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Agricultural Doings in British Columbia

From Farm and Dairy's Special B.C. Correspondent.

INDICATIVE of the increasing interest in agriculture in British Columbia, was a Farmers' Day Celebration held at Revelstoke in the heart of the great Selkirk range. The environment at Revelstoke does not strike the visitor agricultural. The Columbia valley is very narrow here; snow-capped peaks are on all sides; in winter there is a tremendous amount of snow; the air has the mountain flavor. But farmers do well. Last year Revelstoke captured the district prize at the International Irrigation Congress at Calgary. Much land has been cleared and settled of late years.

The Farmers' Institute, the president of which is Mr. W. E. Smith, one of the most successful farmers, is just about the liveliest in the province. When this spring the government department arranged for a series of lectures the Institute decided to celebrate a little. And it really did celebrate. Besides live stock competitions, there was a log chopping contest. The merchants of Revelstoke donated prizes liberally. Five government lecturers helped the good work along. They say they will talk about the monster parade for twenty years, which is a long time as time goes in British Columbia.

The Cost of Experience

I doubt not but that some Farm and Dairy readers could tell interesting stories bearing on the cost of education by experience. Mistakes of the inexperienced farmer are often disastrous and sometimes fatal.

But who doesn't make mistakes? The other day Mr. A. Brealy, a Fraser Valley fruitgrower said he lost \$2,000 the first year in his present occupation. To-day Mr. Brealy has about the largest small fruit farm at Hatzie, and is exceptionally successful. Probably he makes more money than any other shipper in the Valley. His shipments this year will be approximately 750 crates strawberries, 1250 crates raspberries, 650 crates blackberries, 1250 boxes plums.

Brealy has forty-five acres under irrigation. He has fifteen trained Chinese boys to help in picking and packing, the work of superintendence being shared by his wife, an efficient farm woman. He has a large number of fruit trees now yet bearing.

It is significant that despite his large income from small fruits Brealy has something to keep him busy through the winter months. His poultry plant to which I refer, is a model. The Strawberry Season.

Fraser Valley and Vancouver Island strawberry growers have had a more successful season this year than last. Around Mission the growers still find their most profitable market in England. Their produce reached easily by express over the C.P.R. Very little goes from this section to Vancouver, where much American stuff has heretofore been dumped. Vancouver Island has disposed of its surplus in the same good advantage, although these growers, too, send much fruit to Calgary.

For vegetables and fruit Vancouver, owing to its proximity to Washington State, is still considered an unsatisfactory market. A farmers' market, regulated in a different manner from the old one, which for years was a white elephant, seems to be meeting with splendid success under Harry Edger's management.

Mr. R. C. Abbott, the provincial market commissioner for the Coast district, has prepared a "preserving calendar," which is being distributed gratis to housewives. It indicates the periods during which small fruits,

and soft fruits, can be bought for preserving to best advantage.

A New Creamery

At Kelowna in the Central Okanagan, a cooperative creamery commenced to operate recently.

F. Dundas Todd, vice inspector, has gathered and placed at the Industrial Bureau, Vancouver, an exhibit of British Columbia honey.

Home Made Corn Sheller

Job W. Taylor, Quebec

I MADE and used a corn sheller on the old farm, 40 years ago, that cost a one-inch board, three feet by six inches, and a common table knife, a kitchen chair and a basket, or tub, to catch the corn. It was made as follows:

When the corn on the cob is dry enough to shell, drive a common steel table knife into one end of the board about half the width of the blade, far enough so that it will hold solid.

**Western Harvest Scene That Is Not Uncommon.**

Place the board across the chair so you can sit on it and have the end containing the knife extend over the chair enough to let the shelled corn fall into the basket. Set your basket holding the cob corn right under this, close up to the front of the chair, then take a cob of corn in your hand, hold your other hand over it, in about the middle, pull and press and you will be surprised to see how easy it is to have the corn leave the cob. When you have cleaned one end reverse the cob and repeat. It is easy to shell from two to three bushels of an evening, and if you want the rood old New England Johnny-cake, such as "mother's milk," you will always want the corn fresh shelled and fresh ground.

We used to call this our visiting work, because if any of the neighbors happened in to look after the machine, put him on the other side of the basket, and talked and shelled corn. No patent on this.

A District Veterinarian

Peter Morrow, Elgin Co., Ont.

EVERY small town in the land boasts a sanitary inspector. Many rural communities have one too. The town inspector is often a doctor with an assistant to look after the more general features of the work. The country inspector is usually a local farmer who doesn't like to interfere with his neighbors' business, and very seldom does his work efficiently. In one point in particular does the rural inspector fall down. He does not know anything of unhealthy animals; and the sanitary inspector who stops short of guarding the health of farm animals in a rural district is neglecting one of the most important parts of rural health conservation.

We have come to regard the highest function of medical men as the preserving of health. Why not appoint a community veterinarian, who would combine the duties of a sanitary in-

spector with the duties of his profession? He could save his salary several times over. There would be opposition to his success at first, but gradually there would develop a public sentiment that would force attention to all his rulings. He would be employed by the township council and have authority to inspect farm herds and their surroundings. He would be in a better position to look after the general health of the community, including that of the people, than the most intelligent farmer who lacks medical training. Surely such a scheme would be practical in counties like this that are devoted largely to dairy and stock farming.

To Increase Butter

WE have two Holstein cows which freshened in March, and both are giving about 26 lbs. of milk daily. We are getting only four pounds of butter a week, and think this is a very low average. Our milk stands in creamers 24 hours in feed water. The cream is kept in a cool cellar. We churn it at about 60 degrees. Would you know why we do not get more cream from this amount of milk. Also, how much butter should I get from 15 lbs. of cream?—Mrs. M. A.

From a Youthful

EDITOR, Farm

Having read your issue for about two months to try and make a few questions which I have help in working around I am a boy on the farm care for and feed the sheep and I have 18 Hinds and three ewes. I present I have only three and one horse to take care of.

One rule I have found out when working is: Banish the dog from the stock. I find when working with stock learn to speak kindly, does more harm to abuse them than to miss a few.

Another point that attention is the difference. Some are enormous fees be allowed to use the cream when milking time comes easy to pick out the pails. A suggestion I would on to other farm boys care for stock is to clean. If it is cleaned day it will not be sticky if only done once.

My motto is: "Have when you turn them spring, and you will see all summer." But I try to be as some of the vets will commence to think too fresh.—A. Slaters Sudbury Dist., Ont.

Live Stock Market

chewer

(Concluded from page 631)

542 miles away, the transit varying from 40 to 50 days. The average shrinkage route was three-quarter cent and on cattle one per cent. The manager that the farmers of the upwards of \$1,650,000 alone by shipping Association. According to official laws, notices the manager of amount of stock which ship on or about a When there is a sufficient car and notifies the rate and hours at which must be delivered for manager receives a of the net weight of all



Interior St. Exterior and Interior Dairy this week. The farm on which the barn that this