The Farm and Fireside. SPECIMEN COPY.

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WAYSIDE CHATS.

My championship last week of farmers' wives resulted in the reception of a couple of letters, one of which was written by "A Bachelor," who spoke so distastefully of woman generally that I made a new use of a rejected contribution. Sometimes I return rejected to the writers, but as a rule they drop into my waste paper basket almost as ruthlessly as the foot fall of an elephant. I made pipe-lighters out of "Old Bachelor's" letter, and as the scrape of his manuscript turned and twisted into a black, charred substance, I thought they bore a striking resemblance to "A. B." Had he criticised what I wrote, instead of launching into wholesale denunciations of women, I would have given his letter a place, and him as good a drubbing as I knew how. I would accept a bachelor his letter in my basket, it was not good enough for that honour. I wish I had "O. B." in my fence corner for half an hour. He would leave amenable either to reason or with a sore head. But let us dismiss him.

The other letter was from "A Married Farmer," and post-marked "Ocean." He wrote thus:—

"MR. TRAMP,—Time must hang heavily on your hands when you have nothing else to do but to lecture us married farmers about the way we treat our wives. Farmers are as fond of, and as kind to, their wives as other men, especially you city fellows, who spend your evenings in clubs, lodges, billiard rooms and theatres. Our women, this true, have to work hard, but they enjoy it, and some times we may forget to do little chores around the house that belong properly to men, and have the women turn in and do them without a murmur. This shows their loyalty to the family. I am forgetful at times, and sorry for it, but then my wife makes up for my forgetfulness, and she does it cheerfully. Farmers wives are good women and ever ready to help their husbands along. I think you have made a mistake in lecturing us the way you did. If you felt so keenly for that woman with the basket of butter, as you make out you did, why did you not carry the basket for her? I'm afraid your gentlemanly instincts are not largely developed."

Time does not hang heavily on my hands, Mr. Married Farmer," and my criticism of the incident I noticed was, to my mind, justifiable. I do not think that I have a mission "to war against their husbands;" but I am of opinion that I have a right to point out the wrong that, many husbands inflict upon their wives. Sometimes these wrongs are unintentional, and sometimes the result of thoughtlessness. Many a small-souled husband studiously considers how he can transfer work from his shoulders to those of his wife. These are the kind of fellows I am after, as well as others who with sublime indifference allow their wives to toil on from year to year without a word of comfort or encouragement. By their actions, they seem to indicate that all they have to do is to sit on the fence and let the funeral pass by.

Of course farmers are fond of their wives; no one ever said they were not. Have not some of them a queer way of showing their fondness? They remind me of a dog who approached a cat that was enjoying a bone. The dog, in the blandest possible way, said "Miss Puss, you are so nice and pretty looking that I'll take your part," and without any ceremony the dog seized the bone. He took her part with a vengeance.

The city fellows spend their evenings in clubs, etc. I have no use for such men, and I will not defend them.

And so your wives enjoy hard work, and performs your forgotten chores without a murmur. Because they do not grumble you believe they enjoy it. Would you pile a load on your horse until he fell beneath its weight? No! You would not give the horse a chance to grumble it spoil. Do you enjoy hard work when you sink in midday in a fence corner, or in the shade of a tree, and then when the dinner horn sounds, go home, wipe the sweat off your face, and pretend that you are almost used up? And yet you are so exacting about your dinner as if you had earned it, and you fret and fume about trifles until your wife is almost broken hearted. You forget that she had been stewing herself over a hot stove on a hot day, in a hot kitchen, to get that meal ready. No, you did not forget. Your meanness manifested itself. You were ashamed to acknowledge that your wife had more grit in her than you had, and this knowledge brought out meanness. Oh, yes, the poor wives enjoy hard work, and never grumble. Look into their eyes until you can lay their hearts bare and what do you read. A crushed and a broken spirit anxiously awaiting its release from earth's toils and the cruel bondage she willingly assumed.

"Married Farmer," I fear you are one of those nigger-driving husbands that endeavour to make everything, even love of wife and of children, tend to your will. As you sow so shall you reap, and the harvest will be a mournful one for you, full of repining, regrets, and mourning over lost opportunities. Suppose you and scores of others turn over a new furrow, and endeavour to act like men, and be considerate of your wives, especially those who never murmur or complain.

I ought to have carried that basket of butter! How kind you are. Do not you honestly think I ought to have pulled the husband's ears, and thus striven to bring him to his senses? If I were to take all the burdens from women that husbands impose on them I would soon peg out.

"Ploughman," of Meaford, once more pays me a visit, and has something to say about farm help:—

"DEAR TRAMP,—You have told we might discuss farm help, and I have waited hoping some brother clodhopper would come forward and tell his experience, but they have waited in vain. You say there are two sides to the question, and I suppose you expect me to discuss it from a farmer's or a purely selfish standpoint. Do you know that not the least of the difficulties that face the Ontario farmer of to-day is the ever increasing scarcity of help? The hired man has almost disappeared from this part of the Province, and the farmers' sons are fast following suit. The cities are not far to seek. Would that the cure was as convenient.

