

the others, three feet apart each way. In planting, expose the roots to frost, wind and sun, as little as possible, and press the earth about the plants very firmly with the feet. Do not plant on a windy day, and do not plant deep. So soon as planted, cut back the canes to within a few inches of the ground, and fall set plants should have a small mound of earth made over each plant to protect them from sudden freezing and thawing. Keep the soil loose and free of weeds throughout the season, treating all suckers as weeds, except three to five to a hill, if kept in hills, or a single row, if kept in rows, for fruiting. It is best to plant something of an assortment, as there is a difference in flavour and times of ripening.

STRAWBERRY CULTURE.

Moist but well-drained land is the best for the strawberry. Avoid the shade of trees. The soil should be thoroughly and deeply pulverized, and fertilizers used freely. In setting, *do not plant deep*, but press the earth very firmly about the plants. Do not plant on a windy day. Shade valuable plants with coarse litter or berry baskets, or boxes, for a few days after planting. For hill culture, plant in beds four feet wide, with alleys two feet wide between them. Plant in each bed three rows of plants fifteen inches apart, and the plants the same distance apart in the rows. For the matted-row system, plant in rows three feet apart, and the plants a foot apart in the rows. For the best results, mulching with some light material is indispensable, and should be applied just as soon as the ground has become slightly frozen, and partly or entirely removed when the ground has become "settled" in spring. It is well for all to plant at least three varieties—early, medium, and late—to expand the season to its full limits.

In ordering trees for spring planting, the nut-producing trees, such as the walnut and hickory, should not be omitted. They can be planted in rough and rocky places that would not otherwise be utilized. The demand for nuts and timber is constantly on the increase.

If you begin pruning fruit and ornamental trees and shrubbery while young, and follow it up each year, you can form just such a top as you want. If your trees need spreading out, cut the young shoots off just above a bud on the outside of a shoot; and if you want to train upward, leave a bud on the upper side of the limb where you cut it off.—*Chicago Journal*.

The Prairie Farmer says: "Weeds on gravel walks may be destroyed and prevented from growing again by a copious dressing of the cheapest salt. This is a better method than hand pulling, which disturbs the gravel and renders constant raking and rolling necessary. One application early in the season, and others as may be needed while the weeds are small, will keep the walks clean and bright."

THE latest plum which ripens on our grounds (nearly 48° latitude) is Coe's Late Red. Nearly one-half the crop was ripe and gathered this year about the 24th of October, and a portion still remains (first week in November) continuing to ripen in succession. In some seasons the ripening begins the middle of October, but we always have its fruit after all others have disappeared. In a few unfavourable seasons, very cold weather has prevented ripening, but usually a moderate white frost does not effect it. The tree, now twenty-five years old, is remarkable for its healthy growth and productiveness, and the fruit is quite good in quality, the flesh separating freely from the stone. It is a desirable sort where half the seasons give mature crops.

THE DAIRY.

DAIRY FARMING.

Of the three branches of dairy farming, butter making engages the attention of the largest number, and is the only one open to many farmers. It is quite possible for the owner of a half dozen cows to produce as much butter per cow, and this of as good quality, as can the manager of the best and largest factories. In many cases the butter product of the small dairy can be sold for as great a price as can that produced at the factories. In most villages or towns there is a limited demand for really choice butter at good prices. We have known cases in which small butter dairies were made extremely profitable, when they formed a part of a general system of farming. On the other hand, few branches of farming are more unsatisfactory than is butter raising as carried on on the majority of farms. Most of the butter in such cases is made in the summer months, when prices are lowest, and when all on the farm is most busy. Whether good or bad, the butter is "traded" at the village store for groceries. Vast quantities of butter do not bring the makers more than ten or twelve cents a pound.

