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If you have not got a set you ought to have one. We have a large line of Canada neck Swiss chime, body, and four styles of team bells. We are selling lots of them.

There is no need of cold feet when driving as we can sell you one of the best

**Sleigh Heaters for \$1.50**  
with three cakes of coal

Have received a new lot of Sleighs and our line is complete, will be glad to sell you one. Call in and look over line of goods over.

**F. S. Whitcher**  
Barton, Vermont

Have you heard  
**"Twilight Whispers"**  
Waltzes

By CLARE R. POWELL  
Price, 25 Cents per Copy

FOR SALE AT

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**For Lame Back**

An aching back is instantly relieved by an application of Sloan's Liniment. This liniment takes the place of massage and is better than sticky plasters. It penetrates—without rubbing—through the skin and muscular tissue right to the bone, quickens the blood, relieves congestion, and gives permanent as well as temporary relief.

**Here's the Proof.**  
MR. JAMES C. LEE, of 1100 9th St., S. E., Washington, D. C., writes: "Thirty years ago I fell from a scaffold and seriously injured my back. I suffered terribly at times; from the small of my back all around my stomach was just as if I had been beaten with a club. I used every plaster I could get with no relief. Sloan's Liniment took the pain right out, and I can now do as much ladder work as any man in the shop, thanks to Sloan's Liniment."

## Sloan's Liniment

Mr. J. P. EVANS, of Mt. Airy, Ga., says: "After being afflicted for three years with rheumatism, I used Sloan's Liniment, and was cured sound and well, and am glad to say I haven't been troubled with rheumatism since. My leg was badly swollen from my hip to my knee. One-half a bottle took the pain and swelling out."

Sloan's Liniment has no equal as a remedy for Rheumatism, Neuralgia or any pain or stiffness in the muscles or joints. Prices, 25c., 50c. and \$1.00.

Sloan's book on horses, cattle, sheep, and poultry sent free. Address: **Dr. Earl S. Sloan, Boston, Mass., U.S.A.**

### HOME CURE FOR ECZEMA

Does it not seem strange that so many people suffer year in and year out with eczema? A 25-cent bottle of a simple wash stops the itch and will surely convince any patient. This wash is composed of mild and soothing oil of wintergreen mixed with thymol and glycerine, etc., and known as the D. D. D. Prescription. We do not know how long the D. D. D. Laboratories will continue the 25c. offer, as the remedy is regularly sold in \$1.00 bottles and has never before been put on the market on any special offer. If you want relief to-night try a bottle at 25c on our personal recommendation. For sale by F. D. Pierce, Barton, Vt.

### FOLEY'S KIDNEY CURE

## Home Course In Live Stock Farming

### X.—Handling Dairy Products.

By C. V. GREGORY,  
Author of "Home Course in Modern Agriculture," "Making Money on the Farm," Etc.

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**T**HE importance of cleanliness in milking was mentioned in the preceding article. In addition to taking care that no dust or dirt falls into the milk, it should not be allowed to stand in the stable any length of time after milking. Milk absorbs odors rapidly, and butter that is "off flavor" is the result.

The milk room may be in connection with the barn or at the well. The latter, if not too far from the barn, is the best place. If the milk room is at the barn it should be separated from it by a tight passageway, with a door at each end to exclude all odors. The milk room should have windows



FIG. XV.—CHURNING DAY ON FARM.

enough to provide plenty of light and ventilation. The floor should be of smooth cement. If the walls are of the same material or of brick coated with cement they can be more easily kept clean than if they are made of wood. The floor should be scrubbed often enough to keep it perfectly clean, and the tank should be cleaned out frequently.

#### Use of the Hand Separator.

Within the last few years the hand separator has come into general use on farms where six or more cows are kept, doing away with the old gravity system of raising cream. With the separator all the cream can be removed, which is impossible by any other method. The skim milk can be fed to the calves warm and sweet, which is a great advantage. There is less fat in the skim milk, but this element can be supplied to the calves a good deal more cheaply by flaxseed than by butter. There may be much less space in the milk tank, as only the cream will need to be kept there. Where a creamery is patronized a great deal of work is saved by having only the cream to haul.

In selecting a separator the most important point to look to is the ease of cleaning. There is a great deal of difference in separators in this respect. Some are so complicated that it is almost impossible to wash all parts thoroughly, while others can be so completely taken apart that washing is an easy task. It is not the number of parts to a bowl that makes a separator difficult to keep clean, but the ease with which all these parts may be separated, so that they may be reached with a brush.

