

In small flocks known to be infected with tuberculosis, this measure is advisable. The fowls could be examined, and all that were found healthy could be sold, thus lessening the loss considerably. In larger flocks, or when it is desired to preserve a certain strain in breeding, less drastic measures may be adopted, with final satisfactory results. There is no known test to determine the presence of the disease until it has progressed so far as to cause lameness or emaciation. Ward, of California, has shown that tuberculin is of no value as a diagnostic agent for tuberculosis of fowls. There is good reason to believe that birds may be discharging the germs in the droppings, although the disease may not be far enough advanced to show noticeable symptoms. Hence, all individuals of the flock must be regarded as dangerous to those free from disease, and the latter should be kept separate. All fowls suspected of having the disease should be slaughtered, and the carcasses completely burned. Roosts, houses, etc., should be disinfected frequently. Inasmuch as affected birds may be continually distributing the bacteria in their feces, an occasional disinfection will be insufficient. No feed should be given the fowls on the ground. Feeding dishes or troughs should be frequently scalded with boiling water. It is not believed that this disease is transmitted through the egg. Hence, if the young chicks are placed on ground not previously inhabited by the old stock, the chances are very favorable for rearing them free from tuberculosis. Care should be observed, in purchasing new birds, that they come from flocks which are free from disease. Experience on some of the large poultry ranches of California has shown that the transfer of laying hens is an important factor in the transmission of the disease. Poultry-raisers should, as far as possible, raise their own stock.

Disinfection.—The first thing to do in putting the poultry premises in sanitary condition is to scrape the roosts, walls, floors and nests thoroughly clean. This loose rubbish, together with loose boards, etc., should be completely burned. When this has been done, the entire place should be whitewashed with lime-water—crude carbolic acid—solution, in the proportion of twenty gallons of lime water to one gallon of crude carbolic acid. Unslacked lime should be used, mixed with enough water to give it the consistency of thin cream, and the carbolic acid then added. This mixture may be sprayed on or put on with a brush, due care being observed to see that every particle of surface in the poultry house is well covered. Coal-tar disinfectants may be used alone in place of the above mixture, but they are more expensive, and no more effective. After disinfection, clean boards may be placed beneath the roosts to catch the droppings, thus facilitating the work in future cleaning. Slacked lime placed on these boards will absorb the moisture from the droppings.

There is no way of effectually disinfecting soil. The yards, however, should be kept as clean as possible, and free from loose boards, and all unnecessary litter of any kind.

HORTICULTURE

The Farm Garden

GOOD POINTS IN VEGETABLES

When growing vegetables, whether they be for home consumption or for market, it is best to have before one's mind some standard of excellence. We may just as well have good vegetables to use on our tables as poor ones. I often think, when I see women compelled to cook vegetables that are considered too poor in quality to send to market, that if every cook had grit enough to refuse to use the poor stuff that is sometimes offered to her, there would be less of such stuff raised. At any rate, if we clearly understand what a perfect vegetable is like, we will be more apt to use methods of cultivation that will get us similar vegetables in our own gardens.

Asparagus should be at least one-fourth inch in thickness, and the shoots should be cut while very tender. There should be no sign of leaf formation at the time of cutting. Size, evenness of growth and number of shoots, should all be striven for.

Wax beans (or string beans) including all this class of bean, whether green podded or yellow in color, should grow very quickly, so as to produce long, thick tender pods in great abundance. The pods should be of uniform color, and free from brown blotches, which is the form rust takes on beans. Badly rusted beans are not fit for table no matter how tender they are.

Broad beans should have large pods, well-filled with tender beans. Some varieties have larger beans and more of them in a pod than others. Pods containing from four to seven well developed beans in a tender condition, are satisfactory.

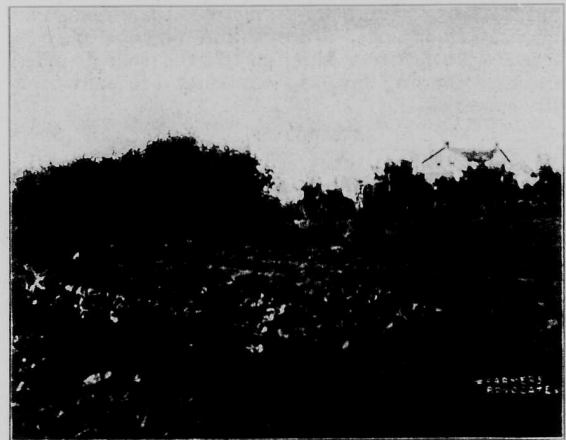
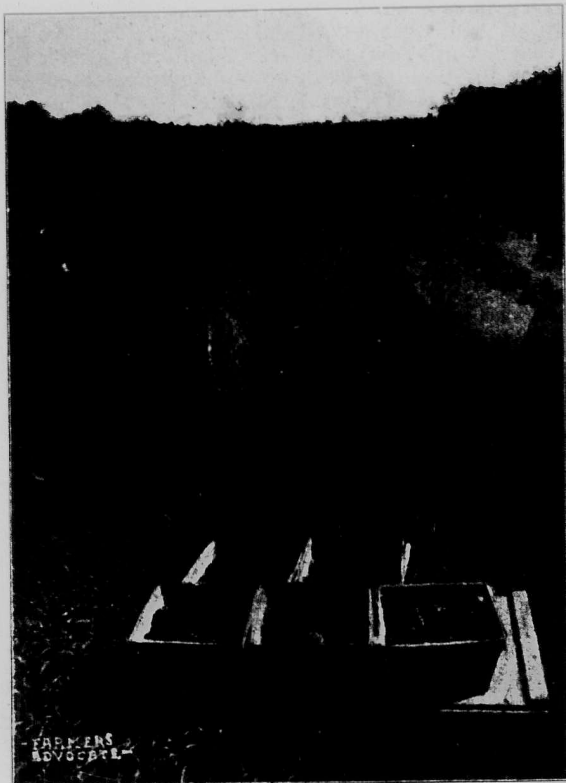
Beets are of several shapes, "Long," "Half Long," and "Turnip." In all varieties color is the first consideration. The root should be dark red, clear, and showing no white rings. The next thing, and about as important as color, is to have the root perfectly tender and free from strings or woody fibres. Roots should be smooth skinned, with no small roots branching off. Small tops are to be preferred. Round beets are best.

