

The Farm.

The Feeding of Cattle.

The feeding of cattle for beef is receiving more attention since feedstuffs fell in price, and in order to add to the knowledge on the subject the experiment stations have been busy in testing all systems of feeding that could be used for making discoveries. The Ontario Station comes forward and asserts that calves fed on skim milk and linseed meal will equal in weight at one year old, those fed on whole milk. This fact should encourage farmers to retain every calf, especially as it is known that steers matured and marketed at two years old give 30 per cent. more profit than three-year-old steers. Of course, the experiments were made with cattle of the beef breeds, as steers of no breeding will not prove profitable at any age, and as skim milk is considered almost valueless on farms, the cost of raising the calves in some localities is but very little. The raising of the calves from pure-bred or good-grade stock is a matter to be considered as the most difficult obstacle in the way of progress in beef production is the fact that but few farmers raise their calves, but go out and buy steers to be fattened. As a calf can be kept on a low-price ration, and with the aid of the pasture carried to the age of two years at a small cost, there should be a large profit derived from them when sold so early in their lives.

It was determined by the feeding experiments that a steer weighing 1,000 pounds requires eleven pounds of food to make one pound of gain, and that a two-year-old steer will eat its own weight of feed every two weeks and gain 1 1/2 pounds per day. The food includes both that which is bulky and concentrated. Stall-fed steers will shrink 40 pounds each if fasted twelve hours in the stalls, the weight of each steer being estimated at 1,200 pounds. Heifers confined in box-stalls constantly from birth did not breed at as early an age as those having freedom. Cutting the hay and pulping the roots fed to fattening steers produced 1 1/2 pounds more gain per day than when the same quantity of hay was fed alone. Cattle make an average of 3 1/2 tons of solid and liquid manure the first year, 8 1/2 tons the second year, and 9 tons the third year. The value of this manure depends upon the kind of food given, but may be placed as high as \$100 for the three years, estimating the nitrogen, potash, and phosphoric acid at the prices usually paid for such articles, in the form of commercial fertilizers. It rarely happens, however, that the farmer derives the full value of the manure, owing to waste from several sources. The increase in weight of steers varies, and they may be forced or retarded in growth according to the food and shelter. The estimates given are the results of experimenting with several lots in order to arrive at knowledge of the facts. — [Philadelphia Record.]

Lime-burning on the Farm.

To construct a good lime-kiln for producing a small quantity of lime for the farm, we make an excavation in a side-hill where the rise is rather abrupt, so as to get about eight or ten feet of breast without removing very much earth. If the embankment is not sufficient, we cart the removed earth on top of the bank to grade up to the mouth of the kiln. Have a mason build a circular pit against the breast of this excavation of the size needed. It should not be too wide for the height, or the draft will be poor, and there will be trouble in firing. The diameter should not be more than half the height—better a little less. The bottom must be contracted and an opening left at the front side for draft and to draw the lime. The draft is regulated by opening or closing this door.

After the wall is finished we log up the front, that is, we take rough logs about twice as long as the diameter of the pit, and about two or three feet in front of the wall we log up, with corners notched log-cabin style, and the short pieces of logs to build up the corners run back into the

bank of earth. This is to strengthen the wall of the pit and prevent its spreading under the influence of heat and pressure, and also to conserve the heat and save fuel.

Many of our farmers merely stack the lime and burn it that way. It is not quite as convenient, but where only a small quantity is needed it is the cheapest. The broken limestone is placed in layers and alternated with fuel layers until the desired quantity has been placed, when it is all covered carefully with soil, as in burning charcoal, and draft holes allowed. This way it is fired, and when the fuel is all burned up, the lime is ready to haul apart. If the stack is made on a high knoll, and after being burned it is covered with corn-fodder, or any temporary cover, it may remain for a year or more, and be in the finest condition for application. — (Country Gentleman)

The Farmer's Tool-kit.

