

The Farm

The Farm Separator System.

Canadian farming is becoming, every year, more and more intensive. We have little doubt but that the time will soon come when in the older districts of the country no grain, or none but fall wheat, will be sold from any first-class Canadian farm. Beef, cattle, sheep, hogs, dairy products, fruit, and poultry, will be the sole farm products. The realization of this consummation depends, first, upon the energy with which our governments, Dominion and Provincial, push forward the work of educating the people in the most economical methods of production, and of handling and shipping; and second, upon the energy with which our Dominion government secures for us the best, the safest, and the most economical methods of production, and of handling and shipping; and second, upon the energy with which our Dominion government secures for us the best, the safest, and the most economical means of transportation to the great markets of the world. Just now our principal line of advance seems to be in butter-making. Creameries are being established in many places, and butter-making is being pursued on many farms, not in the old-fashioned and undesirable methods formerly in vogue, but after the most approved modern plans. This being so we trust our readers are giving every consideration to the advisability of using the farm separator. In the Western States, in Wisconsin and Iowa, where dairy progress during the past eight or ten years has been greater than anywhere else in the Union, dairy farmers are now almost everywhere adopting the plan of separating the cream on the farm by means of a modern separating machine. Wherever at least ten cows are used this plan is most confidently recommended. First, at least twenty-five per cent. of butter fat is saved over any possible plan where ice is not used, and thus the cost of the machine almost wholly saved in one year. Second, the skim milk obtained can be fed at once to calves and pigs in its best state, and the evil consequences of feeding them sour milk are thus avoided. Third, a tremendous saving in "haul-labor" is effected, at least four-fifths. Fourth, a great saving of farm labor is made when only the cream is to be looked after, and not the cream and milk. Fifth, it is possible to make the very best grade of butter from separated cream perhaps more easily than from cream obtained in any other way. We notice that in the States mentioned, where new creameries are being erected, they are built with the intention of using cream only, and each patron is provided with a separator to begin with. The Babcock tester, or the soil test churn, enables the cream to be estimated at the creamery at its full worth and paid for accordingly.—Farming.

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The Oleomargarine Defeat.

A very general satisfaction is felt by all who are interested in the development of dairy products, in regard to the passing of the Illinois Oleomargarine Bill. By the bill, now become law, the manufacture of oleomargarine, colored to look like butter, is absolutely prohibited within the State of Illinois, and all oleomargarine offered for sale must in future be sold for what it is, and not as butter. A tremendous fight against the bill was put up by the great cattle slaughter and packing houses of Chicago, and the passing of the bill was scarcely expected. The magnitude of the oleomargarine manufacture has been very considerable. It is computed that the Chicago factories alone made 65,000,000 pounds of it a year. That the sale of it was largely effected through deception is seen by the opposition against the clause forbidding the oleomargarine to be colored to imitate butter. Its natural

color is white; but when left white it will not sell. It is, in fact, principally brought by poor and ignorant people in the south and other parts, who in buying it supposed it to be butter. The fact that so large a manufacture will perhaps be stopped altogether, or, at any rate, be considerably lessened, will have an effect on the demand for tallow or cotton seed oil, which are the principle ingredients used in making the oleomargarine. This tallow is now largely got from the dairy steers that are fattened and sold as beef cattle. The cessation of the oleomargarine manufacture will certainly have the effect of lessening the demand for that sort of beef. Upon the farmer, however, the effect of the bill as a whole will be extremely beneficial. It will certainly have a tendency to increase the price of his dairy products by cutting off some of the competition of spurious imitations. It will also have a beneficial tendency on the price of well-bred beef cattle by cutting off the demand for the inferior grades that have been bought largely for the tallow which lines their intestinal cavity, and which is therefore, easily got at. The only farm product that it will militate against is this latter class of beef cattle, for the most part dairy steers. But this hurt will be more than made up for by the increased price which dairy products will obtain. Although this question is almost wholly an American one (oleomargarine is not made in Canada), yet indirectly it concerns the Canadian farmer very deeply. Whenever dairy products or beef products are enhanced in value in the States there cannot help but be a somewhat similar upward movement of these products within our own borders.—Farming.

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Crimson Clover Successful.

The winter of 1896 and 1897 destroyed my grape crop. I wanted to grow something in the place of weeds. To keep the ground bare by cultivation during the season would require something to replace lost fertility by the exposure to the sun. It would require cultivating and hoeing often to keep down the unsightly weeds. The year before I had failed to make crimson clover. I attributed it to late seeding in September, during dry weather. The first week in July I cultivated and cleaned the ground and sowed one-fourth of a bushel to the acre and harrowed in. The ground was damp; the seed soon began to grow. By October the ground was well covered with a mat of clover from four to six inches high. I pastured it until winter. It made excellent fall feed. June 1 the ground was well covered with the clover, ranging from twenty to twenty-four inches high. It is in full bloom, and is a beautiful sight to behold. This will be turned under to benefit the ground and to help mature a crop of grapes.

Another vineyard near here was treated in the same manner, with the exception of not pasturing in the fall, and it was sown two weeks earlier. That made a heavy fall growth and some blossoms. It nearly all winter-killed. The ground showed a benefit by loosening the soil, which appeared like decayed clover sod. This ground was a clay loam, but not stiff clay. Mine was a dry, gravelly loam.

I believe in crimson clover. There is much to learn about it. Some have failed from seeding in the spring with other crops, and some from sowing too late. I contemplate, as soon as my strawberries are picked on the two-year-old beds, turning them under and seeding to crimson clover. Ground could be seeded to this after tobacco, and then ploughed under in time for another crop. Don't be afraid of winter-killing. If it does, you will receive more benefit than the cost of labor and seed. There will not be any weed seeds, as you will have on vacant ground.—(Charles Mills in Country Gentleman.)



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