* The Farm. *

Millets for Fodder.

In years past I have often asked myself, when seeing thrifty specimens of barnyard grass growing about the premises, whether it might not pay to raise for fodder pur-poses. The introduction of crus-galli with poses. The information of charged with it has solved the great-growth and sweet joint problem most decidedly in the affirm-ative. As seed crops, these millets are worthy of serious consideration, especially crus-galli, which has yielded ninety bushels of seed to the acre. On strong and rather moist land, crus-galli has outcropped, ton for ton, our Northern variet-ies of field corn, growing side by side, yielding over twenty tons of green fodder to the acre. All the varieties have proved to be excellent for ensilage, and are greedily eaten by cows. In nourishing ele-ments, they rank a little inferior to corn; but as green fodder, they are often preferred by cows to cornstalks or green grass. When they have been cured, they have made excellent hay; but I consider the size of, and quantity of sap in the stalks as hardly favorable for this use.-[J. J. H. Gregory of Essex County, Mass., in Country Gentleman.

* * * * Sugar-Beets as Stock Food.

D.

B.

nn.

anooga 24th at sneton. Ialifax, \$40.45; 45; will be tickets re July ohn to nis, and d St. L.

or of N, Agent, N, B.

Sample

"G. CO.

hich was back of generally oert Nick-owned by mer City ent to Port

ho has not ir. Curtis? lief South

lim? tack of la a weakness imonials of American e it a trial and almost rove. My ry rapidly. is I had de-I am as well de in saying h American e in recom-ong." C.J. sed by F. H.

(im?

ż.

Professor Shaw of the Minnesota University advises all farmers to try a sugar beet,

not so much in the hope of the wealth from the sugar for which the enthusiasts are looking as for knowledge they will gain of the value of the roots as food for his stock. "The farmer who grows them will find he may send them to a factory in his own yards with considerable profit." The result of this agitation, he says, will

be a knowledge of how to grow field roots, their value as food for stock and their ser-vice to the crops that follow in the im-proved cultivation given the land they occupy

"Any farmer" he says, " who has grown and fed sugar beats to milch cows or other stock will never again willingly be without roots, and he will henceforth grow them, not sugar beats only, but other more cheaply produced roots, that are better relatively as to cost. A small patch devoted to field roots produces a large amount of food. Last summer the University farm grew, all told, three-fourths of an acre of mangels and carrots which gave an abundant supply for almost 100 sheep and lambs all winter. Now, April 24, we are still feeding them freely, and anyone who sees the lambs will not require further argument to convince him of the value of field roots."

* * * * Foundation of Dairying.

What has destroyed the dairyman's op-portunities is that he directs his work in the wrong direction. He is constantly building a structure without giving a thought to the solidity of the foundation. The success of all enterprises is to begin right and take time for doing the work properly. The foundation of dairying is the cow. The dairyman has fully understood the value of improved appliances to be used in dairying, and is not slow in the acceptance of every tool or implement that saves labor, but he has refused to breed his cows, going on the market to buy them in order to replace those that have dried off with others that are fresh in milk, and in so doing he has wantonly sacrificed all that has been done in management of the solution of has been done in his interest by breeders,

ation of successful dairying, for with the best animals to be used the farmer can convert his products into milk and butter at less cost and meet the market prices well fortified against the losses he now frequent. ly endures by using inferior stock .- [Philadelphia Record. * * * *

Feeding Value of Whiteweed.

The ox-eye daisy infests many square miles of the best mowings in the eastern and middle states, and is rapidly marching west. If cut early, before the bulk of the daisies are in bloom, such grass and daisies make a hay that is closely eaten by stock, but if the daisies are matured or woody. cattle, and especially cows, will refuse much of the hay. Analysis shows that 1 o pounds of air-dry white weed cut early con-tain of water about 10 pounds, ash 6¾ pounds, protein or nitrogenous matter 734 pounds, sugar, starch, and gum 42 pounds, woody matter or fibre, 30 pounds, fat 31/2 pounds. This is very similar to the com-position of good hay from redtop grass, the latter containing a little more protein and starch but less fibre and fat. No data has been recorded to show whether the daisy hay is as digestible as good grass hay, but it is not probable .-- [American Agricultur-

* * * * Quiet Cows and Butter Fat.

A very interesting problem has presented itself for solution in the dairy department of the Minnesota Experiment Station. large gasoline engine was recently located in the main barn, within which, though at some distance away, the dairy cows are kept. The loud, gun-like explosions of the engine are plainly heard in the low stable, nd produce a noticeable vibration there.

Soon after the engine was placed it was noticed that there was a surprising falling off in the per cent of butter fat in the even-ing's milk. On an average the herd was developing about 5 per cent of butter fat, and that continued to be the average of the morning's milk, while the evening's milk shrunk to half that in some cases, and with one cow the shrinkage was down to less than I per cent. It was also noticed that the best cows, those of the highest nervous temperaments shrunk the least, or not at all.

If it should be demonstrated that the engine is the cause of this disturbance in butter fat secretions, it will prove conclusively that the quietness and gentleness recommended in the care of cows are not mere sentiment, as many believe, but ab-solutely necessary to the proper and successful working of that delicate mechanism of the cow that develops milk and its most valuable component, butter fat.--(Kansas Parmer.

A NOBLE FAMILY.

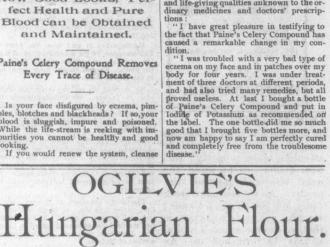
Popular and Well Known In Canada,

Popular and Well Known In Canada. For many, many years a very noble fam-ily, popular and well known, have con-ferred great blessings on Canadian homes. This family to which we refer has served the homes of Canadians faithfully and well; they have brightened the homes of Cana-dians faithfully and well; they have bright-ened the pathway of many a sad woman when the clouds were dark; they have cheered hearts when times were dull and money scarce; they have been a blessing to thousands of hubbands and chili-dren, helping them to dress better, so that mothers, fathers and children were enabled to face the world as handsomely dressed as their wealthier friends and neighbors. These popular, tried and helpful friends work and usefulness today as they were twenty years ago.

Disfigured Faces. How Good Looks, Perfect Health and Pure Blood was to be obtained Blood can be Obtained and Maintained.

Paine's Celery Compound Removes Every Trace of Disease.

Is your face disfigured by eczema, pim-ples, blotches and blackheads? If so, your blood is sluggish, impure and poisoned. While the life-stream is reeking with im-purities you cannot be healthy and good oking. If you would renew the system, cleanse



THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose by bytics any other

THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other. IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer. HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods. MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat. ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome hour that you have ever used.

ever used. THE BEST PUBLIC pastry cooks in Montreal use nothing but Hum-garian for pastry, as it makes the very best pastry, if you will only use enough water. FOR BREAD use more water than with any other flour. Give it(time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough. IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

