

FOR FARMERS, STOCKBREEDERS AND GARDENERS

TIMELY NOTES ON TOPICS CONNECTED WITH Silver Fox Farming



is a rare fun and considerable education.

A gentleman from Great Britain called our attention to the number of ladies that were in the audience afternoons of the show. I remarked to him that that was quite in order as it is ladies we have to look to as patrons for our product, but I said the ladies you mention are wives, sweethearts or daughters of those showing.

Mr. J. D. J. Forbes of the London Fur Sales, who was present all through the show, leaves this morning for New Brunswick prior to his return to England.

O. W. Thompson, proprietor of the Thompson Ranches at Kitchener, Ontario, which contains 955 breeding pairs, spent the last two days at the Exhibition and will remain a day or two longer here. He expects to purchase some foxes to take back with him.

T.G. Vaughn, representing Revillon Furs, was in Charlottetown on Thursday. He may possibly come back later to purchase some Silver Fox pelts. Mr. Vaughn operates at Halifax and has for years been a prominent buyer of Nova Scotia mink, marten, red fox and other furs.

Honey In The Home

So many household foods keep best in the refrigerator or ice-box that the housekeeper may be pardoned for the common mistake of keeping honey there also. The cold of the refrigerator may cause the honey to become cloudy and crystallize, but because honey contains sugar chiefly it does not spoil readily. As a matter of fact, honey keeps best in a warm, dry place, like the pantry shelf, for instance. If tightly closed, it can be kept almost indefinitely at ordinary room temperature. At the same time it should never be stored in a cellar or other likely damp place unless the container is firmly sealed because it will absorb moisture and ferment, just as any other sugar syrup will. All Canadian honey granulates sooner or later, depending largely upon the proportion of the two invert sugars—levulose (fruit sugar) and dextrose (grape sugar)—it contains. The greater the proportion of fruit sugar to grape sugar, the longer will the honey remain in liquid form. Contrary to general opinion, granulation is not an indication of adulteration but is rather a sign of purity. Granulated honey can be brought back to its liquid form by standing the container in water and heating it to 150 degrees Fahrenheit. A higher temperature than that is likely to darken the colour of the honey and drive off aroma and flavour.

Canada's Best Beef

It is no longer necessary for a person in Canada to be a judge of beef in order to be sure of getting the quality desired. The judging is now done for purchasers of graded beef under supervision of the Dominion Department of Agriculture. For several years the two top grades of beef have been branded to identify quality. These identifying brands are placed on the beef in the form of a narrow ribbon-like mark running the full length of the side. When the beef is cut up a portion of this brand-mark appears on every important cut and definitely identifies it as graded or quality beef. A blue brand marks the "Good" grade which carries the moderate amount of fat necessary to protect the beef in handling and cooking and to render it tender, juicy and of good flavour. The grade is in demand with those who desire reasonably good eating quality without undue waste. For the housekeeper who desires the very highest quality obtainable, and to whom the question of price may not be the most important consideration the red brand beef will have the strongest appeal. It is known as the "Choice" grade and carries a little more fat or finish than does the "Good" grade. All graded beef must pass Dominion Government inspection for health before it can be graded, and besides, this guarantee of freedom from disease.

The banquet on Tuesday night was graced by 188 guests, and was a free and easy affair—well, I guess Lowell Hancock organized the singing and many remarks were made by visitors on the fine quality of the voices. Popular songs and the good old heart throbs too were rendered most pleasingly, and all went merrily as a marriage bell. Speeches were short and appropos and the function was over at 10.45 p. m.

Amherst, Alberton and Borden fox shows will give opportunity for a great many other breeders to show their wares and try conclusions with their fellows. Even if one does not win, attending a fox show

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Importance Of Dairy Products

Modern science is responsible for the addition of ten years to the average span of life, and foremost in that creditable accomplishment may be placed the knowledge of the nutritional value of food. In other words, to the long one must understand the close relationship of well-balanced meals to bodily health. In this, dairy products, such as milk, cheese, butter, and ice cream play an important part. Milk is known as the food for which there is no substitute. Its body-building materials are of the highest quality; its fat is easily digested; it is the best source of lime (calcium) and contains a liberal amount of phosphorus—the two minerals so necessary for the development of bones and teeth. Like milk, cheese—of which much has been said during the past few weeks particularly during the recent National Cheese Week—is an economical, healthful food, its high food value is supported by the fact that a pound and a quarter of cheese contains fully as much protein (body-building material), calcium, and phosphorus as a gallon of whole milk. Butter is also highly nutritive, containing vitamins which place it first among the fats, and, if those nutritive qualities of butter were as much appreciated as its flavour, there would be a still greater consumption of butter in Canadian homes. Cream, from which butter is made, and ice cream are likewise very important not only for their palatability but for their contribution to health.

