

## QUESTIONS AND ANSWERS.

[In order to make this department as useful as possible, parties enclosing stamped envelopes will receive answers by mail, in cases where early replies appear to us advisable; all enquiries, when of general interest, will be published in next succeeding issue, if received at this office in sufficient time. Enquirers must in all cases attach their name and address in full, though not necessarily for publication.]

## Veterinary.

## COLD ABSCESSSES.

E. A., Halton Co., Ont.:—"I have a couple of horses used up, and would like some information from you. My driving mare, ten years old, began to

beside the mercurial tube may indicate too high or too low, just as it happens; but a thoroughly attested thermometer is what a farmer requires."

[NOTE.—We are obliged to Subscriber for his kindly interest on behalf of fellow readers as indicated by his revealed lessons of experience. We cannot, however, agree with all of his advice, and deem it necessary to point out the dangers that are likely to follow the administration of the prescribed medicine. The aniseed and cumminseed are known in medicine as stomachics, and are useful in strengthening the stomach and stimulating its action, but the juniper berries and cantharides have irritating action on the bladder, kidneys and urethra, causing an inflammation that may be dangerous to the patient's life. The inflammation may have the result of inducing the animal to accept service, which would in all probability be of no advantage, as conception is not likely to take place under such circumstances.

Regarding the temperature for churning, it is true what subscriber says, it was folly to keep on churning so long with the cream at 60 degrees, as a higher temperature would in all probability have materially shortened the task. While this is true, it is a fact that very much of the present-day churning is done at a temperature lower than 60 degrees, especially in creamery work, when quite rich cream is used, though in winter work at many farm dairies the churning temperature is as high as from 68 degrees to 70 degrees. We must also find fault with the advice to pour boiling water immediately into the cream, as it tends to cook a portion of the cream, interfering with the texture and flavor of the butter. A much more popular plan among practical dairymen, which involves some labor, is to heat the cream in a cream or milk can set into a vessel of quite warm water. By constant stirring in this position the temperature will soon rise to the desired temperature without injuring the texture or flavor of the butter.

The point regarding the unreliability of certain thermometers is well taken. Every thermometer should be proved correct before depending upon it in dairy work. To do this one should always keep a correct thermometer with which to test others. This can be done by tying them in water with bulbs at the same level, and water stirred to make heat equal.]

## EXTRACTED HONEY PRODUCTION.

G. L. P., New Brunswick:—"I have kept bees for about ten years, and have produced considerable honey in the comb, but wish to change to that of extracted. What are the chief conditions to be observed in an apiary when running for extracted honey?"

[Honey to be extracted like comb honey is stored by the bees in supers above the brood chamber, the difference being that comb honey is stored in square pound sections, and extracting honey in frames extending across the hives. (We take it for granted Mr. G. L. P. uses modern box hives.) The writer used 14-inch Langstroth hives of a sufficient width to take eight frames. The frames used were six inches deep, and were the same in the extracting super as in the brood chamber. Some of the most successful beekeepers use 12-frame hives nine inches deep, from which they claim better results than with the smaller hives. When the swarms are set out in spring they are confined to the brood chamber until honey commences to come in freely from the early blossoms. Supers with empty frames or comb foundation are then put on, and the brood is spread in the brood chamber by placing the center frames, which contain most brood, on the outside, and exchanging for them the outside frames, which contain more or less honey. This is uncapped, so that the bees can readily remove it to the super, leaving room for the queen to lay in these combs when empty. It is not advisable to make this exchange of frames except the bees are sufficiently numerous and strong to keep the outside frames of brood warm. As soon as the frames in the super become almost filled and capped the first time in the season, the fullest half of the frames are selected out of each hive, and the remaining half shoved to one side, and empty frames with comb or foundation placed in the empty half of the super. The removed full frames are then extracted by a centrifugal extractor, after uncapping the combs with a sharp, straight knife with bent handle. This allows the bees to keep hard at work, and as fast as the frames are filled they are exchanged for empties and extracted. It is well to mark the date and the side extracted each time extracting is done. This is the plan followed by Mr. S. T. Pettit, one of the leading Ontario beekeepers. This is the plan he adopts until the last extraction, when all the combs are exchanged for empties about the end of July. From that time till fall a little honey is gathered, till brood rearing ceases about Sept. 15th, when the supers are all removed. This is done by Mr. Pettit throughout the whole year as nearly as possible at the same time. Each super is left uncovered and placed on the ground in front of the hive from which it was taken. In a short time the bees have the honey in the super frames all stored in the

brood chamber where they are to pass the winter.

A reply to a question of this sort could be made much more helpful if specific questions were asked, and some reference made to the size of apiary, sort of hives used, etc. We might remark in closing, that in the production of comb honey, swarming should be guarded against as much as possible by giving plenty of room and by keeping the bees supplied with empty combs continuously, because it is much easier to keep bees at work than to start them after a period of forced idleness.]