Some of the other points to consider are convenience, capacity and durability. The capacity will depend largely upon the number of cows kept. It is always better to get a machine too large than too small. The latest models of nearly all makes of separators are made so that the top of the supply tank is little more than waist high. No other kind should be bought. It is a useless waste of energy to lift heavy cans of milk five or six feet high every night and morning. With these low built makes the skim milk and cream cans may be placed on the floor, so that they will require little lifting.

#### The Importance of Cleanliness.

Serious objection has been made to the cream separator on the ground that it lowers the quality of the cream and butter. In many cases there is ground for this complaint. Unless absolute cleanliness is the rule the cream is liable to be of poor quality. The milk and slime in the bowl are the best of food for injurious bacteria, and these multiply rapidly when the separator is not kept clean. Never rinse the bowl with cold water and leave it until the next milking. It cannot be thoroughly cleaned in this way. In cold weather a rinsing with cold water, followed by half a gallon or more of hot water, will do at night. At least once a day in winter and every time the machine is used in summer the bowl should be taken apart, washed well and thoroughly scalded. Be sure to remove every particle of grease and dirt. Use a brush, never a rag. A rag is difficult to keep clean and often forms a home for bacteria. The so-called "dish rag flavor" is often found in butter, due to the use of a rag in washing the separator. Neither should a rag be used to dry the bowl or other

inware. In starting to wash the separator and other milk dishes cold water should be used first to remove the milk, as hot water scalds the casein and makes it difficult to remove. This rinsing should be followed by a thorough washing with hot water and a final rinsing with boiling water. If the dishes are then set on the back of the stove they will dry quickly without rusting.

#### Handling the Cream.

As soon as the cream is separated it should be cooled down to about 50 degrees as rapidly as possible. This can be done by putting it in a tank of fresh well water. Do not keep the cream too long before taking it to the creamery, not over two days in warm weather and three or four in cold. Good butter cannot be made from old cream.

It hardly pays to make butter on the farm unless special customers can be obtained. Creameries have multiplied until there is one within easy shipping distance of almost every farm. The organization of co-operative creameries has kept most markets on a strictly competitive basis, so that the prices paid for cream are usually as high as the market will warrant. These large creameries are usually equipped with all the latest appliances for buttermaking. They are in charge of experienced buttermakers and are in shape to turn out a uniform product that will sell for much higher prices than the ordinary run of farm made butter.

#### Use of the Tester.

No dairy farmer can afford to be without a Babcock tester. A complete tester, consisting of a tester, milk and cream bottles and a supply of sulphuric acid, can be purchased for about \$5. With a tester the farmer can test his cows, as described in article 8, at home. He can test the separator to see that it is working properly. If the bowl is wobbly or the machine out of level a considerable amount of butter fat may be lost in the skim milk without the dairyman knowing anything about it. If you churn your own cream a tester will enable you to test your buttermilk and determine whether or not you are losing much butter fat in this way. If you patronize a creamery your tester will come handy for keeping a check on the tests at the creamery. Most creamerymen are honest, but that is all the more reason why the dishonest ones should be run out of business. Underreading the test 2 or 3 per cent will add greatly to the profits of the creameryman and cannot be detected unless the patrons have testers of their own.

The Babcock tester is simple to operate. The sample of milk to be tested should be thoroughly tested by pouring from one jar to another three or four times. A sample is then sucked up into the pipette. By putting your finger on the top of the pipette you can let the milk run down until it just comes to the mark on the neck. Then run the milk into one of the test bottles. Number the bottle to correspond with the sample. The sulphuric acid used is what is known as commercial sulphuric acid. The acid and the milk should be at the same temperature before mixing. If they have been in the same room for a few hours they will be all right. Fill the measuring glass up to the mark with the acid, taking care not to get any on your hands or clothing. Pour the acid carefully down the side of the bottle and then mix it thoroughly with the milk by giving the bottle a rotary motion. The sulphuric acid combines with the albumen and casein and leaves the fat free.

Set the bottles in the tester as soon as the acid has been added. When all the bottles are filled the tester should be turned at a uniform rate of about 100 revolutions a minute for five minutes. This brings the fat to the top of the liquid in the bottle. Hot water should then be added carefully to bring the fat up to the neck of the bottle. The machine is then whirled

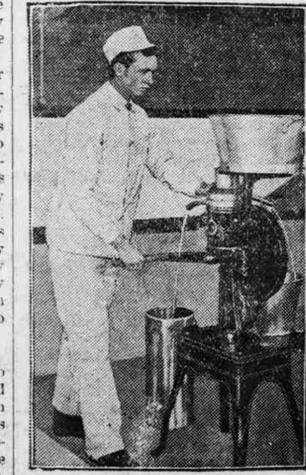


FIG. XIX.—USING HAND SEPARATOR.

for two minutes. Then more hot water is added to bring the fat column up into the graduated neck of the bottle. After this the machine is whirled for one minute more, and the test is ready to read. The reading should be done before the fat hardens. Each of the small spaces on the neck of the bottle represents two-tenths of 1 per cent. The number of spaces through which the fat column extends indicates the percentage of fat in the milk.