"Come with me, Mr. Tramp, some evening in summer to some good sized village in Ontario, and let me see what we shall see. From six o'clock till nine, on the street, we meet a throng of people who, if not quite a holiday attire, have at least clean collars, wear coats and unbattered hats, and who appear to be out enjoying a little relaxation after their ten hours' toil. On the green some games are in progress, and groups of onlookers crowd the chief, and all appear to be winning away a pleasant hour.

"Come with me again the next day and let us spend an evening among the farmers. I'll furnish a horse and rig, and can you go. I have put up a job on you, I admit to any part you like. To make a start we go to some farm house about the time of the evening meal, and get farmer to unhitch and feed his team that is over. I want you to note how well he has the family dispose of themselves. Then we'll drive to the next place, and the next, and so on, and we'll keep this up till nine o'clock. I'll do the driving and hold the reins while you make the calls and I want you to observe carefully how these people are passing in the time and compare it in what you say is the village in town and then tell me if it is any wonder that the young folks grow weary of the farm and are fear at that the farmer's sons should be anxious to get the ears off the treadmill.

"Just this in conclusion. There is the question of pay. Some time since the farm hand found out that he could earn more money at anything else than farming. The miller, the mill man, the miner, the lumber man, the fisherman can all pay more wages than the farmer, more than he possibly can afford to pay. It is a question of dollars and cents. Farm hands are getting from $15 to $20 per month and board, other of ten hours at from $20 to $25 per month. Your farmers and sons have a prodigious resources which seem not to be drawn upon so penuriously as has been his wont. Small wonder that he should desire to escape from a life which he has come to look upon as being made up in the main of isolation and drudgery.

"This drifting away from the farm has been observed and much has been done to try to turn the tide. Many pleasant things have been said and written about the joys of life in the country. Grange meetings and lectures have been lavished on the subject of home adornment, the planting of trees, of fruits and flowers to make the homestead attractive and keep the young folks there. All this is very well as far as it goes, but unfortunately it does not go very far. All the trees and fruits and flowers, and the adornment possible on earth will fail to make a treadmill attractive. If you intend to keep those on the farm who are in a position to turn upon they please you must make it attractive in the matter of less drudgery and more pay. What are you going to do about it? This is not all, but enough at once.

I am glad that "Ploughman" has commenced the discussion of a subject that is near the heart of every farmer. This is a matter requiring close study by my readers, and I will be pleased to hear the opinions of as many as possible. Come out of your shells, and let us hear what you have to say on this important matter.

"A Subscriber," who evidently has a stock of potatoes on hand, writes me as follows from Listowell:—

"DEAR TRAMP,—I wish to come into your corner for a few minutes, for I know your stock of knowledge is very large and I want to find out where a person would stand a chance of selling a lot of potatoes, as I shall have about two hundred bushels to sell.

"Also, please tell me which you think is the best way of wintering potatoes, in a pit or in a cellar?

"I take great pleasure in saying that I find Wayside Chats very interesting, as well as very instructive. I always read that part of the paper first, as it is most to my taste.

Among the leading dealers in potatoes on Toronto are William Barrett, 81 Colborne st.; John Hawley, 89 Front st. east; J. J. Ryan, 77 Colborne street.

Opinions differ as to the best mode of storing potatoes, but I think it is generally conceded by extensive growers that a pit is preferable to a cellar, unless the cellar is especially built for the purpose. One reason why potatoes stored in a pit come out in better order than from the average cellar is because the pit is absolutely dark, another reason is that there is no circulation of air to dry the tubers and wet them, as sometimes happens in cellars. In a recent issue of the Farmer's Advocate, Mr. H. Stephenson, of Ancaster, Ont., deals with storing roots and devotes some space to potatoes. This is what he says:—

As roots are a very bulky crop and require much room to store them in cellars, and as most farmers, especially those in newer portions of the country are entirely without cellars of sufficient capacity to hold any quantity of roots, I would suggest the plan which I have found best for pitting them. I dig out trenches 5 or 6 feet wide and about 6 or 8 inches deep, and as long as convenient then commence hauling, and pile the turnips up as high as they will stay without rolling down, making the sides of the heap straight and even and the top as sharp as possible. I then put in ventilators every eight feet from the bottom of the pit. I have found ventilators made out of three six-inch boards nailed together answer better than any other. Now, as to covering the pits.—Lay on as evenly as pass bis about ten inches of dry straw, and then cover with four or five inches of earth and smooth all over with a spade. Turnips pitted in this way will come out fresher than out of cellar. It is advisable to make the pits in some sheltered place near the barns where the snow will lie on them. The same plan will answer for mangolds and carrots, but I would cover a little thicker. For potatoes, I would put on two coats of straw and earth alternately, and use bunches of straw for ventilators, also make pits shorter and wider. No farmer need be afraid to store roots because he has no cellar, for if they are handled as I have suggested they will keep perfectly if put in dry and in good condition. To those who have warm cellars it is a comparatively easy matter to store their roots. I have found a slatted room, with the slats running across, the best thing to run the turnips into the cellar, and even then a good deal of earth will collect under the windows, and it is very necessary to throw the turnips back and allow the earth to work to the bottom of the cellar, otherwise they are almost sure to spoil. The cellar windows should be left open as long as possible after putting in the roots, to allow the steam to get out.

