

ket his poultry to advantage is to become acquainted with a good, reliable store, and stick to them.  
Brome Co., Que.

WILMIER.

## THE FARM BULLETIN

### An Indian-Summer Job.

By Peter McArthur.

### Feeding Laying Hens.

"The hen that lays is the hen that pays," and the hen that lays during the winter months is the one which makes the most profit for her owner. Laying hens require four classes of food material, including grain, vegetable food, some kind of meat food and grit. They also require a constant supply of drink, water or milk. Because they will pick in all sorts of filth around the place, does not mean that they do not require clean feed and clean drink. Dirty, sour feeding troughs and slimy vessels to hold the drinking water are the cause of many poultry troubles and never should the laying hens be forced to feed from such.

The various grains which hens will eat and give good returns from makes it impossible to state which is the best for all conditions. However, most economic results are generally obtained when a mixture of grains is used as compared with any fed singly. Wheat is a good poultry food, but the high price often makes it necessary to use some other grain with it for economy's sake. Corn is a good winter feed, but should not be fed exclusively. Oats contain the right nutrients for egg production, but because of a large percentage of hull should be crushed or rolled. Barley is fed extensively and is valuable in a mixture, and buckwheat is one of the best after the hens have become accustomed to it. Many good poultrymen feed all the oats rolled, keeping them in feed hoppers in the poultry houses constantly. This is perhaps the most satisfactory method practiced for feeding this grain. A mixture of the others, all of them, any three of them, or of two of them, is quite satisfactory. For winter feeding a little corn is advisable, owing to its heating tendencies. Too much of it tends to fatten the fowls, however, and a reasonable amount of care is required to maintain the proper balance in the ration. A third of the whole grain feed corn gives good results. Wheat, corn and buckwheat, one-third each, is a good mixture.

Most farm flocks are fed by the simplest methods possible. Simplicity is always advisable, and while many are not practicing economic feeding, they could do so and still be free from any great amount of complication. A hen to do her best should be fed three times daily during the winter. With the rolled oats constantly before them a whole grain feed of the foregoing mixture night and morning disposes of this part of the ration nicely. The night feed should be given in a trough and the hens allowed to eat all they will just before dark. Any feed that may be left in the trough should then be emptied in the litter and the morning feed scattered in this and the litter forked over onto it. This is to encourage the hens to take exercise, which is absolutely necessary if eggs are to be produced regularly. The noon feed should consist of vegetables, mangels, turnips, cabbage, clover hay, or whatever is on hand. It is a good practice to change the vegetable diet from time to time. Some hang the cabbage or mangels up so the hen has to jump to pick them, thus getting exercise. This is not necessary where the morning grain feed is well-covered with litter.

The only other class of food to be discussed is the animal foods. These are the most expensive of all, and are considered as forcing foods to promote egg production. Most poultrymen believe that good egg yields cannot be got in winter without green-cut bone, beef scrap or meat of some kind, and while they are in a sense correct, there is a limit to profitable egg production as the direct result of feeding these feeds, and most farms have a supply of a food which is equally as effective and far more economical. This feed is sour milk, which also solves the problem of supplying drink for the fowl to a certain extent. Sour milk is just as good as, and in fact a little better than sweet milk, as experimental results have shown, and is equal in value to any of the meat foods. Where it is not produced on the place it is profitable to purchase it up to 25 cents per cwt. Keep their drinking dishes clean and well supplied with it.

The only other feed requisite is grit. It matters not in what form this is given as long as it serves the purpose. Oyster-shells are good; old plaster or fine gravel may be utilized. Feed the hens well, keep them well exercised, clean and sanitary; keep young fowls of good laying strains regardless of the breed and gather eggs in winter when eggs are "gold nuggets."

A new poultry house, 240 feet long, to be divided into breeding pens, is to be erected in connection with the poultry department of the O. A. C. Some valuable work in the intricacies of breeding show and bred-to-lay stock is to be carried out in an experimental way.

Packing apples is an ideal job for an Indian-summer day. The year seems to be as ripe as the fruit and a poet might pick off perfect days to store in song for future meditation just as we pick and store the apples for future use. Last night there was a sharp frost and when "the sun, new risen, shone through the misty horizontal air shorn of his beams," the fields were white with rime. While the air was being warmed and the south wind began to stir was a good time to carry apple barrels from the shed to the orchard. Having been shown how to carry two at a time by placing them against my hips and catching the outer rim, I felt as if I were trying to fly. I would gladly have employed a professional packer to do the work, but being unable to get anyone to help, a demonstrator of the Fruit Branch showed me how the job should be done, and I tackled it myself. He assured me that after I get through with the Peewaukees it will be fun, as the Spies and Baldwins are all over No. 1 size, and all I will have to watch for will be the culls. In the Peewaukees the side worms were particularly active and did a lot of damage. Wherever apples touched one another or touched a leaf the worms burrowed around in the skin and made culls of what would otherwise have been prime fruit. The cut made by this worm "is not so wide as a church door, nor so deep as a well, but 'tis enough, 'twill serve." I have heard it said that experienced packers can tell a defective apple by the touch and go on picking up three apples in each hand and looking at the scenery at the same time. I am not yet an experienced packer, and though I wore my glasses and did not handle more than a couple of apples at a time, defective ones would still get past me. I would find them in the sorting basket, and later on in the barrel when I was racking it after emptying each basket. Those first barrels caused me a lot of work and worry, and though I did my best, I am haunted by the fear that some culls may have got past me. This leads me to sympathize with at least some of the farmers who get into trouble by packing improperly branded fruit. Unless one is skilled at the work, he is almost certain to make mistakes, and the man from the Fruit Branch told me that culls were so sure to get in that one might as well forget about the ten per cent. allowed by law. You may do your level best and the ten per cent. will still be there. This goes to prove that packing apples is a thoroughly artistic job. Art critics tell us that no work of art is great if it does not contain some slight error. If it is mathematically perfect it is beyond human sympathy. But the artist need not take the trouble to deliberately put in the error. Being human, he is bound to do that in spite of all his skill. Only machine-made art objects can be absolutely perfect, and they never appeal to a cultivated taste. But let us get back to the apples.

