

other should be very dark all over, with red flesh. The engravings, half natural diameter (which is, of course, much less than half size), will give some idea of the appearance of the fruit, concerning which Prof. Crew, of the Ontario Agricultural College, expresses opinion as follows:

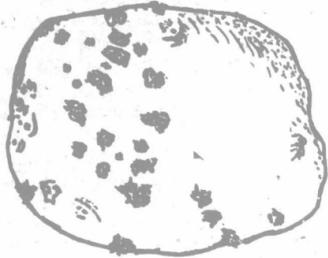
"The apple called Frontenac is attractive in appearance, but is not yet mature enough for us to judge of its quality. I should like to see specimens later on in the season.

"The apple called Red Rose is attractive in exterior appearance and of unusually good flavor. I doubt, however, if the pink flesh would be an advantage on the market. Personally, I should consider it a drawback."

Another Potato Scab.

The line-drawing below is made from a potato received from Mr. Gussow, Dominion Botanist, Experimental Farm, Ottawa. It is intended to illustrate the European potato disease called Corky Scab, an affection not hitherto known to exist in this country.

While bearing a resemblance to the common scab—*Oospora scabies*—this disease, judging from the naked-eye observation of the specimen, differs



Corky Scab of Potatoes.

in the generally smaller and more pustular form of its roundish, thin, spongy spots bordered by shreds of the cuticle.

It would be interesting to know how widely this scab is distributed. People who have potatoes which, from the description given here, might be suspected of being infected should send a specimen to Mr. Gussow. J. D.

THE FARM BULLETIN.

The Winter's Food.

By Peter McArthur.

We have now reached that part of the harvest which I most thoroughly understand and enjoy. Earlier in the season we changed work with the horses, so as to provide the food needed for them and the cattle during the winter, and the surplus was sold for "rascal counters," with which we can get the things not grown on the farm that we need for ourselves. Now, however, we are putting away that part of the produce which we shall need for home consumption. Apples are being stored, potatoes pitted, celery and cabbage trenched and other vegetables protected for the winter. I say that I understand this part of the harvest better than the other and I'll tell you why. We are all the time being told to go to the ant for an example of wisdom. Well—one time I went, and I am afraid that the lesson I learned was one that my teachers did not intend. Instead of having money invested in bonds or a good bank account, the ant simply had a plentiful store of provisions. As I put away these vegetables I have a comfortable feeling that I have learned the lesson of the ant as it was intended to be taught. Food is the most important form of wealth and to have a plentiful supply stored away is the highest form of wisdom. In more primitive times the wealth of kings consisted of full granaries and countless herds, and they were considered rich because they had ample food for themselves and all who were dependent on them. I suppose if I sold the celery, which is a somewhat costly luxury in the cities, I could put money in the bank, but I am fond of celery, and the wisdom of the ant is good enough for me. There is no knowing what may happen to the banks when the Bank Act comes up for revision, but I feel moderately secure regarding the vegetables.

Speaking of celery, there is one thing I should like to know, and perhaps some gardener who reads *The Farmer's Advocate* can tell me. I have no doubt that the trouble is due to some mistake I have made, but I wish to be set right, so that I can do better next year. When trenching the celery I found that part of it had grown very rank, and was so pithy that it is practical-

ly useless. The celery was grown in an old barnyard, where the ground was just about as rich as it could possibly be, having been used as a barnyard since the land was first cleared. I am inclined to think that this is about the first crop ever raised on this bit of soil, and that the original fertility is still there, as well as what has been accumulating during the past seventy years. Most of the celery is just about as fine as it could possibly be, large stalks, crisp and tender and as sweet as a nut. Besides, the stalks are about the largest I have ever seen, but some of the very largest are almost useless. What is the trouble? Has the growth been too rank or have I neglected something that should be done? Most of the trouble is with the Giant Golden Heart variety. The White Plume is all firm and sound, and both kinds were cultivated in the same way. Should I have treated the two kinds differently?

Two correspondents have asked me to give in *The Farmer's Advocate* the receipts for Force Meat and Dried Beef, which I described in an article elsewhere about a year ago. We prepared the dried beef, which proved to be excellent, according to the following receipt:

"Take the best of beef, or that part which will be the most lean and tender. The tender part of the round is a very good piece. For every twenty pounds of beef use one pint of salt, one teaspoonful of salt petre and a quarter of a pound of brown sugar. Mix them well together and rub the beef well with one-third of the mixture for three successive days. Let it lie in the liquor it makes for six days, then hang up to dry. A large crock or jar is a good vessel to prepare the meat in before drying it."

This dried beef is good either when cut in thin slices and fried or made up in the various ways in which "chipped beef" is used.

The force meat I had reference to is an old-fashioned country dish, and not the kind that usually goes under that name in the cook books. It strikes me as being more like pemmican than anything else. Take any convenient quantity of lean beef. The better the cut, the better the result will be, but any part may be used from porter-house steak to the neck. Chop this beef as finely as possible with a chopping-knife, but do not put it through a meat-chopper. Take about one-third the amount of suet and chop it in the same way, then mix the two and add salt and pepper to taste. When the beef and suet have been thoroughly mixed and flavored, press it into small cakes by hand and put it away in a crock. It is ready to use at once, and is fried like steak. If there is any better eating for cold weather I have yet to find it. This is a truly pioneer dish and one of the best. Some day I may gather and put in shape the pioneer receipts that I have come across while gathering information about the first settlers. Quite a number of the dishes they used are no longer in vogue, but most of them that I have sampled have been good, though rather strong food for palates that are trained to sweets and delicacies.

