

and fresh air; yes, we must have both—light without pure air is not sufficient, neither is pure air without the light all that is necessary. Exclude either, and you exclude comfort and ease, and worse than this, if the light or fresh air are shut out the best preventives of disease and vermin are shut out. There can be no hope of maintaining healthful, vigorous constitution in the stock if these conditions are not fully observed. There can be no doubt that separate buildings are preferable for each kind of stock for best sanitary conditions, but this would not conduce to convenience, economy and labor saving, neither is it as well, considering cost of construction and maintenance, so the better way is to put all under one roof and guard against the objectionable features. All being under one roof, solid board walls, paper-lined, should divide off each kind of stock from the others, and ventilation provided for, as required for all animals. There is surely programme here for a deal of thought on the part of the builder.

Having all these things put in the best order possible goes a long way towards pleasing the boys, and it is better to try and please than to be indifferent. There are always a multitude of annoyances when the best has been done. Keeping the boys on the farm is a perplexing question, and the more their lives can be elevated into a sphere of comfort and pleasure, accompanied by thrift and success, the easier will it be to induce them to follow their father's calling. It is also a less difficult proposition to secure hired help when everything about the place is laid out so as to be convenient for work. J. R. H.

Sowing Rape with Buckwheat.

To the Editor "Farmer's Advocate":

Sir,—I have tried an experiment that might be of some interest to some of your readers. I have been growing buckwheat for about four years, with good results. Last year I had two eight-acre fields. I sowed clover seed in both. In one I sowed also one pound per acre of Dwarf Essex rape seed. Had a good catch of clover in both, but rather better where I sowed the rape. After I cut the field with the rape in, it was only a few days until I had good pasture for my calves and lambs. You might think that lambs would be hard on young clover, but they will not trouble the clover as long as there is any rape for them.

I did not sow the rape with the expectation of getting any winter feed, only for pasture after I took the buckwheat off, but I was agreeably surprised for when I came to thresh it I noticed that the rape was so evenly mixed through the straw, and straw being a little scarce this year, I at once turned the blower from the barnyard into the bay of the barn, thinking that the straw would make good bedding, if nothing else, and I am right glad I did so, as it is grand sheep and cattle feed. My sheep will leave mixed hay, and go for the buckwheat straw; my cattle will also leave good field cornstalks for it. The rape seems to flavor the whole straw. The straw seemed to act as a silo, as the rape in it is not crispy, it is just like ensilage, or tobacco leaf in damp weather.

As I said before, I had one field in which I did not sow rape with the buckwheat. I saved a little of that straw. In threshing, it all broke up in little short bits about four inches long; in fact, did not look like buckwheat straw at all. Now, my cattle would not touch it, so I am convinced that the whole straw with the rape in is flavored with it. I think it would be well worth to any farmer the trouble and cost to try it, as it only costs six cents per acre, and you get two weeks' pasture from the stubble in the fall, or more if the season is favorable, and then there is a good rape stubble to rot, which will not hurt the land in the least, but rather improve it.

I was feeding some to-day to my cattle in the barnyard, where there are fifteen hogs of one hundred pounds each, and you would be surprised to see the hogs fish the rape out of it.

Ten days after I had cut my buckwheat, one could not tell at a glance that there had been buckwheat in the field, the rape came on so fast.

I also sowed some rape in my oats two years ago, same day as I sowed oats and clover seed, and the rape came on so much quicker than the oats that it scared me, as I thought it would spoil my crop, but it did not. It got up about six inches high, and grew no higher until after I cut the oats, and in two weeks one could not tell that I ever had oats in the field, when I turned in fifty-four sheep and lambs, let them eat it off, then took them out for ten or twelve days, and turned them back again, and did that all fall, and I had a good catch of clover when my neighbors failed with clover. I think the sun filled their clover after the oats were cut, and the rape shaded mine until the ground got moist, as it was dry that fall. C. A. D.

Norfolk Co., Ont.

Mr. R. H. Smithrim, Middlesex Co., Ont. says: We are well pleased with the "Farmer's Advocate." It is good value for our money. The quality is improving with the quantity of reading you send us.

A Study in Meat.

