

Give Nature a Chance

When you are bilious, when your stomach is deranged, when your bowels are not in good order, when you have sick headache or can't sleep at night, things are apt to look very bad and it is no wonder that you feel discouraged and depressed.

At such times as these you need a remedy that will regulate and tone the digestive organs, rebuild the nervous energy, rest the tired brain and restore natural sleep.

Go to the nearest drug store and get a box of

Beecham's Pills

and take one or two immediately. You will feel their good effects in half an hour. Take another dose when you go to bed and you will waken, in the morning, feeling like a new person. Beecham's pills act at once on the digestive organs, give the liver natural exercise, operate the bowels, improve the blood, clear the brain and assist Nature to restore healthy conditions to the entire body. They do their work thoroughly and quietly, in perfect harmony with physical laws. Beecham's Pills have a remarkably buoyant effect on both mind and body, without the slightest reaction. A great remedy for the "blues," as they dispel the gloom of disease and

Act Like Sunshine

SOLD EVERYWHERE IN BOXES 25c

Used And Endorsed at 42 Agricultural Colleges

There is no other live stock remedy, none at all, mind you, that has proven so successful at all times for many years, as Zenoleum. It is used and recommended by the most prominent stockmen in the world. It does what we claim or money back. No other maker dares make such an offer.

The Standard and Purest Coal-Tar Dip ZENOLEUM Animal Dip and Disinfectant

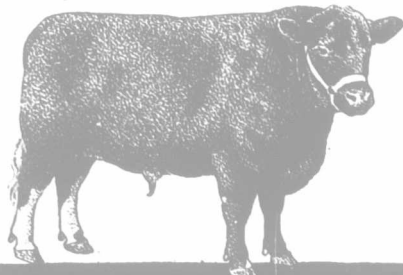
For Lice, Mange, Skin Troubles, Itch, Scours, Calf Cholera, Infectious Abortion, Sores, Wounds, Ring Worm and all Insect and Parasitic troubles. The sure and positively guaranteed remedy.

AT ALL DEALERS—Four sizes: eight ounce tin, 25 cents; thirty-two ounce, 50 cents; medium tin, 90 cents; large tin, \$1.50. Nearly any dealer in Canada will supply you with Zenoleum. If not, send to us. **Ask Your Dealer First.**

Prize Steer Ruby Zenoleum, International College Champion

OUR GUARANTEE

If Zenoleum is not all we say it is, or even what you think it ought to be, you can have your money back. No talk, no letters,—just money.



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Veterinary Adviser sent free to you if you send us a postal card.
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Disinfectant Co.**
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GRAIN

Highest prices paid for all kinds of in carload lots. Special attention paid to low grade samples WHEAT, OATS, BARLEY FLAX. Write for shipping instructions and price circulars.

Fig. 6. Feeding Record. (see table on page 1821). On many farms where various classes of live stock are fed daily from the same feed bins and hay mows it is a difficult matter to accurately estimate the amounts fed to each class of live stock. If special feed bins are provided for each class of stock these records are greatly simplified and mill feeds can be charged to the cattle, for example, by the ton or cwt. and oats to the horses by the hundreds or thousands of bushels. In case of hay, fodder or silage fed from the same bulk to various classes of live stock, it is a short and easy task to compute the weights for two or three days in a month and from the average of these weights compute the amounts fed each month. At the end of each month or at the close of the year the cash values of these feeds can be debited to the live stock accounts.

Fig. 7. Farm Produce Record. All farm enterprises which yield products consumed by the family should receive a credit for such products in studying the net profit. The amounts of milk, butter, dressed meat, poultry, etc., consumed by the family can be recorded on this record from week to week and thus no farm enterprise yielding home consumed products will fail to receive its entire credit. In case of eggs and butter made on the farm the total number of eggs laid and pounds of butter made should be recorded and then by subtracting from these amounts the produce marketed the amounts consumed by the family are obtained.

EDWARD C. PARKER.

St. Anthony Park, Minn.

CHICAGO STOCKYARDS.

Some interesting information was given the other day in the Chicago American, on the Union Stock Yards industry of that city a portion of which is worth quoting. Here are a few figures:—The daily capacity of the Yards is 75,000 cattle, 300,000 hogs, 125,000 sheep and 6,000 horses. The total yard area is 500 acres. Over 450 acres are bricked. There are 125 miles of streets, 300 miles of railroad track. There are 13,000 pens, 8,500 of which are double-decked. There are 725 chutes. The ingoings and outgoing of this city of large industry require 25,000 gates. There are 450 offices. The Stock Yards have sewer, water and lighting facilities of which many a city of the second class might be proud. Packingtown is a city in itself.

