

and extending well forward; fleece dense, strong, lustrous, fine, even, free from black strands, and covering the body, head, belly and legs to knees; scrotum of rams well covered with wool. Shropshires have become popular over wide areas in England and America, and have proven very satisfactory to their owners generally, either as pure-bred or for crossing for purposes of mutton and wool production.

Can Prevent Blackleg.

In a recent bulletin the Agricultural Experiment Station of the Territory of Oklahoma gives some interesting directions for the prevention of blackleg in cattle. The only precaution necessary is the vaccination of the cattle twice each year, while the animals are young. It says: During the five years the station has been distributing vaccine free to the farmers and stock-raisers of Oklahoma, 400,000 points have been distributed. In spite of this free distribution the officers in charge of the station say that many of the cattlemen wait until one or more calves in their herds die with the disease before they take precautions for the protection of the rest of the herd.

The belief is rather general among cattlemen that the animals are infected with blackleg through eating or drinking some tainted or poisonous food or water. To disprove this notion, the Oklahoma Station conducted experiments into the cause of the development of the disease in young animals that seem conclusive. These experiments consisted of isolating two calves and drenching them with the pulverized meat of a calf that had died of the blackleg. The calves were kept up for a week after the drenching, but no noticeable effects followed the drenching.

At the end of the week the calves were inoculated with the one-hundredth part of the amount of tainted meat that they had put into their stomach by drenching, and the result was that one of the calves died in forty-one hours after inoculation, and the other in fifty-two hours.

From these experiments the veterinarians deduced that the disease was certainly the result of inoculation. How it is done is, of course, a mystery, but the presumption is that it is done by an abrasion of the skin, by striking or scratching against some object containing the germs, or that after the wound is made the germs of the disease find their way into the open wound.

A London Imperial Exhibition.

Substantial progress has been made in the organization of and preliminary arrangements for the Colonial and Indian Exhibition, to be held at the Crystal Palace during next summer. All the countries owing allegiance to the British Crown have been invited to take part in an exhibition, intended, to quote from the official announcement, "to offer to the people of the United Kingdom an object lesson which will demonstrate that the British Empire produces all the necessities and luxuries of life in quantities large enough to supply the wants of all its inhabitants, while the quality is at least equal to the quality of those produced in any other portion of the globe." Failing the erection of a new building for the purpose, no better site could be found in or near the metropolis for this Imperial undertaking than the vast house of glass, originally constructed for the epoch-marking exhibition of 1851. A floor-space of over 100,000 square feet is available for exhibits, and the area can be made half as large again should the demand for space warrant the temporary suspension of a few every-day features of the Sydenham center of entertainment and instruction. Though negotiations have not been finally concluded, it is expected that Canada will take a larger amount of space than any other portion of the King's dominions, no less than 25,000 feet being spoken of. India will also be well represented, for the project has been heartily taken up both by the India Office and the Governor-General in Council. The Australian Colonies are taking separate action, but the aggregate space they will occupy will be considerable. Victoria has contracted for 1,500 feet, and New South Wales and New Zealand are each arranging to have 2,500 feet. The promoters have had hearty encouragement from S. Australia and Fiji, and as most of the Colonies of the Commonwealth have permanent exhibition votes, substantial co-operation from them may be looked for. The Crown Colonies of the British Protectorates are evincing a practical interest in the project, quite equal in proportion to their means to that shown by the self-governing Colonies. The co-operation of Rhodesia and of British Central Africa has also been secured. The details of South Africa's share in the enterprise remain to be settled. Success is more than assured, and there is every reason to hope that the exhibition will do credit to the Empire at large, and the Colonies in particular.

A Good Watch.

Dear Sir,—I take pleasure in acknowledging the receipt of my watch. I am well pleased with it. Thanks for your promptness in sending it.

Yours truly,

Vaudreuil, Que. GEO. R. STEPHENSON.

FARM.

Another House Plan Competition.

The success of our "A" competition prompts us to renew the "B" competition offer of \$5 for 1st prize and \$2.50 for 2nd prize. Plans and written descriptions of houses in actual existence costing less than \$1,500, suitable for smaller farms or for the homes of farm help and family. Statement of cost must be given, and particulars of wall construction, heating, ventilation, dimensions, size of rooms, arrangements for domestic convenience, etc. All plans and articles must reach this office not later than Dec. 17th, and in every case the name and P. O. addresses of the writer of the descriptions, as well as the owner of the house, must be marked on the back of plans and manuscript.

House Improvement.

To the Editor "Farmer's Advocate":

I read with much interest the letter in last week's "Farmer's Advocate" on improving the farmhouse, and as I had a somewhat similar experience I will, with your permission, give you a little account of it, which may be useful as an incentive to others who have inconvenient houses, and have been either indifferent about making changes, or afraid of the expense it may involve.

Our house, a frame, boarded and battened outside, and tar papered and plastered inside, was built in the day of small things, when we felt that we could not afford to make it complete, so we built only the main or front part, and put up a temporary summer kitchen, trusting to being able later to add a more substantial kitchen. The lower floor was divided into three rooms, a good-sized living room, a small parlor, and a small spare bedroom off the parlor. There was in the living room a door to the cellar stairs, and one to the stairs leading to the upper rooms, besides the outer door to the kitchen, and one to the small hall at the front door, off which was the parlor. Later, we found ourselves able to build at the rear a dining-room and a kitchen, with bedrooms above. We then concluded to use the living room in the main building for a parlor,

more convenient arrangement. A small hall or lobby inside the side entrance door was extended a few feet by removing a partition, and by cutting a doorway the stairway to the upper rooms was reached from this hall, and the door from the parlor to the stairs was closed. Part of the original spare room, then a clothes room, was taken for a stairway to the cellar, a door being opened from the dining-room, and we had provided three very satisfactory improvements—a larger hall, a handier stairway entrance to the upper rooms, and an inside stairway to the cellar. So well satisfied were we with these changes that a couple of years later we turned our attention to the cellar, which was all in one room, and had only a clay floor, which was often damp, and sometimes wet. We built a brick partition, dividing it into two rooms, and laid a good floor of cement concrete, which made a very gratifying improvement, and since that time, our wood-lot having given out, we made another brick partition in the cellar, using part of it for a furnace room, and we are now much pleased with the result of all these changes.