The Massachusetts Ploughman offers the following advice as to cellars:—

"Make your cellar perfectly dark, as cool as may be without freezing and as close as possible and you will keep your potatoes or other roots almost as well as in a pit with the advantage of being able to get at them for use or market with less trouble than when in a pit. A very little light and air are injurious, the cellar windows should be curtained inside where roots are stored.

I am glad you appreciate my chats. Say a good word to your friends about FARM AND FIRESIDE, and thereby help to increase its circulation. I want my circle of correspondents increased, enough such as these would throw more labour on my shoulders.

"An Old Subscriber," Clarksburg, simply wants a situation for help of some kind:—

"DEAR TRAMP,—In your next Wayside Chats will you kindly tell me the addresses of a few papers, one in Port Arthur one in Winnipeg, and one in Portage La Prairie, suitable for advertisements, such as situations wanted or situations vacant, and you will greatly oblige.

Free Press, Winnipeg; Colonist, Victoria, B.C.; Sentinel, Port Arthur are good live newspapers.

Rob Roy, Ottawa, is of a business turn of mind:—

"DEAR TRAMP,—Can you tell me how to make sealing wax? As the ordinary sample, or can it be bought? If so, please say where. This sample came from New York and is a good article. I would like to know how to make it.

Can you give me the address of a chemist in Ottawa engaged in the manufacturing of sealing wax?

A young country lad is a man most apt to succeed in business with a wife or wages behind him, such as you send me, so to speak, I did not ask the manager of the above named concern how the sealing wax made or rather the materials used in it and said good as those things are not over secret. Stevens & Hepburn, 84 Bay street, Toronto; S. Mills & Co., 204 Bay street, south, Hamilton, and the Canadian Wax Works, Hamilton, are manufacturers of sealing wax.

The success of a man either in business or at a trade depends on his ability, energy, and push. Some men do best when directed by others and consequently are entirely untrustworthy in any other position than that of an employee. The country has little to do with it. The man himself has all.

The following reaches me from Cardiff, Anna the writer being a lady:—

"DEAR TRAMP,—Will you please answer me the following questions in the FARM AND FIRESIDE, the most valuable paper to farmers in the Dominion:

1. When period does the Veterinary College open?

2. To whom must all applications be addressed?

The text-books required.

The period from the time of entrance until the students graduates, providing he makes fair progress at each examination.

The present session of the Ontario Veterinary College, Toronto, began on October 21st.

Send application to Dr. Andrew Smith, principal Ont. Vet. Coll. Toronto, who will send you prospectus, etc., and also give you an idea as to the text books required.

Some students pass in three, others in four sessions.

A Dog "Lover," Port Arthur, submits this question:—

"DEAR SIR,—Is it possible for human people to take the mange from dogs, and if so what would it be like? I have a dog with mange and have coal oiled, tarred and sulphured and electric oiled him, also washed and nothing seems to cure. I have a rash coming out on myself that burns and itches therefore my question. Please answer this week."

I never heard of any person catching the mange from dogs or any other animals. The only part of the person coming in contact with an animal affected with skin diseases is generally the hands, and as they are smeared with the remedy used it would be difficult for him to catch the disease. If your dog has the trouble as severely as you say why do you not kill him, and thus end the matter? You want a little cooling medicine, and perhaps the application of a simple ointment that any druggist can make up will be needed.

A Lynedoch correspondent sends a question as follows:—

"DEAR SIR,—Will you please give me the names of and addresses of the pork packers of Toronto and Hamilton, in the next issue of FARM AND FIRESIDE?"

Wm. Davies & Co., Bathurst street; James Park & Son, 48 Lawrence arcade, and Gunn, Langlois & Co., 8 Front street east, are pork packers in Toronto. F. W. Fear, Hamilton, is the only packer in that city that I remember. Your other questions being purely legal will be answered in that department in a week or two. Watch that column.

A lady correspondent of mine in Muskoka sends me this greeting:—

"MR. TRAMP,—How are you after the Fair? If you had been a good kind of being you would have divided some of those grapes that you had so plentifully. I heard of that great basket that you had sent to you full of luscious grapes, while I was hunting all over for some to make that catsup of, but I never found one not saw one for a year."

The fair left me all right, but my boots needed half soling. Those grapes! Well, that basket of luscious grapes did not materialize. Perhaps my friend "has got them as she is fond of good grapes, and who is not? I'm real sorry for you up there. Why, we can get grapes from 2c. a pound up to 5c., and there are tons of them arriving here daily. Had you kept your promise about those strawberries and that nice rich cream I might have remembered you. Although I remember your promise I forgive you for breaking it. By bye.

