



### Complete Water System at Little Cost

Probably you have never considered putting in a water system on account of the heavy cost. We can furnish you with a dependable, efficient system at a price far more reasonable than you may have thought possible. We make many styles and sizes to work by hand, windmill, gasoline or electric power. We have outfits for every purpose, and can fit your needs exactly. Outfit shown below is our hand-operated.

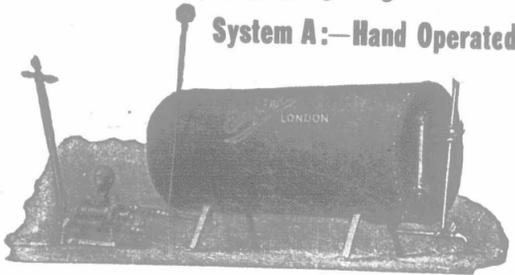
### EMPIRE Water Supply System

Our pumps are made to furnish water and air simultaneously, water alone or air alone. They give strong

pressure to every part of the house, affording ample fire protection and running water on all floors. Simple connection to kitchen stove enables you to have running hot water wherever desired.

Write us to-day and let us help you to solve your water supply problem.

**EMPIRE MFG. COMPANY, LIMITED**  
East London, Ontario



**TRADE MARK**  
"The only ammunition entirely made in Canada."



## Double the success of your shooting

Because of their dependable qualities, nearly twice as many Dominion Shells are used in Canada as all other makes combined.

### Shoot Dominion Shells

The primers are sensitive and sure fire; only the choicest powders from the world's most reliable mills are used; the shot is double chilled; the loading is done with care and precision and the inspection and testing are thorough in every detail—a combination that produces the perfect balance that brings results.

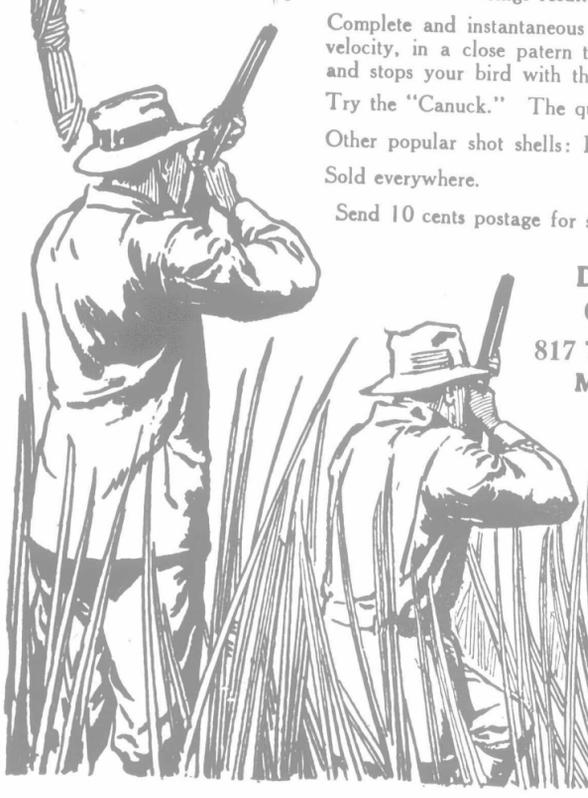
Complete and instantaneous combustion drives each shot with uniform velocity, in a close pattern that neither wings nor cripples, but strikes and stops your bird with the center of the load.

Try the "Canuck." The quick load for fast shooting.

Other popular shot shells: Imperial, Regal, Sovereign and Crown.

Sold everywhere.

Send 10 cents postage for set of colored game pictures.



**Dominion Cartridge Company, Limited**  
817 Transportation Building  
**MONTREAL**

### Questions and Answers. Miscellaneous.

#### Removing Warts.

How would you remove warts on nose of yearling colt? They are numerous and large, with a number of smaller ones. They are of a seedy nature, and have been very unsightly for some months. I have been using castor oil on them without effect.

