in many cases butter making might at the present time be advantageously substituted for cheese making.

The improved quality and increased quantity of American cheese recently imported into England have jointly operated to seriously lower the price of English cheese. Butter also comes to England in large quantities from France, Holland, Denmark and Sweden, as well as America; and each kind of foreign butter commands, in its season, in large quantities, as high a price as any of the best English butter, an article which is almost unknown in the open market, and the supply of which is, as a rule, restricted to private customers.

Milk is more easily tainted than any other substance, and its products require excessive care in their manipulation. Hard cheese and salt butter, which however, carriage long distances without injury; but really fine fresh butter cannot be obtained in large quantities from across the sea. For this reason, English farmers who cannot sell their milk at remunerative price should endeavor to make that one of its products for which alone they possess the protection which nature has given them, and which science has not yet taken away.

The bad quality of much of the English butter which finds its way to wholesale markets is due to one or more of the following defects in the ordinary processes of manufacture employed in England:—The milk is not skimmed early enough—often not before a certain amount of sourness has been developed in the milk, and an appreciable amount of curd has formed, producing the same result, in kind if not in degree, as when the cream is taken off sour milk, especially when the cream is left to become sour before it is churned. From carelessness in churning, or in the manipulation of the butter, a considerable portion of butter milk and water is often, either intentionally or accidentally, left in the butter. No doubt this is a condition of mixed with cream, but in a very few days or even hours, the mixture becomes nearly unseparable. Dirt in any form, foul smells, unskillful milking, bad food and bad water given to the cows, bad water, soap, or other noxious substances used in washing the dairy appliances, are all causes of bad butter, which no amount of care in manipulation will counteract. Temperature is another element, and is too often guessed at rather than tested by the thermometer, and sometimes too rapidly altered. Packing is frequently at fault—kegs, firkins, cases, etc., being defective; and in consequence their contents arrive at the market in a condition which proves that slovenliness is not confined to the making of the butter.

In giving the following hints, it is assumed that the feeding and milking of the cows are thoroughly understood, and that the room in which the milk is set is dry and cool, kept scrupulously clean, and is free from meat, cheese, and cooking. At the same time, it may be useful to warn the dairy farmer against complete reliance upon grass as food for cows in wet seasons. If the milk is to be used before making butter, good quality of the product cannot be ensured unless the too succulent quality of grass is neutralized by the addition of more concentrated feeding materials. In such a season as the present, 4 lbs of bean meal should be given to each cow every day; under ordinary circumstances, the ration may consist of from 2 to 3 lbs. of de-corticated cotton cake, or 2½ lbs. of bran and 2½ lbs. of oatmeal, or 3 lbs. of oatmeal and 2 lbs. of bean meal. Either of these mixtures will enable the land to carry a much larger number of cows profitably than could be otherwise maintained upon it. Grass and hay should, in fact, be regarded as the most expensive articles of food.

The process of butter making which I shall now describe, is that adopted in the best districts of Normandy, the butter from which obtains the highest price in the Paris market. It is well adapted for English farms where churning is done only two or three times a week.

Clean all dairy utensils by rinsing them with clean cold water, and afterwards scrubbing them with boiling water, after which repeat the cold rinsing.

Two hours, care being taken that what is taken off consists of cream unskimmed with milk. A second skimming may be made twelve hours afterwards, but this should not be mixed with the 'cream of the cream' until immediately before churning, and the most delicate butter is made by the first skimming from a given quantity of milk is rarely or never combined with the finest quality, and good butter cannot be made if the cream contains milk, or is taken off sour milk. If the cream is too thick, a little pure water may be added to it before churning; but the addition of milk should be avoided.

Keep the cream until the time for churning in the coldest place available in covered earthenware or tin vessels.

Churn the cream at a temperature of 57° to 60° in a revolving barrel or a milder churn, fitted with a spigot. The more simple the churn the better, because it is more easily cleaned. The Norman barrel churn is thus an improvement upon those in which the dash-boards extend to the circumference. The churning should be done with a scrupulous regularity, at a speed which experience teaches to be best adapted to the kind of churn and the temperature of the air. With the Norman barrel churn the rate varies from forty to sixty revolutions per minute in the best districts, according to the size of the churn and the temperature of the air; and with Thomas & Taylor's Self-acting Eccentric Churn, which took the society's first prize at Bristol last year, the rate during the trials was between fifty and sixty two.

Ventilate the churn frequently during the first ten minutes, by removing the ventilating peg for a few seconds.

Listen attentively to the sound of the cream; and when it changes in the least degree, stop the churning, and ascertain whether the butter has larger than a pin's head, withdraw with a spoon. The best quality of butter is more often due to the neglect of this rule than to any other cause. To avoid loss, pass the butter-milk through a hair sieve, which will retain any particles of butter that may escape with the butter-milk, and return them to the churn.

