

THE FARMER'S ADVOCATE AND HOME MAGAZINE.

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DOMINION.

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JOHN WELD, MANAGER.

AGENTS FOR THE FARMER'S ADVOCATE AND HOME JOURNAL.
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1. **THE FARMER'S ADVOCATE AND HOME MAGAZINE** is published every Thursday. It is impartial and independent of all cliques or parties, handsomely illustrated with original engravings, and furnishes the most practical, reliable and profitable information for farmers, dairy-men, gardeners, stockmen and home-makers, of any publication in Canada.
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which patrons should not lose sight. The whey will be worth less for feeding. The constituents of whey that make it valuable for feeding are the nitrogenous substances, chiefly albuminoids, which average about .8 per cent., the fat averaging, say, .28 per cent., and the ash, sugar, etc., averaging 5.8 per cent. While it could hardly be said that the fat is the most important of these, yet it is of considerable consequence after all. It has usually been claimed that, while butter-fat is valuable for feeding, there were cheaper substitutes, such as starches and sugars, that could take its place in the ration. While this is true to a considerable extent, yet experience proves that when we attempt to substitute the fat entirely, young animals do not digest their food well nor thrive as they should. A small percentage of fat in skim milk or whey adds greatly to its feeding value, especially for calves. In this connection, we are reminded that, in the ordinary whey tank, much of this fat simply forms a scum, that adheres to the tank and becomes a stinking nuisance, afterwards thrown away. However, where the whey is heated, as it should be, and as many factories are proposing to do this year, the fat remains in the whey, and its full feeding value is obtained.

"Say that 2½ pounds of butter could be made by skimming 1,000 pounds of whey. Value it at 20 cents a pound, or 50 cents. Consider that the whey unskimmed would be worth 7 cents per cwt., which is a low estimate. One thousand pounds would amount to 70 cents. While we have no definite experiments to base opinions upon, it is probable that this quantity of whey skimmed would be worth 15 to 20 cents less. If so, it would mean that about one-third of the value of the whey-butter made should be taken as representing loss to patrons in the feeding value of the whey. It is possible the loss would not be as much as this if fed to well-grown shoats or calves."

I received dictionary all right. I am well pleased with it. I think I can secure some more new subscribers.
WALTER WATSON,
York Co., Ont.

New Life on Old Farms.

Townsmen, taking a hurried look at farm life and operations, often complain of our conservatism. Yet, changes—yes, revolutions—in practice do occur, but with deliberation, and though results take time to manifest themselves, they are tremendously real and important.

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Quarter of a century ago, Bay of Quinte, Ont., barley had a great name, and many growers made ready money shipping it across Lake Ontario to the States at a dollar a bushel. But the price dropped to 80, 70, 60, 50 cents, and lower, and became a losing game in more ways than one, for constant cropping was draining away the life of the soil, more deeply darkening the outlook with every passing year. When the McKinley Bill, designed to protect the American farmer, became a factor in international trade relations, a wail went up that the last nail was being driven in the coffin of farming in many a county, but it only meant the pruning out of a detrimental and dying branch of the business, and the development of a system that meant life and productivity. Instead of death, it was a resurrection.

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The County of Prince Edward furnishes a fine example of how the process worked out. Cheese dairying, with its adjunct of hog-raising; the production of canning-factory crops, such as tomatoes, sweet corn, peas, beans and berries, and apple-growing, have been the three main factors applied, with characteristic energy, steadiness and intelligence, in the successful pursuit of prosperity. To-day, with an area very much less than one-third that of Middlesex Co., Ont., Prince Edward has some two dozen splendid cheese factories, many of them equipped with up-to-date cool-curing rooms, commanding a premium price for their cheese; an immense export in barrels of high-grade apples; seventeen evaporators, in which the lower grades are dried, and eleven canning factories, several of them the finest in the world, and two others on the border, largely supplied from the county. These busy establishments are not all centralized, but well distributed among the villages, towns and rural districts, so that, wisely, the population of the county is not congested. Incidental industries, such as making of boxes, crates, special delivery wagons, transportation business by rail and boat, banking, the remunerative employment of labor, and local-store business, have all been promoted, and an excellent system of county roads for the increasing use of farmers, wisely undertaken. The farms are moderate in size, and the system of farming specialized or intensive. The coarse grains raised are chiefly fed.