Sugar beets should be very smooth, very tender, very white, and of medium size, to be nice for table use.

Cabbage should have rather large heads, though a small solid head is to be preferred to a large loose one. The heads should be very hard and firm all over, so that no soft or springy spots can be felt with the fingers. The heads should not burst open, but this of course depends on the time of planting and cutting. Red cabbage should be of a dark rich color and solid.

Carrots will be most satisfactory if the shorter varieties are grown. The carrot should be perfectly crisp and tender, and sweet-flavored. It should have a very smooth skin with no side roots. It should be of even shape, and the core should be small in proportion to the diameter of the root. The less core the better for table use.

Cauliflower heads should be snowy white, close-grained and firm. The leaves should be drawn together and tied, to shade the head as it forms. Tying improves the color and quality of cauliflowers wonderfully.



1. MISS BRENDA NEVILLE'S GARDEN.
2. PICKING OF STRAWBERRIES ON A DRY DAY.
3. VEGETABLE GARDEN.

Celery should be sweet and "nutty" in flavor, crisp and free from strings. It should be of fair size, and well-blended.

Corn should have the cobs well filled with sweet tender kernels. The rows should be set regularly, leaving no vacant spaces. Earliness is the first consideration in choosing a variety for this country.

Cucumbers should be nearly oval, tapering slightly at both ends, with no hollow on the surface. They should have very small seed cavities, and the skin should be very thin. For pickling purposes cucumbers should not exceed three inches in length, and those with plenty of spines are preferred.

Citrons should weigh at least three pounds. Five is a nice size. They should be round and even shaped, and firm, and as nearly ripe as the season will permit.

Lettuce should be sweet, crisp, free from bitterness, having a large firm heart, and having the leaves well curled and of a good clear color.

Onions, if for use green, should be very tender, and are nicer with a rather large well-blended neck. If for winter use, a ripe onion with a small neck, smooth clean skin, large bulb, and a mild flavor, is perfection. Personally I much prefer the yellow or white onion, as it has a better appearance when cooked than the red onion. For pickling, onions should be thoroughly ripe, and about three-fourths inch through.

Peas should have large pods well filled. There is no need to plant the very small podded varieties now,

as so many of the early kinds have large pods. They should be tender and free from mildew.

Parsley should be finely cut, dense, and crisp and fresh. The plants should be large.

Parsnips, like carrots, should be smooth and even in shape, with a small core, and no strings. The shorter they are the better (for the one who has the harvesting of the roots).

Potatoes of medium size, say five inches long, are best for table. There should be a good many in a hill. The tubers should lie close together near the centre of the hill, not rising above the soil, else they will be sun-burned. The skin should be smooth and free from scabs or rotten spots. The eyes should be shallow, and the flesh when cooked, white, dry and mealy.

Pumpkins should be ripe, or as nearly so as possible. They will ripen in a dry room after being cut, if they are well grown. They should be frequently turned, so as to ripen evenly on all sides. If we get ripe pumpkins here we are doing well, without being too particular about the size or texture.

Radishes grown quickly, will be crisp and cool, with no strong flavor. Smooth even shape, tenderness, and freedom from worms, are the essential features of a good radish.

Rhubarb should be of a dark, red color, brittle when broken, sweet in flavor, and with an abundance of large stalks on every plant.

Spinach ought to have large, thick, tender, dark-green leaves.

Vegetable marrows should weigh from five to ten pounds each, and should have a smooth skin, a small seed cavity, and a fine-grained, sweet flesh.

Hubbard squash should be large, firm, ripe, with a sweet richly colored flesh.

Turnips must be smooth, of a medium size, sweet flavor, and tender flesh. Table turnips soon grow woody. Well grown Swedes are best for winter keepers. Quick growth is important in turnips.

