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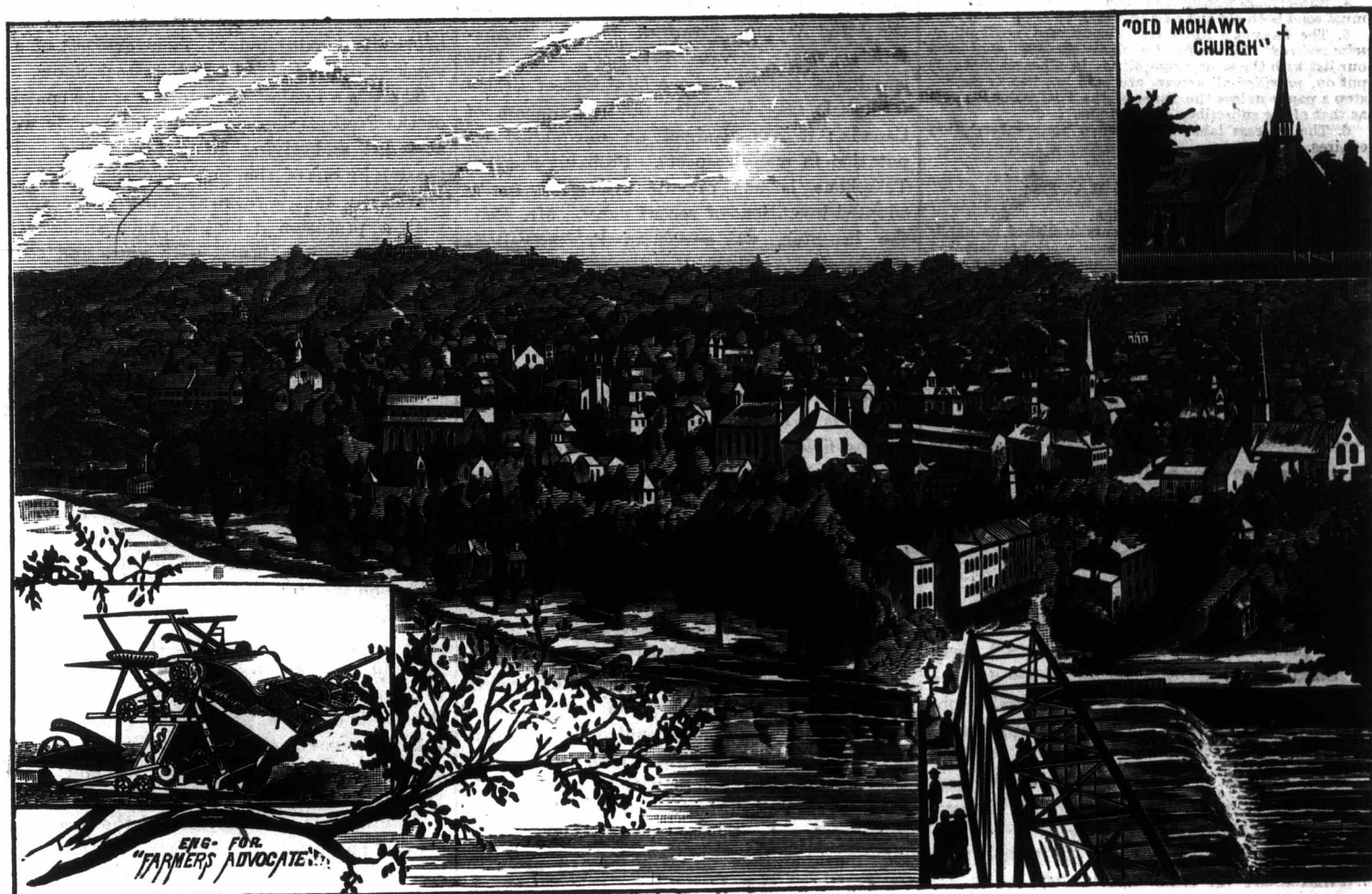
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City of Brantford, Ontario. [See "On the Wing," next page.]

There is nothing more important to the farmer during the warm months than a judicious selection of beverages. In most articles of consumption the dearest is the cheapest in the long run; but with regard to summer drinks, the cheapest is often the best. It is quite possible for a beverage to be at once thirst-quenching, wholesome and nutritious. Water, if pure, should form the basis of such a mixture, and if it cannot be procured in a pure state, it can easily be purified by filtration through crushed vegetable charcoal. Many farmers think that ice is all the water needs to convert it into a summer drink; it is thought that ice will cure any offensiveness in the water. It may destroy its nauseous taste, but it encourages rather than suppresses the dis-

ease germs, making it more unwholesome than before, and ice-water is by no means a substantial thirst-quencher. Of all simple drinks available to the farmer, fresh whey is the most nutritious, wholesome and satisfying, but is not palatable enough for the tastes of many. It must not be drunk when sour. If the water of the farm is pure, either by nature or by filtration, a good drink may be made by soaking bran or oatmeal in it over night, when the salts will be dissolved out, making the drink nutritious as well as cooling. The addition of fruit juices to pure water will produce the same effect, and also act as a flavor. Any drink may be flavored by adding the juices of fruits. If kept in an earthenware jar and in a cool place, there will be no use for ice. When both

meat and drink can be obtained so cheaply from the same liquid, there can be no excuse for not using it in the harvest field. If the water is not filtered it should be boiled in order to destroy any organic or other impure matter, and if used to soak bran or oatmeal, as already mentioned, it should first be heated and then allowed to cool, as it will then dissolve out more of the salts, making the beverage more cooling and nutritious.

Once you commence to build up a dairy herd, don't change it from cheese to butter, or from butter to cheese.

The measure of your success in farming is largely dependent upon the amount of judgment displayed during the coming two months.