Wash the butter thoroughly with cold water by half filling the churn, giving it three or four turns, and then washing it in the same way as the butter-milk. Repeat the washing until the water comes out of the churn as clear as when it was put in.

Take out the butter with a pair of wooden patters, and do not touch it with the hand. Press out the water still in the barrel, by passing it under a kneading board, or by working it with the wooden patters.

Coloring the butter is a practice that cannot be recommended from any point of view, except that the public taste, or rather the public eyesight, requires that butter should have a rich yellow color. The ordinary solutions of annatto which are generally used for this purpose are unsuitable, because they are a mixture of annatto and water. Water will not mix with fat, and butter is essentially fat; therefore when such a material is used to color the butter, it makes it look streaky, and the market value is ruined. Such a mixture should be added to the cream in a dilute state before churning. A fatty solution of annatto, which is now being sold in some localities, obviates this difficulty; but the best substitute is the liquid strained from pulped carrots. In any case, the process of coloring requires great care and judgment.

Make up the butter into such shapes and sizes as are most saleable to your customers, but be careful always that it shall be clean and attractive. This need not be done until after the butter has been allowed to remain for twelve hours covered with a clean cloth, to drain and become consolidated.

Pack the butter for conveyance in small packages, lined first with white paper, and then with new and clean muslin previously well rinsed in boiling water, and again cooled, care being taken, in the case of fresh butter made up in pats or rolls, that the several pieces in one package cannot shift so as to injure their shape or appearance.

Salt should not be used except for what is known as 'keeping butter,' or to please the taste of special customers. Keeping butter should be packed in kegs large enough, but not too large for one churning. The salt may be incorporated with the butter by passing the butter, sprinkled with salt, once or twice under the roller of the kneading-board. The kegs should be rinsed thoroughly with salt water, and a layer of salt sprinkled over the bottom head of the keg before the butter is put in, and another layer over the head of the butter after it has been covered with muslin, which has been well rinsed in boiling water to get out the size, and then well cooled, previous to putting on the head of the keg.

Herein lies the difficulty of getting at the London market; and it can only be overcome by associations of farmers, or by the creation of new middlemen, whether companies or individuals. What I should recommend is the adoption of the factory system. Let each farmer send his cream or his butter, as may be arranged, to a central factory in each district, and be paid by results, as is done by the cheese factories. The Aylesbury Dairy Company has for some months been buying large quantities of cream all over the country, even from as far as South Wales; and I am informed by Mr. Allender, the managing director, that the results up to the present time have been most satisfactory.

Communications.

All About Barns.

To the Editor of the Maritime Farmer:

Sir,—Without any desire to flatter the present management of your paper, I may say that this far in its course, it has given much satisfaction, and I think bids fair to supply a want long felt by the farmers of the Maritime Provinces; that of a real live paper conducted in their midst, giving sound practical advice on agricultural topics, with the news of the day, together with its very interesting column of "Home Interests," and "Local News." I am sure I heartily wish you the success your efforts so justly merit. Presuming you will not deny the right of criticism to any, I venture a brief review of the article on "Farm Barns," by the Hon. George Geddes, of Syracuse, N. Y., which you published in the first issue of the MARITIME FARMER. In reference to Mr. Geddes form of barn on the manner of construction I shall find no fault, save except that in planning a barn he advises in no case to put a manure cellar under it, and gives as a reason that the gases will be injurious to cattle standing over the cellar. While I do not desire nor do I intend to have any controversy on the subject, yet as I have had some considerable experience with manure cellars on the farm, I feel bound in their defence to express a contrary opinion, and do not hesitate to say that in my best judgment it would be greatly to the interests of the farmers of this Country if each one had a good manure cellar under his cattle barn. I have not yet experienced any unpleasant results from it so far as the general health of the stock is concerned, notwithstanding I have been using one for the last 18 years. The advantages that manure cellars afford in the saving and protection of manure, are so clearly manifest that I am surprised to learn that any gentleman should oppose them. As to painting barns and outbuildings I may say that the expense that Mr. Geddes thinks so unnecessary is seldom incurred by the farmers of New Brunswick. There will be few who I think will deny, but that a white composition paint or white wash applied to the barns and outbuildings on our farms would not only be pleasing to the eye but to a considerable extent protect them from the weather. It has not been long since that a barn was considered quite good enough to house the cattle and horses in, that had only a single covering of boards, and that was laid on very close together. Our best farmers now double board or shingle their barns and find that it pays. I trust that we shall soon find them giving their barns a good coat of composition paint or white wash which adds so much to the general appearance of every rural district.

Yours truly, FARMER.

Sunbury Co., Oct. 13, 1879.

Killing Canada Thistles.