One marked advantage of butter making over either of the other branches is that the skimmed milk is retained at home. By one of almost any of the plans for deep setting of the milk, the cream can be taken off and the milk fed while yet sweet. The value of pure, sweet skimmed milk for feeding either calves or pigs is generally much underestimated. Butter factories have never been so popular as cheese factories, and, as formerly conducted, they were open to the objection, that the milk was taken from the farm. The now popular system of collecting the cream to be made into butter at a central establishment removes this objection, and also reduces the work necessary at the former. Disposing of the milk to cheese factories, either by sale or to be made into cheese on a co-operative plan, has been and is exceedingly common. Delivery of the fresh milk requires less work, perhaps, than setting the milk for the cream to rise. Often the whey can be returned to the farm, but this has little value compared with skimmed milk. More profitable than the home manufacture of poor butter, or of good butter for a poor market, selling to cheese factories is not, usually, as profitable as selling to the best creameries. In some parts of the country—most notably, in our own observation, in Sheboygan Co., Wis.—highly satisfactory results have come from small cheese factories—often with not more than 100 cows; with inexpensive buildings and operators; the work done by proprietor, or help employed at moderate pay. Compared with the great factories, these seem like small affairs, but the proportionate profits are often as much; there is less waste of time in delivering the milk; fewer patrons to please, etc.

For many farmers, however, either a cheese or butter factory is out of the question, and home butter making is the only resort, unless milk selling for large cities or to supply neighbouring villages or towns be practicable. With growth of great cities, the demand for milk rapidly increases, and the old plan of reliance on dairies kept in the suburbs is, happily, coming into disfavour. For farmers near railway stations within forty or fifty miles of a great city, there is often no more profitable mode of disposing of milk than selling it for the city trade. Usually this involves an uncomfortably early morning delivery. Especially in winter, or with bad roads, this is a serious objection.

The business of a local milk supply dealer is a hard one, but is often quite profitable. It is a petty retail trade, involving hard work; travel

early or late, in bad weather as well as good; some bad debts will be made; any quantity of unpleasant criticism will be received. If one is willing to meet all these things, a large percentage of profit is often received.—*Breeder's Gazette*.

GOOD COWS.

"Better pay for a good cow than accept a poor one for a gift," Uncle Robert has said many times. Is argument needed? Not with experienced dairymen. A good cow is one that will make from ten to twelve pounds of butter a week for ten months in the year. A poor cow such as is kept by the average farmer in nameless sections of the country, to our knowledge will make from two to four pounds—average three—eight months in the year.

Kept up on purchased food the good cow will consume 400 hundred bundles of corn fodder or its equivalent, when kept up, worth say five cents a bundle or \$20, and one hundred bushels of meal worth fifty cents a bushel—\$50.

The poor cow will require the same amount of food if kept up, and the food purchased.

The good cow will average ten pounds of butter a week for forty weeks, or 400 pounds of butter, at present prices in the country worth thirty cents, and in market forty, making the value of the butter at thirty cents—\$120, profits including labour \$50 in one year.

The poor cow will make in thirty-two weeks an average of three pounds or ninety-six pounds of butter; allowing the same price, ninety-six pounds at thirty cents—\$28.80, making a loss on the keeping of \$41.20. How long will it take to make \$1,000.

Thousands of farmers are thus getting rich, as the boys say, "over the left," without even thinking what they are doing. Only saying, I bought that cow cheap. She was dear as a gift, if the good cow cost \$100. We have had both kinds, and those half way between these extremes. The presentation of these extremes presents the folly of many farmers in the true light.

But take medium cows, the one makes seven pounds of butter weekly forty weeks, the other six pounds for thirty-four weeks. Seven pounds for forty weeks is 280 pounds at thirty cents per pound—\$84, or a profit of \$14 above the cost of purchased food. The cow that makes six pounds for thirty-four weeks, makes 204 a year, which at thirty cents a pound amounts to \$61. She is kept at a loss of \$9.80 each year, and in ten years at a loss over the seven-pound cow of \$98; making the seven-pound-a-week cow cheaper at \$75 than the six pound cow as a gift, risk excepted. No man can afford to keep a poor cow for making butter. The best thing that can be done where one is saddled with cows that make only four or five pounds of butter a week, is to raise stock and feed it for the shambles. For this purpose short-horn bulls should be used. But the butter-making qualities may be greatly improved by crossing with Jersey, Guernsey or Ayrshire bulls, and carefully noting the escutcheons and saving for cows only those marked with the best points.—*Philadelphia Practical Farmer*.

THE Iowa Register rises to say: There is more real rascality perpetrated in dairymen making skimmilk and buttermilk cheese than in all the oleomargarine and sowine butter made in the United States.

FROSTS will fine the soil more perfectly than any tools of the cultivator. It not only releases the inert plant food in the soil, but makes the manure that is added more available for the crops of the next season.