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## To the Farmer:

The purchase of a Piano or Victrola is only purchased invariably once in a lifetime. Therefore it behoves the purchaser to get the best and make sure you have the best.

I have had 25 years experience in tuning and repairing musical instruments, therefore feel quite confident I can choose the best instruments on the market.

I shall be pleased to place any instrument in your home beside any other in fair competition and let you yourself be the judge, without you feeling under any obligations absolutely. I can also save the purchaser quite a few dollars on account of my expenses being so low. I will always give you my best personal service and devote the whole of my time to supplying the country people. A postcard or telephone call will oblige.

Yours truly,

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## The Farm

Timely Articles by the Ontario Department of Agriculture, Toronto

### SEED POTATO STORING

Practical Advice Regarding Their Winter Placement and Keep.

The Stored Tubers Require Oxygen—Importance of Ventilation—Influence of Temperature—Look Over Seed at Planting—Danger to Hogs in Feeding Salt.

(Contributed by Ontario Department of Agriculture, Toronto.)

The potato is a living organism and if not kept under conditions favorable to continued life will die. Seed potatoes frequently fail to produce plants. The cause may be due to the death of the buds before planting.

#### Oxygen a Necessity.

All living plants require oxygen, and with the potato in storage this is obtained directly from the air. Potatoes in storage take in oxygen and also give off carbon dioxide and heat. The carbon dioxide and heat are harmful, and will destroy the tubers for seed purposes. Potatoes stored in dead air for 100 days rarely sprout and grow when planted. Potatoes stored in a moisture saturated air generally mold, soften and rot. Potatoes for seed purposes should be dry, clean and cool when placed in the storage bin or cellar—a dry earth floor is to be preferred.

#### Ventilation Important.

The ventilation should be arranged so that air is admitted at the bottom of the bins, move upwards very slowly and out at the ceiling or roof through ventilators designed to carry away water vapor and heat. Small bins separated by an air space or some arrangement such as an air box or double slatted gate that will prevent dead or warm air accumulations are to be preferred. A large bin storage where the temperatures may run too high or the air become moist and dead.

#### Influence of Temperature.

Potatoes stored in cellars when the temperature is kept at 55 degrees will sprout in about 75 days. If the temperature is kept at 45 degrees the sprouting will be slower, usually about 125 days. A 40 degree temperature will delay the sprouting still further, holding up the maturing process so that the buds do not start while in storage until about 200 days from the time of entering the storage. Temperatures of 50 degrees

and upward, together with light generally give considerable trouble through inducing sprouting. Cellars that can be kept under 50 degrees and given sufficient ventilation to prevent dead air or moisture accumulations are generally satisfactory.

#### Examine Seed at Planting Time.

At planting time the seed may be firm and look all right. If it fails to send up good strong sprouts in reasonable time after planting you are advised to investigate the conditions under which the seed potatoes had been stored as one of the possible causes of failure. Plant five seed and get a one hundred per cent. stand of vigorous plants. In buying seed potatoes get them early, examine the buds and if in doubt about their vitality plant a few early and watch developments before planting the main crop.—L. Stevenson, Secretary Dept. of Agriculture, Toronto.

#### Danger to Hogs in Feeding Salt.

Salt is dangerous to hogs. Though, like other animals, swine crave salt they are more easily poisoned even by small quantities of it. If they receive small amounts regularly at first they seem to develop a tolerance for salt, but care must be exercised in giving it to them.

Certain pigs were allowed to graze in pastures with cattle where they had access to a salt lick or trough, licked the salt ravenously, and all but three of the herd died. In another case where salt brine was mistaken for sugar-water and fed to hogs with garbage, the pigs were poisoned and died within 48 hours.

Salt-poisoned pigs usually show no symptoms until from 12 to 24 hours or more. They then show increased thirst, dizziness, or a deep stupor, frothing at the mouth, refusing feed, and sometimes being afflicted with vomiting or diarrhoea. Death usually follows after 24 hours.

Treatment in such cases may consist of a dose of two teaspoons of cornstarch boiled in two ounces of water until transparent and then diluted with water enough to make one pint; or a tablespoon of unground linseed mixed with water until it makes a mucilaginous mass.

When salt is given to pigs it should be included as an ingredient in a mixture containing three parts each of sodium sulphate, sodium chloride (salt), sodium carbonate, iron sulphate, and one part of flowers of sulphur. This may be placed in some kind of a self-feeder where hogs may have free access to it, or it may be given by mixing from three to five tablespoons to a barrel of slop-feed, or from two to three tablespoons to the bushel of dry feed, mix thoroughly.

It is not advisable to have salt alone in any kind of container at the free disposal of hogs.

## SELLING FARM PRODUCE

Standardization is Necessary for the Best Results.

Graded Fruits or Vegetables Attract While Mixed Grades Repel—The Satisfied Consumer Will Come Again—Quality Pays.

(Contributed by Ontario Department of Agriculture, Toronto.)

#### Will the consumer pay for quality?

Yes, and liberally if he understands what standardization means. Criticism is frequently directed at the farmer producer for the lack of attention given to grading and packing of the product of his farm. Fruits in different stages of ripeness, different sizes, shapes and colors are frequently seen in the same package. Chickens of various breeds, sizes, types and degree of plumpness are jumbled together in the same crate and form a marked contrast when placed beside a crate containing birds of the same sex, size, plumpness and color. To the well ordered mind uniformity always appeals, while mixtures and jumbles repel as so much junk. If a child goes into a candy store it will soon learn that mixtures are sold at a lower figure than standard confections. And so it goes through life—a mental attitude is developed by the great majority of consumers to regard those products that are not standardized as being less attractive and having a lower value. The percentage of particular consumers has increased much faster than the percentage of agricultural producers who standardize their products. In the old days the wormy apple, the misshapen potato and the old hen may not have lost their attractiveness, but times have changed, more people have more money to spend on foods than ever before. With the increase of the family income or wealth during the past twenty years the attitude of the younger generation towards the foods that they eat has changed very considerably. If we refer to the good old days when oatmeal was the standard breakfast food and citrus fruits were only seen at Christmas time, we will realize what present day attitude toward quality in food-stuffs means when compared with the past. With this advance in tastes for foods which may be largely flavor and of little value when considered from the standpoint of nourishment, the demands for foods that appeal to the eye and to the sense of taste have increased very greatly during the past five years.

#### People Will Pay for Quality.

Standardization of food products will put the rosy cheeked, clean, uniform, sound apples in one basket and it will put the wormy, scabby, misshapen product in another. People are willing to pay for quality providing they have a guarantee that they will be handed a quality product in exchange for their money. How many householders have had the all too frequent experience of putting one-third of their purchase in the garbage can? Inferior materials should be directed into channels

## For Mud and Slush You Need these Rubber Boots

Every farmer—every member of his family—every man who works out-doors in all kinds of weather—needs the dry, foot-comfort given by Ames Holden Rubber Boots.

For use on the farm, Ames Holden Rubber Boots are easy to wear because they're ounces lighter in weight, but they have the toughness that only pure rubber—pressure-cured—

and years of experience in making rubber footwear can give.

Ames Holden Rubber Footwear is built for long wear, otherwise the iron-clad guarantee couldn't be tied to each pair. We stand behind it because it means full value for your money.

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