W. J. W.

Ans.—Some claim that the repeated use of castor oil will remove warts. If they have long, constricted necks, they may be clipped off with a pair of sharp shears, or cut off by tying a small cord or thread around them tightly. Warts with larger bases may be taken off by applying butter of antimony with a feather. Wounds caused by cutting off should be touched with caustic potash to burn out roots and aid healing.

#### Cream Mixing.

Should the warm cream from a separator be mixed with the rest at once, or be allowed to cool? If so, why? If warm, new cream is added just before churning, does it diminish the amount of butter, or cause some butter-fat to remain in the buttermilk?

C. L.

Ans.—Warm cream from a separator should not be mixed with the cream from previous lots until after cooling, for the reason that the warm cream starts the bacteria (small plants) to grow, which are dormant, or apparently lifeless in the cold cream; and the warm cream also carries considerable life in the form of bacteria, which, if put into the cream from previous separations, start to grow and multiply, whereas if the cream be first cooled, these plants are rendered inactive by the cooling. The souring of milk and cream, and most of the bad flavors in milk and cream are caused by low forms of plant life, which grow and increase in numbers rapidly, at a warm temperature, but grow and multiply slowly if the milk or cream be cooled to 50 degrees F. or lower. Warm new cream added to ripened cream just before churning will cause an excessive loss of fat or butter when the mixed lot is churned, for the reason that the sour or ripe cream tends to churn more quickly than the sweet cream, hence some of the sweet cream is lost for butter-making. The cream for a churning should all be mixed together for at least twelve hours before churning. This produces uniform ripeness, and uniform results in churning, and more butter.

H. H. D.

#### Burning Lime.

1. Could you give me any information as to how to build a small lime kiln? I have plenty of good lime-stone, and plenty of wood for burning. I would like to burn about five hundred barrels of lime at a time.

2. How long would it take to burn each batch?

3. About what weight of stone would be required to make five hundred of lime when burned?

A. W. J.

Ans.—1. Lime kilns as built to-day are very much more complex than the old forms, and I presume that it is regarding some older forms that you wish to have some information. These were usually built somewhat egg-shaped, with the small end down. They may be built with lime-stone, but would have to be lined with brick or cobble-stone, or some stone that will not burn away with the heat. A space was left at the bottom of the kiln and arched over, where the fuel could be burned, the heat passing up through the kiln. During the latter part of the burning the kiln was covered somewhat so as to retain the heat and insure the burning out of the top part of the stone. It would hardly seem as though it would be practicable to burn five hundred pounds of lime in this form of kiln, for if the kiln was made small enough to accommodate such a quantity, the cost of fuel and the labor in burning the lime would be greater than the value of the lime.

2. In this form of kiln it would take four or five days to burn each batch. If the fire is made too intense the lime is destroyed, and that would perhaps be another difficulty in burning very small quantities.

3. The proportion of weight of the pure lime-stone to lime is as 100 is to 56, provided the stone is all the pure calcium carbonate. Consequently, approximately, it would need double the weight of lime-stone, or 1,000 pounds to procure 500 pounds of the lime.

R. H.

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Root an sisting of etc., hay and sugar total area pared with their estim compared Potatoes g els, from excellent a minion of for this 1908, excep average re an average the same of the p against \$3 yield in th cially good bushels in bushels in in New Br roots-yield value of 66,788,000 in 1913; ha value \$145 859,000 to 1913; alfalf 000, compa \$2,319,000 000 tons, with 2,616, in 1913; ar value \$1,092 tons, value age yield pe bushels, ag 1.28 tons, 10.25 tons, 2.42 tons, average qua Canada is cent. of the estimates of wheat this were collect the end of the results the five fall-acres, compa 1913 of 1.1 harvested th The acreage net increase 9.2 per cent sown was re than in 19 wheat crop this year, p acres, as co the area sow increase und therefore, is per cent. in inces, the ar again decrea cline attribut ing seasons e ver, is the c fall wheat is estimated to compared with a decrease o British Colum of 5,500 to 6 The condition October 31 is inces as 96.5 which, upon t conditions pr year's harvest of about 1.5 of the past 2 Ontario, the was 99; in M wan, 60; in Columbia, 96

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