

Guilford and Tete Jaune Cache, adjoining or close to the G. T. P. Railway on the South Fork of the Fraser Valley, and 39 lots, bottom land, fronting on the river in Canoe River Valley, will be opened to settlement. Last season some 80,000 acres, containing about 550 pre-emptions, were opened to settlers on the South Fork of the Fraser. These lots, and those to be opened on May 18th, are in a belt covering three miles on either side of the railway placed in reserve for settlement in 1907, some years prior to the construction of the railway.

At the office of the Government Agent at Cranbrook about 12,000 acres of logged off lands, and at the office of the Government Agent at Fernie, about 1,000 acres of similar lands will be opened to pre-emption on May 18th. The lots comprised are subdivisions of former timber limits in various parts of these districts, near Cranbrook, Kimberley, Fort Steele, Mayook, Wardner, Ryan, Toehly, Colvalli and Waldo. Last year about 10,000 acres of similar lands were opened in this district. A lot on which the reserve has been lifted in Cariboo will be open to pre-emption at the office of the Government Agent at Quesnel on the same date.

Pamphlets dealing with the Mainland Coast lots, with Malcolm and Nootka Islands, the South Fork of the Fraser and Canoe River lots, and with those in East Kootenay, containing maps and detailed information, have been prepared by the Department of Lands, and can be obtained on application to the Department or to the Government Agents in the several Land Recording Divisions.

Domestic Science Department

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Bottled Strawberries—Select highly colored, clean strawberries. To 10 lb. of berries, add 3 lb. to 5 lb. of sugar; mix thoroughly in a preserving kettle; allow to stand 5 to 10 hours (depending on ripeness of berries), until the juice begins to run into the sugar; place on stove and bring to boil; simmer for 15 minutes, keeping berries under the syrup with spoon or paddle, and removing scum. Have ready hot sealers; fill and cover.

To Prepare Jars for Bottling Strawberries—Wash in warm water. Immerse jars completely in boiling water, on their sides, for a full minute, seeing that the water covers the jars completely inside and outside all at one time, so that they heat through evenly. Wrap warm jars with a hot towel, and pour in the boiling fruit; seal at once. Do not place the hot jars on a cold or wet surface, or in a draught. Both jar and fruit must be boiling hot.

Note:—Always remove scum rising on jam or fruit when boiling. This leaves the jam a clearer color.

In our next issue, I shall give some further methods of using that most delicious of all fruits, the strawberry.

STUMP CHARRING DEMONSTRATION.

On Wednesday and Thursday, April 14 and 15, Mr. Wm. Middleton of Vancouver, an expert in pit or stump charring, came to Aldergrove under the auspices of the Farmers' Institute, who hired him for these days, and showed them how to destroy huge stumps by charring them. Mr. M. A. MacKenzie's lot was chosen for this purpose, and three stumps of different sizes were selected. These having four crotches on each stump, the bark was hewn off and the wood laid bare by silcing it with an axe until the pitch was reached. A good fire of dry fir wood was then kept burning until sufficient coal was obtained to ensure a good burning, when the fire was gradually covered by damp clay over a good base of firm sods. When all was safely covered another fire was started in the other crotch, and so on with all the other stumps. When the clay baked white and dry, more was added, gently dropped off the shovel without pressing down or disturbing the other. When the fire spread to the roots, these too were outwardly covered to a certain height, the idea being to char downwards instead of upwards. From all the stumps a large volume of steam had arisen, not smoke, which was as far as possible confined to the interior and helped with the live embers to consume the stumps. So far as can be now ascertained, this method, likely to be a success, cannot fail to help the farmers, as it costs them nothing but their own labor for the first two days, especially when the fires after then need replenishing but once or twice per day. It, however, needs patience and perseverance. One is not likely to become an adept at this work in a few days, and should not be discouraged even if his first attempts are a failure. Twenty-three persons were present at the experiment, and it is interesting to relate that some of these have since started fires on their own land in imitation of this method.

Paul & McDonald, jewellers, who have been established for eight years in Vancouver, have recently moved from their former quarters on Carrall Street to a new and beautifully arranged store on Hastings Street. The store is fitted with the newest approved lighting system, and the appearance is most attractive throughout.

NEW BOOKLET ISSUED.

The B. C. Fruit and Farm Magazine has just received a new booklet issued by the Department of Natural Resources of the Canadian Pacific Railway at Calgary, Alberta, describing the Saskatchewan and Manitoba, and setting forth the terms on which the company's lands are offered to actual home-makers in these Provinces. The folder contains a vast amount of useful information, such as the averages of all leading grain crops in the three Provinces for a period of years, the average prices for the last five years, the elevator, flour mill and oatmeal mill capacity, statements of temperatures and precipitation, live stock stables, general information covering such points as customs, quarantine and transportation regulations, public worship, school systems, agricultural education, railway facilities, public roads, system of taxation, voting regulations, rural telephones, water supply, system of land survey, cost of implements, building material, harness, furniture, dry goods and clothing, meat and groceries, and the capital necessary for a settler to make a proper start. The booklet is illustrated with 40 photographs of actual farm scenes in Western Canada, and included in it are maps in two colors of Alberta and Saskatchewan. All persons interested in opportunities afforded to home-makers in Western Canada should make a study of this folder, which may be had free of charge by addressing the Publicity Branch, Department of Natural Resources, Calgary, Alberta.

LIME IN AGRICULTURE.

One of the principal functions of the Chemical Division of the Dominion Experimental Farms is to attempt the solution of problems connected with the maintenance and upbuilding of soil-fertility.

Among the many valuable results so far obtained in these investigations is the demonstration of the vital part played by lime in the increase of a soil's productiveness.

The subject is treated in an interesting and practical way in Bulletin No. 80 of the Experimental Farms regular series by the Dominion Chemist, Dr. Frank T. Shutt, who discusses it under the following heads:

The nature of lime and limestone.

The agricultural functions of lime and its compounds.

Comparative values of lime compounds.

The application of lime compounds.

The use and misuse of lime.

Those interested may obtain a copy of this bulletin by applying to the Publications Branch, Department of Agriculture, Ottawa.