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VOL. 7.

ST. GEORGE, N. B., FRIDAY, JUNE 21, 1912

NO. 50.

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Farm Topics

If climate conditions are favorable the present year should mean much to fruit growers in Canada. Few reports of damage of any serious nature have been received, and, although the spring has been cold and backward in many places, the average orchardist is optimistic about the season's crop. In Ontario, probably more than in other parts of the Dominion, a material awakening to better methods has resulted in hundreds of farmers with old orchards pruning and spraying this year who heretofore never gave the orchard a moment's serious thought until picking time came. The soil and advantages climate are being more generally appreciated in the older parts of this Province and gradually a number of communities have grasped a vision of the impossibilities of improving their markets. Last year, and particularly the past winter, witnessed an encouraging expansion of the co-operative idea among fruit farmers. With nearly two million new trees set out this spring and the manifestation of interest in reclaiming old orchards increasing in many parts, a still larger number of co-operative selling associations might be expected to find birth in Ontario before the end of the year.

To Kill Cutworms

Cutworms are making their appearance in various parts of the country. For the information of those whose crops are suffering we reprint the following from a pamphlet by Prof. Bethune, at the Agricultural College, Guelph:

Cutworms: At the beginning of the growing season, the gardener often finds in the morning young plants cut off near the surface of the ground that the evening before were strong and healthy. On stirring up the soil near by he may find hidden in the ground a greasy looking caterpillar, the culprit in the case. Cut worms, so called from this habit, are the caterpillars of dull colored night flying moths of a great variety of species and varying to some extent in their habits. As a general rule they are partly grown at the approach of winter and hide away in a torpid state during the cold weather; when restored to activity by the warmth of spring, which causes the buds to open and the growth of plants to begin, these worms come out in search of food and attack any kind of tender vegetation they meet with. They are nocturnal in their habits and hide away during the hours of daylight under any shelter they can obtain or just below the surface in the loose

soil of newly made beds. Owing to their destructive practice of cutting off a whole plant in order to devour a portion of its foliage, they do a great deal of apparently needless damage. After they have become fully grown they change to the chrysalis stage in the ground and in early summer the moths appear, many of them making their presence known in our houses by their attraction to the light. Before very long another brood of caterpillars comes on the scene, often more numerous and more destructive than the first. Some of them climb up into fruit trees and destroy the foliage, others attack farm crops, vegetables, grape vines, etc., while occasionally in a single species appears suddenly in enormous numbers and sweeps like an army over the land, devouring everything that comes in its way.

Happily a very simple and completely effective remedy has been found for these destructive creatures. It is called the "poisoned bran mash," and is made in the following manner: Mix a half pound of Paris green in 50 lbs. of bran (the proportion for larger or smaller quantities is 1 to 100); the poison should be added to the dry bran little by little and stirred all the time till the whole is tinged with the green color, then add water sweetened with sugar or molasses, till the mixture is sufficiently moistened to crumble nicely through the fingers. If bran can not be procured, shorts or flower may be used, and for field work may be distributed by means of seed drill. The mash should be scattered about the plants that are liable to attack in the evening, and strange to say, the worms will devour it in preference to their ordinary vegetable food. When they begin to feel the effects of the poison they wander off to find a hiding place or burrow in the ground and there die. Their dead bodies will be readily found in the morning just below the surface of the ground, often in surprising numbers. Young plants, such as cauliflower, tomatoes, etc., may be protected when set out by wrapping a bit of newspaper around the stem of the root and the leaves and reaching a little below the surface of the ground. The worms will not attempt to bite through or climb over it.

Care of Milk on the Farm

The cows should be healthy and clean and have plenty of good pasture. Colostrum (the first six or seven milkings) should not be sent to the factory. The stable should be clean, dry, and free from bad odors. The food should be clean, pure, sweet and wholesome. Cows giving milk should not be allowed to eat

brewer's grains, distillery slop, turnips or tops, rape, moldy meal, spoiled hay, or spoiled silage, cleanings from the horse stable or anything which would tend to taint the milk. Either rock or common salt should be accessible to the cows at all times. Plenty of pure water ought to be within easy reach of milking cows. Foul or stagnant water is injurious.