The effectual remedy for all noxious weeds is to prevent any growth of top for one season. One year's time is sufficient to kill any plant, but the work of killing all growth of top as soon as it appears at the surface of the ground must be thoroughly done. Begin in the Spring as soon as the ground is dry enough to plough, and reverse the top and harrow it down smooth, very soon the thistles will begin to grow. At the first appearance of growth go over the ground with some tool that will cut the new growth off, and repeat the operation until every root is dead. Various tools will be useful, such as cultivators having sharp teeth and harrows to pull the roots on the surface to dry up and die in the hot days of Summer. But a good sharp plough and harrow will suffice, in case other implements can not be had, if they are used often enough. The roots of Canada thistles go down into the ground, often many feet; the plough cannot go below these roots, it can only cut them off at the bottom of the furrow. The portion thus cut off will soon be killed if the cultivation is such as it should be, but the roots below the furrow will throw up new shoots which very soon will appear above ground. But they should not be allowed to more than barely reach the surface before another ploughing cuts them off as low down as may be practicable, and the new growth harrowed and brought to the surface and killed in the sunshine. This round will go on for some time, but by the end of the season (perhaps sooner) the root will die, as a tree dies that is not allowed to produce a leaf in all the year.—George Geddes.

At Fort Fairfield lately, a farmer made a bet of a dollar that he could select fifty potatoes out of his load each of which would weigh two pounds, and won the money.

Poetry.

The Friends of Long Ago.

When I sit in the twilight gleaming,
And the busy streets grow still,
I dream of the wide green meadow,
And the old house on the hill,
I can see the roses blooming,
About the doorway low,
And again my heart gives greeting
To the friends of long ago.

I can see my mother sitting,
With life's snowflakes in her hair,
And she smiles above her knitting,
And her face is saintly fair;
And I see my father reading
From the Bible on his knee,
And again I hear him praying
As he used to pray for me—
So long ago.

I see the dear old faces
Of the boys and girls at home
As I saw them in the dear old days
Before we learned to roam,
As I sing the old songs over
With the friends I used to know,
My heart forgets its sorrows
In its dream of long ago—
Dear long ago!

How wide our feet have wandered
From the old home's tender ties,
Some are beyond the ocean,
And some beyond the skies;
And some are dead and sleeping,
Of the friends I used to know,
Perhaps I shall meet in heaven
All the loved of long ago—
Dear long ago!

HOME INTERESTS.

"A Tack in Time."

Some one tells a characteristic story of an English gentleman, travelling some years ago in Ireland, who took a hammer and tacks with him, because he found dog-eared carpets at all the inns where he rested. At one of these inns he tacked down the carpet, which as usual was loose near the door, and soon afterwards rang for his dinner. While the carpet was loose, the door could not be opened without a hard push; so when the waiter came up, he just unlatched the door, and then going back a couple of yards, he rushed against it, as was his habit, with a sudden spring to force it open; but the wrinkles of the carpet were no longer there to stop it, and, not meeting with the expected resistance, the unfortunate waiter fell full sprawl into the room. It had never entered his head that so much trouble might be saved by means of a hammer and half a dozen tacks, until his fall taught him that make-shift is a very unprofitable kind of shift. The anecdote enforces some admirable hints on immediate repairs, which do almost as much towards keeping up the good looks of a house as the stated yearly cleaning. If the corner of a carpet gets loose, and prevents the door opening, or trips every one up that enters the room, nail it down at once.

A dog's eared carpet marks the sloven as well as the dog's eared book. Never allow a rip in a carpet or a loosened place on the stairs to remain without attention for a single hour. A "sitch" or a "tack in time saves nine," sometimes twenty-nine. Never let servants leave dust pans or brushes lying on the stairs, and never set them so bad an example. If a ring should come off the window curtain, or off the blinds, or the bindings get loose, or the tapes broken, let the repair be made immediately after it is discovered, for if neglected the damage speedily becomes worse and the mending more troublesome. It is no uncommon accident for the tie of a cushion or mattress to break; and if this be not replaced at once, the stuffing soon gets up into a heap, as convenient as it is unsightly. With a mattress needle six or eight inches long, a yard of twine, and a piece of leather to insert under the tie, the repair can easily be made—there is no difficulty about it; and in every thrifty household such a needle should be kept. A bent needle is also useful for darning holes in a rug or carpet while lying on a flat surface. Every housekeeper should have a box containing a few common carpenter's tools, such as a hammer, awl, screw driver, two pairs of pincers, a pair of pliers, a small saw, file and chisel, or one of those recently invented hammers that are a perfect treasure to the possessor, being hammer and claw, pincers, awl and screw driver in one; she should also keep a store of large and small nails, screws, hooks, curtain rings and hooks, tacks, etc.; these things are always being needed, and many little jobs can be done without the aid of a carpenter if you have the materials on hand. A small glue pot, too, is a desirable article; corners get knocked off the furniture; now and then the veneer cracks and rises, or a nail splits; and if not mended forthwith, the article soon gets shabby, receives ill usage, and is thrown aside as worthless; but with a little glue, which may be melted in a few minutes the defect may be repaired without delay, and further mischief arrested. Care should be taken to have the glue not thicker than cream, and always quite hot when used. We call especial attention to this important branch

of housekeeping, because we have seen so many homes and people made uncomfortable by its neglect, and all "without knowing what hurt them," sensible of their own annoyance and the growing shabbiness around them, but not of its cause.

