

Another Contrivance for Kicking Cows.

W. W., Bruce Co., Ont., writes:—"I noticed an article in the Jubilee number of the FARMER'S ADVOCATE, 'How to milk kicking cows.' There are, I know, many ways of subduing kicking cows. Here is my plan, which I have found to be very simple and effective: First tie the cow in the stable, place a staple with a small ring in the wall behind the cow. Take a small rope, and to one end attach a hame-strap, buckle it round the off hind leg near the foot, pass the other end through the ring in the wall, and bring it back to the cow, hold it in the left hand and commence milking, and when the cow kicks tighten on the rope, and it draws the leg so that she cannot hurt you. Should she still kick, tighten the rope still more, so that the leg comes off the ground, when she will stop kicking, then slacken the rope, when she will be glad to rest her foot on the floor. If she tries it again, tighten the rope as before; still keep milking, she cannot hurt you. Any small boy or girl can milk a kicking cow by this method, and in three or four days at the most the cow will give up kicking in disgust."

Dairying in the Northwest Territories.

BY J. A. KINSELLA, SUPERINTENDENT GOVERNMENT DAIRY STATIONS IN THE N.-W. T.

The Dominion Government has now under its control, and all in first-class working operation, sixteen creameries, ten skimming stations, and eighteen cream-gathering stations. The main creameries, which are provided with cold storage refrigerators in which the butter is kept at a temperature of 30 degrees Fahr., are situated as follows: Yorkton, Moosomin, Whitewood, Grenfell, Wolsley, Indian Head, Qu'Appelle, Regina, Prince Albert, Moose Jaw, Maple Creek, Calgary, Innisfail, Red Deer, Wetaskiwin, and South Edmonton. The new creameries which were built this season at the following stations are: Moosomin, Whitewood, Grenfell, Wolsley, and Qu'Appelle. These creameries are equipped with latest improved machinery. The plants were installed and all steam-fitting done by myself, as I have a practical knowledge of steam-fitting, setting up, and operating of all makes of stationary engines, rotary and centrifugal pumps, combined churns, belt and turbine centrifugal separators, etc., having for a number of years been superintendent for the Allen Grove Combination over their 31 cheese and butter factories, and last winter serving as instructor in buttermaking in the Kingston Dairy School. Great credit is due to the directors at the different Government stations for the zealous way in which they have labored, sparing neither time nor money to make this creamery business a success in the Territories. And it is now almost beyond doubt a success and one of the brightest industries that could be introduced in this country. It may be interesting to readers of the ADVOCATE in the East to know just what kind of buildings we are erecting and also to have a rough idea of the equipment of same. The new creameries are large and commodious, built of British Columbia cedar and spruce, all clear stuff, costing when completed, with refrigerator storage room for two carloads of butter, from \$1,600 to \$1,800. All these creameries were built from plans prepared by the Dairy Commissioner. The plants are of the latest and most improved pattern, costing when laid down in the Territories about \$1,300. We have to-day some of the most substantial and best-equipped creameries in Canada. Some of the large creameries have as many as ten cream-gathering routes and turn out over 3,000 pounds of butter weekly. There is every indication of a large increase another year. Most of the butter is now being shipped to the Kootenay country, the Government having provided excellent cold storage arrangements at Revelstoke. After the end of July the bulk of butter will be shipped to the British markets. In conclusion I might say that in all my travels through the great Northwest I find the crop prospect very favorable. Although not nearly so heavy as they have been in years previous, things point to a fairly good year for the farmers. The best wheat I have seen in the Territories was at Saskatoon, on the Saskatchewan River, where I saw three hundred acres of wheat in one block, over two feet high, all in head.

APIARY.**Notes for Beginners.**

During this month you must not forget to shade and ventilate the hives according to weather, and do not crowd your hive too much. This is the month during which many bee-keepers should provide their bees with winter stores. A beginner must avoid "tinkering" with his bees, and what may be a good plan for the advanced bee-keeper may be all wrong for the beginner. Leave at least two full combs in the extracting super of every hive and hold this in reserve until in the fall of the year you find your bees have enough and trouble. If you are in a district where there is almost sure to be a good buckwheat flow, the latter may be depended on.

