

## THE DAIRY.

### Not How Many, But How Good.

On some farms the boast is made that fodder is grown to feed a certain number of cows and heifers the year round. Numbers may convey an idea of the owner's wealth in case of beef animals, but when it comes to dairy cows it is no criterion of the yearly returns nor of the cash value of the animals. To-day, the question is how much milk does the cow produce and what is the test? There are herds that have made remarkable records while others have boarded on some other department of the farm. However, in the poorest herd there is likely to be one or more cows that are capable of making a substantial profit for their owners, if properly fed and cared for. In the testing work individuals of all dairy breeds set a pace that is hard to follow. It is too much to expect a whole herd to come anywhere near some of the records made, but it is possible to bring them to one half the amount. Ten cows giving 9,000 pounds of milk worth \$1.25 per hundredweight will be a gross return of \$1,125 or \$112.50 per cow. A cow can be well fed for half this amount, leaving \$56.25 to pay for labor and overhead expense. At these figures a fair price is allowed for feed and there is a good profit made. On the other hand there are herds of 20 cows which do not average over 5,000 pounds of milk in a lactation period. At \$1.25 per hundredweight this would give a gross return of \$1,250 or \$62.50 per cow. It is doubtful if a cow can be kept in reasonably good condition under \$45 a year leaving \$17.50 to cover overhead expenses and labor. In other words the herd of 20 cows gives their owner only \$25 more cash than the herd of 10 cows gives their owner. There is a reduction of \$11.25 in cost of feed per cow. The overhead expenses per cow are the same and the labor bill is the same. Keeping the large herd of average milkers forces the owner to do double the amount of work required with the selected herd, for the paltry sum of \$25. To which class does my herd belong is the question every dairyman should ask himself this fall. It is quite possible to have a herd average 9,000 pounds of milk, but 5,000 pounds per cow is above the average for the province.

This fall help is scarce and feed is expensive. Although hay was a good crop and the corn is making progress, the spring crops in general appear to be below the average. On many farms the rations of roughage and coarse grains will have to be small or the herd reduced. It must be remembered that a certain portion of the feed must go to sustain the animal body whether the cow is or is not producing. Over this amount is free to be turned into milk if the machinery is of the right calibre. It appears that it will be more profitable to weed out the cows that are not paying their way and feed the remainder of the herd a little heavier. An extra few pounds of concentrates daily often pays big profits. Money spent in millfeed and nitrogenous feeds to balance the ration is generally money well invested. The roughages should always be home grown. If feed is scarce weed out the poor cow and lessen the labor. One cow properly bred and well fed is worth two cows of promiscuous breeding and fed on little more than a maintenance ration. Why do two hours work when almost the same returns can be secured for one? The quality of cows in the herd counts for more than the numbers.

## HORTICULTURE.

### Lifting and Storing Vegetables.

Extra precautions should be taken with the garden crop this year to harvest and store it in the best possible condition. Potatoes will likely be high in price, and so beets, carrots, turnips, etc., will constitute a large portion of the table fare. The longer they can be preserved through the winter months, the greater will be the value of the crop to the grower, and if they can be carried over to that period, when the product of the previous year is about depleted and the early spring stuff has not yet come on to the market, the family that has vegetables in the cellar or pit will be in a particularly favorable condition. That is the season of the year when meals are hard to prepare and side-dishes are scarce.

For winter use, beets should be pulled before danger

of severe frosts exists. Instead of cutting the tops off with a knife, they should be twisted off with the hands; otherwise bleeding is likely to occur and decay set in. The beet crop can be kept quite satisfactorily in any cool cellar. They should be placed in bushel boxes or crates and stored in a moderately cool part of the cellar, and the windows should be darkened. If cellar room is not available, beets can be pitted and kept till spring in the ground.

Carrots may be stored satisfactorily in pits, or in cool cellars. The atmosphere should be cool and the bins dark.

