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THE VICTORIA COLONIST

RURAL AND SUBURBAN

BREED VERSUS TYPE

Many arguments we hear as to which is the best breed to keep, and we every now and then get letters asking which of our three breeds are the best layers and which do we like the best. Also, don't we think a certain breed will lay more eggs, etc., etc. We usually answer: We don't know.

Some, of course, will think we ought to know, but let me explain. To begin with, each breed has its characteristic or special value. The Leghorn is known the world over as a layer, and always will be. There is probably no breed of fowl which has been so popular for so many years on its merits as the Leghorn family. There are strains, of course, better layers than others, but all are conceded as good layers if rightly treated.

The Orpington, of which we breed the buff variety for several reasons, namely, their rich golden color, their white legs and skin, their quiet habits, and their ability to shell out eggs in winter has its special value. Again, there is no better mother living than a buff Orpington. You can take her by the feathers of the back and lift her off the nest and she won't ever kick her feet let alone raise a fuss.

The Barred Rock is a good farmer's fowl which in too many cases has been spoiled. Here selection works wonders. Many there are who think a Barred Rock should be almost as big as a turkey, but this is a mistake. A Barred Rock cock should weigh 9-12 lbs.; cockerel, 8 lbs.; hen, 7-12 lbs.; pullet, 6-12 lbs. When you make a practice of getting them year after year larger than this, you get them too big and lazy to fill the egg basket. We have often seen Rock hens, whole flocks of them, large, blocky, too blocky and too lazy, and the owner disgusted with the result of his season's produce; no wonder. We like a Rock female not too short in leg, fairly long keel, long back, with not much tail, good bright eye, alert and quick. Females like this breed right won't bother you going broody too often. The male should be not too large, nicely curved back, good breast and good, alert upright carriage, and his chicks can be marketed at 3 lbs. in twelve weeks.

Everyone has his or her own fancy in the matter of breed, but we often wonder if there is any one best breed. I think it is more a matter of type and strain and the owner's ability to raise and treat them right.

One of the most important items to be borne in mind is breed type. Find out what the standard calls for, and then buy as near that type as possible and keep it. You will not improve much by going away from the standard. If you want a Rock as big as a turkey, better sell the Rocks and buy turkeys, for the Rocks won't lay any more than the turkey if you run to turkey size. But Mediterranean, Dutch and French breeds need a little different treatment to most American, English and Asiatic breeds.—H. E. Wahy, Enderby, B. C., in Farm and Ranch Review.

LAYING PULLETS

Every farmer in Colorado should have 200 bright, hustling, laying pullets next winter when eggs are bringing fifty cents a dozen. This means hatching six or eight hundred chicks, which should be done not later than this month; earlier would be better for the larger breeds.

They should be kept free from lice, be given plenty of grain and milk; exercise and vegetable food will be beneficial if they have the run of the farm, and you need not be afraid of over feeding if the grain is scattered in straw or loose earth. Keep the coops clean and sweet, cut out the cockerels as soon as they are large enough to eat; they will taste better, then, bring more on the market than later, and make more room for the growing pullets.

