## THE GRAIN GROWERS' GUIDE

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# Farming for Profit

## A Department Devoted to the

# Practical Problems of Farmer and Stockman

THE CROPS AND OTHER MATTERS

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The weather holds good, and cutting in Saskatchewan is practically over, although, owing to scarcity of help, there are a good many fields to be stooked. Between Regina and Moose Jaw there are many fields of splendil grain, some of which will yield a 30 to 35 bushel to the acre wheat crop. Farmers are also busy cutting flax, but the yield will be lighter than last year, and in the Rosetown district there are quite a tew sections sown to flax where the crop is reported as not being up to last year's yield. Oats and barley all over, are a good crop, and there is ne damage from frost.

At Lumsden was seen a wagon load of No. 1 Hard, and the grain

certainly looked good and clean, with big, plump berries of a beautiful dark amber, and as hard as flint. On the big 16 section farm of J. L. Boyd, at Rosetown, lately the Weitzer Farms, threshing has commenced, six engines and separators, belonging to the farm, starting up on the 12th. Last year it took this farm 36 days to thresh, going all the time. Wheat in the Goose Lake country is reported to go around 21 bushels, and the yield of other grains, flax excepted, is light. There is very little stacking up in this country, stook threshing being more

popular. According to reports from all ever the Province threshing will be finished in September this year, and farmers should have a long fall ahead of them to get much of their stubble turned over.

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### USE TANK HEATER

A tank heater is one of the best things we know of for taking the chill off the water given to stock in winter time.

We noticed that the Alberta Demonstration Farms use them, as well as numerous good stockmen throughout the provinces.

We have, ourselves, often felt the discomfort experienced from drinking icecold water on a day when the mercury has dropped out of the bottom of the thermometer.

The same thing applies to our stock, it takes quite a considerable amount of the fuel which should go to put on beef, or produce milk, to warm this water to the temperature of the animal's body.

We have also noticed on a zero winter morning that the horses being watered before they are fed, drink very little, whereas if the chill was taken off the water, they would drink their fill.

Every farmer who wishes to make the largest profits out of his farm and stock should use a tank heater.

## BARLEY AS A MALTING GRAIN

Quite a large amount of the barley which is grown in the three Western

the barley has not been threshed too short and the grain destroyed, or the skin from the end of the berry broken. When short-threshed barley is malted the skin breaks open, leaving the germ or acrospire exposed, which is rubbed or broken off in handling. In this way the barley becomes entirely unfit for brewing purposes, the malt from such barley being quite dead. The difference between barley which will malt and barley which is threshed too short, in a year like the present, would be any where from 3 to 5 cents per bushel and this should be sufficient to lengthen out the machines for the threshing of this grain. Barley that is off color is no good for malting anyway, and much of

According to a well known authority, a grain of barley divided along a furrow and examined by the aid of a magnifying glass, should have a juicy, fairly firm yellow appearance, very closely re sembling in consistency and color, good, firm, freshly churned grass butter, or having a greenish color very like wax, and if the divided grain has a grey ap-pearance its vitality is low, and if reddish brown, dark or dried and shrivelled, it is dead.

Good barley is of a light straw yellow color. If greenish in color it hints at immaturity, and if too pale, it points to over ripening. Dark or black tips in-dicate heating in the stacks, or that the  $\checkmark$ grain is too old. The skins should be

stores, say about 25 to 35 lbs. of capped honey at this time of the year. If the locality is one where the win-

ters are long and cold, the bees should have a larger supply of honey. The queen should be young, not more

than two years old, as a young and prolific queen means the production of a strong hive to start next season's work in the spring. A good way to keep bees indoors dur-

ing winter is to have a bee cellar boarded off in the ordinary cellar of the house, which usually has stone walls and a concrete floor, and is well drained and dry, and free from rats or mice.

The size of this chamber should be 111/2 feet wide, 15 feet long, and 7 feet

high, and it should be boarded off from the rest of the cellar by a partition, which forms a wall around the whole of the chamber, and is separated by an air space from the stone wall. In the bee cellar there should be three tiers of shelves and two passages, the lowest shelf should be 18 inches from the floor, the second 20 inches from the lower shelf, and an equal distance between the second' and third shelves. Neither the uprights support-ing the selves, nor the shelves themselves, should touch the roof of the chamber, in order to avoid vibrations from above. Sliding ventilators in the wooden walls of the chamber, and also in

the cellar, are arranged to maintain an even temperature, as all sudden changes of temperature are to be avoided, and the ventilation must be carefully attended.

