

producing that yield for a hundred years to come without materially exhausting the fertility of the soil, and the only fertilizers needed will be the manure that is made on the farm, plowing under green crop, and seeding to grass.

Not more than two or three cereal crops should be grown in succession, as short rotation is necessary to get rid of the accumulation of stubble in the soil, to check weeds, to kill insect pests, to conserve the moisture, and to prevent the land from getting wheat sick.

We are blamed for not turning our attention more to general farming. We are doing as they have done in Minnesota, where the soil and climate resemble our own. Minnesota is the greatest wheat-growing State in the Union, and is fast getting into the front rank in cattle-raising and dairying as well.

An Excellent Market for Western Dairy Produce.

BY C. MARKER, DOM. GOVT. SUPT. IN ALBERTA, N.-W. T.

Since the opening up of the mining districts of British Columbia, a new era has dawned for the farmers of Western Canada.

A few years ago, the problem of finding a profitable cash market for the produce of the western farms was a difficult and perplexing one for the pioneer farmers. The local markets could but handle a limited quantity of the produce, and as a usual thing the business was done on the "trading" basis; i.e., the farmer who had produce to sell, had to "take it out" largely in groceries, dry goods, etc., and the local merchants would take chances on finding an ultimate market for what was often a motley assortment of perishable stuff. It was almost impossible to obtain satisfactory prices, owing to conditions peculiar to a new country, and limited markets.

A great change has taken place since, however. The mining and business centers in British Columbia, being developed and steadily growing, require regularly large quantities of food material, for which the consumers are quite willing to pay good prices if the quality be right. The recognition is given to quality, and this is one of the most encouraging features of a market; besides, there is a steady and growing demand. The transportation facilities have been very much improved of late, and the freight rates have been reduced by nearly one-half. A regular refrigerator car service is put on the principal railway lines during the summer months, with a view to facilitating the marketing of perishable food products. The shipper can have his butter, eggs, and meats sent through to their destination with as little delay as possible, and without any appreciable deterioration to the quality in transit.

The British Columbia market is an excellent one, and on that account it is not surprising that at times the competition is quite keen, and naturally the shipper sending the best goods will have the preference of the trade. Of the different kinds of farm produce, there is none so variable in quality as butter, nor subject to a greater fluctuation in price. Some brands sell at the very top price, others will scarcely sell at all. Still, the chemical composition of the two may be exactly alike, and the probabilities are that originally the inferior butter was produced at a greater cost per pound than that selling for the highest market price. This is how it usually goes: Unskilled vs. skilled labor. While individual tastes may differ, there is a certain recognized standard of quality or package peculiar to each market, which meets the general requirements, and the producer who wishes to cater to any particular market or customer will do well to study their requirements and meet them as nearly as possible.

The following remarks will, I think, give a fairly good idea of the requirements of the butter market in British Columbia:

The quality of the butter should be as nearly uniform as possible, the flavor pure and sweet. As the flavor is the essential point in the quality of

butter, particular care should be taken in guiding the ripening of the cream in the right direction. So soon as the butter is made, it should be placed and held in good cold storage until shipped to the consumer. No matter how good the flavor of the butter may be when first made, it will very soon deteriorate unless held at a low temperature. The texture or grain should be quite apparent when a thin slice of butter is broken in two, or if a "plug" be taken with a trier, the end should show a clean break. The butter should also carry a sufficient percentage of moisture to make it quite palatable, and to "draw clear" on the back of the trier; in fact, the majority of the buyers like to see a few small drops of clear, sparkling brine on the back of

it certainly adds to the appearance of the packages, and in that way to the value of the butter.

The Wit That Won the Teacher's Woodchuck.

To illustrate the position of one of the great national parties during a U. S. campaign noted for its fiery partizanship, Chauncey M. Depew tells this story of the youthful politician and the woodchuck:

"The tutor in one of the smaller schools near my native town of Peekskill had drilled a number of his brightest scholars in the history of contemporary politics, and to test both their faith and their knowledge he called upon three of them one day and demanded a declaration of personal political principles:

"You are a Republican, Tom, are you not?"

