SUNSHINE FURNACE

There is no dust nuisance in connection with the Sunshine.

Because the Sunshine is fitted with a dust flue (see illustration.)

When you rock down the ashes (no back-breaking shaking with the Sunshine) what dust arises is drawn from the ash-pan up the dust-flue, then across the fire-pot to the smoke-pipe, as shown in illustration, where it immediately ascends to the outer air.

Only two things to remember in connection with this operation :— open both the dust and direct draft dampers.

Sunshine is just the cleanest, simplest, easiest managed, greatest labor saving furnace that you can buy

If your local dealer does not handle the "Sunshine" write direct to us for

Free Booklet

McClary's

London, Toronto, Montreal, Winnipeg, Vancouver, St. John, Hamilton, Calgary.

OATS!

Prices are good—take advantage of them by shipping through us.

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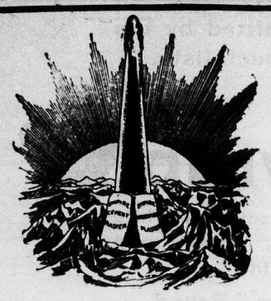

in your new house, get the

EMPIRE BRANDS of Hard Wall or Wood Fibre **PLASTER.**

Finish with **Gold Dust Finish** and **Gilt Edge Plaster of Paris.**

Manufactured by

The Manitoba Gypsum Co., Ltd.

Winnipeg.

About the Farm.

The Dairy.

"Where are you going, my pretty maid?"
"I'm going a-milking, sir," she said.
"Dear maiden, I'd like to disclose the fact,
That I'm an inspector under the Act.
So pray remain, for I want to know
A thing or two before you go.
Nay, pretty maiden, you must not weep,
How far away are the pigs you keep?
And what percentage of butter-fat
Does your moo-cow yield? Pray, tell me that.
And how is the health of your pretty pet;
Has it anthrax, cancer, blackleg, garget?
Has your sister measles or whooping cough;
Is the water clean in the drinking trough?
I pray thee, answer these questions of fact,
For I'm an inspector under the Act.
With the fierce bacilli I also cope
By means of my powerful microscope.
"Excuse me, I must examine your hand,
Purely official, you'll understand."

Dairy Notes.

It is impossible to get pure, clean milk from a filthy cow.

Why not build a milk house or a milk cellar? Wouldn't it pay?

Cleanliness is the all important detail in producing high quality products.

Milk does not have to be sour in order to be unfit for food consumption.

Do not mix cream of different temperatures or widely different degrees of acidity.

The place for the milking stool during the milking operation is under the milker.

The calf should have either sweet milk or sour milk all the time, preferably the former.

Every intelligent man can make dairying pay because intelligent methods always win.

Sunshine is a great enemy of bacteria. Place the milking utensils in the sun when not in use.

The "book-farmer" who puts his learning into practice will make dairying pay where the other fellow, who derides so called "book-farming," will fail.

Buy or make some fly repellant. A good dairy cow deserves a better use of her time than that of fighting flies all day. Fly fighting costs money in diminished milk yields.

Clean cold water is an article about the dairy for which no substitute has yet been found. In cooling milk, washing the butter in the churn and numerous things it is almost indispensable.

Take the newly drawn milk out stable as soon as possible. Don't hang the bucket up on a nail or set it behind the door while you turn out the cows. Warm milk absorbs much more filth and offensive odors than at any other time.

If the milk is sent to the creamery see that the cans are emptied immediately upon their return, for if the sour milk stands in them on a warm day the taint is hard to remove. A little Gold Dust or similar washing powder will be found a helpful addition to the wash water.

If you use a separator it is not absolutely necessary to wash the bowl twice a day. At night after the separating has been finished run a pail of cold water through the separator, then remove the bowl and place it in cold water to remain over night. In the morning it will be sweet and ready to run thus eliminating a troublesome bit of evening work from the housekeeper's routine.

In the dairy more than any other part of the farm work is "Cleanliness next to Godliness," and this is especially true as regards the milk pails and other utensils. In doing the morning work many a thrifty housewife leaves these to be washed until the very last, little thinking how much labor and trouble would be avoided if they were washed first. Immediately after milking the pails are very easily cleaned, but if allowed to stand until the milk left in them has even partially soured it takes a lot of scouring to make them clean and sweet. A brush with stiff bristles will be found very effective in washing milk cans as it penetrates into every corner and removes stray particles of milk that might otherwise remain. Many a churning of bad butter can be traced directly to small portions of sour milk that escaped the vigilance of the washer. Sunshine is also very essential in keeping the milk things in the proper condition. A rack arranged on the sunny side of the house where the milk cans, pails and inside parts of the separator, if one is used, can be placed after being washed will repay for itself many times.

Selling Cream.

It is sometimes hard for farmers to understand why the test of separator cream should vary so much when conditions are seemingly similar. Conditions may be exactly alike but the quality of the cream may vary greatly. The cream test depends considerably on the way the cream is handled. For instance, the cream screw may have been set so that the cream is either too thick or too thin to give a satisfactory average test. There is a vast difference in 20 per cent cream and 40 per cent cream, and, as most people know, such extreme tests will not usually prove as satisfactory as an averge test of 25 to 35 per cent. Cream buyers sometime urge producers to bring in cream of extreme test, for they find it advantageous to buy such cream. You will not get full value for your cream if you have not learned to properly run your separator. Then, too, there are robber separators as well as robber cows and the Babcock test should be brought into requisition in order to detect them.

Another highly important matter in selling cream is to bring it in to the buyer in such a condition that it immediately creates a good impression by its cleanliness and sweetness rather than a prejudice on account of its filth and sourness. The good impression can easily be obtained by having clean equipment at home.

Don't keep the cream too long. When it gets so bad that you would hesitate to use it yourself, it ought to bother the conscience to sell it to some one else.

Lumpy cream is unsatisfactory cream. When the cream is lumpy it is almost impossible to get a fair test. The man who does the testing usually takes these lumps and breaks them up and gets the cream smooth before testing. It can be readily understood why the test would vary greatly under such conditions. Lumpy cream comes from suddenly mixing batches of cream of different temperatures.

To get good saleable, satisfactory cream, learn to run your separator, keep things clean, market as often as possible, and absorb all the information that can be obtained from studying dairy books and dairy papers and asking questions of cream buyers and successful dairymen. Successful dairying nowadays is a science, not an accident, and requires study and thought.

Poultry.

Whitewash the poultry house and chicken coops. It will cleanse and purify them and make them lighter and brighter.

If the growing chicks must be confined in yards, it is better that the yards be made movable in order that they can be shifted to a fresh spot when the ground beneath becomes foul.

No more turkeys should be hatched this season; any hatched after the first of July will not be sufficiently strong to withstand the cold weather when it closes in a few months later.

Ducks cannot live without plenty of grit and they will not usually pick