# THE FARMER'S ADVOCATE

AND HOME MAGAZINE.

THE LEADING AGRICULTURAL JOURNAL IN THE DOMINION.

PUBLISHED WEEKLY BY THE WILLIAM WELD COMPANY (LIMITED).

JOHN WELD, MANAGER.

CAMBOUTH FOR THE FARMER'S ADVOCATE AND GOME JOURNAL, WINNIPEG, MAN.

LONDON (ENGLAND) OFFICE: W. W. CHAPMAN, Agent, Mowbray House, Norfolk Street, London, W. C., England.

. THE FARMER'S ADVOCATE AND HOME MAGAZINE is published every Thursday.

It is impartial and independent of all cliques or parties, handsomely illustrated with original engravings, and furnishes the most practical, reliable and profitable information for farmers, dairymen, gardeners, stockmen and home-makers, of any publication in Canada.

TERMS OF SUBSCRIPTION.—In Canada, England, Ireland and Scotland, \$1.50 per year, in advance; \$2.00 per year when not paid in advance. United States, \$2.50 per year; all other sountries 12s.; in advance. ADVERTISING RATES.—Single insertion, 25 cents per line, agate. Contract rates furnished on application.

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We are always pleased to receive practical articles. For such as We are always pleased to receive practical articles. For such as we consider valuable we will pay ten cents per inch printed matter. Criticisms of Articles, Suggestions How to Improve The FARMER'S, ADVOCATE AND HOME MAGAZINE, Descriptions of New Grains, Roots or Vegetables not generally known. Particulars of Experiments Tried, or Improved Methods of Cultivation, are each and all welcome. Contributions sent us must not be furnished other papers until after they have appeared in our columns. Rejected matter will be returned on receipt of postage.

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LOHDON, CANADA.

can vouch, the patron should not begrudge him an adequate recompense. The milkman is engaged in one of the most exacting and arduous of all special farming operations, late and early, every day, and the customer should consider these things. Men and women do not stint themselves for the luxuries of life. Why, then, should they begrudge a little extra outlay for what gives life and strength to the young and old in their homes?

## WHAT OF THE WESTERN CROPS?

In Western Canada, the untoward weather prevalent all over the Northern Hemisphere has been particularly damaging, on account of the fact that there have been frosts as well as rains, of us who have seldom or never experienced the effect of frost in harvest time can have little idea of the damage it works to crops, especially wheat. In the West, in addition to the lateness of the growth, many districts were visited with frost early in August, and again in the first week in September, a much wider-spread visitation descended. The first frost entirely checked the growth of wheat and oats in the early dough stage, leaving the grain unfit for anything but feed, and not worth threshing, while the later frosts caught wheat just at maturity, and left large areas in varying degrees of damage.

Sixty million bushels of wheat is a conservative estimate of the yield, and, from present indications, sixty per cent. of this will grade 2 Northern and better (good milling grades), while about seventy per cent of the remainder will have to be used for feeding purposes, and the rest specially treated before being fit for flour. The damage is spread over the whole country, from Ontario to escaped frost, so that the burden of the loss does not fall on any particular Province. During the latter part of September, most unusually heavy Manitoba and Saskatchewan, while in Southern a careful and well-posted observer.

Alberta, where fall wheat is the chief crop, several inches of snow covered the ground for a few days early in September.

But these unpropitious weather conditions and damaged crops have not conjured up visions of blue ruin. Farmers are most optimistic. Never before in recent years have prices been so high. The best grades of wheat are selling on the Winnipeg market for over the dollar mark, and the worst for from ninety cents to a dollar. Besides this, the country was literally full of old wheat of good quality, which is being marketed now, and is contributing to the stability of commercial enterprises. Quite as unpromising conditions have prevailed before within a decade, and passed, without apparently retarding development, and the present season is exercising a much-needed tendency to induce conservatism in business and stop

The problem now confronting the country is the disposal of all the damaged grain. A few million bushels of feed grain can be utilized, but there is not stock enough to use a bulk running up into twenty or thirty millions, and the price will not permit of export until supplies become larger and market values lower; then navigation will be about closed, and the long rail haul will be a serious handicap to selling in the East or Europe. Many farmers will, no doubt, leave their damaged wheat in stacks over winter, as it will keep much better there than in bins, and the price next spring will decide whether or not it will pay for threshing.

The West is being told rather emphatically that she should produce more cattle, hogs and horses. notwithstanding the low prices obtained for beef stockers and hogs. Larger supplies and better quality will create a market and establish it on a more firm basis than if the market created the

Cattle are coming out of the range country in goodly numbers, but not in such droves as were marketed last year. Prices are ridiculously low, four cents for the best, three and one-half for the most, at Winnipeg, weighed off cars. carloads have been shipped to Chicago, where they realized from \$4.20 to \$6.10. Of course, they had about 1,000 miles further to go and a duty wall from \$8.00 to \$11.00 high to climb over, but even then they netted about \$10 more per head than they would have at Winnipeg.

