

chicks that are going to prove the profitable ones.

Don't think that you are going to get healthy and thrifty chicks from stock that are themselves inferior and lacking in vigor and vitality.

Don't forget that an ounce of foresight and care in the spring is worth a ton of regret and retrospection in the fall.

#### Vary the Food.

Fowls are like people in their desire for an occasional change of food, and a varied ration is best adapted to rapid growth and development in young stock as well as to the keeping of the old birds in good health and condition. With the variety of grains, such as corn, wheat, oats, barley, the many varieties of vegetables, ground green bone, table scraps, etc., one may make up a bill of fare that will keep the appetite of any fowl, old or young, in the best of condition. Nearly all kinds of vegetables make a good food for fowls when cut up raw, or cooked. A good vegetable cutter will be found a very useful article where many birds are kept. Don't expect fowls to do well on any one article of food to the exclusion of all others. Give them a variety.

#### Starting a Poultry Business.

The question is often asked, how much capital is needed to establish a poultry business large enough to occupy a man's time and furnish a living for him and his family?

This is a question that can be answered only by the person engaged in the business, for no two persons have the same idea of a living. While some might live on \$250 a year, others would want at least four times that amount before they could say they had made a living from poultry.

It is not uncommon for good authorities to advise starting with not less than \$5,000 or \$6,000. When this advice is given to people who have had no experience with poultry except perhaps to set a hen and loan her the backyard in which to raise the chickens, people who think that there is but little to learn about the business to make it a success and who believe the inflated newspaper stories about enormous profits with but little labor, this capital will be small enough and additional capital will very likely be needed before the dreams of the promotor will be realized.

This, however, has been tried so many times and almost always ending disastrously, that we do not think a sensible man would undertake it any more than he would take a contract for building a house before he had worked at the carpenter's or builder's trade.

Let us see what are the essentials of a practical commercial poultry plant. First, a person should have a thorough knowledge of the business, gained by actual experience with poultry on a commercial scale. It must be understood that there is just as much difference between hatching and raising chickens by the natural method and hatching and raising chickens with incubators and brooders as there is between making butter by setting the milk in small pans and using the centrifugal separator. While a person may know one method very well, the other method may prove a failure until experience has been acquired. The best way to gain knowledge of the business is to work for a year, at least, on a large, successful poultry plant. This, with a careful study of the leading poultry journals, should give a person a fair idea of the best methods to pursue. We would not advise any one to start with all borrowed capital, but with some money, more knowledge and ability and inclinations to work, a poultry business can be built up that will produce a good income.

#### Horses.

A few potatoes are relished by the horses this time of the year. They can be used in a moderate way where other better roots are not available.

A feed of steamed barley occasionally makes variety of feed and helps out the condition of the horses. We would not, however, feed barley to pregnant mares. Too much barley fed regularly upsets the digestion and does more harm than good.

If you have not been feeding any carrots to the horses this winter, be sure to put a few in the garden the coming season. Carrots are like medicine to horses, as they promote thrift, keep the digestive apparatus in good shape and save feed.



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#### Feeding the Young Calf.

What is the proper temperature to feed skim milk to young calves and how much and how often should they be fed? What is the best substitute for butter fat? I have a cream separator and sell the cream, so must replace it with something.—J. L. G., Rock county. The calf should be given its mother's milk for ten days or two weeks, beginning with small quantities, feeding three times a day and always at blood heat, which is 98 to 100 degrees. This should be determined by using a thermometer, because it is very important. Nature made the calf's stomach to use milk at this temperature and it can no more thrive upon cold milk or half warmed milk than could a baby. Guessing at the temperature means scours and often death.

In a few days a little skim milk may be added, gradually increasing the proportion of skim milk and decreasing the whole milk until the ration is all skim milk. It will not do, however, to deprive the calf of the butter fat altogether and a substitute must be provided. This can be done in several ways, but the best substitute we know of and one that is much cheaper than butter fat, is calf meal. A little of this meal added to the skim milk will make thrifty calves. The meal is already cooked and only needs to be dissolved in a little water and added to the warm milk. Calves thrive on this feed because it is nourishing and they don't have the scours. The amount of skim milk and meal should be increased very gradually as the calf grows and demands it.

#### Producing Food Quality.

Much poor milk, cream and butter is produced because of dirty utensils. Careful methods in drawing the milk and in properly cooling it are set at naught if the milk is strained into an unclean can and allowed to remain there. It is not necessary that the dirt be present in sufficient quantities to be seen by the naked eye in order to render the can unfit for use. After it has been cleaned and dried the tin should have a clean, dry appearance and should not be greasy to the touch. A greasy coating on the interior of a milk can will spoil milk or cream in a very few hours. It doesn't cost any more to keep the utensils clean and the results obtained are more satisfactory.

City milk inspectors report that the demand for pasteurized milk is increasing.

Poor cows in the herd rarely pay a profit. It is good business policy to weed them out.

Generally it is a safe rule to allow a heifer to drop her first calf when two years old.

The cows should be so fed and cared for as to keep them in full milk as long as possible.

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