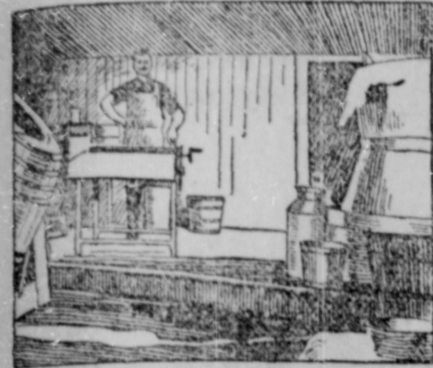


FARM DAIRY.

Description of a Home Creamery Where Fancy Butter Is Made.

In nearly all cases where there is a creamery in the neighborhood it pays farm people to send their milk or cream to it to be worked up. Still there are cases where a well equipped home dairy is the thing to be desired. Where private customers can be obtain-



FARM BUTTER ROOM.

ed who will give a first rate price for fancy butter it will pay farm people to take extra pains with the butter. They have control of the quality of the milk and cream, and every facility is in their own hands.

Mr. Jared Van Wageningen, Jr., furnishes to The Rural New Yorker the description and illustrations of such a model family butter making dairy. We make some extracts from the pleasant story.

Mr. Van Wageningen says: Generally I think the preferable location for the farm dairy room will be within or attached to the rear of the dwelling house.

It was after a good deal of thought that our own dairy room was located in the house instead of the barn, and on the whole we have never regretted the decision. But wherever located it is of prime necessity that it be constructed so as to be affected as little as may be by outside temperature—i. e., it should be cool in summer and easily warmed in winter, and the same methods in building will secure both results. This means that it should have at least one or better, two dead air spaces in the walls, separated by boards and building paper. It should have no more windows or doors than needed, and the windows should be protected by shutters or heavy curtains. The inside would better be of cooling stuff, either Georgia pine or any soft wood painted some light cream color. The floor should be of cement or well matched pine or oak. The cement floor is the most expensive, but if a satisfactory job is done will be best. Cement floors, however, are often poor on account of cracks and depressions due to lack of skill in making.

Unless economy compels, even a small dairy room should be supplied with a steam engine. Its advantages are so many, especially that of having steam for heating water and disinfecting all utensils. Of course the engine should be partitioned off to avoid dirt and noise and, above all, the heat from the boiler in summer.

The churn and butter worker should be near each other and placed as seems most convenient. Near the churn should be a washing sink, supplied if possible with running spring water. It should be near the churn, so that the water can easily be taken to wash the butter. As near as possible to the butter worker should be the table on which to wrap the butter. A marble slab is the orthodox thing for a fancy dairy, but a plain wooden table serves the purpose quite as well. Over the washing sink pure water and live steam should be on tap. Water can be heated simply by turning a jet of steam into the sink, or the disagreeable noise thus produced can be avoided by having a "sucrose" enabling one to draw a stream of water nearly to the boiling temperature without much noise.

THE MANAGER.

How Much Pay Should a Creamery Superintendent Receive?

The Creamery Journal sent letters of inquiry to a large number of creamery managers asking how much pay they received and whether they thought they received enough money for their services. The answers showed in almost every case that the manager received no adequate compensation for the large round duties required of him. A creamery manager cannot be successful unless he devotes his whole time to the factory, and he cannot do unless he has salary enough to support him and his family comfortably and have something left over. Either he must neglect the creamery or let his family go half fed and starved.

The Creamery Journal says on this subject and on one or two other important points: The subject is of great importance, many students of the co-operative movement as carried on in this country at present agree that it is a dangerous one on which many a creamery has been stranded.

The question is, Is it possible to conduct a business involving the manufacture of, say, \$50,000 worth of a delicate perishable product properly and profitably next year after year at an expense for supervision and management of \$75 to \$80 a year? Would any individual conducting a business of this magnitude in any line intrust the management of it to an employee so well paid for his services? Is it rea-

sonable to expect a farmer who has his own farm to look after (as most of them have) to devote his best energies and thought to the management of a creamery, assuming all of the responsibilities of the office year after year, for the miserable pittance of \$75 per annum?

A prominent New York buyer and exporter tells us that while in Chicago recently he sent out 22 telegrams to co-operative creamery managers, making them an offer of from one-fourth to one-half cent per pound more than they were getting for their product and requesting an answer by wire. He received in the course of two days two replies, one by letter and the other by telegraph. He wanted to contract for a large amount of goods and with a responsible house back of him, and authority to pay a price that would gladly be snapped up by any good business man, he felt confident that he could quickly do the business.