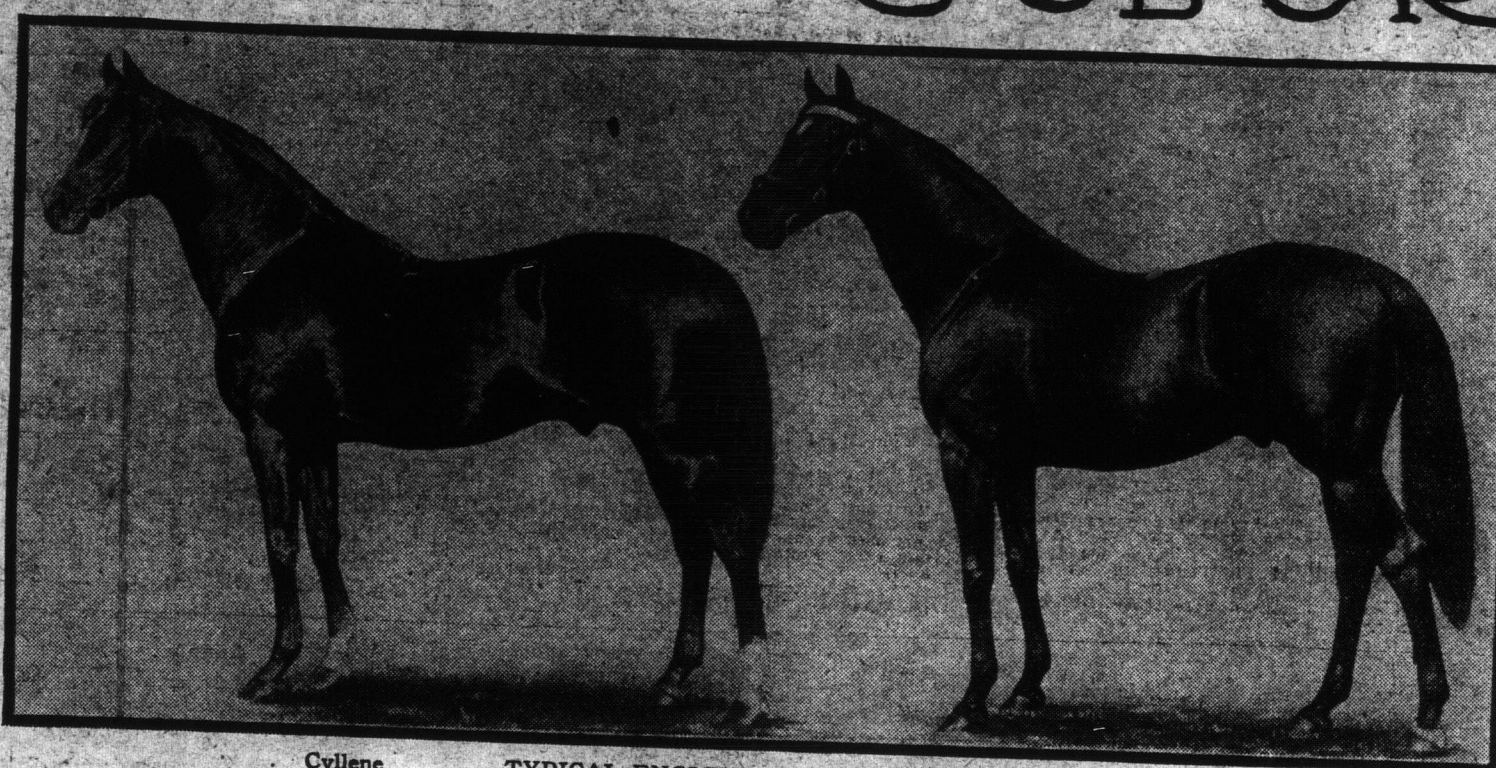
Begin next month, and, during the summer pull out the old hens, reserving only such of the yearlings as have proven good producers; the old roosters should go just as soon as their company. This thinning out means more room and better care for the pullets. Let the weaklings die; mark the slow growing pullets and sell them with the cockerels. During October make a last severe culling and keep nothing that does not mean business; your 200 pullets will cost about eighteen eggs a day for feed; will produce about fifty or sixty eggs above that number when they are at the best price, and will gradually increase in numbers.

A dollar a day profit on a hundred hens during the winter months means no grocery bills to pay next fall; it is not easily done, but it is being done right along, which means that you can do it with proper attention, hatching early, providing a variety of foods and keeping steadily at it.—W. E. Vapion, Colorado Agricultural College, Fort Collins.

WHITE DIARRHOEA

The suburbanite laughed with the others when the professor from the agricultural college threw on the screen the pictures of forlorn chicks affected with white diarrhoea (every breeder at some time had had such a group at home); then, turning to his seatmate, he said: "I never appreciated my grandmother until I tried to raise chickens. The dear old lady raised from three to five hundred chickens a year, and did her own work."