What a farmer's tool-house should be and the tools it should contain depend altogether upon the ability of the farmer. It is not to be supposed that he would equip himself with a full set of blacksmith, wagon maker, carpenter, harness, or shoe tools, but a few of each come handy every few days. Every farmer, land-owner, or renter, needs a good hand-saw, square, good augers, from two inches down to the size commonly used in the brace, etc.

When buying small bits, it pays to buy drill bits. They do not split thin lumber in boring, and they pay for themselves the first job. A post maul, wire stretcher, planes, cold chisels, drawing knife, copper rivet tools, and a good claw-hammer are essential and necessary tools. With proper care there need be but few breakages that cannot be repaired at home. Having confidence in our own ability to do almost any kind of common repairing is half the job.

We small farmers are not all supposed to have a fine workshop or tool-house with our work-bench and vise, but we can have a shed to store our farm implements in, and while doing that we can make room for the few tools we possess. No man able to own farm machinery can afford to let it stand out and rust and rot away, just to try his hand at repairing. I have a rough shed 12 x 24 that sheds a binder, mower, sulky-plough, riding-cultivator, walking stirring-plough, steel harrow, buggy, a two-seated carriage, and there is plenty of room for all the small tools the average farmer needs. — (Correspondence Colman's Rural World.)

Would any Sane Housekeeper Use Oleomargarine?

DANGER IN ANOTHER DIRECTION.

Would any sane housekeeper in Canada buy oleomargarine or imitation butter instead of the finest production of the creamery or dairy? We think our Canadian women are too wise to be deceived in this important matter. Lard colored to resemble good butter will never be acceptable to our people.

There are, however, other deceptive agents that sometimes find their way into our homes; we refer to imitation and adulterated package dyes for home dyeing. Some dealers sell imitations of the celebrated Diamond Dyes. The contents of these imitation packages carry ruin and disappointment to every user.

A few dealers, for the sake of long profits, are now selling soap dyes composed of a very large amount of common grease and an infinitesimal quantity of coloring matter. Such dyes, after trial, have been found weak and uncleanly, giving dull and muddy colors, fading quickly in washing and sunlight.

As millions of thrifty and experienced women already know, the Diamond Dyes are the only reliable home package dyes, having stood the tests of long years. Diamond Dyes are easy to use, and give brilliant and lasting colors that cannot be equalled by any other make.



Don't work: let SURPRISE SOAP do the labor for you. It's the way to wash clothes (without boiling or scalding), gives the sweetest, cleanest clothes with the least work. Follow the directions on the wrapper.

OGILVIE'S Hungarian Flour.

THIS FLOUR is the Highest Grade made on this Continent.

No other Flour will make as much bread to the barrel. Bakers make 150 two-pound loaves from one barrel of Ogilvie's Hungarian. THE PRICE is now so near that of Ontario flours, that you would lose money by buying any other.

IT ABSORBS more water than any other known flour; therefore, the bread will keep moist longer.

HUNGARIAN is made from No. 1 Hard Manitoba Wheat (acknowledged the best in the world), and scientifically milled by the latest improved methods.

MANITOBA WHEAT contains more gluten than any other wheat, and gluten is the property in the wheat which gives strength, and is much more healthful than starch, which is the principal element in winter wheat.

ARE YOU using Hungarian in your home? If not, give it a trial, and you will soon become convinced that it is the best and most wholesome flour that you have ever used.

THE BEST PUBLIC pastry cooks in Montreal use nothing but Hungarian for pastry, as it makes the very best pastry, if you will only use enough water.

FOR BREAD use more water than with any other flour. Give it time to absorb the water and knead it thoroughly; set to rise in a deep pan, and be sure your sponge is soft enough.

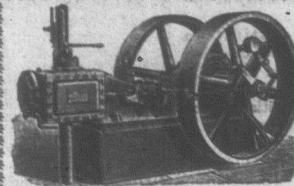
IF YOU follow the above directions you will have better bread than it is possible to get out of any other flour.

J.S. HARDING, St. John, N.B., Agent for the Maritime Provinces.

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