Why did the secretaries not reply? Why were they and why are they in nine cases out of ten indifferent to any kind of a business proposition which involves their personal responsibility?

SCHEME TO SWELL DIVIDENDS.

Device Employed by Some Gas Companies and How to Thwart It.

Having graduated from the Sheffield Scientific school, where he made a special study of the chemistry of illuminating gases, he quickly found a position with one of the older gas companies in a city which shall be nameless. He remained two years and then resigned. He had been reared in the Methodist faith, and he confided to a friend that he could not retain his position without doing violence to his protesting conscience.

"It is a good thing for corporations that they have no souls," he said when chatting about his experiences, "as they are relieved of all fear of future punishment. The eighth commandment is apparently unknown to the general manager of the company with which I was associated. Did you ever have gas bills rendered for amounts seemingly out of all proportion to the quantity of gas you thought you had burned?"

Every member of the group nodded a vigorous affirmative.

"Possibly your meters are defective," he observed, "but in the district served by my former employers there was always a 'kick' coming from the consumers, and yet the meters were absolutely accurate in their operation. Every month the company collected from 10 to 15 per cent more than it was honestly entitled to, which was a tidy little profit on the side. How was it managed? Easily enough. Every night shortly after midnight the pressure in the mains was raised enormously. Under this increased pressure the gas was forced through the meters and compressed in the various pipes in the building of the consumer. Naturally the meters accurately registered all the gas thus forced through them. Later the pressure was reduced below the normal, and there was a return flow through the pipes, but as the meters would not back register the gas flowed through them from the house to the mains without producing any alteration in the figures. Sticking to this system of pumping the company succeeded in getting a showing at the end of the month that was largely in its favor."

"Was there no way in which the consumer could protect himself?" inquired one curious member of the circle of listeners.

"Certainly, but as he knew nothing of the method by which he was being swindled the simple checkmating scheme never occurred to him. The prudent man who carefully turned off his gas at the meter every night when he was through with it paid only for what he got. The 'milking' of the meters was then impossible."

And every one who heard how it was done made a mental resolution to use the meter shut off thenceforward, even while consoling himself that the Chicago companies are above resorting to any petty fraud of this character.—Chicago Times-Herald.

Jerseys in Texas.

I wish to give your readers some performances of Texas and Springside Jerseys. First let me say to those who have tame grass pastures and hay that the Jersey cow in Texas has to make her record without either of these. She has wild grass pasture in summer (providing it is not dried up, as it now is) and oat hay or crab grass hay in winter, with shocked sorghum in some cases. We have ensilage, but in the three seasons I have been here only this year has the quality been what it should be. But for all the above against her the Jersey of Texas has not much to be ashamed of. Our champion cow of past year's butter yield gave 5 200

or 5.6 per cent milk, or 498 pounds fat. We get a 15 per cent gain over test in churn, so this cow has been fairly profitable. We have six others that have gone above 400 pounds. Our highest testing cow reaches 7.6, but her limit in milk is 18 pounds per day. The best 2-year-old heifer gave 6,223 pounds of 5.2 per cent milk, or an average of over one pound of butter per day. These records were made with only ordinary care or such care as balance of herd got. Our herd of 28 to 30 cows and heifers have averaged one pound of butter each per day for the past year.

We keep a set of records so complete that any cow or heifer can be traced back to her calfhood, and not only her milk yield is accounted for, but any peculiarity she may have is recorded for our own benefit and also for those who may have her in charge in the future.—Buff Jersey in Hoard's Dairyman.

You say you are not "well." Of course—how can you be well if you are not healthy? ABBEY'S EFFERVESCENT SALT will invigorate your system and keep you in perfect health. It has done it for others—it will do it for you. Wherever Abbey's Effervescent Salt has been introduced it has received unbiased recommendation.

All druggists sell this standard English preparation at 60c a large bottle; trial size, 25c

Stage Tragedies.

