

Farm Accounts.

To the Editor "Farmer's Advocate":

In your issue of February 11th appeared an article on "Farm Accounts," which I read with much interest. I agree with the writer when he says that "Many of our best farmers keep strict accounts of all business transactions, but that many keep no account at all."

It is just as impossible to conduct a farm on business principles without keeping "accounts" as it is to conduct any other business. To adopt some method along this line would do away with much of that loose, unsatisfactory way many farmers have in running their business; not knowing at the end of the year what they have made, or what branches of their farm work have been profitable or unprofitable. This is especially noticeable regarding the sale of small quantities of produce from week to week, and also the small purchases of necessary articles.

A method I find both useful and interesting is to keep a diary and account-book combined. As this can be made a very simple matter, very little time or work is involved. An ordinary blank book properly ruled will do. Each day, with its events of interest and business transactions may be recorded, or only such days upon which business transactions or events of interest worthy of record take place. Example:

April 15—Started seeding.	
Bot 6 bush. seed peas,	
at 60c.	\$3 60
" 16—Attended annual meet-	
ing of	
Following officers elected	
Sold 6 hogs, 1,200 lbs.,	
at 5c.	\$60.00
Bot bbl. sugar, 300 lbs.,	
at 4c.	12 00
" 17—Hired man commenced	
work for a term of 6	
mos., \$20 per mo.	
" 18—Sold 6 doz. eggs, at 15c.	90
Sold 12 lbs. butter, at	
14c.	1 68

At the end of the month a glance at the figures and items will show the receipts, and from what sources; also the expenditure and for what purposes, while the "diary" entries will not be at all in the way, but will, at some future time, be an interesting reference. A. G. M.

Simcoe Co., Ont.

Breeds Seed Grain.

We always screen our grain for seed, in order to get all foul weeds out. In the case of wheat, to screen out any oats and barley in it, some of the largest grains pass over with the oats and barley. The small damaged grains, cockle and mouse-pea go through the screen into the seed-box, while the best comes down over the seed screen. We prefer the largest-sized grains, though not necessarily the very largest, which are often soft, and are apt to be broken more or less in threshing. We incline to the opinion that seed grain grown on rich land will be more productive than seed grown on poor land, because the plants have been better nourished, and the seed on that account will have a higher average of vitality. There would be about the same difference in using seed grown on starved land that there would be in using half-starved animals for breeding purposes. The only advantage in changing seed would be in getting it from a more northern climate, as we believe the further north a cereal grows to perfection the more vitality it has.

We sow three bushels oats, two of barley, and two of wheat to the acre, using broadcast seeding. We do not use a drill, but regulate the feed of seeder according to size of sample or dryness of grain. With wheat we use bluestone for smut, if necessary, and find it a perfect preventive. Have never used anything for smut in oats or barley.

The only precaution we ever take against rust is to sow as early as the land is fit. Rust seldom troubles the earliest sowings here.

In cleaning oats for seed, we give plenty of wind to blow away all the lighter grains, leaving only the plump, well-filled ones, which are undoubtedly the most vigorous.

In our opinion the best seed is got by breeding it up. To do this select the best heads from the most vigorous stalks, especially from those which have developed to the number of three or four from one kernel of seed, and have all grown to a good average height, the selecting to be done before the crop is cut. By selecting this way for a few years, on the plan laid down by Prof. J. W. Robertson, there will soon be a great improvement in the seed, and there will be little need of cleaning seed. We have done a little at this, and are satisfied with the results.

E. F. I.

WALTER SIMPSON.

Something About Salmon.

Except it be for the canned article, the farmer is not familiar with the salmon, its habits or the way it is secured and packed for market.

The salmon industry is one of the most unique demonstrations of the tendency of the greed of man to run riot, even until the extinction of a valuable article of food is threatened and employment for many men done away with.

Recent press advices in the daily papers report one of the Washington officials as urging on his Government the need for an arrangement with the Canadian Government by which the mighty Fraser would be reserved for the spawning salmon. This official has become alarmed that if the present methods of handling salmon by his countrymen are permitted to go on without let or hindrance, or any organized attempt at hatcheries, that the days of the salmon and salmon-canning industry will very shortly be numbered. It is to be hoped that the Canadian Government will refuse, except on such terms as will give the Canadian fisherman equal chances with his U. S. confrere, by barring the use at all times of fish traps on either side of the boundary line.

As it is at present, the B. C. salmon catchers are not allowed to use traps, while the Yankee does, and, as a consequence, the Yankee benefits at the expense of his Canadian neighbor, and the ultimate extermination of this favorite fish will follow.

Fish-traps (a bad name, and a worse meaning) are utterly indefensible, and their use is the most wasteful method of fishing so far devised. Burning straw on a prairie farm and cropping the land

Best in British America.

I think every subscriber should endeavor to secure one new subscriber at least, and in doing so you would double your circulation, and supply so many more households with the best agricultural paper published in British North America (bar none). No intelligent farmer will be without it, and now that it is issued weekly it keeps one posted in the markets of the Province, which is a benefit in itself, and even worth the subscription price to many. Wishing you every success in your weekly issue,

I am, etc.,

ROBERT ROBERTSON.

