

WHO IS TO BE MASTER OF THE FARM?

Editor "The Farmer's Advocate":

The annual general convention of the Bruce County Farmers' Institute was held at Walkerton last month, on the farm of Mr. Abr. Rowand, who has always taken an active interest in Institute work, and whose two sisters take a very active part in the Women's Institute. Mr. Rowand's farm is always kept in good order, he evidently believing that "a thing of beauty is a joy forever." A nice little grove of maples near the house is only one of the attractions that beautifies this farm. He also has a fine herd of Holstein cattle, of which he is very proud.

The assemblage consisted of a joint meeting of the Women's and the Farmers' Institutes, there being about 200 present in all. The cynosure of interest was Mr. W. S. Fraser, of Brantford, who was billed to deliver a lecture on "Seeds and Weeds." Some of the members wished to hear something on stock, but Mr. Fraser explained that he "could not talk astronomy, because he hadn't his telescope with him." He made good, however, in his talk on weeds.

The management of weeds is a branch of farming that we farmers do not interest ourselves enough in. The time is coming, and not far distant, when it will be a question of who is master of the farm, the farmer or the weeds? On many farms weeds are getting so bossy that the farmer is compelled by their presence to summer-fallow one or more fields, thus losing a year's crop in order to be able to get another crop. Isn't that enough to waken some of us to the point of seeing? "Ye have eyes, yet ye see not." Will you allow weeds like the daisy, mustard, sow-thistle, bindweed, and last, but by no means least, wild oats, to be your master? Many a farmer loses a large percentage of his crops through the accumulation of these taskmasters, and then loses a whole crop in exterminating them. Nothing is done to prevent their multiplying until they take the overhand. An ounce of prevention is better than a pound of cure. It takes a little extra work, but aren't clean grain and clean fields, and the satisfaction of knowing that they are so, worth a little extra work? In whatever we do we should form in our mind an ideal of how things should be, and then work up to that ideal, and do not be afraid of putting the ideal too high. That is the secret of true success on all lines. See in your mind's eye your fields free of weeds, and you will soon want to see it that way with your physical eye.

Mr. Fraser's method of ridding a field of perennials is to choke them off whenever and as often as they show signs of life. That is, don't let any green show above ground. When a field is comparatively free of weeds, go through it and pull the straggling ones to prevent further seeding, as every plant ripened means hundreds of plants next year. By pulling one plant this year you pull 100 plants for next year. When the sow-thistle or bindweed has found a lodging in a field of grain, better cut the grain off the spot and cut off the green sprouts just as they show their heads above

ground. Bindweed requires two years of cultivation. Tackle these weeds when the patches are small. Wild oats can be kept in check by pulling the isolated plants, but summer-fallowing and roots the following year is the only method for fields full of it. Mustard may be killed by spraying with bluestone, but pulling the plants is the most expedient where it is practicable.

The idea that Mr. Fraser wished to impress upon his hearers was that weeds should be kept in check by nabbing them as they appear, rather than being allowed to multiply until they take the mastery. A. E. W.

CROP PROSPECTS IN SIMCOE CO.

Editor "The Farmer's Advocate":

We are pleased to report excellent prospects for a good harvest in this locality. The abundant rain (nearly 2 inches) which fell on June 22nd and 23rd came when it was sorely needed, and has added thousands of dollars to the value of the coming harvest in this section. If this rain has been general, prosperity will again be restored, and calls for the deepest gratitude to Him who rules the forces of nature. Another bad harvest would have been calamitous, as there are short stocks of produce in farmers' hands, and improvements have been brought almost to a standstill.

Fall wheat is a little thin on the ground, but has headed out well, and from present appearances will average 25 bushels per acre. Barley was generally sown late, but is looking well. Oats promise to be a heavy crop. Timothy is short, but has a thick bottom. Clover, what little there is, is thin on the ground. Roots and corn have grown well, and this rain will send them along in fine style. Potatoes need to be watched and attended to, as the bugs are very numerous. It is a mistake to delay using Paris green until the young bugs appear. By applying it early, while yet the tops are small, the work can be done more expeditiously and effectually. We use a bellows for putting on the powder. We apply it, mixed with equal quantity of air-slaked lime, early in the morning, when the dew is on and the wind down. We think the lime is a great improvement, as it keeps the Paris green from burning the leaves, besides helping to keep off the blight. We only grow sufficient potatoes for home use. We have never used the Bordeaux mixture for the blight, nor have we ever needed to since using the air-slaked lime with the Paris green. Those who apply the green mixed with water would do well to add lime sufficient to make it milky. This is no extra trouble, and will prevent the burning of the foliage.