One of the dramatic little stories of Mr. F. Frankfort Moore, the London novelist, turns on the actual stabbing of a Juliet by a jealous Romeo during a performance in a German court theater. Such tragic incidents have not infrequently occurred in the annals of opera and playhouse. In our own city's chief lyric theater last season we had what seemed the lively comedy of an actor something leading up to his sudden death, when the unfortunate Castleberry, as Sir Tristan Mickleford, was pursued by the crowd of Rielz and fair folk in "Martha." There are at least a dozen well attested suicides that have been consummated by luckless actors or singers under cover of the tragic movement of their part. A more recent example occurred at the theater in Arad, Hungary, when a well known leading member of the company, Koloman Palla, put a real and loaded revolver to his forehead in concluding the last act of the night's drama. He fell dead, amid an immense demonstration of applause from a crowded house quite unaware of the reality of the actor's emotion and gestures. He was a man of excellent family and bright in professional prospects, disappointed in love, morbid, and, as he grimly wrote to a friend, "determined to end his days as an actor ought to do—to the satisfaction of his public."—Harper's Weekly.

Halfpenny Dinners.

Near to Whitechapel church, London, is a shop where a dinner can be procured for a halfpenny. The "halfpenny dinner" is not served up in the shape of a cut from the joint and two vegetables. It is a big brown "pie," very juicy and very hot. The absence of beefsteak is evident when you bite the pie, but you find inside a good sprinkling of onions, carrots and sheep's liver, with a plentiful supply of gravy. Between the hours of 12 and 2 the poor and hungry from all parts of the east end flock to this shop. There are shoeblacks, penny toy men, costers and clerks "out of collar."—London Standard.

The Nerves.

Piercing the flesh with even the finest needle hurts, because the nerves are so thickly matted just under the skin that not even the finest point can be introduced without wounding one or more.

IN THE LONG AGO.

When the St. Louis Spaniards Marched Against the Michigan English.

A Spanish army came to Chicago in the long ago. The minor details of it and the finer statecraft reasons of it are hidden in the catacombs of the Escurial along with tons of other documents that will never see the light again. But we know that those men of war marched over the Illinois prairies, and that they were sent to increase the dominions of their sovereigns.

By the treaty of Paris, signed in 1763, France ceded to Spain all of that vast territory known as Louisiana, which stretched from the mouth of the Mississippi to the Canadian line. In 1781 Great Britain was at war with the United States, Spain, Holland and France. St. Louis was a Spanish town, and English officers attacked it at the head of 1,500 Indians. They were defeated with little trouble and retreated.

In revenge the Spanish commander at St. Louis, which his people called "San Luis de Illinois," planned a raid against the British post of St. Joseph. It was a fort or outpost, located at a point two miles from the present city of Benton Harbor, Mich., and 60 miles northwest of Chicago, across the lake. The force began its long, difficult and dangerous journey on Jan. 2, 1781. They estimated the distance at 220 leagues, or 660 miles, and subsequent surveys have proved that they were remarkably good guessers. It was officered by Captain Eugenio Purre, commanding, and Lieutenant Carlos Tayon. The interpreter was Luis Chevalier. Chiefs Electurno and Nequigen led the 60 Indians of the Fox and Pottawatomi tribes. There were 65 Spanish volunteers, in all 130 men, selected with special reference to their ability to withstand the arduous journey.

They marched up the Mississippi river to the mouth of the Illinois and thence along the track of the French explorers and voyagers. The route took them up the Illinois river past Fort Creve Cœur (Peoria) to old Fort St. Louis (Starved Rock). Here they planted the blood stained banner of Aragon and Castile. A century before from that rocky eminence La Salle had unfurled the fleur-de-lis of France. Subsequently the British flag had waved over it. Now Old Glory waves there in peace and beauty.

Purre's force toiled in snow and ice to the junction of the Kankakee and Desplaines rivers. They followed the Desplaines to a point west of what is now South Chicago and came to the lake at its southern edge. They found it a desolate region of swamps and sand dunes. Thence they marched to their destination.

The small garrison of St. Joseph fled to Detroit at the news of their approach, and all of the stores fell into the hands of the invaders. They proclaimed the sovereignty of Spain over this section and divided the stores. After resting some days they began their return march over the former route. They reached St. Louis in safety after a midwinter march of nearly 1,400 miles through a hostile country. They had few casualties and gathered much plunder.—Chicago Chronicle.

Atlantic Currents.

