

The Farm.

Buying Pure-bred Fowls.

The farmer who buys a trio or more of fowls in the fall will make no mistake, and if he prefers to get the eggs in the spring all will be well, but he must expect to be ridiculed by some of his neighbors for paying \$1 or \$2 for a male or hen. Nevertheless, the same farmers and neighbors will promptly come forward and request to "change eggs" with him when they desire to hatch chicks in the spring. If a farmer buys eggs of the pure breeds he buys "stock," the eggs being simply the embryo chicks. The farmer who desires to improve also goes too far sometimes. Instead of depending on one breed he begins with two or more. His interest will be sufficiently strong for a year or more to keep his birds separate, but in the course of time he will undertake to save labor by turning all the breeds out together. Then the down grade begins, and in a season or two his fowls will be all crossbred and mongrels, with no uniformity or fixed characteristics. If the farmer desires to improve, let him begin with purebred males if he does not wish to purchase a trio, but he should stick to one breed. If he gets a male every year, let it be of the breed he originally selected. In two or three years he will have the flocks uniform, and they will be better and better every season, and at a cost that is almost insignificant. If his neighbors desire to improve let them co-operate with him in purchasing pure breeds, and if they refuse then he should compel them to pay him for his enterprise when they call with a setting of eggs from mongrel hens to be exchanged for something better. A dollar or two invested in pure breeds will make a difference in the quality of the stock and the number of eggs laid of more than ten times the cost of the birds purchased. —Farm and Fireside.

Farm Notes.

When potatoes are harvested in warm weather we favor storing above ground in a shady, airy spot rather than in a pit or cellar, says a writer in The Farm Journal. Cover them with hay or straw and let them remain in this state until cold weather sets in when they may be transferred to cellar or pit with safety. The writer has much better success since adopting this plan. Although it evolves extra labor it pays. Those who are planting trees obtained from agents or nurserymen should remember that these trees, in all cases, should be very sharply cut back. As a rule remove all limbs, or at least but two or three stubs at the top. While cutting these, leave the last bud pointing outward, in the direction that you wish the limb to take when grown. As the tree begins to start its buds, be careful to rub out all that start on the body of the tree, allowing it to put its full force into these buds you have specially reserved. A tree planted with a lot of bruised and broken limbs will waste its growth for the first year, if it survives at all. I know of orchards which have been planted for five or six years, and having had no attention or direction as to growth, might as well be cut up now and burned. Use a sharp knife, cut smoothly and cut deeply.

We are very scientific in these days and talk of bacteria, bacilli, micrococci, pasteurizing, etc., and there is danger that we shall forget that scientific dirt is just as bad as the common variety. Dirt under a Latin name is just as dirty as it is in English, and requires just as much soap and water, hot water, scrubbing brush and elbow grease as the old variety that our fathers used to wrestle with before the days of washing powder and concentrated lye. We need no special sterilizers or pasteurizers to keep the milk cans clean; leave all these complicated machines to the scientific fellows, and go to the cans and dairy vessels in the old fashioned way, as if bacteria and bacilli had never been heard of; use plenty of water, soda, sunshine and fresh air. Have your milk vessels clean first, and think of bacteria afterwards. If your butter or cream are off

flavor, nine times out of ten, the trouble is that your stable, cow or dairy is dirty, just plain dirt that doesn't need a microscope and a chemist to find it; only a thorough cleaning, and the trouble will vanish. The tenth time you may need the help of the expert, but don't ask till you have got rid of the common dirt; then you may look for the scientific variety. —Hoard's Dairyman.

Count the Cost.

In conversation with an intelligent farmer from Western Ontario recently he stated that some years ago he had an opportunity of renting his farm and going into some other line of business. Before deciding definitely in the matter he concluded to experiment a little while and find out what he was really making out of his farm. He accordingly kept track of every item that was spent upon the household and what it cost to live, with the result that his farm was not rented, and he has had no desire to leave it since. Though offered a good rental, and in addition a good salary to travel in the agricultural implement line, this farmer concluded that he would make more money to remain on the farm.

There is a valuable lesson in this for every farmer in the country. A great many, who leave the farm to engage in other pursuits, never stop to compare the cost of living on the farm and away from it. As a rule the farmer does not miss what he and his family eats, as the bulk of it is grown on the farm; but if cash had to be paid out for every item of food as well as clothing, many a farmer would be more contented with his lot than he is at the present time. The man living in the city, even on a fair salary, is not as well off as the average farmer if everything is taken into account. Rent, heat, water, light, food, etc., have all to be paid for in the city, while the farmer can get the larger share of these without any cash outlay. It would be well, therefore, if everyone who contemplates leaving the farm would stop a moment and count the cost. —Farming.

Berry Culture.

Every farmer should raise enough berries to supply the family all the year. There is nothing more delicious and healthy than strawberries, raspberries and blackberries, and no other crop on the farm pays as well for the small outlay and the land they require. September is the month to plant them, and when this is properly done a good crop can be grown the first year.

A northern slope that will drain well is best. A great many make the mistake of getting the soil too rich for strawberries, and get a big crop of vines with very little fruit. Land that will grow a good crop of corn is just right, and when properly planted and cultivated will always produce plenty of fine berries. The soil should be cleared of all weeds and rubbish, well pulverized with disk or cultivator and harrow, and then ploughed deep and thoroughly pulverized after ploughing. Mark rows three feet apart, and set the plants in deep, putting a half pint of water with each plant, and packing the dirt firmly around the roots. Late in the fall they should be mulched with clean straw, marsh hay or corn stalks. In the spring hoe or cultivate shallow, but not after a plants begin blooming, as it will cause them to rust.

For raspberries the soil cannot be made too rich, and should be ploughed or spaded to a depth of at least fourteen inches. Set the plants four feet each way, and keep the young canes pinched back to three feet, which will make them branch out. In the fall mulch with manure.

I have tried both spring and fall planting in different States, and I much prefer the latter. Farmers are not pushed with work as they are in the spring, and are thus able to devote more time to preparing the soil and getting the plants. Then, too, the plants get nicely settled, and will nine times out of ten produce a good crop the following season. Don't neglect the berry patch; it will pay, and pay well. —R. T. Patterson, California, Mo.

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The news has been received at Victoria, B. C., of a robbery of \$36,000 from three miners on their way out from Dawson City via Dalton trail. One: Ike Martin, was found with his throat cut. Chilcot Indians are suspected.



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