

Harvesting begins about the 10th of September, and lasts from 10 to 15 days. Cape Cod pickers can be used on plants that are well established, but new beds have to be hand picked, that no damage may be done by uprooting the plants.

The berries must be put into ventilated crates made of slats, packed so that there is a circulation of air around them all the time, and placed in houses built for the purpose. Before shipping, they should be run through a separator, which takes out all the dirt and many of the poor berries, the remainder being picked out by hand from a sorting table.

From a bog ten acres in area, which has been under cultivation some twenty years, as high as 500 barrels have been shipped in a single year to the Boston and New York markets, where their color, flavor and keeping qualities have been mentioned with favor.

MARY B. AIKEN.

A VALUABLE NEW CHERRY.

After such a season as we experienced in 1907, it is a pleasure indeed to know that a variety of cherry was able to put out its bloom, produce fruit, and survive the frosts of late spring, so far north as Winnipeg.

Last year, a crop of cherries was raised at the St. Charles nurseries by Mr. D. W. Buchanan, which, for size, flavor, hardness and yield, can scarcely be equalled in any of the exclusive fruit-growing areas. The bushes, for it is a bush cherry, are native to North Dakota, and seedlings were obtained from there. When brought north and grown under cultivation, the fruit attained a size a little larger than the ordinary cherry, and withstood frosts when in bloom that killed the common wild cherry. The most adverse condition was that ten degrees of frost came just when the bloom was on the tree, and no one could well conceive of more adverse weather afterwards. Mr. Buchanan is to be complimented upon his success with this hardy cherry, and the country will appreciate his efforts to give it a fruit that seems to be adapted to our soil and climate. We can speak enthusiastically of the preserving qualities of the new cherry, as, through the courtesy of the Buchanan Nurseries Co., we have had the pleasure of a jar of the fruit.—[The Farmer's Advocate and Home Journal, of Winnipeg.]

APIARY.

CO-OPERATION ADVANTAGES AND PROPOSED METHOD.

Editor "The Farmer's Advocate":

Your editorial upon the subject, Co-operation in Marketing Honey, is most timely, and opens up the way for a few remarks and suggestions. There are two phases of this question which present themselves to my mind. One is, What will the advantages be of co-operation? The other is, How shall the work be carried on?

RESULTANT ADVANTAGES.

These may be divided into direct and indirect. As to the direct advantages, my views upon that question may vary somewhat from those generally found in the mind of people unused to shouldering commercial risks. A co-operative society practically becomes a merchant for the sale of honey, who assumes all the responsibility and risks that an ordinary commercial house does—such as fire, risks in transit, freight charges, cost of finding a market, fluctuations in price (from the time, if any, that he could ordinarily dispose of his goods until he sells them under the co-operative plan), bad debts and the like, less the expense of any step which is cut out, or the risk as to length of time, which is lessened by the application of the co-operative method.

The producer in the co-operative society practically refuses to sell as an individual at the highest price which he may individually be able to obtain for his product.

Of course, there are many not sufficiently posted to know where they can buy at the lowest figure or sell at the highest. Such a one gains most by the co-operative system.

Without being egotistical—I do not consider myself among the latter class—but in viewing this question we should look at it from the standpoint of the greatest good to the greatest number, and from that standpoint alone I should strongly advocate it. But in the end, in my estimation, all will benefit—yes, even the consumer, for he will have a better and more uniform article, and the people will use more honey.

The producer can distribute—particularly to distant and especially foreign markets—at less expense, and we can get up advertising matter, to be displayed in stores, drawing attention to honey and its merits. Shrewd

business men of long experience find such methods advantageous. Honey, unlike many of these articles of food, is a name common to all, and co-operation makes it possible to do in this respect what the individual cannot afford.

Co-operative selling will result in greater uniformity of price. People do not willingly sell their goods at an unnecessarily low price. It is lack of information and inability in their estimation to do better which leads to it.

INDIRECT BENEFITS.

The indirect benefits to be derived from co-operation must be marked. Co-operation in marketing must result in better methods of production, and greater uniformity in methods of production. Those producing good honey will not ally themselves with those not producing a good article, and no association of beekeepers will prosper unless there be very rigid regulations as to methods which shall be uniform, to the extent that a good product shall result, however divergent the implements and systems may be.

Honey must be well ripened, and the comb must be in its grades of uniform weight and quality.

The association stamp must be a guarantee that the contents are just as represented, and the longer the co-operation is in existence, the stronger the faith in its seal. The retailer and the consumer must know this.

Co-operation once established will well-nigh be forced upon the individual, as also will better methods of production, and this will lead to greater demand for honey—just as people will use more butter when they get it uniformly good, instead of in the olden days, when creameries were not in existence. We are not yet in the creamery and cheese-factory stage of development in beekeeping.

PLAN OF OPERATION.

Whilst I would be open for any better method of procedure, I would, as a beginning, outline the following plan:

Let the Ontario Beekeepers' Association, after receiving all the help that can be suggested through "The Farmer's Advocate" and other sources, outline a plan. Let them submit the rules which shall be used in order to secure uniformity of product in extracted as well as comb honey. Let the association get up a design of label, trade-mark and advertising matter, which can be used by every co-operative association with which it is affiliated, and let these then be supplied to these associations at cost price. Then let one or more counties, as they may see fit, co-operate in marketing, giving the advertising matter the mark of their own society; let a committee be appointed which shall make grades, judge the product from samples sent by the producer, putting each grade in its proper place, and let the committee do the business necessary to carry out the scheme. In all the plans let there be a method, by means of which the product (say by number and date) may always be traced back to the individual who produced it, and that he shall give a guarantee, consenting to pay so much of a fine for every hundred lbs. of honey sent out by him not as good as to quality as his representations to the committee, the samples to be kept for reference by the committee.