It is an interesting fact in the records of scientific progress that the United States navy has for a long time past been dropping bottles overboard in the Atlantic ocean at the Azores, in deep water along the coast of Spain and from the Madeira and the Canaries southward along the coast of Africa. The fact that all these bottles that have been recovered have been found on the coast of South America, on the Antilles, and some of them as far west as the mouth of the Rio Grande, suggests the inference that every buoyant object which has been dropped into the ocean during the present geological epoch by prehistoric or historic Spaniards, Portuguese or Africans has found its way to America and been stranded somewhere between the tenth parallel south and the thirtieth parallel north. In the northern part of the Atlantic ocean the currents ran the other way, and the mails have been delivered from America to Europe. In the Pacific ocean the daily mails delivered on the west coast of America from Mount St. Elias southward have proceeded from about the twentieth parallel north, in the vicinity of the Malay peninsula and archipelago, thence have traveled through the China sea and the Japanese sea to pick up matters designed for the western hemisphere.

Eureka Gas.

The name of Eureka gas is given to a new illuminant, expected to rival acetylene. This gas, as described in invention and originated by M. Hector de Favi of Montefiascone, Italy, is obtained as follows: Lime as pure as possible is employed as a base, colophony and calcium carbide being added—1,000 parts of the mixture ready for use consisting of 900 of quicklime, 50 of colophony and 50 of calcium carbide—and there is said to be no liability of explosion by mixing with air. No heating of water and no special burner is needed. One thousand parts of the mixture give 60 liters of gas at a pressure of 35 millimeters of water, and the photometric intensity of the flame is stated to be 92.4 candle hours, while the same amount of calcium carbide employed singly would give only 18 candle hours. Thus, it is asserted, the new gas is 50 per cent cheaper than acetylene, or that at equal cost it will give half as much more light.

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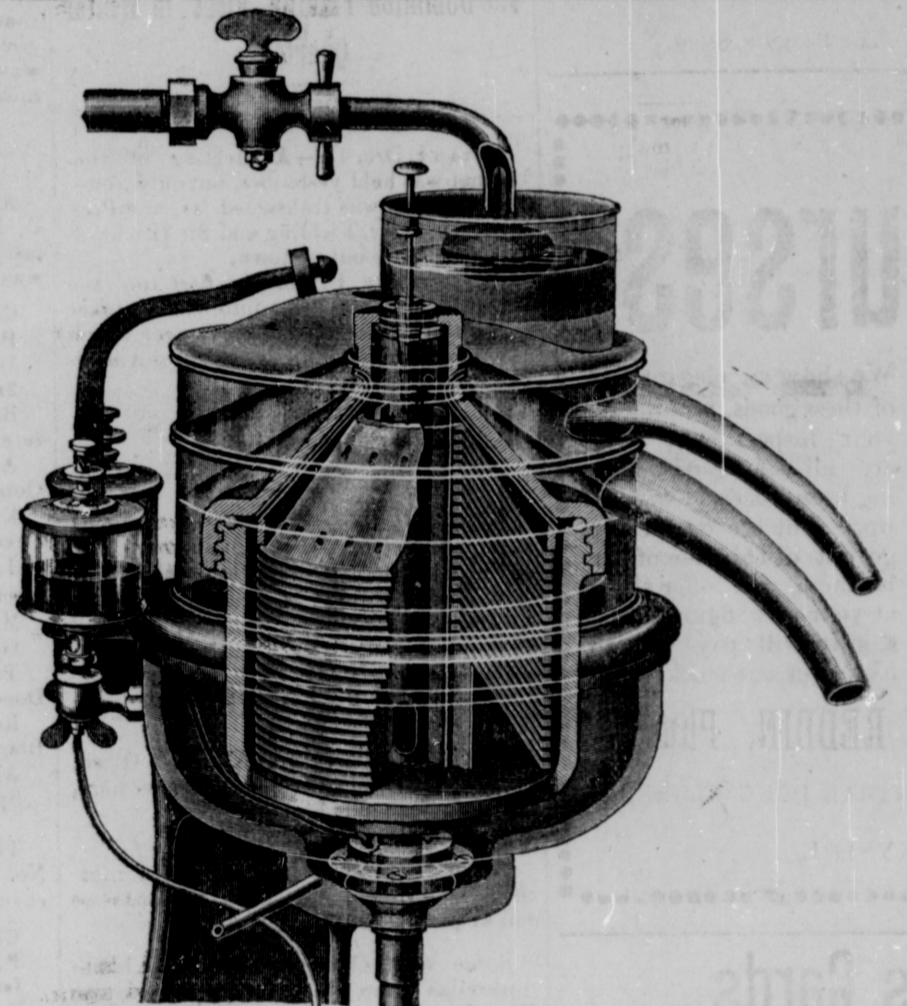
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