Farmers can't afford to lose their chickens with white diarrhoea; when there is a shortage of crops we need the hen to pay the grocery



Cyllene

TYPICAL ENGLISH THOROUGHBREDS

Diamond Jubilee

The above illustrations show fine types of the English thoroughbred. The animals represented were recently purchased in England by Argentine breeders. In his way the English Thoroughbred is the finest type of the horse. The expression "thoroughbred" is frequently misapplied. There can be no such thing as a thoroughbred cow, hog, sheep or dog. Coming to horses, we often read of thoroughbred Clydes, Percherons, Morgans, Hambletonians, and so on. This is a misapplication of the term. The Thoroughbred is a distinct class, and the term is the name of that class, just as the other terms are the names of the other classes. If it is desired to express purity of breeding in regard to other animals, the correct term to use is "pure-bred." There can, of course, be no such thing as absolute purity of blood in any animal, for if we go back far enough in the case of the longest pedigree, we will find other strains coming in. Therefore, the founders of the various books in which pedigrees are kept set certain standards by which admission into those books is regulated. The original rule for the English Stud-Book, which is the record of the Thoroughbred, was that the animals to be registered should

show eight crosses to the animals, whose pedigrees were collated therein. A Thoroughbred is a horse registered for eligible for registry in the Stud-Book. This book was originally published in 1808, and it contained the pedigrees of as many animals bred for racing as could be compiled with any degree of certainty. It goes back to the close of the Seventeenth Century, and its record, which is pretty well settled as authentic, ascribes the beginning of the stock to horses imported from the Continent and of Arabian origin. Among them was the Byerly Turk, so called because one Captain Byerly rode him during King William's wars. Another was the Darley Arabian, a direct importation from Aleppo by the man whose name he bears. He was brought to England in the beginning of the reign of Queen Anne, and from him all the best horses are descended. The celebrated Flying Childers, of whose deeds on the turf there are all manner of wonderful stories told, was a son of his. The Godolphin Arabian was another of the great founders of the race. He was imported from Barbary about 1730. Charles II., who was very fond of good horses, imported a number of choice mares of Eastern origin, and they have gone down into horse history as the royal mares. In the horses

named and the royal mares we have the foundation of the great family of horses known as the Thoroughbred.

The Thoroughbred has had a potent influence upon the development of other types of horses. Nearly all the best hunters are in part of Thoroughbred stock. The Cleveland Bay and the Coach Horse, for which a stud-book was started about twenty-five years ago in order to meet the American taste for certified pedigrees, also owe much of their excellence to their infusion of Thoroughbred blood. The trotting stock of America gets its stamina and ambition from the same source. Imported Messenger, as he is usually called, one of the great ancestors of the trotting families, was a Thoroughbred. An infusion of this blood seems to add courage, ambition and stamina to all other stocks, as well as that indefinable element known as "quality," which every horseman understands and no one can explain. In these days, when so much is being said about the "sport of kings" being run into the ground, it is worth remembering that the breeding of horses in England for racing purposes did in times past, more for the development of horses of a high class than any other influence.

records. I have two hens that for the last ninety days have laid 172 eggs, and five hens that have laid 425 eggs. How is that for layers? If anyone can beat that I want to hear from them.

My way of feeding is like this. In the morning I give a full feed of oats, at noon a wet mash, and at night either barley or wheat, and fresh water three times a day. And in connection with grain and water, I keep a plentiful supply of bone. The best bone is broken buffalo heads, that I pick from the prairie. My way of preparing the buffalo heads is this: I take an axe and first break in small pieces, and then take the hammer and lay the small pieces on a stone, or iron and break those pieces into smaller ones so the hens can swallow them and place them in a box near the hen house. I find that there is a richness in the buffalo heads that no other bone possesses. These hens are the ones I began experimenting with in the latter part of last winter. I bought them from a flock that hadn't laid an egg all winter.—G. W. Wallace, in the Farm and Ranch Review.

