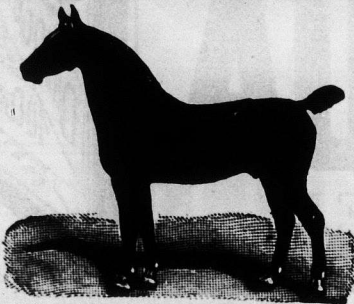


Warranted to Give Satisfaction.

**Gombault's
Caustic Balsam****Has Imitators But No Competitors.**

A Safe, Speedy and Positive Cure for
Curb, Splint, Sweeney, Capped Hock,
Strained Tendons, Founder, Wind
Puffs, and all lameness from Spavin,
Ringbone and other bony tumors.
Cures all skin diseases or Parasites,
Thrush, Diphtheria. Removes all
Bunches from Horses or Cattle.

As a Human Remedy for Rheumatism,
Sprains, Sore Throat, etc., it is invaluable.
Every bottle of Caustic Balsam sold is
warranted to give satisfaction. Price \$1.50
per bottle. Sold by druggists, or sent by ex-
press, charges paid, with full directions for
its use. Send for descriptive circulars,
testimonials, etc. Address
The Lawrence-Williams Co., Cleveland, O.

A CHILD CAN DO THE FAMILY WASH
WITH**"Puritan"
Reacting
Washing Machine**

The improved Roller
Gear — an exclusive
feature of the Puritan
— extra heavy Balance
Wheel, and Roller
Bearings, en-
able a child to
do the entire
washing. Gear
is enclosed in
metal cap so
there's no
chance of child-
ren getting fin-
gers injured.

**Churning Made Easy**

"Favorite" Churn is worked by hand, or
foot, or both. Roller Bearings mean
quick, easy churning.
Built for strength. 8 sizes
to churn from 1/2 to 30
gallons of cream.

Write for booklet of
these "Household Nec-
essities" if your dealer
does not handle them.

DAVID MAXWELL & SONS
St. Mary's, Ont.

**WILSON'S
FLY
PADS**

Every packet
will kill
more flies than
300 sheets
of sticky paper

— SOLD BY —
DRUGGISTS, GROCERS AND GENERAL STORES
10c. per packet, or 3 packets for 25c.
will last a whole season.

About the Farm.**Mr. Nobody.**

I know a funny little man,
As quiet as a mouse,
Who does the mischief that is done
In everybody's house!
There's no one ever sees his face,
And yet we all agree
That every plate we break, was cracked
By Mr. Nobody.

'Tis he who always tears our books,
Who leaves the door ajar,
He pulls the buttons from our shirts,
And scatters pins afar;
That squeaking door will always squeak,
For, prithee, don't you see,
We leave the oiling to be done
By Mr. Nobody.

He puts damp wood upon the fire,
That kettles cannot boil;
His are the feet that bring in mud,
And all the carpets soil.
The papers always are mislaid,
Who had them last but he?
There's no one tosses them about
But Mr. Nobody.

The finger marks upon the door
By none of us are made;
We never leave the blinds unclosed,
To let the curtains fade.
The ink we never spill; the boots
That lying round you see
Are not our boots—they all belong
To Mr. Nobody.

IN THE DAIRY.

A salt box in the cow yard is a little
extra inducement in the way of coax-
ing the cows home in evening.

Look over the milk cans and vessels
occasionally. A bad tasting batch of
cream may be caused by bacteria lurking
in the seams and cracks. A little
solder will fix things.

Don't despise the dairy business be-
cause you keep only a few cows. The
small dairy where the owner milks his
own cows and gives them his personal
attention is the best place to get a high
class product.

Milk the cow clean. The last milk or
the stripping is the richest in butter-
fat. Every time you do not milk the
cow clean you invite her to go dry as
soon as she can because she will give
just what is required of her.

There is nearly always a shortage of
the best grades of butter and nearly
always a surplus of the poorer grades.
Keeping up the quality of your butter
enables you to always find a market for
it at the best prices.

Don't forget to salt the cows regu-
larly as they need salt when on pas-
ture even more than when in the barn
on dry feed. If you are having any
trouble with butter coming in a short
time try salting the cows, for this is
very often the trouble.

A coat of whitewash in the cow barn
makes conditions more sanitary, light-
ens up the barn and acts as a disinfect-
ant. Furthermore, it does not cost
much. A little slaked lime is also good
to sprinkle on the floors as it destroys
bad odors and sweetens up the air.

The best place to milk the cows is in
the barn. Screen the windows and
doors, keep the barn clean and then get
your cows in for every milking. It
will not then be necessary to chase the
cows around the lot every night. We
don't blame some cows for kicking over
the bucket occasionally.