In testing cream special bottles must be used. A small balance is needed to weigh out the samples, as cream cannot be accurately measured. Nine grams are used for each sample, and as much more hot water is added. Only about two-thirds as much acid is needed as for milk.

## ADELBERT L. ALDRICH

The community was saddened Thursday evening to learn of the death of A. L. Aldrich, one of the oldest and most respected citizens of the place. Mr. Aldrich had been in failing health for many months, but the end came suddenly, and none seemed prepared for it. Mr. Aldrich was born in Barnston, P. Q., Oct. 21, 1848, being the son of Guy and Chloe (Lock) Aldrich of that place. He received a common school education in that town and Stanstead. He was united in marriage at Stanstead on Feb. 18, 1868, to Miss Cynthia Newell Vance. In the year 1870 he united with the M. E. church, and the same year moved to this place where he has since made his home. He has held nearly every office in his church, being Sunday school superintendent for many years, and also a teacher. He was one of the most efficient workers in every office, always doing honor to his position and credit to himself. He was for many years a member of the Good Templars, and also of the Masons and faithful and much beloved by all his brothers in both fraternities. It is doubtful if we ever had in our community a man whom everybody loved both old and young like Mr. Aldrich. They had good reason for this friendship. He was always befriending people—were they sick his little gifts, flowers etc., were constantly coming to cheer and bless. He likewise ministered to the sick, helped the poor, conducted religious

services in the absence of the pastor, and filled almost every vacancy in the most capable manner. By his cheerful manner, helpful service, kind heart, he won his way into all hearts. Everybody had confidence in him, and counted him a friend. For the past twenty years he has been employed in the railroad shops at Lyndonville, in the office of the Master Mechanic for fifteen years. He was a man always loyal to his friends and his God, ever ready to accommodate, on the right side in every moral cause, and a power for good everywhere he was known. During his sickness there seemed to be no end to the little delicacies which his many friends bestowed on him, flowers all the time, and everything else which would tend to help or cheer him. He bore his sickness with the utmost resignation and had a well grounded hope of eternal life. He leaves to mourn his death, his wife, two daughters, Mrs. O. E. Roundy of Lyndonville and Miss Myrtle of this place, one sister, Mrs. John Corvis of Heath, P. Q., three brothers, Levi of Suncook, N. H., an invalid, Norman of Marblehead, Mass., ill and in a hospital, and Guy of Glover, one grandchild, Miss Ona Roundy of Lyndonville, besides many more distant relatives and friends. The funeral was held at the M. E. church Sunday,



Rev. I. P. Chase of Guildhall officiating. An extra train was run from Lyndonville to carry friends from that place to the funeral, and the express from the north stopped, bringing more from Bar on. About sixty masons were present and the church was hardly sufficient to contain all who desired admittance. A most beautiful offering of flowers told plainer than words of the love the many harbored for the deceased. An appropriate service at the church with a feeling sermon by Mr. Chase and most excellent singing by a male quartet from St. Johnsbury was held and many tearful eyes showed a love deeper than words. The following parties contributed the flowers: Callalilies, Epworth League and Ladies' Aid society; carnations, telephone patrons, Line 19; 61 carnations, the family; pink and white roses and narcissus, Master Mechanics' office; pink and white carnations and ferns, Mrs. Mary Packer and Mrs. W. J. Ainger; set piece, pillow, "Asleep," Car Department shops, Lyndonville; set piece pillow, "At Rest," Motive Department Shops, Lyndonville; pillow, "Uncle," Mr. and Mrs. Rufus Parmelee Aldrich and P. R. Aldrich (nephews); set piece, pillow, Masonic emblem, Masons; white carnations, Mr. and Mrs. Harris C. Colby; carnations, Mrs. Charles Carr; cut flowers, azaleas, Mrs. Moulton; fern, Mr. and Mrs. Almont Silsby; pink and white roses and cal-

las, Mr. and Mrs. Coe and Mr. and Mrs. Elbert E. Orcutt; carnations and ferns, Frank Burns and mother; pink and white roses, Mrs. M. Thompson and daughter and F. W. Thompson; pink and white carnations, Mrs. Elbridge Forrest.