S. C. J.

The Early Butchering.

How we all dread the killing time, whether the year's supply of pork is prepared, or, if only the thrifty light-weight we kill to use before winter, the amount of greasy vessels, cloths and machines, as grinder, lard press, etc., are about the same.

It makes much less work if the cutting of the meats and rendering of the lard can be accomplished out of doors.

This is more easily done now than in winter, as the weather is ideal for outdoor work.

Sometimes when the pig is killed and jointed, a woman finds it on her hands to complete the job. Even now I would say to her, keep the muss out of doors.

Standing out stirring lard sometimes brings us a cold, but where one stands in one spot for some time, as in cutting or trying out the fat, over-shoes should be worn, and an extra jacket or wrap put on, even if it seems pleasant in the sunshine.

The finer one cuts the fat the quicker it tries out, so this is a way of shortening this most disagreeable part of the work.

The iron kettle that is apparently clean will likely discolor the lard if it has not been used lately, and to prevent this the entire inside should be scoured with wood ashes, rinsed and dried before placing the fat in it.

Put a little of the leaf in first and the grease will start at once, and when this is frying add the other fat, or such a portion as can be tried out at once. Keep the heat up, so the grease will come out, for if the heat is low the under pieces will steam the upper ones, and we will have but some boiled fat meat for our trouble.

Never leave the stick in the kettle when not stirring, as it may press some of the fat against the kettle and cause it to burn.

Very brown cracklings mean brown lard; yet

to get all the fat the cracklings should be crisp; otherwise uncooked lard or fat and water will be pressed out together and the lard will not keep. A lard press will soon save its price, for lard is high, and a few pounds amount to quite a sum.

If one has a seamless colander the cracklings may be dipped into it and drained before pressing, but should go to the press quite hot. Strain the lard through a cloth and put away when cold.

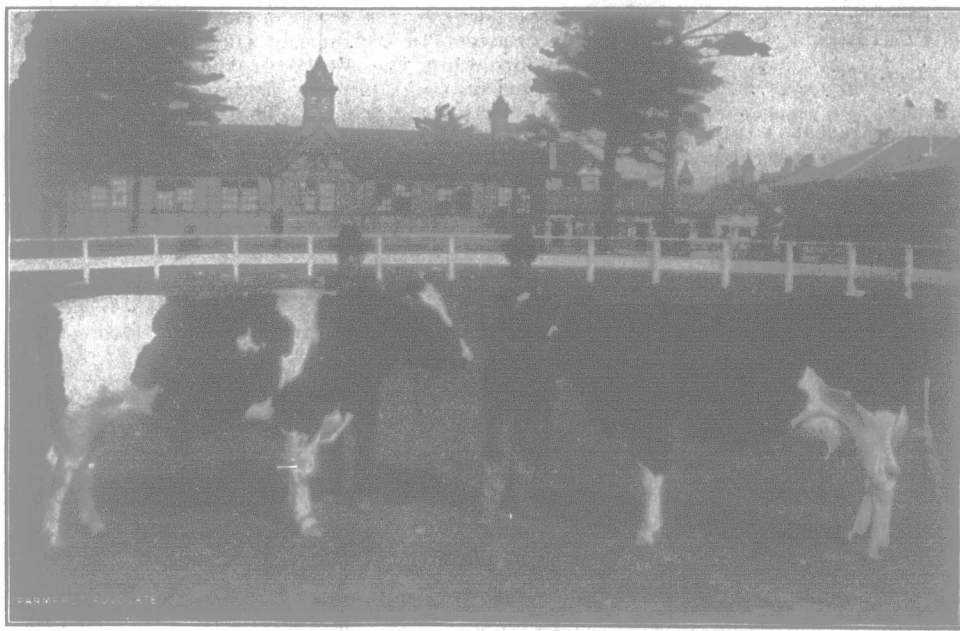
One can put hot lard in cans and other soldered vessels while it is hot, by standing them in larger vessels of cold water. Water cannot be made hot enough to

melt solder, and is, therefore, a protection.

When the sausage is cut and seasoned pack it in stoneware jars and cover with fresh lard; set in a cold, shady and airy place and it will keep for some time.

One had better use the spare-rib and chine first, as they are better fresh. The feet may be cleaned, cooked tender and vinegar and salt and spice added to make palatable, the bones and gristle removed and then can for future use.

Last winter I put up some in February, and they were fine in June.



Prizewinning Holsteins.

Yearling bull Count Mercena Schuling 2848 C. H. B., first prize, Toronto and London exhibitions, 1904, and Lady Pietertje Mercedes 49582 A. H. B., second-prize cow at London, 1904. Owned and exhibited by W. H. Simmons, New Durham, Oxford Co., Ont.

and the small parlor for a spare bedroom, using the former spare room as a clothes room. When these changes were made we found that the only way to the cellar inside the house, and the only way upstairs, was from the parlor, which was far from a satisfactory arrangement. We closed the door to the cellarway, and for years had only the outside entrance to the cellar, which was surely an awkward arrangement, and was found so intolerable that we concluded to call in a carpenter to see how things could be mended, with the result that with very little expense we had a much