

Corn Planting

In corn, the poorest crop of the mixed farm, has a gradually enlarging sphere of usefulness in the Dominion of Canada. It is grown most extensively in the province of Ontario; the corn growing line in the province of Quebec is gradually being pushed northwest, and it is now at the foot of the St. Lawrence. In the provinces of Manitoba, Saskatchewan, Alberta and British Columbia the corn crop is still a novelty.

This reliable crop will grow on a wide range of soil provided a plentiful supply of suitable plant food. It is specially adapted to warm, deep loam soils rich in decaying vegetable matter (humus) underlaid with a porous clay.

In the rotation, corn should follow clover hay or pasture. It may also be grown after grain or even following a hood crop, provided the soil is rich or a heavy application of manure has been made.

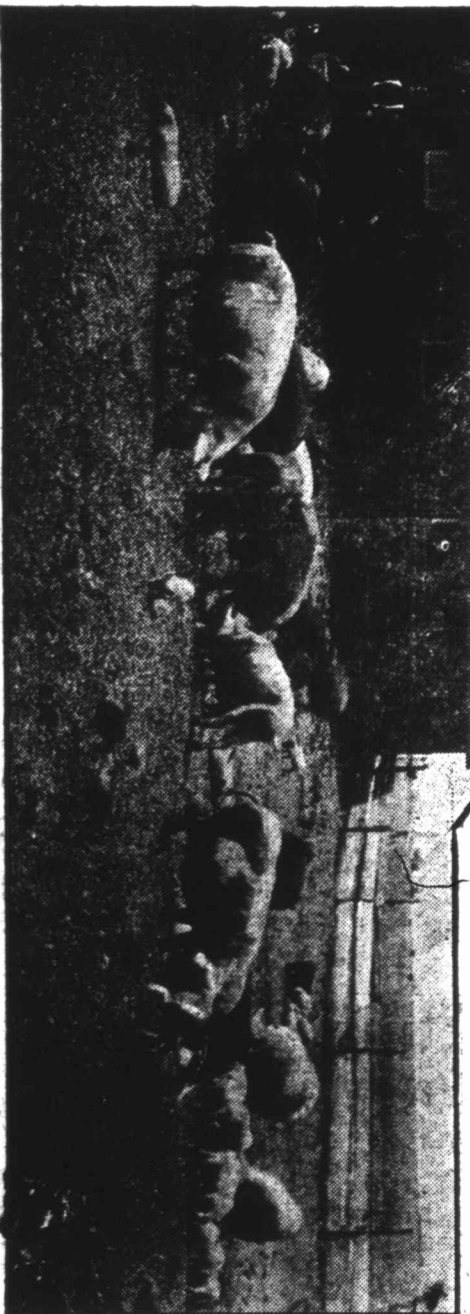
Fresh or green barnyard manure is the best plant food material, 12 to 15 tons per acre may be expected to give good returns. The application should be made in the fall, winter or early spring. The most practical method is usually the most satisfactory and gives uniformly satisfactory results. The manure should not be buried too deeply in order that there will be the least possible chance for the leaching of valuable plant food constituents to depths in the soil beyond the reach of the immediate and future crops.

The aim in the preparation of the seed-bed should be to have it deep, moist, clean and fine. Clay land to be used for corn should ordinarily be fall ploughed, turning a fairly deep furrow but no deeper than the productive soil will allow. Sands and loams, shallow spring ploughed, provide the most favourable conditions for corn.

Ploughed under immediately for corn planting, the soil, the growth of weeds, the dressing of manure or compost, the ploughing of the soil, the seed and the quick growth of the plant, the secret to successful corn growing.

Moisture is a factor which must be duly considered in all seed beds. No seed bed is complete until the surface and sub-surface soil are connected, with the manure well incorporated, so that there is no hindrance to the rise of soil moisture from the depths of the soil to where it may be available as required by the growing plant.