Keep your bees together as much as possible, avoid after-swarms by putting the new swarm on the old stand, and in light second swarms try and find the young queen or queens and return the remaining bees. See that every colony has a queen and you will lay the foundation to successful bee-keeping.—R. F. H. in Can. Bee Journal.

POULTRY.**Fertility of Eggs.**

I have just been reading about a rather interesting experiment carried on by the poultry editor of an American journal, Mr. C. E. Speirs. They are a great people for experiments, the Americans, but they not infrequently stop short before the work has been carried on to its utmost limits. So with Mr. Speirs. The two points which he resolved to solve were: (1) How soon after the introduction of the cock bird to a pen of hens will the eggs from these be fertile? (2) How long after the male bird's removal from the pen will the eggs subsequently laid by the hens be fertile? The experiment so far as it went was entirely successful, and carried on under particularly favorable conditions. Some forty Leghorn hens were put in three pens seven feet by eight, with a run which measured six feet by sixteen. Male birds of the same variety were purchased and placed in the pens on a certain date. There had never been male birds on the place before, so that the eggs could not have been previously fertilized. It seems quite plain from the results obtained by Mr. Speirs that eggs may be considered fertile within a week of mating, and in this case seventy-five per cent. were found to be fertile on the fourth day. On the other hand, again, it was found that the fertility of the eggs was not materially affected for twelve days after the male birds had been taken away. Then, however, there was a marked decrease of fertile eggs. It is just a pity that we do not know from this experiment how long hens must be removed from the male birds before the eggs are entirely unfertile. Mr. Speirs only saved his eggs for fifteen days. Perhaps some of our readers have made the experiment themselves. If so, will they give us the results obtained? I should like to try it, but under present circumstances that is impossible.—E.R.

Hens Do Pay.

To the Editor FARMER'S ADVOCATE:

SIR,—That oft-repeated question, "Do my fowls pay?" varied sometimes by being made more emphatic, "Poultry does not pay," is heard again throughout the land. I will endeavor in a few lines to show some of the causes why this question is so often heard and nine times out of ten an answer given in the negative. The first trouble lies in the fact that farmers hatch out chickens far too late in the season. At time of writing (July 2nd) large numbers of eggs are still under the hens. These, supposing every egg hatches a strong, healthy chick, are practically worthless. Will they hatch strong, healthy chickens? My experience with late hatches is that germs are weak and consequently the death rate high, and if carried successfully till winter sets in the first cold snap generally kills the lot.

Then as to winter quarters. Many and vigorous are the complaints I have heard from the farmers' wives and daughters. I will describe a few in our neighborhood, and I have no doubt they are types to be met with in all localities.

One man, who, by the way, prides himself on taking prizes at our local shows, put about ninety hens and roosters in a coop about 10x12 ft., situated in center of a large barn, supposing that heat, being the first requisite, would surely be attained. He was successful—he warmed them to death. When too late he gave them the run of the aforesaid barn, but only had about thirty when spring came.

Another to secure heat made his coop in a loft above his horses and cattle, leaving large open spaces in the floor to allow heat to ascend. It does, so does steam, bad air, and death.

A third and last, not because the list is exhausted, but because the same old story slightly varied becomes tiresome. The building is made of logs and if properly chinked would be warm. A pane of glass 8x10 in. to light this 20x20 feet. The roof is old rotten straw and acts like a sieve. Heated the building must be, so ten or a dozen calves are turned in. There being no floor, the earth has become trodden and pounded down below outside level, and, of course, surplus water drains into it. The losses here, though large enough, were not so great as in other cases. No doubt on account of our dry winter season dampness was not so much in evidence.

Another cause why "fowls don't pay" is the way they are fed. The reason for this must be sought not on the score of expense. The common way is when feeding the stock to throw on the floor—cleaned or not, no matter—a large supply of grain. The hens eat it up as fast as possible, then return to the roost and wait for the next meal. Here in Manitoba chop feed, bran, shorts, oats and barley crushed is cheaper than the best whole grain ration, therefore I say it cannot be on account of expense that soft feed is so little used. Anyone conversant with the subject at all knows which is the better way to feed to produce eggs.