We have found the wheel hoe a great labor-saver in cleaning roots. By beginning in time you can do double the work of a hand hoe, and do it better than it is generally done; besides, it is more attractive to the average farmer's boy, who generally has no liking for either a hand hoe or a bucksaw. Fred Foyston, Simcoe Co., Ont.

IMPROVEMENT IN CHEESE.

Reports received at the Ontario Provincial Department of Agriculture indicate a gradual improvement in the conditions surrounding the manufacture of cheese throughout the Province, with the result that the general quality of the goods exported, as well as those consumed locally, are of a higher standard than heretofore. It is most gratifying to learn that the factory-men do not hesitate to undertake a little additional expense or extra work, if it means a betterment of the quality.

A number of factories, especially in Western Ontario, have this year installed the necessary equipment for pasteurizing whey, as soon as it is drawn from the vats. It is thus kept sweet and returned to the farmers in a condition which makes it more valuable for feeding purposes, and at the same time renders it a much easier matter to wash the cans.

In those districts where the pasteurization of whey has been adopted, the raw material furnished the factories is of a better quality than in former years. With the patrons and the factory-men co-operating in carrying out the recommendations and instructions given by the department, from time to time, we can look for a still further improvement in the quality of Canadian cheese.

Reports from Montreal indicate that the quality so far this season is in advance of that of previous years. G. A. PUTNAM, Director of Dairy Instruction.

A. P. Ketchen, B.S.A., a native of Brucefield, Huron Co., Ont., died suddenly at Creelman, Sask., on the night of June 26th, from the effects of apoplexy, brought on by sunstroke, which attacked him while judging a plowing match. Mr. Ketchen was a comparatively young man, of rare ability. Prominent throughout Ontario in Farmers' Institute work, after graduating from the Ontario Agricultural College in 1902 he joined the staff of the Dominion Live-stock Commissioner at Ottawa, which he subsequently left to accept the editorship of the Nor'-West Farmer, of Winnipeg. Later he went to Saskatchewan, to fill the Deputy Commissionership of Agriculture, in the Saskatchewan Government, under Hon. W. Motherwell, in which position he served faithfully and capably until his untimely demise. His death will be a severe shock to a large circle of acquaintances throughout Canada.

There is no method by which greater benefit can be derived by farmers than through the establishing of local clubs for the study of those problems in which they are vitally interested, and applying underlying principles to local conditions. These clubs will be a means of not only increasing their agricultural knowledge, but will be a means of training them in public speaking, and thus fitting them to take a more prominent part in local and Provincial affairs. GEO. A. PUTNAM.

QUESTIONS AND ANSWERS.

- 1st.—Questions asked by bona-fide subscribers to "The Farmer's Advocate" are answered in this department free.
- 2nd.—Questions should be clearly stated and plainly written, on one side of the paper only, and must be accompanied by the full name and address of the writer.
- 3rd.—In veterinary questions, the symptoms especially must be fully and clearly stated, otherwise satisfactory replies cannot be given.
- 4th.—When a reply by mail is required to urgent veterinary or legal enquiries, \$1 must be enclosed.

Miscellaneous.

CELERY—LEVEL CULTURE—BLANCHING.

- 1. Will you kindly describe treatment for celery grown on level ground? Have heard of its being planted about six inches apart each way, and not hilled up with earth.
- 2. When celery is planted in trenches is there any way of blanching without putting earth next it?
- 3. How high should celery be before blanching is started?

GARDEN LOVER.

Ans.—1. Level culture is now generally practiced by commercial celery-growers, the plants being set from six inches to a foot apart in the rows, and the rows from 2½ to 3½ feet apart. Early and late varieties are often set in alternate rows. Boards are used to blanch the plants that mature first, and when these are out of the way there is room to bank up the remaining rows with earth. Of course very thorough and frequent stirring of the soil is necessary to conserve moisture, destroy weeds and aerate the soil. Celery plants are also set 7 or 8 inches apart each way in beds. This method requires intensive culture. The plants must be frequently fertilized and copiously watered during growth. In this case the crowding of the leaves is sufficient to blanch the stalks of the

Paris Golden variety, and boards are used only around the outside of the beds.

