

great misfortune of an unthrifty wife, cannot prevent a good dairyman from succeeding, if he goes at it the right way, informs himself, keeping his mind sharpened by close acquaintance with the experience of other men, the researches of science, and the advanced thought of his occupation. It depends on the man, and how he develops his faculties by keen study of his occupation. The successful dairyman is a reading farmer, a thinking farmer, and a zealous practitioner of the very best he can learn. Would we had more of them. —Editor.]

Instruct Cream Haulers.

Editor "The Farmer's Advocate":

As we operate a summer creamery, the hand cream separator has not had much effect in keeping down the returns from our product. The price of creamery butter in summer is pretty satisfactory to us, but there is reason in the argument that a farmer can more easily compete with a creamery in cold weather if he has a separator than he could without one; but in summer, if he does not put in a stock of ice, he cannot compete with a creamery.

We consider that sending the cream to a creamery has had a greater influence on the price of butter than making butter at home has. It would take three or four teams to cover the same ground for whole-milk gathering that one would cover for cream gathering. The labor in the creamery is decreased when it has not to be separated at the creamery.

The cream-gathering system is the most economical, gives the farmer a better chance to feed young pigs and calves, and turns out butter that gets a better demand in Canada than butter made from milk separated and pasteurized at the creamery.

We do not see that any remedy is needed. The cost of buttermaking has been reduced, and the farmer is getting more profit out of his cream. It is a good all-round change for everybody except the exporter and the creameryman who owns a plant fitted with a separator and pasteurizer.

The average farmer turns out a fair class of cream, but with some of them there is room for improvement. The trouble is that some of them are not careful enough in cleaning the cows and having everything clean where the milking is done. This could be remedied to a great extent if the Government would appoint dairy inspectors to visit the farms to see that everything is in proper order.

Another way to help the matter along would be for the Government to obtain the names of the cream drawers and of patrons who send their cream direct to the creamery, and mail them printed matter. Not any "high-flown" reading matter, but good, straight common sense put in a simple manner.

If creamerymen would have a few rules printed on the back of their monthly statement, giving an outline of the proper care of milk or cream, it would make some improvement.

Victoria Co., Ont. GRAHAM BROS. & CO.

Secretary for Commission.

The Ontario Milk Commission, comprising Chairman Pyne, and Messrs. Dargavel, Nickle and Macdiarmid, met last week and selected W. B. Roadhouse as secretary. Arrangements were made for a most complete investigation into the whole question of milk supply. The work will commence late in June, at Toronto, where all dairies will be visited. Then the commissioners will visit other cities in Ontario, and some of the leading cities across the line where special progress has been made in supplying pure and wholesome milk.

Mr. Roadhouse also has received the appointment of private secretary to Hon. J. S. Duff, Minister of Agriculture. This vacancy was caused by the resignation of W. B. Varley, some time ago.

Milk Producers Fined.

Prosecutions for watering milk have been made in some sections of Ontario recently. In the Woodstock district a farmer was fined \$25 and costs. Water to the extent of 11 per cent. was found to have been added. Producers who supply milk for Toronto retailers also are being watched, a Locust Hill man being obliged to pay \$10 and costs for a similar offence.

Record blanks for keeping account of the milk yields of individual cows are supplied free on application to the Dairy Commissioner, Ottawa. Many men, since commencing to record, are now receiving \$60 per cow, when they used to get but \$40, because they know which are the economical producers. It certainly does pay to test cows. Guesswork will not do these days. C. F. W.

Cows which are stabled at night during the early-pasture season should be well bedded, with plenty of absorbents used in the gutter.

POULTRY.

Broiler Raising.

The busy season is now on; so busy, in fact, that the fowl are apt to be neglected. The prices for eggs have dropped a little, and the hens may not demand as much attention as previously given, but don't neglect the growing stock. When the chick is growing is the time to build up a large, strong body that will stand the severe winter and lay steadily. Feed your chicks properly—it will pay.

Have you considered yet how you will dispose of your cockerels—sell them at Christmas in the same old way, and receive the usual low prices? Why not sell them at an early age, and receive nearly as much, and in some cases more, than at Christmas or late in the fall? If you do so the profit will be greater, and that's what we are after.

There are two methods of disposing of the cockerels, viz., as broilers and roasters. In the States a large number of capons are sold each year, but in Canada the superior quality of capons has not been recognized, and the price paid for them is the same as for cockerels, with the exception, perhaps, of a few of the larger cities. Besides, capons require too much attention to be raised by the average farmer.

The choice is between the broiler and roaster, and it will depend on the market which will be more profitable. The broiler must be sold at first-class hotels or private residences of the wealthy class, for the broiler is too costly to be used by the second-class hotels or private boarding houses. Farmers who raise Leghorns will do well to sell them as broilers; in fact, it is the only profitable method where Leghorns are raised, for the Leghorn makes a good broiler, but as a roaster or anything older is rather unprofitable.

The roaster, on the other hand, can be handled by either the above-named class of places, owing to its being larger. Where the demand is limited to roasters, as in a village or small town, the roaster must, of course, be raised.

Farmers who cannot sell for high prices for home consumption can ship to wholesale dealers in the cities and secure them. The prices paid by wholesale dealers are generally higher than for home consumption, but greater care must be exercised in dressing and preparing for market.

Of the two methods, we prefer the broilers. For one reason, they may be sold sooner, which is an advantage to the farmer, and the prices are always higher. We believe the profits greater—certainly the bother is reduced.

RAISING BROILERS—VARIETY—HOUSING—FEEDING.