W. E. B., Francois, pays me a little compliment, and then asks me a question such a question:—

"I have taken the liberty to write and ask some questions, which I would like answered. I first thought of sending them to the legal department, then to the general department, but I have come to the conclusion that they had better be sent The Tramp, as he appears to know all about everything, and some besides. If Mr. Tramp sees fit to answer them in his Chats he can use my name or not, as he likes, also perhaps some one else might take a hand in and thresh the matter out thoroughly.

Could you tell me the rate of duties on iron which is imported into Canada? Suppose the duties were reduced one half how much revenue would the country lose per year, and how would it affect the farmer?

How, in your opinion, would it affect business if the rate of interest on loans were made by law at a fixed rate so that lenders could charge no more and borrowers could borrow at no less rate than that fixed by law. And how would it affect the farmer? Is there any country with such a law, and is it satisfactory?

It is difficult to determine from your question what you mean by iron, but I take it that you mean bar iron, either rolled or hammered, the duty on which is $13 per ton. On pig iron the duty is $4 per ton. On manufactured iron, which includes many goods, the duty averages 35 per cent. If the duty were reduced one half our imports would have to double before we would secure a revenue equal to what it was. There is no way in which an accurate estimate could be reached as to possible loss by a reduction in the duty, as it would depend on our imports of the quantity of iron we needed. The country requires a certain sum each year to meet the running expenses, and if the duty were taken off iron it would be put on something else which might affect the farmer to same extent as the duty on iron. This subject was thoroughly discussed by the politicians in the recent campaign, each side showing how the duty affected the farmer, but neither side told the exact truth.

The rate of interest is now fixed by law and every mortgage must contain its conditions the per cent. to be paid thereon. The legal rate is six per cent., but if the mortgagee agrees to pay 7 per cent. and is so covenanted on the mortgage that rate of interest can be collected. That law is in force in Canada at present.

A few weeks ago a correspondent asked how apple cider could be converted into vinegar. I then answered the question but here is another recipe:

"Rain water is usually added to the cider. In the proportion of one gallon of water to two of cider. Keep the room where the vinegar is to be made moderately warm. Leave the barrels open to the air. You can hasten the fermentation by placing large sheets of paper saturated with molasses, in the barrels. An open out house is a good place to make the vinegar before cold weather. Fill up the barrels frequently until fermentation ceases, then bung or draw off, leaving the ferment. It will do as well a year, but is better when two years old.

The time will soon be at hand when the live farmer will be considering how to secure a supply of ice for next summer. The following by a correspondent of the Country Gentleman shows how a cheap structure can be erected for the preservation of ice:—

An expensive structure is needed for an ice house, though where there is no object to have one wasting away it should be made tighter than where this does not matter so much. Slats from a saw mill do very nicely for the roof, and the sides may also be of rough boards. Where desired the ice-house may be one corner of the wood-shed partitioned off in which ice will keep twice as well as in a more costly structure. Even staining is often resorted to by laying down rails for a floor, on which to stack the blocks commonly. Cover heavily with some material which is non-conducting, such as straw has also, finishing the top so as to shed rain, bracing the sides with boards and rails to keep covering in position. Care must be taken in getting at the ice always to open at same place, and cover up thoroughly, or some hot day will turn it to water. In putting in the ice, no matter where it may be, always surround it with non-conducting material like sawdust.

This week I am talking to over one million people, a special edition of a quarter of a million of FARM AND FIRESIDES being sent to the private addresses of that number of persons. They are thus offered the opportunity of forming an opinion of FARM AND FIRESIDE, but this issue must not be taken as a fair specimen. The nine columns devoted to the premiums for new subscribers are usually filled with chapters of a continued story, short stories, markets reports, lightsome gossipy reading, and such other matters as is welcome in the household. FARM AND FIRESIDE is the only agricultural weekly published in Canada, and it enjoys a larger circulation among farmers than any other journal in the Dominion. For one dollar you can get FARM AND FIRESIDE and WEEKLY MAIL from now until January 1, 1893. This is an offer that I am sure thousands will take advantage of, and if they do I will have a much larger circle of friends who will help me to make these chats even more acceptable to farmers than they now are.

J. W. L., of New Westminster, British Columbia, gives my readers a nut to crack:—

"MR. TRAMP,—I notice a letter in your paper of September 15th on Farming Does Pay and Why?" signed by W. H. Yeomans, and from it one is supposed to think on the facts of the farmer. According to the number of complaints we hear the farmers down there must be all or nearly all a negligent, careless lot. I will be obliged if Mr. Yeomans will tell us the profits he makes on a well managed farm, showing say six per cent. for capital invested, at the prices paid for farm produce for the past few years. He might be able to tell us the amounts put in the treasury from the Government model farms."

I hope Mr. Y. or some other wide awake Ontario farmer will give our British Columbia brother a pointer or two. THE TRAMP.

WIND GALLS.

