

Inspector of Commission Merchants Required

EDITOR FARMER'S ADVOCATE:

Regarding the question as to what the farmers should do, which has been discussed already at some length in your columns, I would like to add a few suggestions setting forth what I believe should be done and what is required. One piece of legislation, or rather an appointment, that requires to be made at the present time is an inspector to look after commission merchants. At present, there is no way of looking after them, and I think a great wrong is done to both producer and consumer. I know of a case where a man shipped a car of potatoes to Winnipeg. The commission merchant sold the car for \$230.00 sent the producer \$130.00 and retained \$100.00 for commission. Do you think that man will try shipping again? Another shipped a car of hay. There were in the car 20,480 pounds. It sold for \$7.00 per ton. The bill of returns to the shipper was made up as follows:

Freight.....	\$42.00
Switching.....	10.00
Telegrams.....	4.20
Total.....	\$56.00
20,480 pounds hay at \$7.00 per ton.....	\$71.68
Balance to shipper.....	15.48

The commission merchant does not say what his commission charges were. Now when a shipper of any farm commodity receives a return like this, he stops trying to supply the Winnipeg market. This is a piece of injustice that needs looking into. Most farmers who get a return like this, quit trying to produce the article and let the merchant go free. In the United States I notice the people have just such grievances with commission merchants. I think that one of the best means of bringing our wants before the legislature is through the union of municipalities. It is not a straight farmer's organization and therefore cannot be accused of class legislation. I question very much the good ever got from commissions. They are generally the means by which Parliament shirks the responsibility of redressing a grievance by throwing it unto other hands. People get agitated over some wrong and the government appoints a commission to inquire into it (this is a means of soothing the agitation). The commission reports on its findings, but how often is it acted on? Of course a commission such as Roosevelt has appointed will do a lot of good, because they can report on something needful before it has reached that stage where it has become a grievance.

Neepawa

STEPHEN BENSON

The Use of Land Packers

Should land packers be used on summer fallow before harvest or after seeding? If before harvest should the harrow fallow or not? Which is preferable, the flat clod crushing type or the rim subsoil packer?

Sask.

C. F. S.

EDITOR FARMER'S ADVOCATE:

I have read inquiries frequently in the FARMER'S ADVOCATE re land packers and will tell you what I have experienced with this implement. I believe the land packer has many points of merit, also some of de-merit. It has to be used in proper season to get good results. I would advise anyone getting a packer to get the widest and biggest one made. To get best results it should be used just as soon as the land is plowed, or not longer than two or three days after. I am speaking of summer fallow. Its use will ensure an earlier ripening of the crop by about four days. It may increase the yield about two bushels per acre. Land on which the packer is used will have to be disced or plowed to sow the stubble crop. And when it comes to summer fallow again, it will take an extra horse on the plow, as the land at the furrow bottom, will be found pretty solid.

Following the seeder with the packer ensures a nice smooth surface for the binder, but I do not think it is as well to pack the subsoil at furrow bottom as to pack right after plowing.

The packer may, to a certain extent, take the place of the spike harrow, but I believe that, considering the price of the packer, if the same field were gone over three times with the spike harrow, that as good results would follow. The harrowing could be done in about the same time. Day for day, and dollar for dollar, nothing beats the good old spike harrow, and I might add, in conclusion, that a harrow cart, either factory or home made, is the best thing a man can put money into, and will make your hired man feel as though you considered the feelings of his feet and legs at least. I find better results comparatively from the use of the packer on fall and spring plowing than on summer fallow.

But don't forget a "lick wid the harrows."

Sask.

WHEAT HEAD.

* * *

In reply to a question in parliament, recently, it was stated that the estimated number of farmers in Canada in 1901 was 471,883, and in 1908, 575,000. It was also estimated that 3,349,516 persons were dependent upon farming operations for their support in 1901, and 3,782,000 in 1908. The annual value of exports of farm products in 1901 was \$208,417,820, and in 1908, \$432,534,000.

A Model Kitchen

The question as to the best type and size of kitchen is a matter that confronts everyone who is considering building a new house or remodelling the old one. In a farm house, especially, the kitchen should be the most conveniently located and arranged of any of the rooms, since it is the place where the major portion of the housework is performed. It should be light and airy, with a proper equipment of the various things necessary for expeditious work, and while size is a matter of opinion, some believing that the kitchen should be as large as it is possible to have it, and others holding it should be as small as it can be made and yet serve its purpose, best opinion now-a-days is against large kitchens. A smaller one is more convenient to work in and the family is not so apt to make it a living room.

