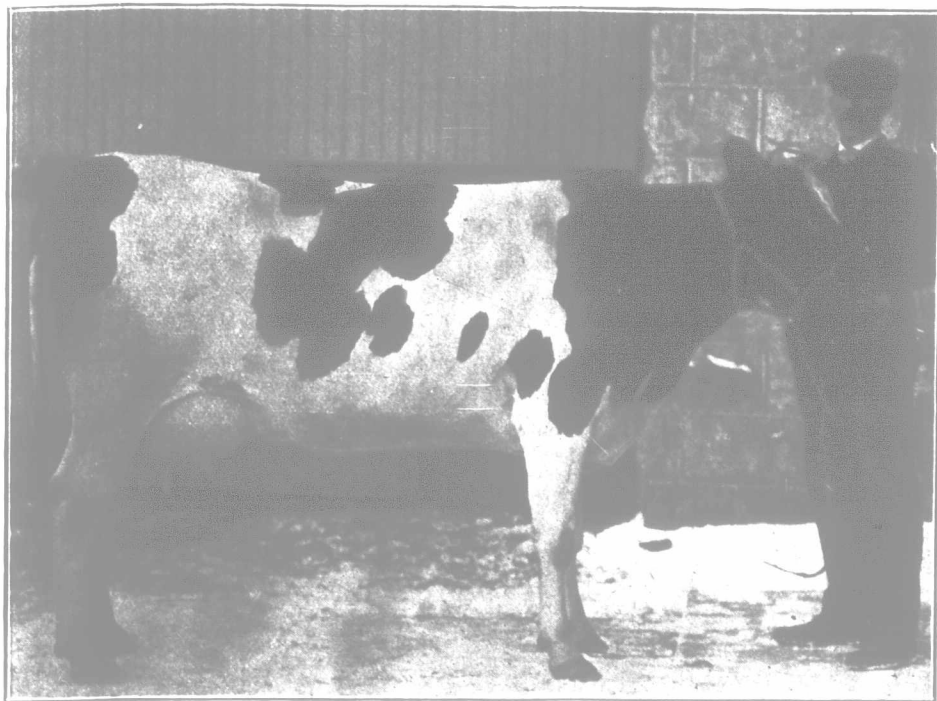




Pure-bred Holstein, Spink's Butter Girl 8635.

Second in class for heifer under 36 months, at Ontario Winter Fair, 1910. Milk yield in 3 days, 186.4 pounds, testing 1.0 per cent. fat. Owned by H. F. Patterson, Alford Junction, Ont.

Home-boiled Concentrated Lime-Sulphur.

Can you tell me how to make lime-sulphur spraying for trees, what quantity of each would it take to make forty gallons, to be diluted by one gallon to forty for spraying? I would like to make about forty gallons, and when I was ready to spray would just have to put about one gallon to thirty or forty of water.

Ans.—Unless a considerable quantity of lime-sulphur is to be required, it is questionable whether it will prove economical to attempt home-boiling. One objection is the difficulty of securing a uniform strength and quality of the mixture. While some experienced horticulturists manufacture their own lime-sulphur in large quantities, and use it with satisfactory results, especially for the spring application in the dormant season, it does not follow that it will be equally advisable for amateurs to undertake home-boiling. As a matter of fact, we know extensive fruit-growers who prefer to purchase the commercial solution for use as a summer spray, finding it just as economical, and more convenient. For the spring application, which is used in several times the strength of the summer spray, and with which there is less danger of injury by excessive strength, there is more to be said in favor of home-boiling. While it is a little early in the year to publish instructions for making lime-sulphur, we may quote briefly from Mr. Casar's article of last March.

FORMULA FOR HOMEMADE CONCENTRATED LIME-SULPHUR.

Fifty pounds good fresh lime (preferably Beachville lime), 100 pounds of a fine grade of sulphur, and four gallons of water, boiled vigorously for one hour. Place the water in a kettle or other boiling outfit. If the vessel is large enough to hold all the water called for by the formula, it is more rapid and easier to put it all in at once. Otherwise, it is well to use only part of the water at first, adding the rest after the lime has finished slaking, so that the mixture will not overflow. Heat until almost boiling, then add the lime, and as soon as this has well started to slake, add the sulphur, which should previously have been made into a thick paste by the addition of a little water. Sometimes the sulphur is not made into a paste, but merely worked through a coarse screen to break up the lumps. Boil vigorously for one hour, stirring well from time to time, to help break up any lumps and bring about a more rapid and thorough combination. When boiled, strain through a wire screen of about twenty meshes to the inch. After it is made, this must not be left where it can freeze, and the air should be excluded by pouring oil for the depth of about one-eighth of an inch over the surface, or filling the barrels full and covering them tightly. Every forty gallons of the above should stand diluting about seven times for spring use, and three times this much for summer use; but, to ascertain this definitely, an instrument called a hydrometer, with specific-gravity readings, should be used. To determine the number of times to dilute for spring use, divide the first two figures to the right of the 1 by 3. For instance, suppose the reading is 1.302, divide 30 by 3, equals 10. This means that every gallon of the concentrated mixture will make ten gallons of diluted spray, or, in other words, should have nine gallons of water added to it. If the reading were 1.283, divide 28 by 3, equals 9 and

a fraction. The fraction may be disregarded, and then we can see that one gallon of this strength is strong enough for nine gallons of the diluted spray; i. e., eight gallons of water may be added to each gallon of the concentrated mixture.