In a day the business at the Yards often totals \$3,000,000. The average daily is over a million dollars. So high is the standard of integrity among the dealers that this vast business is done by word of mouth, without the stroke of a pen. Often 2,000 carloads of live stock are unloaded at Chicago's Stock Yards. Forty-five thousand men find employment at the Yards. Nearly 250,000 persons in Chicago are more or less dependent on the live stock industry.

MEAT SUPPLY, CONSUMPTION AND SURPLUS

The supply of meat and its products in the United States, the total and per capita consumption, and the necessity of finding markets in other countries for several billion pounds of meat and meat products constitute the subject of Bulletin No. 55 of the Bureau of Statistics, Department of Agriculture, prepared by George K. Holmes, Chief of the Division of Foreign Markets.

NUMBER OF MEAT ANIMALS SLAUGHTERED AND EXPORTED

The process of estimating the number of animals available for slaughter and the quantity of meat production is explained in full detail, and the conclusions are that 5,831,000 calves were slaughtered in 1900; that 6,229,000 steers were slaughtered and exported; and that 4,413,000 cows were slaughtered; or that 12,978,000 cattle, excluding calves, were slaughtered and exported. The exports of live stock were about 240,000 head. The lamb slaughter was 12,765,000 head, and the sheep slaughter except lambs, 11,783,000 a total of 24,548,000 head. The hogs slaughtered and exported were 50,145,000.

the exports being only 36,000. The total number of meat animals slaughtered and exported in 1900 was 93,502,000, of which the exported live animals numbered 276,000.

CONSUMERS' MEAT COST

Investigations of meat prices by the National Bureau of Labor indicate that the average price of meat per pound paid by consumers in 1900 was 12½c.; 13c. in 1901; 13½c. in 1905, and 13½c., or possibly 14c. in 1906. It follows that the retail meat bill of this country was \$2,052,279,000 in 1900, and about \$2,304,000,000, or more, in 1906. Every increase of a cent per pound in the national average retail price of meat raises the total yearly expense to consumers by \$168,000,000.

CAPITAL OF THE MEAT INDUSTRY.

The importance of raising meat animals and of slaughtering and packing appears in the statement that a capital of \$10,625,000,000 is directly concerned, an amount five-sixths as large as all capital invested in manufacturing in 1904, a little greater than the estimated true value of all property situated in the South Central Division of States in 1904, as also of all property situated in the Rocky Mountains and Pacific region.

CONSUMPTION PER FAMILY.

That meat consumption per capita has declined in this country since 1840 is plainly indicated. There is some ground for believing that at that time meat constituted about one-half of the national dietary in terms of total nutritive units consumed, whereas now it constitutes about one-third.

The average private family of 1900 contained 4.6 persons, and this family consumed on the average 855 pounds of dressed weight of meat, or 680 pounds of edible meat in the dressed weight. Upon adding to the 680 pounds the weight of the edible parts not included in dressed weight, the average family consumption of edible meat was 840 pounds.

In terms of meat and its products substantially as purchased by the consumer—that is the sum of dressed weight and of the weight of edible parts not included in dressed weight—the private family in 1900 bought on the average 1,014 pounds of meat, or over half a ton. This makes an average of 2.78 pounds per day, and includes not merely meat commonly known as such, with its bones and retail butchers' trimmings, but includes lard, edible tallow, the meat or meat products contained in sandwiches, pies, bakery products, sausage, etc., and all kitchen and table waste.

Beef and veal constitute 47 per cent. of the meat consumption; mutton and lamb, 7 per cent., and pork, 46 per cent. In the exports, beef, by weight, is 34 per cent., and pork, 66 per cent.

The per capita consumption of meat in the United Kingdom is 121.3 pounds; in France, 79 pounds; in Italy, 46.5 pounds; in Australia, 263 pounds; New Zealand, 212 pounds; Cuba, 124 pounds; Sweden, 62 pounds; Belgium, 70 pounds; Denmark, 76 pounds. The foregoing figures stand for the weight of dressed meat, and the United States compares with the countries mentioned in having a per capita consumption of 185.8 pounds of meat in terms of dressed weight.

HONEY FROM BUTTERMILK

An advertisement in a German bee paper, *Luxemburger Bienen Zeitung*, reads: "Great scientific discovery! A capital for everybody is my method of making 2 lbs. of the finest tasty honey from 1 quart buttermilk. It comes near the bee honey and it is evident that it is wholesome and nutritive. This recipe I will send in the interest and for the advancement of the industry on the receipt of 25c.—also in stamps—and will pay each remitter \$20 if it does not give truth and health. I expect to receive thanks and acknowledgements for my discovery. A. SCHULTZ, Berlin N."