WIND galls of themselves, rarely ever cause lameness in the horse, or other inconvenience, but they are unsightly. Sometimes that they detract from the symmetry of the limbs, and in aggravated cases they lead to enlargements of a produce consequences that result in lameness and value. A description of them is given, with some suggestions for their removal, in the American Cultivator:—

"So called windpuffs appear above the ankles of both fore and hind legs, and about the hocks behind, when they may be what are called bog spavin, thoroughpin or dropsy of the joint. When in the forelegs above the ankles there is imperfect adaptation to the tendons, arising from the character of the hoofs, which influence them adversely in gliding through the connective structures behind and above the ankles. The same is the case behind in the hind legs. These, however, are frequently associated with sprains or other imperfection of the hock above. They always indicate imperfect organization of the limbs, and are due to the character of the hoof and the way the animal places his weight on it. The remedies are to be applied for the proper adjustment, growth and development of the hoofs, which can only be carried out by a horseshoer who thoroughly appreciates and understands such defects. The same applies to dropsy of the joint. Cultivate the hoof and balance it so that the weight will fall evenly on it. This will improve the circulation in the limb, and if the hoofs are kept soft and growing either by stimulating them at the coronet by the application of, for example, a little of the following:—Castor oil three ounces, and one ounce of turpentine mixed, and a little rubbed over the hoof, and perhaps to the pufs once a day keeping the hoofs soft, a great improvement will be obtained. A run in a soft pasture is always in order when seasonable and convenient, or a little ointment of iodine may be applied.

BELIEVING CHOKED CATTLE.

CATTLE should not be allowed to get choked. But an roots or apples into slices or irregular shaped pieces, which will not slip down the throat as easily as an apple or a small potato. If there are many, it will pay to have one of the root cutters or slicers, but for one or two cows they may be cut up very quickly with a sharp spade upon the barn floor or in a box. But when one does get choked there is more than one way to relieve it. Very often putting a stick as large as one's wrist across the cow's mouth, as far back as possible, and tying the ends of it to her horns, and letting her loose, will cause an effort to get the stick out which will dislodge and bring up the obstruction. This is the simplest and easiest plan, but does not always succeed. Putting a block between the jaws and holding the tongue out of the way, or letting a large horseshoe to hold the mouth open, will enable a person with small hand and arm to reach down the throat when the head is held up so as to bring the mouth and throat on a line, and they can reach and take out the obstruction.

Another way is to take a whip handle or farmie stick and make a soft ball with a pundle of rags or sponge securely fastened on the end of it, and with that push the snousnose down into the stomach. This needs care that the ball at the end does not come off and add farther to the difficulty, and that it is not pushed through the gullet instead of pushing down the passage. Farmers need to keep a stick made on purpose, the round ball being made at the end, which they called a probang, but since the use of root cutters they are not commonly seen.

The plan of trying to crush the root between a block of wood and a mallet is not a good one, even if successful, it is liable to leave the animal with a very sore throat, which will make it difficult to swallow anything out-side of mashes for a time. It would be better to get a surgeon to cut open from the outside and remove the obstruction. This may be necessary also where it has lodged so far down as not to be reached by the hand. The choking of apple trees in the pasture or along the roadside where cows are driven is one of the most frequent caused of choking, as the animal rets the apple in her mouth and then jumps away to avoid a blow from some stronger companion, and the effort causes her to swallow it.—Am. Cultivator.

What's the reason you didn't speak to Renham when he passed us? He insisted on the other day called me a freckled idiot. "Called you a freckled idiot—how absurd! Why, you are not freckled!"

POULTRY FARMING.

MR. THOMPSON, of England is reported as saying the best authority on poultry that country ever produced. He is an old man now and has passed outside of any and white and thus the importance of poultry as a food supply, and the wide margin of profit which the very small cost of producing permitted, says poultry raising is a failure as an industry and in all his experience he never heard a poultry farm that paid over its first year. This of course is taken from an English standpoint. Just what Mr. Tegetmeier designates as a "poultry farmer" we do not know. In the mean upon which a thousand hens are kept we say "amen." We have yet to find the first 1000-hen farm that has been a financial success. We have read of many of them being started, but we read of them no more. The experiments has been tried in Hammonton and failed. J. Wilson Hill of Jamesburg, N. J., perhaps one of the most successful finds 600 hens all he can profitably carry. The Cumberton farm, near Atco N. J., carried several thousand fowls, and it was just becoming interesting to know what success would follow in when Mr. Wilson, the genial proprietor, died, and operations are now practically at a standstill for the presents. Just how a large poultry farm can be a success we cannot understand. Combinin the keeping of say three hundred fowls with fruit raising, or make the keeping of poultry an adjunct to the farm and there is money in it. It becomes a branch that pays big dividends. It pays big wages. In short, if proper care and attention is given it, it is profitable in many ways.—Germantown Telegraph.

DAIRY MANAGEMENT IN HOLLAND.