When parsnips are lifted late in the fall, they may be stored in a cool cellar and covered with a layer of earth or sand to prevent withering. When this method is not convenient, they may be thrown into a pile, covered with a few inches of hay or straw, and later, when the frosts are more severe, they should have an additional covering of about one foot of earth in a moderately cold climate. When stored in this way they can be brought in and used almost any time during the winter. The supply for spring use might well be left in the ground without pulling, but they should not be used for human food in the spring after more than two inches of growth has been made.

Onions can be kept quite satisfactorily in the home cellar by putting them into 11-quart baskets and suspending them from the ceiling. Crates will serve the same purpose as baskets. They can also be kept on shelves with slat bottoms, but in all cases there should be a good circulation of air around the bulbs. Onions should not be stored too close to other vegetables, for there is a possibility of tainting the other varieties, and moisture conditions cannot be regulated so well.

When the tops of the onion crop in the field begin to dry and fall over and the roots begin to die off, the crop is ready to harvest. Pull and throw into a pile to dry for 3 or 4 days, after which the top may be cut off about one inch from the bulb. After this, store them in crates exposed to the wind for two or three weeks, that the bulbs may cure thoroughly.

A common method of storing cabbage is to dig a trench 3 or 4 feet wide and about 10 inches deep. Into this the cabbage are placed, heads down. The heads of the second layer will fit in between the roots, which should be left on, of the bottom layer. By laying one row less each time the pile will eventually be brought to a peak. As the season advances, soil should be thrown over the pile and air vents provided at the top to permit of the escape of stale and heated air. In a cool cellar, with a good circulation of air, cabbage will keep very well, placed heads down, on shelves with a slat bottom. Three or four layers on each shelf is all that should be placed. A good supply of fresh air should always be available in the cabbage storage. A moist, humid atmosphere is almost sure to ruin the heads.

Many gardeners and farmers have special arrangements for storing their winter supply of vegetables. In some instances they would be applicable only under the conditions surrounding them, but in the majority of cases the ideas would be valuable to others. Our readers who have made a success of storing vegetables in special ways are invited to pass their ideas along through these columns.

### Get-rich-quick Corn.

"Speaking of green corn, why doesn't some enterprising farmer grow the Golden Nugget variety and get rich quick?"—London, Ont., "Advertiser."

The kernel of the answer to the above enquiry may be found in the local market quotation—twelve cents per dozen ears, and it often drops to ten cents. A good strain of the more popularly known Golden Bantam variety is doubtless to date the crowning achievement of the table corn growers in sweetness, juiciness and tenderness; but a farmer, single handed, working one hundred acres of land, would not see riches ahead growing it for market, and he hardly needs the exercise.

## POULTRY.

### Market Only Fresh Eggs.

This summer has been a particularly hard season to keep eggs fresh. The temperature was such that eggs spoiled quickly, even when gathered twice daily,

unless care was taken to keep them in a cool, dry place. The pantry continues to be the place to keep eggs, in many houses. While this may be the handiest place, it is not always the best, especially if the window facing south permits the sun's rays to shine on the eggs. Fertile eggs will spoil in 24 hours if kept in a room where the temperature rises above 95 degrees. The germ commences to develop during the heat of the day and is killed by the lowering of the temperature at night; consequently the egg starts to decay. The easiest method of lessening the loss in eggs is to remove the male bird from the flock immediately after the breeding season is over. If this is done, and the eggs gathered daily, the revenue from many flocks will be increased next year. It is estimated that the loss has been about 17 per cent. in the past. When eggs are marketed on a quantity basis, the dealers make allowance for this loss and the producers suffer to that extent. The past year or two, small stores and egg gatherers over the country have been candling the eggs and paying according to quality. The careless poultryman suffers. Possibly there is no better means of impressing the fact that a spoiled egg is valueless, than by returning it to the producer. When 2 or 3 dozen eggs out of a 30-dozen crate are returned, the poultryman begins to realize that it doesn't pay to neglect the eggs, especially when they are 30 cents a dozen in midsummer. The dealer has been forced to adapt the candling method to protect himself. The small country grocer has been imposed upon by his customers who give eggs in exchange for groceries. When he refused to take certain eggs, he lost their trade. Now most dealers are paying according to quality, and the producer is beginning to awaken to the fact that it pays to market only good eggs.