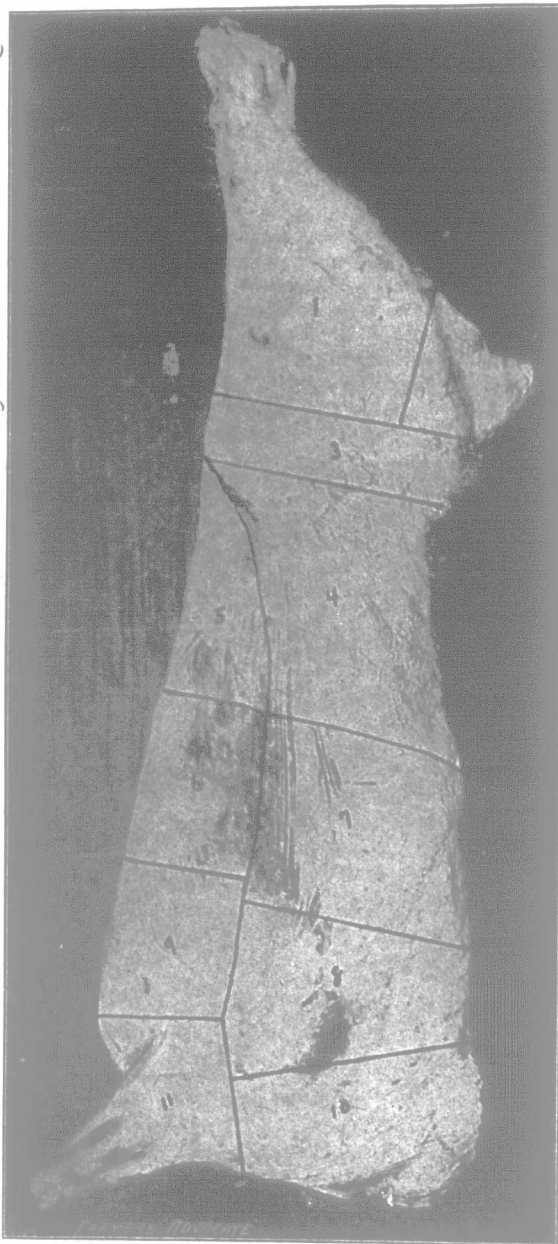
One of the market requirements of to-day is that meat shall be tender and wholesome, or, in other words, meat shall be obtained from animals bred and fed for the purpose, young and free from disease.

That there is considerable difference between the well-bred, well-fed beeve, and the poorly-bred, unfinished animal, is evidenced by the illustrations appearing herewith. Many people object to fat, and, as a result, have been supplied with fatless beef, which is, as a result of the absence of fat, lacking in juiciness and tough. It is better to pay for a little fat, and trim it off, rather than

then fed up again. Fat on animals fed in this way loses its edible qualities, becomes hard and stringy, and the meat is very disappointing to the purchaser. It is in this particular that the baby beef has obtained its premier position with the epicures, because the meat is tender and juicy, as a result of a course of, if we may term it, progressive feeding from birth to the block. In other words, the beeve was kept growing and gaining during calfhood, as a yearling, and also as a two-year-old.

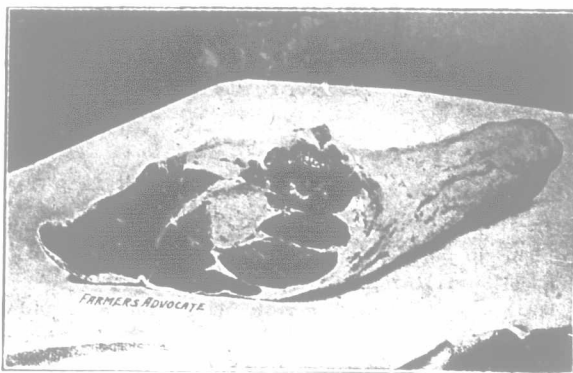
The loss of calf, or milk, fat can never be made up, no matter how skilful the feeder may be, and if this fact is recognized by growers of young cattle, the quality of meat will improve. First-class beef is not obtained from a calf well grown for the first six months of its life, allowed to hustle the best it can on straw stacks and dried-out pastures the next twelve months, and given a three-months finishing touch with meal, and it is the method so commonly followed that produces the steers that hasten a falling market on the down grade. The dual-purpose animal is often faulted for the inferior beef produced, when the fault is with the methods of feeding, and not the breeding. "Feed and breed" must go together, and feed is more than breed. The lack of feed defeats the results which would otherwise accrue from the well-bred animal. The meats illustrated are from a well-bred and well-fed animal; the inferior meats are from that class of animal which contains the Mexican, the dairy-bred steer, and the grade-bull product. Prof. Boss says: "Quality in meat is largely dependent on the health and condition of the animals slaughtered, yet the best quality of meat is rarely, if ever, obtained from poorly-bred stock. The desired 'marbling,' or admixture of fat and lean, is never of the best in scrub stock, nor do the 'gaudy' fellows of the show-ring, with rolls of fat on their ribs, furnish the ideal in quality of meat. There seems to be a connection between a smooth, even and deeply-fleshed animal and nicely-marbled meat that is not easily explained. The two usually go together, unless the animals are carried along too far, in which case there may be a surplus of spine or outside fat. Fine bones, soft, luxuriant hair, and mellow flesh, are always desirable in an animal to be used for meat, as such are indications of good quality of meat and small waste.