Cress should be fresh and green, showing no yellow leaves, or flower stalks.

Tomatoes must be round and smooth, not flat, or divided. There must be a thick flesh, and few seeds. Great advance has been made in the form of this fruit during the past twenty-five years, and if you are still raising the flat irregularly shaped kind, just get a packet of new seed and see what a difference you will find in the fruit. If grown well, there should be a yield of about one pair of well-grown tomatoes to every five plants. We cannot count on ripe tomatoes every year, but we may get a few if we try hard.

Sask.

BRENDA E. NEVILLE.

A Manitoba Farmer's Garden

EDITOR FARMER'S ADVOCATE:

My garden is about one and a quarter acres in size, the soil a light clay loam sloping to the east, but well protected from the north and west and particularly from the south. It is easily the most profitable piece of the farm. I grow most every kind of vegetable in general use and I think very successfully, usually taking all the first prizes in our local fair, and I am fairly successful when I show at Winnipeg. I am a strong believer in a fall plowed garden; I would not expect first class results with a spring plowed garden. I buy my seeds from a first-class seedsman, and have bought from the same firm nearly all for the past fifteen years. I have tried small quantities from most other houses but have never done as well with them. I always buy the early varieties but am not particularly taken with phenomenal vegetables such as are pictured usually on outside covers of seed catalogues; still, I always have a few novelties to try and if I find they suit my soil and this Manitoba climate and are an improvement upon what I have been using, I quickly discard the old sort for the new. This applies more particularly to tomatoes, corn, potatoes and lettuce. I usually sow about 1/2 of a pound of onion seed and usually harvest from 60 to 100 bushels, which I have had no trouble in disposing of to neighbors for the last five years. Thanks to a new tomato I have had, from 4 to 6 bushels of tomatoes ripen on the vines, and the same with corn, which I usually have no trouble in ripening, but never use seed from my own growth, always buying fresh seed each spring. I have grown perfect filled ears 14 inches in length, that is, of sweet corn. I never grow Squaw corn. It is not satisfactory for the table when you can grow the sweet corn. I also grow quite a patch of carrots. Last year from 3 ounces of seed I harvested three tons. This seems an immense yield, but I think I have done as well before. These were the intermediate and ox heart varieties. I also had some white ones. These grew to an immense size. I took the perfect shaped ones to town and they were on exhibition in the printing office, and the three weighed 20 pounds. I had many more as large.

The principal thing in successful gardening is a piece of good land, fall plowed, good seeds put in early and keep garden clean. No person can have a good garden unless it is free of weeds. Many farmers whom I know put in their garden after their field work is finished, spring plow it, slap the seed in, weed it when the weeds have got such a growth that only by close looking can they tell where the rows are, they go at the patch some time when nothing else is pressing, pull up weeds and incidentally most of the vegetables with them. Those left are spindled

or drawn in their fight for petitors, the weeds, and poor little dwarf vegetables, disgusted and says he has such truck and no luck.

In conclusion, I would say farmer not having a good wants it, and for his own family, it is his duty to have vegetables on his table as fruit I grow raspberries, white and gooseberries, also and plums, all of which berries. I think the climate Rhubarb also grows to here every year and I have root to end of leaf 6 feet wrist. Squash I have raised any exceptional treatment, Man.

A Saskatchewan

EDITOR FARMER'S ADVOCATE:

I think that some of the "Lonesome Johnnies" who of pity from "Blue Eyed B. Jones" must often be attacks and melancholy. of these poor fellows that would divert their thoughts they would go out and hoe a hand in reality in helping always leave it to the good or four bairns to look after. Supposing the good wife care of itself as Farmer Br asked the chief to put his those onions to dress them. Why! ! ! Perhaps we point further. So I'll just what our garden is like.

To begin with it is a v lies open to the north and would not have a garden w if possible, as such a garc frosts, and crops in it rip about three quarters of an with rails close together. this part of the country) plow, disc and harrow at manure a half or third ever a piece each summer, if piece will be down with p good chance to kill any w point of never letting a weed.

We sow ordinary vegeta carrots, parsnips, lettuce, right across the patch, as so more convenient in all way and peas as they seem to be by wind storms. We always of onions and generally hav the year round. The vine good distance apart, taking ground in which, between t plant radishes as relays bef much. Right up the cent a long row of rhubarb wh early every spring. Then early potatoes, a large p generally a row or two o The herb patch is small, o parsley. Cabbage, caulif grow from plants procured bed, or the seedsman. As never managed to make m beyond mignonette, sweet but the children are growi improvement here before le

Fruit with us has bee should say with me, as I planted a few slips of bla gooseberries some few year a mistake in the place they on the east side of the gard big bluff and the slips have I think is the greatest tro the bushes some, but pos do not grow as they should.

As to quantities of veget onions, potatoes, beans, pe to spare, and with other both summer and winter depends on the season a as we have no facilities for need so much moisture. wonders, if properly appli years we manage to get a fai Sask.

A correspondent writi asks for suggestions on s and arranging his garden lects to give us his name