THE excellence of the dairy management in Holland is well known. Dr Staring, inspector of the Dutch Agricultural Schools, furnished a few years ago a report to the Government upon the best practice in the districts of which he holds his appointment. He is very emphatic as to the method of fattening calves. These are taken from their dams immediately after birth, put in narrow pens with no room to turn, kept dark, and at ten to twelve weeks old give carcasses of 35c to 200 lbs. They have the dam's milk for a week, new milk for a month, and then are gradually induced to drink sour skimmed milk, and get fat upon it. It is reported that in North Holland whole dairies of cows will average close to 800 gallons in a year, but the sandier the soil the lower the average. Cows, taking them one with another, are milked about 300 days in the year, being allowed to go dry nine weeks. When the cows are turned out in April they usually wear hempen cloths to break the force of the wind. It is said that 22 gallons of milk are required to produce 44 lbs. of butter or 55 lbs. of whole milk cheese. The cows are usually kept in the dairy until they are about ten years old and then followed, in summer, as barreners, on the best of the grass land.

GRAPES AS A SPECIALTY.

A GRAPE crop furnishes a greater amount of light pleasant employment than any other occupation on the farm. Small of the labour is in training the vine and gathering the fruit can be done by women and young people, and to do this work it does begin to near the second year after setting out the vines will yield an average of twenty pounds per vine. Allowing 400 vines per acre this gives 8000 pounds or three tons of grapes. Large companies are organized to grow grapes on the hundred acres and exclusively by hired help. It is paying thus if will pay still better for the farmer who sets apart one two or three acres and cultivates them with help of his family and of employes hired by the month or year, and therefore costing less than help hired for a short season by the day. Much of the success of this experiment depends on securing varieties adapted to the locality and early enough to ripen in any season. The earlier the grape is, provided it is of good quality the price it commands. Some growers sell much of their fruit at eight to ten cents per pound. Later in the season the price runs down as low as two and three cents at wholesale. If it goes below three cents the demand for grapes for wine prevents further depreciation in some sections. Even at the low price of three cents a pound three tons of grapes per acre yield $180, which is more money and more easily made than can be got from ordinary farm crops. It is not strange that wherever grapes are found to succeed, farmers are anxious to devote part of their land capital and labour to cultivating this fruit.

PROFITS OF HUCKSTERS.

FARMERS too generally sell at wholesale. They crop so much land that dealing directly with the consumer becomes impossible. The result is that they find a market among the comparatively small class of middlemen, rather than with the general public. It is the man who deals with the public who is able to fix the prices of his product. When the farmer sells to the shipper or middleman the latter fixes the price for him. It has always been the complaint of farmers that they alone among producers had nothing to say about the price of what they sold. They must take what is offered, or not sell at all, and this, too, though the farmer's products are more necessary to the public than are those of any other producer.

Lawmingers or possible inability to attend to the details of retail selling is the cause of this difficulty. It seems petty and trivial for a farmer to spend his time dealing out the small amounts that a majority of consumers are able to buy. So they spend their labour growing crops that have always a fair wholesale market. Often they do not make more than a dollar a day for their labour and sometimes less than that. The peddler who goes from house to house makes often from three to five times as much as this. Even the market gardener, who in growing his fruits and vegetables keeps up with the best and latest methods, fails when it comes to selling. He shows the huckster or storekeeper a greater profit for less labour than he receives for his own. Most gardeners only grow a few varieties, and when they market their load is commonly composed of two or three kinds of vegetables and sometimes only one. Such a load can only be sold to the middlemen. The latter know it, and force the seller especially when the weather is warm and fruit or vegetables are perishable to sell at very lowest prices.

It requires skill and judgment to load up with the variety and assortment that will probably sell best. There should be a little of everything suited to the season. It is not small business when a huckster buying of the gardener can sell out a one horse load by two or three o'clock in the afternoon for 54 to 50 more than cost price. Many of these sales are made in small quantities, one or two quarts perhaps in a place. It would not pay the huckster to sell any one article alone. But where he finds a purchaser usually several kinds of garden produce are wanted. Having a variety and making a little on each deal, there is an aggregate profit on the load that will surprise any who have not thus sold. The profit on a peck of tomatoes thus dealt out is often as great as the huckster has paid for a bushel.

Combining the producing and peddling business enables the gardener to grow something of a great variety. It also makes it impossible for him to grow so large an acreage of any one thing. But if the business thus grows smaller he need not regret it, it is also more profitable. It is possible to make as much money from three to five acres thoroughly cultivated, and its produce thus marketed, as average farmers make from 50 or 100-acre farms there, is a clear advantage, as the smaller acreage requires less capital, less manure and less of the severer labour than is demanded by ordinary farming. There is great complaint that middlemen take too much of the profits. The remedy is in farmers and gardeners to manage so that they can deal directly with consumers.—American Cultivator.

THE GRAIN OF BUTTER.