For summer use, the first two figures after the 1 give approximately the strength. For example—in the first case the reading was 1.302; here 30 is the number; i. e., each gallon may be diluted with water to 30 gallons for use on the foliage; and in the second reading to 28 gallons. Hydrometers of the desirable kind, with specific-gravity readings, may be purchased from at least two firms. They can be used in the same way to test the commercial product.

present conditions without using labor-saving machinery. All these things cost money, and, perforce, the farmer finds himself operating on a larger scale financially, even if he has not added an acre to the paternal holdings.

Under these changed conditions, everything must be productive about the farm of to-day if the owner expects to make it pay expenses and support himself and his family. Everything about the place must be made available for production and profit. This has forced him into the adoption of modern methods along all his lines of effort. The self-binder, the cream separator, the silo, the disk harrow, the horse rake, the telephone, the improved breeds of swine, sheep, and dairy and beef cattle, the cheese factory and the creamery all bear witness to this; but, strangely enough, in the shadow of all such noteworthy advancement, the meek and lowly hen pursues her quiet, conservative way, just as she did many generations ago.

She is, on the average, pure "scallawag" stock, small, wild, light of wing and swift of foot, whether she emulates the pigeons which nest in the gables of the big barn while she is striving to escape being made a victim to be sacrificed on the altar of spasmodic hospitality in behalf of the unexpected guest, or scratching up the newly-planted kitchen garden in search of tender, juicy worms upon which to make her breakfast. Her well-trained muscles may be rather thin, but they are sure too strong, hard and wiry—just such muscles as will enable her to fly, run and scratch up the garden with thoroughness and despatch; but when it comes to putting her on the table—well—the less said, the better.

Now, if the word "poultry" in the caption of this article meant the old-fashioned scrub or mongrel stock usually found running about in a semi-wild state on many of the farms in Eastern Canada, the statement might not be made so unhesitatingly, that poultry should be fattened for market.

Fully to understand the statement, it would be well to describe briefly the methods of fattening fowls. Ten days should be a sufficiently long period for the fattening of a fowl. During this time, the more the bird can be induced to eat, and the less exercise taken, the better. The reason of this should be sufficiently obvious to anyone who knows anything about the preparation of flesh of any kind for market. The more rapidly the flesh is put on, the more juicy and tender it will be, and it goes without saying that the prime object in fattening poultry is to put on as much flesh as possible. It is not alone that the additional weight put on the bird during the process of fattening represents a very appreciable portion of the price realized for him, but the larger the amount of flesh he carries, the higher he will rate in point of quality when offered to discriminating buyers of table poultry; consumers who can and will pay for first-class dressed poultry will pass over the thin or scrawny bird without taking a second look at it, and the fatter the bird, the more readily will sale be found for it, other things being equal. Of course, a good healthy scrub cockerel or pullet may be made to pass muster among table poultry, if well fattened, while, if sold thin, just as they have been running about the barnyard, they can be depended upon to bring nothing better than the very lowest quotations.

In the case of utility type, standard-bred birds, there can be no two opinions as to the wisdom of fattening them. They are big, heavy-framed birds, capable of taking on a lot of flesh in a short time, and to market them while thin would appear suicidal, although it must be admitted that there are not a few, even among those who are sufficiently progressive to keep well-

POULTRY.

Fatten Poultry for Market.

By Thos. W. Lee.

If the average farmer were asked as to his opinion of the wisdom of fattening cattle or swine before putting them on the market, he would regard the questioner as a man not sane, yet differences of opinion do exist among practical farmers as to the wisdom of fattening one species of agricultural stock—that is, poultry. At least, there are many who never think it worth while to fatten their poultry before sending them to market. This is largely owing to the fact that the average Ontario or Quebec and Maritime farmer never gives the matter a serious thought. In reality, he never thinks of taking his hens seriously, except when he finds them doing some mischief about the farm, and then he is apt to ask himself very seriously why he keeps hens, anyhow?

If he treated his cattle in the same way, he would in time lose respect for them, too. If he permitted his cattle to degenerate into the veriest scrubs, let them rustle for their food, take shelter from storms behind the hay and straw stacks, and in the lee of the barn in the winter, and graze along the roadside for their sustenance during the warm weather, he would be putting them on a social and economic level with his hens, and ultimately he would regard the cattle as one of the costly and unthrifty traditions handed down from the farmers of an older generation who prospered when help was cheap, soil fresh, unworn and productive, and when the necessities of life were comparatively few and inexpensive; in other words, the good old days when the farms and the farm stock practically took care of themselves, and farming demanded very little in the way of mental effort as long as the farmer and his family were prepared to work early and late, and deny themselves nearly everything in the way of luxuries and elegance.

Farmers of to-day are not satisfied to live in the old simple way. They feel that they are just as much entitled to the good things of life as their neighbors in the towns and cities, and they live much more expensively than their grandfathers did. Then, again, the virgin richness has departed from the older farms of Ontario and Quebec. The farms will not "run themselves" any longer; they must be fertilized, if the standard of crops is to be maintained. Labor is much more costly than it was two or three generations ago, and no farmer can make ends meet under



Who Would Not Smile?