PROSPERITY ON 160 ACRE FARM



Raising Hogs On a Western Farm.

Can a man farm and make money on 160 acres of non-irrigated land in Western Canada? D. E. Baldwin, of Kelowna, answers "Yes," and he is speaking from experience.

Before coming to Kelowna, in 1906, Baldwin had been homesteaded in the Kootenai district, tributary to the driving city of Spokane, where he had placed in four states of the Union. His parents moving from Ohio, where he was born, to Iowa, where he was raised, he came to the Canadian West in 1888. After about ten years in Kelowna, he came to the Canadian West in 1906.

Here he has prospered, though he has never farmed more than 160 acres of land, and he has consistently returned the value of his investments to him in a more profitable way than he could have done in a smaller farm. His policy is "always to run his business, and not let it run him."

He is finding the operation of a "live" business, which is called a "live" business, is a more profitable way of making money than a "dead" business, which is called a "dead" business.

His hog production is reported to be the best in the province, and he has a large number of hogs on his farm, which are sold at a profit.

He has a good income from his stock, and he is a successful farmer on a 160-acre farm.

Sugar Jumps Two And a Half Cents

Montreal, April 15.—Advance on sugar became effective today for the Canadian Sugar Refining Company, making their price now \$13.50 per hundred pounds, and the St. Lawrence and Atlantic Sugar Refineries each advanced \$2.50 per hundred pounds, bringing their sale prices to \$15 per hundred pounds.

These being prices at the factory. Retail merchants have said that their prices will now range from a minimum of twenty cents to a maximum of twenty-three cents per pound of twenty-three cents per pound.

WHY IS IT

that chronic skin diseases which have defied all other treatments yield to Zam-Buk?

It is because Zam-Buk is germicidal, and also has such power of penetration that it reaches disease in the underlying tissues and cures only by a permanent cure can be effected.

Mr. H. C. Buckler of 461 E. Broadway, Portland, Oregon, says: "For chronic skin diseases there is nothing like Zam-Buk. For fifteen years I had eczema, and I tried an 'cure,' but nothing was capable of curing me permanently until I used Zam-Buk. Ten months use of Zam-Buk has effected a complete cure."

For ulcers, abscesses, boils, ringworm, and other skin diseases, Zam-Buk is equally good. All dealers or Zam-Buk Co., Toronto, 506, box 3 for \$1.25.



"I Wonder Would It Help Me?"

THIS question has been answered by many thousands of women who have found health and happiness in the use of Dr. Chase's Nerve Food.

Disappearance, irritable nervousness, depression and discouragement—these are some of the symptoms which tell of exhausted nerves.

In order to avoid nervous prostration or some form of paralysis it is well to get the building up process established at once by use of Dr. Chase's Nerve Food.

Dr. Chase's Nerve Food, 50 cents a box, 5 for \$2.75, all dealers.



IF YOUR CHILD IS CROSS, FEVERISH, CONSTIPATED

Look, Mother! If tongue is coated, cleanses little bowels with "California Syrup of Figs."

Mother can rest easy after giving "California Syrup of Figs," because in a few hours all the clogged-up waste, sour bile and fermenting food gently moves out of the bowels, and you have a well, playful child again.

Sick children need to be coaxed to take this harmless "fruit laxative." Millions of mothers keep it handy because it is so safe and so effective. Ask your druggist for a bottle of "California Syrup of Figs," which contains directions for babies, children of all ages and for grown-ups.



BEAVER FLOUR

Essential—if the best results are to be obtained from your bakings—Beaver Flour gives a distinctive, delicious, nutlike flavor, and makes pies, cakes and pastry of light, even texture. The only reason why every Canadian housewife is not using Beaver Flour is—all have not yet tried it.

Use Beaver Flour and note the difference in your bakings.

Sold by your grocer.

THE T. H. TAYLOR CO.
LIMITED
CHATHAM, ONT.