There is always something to learn about apple-growing. This summer I learned more about the work than I thought there was to know before I began, and as each expert I meet tells me something new, I am being forced to the conclusion that as yet I haven't got right. The last thing I have learned is that if a man is not careful when picking this year's crop he may pick next year's crop along with it. When apples are pulled too green, as altogether too many have been this season, the twigs on which they grow are liable to break off with the stems. As these twigs are the ones that have the fruit buds for next year's crop, careless picking can do a great deal of damage. When an apple is properly matured, the stem separates from the twig naturally without breaking close to the apple or pulling off the twig. As the fruit on one Peewaukee tree was somewhat green, I had a chance to see just what this destruction amounts to, and it was surprising. This leads me to wonder if there will be much fruit next year on orchards where the fruit was picked at least a month ago, when the apples were decidedly green. It is bad enough to have to sell this year's crop for a small price without destroying next year's at the same time.

Although the apples are being packed, they are not definitely sold, but the probability is that they will be shipped to Edmonton, where people's mouths seem to be watering for choice Ontario apples. As I know with whom I am dealing, I feel sure of fair treatment, and the prices suggested are so amazing that I am compelled to take a chance. Arrangements are being made to

get a fruit car that will be heated if necessary and every precaution will be taken to insure the delivery of the apples in good condition. It looks as if we would have a carload of No. 1 fruit, about one-half Spies and Baldwins, and, according to the information I have received, Ben Davis's will rank as first-class apples in the West. If the venture turns out well, others may be encouraged to act independently, and if I do not realize the wonderful prices that are being suggested, I shall be like the man who was kicked by a mule, I shall not be as pretty as I was, but I'll know more.

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And now let me say good-bye to the beauty of the world for at least a couple of weeks. I have been through rushes of work like this before and know just what they mean. From daylight till dark it will be one monotonous round of steady work that will dull the senses to the wonderful things that are going on in nature. The trees will put on their bravery, but I shall be peering through my spectacles for worn-holes, scales and bruises in apples, instead of rejoicing in the glory of the maples. I shall, no doubt, feel grateful to feel the warm sun beating on my back, and shall grumble if it chances to rain, but I do not expect to be able to take any further interest in my surroundings until the last barrel is packed and loaded on the car. If I deliberately stopped to enjoy the Indian-summer weather, I might get so rebellious that I would neglect the packing, but that would never do. The apples represent a summer's work, and they must be marketed somewhere, somehow.

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Since I cannot revel in this Indian-summer weather myself and try to describe it, I shall do something better. William Wilfrid Campbell has written a little poem on the subject, which every Canadian should know by heart, and I shall quote it:

Along the line of smoky hills  
The crimson forest stands,  
And all the day the blue-jay calls  
Throughout the autumn lands.

Now by the brook the maple leans,  
With all his glory spread;  
And all the sumachs on the hills  
Have turned their green to red.

Now, by the great marshes wrapt in mist,  
Or past some river's mouth,  
Throughout the long still autumn day  
Wild birds are flying south.

### Beans, Fruit and Tobacco in Kent.

In a radius of from six to ten miles east, south and west of the little town of Blenheim, in the southern part of Kent Co., Ont., is one of the finest sections of farming country in Canada, if not in the world. Here can be grown all the fruits and vegetables that mature outside of the sunny South. Here is the largest and best bean district in Canada. The farmers here grow and market hundreds of acres of white beans. They market them largely through their own warehouse, as they operate the Kent Farmers' Produce Co., Ltd., with which the readers of The Farmer's Advocate are already acquainted. At one time this district produced large quantities of fruit, apples being shipped from here by the train load. Twenty years ago farmers thought they were ruined if their apple crop fell below \$1,200 or \$1,500. Here also was one of the first places to take up the fight against the San Jose scale. Of the many fine orchards then to be found, there are only a very few left to-day that are productive. However, many new plantings are being made. Within the last year there has been upward of 75,000 fruit trees planted in this district, most of them peaches and early apples. This is also a large tobacco-producing district, about 175 carloads being shipped from Blenheim last year. Tobacco has paid big returns for several years now, as crops have been good and prices fair—10c. per lb. for 1910 and 12½c. for 1911. The crop this year is not so large, but the quality is far better. An average crop is 1,500 lbs. per acre, many getting 2,000, and some even more. The canners are looking to this country for supplies now, buying quite a lot of their fruit here this past summer.

A. L. J.

The contract has been let for a new Agronomy Building at the Ontario Agricultural College. The new building will be placed just south of the present Horticultural Building, leaving room between the two for another building when conditions warrant its erection. Work will begin this fall on the foundation. The house of Prof. G. E. Day, just north of the main building, is being moved to make room for the new dining hall.