"Yes, sir."

"And Bill, you are a Prohibitionist, I believe?"

"I am, sir."

"And Jim, you are a Democrat?"

"Yes, sir."

"Well, now, the one of you that can give me the best reason why he belongs to his party can have this woodchuck which I caught on my way to school this morning."

"I am a Republican," said the first boy, "because the Republican party saved the country in the war and abolished slavery."

"And Bill, why are you a Prohibitionist?"

"I'm a Prohibitionist," rattled off the youth, "because rum is the country's greatest enemy and the cause of our overcrowded prisons and poorhouses."

"Excellent reasons, Bill!" remarked the tutor encouragingly. "Now, why are you a Democrat, Jim?"

"Well, sir, was the slow reply, 'I am a Democrat because I want that woodchuck.'"

"And he got it, too," added Mr. Depew.

Woodside and Burnside.

HOMES OF ROBERT NESS & SONS, AND THEIR CLYDESDALES AND AYRSHIRES.

The survey of most parts of the Province of Quebec gives farm lots a comparatively narrow frontage on the rivers or public roads, and where the farm buildings are located near

the front, as is generally the case, it has the effect of bringing neighbors nearer together than they are found, as a rule, in the more westerly provinces. The former system accounts for the close proximity of the homes and farm steadings of Mr. Robert Ness and his son, Robert R., Woodside and Burnside, giving them the appearance of one establishment, which they practically are. Situated within a mile of the village of Howick and the stations of the Grand Trunk and the Canada Atlantic Railways at that place, forty miles from the City of Montreal and twenty from Coteau Junction, these farms, comprising some 350 acres of good strong land, are widely known throughout the Dominion as a center from which for many years high-class Clydesdale horses and Ayrshire cattle have emanated, taking prominent places in the competition at leading exhibitions in Ontario and Quebec, and

playing an important part in the improvement of the stock of the country.

Acknowledged, everywhere he is known, to be an excellent judge and an upright man, the ambition of Mr. Robert Ness has always been to own the best, and, with a keen eye for quality, he has imported and owned many animals of that stamp. Horse fanciers who have kept tab on that class in the last ten years will remember the very favorable impression made by his imported stallion, Lawrence Again, in his appearance at leading exhibitions in Ontario and Quebec, winning many high-class honors, including first prizes for



MAPLEHURST FARM.

Showing portion of grove planted a few years ago by Mr. R. M. Graham, at Maplehurst Farm, Melita, Man. The beautiful elm in foreground was planted about twelve years ago.

the trier when drawing a plug from a package for testing. If the butter is worked rather dry the customers generally characterize it as being "greasy."

The COLOR should be fairly high, as near the natural June color as possible. Streakiness can be avoided by working the butter sufficiently after the salt has had time to dissolve.

The SALTING is perhaps the point wherein the requirements of our local market differs from the Old Country markets. While the latter want only about 1/2 oz. of salt per pound of butter, the former requires not less than 1 1/2 oz. per pound; some customers prefer even a little more than that.

The PACKING is also a very important point to observe. The packages should be clean and look invit-



EDNAHER, THE OLD HOME OF PRESIDENT MCKINLEY'S FAMILY, DERVOCK, CO. ANTRIM, N.W. IRE.

OLD HOME OF PRESIDENT MCKINLEY'S FAMILY, COUNTY ANTRIM, IRELAND.

ing to the buyer, as the outward appearance of a package gives him the first impression of it. If the impression be favorable, so much the better for the contents upon subsequent examination. Whilst some large size packages, from 50 lbs. up, sell well on the general market, the smaller ones seem to have the preference, particularly for family use. The bulk of the butter made in the Territorial creameries is packed into square boxes holding 11, 28 and 58 pounds each. These boxes are covered with jute bags, which prevent them becoming soiled in shipping. These sacks add slightly to the cost of the package, but it is a good investment, as