The cow is naturally a creature of
regular habits. She resents any change
in her life. She likes to have the same
person milk her each time, provided
that person is kind and considerate.
She likes her feed at regular hours, and
she likes to be out in the pasture at
other hours. Be regular with the cow
and she will be regular in giving you a
good sized cream check.

Have you noticed how the cows that
freshened last fall and gave milk all
winter have picked up in volume of
milk after getting on grass this spring?
They gave you a good output all winter
and will milk several months yet. This
is the great argument in favor of hav-
ing the cows freshen in the fall. When
they freshen in the spring they merely
give milk in large quantities during
the few summer months and after they
get on dry feed this fall will very soon
dwindle in yield.

The quality of butter is often spoiled
by churning for too long a period. The
best time to stop the churn is when the
butter is in small granules about the
size of a pea. Then start washing.
When the butter is only in small gran-
ules the buttermilk can be washed out
more thoroughly, the salt can be in-
corporated more evenly and the quality
is far better than when we churn until
the fat collects in one large, greasy
lump which is hard to handle and wash

and salt. It may seem like more work
to handle butter when in the granular
state but the product can be made the
best.

There are just two ways of increasing
the profits of the dairy output. One
way is to lessen the cost of production
by using cheap, home-grown feeds in-
stead of buying high priced mill feeds
and the like. The other way is to in-
crease the value of the product by using
greater precautions in putting it out in
the best condition. We can cheapen
feeds by growing more leguminous
crops such as clover, alfalfa, and root
crops. Clover and alfalfa take the
place of protein feeds such as bran
and the roots take the place of grass
and silage.

It used to be a regular thing for a
cow to die after an attack of milk
fever. There is now no necessity for
any large percentage of deaths from
this trouble as the air treatment is al-
most invariably successful. The air
treatment can be administered by
almost any veterinarian or one who has
had experience in seeing the work done.
The treatment consists merely in filling
the udder with air. Caution must be
taken in avoiding infection which is
caused when the tools are not clean.
An ordinary bicycle pump is sometimes
used to do the work although special
instruments which can be sterilized
should be used. The hands of the op-
erator should also be perfectly clean.

It is a bad practice, and prohibited
by law in many states on the other side
of the line, to keep the separator in the
barn. The best place to keep a separa-
tor is in a dairy room, removed some-
what, but not too far, from the barn.
This dairy room should be only a small
building, but it should be clean and
sweet. It should be in a place where
drainage is ample and where water and
filth or waste skim milk cannot collect.
The separator room should have a
cement floor and cement sides if pos-
sible so that the entire place can be
washed down. A well should be near
at hand so that plenty of water can be
had for washing purposes. A milk tank
or trough should be installed for use in
cooling the cream. A small dairy room
as above described will be found the
nicest convenience on the farm and will
help greatly in keeping up the quality
of your dairy output.

The Profit in a Cow.

The profit in a cow can only be de-
termined by keeping an accurate ac-
count of the exact product of that cow
from day to day throughout the year.
There is individuality in cows as there
is in persons. One cow will give a big
bucket of milk when she first freshens
and keep it up for four or five months
and then drop to almost nothing. An-
other cow will give about half that
amount of milk and keep it up until a
short time before she calves again. One
cow will give milk that tests over four
per cent. butter fat while another cow
that seems to be almost as good will
only give a test of three per cent.
Guessing the value of the product of
cows off hand is an exceedingly difficult
task and we do not believe anyone can
gauge the value accurately. The only
correct way to really know the value of
a cow is to weigh her milk often enough
to know just what she gives and to test
the milk with the Babcock Test and
find out its richness. Any person who
goes over his herd carefully and takes
up this work for a year will find that
he has learned more about the dairy
business and the individuality of cows
than he ever supposed possible. The
value of a cow depends not so much on
the amount of milk she gives or its
richness, as upon the amount she gives
in value and above the cost of pro-
duction of the milk, the interest on the
investment and the depreciation in her
value from year to year. Take into con-
sideration a full year's work. Statistics
show that thousands of cows are kept
from year to year that do not begin to
pay for the feed they consume. It is
shown that others give a profit of \$5,
\$10 or \$15 per head for the year. It is
still further shown that some give a
profit of \$50 and more per year. The
amount of this profit determines the
value of the cow. There is an extra
value in finding out what your cows are
worth in that it gives the investigator
a new interest in the business. After
he once takes up the work he will see
the folly in guessing at the dairy busi-
ness and will never want to go back to
slipshod methods. If you take our sug-
gestion and find out what your cows
are actually worth and what their ca-
pacity is as income producers, you will
find yourself amply repaid for your
time and effort.