WHAT constitutes the grain of butter is a query made by a correspondent, who has or has observed the term in print but does not fully understand its meaning. The grain may be defined as the unbroken and undisturbed condition of the granules of fat, as they are formed in the churn. If these granules are preserved whole kept at a temperature that will insure solidity pressed together and then separated, they will appear like a distinct fracture, similar to broken cast iron when viewed with a magnifying glass the granular structure will be perfect. In this condition butter retains not only its finest aroma, but its keeping qualities can be fully depended upon. If by reason of improper temperatures in keeping the cream in churning or working the butter the granules have been mashed, the fatty elements composing them get mixed, and the oil spreads and gives the mass more the appearance of lard than the separated parts of fine, it will be greasy and have a salvy look. The more the atoms of fat are mashed and broken, the more the flavour of the butter is destroyed and the sooner the butter will spoil; just as an egg may be expected sooner to taint if its parts be broken and mixed together. It will be seen, therefore, that high quality in butter, its keeping properties, and much of everything that constitutes durability depend upon the grain, and to insure this in its highest perfection, a strict observance of temperature is important in all the details of manufacture. An authority says concerning this subject: "The difference in the keeping of butter, whether the grain is broken or not, is very great. When the grain is all right, butter may be kept under great disadvantages, and almost anywhere. If the grain is spoiled, it will hardly keep long under any circumstances, and the butter is about as much affected as the keeping."

Laying aside the keeping qualities, if the grain of butter be damaged, the charm is gone and all the enjoyment derived from fresh aromatic butter properly handled is lost. Buttermakers who would reach the highest position known to the art must look well to the grain.—Indiana Farmer.

SWEET AND SOUR WHEY.

HOW many of your readers know the feeding value of sweet whey as compared with sour? asks Board's Dairyman. In a majority of factories, the time honoured custom prevails of allowing the whey to sour in the whey tank from day to day and then drawing it home in the same cans in which milk has been delivered. To say nothing of the doubtful propriety or safety of this latter custom as a matter of taste, thus allowing the whey to sour diminishes its feeding value to almost nothing. But there are factories which are now following the better plan of cleaning and scalding the whey tank each day before delivering the whey to patrons. If further in scalding the whey so that it is kept perfectly sweet for patrons use, if the hitherto started all season, I know of but two cases the whey was sour when delivered. It seems to me a large majority of factories follow the plan of the minority of a number of years ago, that is, the factory receives the whey cans in filled rings of the factory is of good size and about three days' supply. It is emptied one each day. A steam pipe runs from the boiler to the whey tank and as soon as the whey begins to run from the vats into the tank the steam is turned on, and the whey heated to 150° Fahr. This keeps it in good condition. A two-inch pipe from the tank enables the patrons to fill their cans. The tubs or barrels in which the whey is kept at the farm should also be kept sweet by scalding frequently. This plan does away with the foul smells common about factories. The Experiment Station has demonstrated the fact that the feeding value of sweet whey is 110 per 100 pounds.

HANDLING POTATOES.

THERE are lots of notions in this world not founded on fact. One is that potatoes are safer in the ground until cool weather. They can be kept cooler and at a more even temperature, and away from wire worms and other pests and from injury from light, better in the cellar, or even in a pile out doors covered with straw, and a trifle of dirt. There is no question about this, and no danger whatever of storing in bulk, sound potatoes, providing it is done with reasonable care. We pile them in the basement of the barn and in the cellar, three to four feet deep, no matter how wide and long the pile is. The storage rooms are made dark, of course. The buildings keep the heat of the daytime off pretty well and we open up at nights. I dig in August, or any time, as soon as they are ripe. Have stored many thousands of bushels this way. Have 2,000 so piled up now.

Unless they are actually muddy, we never let potatoes lie in the sun any longer than is necessary to get them picked up. The pickers start right after the digger. The other day, I saw on a potato farm, at noon on a morning not dry, all of the potatoes dug in the forenoon lying unpicked. The eating quality was injured and no good done. I used as first to be a little timid about storing damp potatoes, fresh from the earth. But it is all right. They keep damp in the earth, the dampness does no harm in the pile. We never stop for a clean potato to dry a bit.

Some ladies called the other day and wanted to go into our potato cellar and see the Freeman potatoes. It was shut up tightly and dark. The potatoes had only been in a short time. Why, one says, they are sweating," and looked to me quite alarmed. What is this sweating? Why, when put in a cool cellar they are warm, generally, but gradually they cool down, and as they do so, the warm air rises and, striking the cooler air above, is condensed and sets the top potatoes. Good this will be over, and they will settle down to an even temperature and keep perfectly. Do not be alarmed at this entire natural process. One long at the business will little by little, get this nonsense knocked out of him.

At the organic request of a friend, I put the ventilators in my heap barrels for seed, once. I doubted the necessity, and the last two years have left them out, with perfect results. The potatoes are taken from the cellar cold as the earth, to be buried, and the less ventilation they have the better, or, more correctly, none is needed. This is on late storing, remember. When piled up in not weather right from the field, I should put straw all over them, covering, and three inches of earth all over, except a yard square on top of the heap.

