

Those who have received the greatest success as dairymen are the ones who have been especially noted for cleanliness and neatness in every department and detail.

While specks of butter are sometimes simply fine particles of milk curd, resulting from lack of care in skimming, sometimes they are small specks of dried cream, the result of dry cream having been scraped from the sides of the pan, and being too dry to thoroughly soften and mix with the rest.

The Poultry Yard.

Boiled onions are good for chickens and men.

Dust plenty of insect powder in the nests of those setting hens.

One man says there is more money in an egg farm than in either fancy birds or broilers.

In the large city markets the best prices for fatted fowls are realized from about February to July.

Equal parts of boiled oats, corn and wheat, with now and then the addition of table scraps, makes a good egg producing ration.

Chickens meant for table purposes should be well fed from the first.

Early mating of the hens gives plenty of time to test the eggs in regard to fertility.

Hens are much better breeders than pullets, because a greater percentage of the eggs are fertile.

It is useless to attempt to raise early chickens for the market unless you have provided a place to care for them.

The profit in poultry raising for market lies in hatching early, pushing the chickens forward as rapidly as possible, and marketing them early in the season.

Hatching eggs should be gathered daily, and twice a day if the weather is extremely cold. They should be kept in a cool, dry, dark place, but not too cold, and never over two weeks before setting or placing in incubator.

Any business must be learned and a great many perplexities must be encountered and difficulties overcome before it can be made successful. This is true of the poultry business, but no more true than anything else. To succeed at anything must be deserved by eternal vigilance.

Every cold day in spring used to bring us anxiety, lest some erratic setting hen would leave her nest for too long a time. The incubator relieves us of that worry. Chickens hatched in incubators are always free from lice and generally remain so until they are large enough not to be injured by them.

A cross of the large breeds upon the smaller will produce fowls at the first cross that will make a good growth and attain good size and many times increases the production of eggs. A cross of a good egg-producing strain upon a flock of fowls that are only moderate egg-producers will often have a marked effect in improving the qualities of the flock.

The spirit of perseverance is illustrated by the experience of a woman we know. For three years after starting in the poultry business she lost money, the next four the business just about broke even, but since that, each year has shown a handsome profit. How many of us would be content to wait eight years before making a profit?

There are a great many people who spend a lot of valuable time wondering which incubator is the best. Even expert opinion differs upon this point, each make of machinery having its advocates and users. All the machines manufactured by advertisers have proven successful in hatching chickens and that is the principal requirement.

Average Egg Production.

It has been estimated that the average egg production of the hens of this country is about sixty eggs each in a year. A good many flocks, well cared for, are producing an average of ten

dozen eggs for each hen in a year. There are flocks in which the average is as high as 150 eggs per hen in a year, and some even exceed this figure.

Good Hatches Require Good Eggs.

No machine can make good hatches from poor eggs—those lacking in fertility or high egg quality. No machine can hatch chicks strong enough to live if not properly brooded. They may hatch beautifully and die peacefully in a few days. A hen could not do it, and a machine cannot do it, either. Few people there are who do not have to learn by hard experience that brooding the chicks is the greater problem of the two. It is an art and must be mastered before any great amount of success is obtained.

Kept a Record.

A Wisconsin farmer kept a record of his poultry operations for a year and found that he had sold eggs for \$42.03 and poultry for \$26.52, making a total of \$68.55. He kept forty fowls. No record was kept of the eggs and fowls used by his own family.

The breeder of table poultry must produce the class of fowl best suited for his market. If there is a good demand for first class fowls of large size and weight, then he must select the kinds which first grow good frames and afterwards add plenty of flesh and fat. On the other hand, if the demand is largely for chickens of moderate size and very plump, then his chief regard must be for those kinds which grow meat as quickly as they grow framework. The Indian Game-Houdan cross is one of the best types of the latter kind.

Feather Eating.

Idleness and a lack of animal food will cause some fowls to get the habit of plucking feathers from the necks and breasts of their mates. The best preventive is to keep your fowls busy all the time scratching for their daily rations. It can be caused by a lack of a certain kind of food—usually an insufficiency of albuminoids. Feed your fowls plenty of beef scraps or other animal food. Sometimes a strip of salt pork hung up in the poultry house where they can peck at it will check the trouble. If the habit has become fixed in the flock, make an ointment of one teaspoonful of creolin and about a pint of melted lard and stir the whole until it is cool. Then rub in one teaspoonful of extract of aloes. Aloes can be obtained at any drug store. Use this preparation to apply to the bare parts and the feathers around the bare area. Two or three applications a week will usually result in checking the habit, as the mixture is very distasteful to the guilty ones. The feathers will grow in again, but not until the fowl has molted.

