

QUESTIONS AND ANSWERS.

HOW TO APPLY PHOSPHATES.

Forestnook Farm, Jan. 13th.

To the Editor of FARMING:

In your issue of Jan. 3rd I see some one asks "Why butter won't come."

I cannot tell what the cause is, but think I can tell what is of more practical use, how to remove the cause and get the butter.

Heat the milk, as soon as it is brought from the barn, to about 150°, then cool and cream in the usual way. I do not know why this removes the difficulty, but I know it does it.

Do not waste time heating cream alone as that is no use. All the milk must be heated, and, of course, it must be done in some sort of a double boiler, and stirred frequently while heating.

I have a field pretty well run out. I want to raise a crop of oats off it and seed to clover, using phosphate powder for fertilizer. What is the best manner of applying the phosphate? The soil is gravelly.

Yours truly,

JOHN McNAB.

Smith's Falls, Ont.

Pasteurizing the milk or heating it to about 150° would have the effect of destroying about 90 per cent. of the germs to be found in milk, and if the cause of the butter not coming is due to some injurious bacteria in the milk this method would certainly check their development. In heating milk to this temperature care should be taken to cool the milk as quickly as possible after the heating is done.

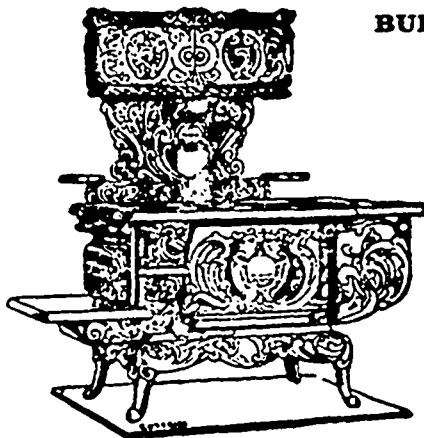
The best time to apply phosphate is in the fall of the year. It is better to apply it to the land after it is plowed, or between plowing and harrowing. If applied to the land before plowing it is apt to get too deep in the soil. All phosphates should be thoroughly mixed with the soil, and to get them thoroughly mixed the soil should be made fine and pulverized. In a gravelly soil there is much more need to apply the phosphate after plowing.

INTENSIVE CULTURE IN THE GARDEN.

In my market garden I have practised some methods of intensive cultivation, a description of which may interest your readers. Every market gardener should have an experiment plot in connection with the market garden, that he may first experiment with new methods of culture, or test new varieties of fruits and vegetables, before he uses them extensively. Such an experiment plot has proved very valuable to me, and one of the good things which is the result of several years of experimenting on a small plot is my new method of celery culture. I have before described this method in articles written for publication, but I think it will be new to most of the readers of this journal, and as I believe it to be the latest and best plan by which a good article can be produced at a minimum cost, thus

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