Many farmers store their potatoes in bins only, spreading them thinly. Put sound potatoes in barrels or safe boxes, and cover entirely from the light. Constant change of air and a cellar light enough to see to get around in will not keep potatoes fresh and good.—I. H. Terry.

Plumbers are not wholly conscienceless. They never charge for the noise they make in your bath-room carpet with their manly solder.

Tilton—Remember, my son, to always keep your expenses within your income. Young—Not a better plan than that. I propose bringing my income up to my expenses.

Pigment—I'm going to send a domestic scene to the next exhibition. Darkins—What is it to be? Pigment—I'm making a picture of our cook. It is to be labeled "Portrait of a lady."

ROTATION OF CROPS.

IT is one of the faults of many of our farmers that they pay so little attention to the matter of understanding the plant food necessary to each crop they grow. What may be plant food for a crop of grass will not do for another of the same next year. Hence it is how many farms become, as we may say exhausted of the food elements for growing crops. Take for instance in Manitoba they are growing wheat after wheat till the food of the wheat plant will be gone. It was the same way in Ontario years ago. There are farms in Norfolk county that are now wastes of land from want of knowledge as to rotation of crops.

Let us have a sample of some practical experience of our own. Take for instance a farm that is of a sandy soil. It will grow good winter wheat but it is of no good for anything except wheat and clover, with a succession afterwards of a crop of Indian corn. A farm like that requires plank food to be given to the soil through seeding with clover on every wheat crop grown. Then when the clover has been three years in growth the soil may be turned over, and another crop of wheat taken off. But where the soil is of a richer quality, a loam, but not one of the richest, a crop of peas, to be followed with either winter wheat or barley, will be the best. Then seed down to grass and allow that to stay as hay and pasturage for three years, or even four. Then resume the same course, peas, wheat or barley, but no two grain crops in succession. If the soil is clayey it will generally bring good crops of winter wheat, and is also adapted to peas. But it is generally impossible to break it up too often. The course in this case should be either a summer fallow, followed by winter wheat, or late fall ploughing with exposure to the atmospheric elements of our Canadian winter, followed in spring with peas and then winter wheat; after which a crop of oats or barley may be taken, to be seeded down with timothy to rest as hay or pasturage for four years afterwards. Some of those sandy wastes in Norfolk have been made productive of late years by covering the ground with straw, sowing clover seed early in the spring, and when the straw rotted the clover grew under it.

The sheep were turned on to graze the clover. The next year the land was in good shape. Leaving it in clover for four years, with the sheep grazing on it, the land that was of little value became one of the best farms in Norfolk.—Rural Canadian.

THE MAKING OF FARM BUTTER.

ELLA ROCKWOOD is a sensible, practical woman, well informed in the affairs of country life. She not only has learned how best to add to the income from the farm and the garden, but she writes of her experiences, that others may be benefitted. This is what she says in the Rural New Yorker of her admirable plan of procuring butter and how she makes it:

Among farm products which always find ready sale at remunerative prices, we may, perhaps, place butter at the head. The demand for really good butter is always in excess of the supply. Every butter maker claims to make a first-class article, yet the amount of butter that would be classed as A No. 1 in a city market, is rarely found equal to the call for it. Any farmer's wife with the ordinary conveniences now so commonly in use can make an article which will at least be a reliable grocer or commission man in any of our large cities, good enough for her has it pays to make good butter, but never, under any circumstances, should she send out a pound that is not strictly first class. A single shipment even of slightly inferior quality will, perhaps, ruin one's reputation as a butter maker and cause the loss of trade. The following are some of the most important points in successful buttermaking:—

First, good cows; that is those that are healthy, and fresh in milk, or nearly so, and are provided with good food and plenty of pure water. Good butter cannot be made from cows allowed to drink water which has become foul or stagnant.

A good supply of ice is also necessary through the summer months, and an icehouse, by the way, is one of the things every farmer should have. A creamery (cabinet form) while not perhaps absolutely indispensable, is at the same time so much more convenient than the old way of setting the milk in pans, and such a saving of labour, that every butter maker should be provided with one. As to the churn, I am of the opinion that good butter can be made in almost any churn provided the cream is of the proper degree of acidity and temperature, and the churning stopped when the butter is in granules the size of wheat kernels, or smaller. I have as an experiment made as fine granular butter in an old fashioned dash churn as in the newer makes, the point in either case being to stop churning when the granular stage is reached, instead of massing the butter in a solid lump, as was the custom formerly in vogue.

The buttermilk should be drawn off and the butter thoroughly rinsed in cold water until not a trace of milk remains. A handful of salt added to the cream just before it forms into granules will cause the buttermilk to draw off more freely. The salting should be done with high grade dairy salt only, as the coarser kinds contain lime, which is very injurious to the keeping qualities of the butter. After salting work lightly and form into rolls, prints, or into whatever shape you choose or pack in tubs at once, no further working being necessary. Butter made in this manner never goes begging for a profitable price, as the purchaser is sure to want more.

Another way of marketing it is to obtain the custom of private families; it may be of friends or acquaintances who would be willing to give a good price to be supplied with good