Cows should be milked with clean dry hands, after wiping the teats and udder with a damp cloth. Milk quietly, quickly and thoroughly. The milk should be strained at once after milking through a fine wire strainer, and also through two or three thicknesses of cheesecloth. The milk should not be strained in the stable or in impure surroundings. The strainer needs special care in keeping it clean and should be thoroughly cleaned after each straining, first in lukewarm water till all milk is removed, and scalding with boiling water. The cheesecloth should be renewed quite often. Boil it two or three times a week, before boiling thoroughly wash and rinse in lukewarm water. The milk should be removed from the stable or milking yard as soon as possible after milking to a place protected from bad odors, dust and direct rays of the sun. It should be cooled at once to a temperature of sixty five degrees or under by setting the cans in tanks of cold water. After the milk is cooled to sixty five degrees (and where Saturday night's and Sunday morning's milk is to be kept over until Monday the cooling should be as low as sixty degrees in the hot weather) the cans may be covered with the lid and with a piece of damp clean cotton. By leaving one end of the cotton in the water evaporation will tend to keep the milk much cooler. Night's and morning's milk should be kept separate as long as possible.

If the milk be placed on a milk stand for some time before it starts to the factory the stand should be covered and boarded in on the sides, and the whole neatly painted white. (White is the cooler color.) Milk should be protected from the rays of the sun, from the dust, and from the rain water, and should be kept cool with ice or cold water. There is always a danger of getting undesirable flavors in the milk if it is exposed to the air under the ordinary farm conditions. Do not use wooden pails. Discard all rusty pails, cans or stirring utensils. Milk cans and pails should be washed with a brush and lukewarm water, in which a little sal soda or some other washing powder has been dissolved, then scalded, and placed on their sides in the sun.

Do not use a cloth to either wash or wipe utensils. The two main points in caring for milk are to have everything clean and to cool (especially the night's milk) as rapidly as possible to a temperature of sixty five degrees and lower if possible. Lack of cleanliness and leaving the milk at high temperatures cause bad flavors and poor texture in cheese, and require more milk to make a pound of cheese.—Tor Globe.

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active in Ottawa the other day, the rural mail delivery service of Canada is to be improved within the next few months to the extent of providing at every farmer's gate all the facilities necessary for transacting general postoffice business. When the courier drives up to the mill box in front of a farmer's home, he will be prepared to sell stamps, issue postal notes or money orders and to accept letters for registration. If the proposed new system works out successfully, it will no longer be necessary for the farmer to visit the postoffice, excepting in cases of specially important business.

Routes Along All Roads. The advantages of the rural delivery service are now open to all farmers who show by application or general petition that they are desirous of it. Formerly only those farmers whose homes lay along a regular country, mail route could obtain the privileges of delivery at their gates. Since the establishment of a rural mail delivery branch of the Postoffice Department early in the year, however, it has been decided to receive applications from farmers along any road, irrespective of its proximity to a postoffice or rural mail route.

The popular opinion among farmers not served by mail delivery that the Government will take the initiative is very erroneous. The Postoffice Department has never yet sent a proposal by letter or representative to any community of farmers suggesting the establishment of a delivery service, but rather every highway sharing in the privilege owes gratitude only to its own enterprise. When a petition is received at Ottawa, the granting of it is considered, and if a decision is arrived at favorable to the farmers the route is established. If the Postmaster-General does not appreciate the intended force of the claim, it is withheld, but not blankly refused, for in six months or a year the petition may be granted.

Farmers Should Apply. Parliament last session appropriated \$300,000 to be expended upon the extension of rural mail delivery routes, which, according to the statement of Mr. A. Boudry, Superintendent of the Rural Delivery Branch, is a sufficient sum to provide for the establishment of 400 additional routes. It is not probable, however, that the number will be established this year, but it is likely that fairly many petitions will be granted and the routes in operation within a year's time. As many farmers have not made application for delivery service as the department had anticipated and the only reason given is that they are not aware of the fact that they are expected to take the initiative in the matter. Until the appropriation is expended, all petitions mailed in Ottawa stand a fair chance of favorable consideration, since the department has all the facilities for the extension of the service and more mail boxes are manufactured than can be distributed.

