wise the cream will not rise. Then, at the time of skimming, great care must be exercised or there will be considerable loss of cream even when the cream has risen.

With these methods the farmer is liable to continual losses, but by the use of the centrifugal cream separator these losses are prevented, and the skim-milk from the separator is warm and in its best possible condition for teeding the young stock. These machines will yield from half-a-pound to one-and-a-half pounds of butter per cow each week more than if the cream were raised by gravitation. Many can testify to the truth of this statement. The following table will show what this gain will amount to in one year from one or more good cows:

No. of Cows.	Gain of Butter per week. Lbs.	Value at 15 cts. per lb. of butter. Cts.	Gain of butter for 40 wks. or about 9 m'nths. Lbs.	Value of the butter at 15 cts. per lb.
I	I	15	40	\$ 6.00
2	2	30	80	12 00
3	3	45	120	18.00
4	4	60	160	24.00
5	5 6	75	200	30.00
5 6	6	90	240	36.00
7 8	7 8	1 05	280	42.00
8	8	1.20	320	48.00
9	9	1 35	ვნი	54 00
10	10	1.50	400	60.00

This table will show those who are making butter on the farm, or sending the cream to a creamery, the value of a cream separator, according to the number of cows they keep, the quantity of milk the cows give, the price received for the butter, the way they have of setting the milk, and the expense of storing ice.

The best advocates of cream separators are those who are using them on the farm. These will find it to their advantage to take not over 1-7 of the milk as creain when separating. The cream will have less skim-milk in it, and it will churn at a lower temperature; thus giving better body to the butter. By making rich cream one churning each week may be saved. Some are taking 1-5 of the milk as cream and some manufacturers recommended this, but it is a mistake, as there is more cream to churn than is necessary, besides it is harder to churn at the proper tem-The cream should be cooled immediately after separating to 58° or 60° F., so that the butter will have a firm body. The cream not being cooled properly after separating, and before it is churned, is the cause of the butter being soft in body.

With some exceptions all of the hand separators are close skimmers, so that those who are considering the advisability of purchasing one should get the one that requires but little time to put it together, take it apart, and clean it, one a boy 10 to 12 years old can run at proper speed. Some require a half more time to set up, take apart and clean, while others are so heavy to run that a man must be about the house at milking time to operate them, otherwise they are of little use. Some are simple in construction and do not cost as much as others.

The cream separators should be carefully handled and should be covered while not in use. I suppose, however, they will suffer from bad care, as other machinery does in many places. They will be found as durable as any other machinery a farmer has to Luy.

The main part of the separator is very durable, and the parts most liable to wear can be replaced at a trifling cost. I would judge from my own observation that a separator, carefully handled, will last at least 20 years.

Cannot Do Without the Market Review

Brussels, April 20th, 1899.

Please find enclosed order for subscription to January, 1900. I like FARMING well. Could not think of doing without it as a market

ROBT. NICHOL.

Good Roads

A bill has been introduced into the Illinois Legislature for building hard roads. The bill provides for a State engineer to oversee road construction. The State 12 to pay fifty per cent. of the cost of the roads built under tilaw, the county thirty-five per cent., and the property owners who petition for the road fifteer, per cent.

Some of the farmers in the legislature are against the bill on the ground that it will make tixes too heavy. It is claimed that the objectors are the large land-holders, and that the renters should have some consideration. One of the rural representatives in supporting the bill, among other

good things, said:

"To day it costs the farmer riore to get his grain to town than to send it to the market at Liverpool. I say to you, gentlemen, that in my district we farm by the sweat of our brows and not by the sweat of our hired man's brow. The statement that this is not a farmers' bill is not true. This is a farmers' bill, and when you kill this bill you kill a measure that is in the interest of the agricultural classes of our State. The farmer on his little forty acres of land is glad to pay his share of taxes for good roads, provided this rich State will do its part in the work. We know that good roads will increase the value of our property-not alone our real estate, but our personal property as well. The man in town will be wonefited. There will be a freer intercourse between the man in the country and the man in town."

Raising Young Turkeys

By Mrs. Jos. Yuill, Carleton Place, Ont.

Some years ago I tried raising turkeys, but had very poor success, so I gave it up for a time. Three years ago I made another effort by purchasing a few turkeys in autumn and feeding them extra well during the winter, thus obtaining the desired effect, that of getting them to lay early in the spring, before the snow was off the ground, and making it necessary for them to lay in the house they occupied during the winter. I find that when a turkey makes her nest it is difficult to move her with satisfaction, and if they get to the fields before laying they are very apt to hide their nests, and, should the season be cold, the eggs are liable to become chilled, which is almost sure to prevent them hatching. If a turkey is well fed she should lay from twenty to twenty-two eggs, which should be gathered as soon as possible after being laid, placed on wool and turned over every day.

When the turkey hen becomes broody provide her with a box two feet square and ten inches deep, cover the bottom of the box with a sod which has been dug the previous fall and kept in a dry place. Over this spread a few handfuls of cut straw or chaff and give her two or three china eggs for two days. By this time she will have the nest prepared and warmed. I give each turkey sixteen eggs, set the remainder under a hen at same time as setting turkey, then when the young ones are hatched give them all to the old turkey, as I find they thrive better with their

own than with a foster-mother.

About two days after the turkey becomes settled on her nest, dust the nest and turkey all over with sulphur. This should be repeated three times while she is setting. When the young turkeys are hatched allow them to remain in the nest twenty-four hours, then give each one one grain of unground black pepper. Then feed with a mixture made of the following ingredients: equal parts each of oatmeal, wheatmeal, commeal and shorts. For every quart of this mixture add one teaspoonful of soda and one of salt, damp with buttermilk, and bake in a moderately hot oven. When cold crumble fine and feed them all they will eat of it. To every twenty turkeys give one tablespoonful of ground meat per day, also all the sweet skim-milk and clean cold water they can drink.

The old turkey should be enclosed in a large, airy