Farm Cream Separators.

When cream separators were first in-
troduced upon the Canadian farm, many
objections were raised to their utility
and practicability. A few years of
actual use, however, dispelled all such
objections, and today there is not in the
world a dairy authority of any impor-
tance who does not recognize in the farm
separator a great labor saving and
money making device. The man who
owns cows can no longer afford to over-

look or ignore the many advantages of-
fered him by the hand separator. What-
ever system he is employing at the
present time, whether he makes butter
at home or sends his whole milk to a
butter factory, the hand separator be-
comes to him absolutely indispensable
if he expects to save labor, attain the
best success, and make the most money.

An increased yield of butter of from
20 to 25 per cent. is alone an item worth
considering, but when allowance is also
made for the improved quality of the
product, the extra value of the skim
milk, by reason of its being perfectly
sweet and still retaining the natural
heat, and the great saving of time and
labor, it will be readily seen that a
cream separator will constitute the most
profitable investment found on the
farm, and indispensable for a dairy of
three or four cows and upwards.

Half an hour after milking, the cream
has been separated and cared for, the
skim milk is fed to the stock, the sep-
arator washed, and the work finished.
No hand skimming, no heavy lifting, no
haphazard of ice, or pumping water.
You will have time to spare for many
things which you have before been
obliged to slight, and your dairyming
will become a pleasant and profitable oc-
cupation, instead of an endless and
tiresome task. The women of the house
are relieved of the drudgery, and the
work of the men is lightened.

So much attention is now being de-
voted to the purity of the dairy prod-
ucts, that we feel justified in using the
word "indispensable" on account of the
thoroughness with which a separator
assists in purifying the milk and
cream, for no matter how carefully the
milk may be strained, the residue of
stable refuse, etc., in the bowl after
separating, speaks volumes for the
purifying efficiency of the cream sep-
arator.

Perhaps you are hauling whole milk
to a butter factory; if so, we ask, "Is
this method practical? Is it economic-
al?" Look at it from all points, and we
are confident that careful reflection will
convince you that it is a most imprac-
tical proceeding to haul to the factory
every day 90 per cent. more than is
necessary, and then haul it back again;
oftentimes to find it worthless for feed-
ing purposes when it reaches home.
Why not save the time and wear and
tear of wagons, and insure having your
skim milk in perfect condition by using
a farm cream separator; letting the
creamery gather your cream, while you
keep the skim milk at home, feeding it
warm and sweet direct from the separa-
tor? How many farmers are there to-
day paying out annually for hauling
their milk to the factory twice what a
separator would cost? Thousand!

Do you wish your calves to drink con-
taminated milk from diseased animals?
You take this chance when the whole
milk is mixed at the creamery, and you
receive your share of the skim milk.

POULTRY POINTERS.

It is best to make friends with the
farm fowls. A flock that is frightened
every time the caretaker approaches
will never prove as profitable as it
otherwise would.

Neither growing chicks nor mature
fowls will do well during the hot sum-
mer months unless they have shady
places in which to rest during the heat
of the day.

The chicks which roost in trees are
always healthy because they have
plenty of air to breathe and because
they are never overcrowded, and there-
fore never overheated in badly venti-
lated coops.

Many successful turkey raisers give
the turkeys no food in the morning at
all but let them spend the day foraging
and at night give them sufficient grain
to send them to roost with full crops.

Plenty of green food is essential for
the health of the flock as are good food
and pure air. Let them out to run on
the farm and they will find their own
green food, and it will be of a better
quality than you can furnish.

Young ducks intended for market
should be dressed when about nine or
ten weeks old for at that time they
have attained most of their growth and
will be free from pin feathers. Shortly
after they will begin to grow more pin
feathers and will lose flesh.

Readers of The Western Home Monthly
who intend to "put down" eggs this
month should be very careful that none
but strictly fresh eggs are used, for
two or three which are unfit for the
purpose will spoil a whole jar full of
good eggs.

This department of The Western
Home Monthly is maintained for the
sole purpose of assisting the readers of
this paper to greater success with
poultry.

Fowls and chicks which have a yel-
lowish, cheese-like growth in their
throats have canker, and should at once
be separated from the others of the
flock. The quarters where these affected
fowls have been and the food, and drink
dishes they have used, should be thor-
oughly disinfected. Those affected
should have the canker removed and
the spot anointed with undiluted creo-
lin. Sometimes a slight film of kero-
sene on the drinking water will prevent
the spread of this trouble.