EGG-LAYING COMPETITION

In England an egg-laying competition extending over six months has just been completed with 43 pens of hens in competition. In the report emphasis is laid on the necessity of breeding from strains of good laying capacity, and breeders are advised to specialize in a few breeds. In the six months' contest the winning pen of six, White Wyandottes laid 580 eggs, the lowest record of the same breed being 212. A pen of Buff Rocks were second with 550 eggs. The morning meal consisted of soft food mixtures of meal given warm, and at night wheat was given. The total cost of feeding all hens for seven months was £50 18s 4d, and seven tons of feed were used. This consisted of the following: Wheat, 38 cwt.; oats, 18 1/2 cwt.; sharps, 20 cwt.; barley meal, 10 1/2 cwt.; biscuit meal, 3 1/2 cwt.; rice meal, 1 1/2 cwt.; malt dust, 2 cwt.; bran, 2 cwt.; meat, 5 cwt.; grit and oyster shell, 15 cwt.; clover meal, 1 1/2 cwt. The cost worked out to slightly under 1-1-2d. (3c.) per week.

CLEAN MILK AT MODERATE COST

The summer residents of Dublin, N. H., were awakened suddenly to the fact that they were being supplied with unwholesome milk. A few at once imported "baby milk" from Boston, but, with the idea of improving the local supply, a number of the influential members of the summer colony clubbed together, organized and equipped a bacteriological laboratory and provided means for its maintenance. A campaign was likewise immediately begun for the purpose of educating the farmers who were the milk producers, but who were, almost without exception, quite averse to changing

from the old-fashioned, careless methods to those required for the making of clean milk.

The result of the prompt action of these public-spirited citizens has been an unquestionable improvement in the general milk supply of the town, but owing to the effective personal efforts of the proprietor, and in particular to the painstaking, careful work of Mr. Robert A. Walker, the present lessee of Derby Farm, it has been only upon this farm that really clean milk has been consistently produced during the past two years.

Since the farm in question is equipped with none of the facilities commonly considered essential to securing clean milk, especially as made in the "model dairy," it appears that a really valuable contribution to the milk question may be involved, and a full account of the methods and operations employed is here given in the hope that other dairy farmers who feel unable to invest in more or less expensive apparatus may be encouraged to improve their own product by similar means.

The Cows and Their Stable

Whatever arguments may be advanced in favor of pasteurization it is quite evident that the bulk of expert opinion, taking the plain, common sense view of the matter, holds to the proposition that in originally clean milk is the only ultimate solution of the question. As the first essential, therefore, only healthy cows, free from tuberculosis as shown by the tuberculin test; have at any time been admitted to the Derby Farm herd. These are housed in a well-lighted, fairly well-ventilated barn, with stables and stanchions and mangers fashioned on the models of twelve to fifteen years ago. The entire construction is of wood, concrete being employed nowhere except in the bottom of the gutter. Twice every day the whole stable is given a thorough cleansing and airing out.

The cows themselves are kept scrupulously clean by the use, as often as necessary, of curybomb and brush, supplemented by a dampened cloth. The milkers, one of whom is a ten-year-old boy, are required not only to wash their hands with soap and water before commencing, but also to keep their cuffs turned back from the wrist, to avoid brushing against the cow. Feeding occurs just before milking.

The Handling of the Milk

From the time milking is begun the succeeding operations are carried on with the greatest rapidity consistent with the necessary care. After being weighed, the milk from each cow is immediately strained through at least two, and usually four, thicknesses of cheesecloth into a pail whose only other opening, the spout, is closed by a cap. It is then quickly carried from the stable to the dairy, where, the cap being removed, it is poured through an eightfold strainer, also of cheesecloth, into the sixteen-quart reservoir (of a separator) which is used as a bottling tank, therein being mixed with milk from another cow to keep the percentage of butter fat uniform.

Out of this reservoir, again with the utmost rapidity, it is drawn directly into the bot-

tles, which are at once set into iced water contained in a homemade, inexpensively constructed cooling tank, and loosely covered with the paper caps laid over their mouths. Here the milk remains for some twenty minutes or more until thoroughly chilled to a temperature somewhat below 50 degrees Fahrenheit, whereupon the caps are snapped into place and the bottles removed, loaded into the wagons and packed in cracked ice for delivery.

The only variation from this procedure, made in the case of baby milk, is that for certain customers the milk from different cows is not mixed.

