

Then there is the housing of the roots, fodder crop, etc. But this is one of the essential things, and there are very few who neglect this part of the winter's preparation. We have known, however, of cases where farmers have been caught by the snow with their turnips in the ground frozen as hard as bullets. The chief fodders crop to be looked after is corn. Many farmers now have silos and long ere this their corn crop is ready for winter's feeding. But there are many who grow corn who have no silo, and to these the saving of the stalks for winter feeding is a serious problem. Unlike most other fodders it will not do to put corn stalks when dry in any large bulk as they will be sure to spoil. Some have followed the plan of putting the stalks in the mow of a barn, mixing a liberal proportion of dry straw with them. While the corn may be preserved in this way if not in too great bulk, it is not as satisfactory as some other plan.

The best plan we know of for preserving cornstalks whether the ears are on or not is to set them upright on either side of a long pole set on posts about 4 or 5 feet from the ground. This can be done without any difficulty. Set the pole as indicated and then place the stalks on both sides of it, leaning towards the pole. If the stalks are dry three or four feet deep of stalks can be so placed on each side. When the pole is filled it is a good plan to start at one end with some binder twine and with a man on each side, sew the tops together above the pole. This can be done by attaching to the ends of the twine pieces of broom handle about 2 feet long. These can be shoved back and forward through the stalks and then by pulling the twine attached tightly the tops will be brought closely together, and will form a complete water shed. These poles can be put up conveniently to the stable, and if a lot of straw or chaff is strewn on the ground where the corn is to stand there will be no difficulty in freeing the stalks from the frozen ground when feeding.

Then the storing of the apples, potatoes, roots, etc., is important. Some information in regard to this is given in another column. As we pointed out a week or two ago the farm machinery should be overhauled and placed in a good dry place for the winter. It is a good plan to go over the castings and metallic parts, where not painted, with an oiled cloth. This will prevent rust and the machinery will come out in better shape in the spring. We forgot to mention the cleaning of the house chimneys, etc., but we presume the women of the household will see that this is attended to. Fires will burn better and the stoves, furnaces, etc., will give better satisfaction if properly cleaned and fixed up for winter. Besides, there will be less risk of a fire burning the buildings if this is done. We have only mentioned a few of the little things that need attending to on the farm before winter sets in, but enough we think to indicate on what lines preparation should be made for winter.

Keeping Apples and Vegetables

In keeping apples during the winter a comparatively low temperature should be maintained. The average cellar is rather warmer than it should be for this purpose. A temperature of about 32 degrees is a good one in which to keep apples. From now till the really cold weather sets in is the hardest time to keep them. Where they are kept in a cellar during this period the windows should be kept open and a lot of fresh air allowed through. The best way to keep apples is to barrel them, being careful only to put in sound specimens. The barrels should be set on strips to allow the air to pass under them and far enough from the wall to allow room to pass behind them. The barrels should be left entirely undisturbed until they are to be used, when the barrel should be opened and the apples taken out as wanted without moving the barrel. If care has been used in handling and picking, and the fruit is kept as cool as possible, there should not be much difficulty in keeping apples fresh till spring.

The chief vegetable to be stored is the potato. While potatoes will not stand as low a temperature as apples, yet it will not do to keep them in too warm a place. Then, they should be stored so as to allow a circulation of air around them. About as good an arrangement as we ever saw for storing potatoes in a cellar was a number of bins holding 40 or 50 bushels each, placed around the wall, but not close to it. These bins were raised five or six inches from the ground, and the front, instead of being tightly boarded, was built of strips nailed close enough together to prevent the potatoes from going through, thus allowing a free circulation of air through and around the bin. With some arrangement of this kind so fixed as to allow a circulation of air there should be no difficulty in keeping potatoes provided they are dry and sound when put in the cellar.

Among the other vegetables grown on the farm the cabbage is about as hard a one as any to keep fresh during the winter. Cabbage is not injured by being frozen, provided it is not allowed to thaw out and freeze again. A common way of keeping cabbage is to bury it by turning the heads upside down and banking soil about them. But this is not considered the best. An American garden exchange gives the following plan which, though involving some labor, should prove successful:

"The best way to keep cabbage through the winter is to pull it on a dry day, and let it lie until the leaves wilt enough to become somewhat soft and pliable. Then dig a ditch a foot wide and just deep enough so when the cabbages are set in with the roots down the bottom of the heads will be even with the surface. This ditch should be in a place where water will not run into it. After this is done, proceed to set the cabbages in the ditch, packing them in as closely as possible, and as they are put in fill between the stems with the soil thrown out of the ditch. The soft heads as well as the good ones should be put in and the outer leaves arranged around the heads smoothly and closely. After all are transplanted into the ditch, cover the heads carefully with straw and over this put soil a foot deep, making the ridge firm by patting with a shovel. On the top of the ridge lay a strip of sods to keep the soil from washing and the water from entering at the top, and the plants are safe for the winter. The heads that were soft and worthless when put into the pit will fill out and become crisp and tender, blanching perfectly and becoming as good as the hardest heads by the middle of the winter."

Poultry Fattening Stations

Last year the Department of Agriculture at Ottawa decided to establish two experimental poultry fattening stations to show what could be done in the way of fattening poultry for the British market. The results were so satisfactory that it was decided to largely extend the work this fall. There are now in operation eleven of these stations scattered through the various provinces of the Dominion. About 3,000 birds are being fattened, and already over 800 birds have been killed and forwarded to the British market. These were fed for one month, having gained in that time an average of two and a half pounds each. The work this year on a more extended scale will serve to show more conclusively what can be done in developing an export trade in dressed poultry.

As we have already stated, the results so far have been very satisfactory, and show that, as far as the market end of the business is concerned, no great difficulty presents itself. What is required now is for our farmers to produce the kind and quality of poultry suited to this trade. While any kind of fowl will be greatly improved by proper care and feeding, yet there are varieties better adapted for fattening purposes than others. These the farmer should raise and feed for the British market. The breeds of chickens preferred in England for fattening purposes are the Dorking, the Dorking and Indian game cross and grade Plymouth Rocks and Wyandottes. The Dorking is noted for its fine