

Only yesterday I saw one of these large trees many years old, and in the field not far away, were quite a number of thrifty young trees that grew from seed of the old tree. I have grown peach orchards in the north but never saw finer, more thrifty young trees than was those seen yesterday. They are the Persian type of peach.

Growing near was a Kieffer pear tree that I was informed made four barrels of fruit this year. Two barrels were sold and the remainder were retained at home.

#### Farm Canning.

We have devoted much space to the subject of canning and canneries. We have very little faith in it as a profitable business, yet so many think otherwise, that we wish to give all the information that we can find. The following is from the Peach Grower, of Savannah, Ga.:

The experience of the last few years, though expensive, has been a valuable one to the fruit and truck grower. He has learned that by certain manipulations the tide of the market has come far short of meeting the requirements of his hard earned crop. The failure to dispose of his wares at a living price, and the valuable suggestions given him in our farm journals, have urged him to come to the front and provide himself with modern machinery and better methods of doing things, making himself a man among men, and his business the basis upon which the success of all other enterprises lie.

Among the many facilities now provided by the manufacturers are the complete portable canning equipments for the farm and home, which are offered at prices ranging from about \$10 to \$100. Thus it would seem that the canning business would eventually be revolutionized, the producer providing the canned fruits and vegetables in the same manner as he now does the butter and eggs.

At present the subject of establishing canning factories everywhere is being urged, not only by local committees, but the railroads are strongly advising the canning of fruits and vegetables along their lines. To be sure, it is not necessary to can so long as it profitable to ship to home or Northern markets, but these are so uncertain that unless we are prepared for the worst, bushels, yes, carloads, of the nicest produce are plainly left on our hands to ruin.

Few people realize the benefits to be derived from an individual cannery right near the field, that can be operated at a moment's notice at the very time when it is needed. If the canning factory is located at a distance, you are not able to save a bushel or a few bushels at any time they ripen, but if it is at home, you and the family can devote the time to canning these instead of spending it on the road wearing out horse flesh on a warm day. Then, after you have finished your fall work, you can take your own time to sell it, and get the highest market price, while if you had sold to a large factory, the chances are that you would only receive from 17 to 20 cents per bushel for tomatoes, which would scarcely pay you for the hauling.

With the canner you have opened a market for produce which you have not been able to raise with profit before, and this market is at your door. You have furnished light and pleasant employment for your whole family at home. You can label your goods with beautiful colored labels and pack the finished cans in cases for market just as well as the large factory and the chances are that your goods will be much better quality than those usually found, from the fact that you have packed them in the cans fresh and clean within a few moments from the gathering. Every town desires some sort of a canning factory which will at least supply the home demand. All of the merchants are glad to encourage such a move. They will give you advanced orders, and the people of whom you purchase your canning equipment will guarantee the quality of the goods, so you really have no risk to run.

There are few localities where the investment required for a large canning factory would be warranted, while

the smaller equipments meet the demand of the isolated districts; in fact, some places are lost completely without these saving means at hand. The farm canning factory can be operated from the time of the earliest berries in the spring until the apples, pumpkins, beef and mutton time in winter. There is corn, string beans, peas, plums, beets, etc. In fact, anything you can raise on the farm.

The primitive way of canning on the kitchen stove is too hard and hot for the tidy housewife. It requires no more time nor expense or process to cook fifty cans than would be required for ten cans when you have the proper equipment. There are those who tell us about a home-made canner, and there are canners of various capacities and shapes, but the writer, having had many years' experience with a large factory, as well as all sorts of smaller makes, has come to the conclusion that if one really desires to be successful, considering quality, quantity, time and expense, he should thoroughly investigate all kinds and choose the one which appears to be the best all-round, complete outfit, provided with all the necessary instructions, tools and appliances, such as hoisting crane for the removal of hot tin cans from the steam or process vat quickly and safely by one individual, a closed process vat which may be opened and closed easily, proper soldering tools, can tongs, salomoniac, means of quickly regulating the height of the water without being obliged to expose the cans to the open air during the process of sterilization, plenty of heating surface with as little water as possible, all of which should be well considered before making the purchase regardless of the estimated given capacity.