Renfrew Co., Ont.

year after year with wheat without any intermission, is the nearest approach to it in criminal wastefulness. The question of traps or no traps has been a casus belli at times, and occasionally a shuttlecock for politicians. The Canadian cannerymen wish the same advantages as the Yankee, which if granted means the extermination of the salmon all the more quickly.

It is significant that the Saturday Evening Post, for Oct. 3, '03, subheads an article on the habits of the canned (!) salmon, and says "his extinction is threatened unless the greed of fishermen shall be curbed"!

The life-history of the salmon is now fairly well known, and it has been found that the fish spend the bulk of their lives in deep water, not far from the mouths of the rivers in which they were hatched. When breeding time arrives the mature salmon, including the females heavy with roe (fish eggs), make for the rivers to spawn, and in many cases die. The young fish when old enough make their way to the sea, and remain until mature, when the same thing occurs. By means of fish-traps, nearly all the fish may be caught before it can get to the spawning grounds, and, as a consequence, by pursuing this policy "of killing the goose that lays the golden egg," a river such as the Fraser becomes profitless to fish, and a source of income to a large number of people is cut off; in addition, an article of food exterminated.

In conversation with cannerymen and fishermen on both sides of the international boundary, one has opportunities of arriving at a fair, unbiased view of the situation as it at present exists, in which all Canadians should be interested, even if their only acquaintance with the fish has been by

means of a coin of the realm and a can-opener. Three varieties of salmon are well known on the Pacific Coast—the Sockeye, the Cohoe and the Humpback, the run of each varying a little in time of occurrence. The Sockeye is the most valuable, has the darkest flesh and thickest belly, and is the fattest. The Cohoe is a large, thick fish, and dark in flesh, which, however, gets pale on canning. The Humpback is the palest fleshed, is the thinnest in the belly, and is inferior to the other varieties. An expert can, by the sound of a can of salmon, get a pretty good idea of the variety inside. The various brands of a cannery's make represent different parts of the same fish.

One Canadian canneryman says: "Canucks who holler for a close season (all fishing stopped for a time), do so because they are interested in U. S. canneries. It's not fair that the Canuck should raise fish for the Yankee to catch and market!" A close period during the fishing season, say for a few weeks, agreed upon by both Governments, fishing by nets or traps being prohibited entirely during the time set apart, would be worth a hundred hatcheries and be more thorough and cheaper.

The best fish go to Great Britain, the next grade to the other colonies and Orient; the remainder (the inferior stuff) is kept for home consumption.

One disadvantage of traps is that fewer men are needed, and, as a consequence, fishermen find little to do where traps are permitted. In manufacturing, the fewer hands an article has to pass through the cheaper it becomes (or should). Here the reverse happens, as by the use of traps fewer fish are spawned, more are wasted, and the price is getting higher.

The year 1903 was a bad one for B. C. salmon fishers and cannerymen, and it will be the same four years hence, as the fish take four years to mature from the time of spawning. In poor years the fishermen have to remain out all day to get their quota, consequently few fish get past the fishermen to the spawning grounds; in good years the fisherman is out only a short time to get a boat load, hence many get past, the results showing four years later.

The wastefulness of the trap method followed by the U. S. Puget Sound cannerymen can only be appreciated by an actual viewing of the work—description is inadequate. The information given by a reliable man on the U. S. side of the boundary, an ex-foreman of a cannery, aids, however. Each trap has what are called spillers, a sort of cage into which the fish go and cannot get out, as many as nine spillers being attached to one trap. In seasons when the run is good, the fish crowd one another in the spillers so as to cause an awful waste, sometimes the spillers being full of dead fish, and this, too, when the fish caught in one spiller would be ample to run a cannery. This foreman had seen salmon brought in by the scowload, the fish thrown up on the wharf by five or six men, to be thrown down by half as many men on the other side, only the very best fish being used, all others wasted. As the trap is no respecter of fish, it catches all varieties of salmon alike, it only needs a little thinking to account for a vast waste from this cause alone. When only Sockeyes of a certain size are being taken, even if the fish are alive when rejected, they are so injured by the rough handling as to die soon after being reconsigned to their native element; yet some claim that traps are an economical method of catching salmon. They undoubtedly are, to the greedy canneryman, in the way of labor, but the reverse of economical when the effect on the supply is noted. If fished by means of a net (purse and sieve nets being used), a fish not wanted can be put back unhurt. The foreman mentioned had one experience, that the spillers of a trap owned by his cannery got filled so full that the fish died in thousands (or larger figures), and he took tugs and a gang of men to attempt to lift the trap and empty it, as he expressed it—one might as well have attempted to lift the bottom of the ocean. In the end they had to hitch to the bottom of the trap and tear it out by powerful tugs in pieces, in order to let out the tons upon tons of dead and wasted fish. It is such waste that the powers and prescience of governments should be exercised to prevent!

NOMAD.

Sowing Mixed Grains.

I would be very much obliged to you if you could in some way get someone to give us their experience in sowing two-rowed barley, oats and spring wheat together. How they mixed the seed? How much sowed to the acre, and where I could get 10 or 12 bushels of strictly clean two-rowed barley.

H. F.

Hastings Co., Ont.

Has the address label on your Farmer's Advocate been changed to 1904? If not, your subscription remains unpaid. Kindly remit at once.