Spinning and Weaving

Send me your wool to be spun into Yarn and wove into Blankets. The charges are: single yarn 23 cents, double 28 cents per pound. Blankets \$3.00 and if unaltered \$1.85; it takes five lbs. of wool per Blanket. Wool must be well washed and all dirt and burrs picked out. The size of single yarn is medium, and loubled yarn fine, medium, coarse and hooking yarn. Put shipper's name on all parcels and owner's name, address and instructions inside. Send by mail or freight. Special price for washed wool with dirt and burrs picked out. Freight will be paid on 100 lb. lots.

WILLIAM CONDON,
65 Queen Street, Charlottetown.
L-1212-6-S-W-21-Nov. 22.

NEWSY NOTES

BY AGRICOLA

AN ANCIENT CAPITAL (2)

Lying peacefully amongst pastoral hills, the ancient Border town of Alnwick presented a rather austere aspect when compared with its rival capital, New Castle upon Tyne. The town, which I knew it, in the "good times" of the coal trade was the embodiment of the potent Present, whereas in Alnwick the mind was ever under the spell of the feudal Past. The quaint, irregular, stone built houses were touched with the sober hues of antiquity and seemed quite in character with the baronial pile which rises above the town and dominates them. For size this ancient capital is not as large as Charlottetown I imagine, but what a history lies behind its present day somnolence!

The town lies principally on the south side of the Aln, on ground which slopes up to the railway station. One of the first objects which met the writer's eye, on emerging from the station, was a tall fluted column, surrounded by the figure of a lion with a stiff horizontal tail. The "poker-tailed lion" (as the natives termed it) was the emblem of the Percy family and is to be seen all over the place. Oliver Wendell Holmes, who spent some time in Alnwick, tells the following anecdote (in his "Autocrat at the Breakfast Table") as an instance of how trivial things are remembered when more important events are forgotten: "I remember," he says, "the Percy Lion on the bridge over the little river at Alnwick—the leader lion—with his tail stretched out straight like a pump handle—and why? Because of the story of the village boy who would fain bstride the leaden tail, standing out over the water—which breaking, he dropped into the stream far below, and was taken out in a tub for the rest of his life." That bridge, by the way, was immortalized in a moonlight picture of Alnwick by Turner, who made that same lion a prominent feature in his magnificent painting.

I am getting away from that fluted column. The occasion of its building was this. Hugh, the second Duke of Northumberland, was a considerable landlord to his many tenants, and during the agricultural depression of the Napoleonic Wars this characteristic found expression on the "rent day." On that day the farmers all met at the castle and were entertained at dinner the Duke at the head, and his agent or factor at the foot, of the table when the tenantry had done full justice to the dinner—the Northumbrians were, and are, valiant trenchermen—the agent would rise in his place, and make a short but telling speech: "Gentlemen, on account of the trying times we are going through, His Grace has decided to reduce all rents 50 per cent." This went on for three or four years and at last times got brighter, till in 1816, the farmers held a meeting outside the Castle gates and decided to build this monument in honor of their landlord. It was finished the same year, whereas the townsfolk with native sarcasm, dubbed it the "Farmers' Folly." To the farmers it is the "Percy Tenantry Column." A somewhat different record from that of the "Landlords" on this Island!

As we make through the town from the station we pass an old house, formerly the town hall, "Public House," still bearing its sign, carved in stone of "The Plough;" and over the lintel of its door the quaint inscription: "That which your father Old hath purchased, and left You to possess, do you dearly Hold, to show his worthiness."

Right in front, blocking up the street, is a grim, weather worn mass of masonry, one of the old gates into the town, now popularly known as Hotspur's Tower. It was built in 1480, by the second Earl Percy and is thus just a shade late to be the work of the renowned Hotspur. In later times malefactors were confined in its gloomy chambers. Further on is the Market Place, with its old Market Cross, and in the centre of the space is the large stone, still in situ, in which the old "bull-ring" was fixed. It is said that towards the close of the eighteenth century, as many as seven bulls were baited here in the course of the winter while thousands of spectators applauded the cruel sport.