Demonstrations of meats are to be made at the conventions in Winnipeg next week, so it will pay you to be there.



A Side of Beef. (Price, wholesale, 7c. per lb.)

The butcher's cuts are as follows: 1. The Round. 2. Rump. 3. Sirloin. 4. Short loin. 5. Flank. 6. Navel piece. 7. Ribs. 8. Chuck or shoulder. 9. Brisket. 10. The neck. 11. The shank.



The Shank of a Well-bred Beeve.

Bolling meat here as well as soup. Compare with other cut of same joint. Price 7c.

sacrifice juiciness. The most valuable part is the loin, then the sirloin, then the rib roasts, followed by the round. All except the latter are on the top of the animal. This shows us where we must have our beef cattle developed if we hope to make money. The shoulder or chuck cut is the next in value to the round. In the shoulder cut it will be found that most of the meat is between the shoulder blade and the ribs, and not outside the blade. The quantity of meat here would be shown by the width of shoulder top, the thickness of the neck, and the breadth between the fore legs. Good meat cannot be obtained from animals poor in flesh, neither can the best quality of fat and lean be obtained from an animal once fat, that is allowed to go back, and

Plank Frame Approved.

To the Editor "Farmer's Advocate":

We notice a discussion has been going on through your valuable paper in regard to plank frame barns, and the decision of one correspondent is that plank frame barns are no good. We just wish to give our experience, for the benefit of your readers. One year ago last summer we built out of 2x8 inch plank a barn 100 ft. long by 40 ft. wide and 14 ft. high, upon a cement wall 9 ft. high; we have a 13 ft. power-mill erected on it, and would say it is as stiff a barn as we were ever in in time of a blow. Posts are all built of two planks 2x8, 2 inches apart, so all braces enter between beams and posts and spiked through; beams and posts also make a strong joint, as it is solid, no cutting away. It was raised one plank at a time and spiked, and was done in less time than a similar barn could be framed, and with about one-half the timber. We are well pleased with it. Essex Co., Ont.

I. A. & E. J. WIGLE.

Problems of Plowing.

To the Editor "Farmer's Advocate":

Finding in the "Farmer's Advocate" issue of Jan. 12th a request for discussion of plowing and the use of skimmer, I take this opportunity of opening a discussion. I find that Mr. Lundy is practically in favor of using a skimmer for almost all kinds of plowing, and he specially mentions it for use in sod.

I most heartily endorse the use of the skimmer, but rather than use a skimmer that does improper work, I would advise not to use any at all.

In the first place, I would say get a skimmer with point well turned forward, and board of skimmer almost turned straight up, for a skimmer built in that way will do its work easier and better than one that stands almost straight down at point. We hear many discussions among farmers about the use of skimmers, especially at the time of fall plowing. Some claim that it draws too heavy for the team; others claim that the plow is too hard to hold with a skimmer attached to it; while others claim it is all right.

I heartily agree with the affirmative, for in using a skimmer that does proper work you will get nicer and cleaner plowing. A skimmer that is set on the proper place of the plow, that is not too far from the point of plow, will be as easy for the plowman as plowing without skimmer.

In using it in sod, it will give a better seed-bed, and will tend to give a better and cleaner crop, while it will cut the grass and weeds at about an inch from surface, and turn it in furrow, where it will fill up the hollow space between each furrow, and when worked