The community's lonesome without him, But Heaven is richer by far— Brothers scatter sweet flowers all around him, In the Heavens there appears a new star.

He arose from this land of the living, And left but his dowry of dust— How effulgent the crown God will give him, Who confided his soul to His trust.

There's a pall on our sunshine this morning, There's a mist bedimming our eyes— But his exit came not without warning, They beckoned him home to the skies.

We interred him where breezes were sighing, A requiem solemn and low— For he's gone where there's no death nor dying, A soul that was whiter than snow. A. B. B.

## HALL IS HELD IN \$50,000 BAIL

Savings Bank Treasurer Pleads Not Guilty of Larceny

### HE VOLUNTARILY SURRENDERS

Had Brother-in-Law Meet Him in New York, Where He Had Been in Hiding, and Accompany Him Home—Shortage May Reach Gigantic Sum—Case Goes Before Grand Jury in May

Webster, Mass., Jan. 28.—After keeping in hiding for more than a week, John A. Hall, treasurer of the Southbridge Savings bank, who is charged with the larceny of \$21,000 of the bank's funds, surrendered himself to the state police at Worcester and was brought here for a hearing in the district court.

Hall waived examination and pleaded not guilty to a specific charge of grand larceny. Judge Clark ordered him to furnish \$50,000 bonds or be taken to jail. Satisfactory bonds were furnished and Hall was released. The bondsmen are Albert E. Wells, Alfred Cole, Fred Dakin and L. E. Bradley, all of Southbridge, and Stuart Martin and S. F. Martin of Boston.

Hall's whereabouts have been known to the Martins, who are members of his wife's family, and it was arranged that the Martins should take him to State Police Officers Murray and Molt at Worcester.

The arrival of Hall at his home in Southbridge, following his surrender of himself and release from custody, caused great excitement in his home town. A town official of Southbridge, who is in close touch with the savings bank situation, declared that the shortage might reach the gigantic sum of \$650,000.

Lawyer Gaskill, retained as Hall's counsel in Southbridge, issued a statement in which he said that Hall had voluntarily returned from New York of his own free will, and that he had written to his brother-in-law, Stuart F. Martin of Boston, to meet him and accompany him back.

Hall's case will be considered by the grand jury in May. The Southbridge Savings bank was closed last Friday by order of Bank Commissioner Chapin. There are over 6000 depositors. The deposits amount to over \$2,000,000.

There was great excitement when it was learned that a warrant had been issued for Hall, who was also town treasurer and treasurer of the Y. M. C. A. It was charged that Hall had stolen \$21,000. A search was made for Hall and for a time it was thought that he might have killed himself. Mrs. Hall, however, did not share this belief.

### SURVIVED 6600 VOLTS

Laborer's Desire to Experience an Electric Shock Is Satisfied

Lincoln, N. H., Jan. 31.—While trying to understand what kind of a sensation an electric shock would give him, Givonski Krantz, a laborer, aged 33, had a miraculous escape from being electrocuted.

Krantz was working near wires charged with 6600 volts. He touched one of the wires with iron he had been working with. His hands and arms were frightfully burned, but he was not fatally hurt.

**TO THE LARGEST CONGREGATION ON EARTH**  
THE BROOKLYN TABERNACLE  
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DON'T FAIL TO READ THE SERMON TO BE DELIVERED AT THE BROOKLYN ACADEMY OF MUSIC  
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**TOPIC:**  
"THE CHURCH MILITANT AND THE CHURCH TRIUMPHANT"  
UNSECTARIAN  
"WITH CHARITY TOWARD ALL AND MALICE TOWARD NONE"

**PASTOR C. T. RUSSELL OF BROOKLYN TABERNACLE.**

**HIS FIELD IS THE WORLD**

The Pastor Russell Sermons are worthy of a careful reading by every one, as they are thoroughly consistent and very edifying. Pastor Russell has become famous as a Public Speaker, Lecturer and Debater, having visited nearly every large city in the United States, Canada, England, Scotland, Ireland, Norway, Sweden, Denmark, Germany, etc. An elaborate Program is contemplated for 1910 with many very specially interesting subjects considered from a Biblical viewpoint. Every reader of this paper should each week read the Brooklyn Tabernacle Sermon. Help yourself, your children and your friends to a better knowledge of God's Word, man's only chart and compass as regards his future. Extra copies of the past three discourses relative to the GREAT CHURCH FEDERATION can be obtained at this office. Every Christian of every denomination should have a complete set for future reference.