Cleansing the Utensils

Since no amount of precaution in the operations above described could suffice to keep clean milk contained in unclean utensils, the washing of bottles and pails is of no less importance. For this purpose, a generous washcloth, a bottle brush and hot water containing, in solution, a naphtha soap and a little washing soda are used. The pails and bottling reservoir, after the dregs of milk have been rinsed out with cold water, are given a liberal application of washcloth and brush, inside and out, rinsed free from the soapy solution with cold water and thoroughly scalded, after which they are inverted upon an outdoor shelf in the sunshine or upon a clean table in the dairy in stormy weather and left to air and dry. The strainer cloths are first washed out in cold water, then set in a pan of hot water upon the kitchen stove to boil for a half hour, and finally hung up to dry, indoors or out, according to the weather.

For washing the bottles two adjacent sinks and a large pail or dishpan are employed. In the first sink the washing is performed as just described in the case of the pails. In cold water contained in the second sink they are rinsed; and in boiling hot water in the pail they are given a thorough scalding. Afterward they are set, bottom up, upon clean tables and allowed to cool and drain until next needed.

The excellent quality of the milk produced in this manner and by the application of the simple process above set forth cannot be gainsaid. A few illustrations, most of which have come under the writer's personal observation, and the records of tests made by the bacteriological laboratory will furnish ample evidence.

On a broiling hot summer's day, a year ago a customer met the delivery team on the road and selected a bottle of milk at random. He drove six or seven miles to the railway station and thence went to Boston by train, all the way carrying the bottle in his hands. The milk, when examined at a laboratory, after this treatment, counted but 1,400 bacteria per cubic centimeter.

Unopened bottles of milk kept on ice have remained sweet for twelve days. On one occasion three bottles were left by the delivery team at a certain house, in the shade, but on the sunny side, and the day was one of the hottest of the season. The following morning they were taken back to the farm, and, after being off the ice a little over twenty-six hours under these adverse conditions, the milk was found unchanged and perfectly wholesome. It was, in fact, used by the writer.

But a most striking proof of the cleanness of the milk is found in the fact that a considerable number of the consumers, not being accustomed to milk of such exceptional quality, have been unable to understand why it should keep unspoiled for so long. In one case a complaint was actually made because souring did not occur within what was thought a reasonable time.

So far as concerns the cost of producing such clean milk, it will evidently be increased over the cost of milk produced by the usual slap-dash methods. This is the tendency of every addition of time, labor and care expended, and is undoubtedly met by the demand for certified milk. The point intended to be brought out here is that a more or less considerable investment in costly equipment is not essential.

For example, the dairy at Derby Farm is provided with neither the sterilizing plant nor the milk cooler to be found at the "model dairies." The milk is cooled in the bottles, while all milk containers are simply scalded with hot water. And the records show that they are practically sterile as the result. In this connection, an experiment carried out by the writer with the co-operation of the laboratory is interesting. Two milk bottles were washed as usual and carefully rinsed with cold water. One was boiled for fifteen minutes and cooled, and both were then quickly filled with milk and capped. The milk in the sterilized bottle counted 4,000, than in the other 3,000 bacteria per cubic centimeter. The difference was probably due to an insufficient mixing of the milk in the reservoir. It would not be wise to conclude from this that sterilization is unnecessary or undesirable, for it is certainly better "to err on the safe side." But it serves to indicate, that careful washing, followed by scalding, is sufficient for all practical purposes.

It is therefore evident, from a consideration of the methods employed by Mr. Walker, as above illustrated and described, that expensively constructed barns and dairies, costly apparatus and elaborate processes, are not at all requisite for making milk clean. By the intelligent application of such simple methods and ordinary equipment as those used on Derby Farm, which are certainly at the command of every small dairy farmer, it is quite possible to produce milk which will average well below the "certified" standard (10,000) of the milk commissions.—William Ruthven Flint, Ph.D., in Good Housekeeping.

Liza—I won't say "obey."

Bill—Never mind, guv'nor. Get on wiv it. I'll see to that!—London Opinion.