## GREEN OATS AND CLOVER FOR THE SILO.

AUGUSTUS CONVERSE, Richmond Co., Que.:—"Please find enclosed \$1.00 for my renewal subscription. I like your paper very much. I want to know if green oats cut at the proper stage would keep in a silo and make good ensilage, and if so, when would be the best time to cut them? Could they be put in the silo without having been run through a cutter? Would it be difficult to get them out? How would a mixture of oats and peas do cut green and put in silo? Has it been ever tried? Would there be any risk in trying it? How does the second growth of clover do put in the silo without cutting? I think those crops would make grand feed; in fact, a better balanced ration than corn. I would feel greatly obliged for any information on the subject."

[Such crops as green oats, millet, etc., have been repeatedly tried in the silo, but the results have been generally unsatisfactory. The trouble seems to be that the fodder does not heat up sufficiently to destroy the decaying organisms, or does not pack close enough to exclude the air, and the result is that the entire bulk goes down in a rotten mass. A few years ago green millet was repeatedly tried to be siloed at the Ontario Agricultural College farm, with the result of furnishing the students with the job of wheeling it out to the manure heap. Later attempts were made to put in layers of green millet with corn, and it invariably came out in mouldy condition. Whether or not success has been made of siloing green oats we are not prepared to answer, but we will be glad to hear from any who have succeeded.

With regard to the siloing of green clover, better results have followed attempts to do so than with the other crops we have mentioned. In fact, the practice has become quite general in some sections. The crop has to be cut while in full bloom, and not allowed to wilt before being put into the silo. It can be put in whole, but greater risk attends the practice. When so done it should be built into the silo in a systematic manner, beginning each layer at the outside and building round and round towards the center. A great deal of tramping is necessary to exclude the air thoroughly. The horse fork or sling may be used, but the work of packing the clover closely enough in the silo is thereby increased. The surest way to succeed is to cut the clover into two-inch lengths, and fill continuously and tramp firmly. A few loads of green corn filled in on top will help to weigh the clover down and exclude the air. We would like to hear from persons who have succeeded in making good silage with other crops besides corn.]

## CROPS FOR HOG FEED.

GEO. H. JOHNSTON, Montreal, Que.:—"Will you kindly answer me the following questions through your valuable paper, the FARMER'S ADVOCATE? I want to raise eighty pigs per year, and would like to know what kind of feed and how much per acre should I sow for the above. The pigs will get all the milk, after making butter, from twelve cows. The breed of pigs are Yorkshire sows and Tamworth boar."

[The question before us would in all probability have been more satisfactorily answered for Mr. Johnston had he specified at what weights he proposes to dispose of the pigs, at what seasons of the year they will be farrowed, and the suitability of his land for certain crops. We infer, however, that the litters will be coming at all seasons, so that both winter and summer feed will be necessary; and that the pigs will be turned off at the bacon weights of about 180 pounds, at seven or eight months old.

Since the demand is for lean bacon, and long, deep sides, pigs should be allowed plenty of exercise while growing, up till they are about 100 pounds, during which time they should be supported on rather cheap, bulky food. In summer this is supplied in such crops as clover, vetches, together with skim milk and a small amount of grain daily, so that rapid growth and good condition be maintained. Whether feeding large quantities of these green foods to hogs tends to produce what is called "soft pork" is a point not yet definitely settled, and until it is caution should be exercised. A run on a pasture plot or in the orchard we have always found advantageous. In winter, pulped mangels or sugar beets mixed with well-cured clover hay cut short forms a satisfactory bulky food to be given with milk and fine-ground grain or millfeed. It is important that a warm house be provided at this season, as roots are not conducive to the production of heat. It is well to have large pens, even though many pigs have to run together, as long as they are about the same age and size, so that plenty of exercise be provided during the cold season of the year, but if exercise can be given otherwise the pigs will do better in lots of from five to eight in a pen.

As to the food, we will assume that Mr. Johnston's land will produce good crops of mangels, red clover, vetches, peas, barley, and oats. To raise

the urinary passages and procures regular evacuations.

He seems to have a difficulty with his churning, too. I am surprised that he got butter of any kind at 60 degrees. After 40 years' experience I've found that for power churning, horse or steam, 62 degrees may do in moderate weather, but to fight away two hours churning by hand at that heat is a mere waste of strength; try the milk with a thermometer, and if it won't rise to 66 degrees or 67 degrees, pour in boiling water till it does, churning all the time; then by steady, easy churning you will get first-class butter in from twenty minutes to half an hour.

I am of the opinion that few of the thermometers indicate correctly. Apparently they are made by machinery, and the strip of printed paper placed