

* The Farm *

The Cheapest Cattle Food.

Corn ensilage has been found the cheapest of all cattle foods, as it can be grown in large quantities and stored in silos for winter use, providing not only a food that is relished by stock, but also one that is succulent and dietary in its effect. Its use enables the farm to grow a quick crop, and with less labor than is required when grain is desired. Of recent years many improvements have been made in the appliances for reducing the green fodder to the proper condition for storage. Formerly the ensilage cutters were bulky, cumbersome, and costly; but they are now light, strong, and easily operated by horse-power or small engines. They are also more serviceable than formerly, as they are adapted for cutting hay, straw, or other material, which permits of their use during the winter season, after the silo has been filled. The cost of the silo may be greater than is apparent, as it can be used for years, but in venting again aids the farmer in that respect, as silo can be purchased and put up according to directions. Large silos may be constructed at less expense, in proportion to capacity, than smaller ones but the cost is not so much in the silo as in growing and preparing the ensilage, and it is important, therefore, that the farmer be well equipped with the implements which will enable him to secure the largest amount of ensilage at the least cost for its production.

The shredder is almost a new machine to farmers. It not only shreds the fodder but husks the corn at the same time. While its use the entire stock is cut up and reduced to shreds, so as to render it of condition similar to excelsior. It can then be baled, used as bedding, or fed to stock, as the portions formerly rejected will be acceptable to stock if the fodder is well cured. But the curing of the fodder is a very important matter. If the stocks are cut when the leaves are green, and just as they are about to take the first tinge of yellow, the fodder will be much more valuable than when the corn is left standing in the field to turn yellow. As soon as the ears are filled, well-glazed, and complete, it is not necessary to leave the stalks uncut, as the ears have only to dry, and they will dry as well after being husked as to remain on the stalks until the leaves are yellow and stripped by the winds. There is a great difference in properly cured fodder, that is succulent, and the indigestible stalks left in shocks in the fields all through the winter exposed to winds, storms, and frosts. The shredder will save its cost in a single season if it does no more than bring the farmer to a realization of the great loss he annually sustains by the ordinary practice of cutting the corn too late and leaving the fodder in the fields to deteriorate, especially as it is now known that well-cured fodder, shredded for stock, is equal to the best hay and much cheaper. —Philadelphia Record.

Preservation of Horse's Feet.

A very simple application of clay for the preservation of horse's feet has been used for some months by the subscriber in the city of Albany. It has been so complete a success that it has been copied in different parts of the country, but as yet a description of same has never been given to the public.

A box is made of inch boards, very strong. The box should be about six inches deep inside and a little narrower than the breadth of the stall in which it is placed, and in length about one-half the length of the stall. In this is placed, filling it up almost to the brim, small pieces of blue clay. Thoroughly shower this clay with water several times a day until well mixed and hoe it

in the same manner that mortar is hoed, so as to make the entire mass uniformly soft. The entire body of clay thus wet should be a little more soft than mortar used in building. Daily water and hoe the soft clay so as to preserve its constituency. The box is so large that the horse cannot step out in any direction. The softness of the material enables it to form around the entire surface of the feet. The moisture and the effect of the clay absorbed by the entire feet, particularly along the line of the coronet, stimulate in a remarkable and natural way the growth, removing all fear of any results from concussion experienced by horses in being driven over hard roads or streets of stone. —[Correspondence Country Gentleman.]

Profit in Tillage.

Some fifteen years ago the writer tried to make plain the value of tillage in preparing for a wheat crop, in "The Country Gentleman." The next year a friend in Western New-York reported to the paper that he determined to put in about half as much wheat as he usually had, and put on all the manure and labor that he had to spare. He thus had time to prepare the ground systematically and thoroughly. I do not remember the exact yield, but it was over fifty bushels per acre, about fifty-six bushels I think. It was the greatest yield on record in that locality and, as I remember, about twice as much as he had been in the habit of getting. It so happened that I was in the locality in the fall, and neighbors told me there was no question about the truth of the report. This was a wonderful return, one that could rarely be obtained. It was better than I have ever done. But I know that the direction that friend was working in is the right one for ever so many others to follow. Put in less acres and do it better. There is no profit in a small yield per acre, or even an average one. We find profit in a large yield. —(T. B. Terry, in Practical Farmer.)

Red Raspberry Culture

Many farmers have plenty of ground for everything they wish to raise without this delicious fruit for their table. Anyone who has room for one hundred plants can supply his table at very small cost of time and money. On one fourth acre of land we picked the first year after setting over three hundred quarts; the second year over fifteen hundred quarts. Gross receipts first year, \$50; second year, \$220. This is the way it was done: The ground was in excellent condition, sloped to the northwest; soil was sandy loam. Rows 6 feet apart, plants 18 inches in row; crown set 4 inches below surface; soil packed firmly around roots. When plants were 2 1/2 feet high, tops were cut off. Cultivated once a week from April to August, except during time of picking. Old stalks taken out as soon as the crop was off. Allow no plants to grow on side of row. After two years take out every second plant and set another good one in its place. In this way you can keep the plantation healthy and productive. —(F. T. Warner, in Rural World.)

The hunting schooner Rattler has arrived from the Arctic, having secured 26 sea otter skins, 193 fur seals. Captain Neilson declares that otter are becoming scarce. He got one skin that is entirely white the first one ever taken according to the hunters. The color of the sea otter is black, skins being here and there dappled with silver, have all commanded the highest price. This pure white skin it is expected will bring from \$700 to \$1,000, the highest price on record.



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.

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