R. F. HOLTERMANN.

Brant Co., Ont.

POULTRY.

POULTRY FATTENING IN ENGLAND FORTY YEARS AGO.

Editor "The Farmer's Advocate":

In a parish called Heathfield, in the County of Sussex, is the center of the poultry fattening for the London market, through which something like \$12,000 is received from Leadenhall and Smithfield poultry wholesale market every week, and distributed among the farmers of Kent and Sussex at that time. But now the business has extended to other counties, and twice trebled in returns. The average price obtained, after all commission and rail charges are paid, is about 64 cents for a chicken weighing from 4 to 4½ lbs. dressed, but not drawn. For the same weight of chicken, there is a quite equal demand in Toronto and Hamilton, at the same or even better prices. In the Old Country, it is carried on in a practical way. A fatter generally rents a small farm of from 5 to 50 or 100 acres. Where I was raised, there were only 16 acres, and on this land were kept 4 milking cows, 2 or 3 young calves, and one Welsh pony, to collect the chickens from the breeders. We used to gather from about 16 miles out, and go one round each week, calling on every one once a fortnight. The breeder knows what day the "higgler" (so-called) is coming, and over night all the young chickens are picked from the rest and shut up in coops, 10 or 12 in a lot, for him to pick from. The price is pretty well known. In April it is 84 cents for about six weeks for a chick about 2½ pounds in weight, picked as even as his judgment will allow without weights and scales. Their age for this

weight there is from 12 to 14 weeks old, at that time fed chiefly on ground oats and barley mixed, and some use a portion of cracked corn, or maize. The oats and barley are ground fine, not chopped. The meal would all pass through a No. 9 sieve—that is, one with 81 holes in a square inch—ground with the husk left in, but sifted and taken out for the smallest young ones, when first hatched, by a No. 14 sieve, or one with 150 holes to the square inch. This closer sifting makes quite a different sample. The meal is crumbed to a crumbly paste, like peas, with a few crumbs in. All the breeders try their utmost to get some early chicks, as on it depends much of the returns for the year. The breeders try, if possible, to have some ready every time the "higgler" calls. Mostly, the "higgler" has a few places fairly close together, as some of these men have had their rounds for many years, and go, wet or dry. And the "higglers" are owners of some of the best horses born, strong enough to draw a load in a cart at a trot. By the time he gets home, after calling on all his places, he has, more or less, from 200 to 300 chickens, and has been, all told, from 30 to 60 miles. This is an underestimate, as the writer has done this many times, and has paid to the breeders from \$175 to \$180.

The next week he goes another round, altogether a different way, and spends a like amount. Later in the summer he gets more chickens for the same amount of money, as in the middle of May the price is lowered 6 cents per chick per week, which is 12 cents to each breeder every fortnightly round. As soon as the "higgler" arrives home, a place or shed has been prepared for the reception of these fresh-from-the-farm chickens, where they have had an unlimited run, and are as healthy as can be. Great care is needed to keep them going to their death, which is mostly in from 21 to 28 days. The sheds are built long, some 100 feet long, and from 8 to 10 feet wide, and the same in height. The fattening pens are put on each side of the building, which are one 4 feet long and 17 inches wide, with round-slat bottoms 2½ inches apart running the length of the coop, which is divided into three compartments, with upright staffs 2½ inches apart for them to put their heads through to eat from a trough, V-shaped, and hung to pen with strong string, with a slide to each department for entrance and exit. The latter is performed quickly if the slide is left up by attendant. After the chickens are all taken from the crates in the cart, they are put in the pens (6 in a place in early summer, and 5 when they get larger, in the fall), and not much notice is taken of them for a day or two, as they are wild and flutter about, but, instead, the troughs are filled with a mixture of barley and oatmeal, as before mentioned, mixed with water, only fairly stiff. A feeder used to this, holds a pail on his knee, and walks along quite fast and fills the V-shaped trough with a flat stir and round handle, and lets them abide. As soon as all is quiet, they begin, first one, then another, to put their heads through and take a little, till all is consumed; and, in about two days' time they will eat and fill their crops. As soon as they do, half skim milk and half water is used to make the oat and barley meal—not chop, mind—the right thickness, which is much like the porridge we eat ourselves for breakfast, only not boiled. By the end of a week, all skim milk is used to mix the meal with, and also a handful or two of chopped suet, beef or mutton, to a pea size, is added to an American lard pail full of food, and fed. By this time they begin, when fed right, to eat most ravenously, and are fed twice per day only, morning and night, being filled, but not overfed. In hot weather, some water may be given at noon, and some sharp grit, and at the end of every two weeks we used to give every chick a cram or two and slack feed them, to make them eat some to the end. But the feeding machine has entirely altered the old system. Forty years ago we used to be making crams all day, and cramming or feeding every one by hand night and morning. The chicks would take from 8 to 12 pieces of paste apiece, every one being dipped in melted grease before being put in the mouth of the chick. As the three or four last days of their life they won't eat anything, then it is it takes the time. More suet is used the last week, up to 8 pounds per dozen; some take more than others. From the 20th to the 28th day they are killed by dislocating the neck, without drawing blood, and plucked and stubbed with the skin not broken. They look white, and weigh from four to five pounds, and sell for \$1.25, sometimes \$1.50, and are called Surrey capons. A chick taken from the ground is no comparison to one confined and crate-fed. Three times a week the manure is all taken from under the pens, and fresh mould is sprinkled, to keep it as fresh as possible. All the sun and daylight possible are let in on them.

PRACTICAL FARMER.

Attention is drawn to the fact that the American Standard of Perfection has been erroneously advertised in our book list as being \$1.00 postpaid. It should be \$1.60 through this office, postpaid.