

## The Farmer's Advocate

### HOME MAGAZINE.

THE LEADING AGRICULTURAL JOURNAL IN  
THE DOMINION.

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is published every Thursday.

It is impartial and independent of all cliques and parties, handsomely illustrated with original engravings, and furnishes the most practical, reliable and profitable information for farmers, dairymen, gardeners, stockmen and home-makers, of any publication in Canada.

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and the value of breeding stock is really based upon what that stock, in the end, is able to do to improve the animal destined to the slaughter-house, or, in the case of dairy cattle, where production is the basis of value, to increase the flow of milk. As pointed out in an editorial in our last week's issue, dairy cattle and certain dairy products are almost sure to be taken from Canada by the country to the south. This must increase an already keen demand for these cattle and their products. All existing doubts have been cleared away regarding the demand for meats. It must continue unabated, and rising market prices, or at least no slumps, are likely. Was there, then, considering all these things, ever a time when breeders of pure-bred live stock had reason to feel more optimistic? They have every assurance that the future of their work is solid, because the live-stock business now has a double backing—good prices for stock sold for consumption, and a return of plant food to the soil.

Any increased effort to produce more stock for the butchers and more milk and dairy products, if successful, must be based on the breeding of the best class of stock which can only come through the use of high-class, pure-bred sires and a liberal diffusion through all districts of pure-bred females of a high order. Let no one hope, in his hurry, to succeed by breeding scrubs. The demand will be for good stock, and the breeders of pure-breds must benefit. We look for a lively interest and a keen business demand for the right kind of pure-bred breeding stock of all classes, and breeders of these classes of animals deserve the patronage which they are sure to get.

## Can Beef Steak and Ham and Eggs be Replaced?

Incident upon the lowering of the barrier on food stuffs entering the United States came a rise in prices of some of the meats and produce of Canadian farms, and even long before this law was enacted the price of beef, lamb, pork, butter, eggs and poultry was blamed, to a large extent, for the high cost of living. This old cry is renewed more vigorously than ever. With every upward tendency of the market new volumes come each with a different solution for the household problems, but nearly all originate with consumers, who lay all the blame at the producer's door. Meats and country produce have soared until at the present we read that consumers are looking around to find staple articles of diet which have not advanced in price, and with a hope of replacing the high-priced produce from the stock farm. Sugar, flour, a cereal or two, and canned fish are the articles of diet favored to replace beef, pork, butter, eggs, etc.

In 1890 sugar is said to have sold at \$7.00 per cwt., whereas now it is only \$4.50. Flour is from 65 to 90 cents per bbl. cheaper now than in 1890, and rolled oats are comparatively cheap now. Contrasting this with bacon, which sold at 10 cents per pound in 1890 and upwards of 20 cents in 1913, and a difference of over four cents per pound on foot for hogs, and the prices



Another Plague Coming.  
Potato Grower—"Will I never be allowed to grow a crop of spuds in peace?"

for eggs more than double, and butter showing a great advance, while beefsteak has soared to nearly 30 cents per pound, there is food for thought. Canned fish is now thought to be cheap, comparatively speaking, at 15 cents for haddie and 20 cents for salmon.

The question is, will people give up a good, juicy beefsteak, a nice plate of pork or lamb chops, their customary bacon and eggs or ham and eggs, and their potatoes fried in butter for any mixture of flour and fish oil or any cereal and sugar? An extra demand for flour, sugar and fish would soon affect the price of these commodities until they, too, would seem too expensive to eat, and meat, butter and eggs would again come into their own; but such a shifting of tastes cannot be effected in a day or a year. English speaking people are meat eaters no matter where they are, and tastes inherent for generations are not easily displaced. Canned fish is a wholesome and tasty dish when served occasionally, but few would care to eat it day in and day out as they do beef or pork, also butter and eggs. The upshot of the whole matter is most likely to be a demand for higher wages by the workmen to meet the increased cost of life's necessities, for we could not call the meat and produce from the farm anything but necessities, and a continued keen demand for beef, mutton, pork and farm produce. There seems to be little risk in taking a chance in the live stock and poultry end of agriculture at the present.

## Nature's Diary.

By A. B. Klugh, M. A.

Just after the fall rains is a good time for obtaining mushrooms, as they are usually abundant then. In the summer we find a host of species in the woods, many of them edible and some of them extremely deadly. But in the late fall we find them in the pastures and on the lawns. There is one species found in pastures and known as "the Mushroom," and which is believed by a great many people to be the only species which is good to eat. This is far from the truth, and a good deal more danger lurks in this idea than is apparent at first sight, for this species is far more like some of the poisonous forms than many other edible species are. It is usually by the mistaking of these poisonous forms for "the mushroom" by people who think they know the latter well that the fatal cases of poisoning occur. It is so hard to give a description of this edible form, which will enable anyone to recognize it with absolute certainty that it shall not even attempt it. There are, however, two species of mushrooms which are far more abundant than "the Mushroom" and which are quite equal to it in esculent qualities, which can be described so that no possible mistake can be made in their identification. These two species are both termed Ink Caps, one being the Common Ink Cap and the other the Shaggy Mane. All that it is necessary to do to determine whether you have an Ink Cap or not is to take it home, place it on a sheet of paper and wait. If it is an Ink Cap the cap will turn black and a fluid resembling ink will run from it as it becomes old. As only these species do this and both are good to eat this test is an absolute one, and can be thoroughly relied upon. Now having recognized the Ink Caps, there is one other important point to remember, and that is to gather only the young specimens for the table, as any mushroom which is too old is likely to upset the human digestive apparatus. This is not due to any poison inherent in the mushroom, but to the products of decay.

Before we describe these two mushrooms it is necessary to give a few terms which are used in the description of fleshy fungi. The expanded part at the top is called the cap, and it bears beneath radiating rows of ribs which are termed gills. The stalk which supports the cap is known as the stipe.

In the Shaggy Mane the cap is cylindrical or barrel-shaped, becoming bell-shaped or expanded when old. Its color in the young "buttons" is dark, but in the older plants is white, flecked with dark patches or scales. The surface is shaggy and the cap is from one and one-half to three inches in length before expansion. The stipe is white, smooth and hollow. The gills are crowded, white, then tinged with pink, and finally black and dripping with an inky fluid.

The cap of the Common Ink Cap is cylindrical at first, broadening by degrees until it is cone-shaped. The color is grayish or grayish-brown, with suggestion of lead color. It is smooth or with a very few scales, and is often covered with a bloom. It is from one to three inches in diameter. The stipe is slender, smooth, whitish and hollow. The gills are crowded, at first whitish, then black and moist and dripping away in inky fluid.

The popular idea is that these two fungi must be extremely deadly because they look so unattractive in their old stages when dripping with the inky fluid, and many times when gathering them passers-by have tried to warn me away from them. "Those are not mushrooms, they're toadstools, if you eat them you'll be poisoned," they say. "Well," I reply, "I ate some of these yesterday and some the day before and have eaten a good many every fall for some years, and I don't look very dead yet, do I?" With a dubious shake of the head they pass on.

There are many ways of cooking these mushrooms, but to my taste the nicest way is to fry them in dripping or butter until they are nearly crisp, and serve on hot buttered toast. They are also excellent pickled, which may be done as follows: Take a quart of mushrooms, selecting preferably the young "buttons," and place them in brine over night. Take a pint of cider vinegar, place it in a saucepan on the stove, add a tablespoonful of whole allspice, two table-