

PAYS FOR ITSELF IN 7 DAYS!



Mixing concrete with this 1915 Model Hand Mixer saves you time, labor, and money. You get a better mix with less cement. We have a few slightly used GAS ENGINES—your farm requires one of these. Write for prices and full particulars to
WETLAUFRER BROS.
Improved Concrete Machinery
180-P Spadina Ave. TORONTO

A Gold Mine on Your Farm

You can double your profits by storing up good green feed in a

BISSELL SILO



"Summer Feed all Winter Long"
Scientifically built to keep silage fresh, sweet and good to the last. Built of selected timber treated with wood preservatives that prevent decay. The BISSELL SILO has strong, rigid walls, airtight doors, hoops of heavy steel. Sold by dealers, or address us direct. Get free folder. Write Dept. R.
T. E. BISSELL CO., Ltd.
ELORA, Ont.

CANADA S.S. LINES



The Most Picturesque Water Voyage on the Continent

Many interesting trips covering all important points on Lake Ontario and the St. Lawrence River.

NIAGARA TO THE SEA

A delightful summer cruise through a land of indescribable beauty—a country famed for its traditions, beautiful scenery and cool, invigorating climate.

Niagara Falls—Toronto—Lake Ontario—Thousand Islands—St. Lawrence River Rapids—Montreal—Quebec—Montreal—Bay-Tadouac—Saguenay River Canyon—Capes Trinity and Eternity—Laurentian Mountains.

Many short trips of unusual interest.

Luxuriously equipped passenger steamers. Every comfort and convenience. Low passenger fares.

For full particulars, apply local ticket office or address

Passenger Department
306 Victoria Square, Montreal

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 as agricultural. The Selkirk 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 here 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 prairie 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 \$2,500 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 intensive cultivation. 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 practice 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. The prairie cities reached easily by the 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 to good advantage, although these growers, too, send much stuff I.o.b. 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 Edgott'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 housekeepers. 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 Valley, a cooperative creamery commenced to operate recently.

F. Dundas Todd, bee 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 cob, so that it will hold solid.

Place the board across the chair so you can sit on it and have the end containing the knife extend over the chair. Then take the shelled corn all 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 good old New England Johnny-cake, such as "mother used to make," you will always want the corn fresh shelled and fresh ground.

Western Harvest Scene That Is Not Uncommon.

We used to call this our visiting work, because many of the neighbors happened in for an evening, we made him a 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 country inspector fall down. He does not know much of the health of 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 lands 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 12 hours in cool water. The cream is kept in a cool cellar. We churn it at about 60° F. Would you know why we do not get more cream from this amount of milk. Also, how much butter should I get from 10 lbs. of cream? Mrs. M. A.

My motto is "Have when you turn them spring, and you will see all summer." But I tell me, as some of the very best milk I have seen is no fresh. "A Slaters Sudbury Dist. Ontario."

Live Stock Market

(Concluded from page 629)

542 miles away, the transit varying from 40 to 50 days. The average shrinkage route was three-quarters of a cent and on cattle one per cent. The manager of the farmers of the upwards of \$1,680,000 alone by shipping Association. According to the by-laws, the notices the manager of amount of stock which ship on or about a When there is a sufficient carload of the manager and notifies the date and hours at which must be delivered for the manager receives a of the net weight of all

Items of Interest

THERE could hardly be a more timely or practicable publication at this moment than Circular No. 9 from the Central Experimental Farm, Ottawa, dealing with "The Control of Potato Diseases," by H. T. Gussow, the Dominion Botanist. This bulletin, which deals with all the well-known potato diseases and some that are not so well known, may be had on application to the Publications Branch, Department of Agriculture, Ottawa.

The International Milk and Cream Show, which is being held at the Panama-Pacific International Exposition at San Francisco, June 14 to 19, attracted the attention of hundreds of the best producers and dealers of milk and cream to be found in the United States and Canada. There were nearly 2,600 bottles entered. In the certified cream class, the first award, a gold medal, went to S. Price & Sons, Toronto.

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 head of eight mice and three present I have only three and one horse to take.

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

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

My motto is "Have when you turn them spring, and you will see all summer." But I tell me, as some of the very best milk I have seen is no fresh. "A Slaters Sudbury Dist. Ontario."

Live Stock Market

(Concluded from page 629)

542 miles away, the transit varying from 40 to 50 days. The average shrinkage route was three-quarters of a cent and on cattle one per cent. The manager of the farmers of the upwards of \$1,680,000 alone by shipping Association. According to the by-laws, the notices the manager of amount of stock which ship on or about a When there is a sufficient carload of the manager and notifies the date and hours at which must be delivered for the manager receives a of the net weight of all

Items of Interest

THERE could hardly be a more timely or practicable publication at this moment than Circular No. 9 from the Central Experimental Farm, Ottawa, dealing with "The Control of Potato Diseases," by H. T. Gussow, the Dominion Botanist. This bulletin, which deals with all the well-known potato diseases and some that are not so well known, may be had on application to the Publications Branch, Department of Agriculture, Ottawa.

The International Milk and Cream Show, which is being held at the Panama-Pacific International Exposition at San Francisco, June 14 to 19, attracted the attention of hundreds of the best producers and dealers of milk and cream to be found in the United States and Canada. There were nearly 2,600 bottles entered. In the certified cream class, the first award, a gold medal, went to S. Price & Sons, Toronto.