The accompanying cut illustrates a kitchen exhibited as a full size model at a housekeepers' convention held recently at the Missouri Agricultural College. In this model kitchen, an effort has been made to secure economy in steps taken and in the time required to do housework. The diagram shows the general plan of the kitchen, its position in relation to the pantry, dining room and other rooms and the location of the range and other kitchen furniture.

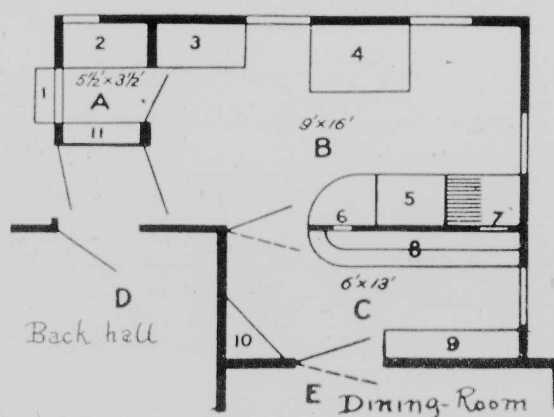
In this model kitchen, a model kitchen cabinet, which provides many conveniences and has the advantage of grouping work materials at hand where they are needed, is placed where there is good light, next to the stove, on the one hand, and to the cold pantry, on the other, with the sink at the back. The stove is also placed where light is abundant.

The easily cleaned refrigerator, in the conveniently placed cold pantry, has an ice door that can be reached from the outside. Outside of the pantry window is a box in which food can be kept cold many months in the year without the use of ice. If well finished and painted the color of the house on the outside, this need not mar the exterior appearance of the house. The shelves in the pantry afford room for storing food materials.

The small table on rollers can be moved into the cold pantry for pastry work when the kitchen becomes too hot. It can be placed conveniently between the kitchen cabinet and stove, when cooking, and makes a table at that point convenient. In this kitchen the lowest shelf of the china pantry is convenient for the reception of dirty dishes from the dining-room table. Here they can be scraped and piled and then passed through the window to the shelf at the right of the sink.

A window at the end of the drain board gives light for dish washing. The window into the cupboard over the drain-board may be made small, allowing simply for the passage inward of the piles of clean dishes, or it may be large enough to give access to the back of all the shelves in that part of the pantry, allowing each dish to go directly from the dish towel to its place on the pantry shelf. The opening may be closed with glass or wooden doors.

At the farther end of the kitchen is a place for the ironing board near to both stove and windows, but entirely out of the way of other workers in the room. It may be hinged at one end and folded up into a wall cabinet when not in use. Enclosed space beneath may give space for the irons, holders, etc. The heights of the ironing board, sinks and table should be suitable to the height of the worker, and every kitchen should have at least one comfortable chair.



PLAN OF A MODEL KITCHEN

Size over all 21' 6" x 15'; A: Cold pantry; B, kitchen; C, pantry; D, back hall; E, dining room. 1. Window box to be used to keep food material in cold weather. 2. Refrigerator with outside door for icing. 3. Kitchen cabinet. 4. Range. 5. Sink with shelves and draining board on either side. 6. Door for passage of soiled dishes from pantry into kitchen. 7. Door for clean dishes to be passed back. 8. Shelves in pantry. 9 and 10. Shelves with glass doors. 11. Shelves in cold pantry.

On the Winter Handling of Manure

EDITOR FARMER'S ADVOCATE:

In your issue of Jan. 20th, 1909 is an article "Winter Application of Barnyard Manures." The elements of fertility may exist in barnyard manure in the greatest abundance when freshly made, but it is not in a condition then adaptable to the assimilation of the general soil of this country as plant food. What good does it do land to put this manure on it when the land is frozen down, perhaps, 3 feet from the surface, with a coat of ice or crusted snow, in some cases covering most of the surface? The raw manure scattered thinly on top of this surface is exposed to the rays of the sun and wind which evaporates a large percentage of the food from the manure. In the spring, when the general thaw sets in, the juice or tea is pretty thoroughly washed down the Saskatchewan or the Qu' Appelle rivers and it also holds the land back in spring.