# \$100.00 SAVED

## Through "The Farmer's Advocate."

Editor "The Farmer's Advocate":

I have just put up lightning rods on my barns, according to instructions which appeared in "The Farmer's Advocate" about two years ago. I had an offer from an agent to put up rods for me, to cost My rods cost as follows . Three hundred pounds soft galvanized wire, at 3 cents, \$9.00; twelve supports for points, at 35 cents each, \$4.20; total, \$13.20. So that, after allowing a fair wage for putting up, I am, thanks to "The Farmer's Advocate," \$100.00 better off than I would have been had I taken the agent's offer.

THOMAS WELSH. Bruce Co., Ont.

## THE PEACE RIVER DISTRICT.

Elsewhere in this issue we publish a spicy letter from F. S. Lawrence, of Ft. Vermilion, a Peace River Country pioneer, now in charge of the Dominion Government Experimental Farm there. Absence of railway communication accounts for the Mountains, as are also those areas which the length of time from the date the letter was America to be settled, hence the interest attachrains fell throughout the spring-wheat territory of ing to the communication of Mr. Lawrence, who is

#### FARM IMPLEMENT STORAGE.

Timely and practical hints are offered on another page, under the heading, "Wintering Implements." Modern farming calls for heavy expenditure on machinery account, and to that extent widens the pitfalls toward which shiftless methods lead. Every new implement added to the farm equipment makes an additional demand on the husbandman's thrift and managing faculty. That the demand is not always supplied, simply argues that there are too few thrifty farmers.

One of the most essential provisions on the homestead is suitable implement storage. Sometimes space may be found on the barn floor or in some other building, though generally, we believe, it is the part of wisdom to aim at providing separate and detached storage, for the dual purpose of convenience and protection in case of fire. The implement building should not be expensive, but it should be well roofed and on a dry site. Its shape should be long, with doors all along the south or east side, in order to facilitate the storage and removal of implements. In too many implement storages it is necessary to spend busy hours in spring hauling out mower, rake, roller, and perhaps binder, in order to get at the drill. On such farms the implements are liable to remain outdoors during the weeks or months from the first to the last date of use, and often considerably longer.

As for the man who leaves plows rusting all winter in the furrow, harrows seasoning in the fence corner, and the binder awaiting a protecting mantle of snow, we have nothing to say. His folly is beyond argument. We appeal to the wideawake, up-to-date careful man who means well, and only needs a word of timely admonition at this season to remind him of a matter which the press of work may be crowding from his mind.

### HEATING CHEESE - FACTORY WHEY.

A comparatively new idea in cheese-factory management was presented last week in the article, "Heating Whey at Cheese Factories," by Frank Herns, Chief Dairy Instructor in Western Ontario. The plan has already been tried, with excellent results, in several factories, and seems worthy of general adoption. It consists in heating the whey in the tank by using exhaust steam from the boiler, and then turning in enough live steam to raise the temperature to about 165 degrees. The advantages which seem to attend this practice may be summarized thus

The whey is kept sweet and fresh, and its feeding value increased, especially for young calves and pigs.

All the fat remains in the whey, instead of rising to the surface, and part of it being left in the tank at the factory.

The tanks are kept clean and smell sweet, because the heating arrests bacterial development in the crevices and fibre of the tanks, as well as in the whey.

The cans are more easily cleaned and last longer, for sweet whey does not rust or take off the tin as soured whey does. It is claimed the saving on cans alone will repay the small cost of heating the whey, where the common practice is followed of returning the whey in the milk cans.

The chances of contaminating the milk cans with troublesome bacteria are less. There is less danger of the milk being soured; and then, again, when certain bitter, yeasty or goosy flavors are introduced into the factory, it will help kill these and prevent them spreading through all the patrons' cans. Factories troubled with bitter or yeasty flavor have tried heating the whey, with very satisfactory results.

The cost is estimated at about 50 to 60 cents per ton of cheese, which would probably amount to an average of about \$1.00 per patron for a whole season. To say nothing of the advantage in coping with bad flavors, or of the better quality of cheese likely to be made, the superior feeding value of the whey should much more than cover this slight expense, while, as pointed out above, the greater durability of the cans is a further written until published. The Peace River area is owing to the lessened chances of overripe milk in item, and the greater quantity of cheese made, one of the last great agricultural tracts of North a period of hot, muggy weather, might easily amount to more than the cost of a whole season's heating of the whey. We shall be glad to hear from makers and patrons who have had experience with the practice of heating whey.