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Naturally, the successfully-conducted canning-factory business is a most interesting feature of the activities of the county, and has helped to give Prince Edward the reputation of being one of the busiest communities to the square mile to be found in Ontario. One of the oldest and best-informed farmers credits this industry with having lifted Bay of Quinte farming from "under the harrow," and he designates Wellington Boulter as "the daddy" of the business, with which his sons have also been so conspicuously and successfully identified. From a modest genesis, away back in 1882, Picton, the county seat, has now three great establishments—W. Boulter & Sons, A. C. Miller & Co., and The Old Homestead. In prosperous Bloomfield, a few miles west, there are the establishments of the Bloomfield Packing Co., the Farmers' Co., and A. B. Saylor & Co.; at the beautiful town of Wellington, the Lakeside Canning Co., the Wellington Packing Co. (No. 28), and a third may be in operation this year; at Demorestville, E. M. Young & Co.; one operates at Hillier; another on South Bay, the P.

Milford Packing Co., where a second one, operated by Church Bros., burned out last year, had been in operation, making eleven in all, in addition to the Miller & Co. factory at Trenton, and the Queen City Canning Co., at Belleville, which, though not actually in the county, are largely supplied from its farms. About one-half of these establishments have been acquired by the Canadian Cannery Limited, and the others are independent. Heretofore, two of the largest amalgamated factories made their own tin cans, but hereafter, for all in the organization, the cans will be manufactured at the big consolidated factory at Simcoe, Ont. When we consider that one good-sized factory employs hundreds of hands for many months in the year, especially when the pack extends to sauces, jams, apples, poultry, etc., and the outpay for produce and wages ranges from \$25,000 to \$50,000 each in a season, and the number of cans of wholesome foods put up runs into the millions, the magnitude of the industry may be approximately grasped. It is a revelation, in the process season, to go through one of these industrial hives, like The Old Homestead, constructed a few years ago, of modern, hollow concrete blocks, with cement-floored storage, and every facility for safety and excellence of output, covering acres of ground-space. Mr. Amos H. Baker, the manager, is, by the way, this season undertaking, on a farm leased for the purpose, the production of crops for the factory, besides those contracted for.

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While the growth and delivery of canning crops makes autumn a particularly busy season with the patron, it has been demonstrated that work which proves profitable can be accomplished. It means extra labor and skill, but it pays well, crops yielding the not uncommon return of \$75 to \$200 per acre. Then, again, experience shows that this class of farming fits in fairly well with dairying, sweet corn and other by-products being valuable for feeding purposes. Not only is the county well populated, but the system of agriculture pursued has called into play a wider range of knowledge. Those who, by reason of the location of their farms, or for other causes, have confined their attention to general farming, including dairying and the specialized problem of orcharding, have realized reflex benefits from the canning industry.

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Allowing for the rapidly-increasing activities in Canadian mining, lumbering and railway construction, where such foods are now so freely used as regular items in the bill of fare, as well as in the steadily-growing towns and settlements everywhere throughout the Northwest, there are those who express a caution to the effect that the present packing equipment of Ontario is probably sufficient for the immediate needs of the situation, and that it is entirely in the nature of a judicious self-preservation that the Canadian Cannery organization, which now embraces some 38 factories, seeks to regulate the industry, but upon whose efforts the "Independents," that number as many more, are hardly disposed to look with complaisance in their belief in an unhampered opportunity to buy and sell, to "trade and get gain."

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To recount in brief the situation above described, the canning business, conceding occasional crop failures, dairying and apple-growing have in large measure restored fertility to the soils, made the farms cleaner, retained population, promoted intelligence, raised the standard of living, wiped out numerous mortgages, and encouraged what Lord Bessborough extolled as one of the strongest agencies for the consolidation of a community, viz.,