If the temperature rises above 45 degrees Fahr., the bees will get restless, and in that case air should be carefully admitted at night by opening the ventilators, which may be closed in the morning. And again, in very cold weather it may be necessary to raise the temperature of the cellar-by means of a small stove.

Experiments carried on for a number of years in the Apiary of the Division of Entomology, at Ottawa, have shown that the following is one of the most satisfactory methods of preparing the bees for wintering in the cellar. The hives are placed on the shelves and each hive has a three-inch block under the back end, so that the rear is higher than the front; this ensures a better ventilated and a drier hive. In addition, each hive is raised from its own bottom board by means of a one-inch block placed at the back. The front entrance is left wide open. The roof or cover of the hive is removed, and its place is taken by a chaff cushion four inches thick and large enough to extend two or three inches over the sides of the hive; several layers of coarse sacking or two or three empty bags may be used if preferred. If there are no shelves in the bee cellar, an empty hive should i placed on the floor and a three-inch tock should be placed on the top of the hive at the back. Upon this, three hives may be tiered, each being blocked up in the manner already described in the case of the hives placed on shelves. Satisfactory results have also been secured from building a bee cellar in the side of a small hill, and wintering the bees there.

Suffolk Down Ewes on Glencarnock Stock Farm, J. D. McGregor, Brandon

the barley which would otherwise make good malt is rendered unfit by having the ends cut off as above described.

Seeds from various members of the grass family have been used for the purpose of malting and the production of beer, yet, the experience of manufacturers for many centuries has proven that barley possesses most fully those properties required for a good malting grain. Of the many varieties of barley some have been proven to be particular-ly good grain for brewing, as, for exam-ple, the variety known as "Chevalier." ple, the variety known as one the four-Barleys are known as six-rowed, fourrowed and two rowed. In the first there are six rows of fertile flowers all bearing fruit; in the second, four rows, and consequently 4 rows of grain on each head; and the last, two rows. Those grains belonging to a head of either of the latter two classes are given better

thin, smooth and slightly wrinkled. Thick, heavy, crinkled skins indicate that it has been grown on wet land.

#### WINTERING BEES IN WESTERN CANADA

Where we get long spells of low temperature, as we often do in Western Canada, the problem of wintering bees is of special importance, and with the exception of some parts of British Col-umbia, it is usually advisable to winter bees under cover.

Bees, when wintered indoors, should be kept as near as possible at a tempera-ture of 45 degrees Fahr., as then they are usually inactive, and do not consume much stores, but if the temperature should rise to 50 degrees Fahr. they become active and possibly may start to rear brood.

To be successful in wintering bees, at-





Provinces is used for malting purposes The crop of 1912 in Alberta produced more barley of a high grade in that province than any previous crop, and the prospects are that the crop of 1913 will be better than the crop of 1912. For many years one of the well known brewing and malting companies in the West has been paying a minimum standard price of 45 cents per bushel for this grain. This year the quality of the bar-ley looks pretty good for malting purposes, the grain being large and plump, and, in consequence, there will probably be a good demand for it at enhanced prices

If barley gets too much rain it will go off color and brewers like and pay a good price for good colored grain if it is properly threshed. When we say properly threshed we mean thereby that

Pulling in Binders after cutting, at Moose Creek Farm, Carlyle

opportunities for development than those found on the fuller six-rowed variety.

The best malting barleys are grown on light, warm, friable soils, or on rich, loamy, well drilled soils, but good malting grain cannot be produced on heavy, cold, clay land. There must be a very small percentage of what is called dead grains in the sample. By dead grains is meant grains that are killed by overripeness, sprouting in the ear; due to being exposed to moisture before threshing, heating in the stack, that is killing the germ, improper storage, attacks of vermin and insects, or damage in being threshed.

tention is required to be paid to the following: The hive should be filled as far as possible with young bees. If there is a large proportion of old bees they will die off in the winter, and the colony will be weak in the spring.

If brood rearing continues up to about the middle or end of October, then there will be a good supply of young bees in the hive, and the hive will come out strong in the spring.

When cold weather sets in about the end of October, the bees should occupy not less than six, and preferably seven or eight spaces between the brood combs, and they should also have plenty of

Bees should be removed to their winter quarters whenever cold weather sets in, and they have finished raising brood. In Southern Saskatchewan about the

middle of November is about the time for putting them in the cellar, and they stay there till the middle of April, although the time will vary a week or two, according to the character of the season. They should be removed to their winter quarters at night when all the bees are in the hive, or on a very cold day, and great care should be taken not to bring the hives out of winter quarters Continued on Page 12

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