2. Hemlock boards an inch thick, a foot wide and 12 to 16 feet long are largely used for blanching summer celery when grown under the level-culture method, and should answer also for the trench system. The boards are placed on edge beside the rows and drawn nearly together at the top, where they are held by small wooden cleats. When thus placed the boards enclose the entire plants, except the ends of scattering leaves which project above them. Care should be taken to exclude the light. Sometimes it is necessary to draw a little earth about the base of the boards. In American market gardens, according to Bailey, these boards are moved about from field to field as the crops mature, and kept in use from mid June until late in November. Late celery is blanched mainly with earth, which is thrown up about the plants at two or three different times. Celery is sometimes blanched by wrapping the plants (all but a tuft of leaves at the top) in thick paper, or by placing large pieces of drain tile over them.

3. That depends on the variety. It is desirable in the case of the summer celery to have good stocky plants at least a foot high. When the weather is warm in summer celery often blanches in two weeks after boards are set up beside the rows, but later in the fall it takes three or four weeks, and the winter varieties are often banked with earth considerably longer than this, and then placed in celery pits where the blanching process continues.

COST OF STALLION ACCOMMODATION.

Can you inform me about the fee charged for boarding man and horse for the season, from Saturday evening until Monday morning of each week? YOUNG FARMER.

Ans.—It depends on circumstances and

localities. In the stallion-enrollment discussion in this paper during the winter of 1906-'07 one correspondent estimated the cost of a night stand at \$1.50 per time, and a noon stand at 75c. Another contended that \$10 a season would pay for a night stand and \$5 for a noon accommodation. The actual experience of stallioners in representative districts would be in order.

GOSSIP.

The auction sales of Shorthorns on June 23rd and 24th, from the herds of Messrs. R. Gibson and F. R. Shore, at Delaware, and White Oak, Ont., attracted a comparatively small attendance, owing, doubtless, to pressure of farm work, many having commenced hay-making, the bidding being slow, and not more than one-half the cattle were sold, though some excellent bargains were secured by those fortunate enough to be present. The company was, in each case, hospitably entertained, and enjoyed a pleasurable outing, and the hosts accepted the result of the sale in a philosophic frame of mind, hoping for better next time.

Customer.—What on earth is this broth made of, waiter? Surely it isn't chicken broth?

Waiter.—Well, sir, it's chicken broth in its infancy. It's made out of the water that the heggs are boiled in.

"If yoh husban' beats you, mebbe you kin hab him sent to de whippin' pos", said Mrs. Potomac Jackson.

"If my husban' ever beats me," said Mrs. Oliver Grapevine, "dey kin send him to the whippin' pos' if dey want to. But dey'll have to wait till he gets out'n de hospital.—Washington Star.

"Did your husband ketch chills an' fever?" asked the woman who was standing in front of the cabin. "No," answered the woman, who was driving a spring wagon. "He wouldn't have that much git-up-an'-git. He jes' sot around an' let 'em overtake him."

Teacher—How long had Washington been dead when Roosevelt was inaugurated? Scholar—I dunno, but it hasn't been very dead since Teddy has been there!

MARKETS.

BUFFALO.

Buffalo.—Cattle—Prime steers, \$7.15 to \$7.65. Veals—\$5.00 to \$7.00. Hogs—Heavy and mixed, \$6.50 to \$6.60; Yorkers, \$6.25 to \$6.55; pigs, \$4.75 to \$6.00; roughs, \$5.00 to \$5.25; dairies, \$6.00 to \$6.40. Sheep and Lambs—Lambs, \$5.50 to \$7.50; yearlings, \$5.75 to \$6.00; wethers, \$4.85 to \$5.00; ewes, \$4.25 to \$4.50.

CHEESE BOARD PRICES.

Toronto, 12½c. for large and 12¼c. for twins. Kemptville, 11¼c. bid; no sales. Huntingdon, Q., white, 11¼c. to 11 15-16c.; colored, 11 15-16c. Alexandria, 12 1-16c. Ottawa, all sold at 12 1-16c. Napanee, 12c. Brantford, 11¼c. Perth, all sold at 12c. London, Ont., 11¼c. to 11 11-16c. offered; no sales. St. Hyacinthe, Que., butter, 23¼c.; cheese, 12c. to 12 1-16c. Canton, N. Y., 23¼c. for butter; 11¼c. for cheese. Watertown, N. Y., cheese, 11c. Belleville, Ont., 11 13-16c., 11¼c. and 12c. Cowansville, Que., butter, 23¼c. to 23½c.; cheese, 11c. to 12c. Chicago creamery butter, 19c. to 22c.; dairies, 17c. to 21c.; cheese, 11c. to 12c.