Another trouble is lice, with a big L. They are everywhere—on the roost, in the nests, on the walls, on the heads, under the wings, amongst fluff, until the life of the hen is miserable, and misery is not productive of good results. How many think of providing good sharp grit for the fowls? The usual idea is that "they, being at liberty, can easily obtain all that is required" in this line. Think for a moment the innumerable times that the same range has been eagerly scanned

by past generations of fowls until every particle has been picked up, done its work, passed on, and been picked up time and time again, each time becoming less and less suitable for the required object—grinding of grain.

Do fowls pay? I say emphatically, "Yes," but they must have the requisite care and attention. My account book shows that for month of June my expenses for feed were \$5.50, receipts \$13.28, notwithstanding it is a month of extra heavy expense for feed, owing to having to feed so many growing chicks. Eggs at this season cost to produce about 5 cents per dozen, and as I have sold none at less than 12½ cents the margin of profit is satisfactory. Red River Valley. W.

GARDEN AND ORCHARD.**Fruit Preserving Humbug.**

The FARMER'S ADVOCATE learns that parties have been peddling through portions of Ontario Province a preparation in packages, called "Cold Process," to be used with sugar and water in preserving fruits, vegetables, milk, etc. A copy of the printed directions distributed by the agent or peddler has been handed us, and we find it filled with a lot of absurd claims such as this: "You will find your fruit as nice and healthy when you come to use it in nine months or a year as when you picked it; in fact, it tastes just the same as when plucked." "A few grains dropped in milk will keep it from souring." "Green corn will keep perfectly fresh on the cob." "The Cold Preserver is not only harmless, but healthful." "If you don't want to use all at one time you can divide and use whatever quantity you desire; you can divide it by guess without having it weighed." No doubt! If anything more were needed to stamp it as an impudent humbug, the bogus copyright notice at the head of the slip, and the anonymous address, W. W., box 275, in a small town in Bruce County, Ont., would be sufficient. To accomplish anything like what is claimed would require the use of salicylic acid, which instead of being harmless is most injurious to health. We have strenuously opposed the use of so-called preservatives, and we warn our readers to shut the door on any peddler of "Cold Process" or similar preparations or recipes therefor. As far as milk is concerned the best preservatives are cleanliness, aeration and cooling.

In Praise of the Onion.

The onion enjoys the reputation of being one of the healthiest of vegetables. The principal objection to the promiscuous use of this vegetable is that the odor exhaled after eating it is so offensive. A cup of strong coffee, taken immediately after eating it, is claimed to be excellent in counteracting this effect. Although for a day or so after eating onions, the breath may have a disagreeable odor, yet after this time it will be much sweeter than before. For croup onion poultices are used with success, provided the child is kept out of drafts, and a sudden chill is avoided. The poultices are made by warming the onions in goose oil or otherwise until soft, then putting them on the child's feet and chest as hot as they can be borne. Except in very obstinate cases, the croup when taken in time readily yields to this treatment.

Onions are excellent blood purifiers, and for eradicating boils are very efficacious. They are also good for the complexion. People suffering from nervous troubles are much benefited by using these vegetables frequently, either cooked or raw. When troubled with a hard cough, if a raw onion is eaten the phlegm will loosen almost immediately. Those troubled with wakefulness may ensure a good night's rest often if just before retiring they eat a raw onion. There are few aches to which children are subject as hard to bear and as painful as ear-ache. One of the best remedies for this complaint, is to take out the heart of an onion and roast it. When soft put it over the affected ear as hot as it can be borne. Unless the cause is deeper than ordinarily the pain will cease in a very short time and will not return. A cough syrup in which onions form an important part is made by taking one cupful of vinegar, one cupful of treacle, and a half cupful of cut-up onions. Put on the stove and simmer about half an hour, or until the onions are soft. Then remove and strain. Take a teaspoonful of this frequently when troubled with a cough, and unless very deep-seated the cough will not last long.—Farmer's Gazette.

Salt for the Cabbage Worm.

I am opposed to the use of Paris green in any form for cabbage worms, as it is dangerous. I have grown cabbage for many years, and have never used this poison for the worms, but have a remedy that is sure death. Dilute strong beef brine one-third with water. Dip a whisk broom into this mixture and shake it over the plants at any time when there is danger from worms. The solution is a fertilizer in itself and will not harm any one. I have used this for the last twenty years with perfect success, never failing to kill worms or raise fine cabbages. It will not answer for cucumbers, squashes or pumpkins, as the salt will kill these plants.—B. B. Hanson in American Agriculturist.