I have known of some who over-estimate the capacity of their canners. Find out just how many 3-pound cans of tomatoes can be processed in ten hours and you will be able to form a good idea of what can be done. Of course, if 2-pound cans are used many more can be put in at one time. Another point to be noticed is the material used in the construction of these machines. It should be of the best sheet and cast iron, with the regular steam pipe connections. Light iron and tin pipes will not last long, and then the machinery is worthless. Heavy iron should be used in order to be lasting.

Tin cans should be used altogether, as they are cheaper in the long run. Fruit will keep perfectly in them for years when properly prepared and sealed. They keep the fruit from the light, they can be transported without loss by breakage, they can be used several times when emptied and washed at once after being opened. Freezing will not break them. At a time when our house burned several years ago the canned fruit was saved by throwing it out of the window.

All of the processing should be done after the can is completely sealed air tight, thus retaining all the richness and flavor of the product. Much of our canned goods are shipped to other countries, and the demand is rapidly increasing each year, making an unlimited market for many kinds of fruit and vegetables.

In closing I will repeat that I can not advise the beginner to use home-made traps or inferior machinery, which must of necessity cause much loss of time and might cause the loss of much canned goods when by having a little more invested one will get all of the best information as to the exact way and time necessary to put up the best quality, and will install the latest guaranteed approved methods. I have learned incidentally that some reliable farmers have bought canners on the installment plan. I think this is a good way, when ready cash is not at hand, as one can sell his product and make his payments.

#### The Only Way.

The story is told of an American woman who, in her travels in Scotland, met a Highland shepherd. She saw him lead his flock day by day to green pastures, and noticed that he cared for his sheep as tenderly as though they were children, often speaking to this one and that, calling after one who might be straying from the flock counselling another that had

## WORDS OF PRAISE WELL MERITED

BY A WELL KNOWN ARTICLE.

So much has been written by the standard medical authorities, of all the several schools of practice, in praise of the native, or American, medicinal plants which enter into the composition of Dr. Pierce's Golden Medical Discovery, that in attempting to quote from the various works on *Materia Medica* one hardly knows where to commence, since they are so voluminous that only the briefest and most imperfect reference can be presented in a short article like this.

Briefly then let us say that the "Golden Medical Discovery" was named from the sturdy little plant Golden Seal, the root of which enters largely into its composition. Besides this most valuable ingredient, it contains glyceric extracts of Stone root, Queen's root, Black Cherrybark, Bloodroot and Mandrake root.

Finley Ellingwood, M. D., an eminent practitioner of Chicago and Professor of *Materia Medica* in the Bennett Medical College of that city, in his recently published work on Therapeutics, says of Golden Seal root: "It is the most natural of stimulants to the normal functions of digestion. Its influence upon the mucous surfaces renders it most important in catarrhal gastritis (inflammation of stomach) and gastric (stomach) ulceration."

Many other authorities as well as Dr. Ellingwood extol the Hydrastis (Golden Seal), as a remedy for catarrhal diseases of the nasal passages, stomach, bronchia, gall ducts, kidneys, intestines and bladder. Among these, we may mention Prof. John King, M. D., author of the American Dispensatory; Prof. J. M. Scudder, M. D., in his "Specific Medication"; Dr. Hale of the Hahnemann Med. College of Chicago; Grover Coe, M. D., of New York, in his "Organic Medicines," Dr. Bartholow of Jefferson Med. College and scores of other leading medical writers and teachers.

All the foregoing eminent authorities extol the curative virtues of Golden Seal in cases of stomach, liver and intestinal weakness, torpor and ulceration of bowels. Dr. Ellingwood recommends it most highly, "In those cases of atonic dyspepsia when the entire apparatus, including the liver, is stagnant and inoperative." He also extols it most highly in the many weaknesses and derangements peculiar to women and says, "It is a most important remedy in many disorders of the womb." Golden Seal root (Hydrastis), is an important ingredient of Dr. Pierce's Favorite Prescription for weak, nervous, "rundown" women.

But to return to the "Golden Medical Discovery" it may be said that its curative properties are not wholly dependent upon Golden Seal, valuable as it is, as other equally potent ingredients add greatly to its value and in fact are not less important than the Hydrastis, or Golden Seal.