It is somewhat difficult to make a selection of variety among the three great American breeds—the Rhode Island Reds, Wyandottes and Rocks. Each variety has its points of merit and its disqualifications. Of course there are favorite varieties, as in all other lines of the poultry industry. Perhaps the best breed is the Rhode Island Red. It is very hardy, and will stand the forcing well, and being a quick grower will give rapid returns, putting on flesh quickly. The next variety preferable seems to be the Wyandotte. It is also a quick grower, and its plump body presents a pleasing appearance when properly dressed. The Plymouth Rock is a hardy chick, maturing rapidly, but has considerable pinfeathers, which are difficult to pluck at this age. The Orpington is a good breed, but its white skin and legs are an objection in some markets. Any of the above varieties make excellent broilers, giving quick returns for the ration which I advocate, putting on flesh rapidly.

The house in which the cockerels are placed should be large and well ventilated. Muslin placed in the windows forms the best system of ventilation, giving a constant supply of pure fresh air. Sunshine is also essential, and should be supplied. Give attention to the dust and grit boxes, being sure that the chicks have plenty of fine grit. Do not feed the larger grit, such as is fed to older fowl. Place water or milk in a good fountain. A serviceable fountain is made as follows: Get a tin can the size you require; cut a notch in it at the top after having removed the lid entirely; fill with water or milk, and place a saucer or another dish over it, so that when inverted there will be only room enough for the chicks to drink and not stand in it. Invert quickly. The liquid will rise to the top of the dish if the notch has been cut properly. Have the roosts low down and flat. Small round poles make poor roosts. Don't let the chicks sit on the floor and crowd each other. The house must be always perfectly dry.

Have a large run which has plenty of grass in it. Place some boards along the bottom so that the other fowls will not be attracted when the broilers are fed. Place something in the yard which will protect the chicks from the direct rays of the sun, but which will allow the breeze to pass freely under it. Dust the chicks before placing them in the house, and keep everything clean to guard against lice.

FEEDING.

For the first few weeks feed the usual feed of hard-boiled eggs, mash, etc. The feeding of chicks for the first few weeks has been discussed so often that it need not be repeated; all that is required is a good healthy growth that will develop a large, strong frame which will stand the forcing well. Of course anyone who makes a specialty of broilers would advocate more forcing, but the pullets must not be too heavily fed.

As soon as the sexes can be distinguished, separate the cockerels from the pullets and feed the following wet ration: The ration which they are fed consists principally of mash, made as follows, by weight: Corn meal, ground fine, 3 parts; wheat middlings, 2 parts; wheat bran, 1 part; and if $\frac{1}{2}$ part clover meal is added it is better. This mash is moistened with warm skim milk, if procurable, as it is better than water. Of course water will do, but it is important that it is sweet when served. The chicks should be fed every two hours, if possible. Be punctual, use the clocks, and you will be amply paid for the extra trouble. In the morning a feed of wheat tailings, cracked preferable, may be given; if cracked, and there is too much waste, it may be slightly moistened. At 9 a.m. green food is given. This depends somewhat on what you have. Nearly everyone can obtain something—lettuce, carrots, fine clover, etc., will do. If there is plenty of grass the feeding of green stuff is not so important. A meat chopper is an excellent thing for cutting green food. At 11 a.m., mash; at 1 p.m., a cheap grade of boiled rice may be given, and every other day add a little cinnamon. Rice is a good preventive of bowel trouble. At 3 p.m., mash; at 5 p.m., cracked corn.

No rules can be given for the amount of feed to be fed at one time. This must be regulated by the attendant. Just give what they will eat up clean, and remove any that may be left; this is important. Feed carefully at first or they will eat too much and overload the stomach and refuse to eat for awhile.

The mash should be fed in shallow tins four inches in width, and any length desired. Keep everything clean. It pays.

A teaspoonful of tincture of iron added to every quart of water is a good tonic.

If the preceding rules are observed you will be almost sure of success. Broiler-raising is becoming more popular every year among farmers, and it is not as difficult as most people believe. Try it this year and you will always use this method. Lambton Co., Ont. BERT SMITH.

APIARY.

Valuable Work of Bees.

"Give the bee a chance, and it will literally break the boughs of your trees with the weight of fruit," declared Frank G. Odell, a beemaster, of Lincoln, Neb., while giving a series of demonstrations with 50,000 bees at the National Apple Show in Spokane, Wash., last winter. "The bee is the expert assistant of the horticulturist and the farmer. So indispensable are its functions in the pollination of fruits, vegetables, cereals and grasses, that its activities may be said to lie at the foundation of all successful agriculture. Nature has ordained one supreme law, that of creation, the perpetuation of the race type. This law, universal in its application, and absolutely identical in its form, obtains in the plant world, as in the animal world. The luscious pulp of the fruit is the envelope, the package, the strong-box, devised by nature to protect the seed within from injury, and render it susceptible of germination, so that the type may be reproduced in all its perfection.

"The bee, like other insects, effects incidental pollination of flowers in its search for nectar; but its great value to the fruit-grower lies in this, that it goes to the flowers specifically to gather pollen, literally by the carload, in the hairy baskets on its legs, hastening from bloom to bloom, rolling and packing, and literally rioting in the golden dust, pregnant with the microscopic germs of plant life, until the golden pellets are packed away in its hairy baskets, to be carried to the hive for storage, as an indispensable portion of the food of its young during the winter months to come.

"It requires no expert knowledge to comprehend how perfectly the bee thus performs the office of pollination. Indeed, it is nature's chief agent in this great work. No seed, no fruit, is the universal law. Here is the only insect useful in all its habits, having fixed habitation accessible to man, dependent upon the pollen of every variety of flower as an indispensable portion of the food of its young, and going to the bloom specifically to gather that pollen, making possible marvellous fruit crops in Washington and the Pacific Northwest. That is why I say, give the bee a chance, and it will literally break the boughs of your trees with the weight of fruit."