Besides the programme for good eating that I have given, I wish to suggest something for solid thinking during the winter months. There are some good points about the relations of capital and labor that the producers of the country might profitably grapple with now that the Bank Act is coming up for revision, and the financial system of the country is likely to be reviewed. Wealth is universally admitted to be the valuable products of labor, and here is about the most widely accepted definition of it that has yet been given:

"Wealth or objects possessing value are those things, and those things only, which are transferable, are limited in supply and are directly or indirectly productive of pleasure or preventive of pain."

Broadly speaking, the mass of these things is made up of the food materials and the materials for shelter and clothing produced on the farms and perfected by labor. Money, on the other hand, is simply an accepted medium of exchange which may or may not have intrinsic value of its own. Gold has intrinsic value, but instead of using it we use the "promises to pay" of the banks, which are nothing more than slips of printed paper. For these slips of paper we exchange the true materials of wealth, and right here there is a peculiarity that is quite significant. If I own a hundred barrels of apples they constitute true wealth, but while I own them they cannot earn any more wealth for me except such as comes from increased prices, if there should be a scarcity. If I keep this real wealth in my own possession, it will soon go back in value, and within a year would all decay unless I change for them a hundred dollars in currency, in little paper slips, which are used merely as a medium of exchange. I can lend that hundred

dollars at interest, and it will at once begin to earn for me. I confess that I am puzzled by the fact that the mere counters that are used in exchanging wealth are more valuable to own than the wealth itself. Shylock said that he could make his ducats breed as fast as sheep, but it seems to me that there is something wrong when this is the case. The men who get rich nowadays are not the producers of wealth, but those who handle and speculate with the medium of exchange, the money that has no intrinsic value. All the great teachers of the past were opposed to allowing money to accumulate interest. The taking of interest has been forbidden by the world's best religious teachers, and perhaps if we investigated we would find that there is an economic principle involved as well as a religious principle. The laws of cleanliness enforced by Moses have been entirely justified by scientific research, and they are now being enforced as sanitary laws. Perhaps when we study out the true relation that should exist between the products that constitute true wealth and the money which is used in making exchanges easy we shall find that the money should be controlled and its power restricted in a way that will make it impossible for the owners of capital to control and exploit the producers of true wealth as they are doing now. Capitalism, as we have to deal with it, is an entirely modern thing, and nothing about it is too sacred for investigation. In earlier ages, when gold and silver were the popular mediums of exchange, they were marketable commodities, just like wheat or beef, but slips of paper with promises to pay printed on them are not a commodity. They are purely a medium of exchange, and their use should not give too great a power to the men who handle them in the transaction of business. I am not sure that I have even stated the problem properly, but I am sure there is something there worth thinking about. If we all grope for the truth involved we may find it and perhaps do something to check the strange and oppressive dominance of capital in modern life.

Remove Duty on Traction Ditchers.

Editor "The Farmer's Advocate":

Some time ago you published a timely editorial on the subject of the removal of the duty from traction ditchers. For about two years the Department of Physics, of which I have charge, has been working upon this matter, first enlisting the sympathy and assistance of prominent and influential public men in several provinces, also of the Canadian Manufacturers' Association, and then making representations upon the subject, both directly and through said public men, to the Ministers of Agriculture, Customs and Finance at Ottawa. These representations were made to both the late and the present Government, so that the departments interested are now in possession of considerable information relative to the proposed action. Thus far nothing has been done, but there is reason to hope that the proposal is meeting with sympathetic consideration.

The purpose of this letter is to draw attention to a phase of the subject recently brought to my attention, viz., the fact that some farmers' organizations, e.g. Farmers' Clubs, Agricultural Societies, Farmers, Institutes, etc., have already passed resolutions asking for the removal of the duty, and others have such action in contemplation. This step seems to me a valuable one, possibly the one remaining step necessary to secure the desired action.

I have been asked by one society to draft a suitable resolution, and thinking that the same might prove suggestive to other societies which may be contemplating similar action, I beg to give it here:

"Moved by.....

Seconded by.....

"That whereas large areas of land in this vicinity are in urgent need of underdrainage.

And whereas we as farmers have this year, and for many years, lost heavily by portions of our farms being too wet.

"And whereas owing to the scarcity of hand labor it is practically impossible for us to secure help to lay the drains.

"And whereas the traction ditcher if introduced into this locality would solve the difficulty.

"And whereas traction ditchers are not manufactured in Canada.

"And whereas the duty, which is 27½ per cent., amounts to from \$500 to \$750 on a machine suitable for this locality, depending on the size of machine.

"And whereas a sum of this magnitude in addition to the cash payment on the machine is prohibitive to many men considering the purchase of one of these machines.

"And whereas this prohibition is a direct monetary loss to us as long as we are unable to get our drains put in.

"And whereas the late Manager of the Tariff

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