Very few people know, or if they do, will not take the trouble to separate the straw from the manure when removing it from the stable and at the time one comes to work the land where this manure has been spread, one has about the most indigestible mess you could imagine on the stomach of your farm. Most people burn this off, this destroys a good deal of material that would have made good manure along with the manure that was in it, and the ashes, before one can do anything to prevent them, go—who can tell us where? But this is the only way to get rid of it, even if one has to rake it up with the horse-rake to do so. If one plows it in, it absorbs what little moisture there is in the soil and holds it open, for this reason it leaves the land useless and you lose your labour and seed; the next time the land is plowed, it turns up as dry as ever.

Making a rough guess from what I have seen of the practices in vogue throughout the country with regard to the disposal of manure which accumulates, I would say that not more than 9% of the farmers make any general attempt to utilize the manure on their farms to recuperate the soil. This is only one form of bad management and a great waste of natural wealth which might be used to advantage. There are many others, but manure is the question at issue.

It takes labor to make manure, but it can be made so that it will not heat. Most of the dry straw should be gathered up under, or close to, the manger before starting to put it on the barrow or other vehicle (it would be better if the straw were cut before using) to be taken to the yard. Incidentally a stable site should be selected with a suitable place for a manure yard. The manure should be spread on top of the pile which should cover a considerable space so that the year's accumulation would not exceed 3 feet in depth at the deepest place and sloping to all sides so as to give easy access to stock to get on it. The horse manure should never be mixed with the cattle manure before it reaches the pile and should be spread on a clean, frozen part of the pile each day, so the cattle will go up on to the pile and eat most of the refuse hay and straw that has come out with it. The pile should be made smooth and level after each addition from the stable has been added. Directly before it sets or freezes, any bits of tasty food thrown on this pile to induce the cattle to trample and play on it should be gathered. If some barrels of water were thrown over it at intervals, it would help, especially if much straw is allowed in it. A pile of manure made in this way never heats or ferments, but it will all get moist and partially rotten in the course of a season. If there are many foul seeds in it, it would require to be turned over in June and to avoid too much heating water should be applied.

About the best place to put manure out on the land is in preparation for a second crop of wheat after summer fallow. Get the plow going in harvest if possible; have the manure spread as light as possible; and on the places where most needed, follow with a disc harrow or some other implement to incorporate the manure with the top soil. Although I have not been able to obtain it, there should be enough help kept on a farm to do the work properly and at the right time. If it doesn't pay that way it won't in the end pay any other, and from practical experience and observation, I believe this to be the best solution to the manure problem. Of course there are exceptional cases, such, for instance, as the enquiry of G. A. S. about manure on spring seeding, to which Professor Bedford has replied complaining about the manure spreaders not working satisfactorily in winter. But I believe that if we do

the work that we can after the stock well, with manure ready—with wood; and use the spread work to perfection, we as can be expected. At what we can make, it I would like to have P on this comment as I know something about it Sask.

Our correspondent is statement that much the average western far and, in the main, his pl one, but it may be nee what to suit the condi

(Considering that one tinal fight against we E. B. C. in our Janua rational than the abov manure to rot in the then gets it out. Man too rapidly if piled lo trampled upon too heav

HORTIC

Profitable Stra

That strawberry growable when scientific me pursued, is amply prov by Mr. R. A. Bevan of days ago. He stated t tracted for next year's F. O. B., Creston.

Mr. Bevan has twent not his intention to acres for fruit culture. strawberries and has al success in strawberry c them as far east as Sa thousand miles, landing condition.

The varieties which were the Wilson and th are recognized as good also shipped berries of softest grown in the K and Deloraine, Man., a first class condition.

Mr. Bevan attributes to his system of packi first place, he insists o being left on each berry he cools the berries in brought in by the pic has to be made for han and last year Mr. Bev system of his own and that he felt justified in on the lines of his exper

This cooling house co over which is erected a of canvas. On this ca spray of water to play, l all the time. From the vas and the cooling h into the latter, in whic which are placed the c the berry patch. Afte oughly cooled in this w for shipment and they safely.

In order to supply v Bevan has placed a sma and from this source a can be kept playing on th

Mr. Bevan shipped t of the prairie provinces l to Calgary. As a result in which the fruit arriv closed a contract with a them with one thousand net, at Creston.

The growers at Cre fruit growers' associatio basis from most associ at liberty to make ind each case looks after l shipments are made on drafts. Each member the fruit is sent and lo