Fancy Work.

A COUNTERPANE, KNITTED IN DIAMONDS.
Cast on 1 stitch. Increase 1 stitch at the beginning of every row. 1st row—make 1, knit 1. 2nd row—make 1, knit 2. 3rd row—make 1, seam 1, knit 1. 4th row—make 1, seam 1, knit 2, seam 1. 5th row—make 1, seam 1, knit 2, seam 2. 6th row—make 1, knit 1, seam 2, knit 2. 7th row—make 1, knit 2, seam 2, knit 2. 8th row—make 1, knit 1, seam 2, knit 1. 9th row—make 1, knit 1, seam 2, knit 2. 10th row—make 1, seam 2, knit 2, seam 2, knit 2. 11th row—make 1, knit 2, knit 2, seam 2. 12th row—make 1, seam the remainder. 13th row—make 1, knit 1, seam 1. 14th row—make 1, knit 1, seam 1. 15th row—make 1, seam the remainder. 16th row—make 1, knit 1, seam 1. Repeat the 3 last rows three times more, then knit 10 rows of 2 seamed, and 2 knit stitches, alternately, continuing to make 1 at the beginning of every row, and reversing the stitches after every two rows. Repeat the 11th, 12th and 13th rows 7 times, then knit 10 rows of 2 seamed, and 2 knit stitches alternately, making 1 at the beginning of each, and reversing the stitches after every two rows; this will make half the diamond, and the other half is done in the same way, only decreasing at the beginning of each row, instead of increasing. We will give directions for making a very pretty knitted border for this counterpane in our next number.

Recipes.

Cleaning Silk.—The following mode of cleaning silk garments has been successfully tested:—The garment must be ripped and dusted; have a large flat board; over it spread an old sheet, take half a cup of ox-gall, half a cup of ammonia and half a pint of tepid soft water; sponge the silk with this on both sides, especially the soiled spots. Having finished sponging, roll it on a round stick like a broom handle, being careful not to leave any wrinkles. Silk thus washed and thoroughly dried needs no ironing, and has a lustre like new silk.

Snow Pudding.—Put one pint boiling water on half a box of gelatine; add juice of one lemon and one cup of sugar. When nearly cold strain it, add the whites of three eggs beaten to a stiff froth, then beat all well together again, put it into a mould to shape it, and let it cool. Take the yolks of these eggs, one pint milk, and one teaspoonful corn starch, flavor with vanilla; cook this like any soft custard, put the hard part of the pudding into a dish, when you want to serve it, with the custard around it.

Coffee and Egg for Sick Persons.—A sick person, wanting nourishment and having lost appetite, can often be sustained by the following when nothing else could be taken. Make a strong cup of coffee, adding boiling milk as usual, only sweetening rather more; take an egg, beat yoke and white together thoroughly; boil the coffee, milk and sugar together and pour it over the beaten egg in the cup you are going to serve it in. This simple receipt is used frequently in hospital practice.

Moths in Carpets.—Moths will work in carpets in rooms that are kept warm, in the winter as well as in the summer. A sure method of removing the pests is to pour strong alum water on the floor to the distance of half a yard around the edges before laying the carpets. Thence once or twice during the season sprinkle dry salt over the carpet before sweeping. Insects do not like salt, and sufficient adheres to the carpet to prevent their alighting upon it.

To Wash Hair Brushes.—Hair brushes, however dirty, may be washed and kept good for years, without loss of stiffness, by putting a small handful of soda into a pint jug of boiling water. When the soda is melted, put in the brush and stir it about till clean. Rinse it out in cold water, and dry it in the sun or by the fire. The quicker it dries, the harder the bristles will be.

Steamed Indian Loaf.—Three cups sweet milk, two cups sour milk, three cups Indian meal, two cups flour, one small cup molasses, a large teaspoonful soda, and a small one of salt, stir all well together and steam four hours. If more convenient three cups of sour milk and two of sweet milk can be used, adding a little more soda.

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1879.

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- Small Wares,
- Swansdown, Ticking,
- Grey Cottons.

OPP. NORMAL SCHOOL.

THOS. LOGAN,

Fredericton, Sept. 27, 1879.