HOME-MADE CONFECTIONERY FOR THE HOLIDAYS.

Nut Bars.—Chop fine the meats of two or three kinds of nuts and mix thoroughly with the cream made as in cream nuts; shape into bars and cool.

Chocolate Almonds.—Blanch half a pound of almonds, dry and toast light brown in the oven. Melt half a pound of sweet vanilla flavored chocolate and dip each almond into the chocolate separately and lay them on oiled paper until cold. Melted plain chocolate added to melted fondant may be used for dipping, vanilla flavoring added to suit the taste.

Soft Caramels.—To one quart of moist brown sugar add one cup of rich milk, third of a cup of butter and half a cake of chocolate, grated. Boil nine minutes, then take from the fire and stir steadily for about five minutes, but not so long that you cannot readily pour it from the saucepan into buttered tins. When partly cold mark into squares and let stand until cold.

Hickory-Nut Candy.—Boil two cupfuls of sugar and one-half cupful of water together until it will thread, and when done flavor with a teaspoonful of lemon and vanilla together, turn quickly into the beaten white of an egg (having the bowl set in cold water), stir in one cupful of hickory-nut meats, turn into a flat buttered dish, and when cold, break into squares.

In the treatment of summer complaints, the most effective remedy that can be used is Dr. J. D. Kellogg's Dysentery Cordial. It is a standard preparation, and many people employ it in preference to other preparations. It is a highly concentrated medicine and its sedative and curative qualities are beyond question. It has been a popular medicine for many years and thousands can attest its superior qualities in overcoming dysentery and kindred complaints.

USUAL CROP OF CREAM SEPARATOR SNARES AND TARES

If actual merit alone prevailed the DE LAVAL cream separator would be the only one made, sold or used.

But the dairy farmer with his dollars is an alluring proposition to those who "need the money", so that every season brings with it a new crop of separator fakes and fables, with some of the old conjurers over again and always a few fresh ones.



Last year the new and improved line of DE LAVAL machines literally swept the field. This year everybody has a "new" machine, which is the one thing they universally harp upon in their talk and advertising. But it is mostly bosh and nonsense. There is mighty little new to them. No more DE LAVAL patents have expired so that there is nothing else "new" that they can lay hold of this year.

There's the usual crop of fakirs appropriating the facts of DE LAVAL separator use and the endorsements DE LAVAL separators have received, and quoting them as though they applied to their

own inferior imitations of the standard cream separator.

There's the concern which makes the inferior disc separator and speaks of the "disc" separator being "the machine which has won out universally in Europe, the home of the disc separator". True, but it was the DE LAVAL that has done the winning out in Europe, as it has in America.

There's the political separator concern, with the new "year" or "cents" trademark, whose claim it is to be hoped nobody ever believes, and which manifestly practices the circus man's theory that the great American public ever likes to be fooled.

There's the only concern which has stuck to the abandoned DE LAVAL "hollow bowl" of 30 years ago, but will this year desperately join the procession of ten year back DE LAVAL imitations with a "disk bucket bowl" machine.

There's the "Trust," striving to complete its monopoly of dealer and farmer, harvesting much costly separator experience, largely at the expense of buyers-for-use, through trying to build a cream separator like ordinarily made farm machinery.

There's the "mail order" outfit, with their cheaply made machines, bought here and there, not made by themselves or sold under the real manufacturer's name, all claiming the earth and many of the things that should be below it.

But the merry lot changes and dwindles every year. They gradually drop out and leave their unfortunate patrons helpless with trashy machines. More will fade away this year. The dairy farmer, like the creameryman, is coming to know something of separators. He doesn't swallow mere "claims" so easily. 98% of the world's creamerymen use DE LAVAL machines. The percentage of farm users content with nothing else is always increasing.

There isn't a single reason why every man who buys a cream separator this year should not buy a DE LAVAL. There are many reasons why he should. The best costs no more than the various grades of inferior imitating machines.

A DE LAVAL catalogue may be had for the asking.

Application for agency in unrepresented territory given prompt attention.

De Laval Separator Co.

Montreal

WINNIPEG

Vancouver