The New System. To say it is the aim of the Postoffice Department to place complete postoffice facilities at the gate of every farmer in the Dominion is a sweeping statement, but nevertheless true, according to the words of a prominent official. This may never be accomplished to the letter, he said, but it is the slogan of the department, and time alone is required to make it a realization. Those farmers who do participate in delivery privileges will of course seldom, if ever, require a visit to the postoffice. The courier will carry a receipt book and give farmers wishing to transfer money by mail a postal note or money order receipt. The farmer will be obliged to trust the courier with an open letter, and upon arrival at the postoffice he will transact the business for the farmer and mail the letter for its destination. The system will work out similarly with respect to registered mail matter, the courier giving the farmer a receipt at his gate and being afterwards wholly responsible as a carrier of his Majesty's mail.

Ontario Has Most Routes. There are at present about 367 rural delivery routes in Canada representing approximately 20,000 King Edward boxes. This number is divided among the

A YEARS subscription to their home paper the GREETINGS would be Appreciated as a home reminder by absent Friends and Relatives.

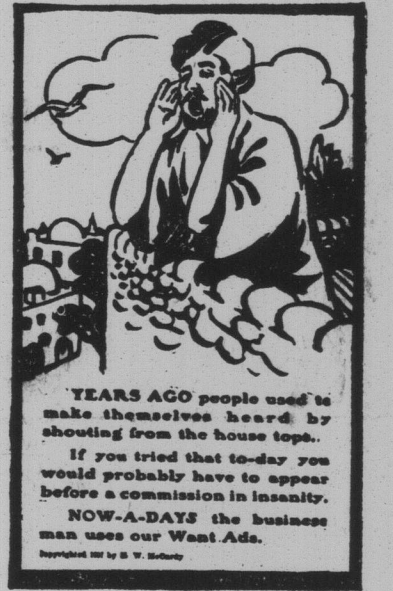
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you surely realize the benefit of a Local Paper in a Community; to make it a success in one so small, Everyone should give it their Full Share of support. One thing all should realize, is that "Greetings" since last May has been full Fifty per cent - a head of what the support given it would warrant.

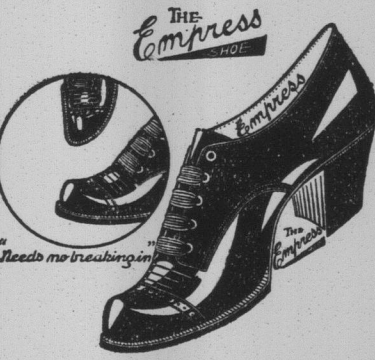
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Provinces as follows: Ontario 205; Quebec 20; Nova Scotia, 13; New Brunswick, 27; Prince Edward Island, 32; Manitoba, 17; Saskatchewan, 12; Alberta, 20; British Columbia, 11. The Province of Ontario has been most largely indulged, purely for the reason that it tendered the most applications. The awakening to the advantages of the service as manifested in the petitions received has been about 30 per cent. greater during the past year. In the eastern province it is not evidently an issue and few applications are received from communities there. In the west, even where settlements permit, the number of applications made has been very small, but in British Columbia the feeling is growing and a large number is looked for this year. The average cost of a route to the Government is about \$50, the only cost to the farmer, \$3 for a mail box. A limit of 25 miles is put on the length of delivery routes.

CUBA Just Now, divides the attention of the United States with the Republican convention, soon to be held at Chicago. In Cuba there is an incipient rebellion, which some members of the Cuban Government look upon as a sort of class uprising. The reason for this is that it appears to be largely a negro protest against real or imaginary wrongs. Be this as it may, the U. S., appears to be prepared to take very vigorous steps to put an end to the rioting and destruction of life and property alleged to prevail in at least two very large districts of the island. As virtual guardians of Cuba the United States cannot allow the persons and pro-



A German steamship officer has suggested that all icebergs drifting in the track of ocean steamships be destroyed by dynamite. When it is remembered that about nine tenths of a berg is under water the magnitude of the task can be imagined. If the part exposed were blown to pieces the floating monster would merely put up another warning. But warships must be employed, and they might do something towards ridding the ocean highways of those and other dangers.



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