Some doubt if it is possible to tell if an egg is spoiled, simply by holding it before a light. A woman recently brought a basket of eggs to a store, and was indignant when the grocer refused to pay for two dozen out of the eight dozen eggs. She decided to prove that the eggs were good, and proceeded to break one. Imagine her look of disgust when it appeared decidedly bad. She broke another, and another, with the same result. None of the eggs discarded by the dealer were fit for use. Most people must be shown in order to be convinced. However, it is gratifying to know that the educational campaign for better eggs is giving results.

As yet, eggs of all sizes are marketed, but dealers are beginning to discriminate against the small egg, and the time may not be far distant when eggs will be sold by weight in place of by count. Recently a woman sold a basket of eggs and was docked 2 cents a dozen, in price, because of the large number of small eggs. It is possible to select and breed poultry that will lay a medium to large-sized egg. Every small egg marketed at prevailing prices either cheats the dealer or the consumer. As yet, Canada is not an extensive exporter of eggs, but now is the time to prepare to supply foreign markets. First-quality eggs of standard weight are the only eggs that will find and hold a market. The producer must learn to handle the eggs, so they will compare favorably in all markets. It is to be hoped that all seasons will not be so trying as the past, but it serves as a warning that high temperature will spoil fertile eggs. Remove the male bird and the biggest difficulty will be overcome.

The Canadian Produce Association adopted the following standards for Canadian eggs, which will give the producer some idea of what the market requires: Fresh-gathered Specials are eggs of uniform size, weighing over 24 ounces to the dozen, or 45 pounds net to the 30-dozen crate. They must be clean, strong and sound in shell, with air-cell not over three-sixteenths of an inch in depth. The white of the egg is to be firm and clear, with the yolk dimly visible and free from blood clots. Extras are eggs weighing at least 24 ounces to the dozen. They must be clean, sound in shell, with air cell less than three-eighths of an inch in depth. Number One eggs must weigh at least 23 ounces to the dozen, be sound in shell and clean, with air cell less than half-an-inch in depth. The yolk may be visible but mobile, not stuck to the shell or seriously out of place. Number Two eggs are supposed to be clean and sound in shell, but may contain weak water eggs and eggs with heavy yolks and all other eggs sound in shell and fit for food. Storage eggs are classed as extras, No. 1's and No. 2's. The cracked and dirties are graded No. 1's and No. 2's.

There are few products that deteriorate in quality so quickly as eggs if not kept under ideal conditions. If care is exercised, the producer should be able to market eggs that grade extras, fresh gathered.

## Canada's Young Farmers and Future Leaders.

### Good Cross-bred Pigs.

As I have seen some interesting articles on pigs in your "Canada's Young Farmer's and Future Leaders" columns, I thought I would send one in too. A few years ago my father bought a pure-bred Berkshire sow. He paid ten dollars for her when she was about two months old. This looked to be a big price then, for so small a pig, but she was well worth it. She has had quite a few litters of pigs now and all have done well. But the last batch we sold were the best. They were five months and ten days old when sold. They were a Yorkshire-Berkshire cross and were not fed any better than

other litters. Only seven lived. These we left with the sow till they were six weeks old. They were then fed on chop and milk for about two months. The milk then got scarce, so we quit it and put part barley in the chop. We gradually kept putting more barley in their feed as they grew older. They were never let out, but were kept inside with all the windows and doors open. When sold they averaged 190 pounds each. They were sold for 12 cents per pound and made \$159.60. I think we had a pretty good profit as we did not have to buy anything for them. They were said to be the best bunch, of their age, that had gone on the market scales for a long time.

They were not fed any better than other pigs we have

had, but I think it must be in the breed. We have at present another litter from the same sow and we are going to try and have them better.  
Grey Co., Ont. A. Mac L.

Every boy who is privileged to see an exhibition or fall fair should plan to learn as much as he can about the particular lines of farming in which he is specializing. Stick around the judging ring when your favorite breed is being judged and keep your eyes open so that you are thoroughly familiar with the type favored by the judge. Carry away the impressions in your mind, and breed and feed towards that type when you get home.