There are two noteworthy churches in the town, one modern, a beautiful structure built in memory of the third Duke; and the other founded about the beginning of the fourteenth century. This venerable building is full of objects of great attraction to the antiquary, but perhaps not of sufficient general interest to be dwelt on in the columns of a newspaper. But a recumbent effigy, the oldest and most interesting of those lying in the church, is that of a female, supposed to be the Lady Isabella,

widow of the last Vesey, Baron of Alnwick. She is represented as clad in a lo.g sleeved robe, with a veil over her face, and a wimple under her chin. It is more than probable that here we have the ancestress of the family of Vessey, the spellings (but not the sound) having changed in the intervening six centuries.

The Castle will form the subject of the next article, the grounds used to be thrown open by the noble owner to the public, every Thursday and Sunday throughout the year. As the present writer, for business reasons, was able to visit Alnwick on Saturday only, these were parts of the Castle not on view, consequently the notes, upon it are not as full as one could wish.

WILTZ FURNITURE.

I am indebted to Mr. Allan J. Macdonald, R. R. No. 2 St. Peter's Bay, for a short note in answer to my enquiry of a fortnight ago: "Dear Agricola: Wiltz is the correct name. John Wiltz, of Fortune, worked at his trade of making furniture about 60 years ago. We have an armchair and six kitchen chairs made by this craftsman, and although they have been constantly in use they are as good as new. John Wiltz's father worked at the same trade nearly 100 years ago. Yours etc. Allan J. Macdonald."

It is just possible that Mr. Macdonald might consider disposing of this Wiltz furniture and it would be good policy on the part of our people who are interested in local antiques, to get in touch with him. We have already lost most of our antique furniture—often without any knowledge of its real value—to dealers from other places; and it would be well to adopt a policy of conservation with that which remains. In the case of the Wiltz productions they are connected with local history, a fact which should be duly appreciated. In the Old Country such furniture, in the long run, finds a place in one of the national museums.

RHUBARB FOR WINTER

During the summer a recipe for drying rhubarb appeared in this column. It was taken from another newspaper, and was so simple that it invited a trial. The finished product resembled green slimings but those who saw them were dubious about their ever returning to a condition of usefulness! The other day, happening to come across the paper bag containing this dehydrated rhubarb, I determined to put it to the test. The material was broken up into short pieces put into a stewpan, and sufficient water added to cover it to the depth of about half an inch or so. After standing all night it was found to have absorbed all the water, so it was well stirred and more water was added. In the afternoon the sugar was added, also a small quantity of ground ginger and the whole concoction was well boiled, when cool it was not to be distinguished from fresh rhubarb preserve.

The method of drying was most simple. A wire was stretched above the warming closet of the range about six inches from the ceiling. The lower ends of the rhubarb stalks were trimmed to remove any brown parts and the stalks were wiped with a damp cloth. Then they were split right down into two parts, and then were bent over the wire and left suspended for a few days, just over the range. When all the water was evaporated the stalks were stored in a paper bag.

The best results would come from using rhubarb in the young stage. It was rather late in the season when I dried the sample, but the experiment was pronounced a success by all who tasted the "preserve." The only matter for regret is that I didn't dry more rhubarb; as rhubarb is overproduced now, this is a good way of utilizing the surplus instead of selling at a sacrifice.

"MAKERS OF CHRISTIANITY"

The other day a book came through the mail: it was a gift from a distinguished son of the Island, School of Chicago University. Its full title is "Makers of Christianity from Alfred the Great to Schleiermacher," and the publishers are Henry Holt and Co., New York.

Professor McNeil has written a book which ought to be in the library of every leader of religious thought. It is a history of more than thirty outstanding personalities, who, under vastly varying conditions, have through their contributions to the religious life of their times, advanced the cause of European civilization. It is easy to make history of this type a very forbidding subject, but Prof. McNeil's work has three qualities which guard us from such an unhappy issue. Its biographical matter is so well chosen that this

SUNGLO Fall Furring Ration

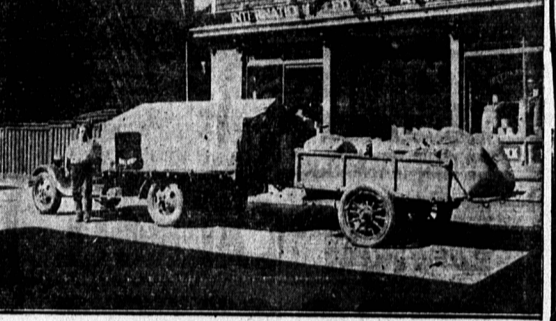
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