In all bronchial, throat, lung and kindred ailments, Stone root, Black Cherrybark, Queen's root and Bloodroot, each plays as important a part in effecting the phenomenal cures of "Golden Medical Discovery" as does Golden Seal. All these ingredients have the endorsement of prominent practitioners of all schools of medicine for the cure of diseases of the bronchia, throat and lungs.

Of Queen's root, Prof. King says: "An alterative (blood purifier) unsurpassed by few if any other of the known alteratives. Most successful in skin and scrofulous affections; beneficial in bronchial affections; permanently cures bronchitis; relieves irritations; an important cough remedy; coughs of years' standing being cured; aids in blood-making and nutrition and may be taken with out harm for long periods."

Queen's root, Golden Seal root, Stone root, Black Cherrybark and Bloodroot, all articles extolled by leading practitioners of all the schools, as the very best of cough medicines, are made especially valuable when combined with chemically pure glycerine which greatly enhances the curative action of all these ingredients in all bronchial, throat and lung affections, severe coughs and kindred ailments.

Who can doubt the efficacy of such a compound, when scientifically made up, as in Dr. Pierce's Golden Medical Discovery? Who can doubt that it is a most effective remedy for the several diseases for which its ingredients are so highly recommended by the foremost writers on *Materia Medica*?

It is in the cure of the more chronic or lingering, persistent, and obstinate cases of bronchial, laryngeal and lung affections, attended by hoarseness and severe cough, which if neglected or badly treated would generally have run into consumption, that "Golden Medical Discovery" has won the highest praise from all who have observed its marvelous control over these and kindred affections. It is no cheap compound made-up of trashy ingredients for free distribution, that curious people may experiment upon themselves as with the many fake nostrums so commonly sent out as "trial bottles." It has a forty year record, embracing many thousands of cures behind it, is sold at a reasonable price and may be found in all drug and medicine stores in this and many foreign countries.

It will be seen from the above brief extracts how well "Golden Medical Discovery" is adapted for the cure of all blood diseases, as, scrofulous and skin affections, eruptions, blotches, pimples and kindred ailments; also that it is equally good in all Catarrhal affections no matter where seated, and for all cases of indigestion, or dyspepsia, torpid liver, or biliousness and as a tonic and invigorator in all manner of weaknesses, and in nervous debility and prostration the above extracts amply show.

Much further information as to the properties and uses of "Golden Medical Discovery" and Dr. Pierce's Favorite Prescription for weak women, will be found in a little booklet of extracts from standard medical books which will be mailed free to any address on request, by letter or postal card, sent to Dr. R. V. Pierce, Buffalo, N. Y.

All the several ingredients of Dr. Pierce's medicines will be found, from the reading of this little booklet, to have the strongest possible professional endorsements and recommendations for the cure of all the diseases for which these medicines are recommended. No other medicines for like purposes have any such endorsement. They are non-alcoholic, non-secret, safe and reliable.

met with some mishap, and in every way discharging with loving fidelity the various duties of his position. But the visitor noted that the shepherd always carried a young sheep in his arms, and she asked him one day why he did so.

"Is that sheep sick that you carry it every day in your arms?" she asked.

"Well, yes," said the shepherd, "That is you see its leg is broken."

"That's very sad. How did it happen to get broken?"

"I broke it."

"You did? How cruel! How could you do such a thing?"

"Well, you see," said the shepherd, "it was like this. That sheep was a wilful, disobedient and rebellious creature. She would not be content to feed where I led the flock, but sought out feedingplaces of her own, where the brambles grew and the grass was poor and perils lurked. Ah, she was a wilful lass, and her example to the

flock was bad. And so I took her into my arms one day and broke her leg to save her and to save the flock, and with the snapping of the bone, a great ache came into my heart."

"What a pity," said the woman. "But why don't you leave her at home? Why do you carry her about?"

"Well, you see she belongs to the fold. She is my sheep, just as much as the others are, and she needs me more now. And so I just gather her to my bosom, and I talk to her as gently as I can, and when I put her down on the grass, I gather the sweet-



### Farm Phones

Have a telephone service of your own. Cost of instruments small compared to convenience and time and money saved.

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